

## Ovens

**A:**  
Product drying performance, measured from A+++ to D / G depending on the product family

**B:**  
Product energy rating, measured from A+++ to D / G depending on the product family.

**A+:**  
Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.

**Fingerprint proof stainless steel:**  
Fingerprint proof stainless steel keeps stainless steel looking as good as new.

**Touch controls:**  
Easy to use touch controls allow the appliance to be programmed at the touch of a button.

**Illuminated controls:**  
are a safety device to alert the user that the appliance is on as well as being a stunning design feature.

**Child lock:**  
some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



**ECO:**  
The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



**Pizza function:**  
Some ovens have an exclusive "Pizza" function which provides direct contact of the refractory stone for cooking pizza with low heating element. This allows cooking pizza in just 3 - 5 minutes, depending on the filling. This function is also ideal for cooking pies, baked fish and vegetables.



**Upper and lower element only:**  
a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



**Grill element:**  
Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.



**Lower heating element only:**  
This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



**Top element only:**  
This is used from above only, and is ideal for foods that are finished off with golden topping but do not require the full heat from the grill. Dishes such as Lasagne, potato topped foods, and cheese topped recipes benefit from this mode.



**Half grill:**  
For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.

**Circulaire with upper and lower elements:**

The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.

**Fan with grill element:**

The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.

**Fan with grill element:**

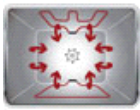
The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.

**Snowflake:**

For Ovens: With the switch on this symbol, no heating is possible even if the thermostat is turned. For Refrigerators: The automatic defrost system works by automatically defrosting at regular intervals eliminating the need to defrost altogether.

**Fan:**

The circular heating element can be operated with the fan, using the thermostat.

**Fan with upper and lower elements:**

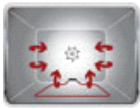
The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.

**Circulaire:**

The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.

**Circulaire with lower element:**

The addition of the lower element adds extra heat at the base for food which requires extra cooking.

**Circogas:**

In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.

**Fan + circulaire + microwave:**

To achieve a combined cooking with ventilated heat that cooks in short time thanks to the rotation of the warm air and the microwave.

**Microwave:**

Penetrating straight into the food, microwaves cook very quickly and with considerable energy savings. Suitable for cooking without fat, they are also able to thaw and heat food without altering its original appearance and aroma. The microwave function can also be combined with conventional functions with all the resulting advantages. Ideal for all types of food.

**Microwave + grill element:**

The use of the grill results in a perfect browning of the surface of the food. The action of microwaves allows instead of cooking in a short time the internal part of the food.

**Microwave:**

Microwave energy shortens cooking times drastically and produced notable energy savings.

**Circulaire element with steam:**

Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.

**Upper + lower elements + fan + steam:**

Upper + lower elements + fan + steam

**Upper + microwave + fan + lower:**

Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the microwave function allows the same cooking results in less time.

**Pyrolitic :**

Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.

**Pyrolitic:**

The Eco pyrolitic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.

**Rotisserie with half grill:**

These symbols allow use of the rotisserie with half grill.

**Rotisserie with full grill:**

Rotisserie works in combination with a grill that provides an even browning of food.

**Circulaire with upper element:**

Similar to fan with upper element with the added cooking speed of circulaire, ideal for dishes with a crispy topping. When used with the grill the food will brown more quickly.

**Defrost by weight:**

With this function the defrosting time is determined

**Defrost by time**

with this function the time of thawing of foods are determined automatically.

**Fan + lower element + rotisserie:**

Circogas can also be used in conjunction with the rotisserie.

**Fan + grill element + rotisserie:**

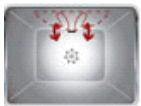
this symbol adds the fan to the rotisserie to distribute the heat quickly and evenly.

**Gas burner only:**

can also be used in conjunction with the rotisserie.

**Circulaire + grill:**

Circulaire with upper element or grill: Similar to fan with upper element with the added cooking speed of circulaire, ideal for dishes with a crispy topping. When used with the grill the food will brown more quickly.

**Bread Proving:**

Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted time.

**Low temperature cooking:**

Cooking at low temperatures.

**Warming up:**

An option for dish warming and keeping the prepared meals hot.

