




Cooking function symbol

 **CONVENTIONAL COOKING**
Top + lower element
2100 watts


SPECIALITY COOKING

 **CONVENTIONAL GRILLING**
1800 watts
Only works with door closed!


FAST BROWNING

 **BASE HEAT SYSTEM**
Provide gentle base heat
from lower element. 1300
watts


PIES ETC FROM FROZEN

 **SUPER FAN FORCED**
3 elements linked to give
total oven heating at 3000
watts

COMPLETE FAMILY MEALS

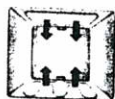
 **FAN GRILLING (ECONOMY)**
Centre grill element 1800
watts + fan heat distribution

ECONOMY FAN GRILLING (door closed)

 **SUPER FAN FORCED**
2 elements linked to give
total oven heating at 2900
watts

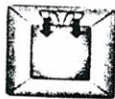
COMPLETE FAMILY MEALS

**MULTI-FUNCTION OVEN
COOKING FUNCTIONS**



DEFROST
Fan assisted defrosting without
heating

FAST THAWING



FAN ASSISTED HEATING
Top and bottom elements + fan
distribution 2100 watts

CAKE AND BISCUIT BAKING



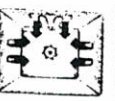
FAN GRILLING
Full grill element 2600 watts
Fan distribution

CLOSED DOOR GRILLING



FAN FORCED HEATING
Element
surrounds fan for even heat
distribution
2200 watts

ROASTING & BAKING, MULTI LEVELS

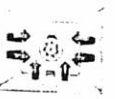


FAN LOWER HEATING
Lower bake element with fan heat
distribution (1300 watts)

LONG SLOW BAKING, FRUIT CAKES

ADDITIONAL FUNCTIONS FOR MODELS SA650 & SA210

ALTERNATIVE FUNCTIONS FOR MODELS SA708 (70cm)



SMEG OVEN FEATURES

THERMO-SEAL OVEN

The oven compartment is thermo-sealed, which means only small amounts of cooking vapours escape during the cooking process. More heat and moisture are retained in the oven during cooking. This results in faster cooking at lower temperatures and with less drying out of food.

RECOMMENDATIONS

Because your Smeg oven has many cooking options you may wish to experiment with different functions to cook various meals and food types.

The oven is primarily as a fan oven, the use of static (non fan functions) is an option. (See cooking chart Pg 6).

Always cook meats elevated on the wire rack or grill tray. The moving hot air from the fan ensures the food is cooked completely without turning.

Do not open the oven door often to test food or baste.


Watch your cooking temperatures and times. This oven heats very quickly on *super fan forced* and *fan grill*.

As a guide, lower normal cooking temperatures a minimum of 20-30°C for recipes used in conventional ovens.

Temperatures above 200°C are not normally required. For fan cooking 160-175°C is very effective.

The use of 250 or maximum thermostat setting should be done with caution. Refer "static grilling" Pg4.

PRE-HEATING

Warming the oven prior to cooking is always worth doing. Normally 5 minutes at the desired cooking temperatures is all that is needed. During winter condensation in the oven increases. During this time we recommended pre-heating on  conventional heating for at least 10 minutes before cooking food on a fan function.

FAN COOKING

SUPER FAN FORCED

The oven function combines fanned hot air produced from the very hot fan element, and conventional top and bottom element cooking to allow food to be cooked very quickly. This allows cooking on multiple levels at a time.

- * Temperatures should not be higher than 180°C
- * Ideal for large items which require thorough cooking for example large roasts, turkey and ham.
- * This function can also be used to start the cooking of a large item which can then be completed on a slow bake (thermo-fan) or fan forced cooking.



FAN FORCED

Cooking with just the fan and fan element is ideal for all multi-level heating and baking. It gives even heating and allows food to be placed on any shelf position. Keep temperature under 180°C and pre-heat the oven.

FAN ASSISTED COOKING

This oven function combines fan and conventional heating to allow food to be cooked very evenly and quickly. Cooking on multiple levels at the same time. It differs from fan forced cooking in that heat is reflected from the top and bottom elements.

It is ideal for roasts, poultry, biscuits, cakes and general baking.

- * Do not use the very top rack or lower element cover positions.
- * A maximum of 2 levels of baking is recommended.
- * Temperatures should be 20-30°C lower than required in conventional ovens.



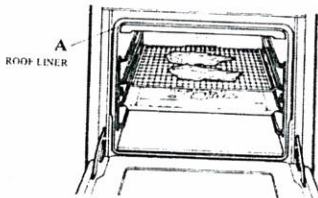
FAN GRILLING

This is the main method of grilling in your Smeg oven. The fan grill system offers fast healthy grilling at lower temperatures with the door closed. This method of grilling uses the thermostat to control oven heat, grilling without the need to turn the food. See grill fan chart Pg6.