**Regenerating reheat:**

this function allows to reheat food that has already been cooked and conserved in the fridge.

**Manual Steam function:**

Manual mode of steam cooking. Temperature and duration of cooking depends on the products.

**Meat Cooking function:**

Automatic cooking with 5 preset programs for different types of meat. The cooking time can be changed.

**Fish Cooking function:**

Automatic cooking with 5 preset programs for different types of fish. The cooking time can be changed.

**Vegetable Cooking function:**

Automatic cooking with 5 preset programs for different types of vegetables. The cooking time can be changed.

**Vapor Clean:**

a simple cleaning function using steam to loosen deposits in the oven cavity.

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**Sabbath:**

This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works without any time limitations. After you set this option, you can change any parameter in the oven and the lamp, the fan and the light of the knobs are turned off. Remains active only the knob to turn it off.

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**45 cm:**

Compact appliances with a height of 45 cm - perfect solution to meet the functional requirements of kitchen sets of small height. Available in several types and in different styles.

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**48 cm:**

Compact appliances with a height of 48 cm. Perfect solution to meet the functional requirements of kitchen sets of small height. Available in several types and in different styles.

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**Gas:**

Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.

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**Combination microwave:**

This oven allows to combine two different ways of cooking (Traditional with microwaves). Combined ovens increase cooking opportunities, while providing maximum flexibility of household appliances.

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**Combination steam:**

ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.

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**Fresh Touch:**

Most of Smeg ovens have a "cool door." Thanks to the combination of tangential cooling and internal heat-reflecting glasses, the temperature on the outer surface of the door is maintained below 50° C. In addition to providing safety, this system protects the sides of the furniture from overheating by the oven.

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**20 litres:**

The capacity indicates the amount of usable space in the oven cavity in litres.

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**21 litres:**

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**22 litres:**

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**23 litres:**

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**25 litres:**

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**31 litres:**

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**34 litres:**

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**40 litres:**

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**55 litres:**

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**41 litres:**

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**60 litres:**

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**61 litres:**

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**62 litres:**

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**65 litres:**

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**66 litres:**

The capacity indicates the amount of usable space in the oven cavity in litres.

**70 litres:**

The capacity indicates the amount of usable space in the oven cavity in litres.

**72 litres:**

The capacity indicates the amount of usable space in the oven cavity in litres.

**77 litres:**

The capacity indicates the amount of usable space in the oven cavity in litres.

**95 litres:**

The capacity indicates the amount of usable space in the oven cavity in litres.

**103 litres:**

The capacity indicates the amount of usable space in the oven cavity in litres.

**105 litres:**

The capacity indicates the amount of usable space in the oven cavity in litres.

**123 litres:**

The capacity indicates the amount of usable space in the oven cavity in litres.

**ECO-logic:**

option allows you to restrict the power limit of the appliance real energy saving.

**Rapid preheat:**

The rapid preheat function can be used to reach the selected temperature in just a few minutes.

**Electronic control:**

Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.

**SmartSense cooking:**

The SmartSense cooking system allows the user to customise their dish with a few simple steps.

**6 different cooking levels:**

The oven cavity has 4 different cooking levels.

**5 different cooking levels:**

The oven cavity has 5 different cooking levels.

**4 different cooking levels:**

The oven cavity has 4 different cooking levels.

**3 different cooking levels:**

The oven cavity has 3 different cooking levels.

**2 different cooking levels:**

The oven cavity has 2 different cooking levels.

**Telescopic rails:**

allow you to pull out the dish and check it without having to remove it from the oven entirely.

**The inner door glass:**

can be removed with a few quick movements for cleaning.

**Air cooling system:**

to ensure a safe surface temperatures.

**Enamel interior:**

The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.

**Quadruple glazed:**

Number of glazed doors.

**Triple glazed doors:**

Number of glazed doors.

**Double glazed doors:**

Number of glazed doors.

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**All glass inner door:**

All glass inner door, a single flat surface which is simple to keep clean.

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**Removable roof liner:**

This is a perfect solution that protects the upper part of the cavity of the oven from pollution. Easy to remove for cleaning, it can be washed in the dishwasher.

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**Surfaceplus ceramic base:**

Surfaceplus ceramic base for a microwave oven - no turntable required, and the whole surface can be used for cooking.

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