The oven combines fan and conventional grilling to allow even grilling, with the fan reducing the risk of burning.

- * Temperatures should not be higher than 200°C. See grill chart Pg6.
- * Grill on one level only. Upper shelf position 3 or 4. Other food can be in the oven at the same time.
- * Ideal for all forms of grilling, snacks and crisping of pasta toppings plus grilling of chicken pieces, steak, sausages, bacon, chops.



CLEANING UP AFTER GRILLING

Allow oven to cool. (To aid this, turn function controller to conventional heat and leave the thermostat off. This will run the oven cooling fan.)

- * Remove roof liner "A" and wash clean.
- * Flip the grill rack over in the grill tray and soak in water with a little detergent.
- * Wash up tray and grill rack in the dishwasher or in the sink.

STATIC GRILLING

Can only be done with the door closed!

- * Use this function with caution! Only for short periods of time for browning and crisping. Maximum operating time is ten minutes.
- * Do not leave this function on while the oven is unattended. Watch food carefully to prevent burning.



* Be careful when opening the oven door, do so by first cracking the door open just a few millimeters. Then after 10-15 seconds open fully.

- * The door is closed during grilling. Cook only on one level. Use high rack position [4]
- * Set the temperature from 175°C to 225°C to control the grill heat, otherwise use the high temperatures for intense fast browning only.
- * Ideal for fast snacks that require crisping or browning for example: Cheese on Toast, Grilled Tomatoes, Bacon.

CONVENTIONAL HEATING

The oven operates with both top element and bottom element only. The lower element is situated under the removable lower element cover.

With heat provided from top and bottom this function uniformly cooks food of all kinds. Do not use this function in preference to fan forced. Heating and cooking from these elements is slower than fan cooking functions.



- * Cook on one level at a time. Use centre rack position or 2nd from top.
- * Temperatures should not be higher than 200°C. Preheat the oven for 10 to 15 min
- * Ideal for slow cooking of casseroles and delicate baking such as souffles or pavlova.

SUPPLEMENTARY FUNCTIONS

DEFROSTING WITH FAN

The oven operates with fan only, no heating, to quickly thaw out any type of food.



Food can be placed on multiple levels. For faster thawing use the Fan & Bottom Element function at a low temperature of 50°C

FAN + LOWER ELEMENT

The oven combines fan and conventional upper heating element to allow even browning and heating of foods without drying out the bottom of the food.



- * Maximum temperature 150°C
- * Cooking on one level only. Centre to high shelf position.
- * Ideal for cooking of vegetable dishes, pastas and au-gratin dishes

BASE HEAT SYSTEM

The base heating system operates with the lower element on. It is a slow and gentle bottom heat, ideal for browning the bottom of dishes when the base has not cooked though.

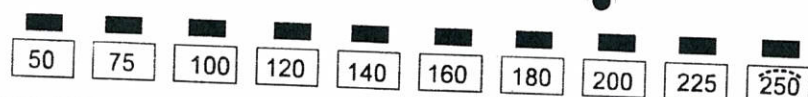


Food should be placed on the lower element cover or rack position 1.

As this function produces only a low heat, the thermostat setting should not be higher than 120°C.

THE OVEN FEATURES EXPLAINED MULTI-FUNCTION OVENS ... 5

THERMO-ZONE TEMPERATURE CONTROL

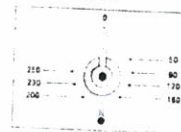


WARMING LOW HEAT WARM MODERATE HOT VERY HOT OVEN

MODEL SA650 has this selectable zone thermostat system. These temperature settings have been arranged to provide maximum flexibility along with ease of use. Temperatures of 140, 160, 180°C will cover almost all normal baking, roasting and fan grilling of family meals.

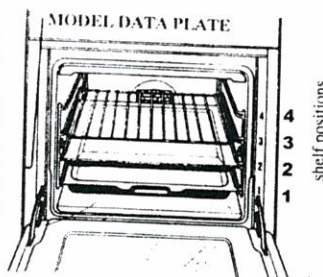
THE THERMOSTAT CONTROL

On most models the oven temperature control is variable. Turn thermostat knob clockwise to the desired temperature. Turn backwards anticlockwise to return to the off position.

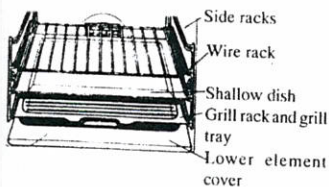


ABOUT THE OVEN

OVEN RACKS AND POSITIONS



shelf positions



OVEN LIGHT CONTROL

The oven light has no separate control switch. The oven light comes on when any cooking function is selected.

The oven light will also come on automatically when the door is opened.

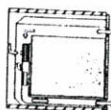
CAVITY COOLING SYSTEM

The Smeg oven has an additional cooling fan. This cooling fan helps keep the oven cool and provides air ventilation around the oven cavity.

When any function is selected the this fan starts automatically.

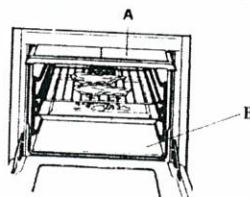
When operating the oven you will feel warm air flowing out from under the bottom of the oven door.

Open the oven door, by firstly just cracking open the door just a little, the fan will capture some of the steam from the oven. This is an important user tip to reduce condensation when opening the oven door.



PULL-OUT ROOF LINER

Your oven is equipped with a removable roof liner "A". It protects the roof of the oven from grease splatters. The roof liner pulls out easily so it can be washed and cleaned after grilling or roasting.



LOWER ELEMENT COVER

The lower element cover "B" is the bottom shelf of your oven. With any fan function, oven proof dishes can be placed directly on this base.

This is removable for cleaning once the side racks have been removed. This will only need to be done if a spill over has occurred, other wise as part of a 6 monthly oven maintenance.

Throughout this manual we refer to lower temperatures than most people would expect to operate their oven. These temperature recommendations are important to reduce soiling and in the successful operation of your Smeg oven.

THERMOSTAT INDICATOR LAMP

The small orange lamp on the front of the control panel illuminates to show the oven is heating. It switches off once the temperature selected has been reached.

This lamp should switch on and off during the cooking process, even when grilling. Because the loss of heat from this oven is low it takes some time for the temperature to drop inside the oven and the thermostat to cycle.

OVEN DOOR CONTROL

Your Smeg oven has a door micro switch. This switch will automatically turn off any element and the oven fan when the door is opened. This prevents the loss of heat when the door is opened during cooking.

You cannot grill with the door open. Static grilling is possible for quick grilling with the door closed.

★ Selection by food type

● Recommended function

BEST FUNCTION TO USE

FOOD TYPE										
MEATS	★	★	★							
Roast Lamb & beef	●	●				★				★
Roast pork	●	●								●
Steak										
Chops & sausages					●					
Hamburger patties					●					
CHICKEN	★	★								
Whole chicken	●	●				★				★
Chicken breasts & fillets					●					
Chicken legs & pieces					●					
Grilled Chicken					●					
FISH	★	★★	★			★	★			
Whole (baked)	●	●	●							★
Fillets		●	●			●				●
CASSEROLES										●
Meatballs in spaghetti							★	★		
BAKING		★★	★★	★					●	
Bread										
Cakes		●								
Scones			●							
EGG RECIPES										
Custards				★				★	★	
Quiche				●						
Pavlova & souffle				●						
TOPPINGS										
Toast and Cheese on toast					★	★		●	●	
Au gratin dishes					●	●				
COMPLETE FAMILY MEAL	★	★								
Roast meat, veges, roast potatoes, fruit pie desert	●	●								★

FAN GRILLING CHART

Times given are based on a pre-heated oven.

FOOD	SHELF	TEMP °C	TIME MINUTES
STEAK	4	180 - 190	8-10
LAMB OR PORK			
CHOPS	3	160 - 175	8-12
CHICKEN WINGS OR PIECES	3	160 - 175	10-15
CHICKEN FILLETS	3	160 - 175	10-15
KEBABS	3	160 - 175	10-15
SAUSAGES	3	160 - 175	10-15
FISH FILLETS	3	150 - 160	15-20
FISH FINGERS	3	160 - 175	10-15
HASH BROWNS	4	180 - 190	8-10
CHEESE TOPPINGS	3	160 - 175	8-10
CHEESE ON TOAST	4	180 - 190	6-8

FAN FORCED COOKING CHART

Times given are based on a pre-heated oven.

FOOD	SHELF	TEMP °C	TIME MINUTES
BAKED WHOLE FISH	2	160	20
ROAST PORK FILLET	2	160	40
ROAST CHICKEN	2	160	100 - 120
MEAT LOAF	2	160	60
QUICHE	2	160	20-25
LAMB CURRY	2	140 - 160	120
MEAT PIE	1	150 - 160	60
LASAGNE	2	160-175	30 min
APPLE OR FRUIT PIE	3	160	40
APPLE CRUMBLE	2	160	40-50
SPONGE CAKE	3	160	25