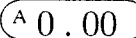


## 1. First steps in using your new Smeg oven




Remove all packaging materials from the oven and fill in the details on your warranty card.

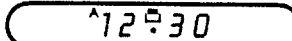
SEE DETAILS ON  
PAGE 10

Keep this in a safe place along with your original purchase invoice.




Turn on the power to the oven. The electronic clock/timer will start flashing  0.00

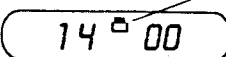
Set the electronic clock to correct time of day.

① Press in the  symbol. The display will stop flashing and a pronounced click will be heard.  
② Press the  button to increase time to the correct time of day. If time is over run, use the  button to go back to correct time.





 ① Press in the  button. The display will stop flashing.  
 ② Advance the time with this button. Hold in to rapidly advance time or press in single steps to advance one digit at a time.

 14:00 cooking symbol

Release buttons and the clock will show time of day.

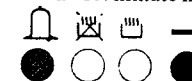
This is a 24 hour clock:  
i.e. 2.00pm = 14.00


The oven is now in manual mode and the oven is ready for operation.

### The Alarm Bell

The alarm bell is adjustable in 3 levels. If your alarm sound is either to quiet or to loud adjust as follows:

Press and set minute minder



Adjust time for 1 minute. When alarm sounds press  to adjust sound. Each press will change the sound volume.

## 2. Burning In

Burning off the protective element coating is important. With the door shut, and all racks and shelves fitted, Set thermostat to between 130 - 160°C

Switch the function selector to each of the following symbols and operate oven for 15 minutes on each symbol.

"Super fan forced"  
And "Fan grill"



On some models the alternative super fan forced function will need to be operated in order to burn in the elements.



Super fan forced model SA708

Open the door and allow the oven to cool down. The smell will soon dissipate. You are now ready to cook.

If the smell persists then heat each function for fifteen minutes on 200°C

## ? The Oven Door Switch

Your 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 can not grill with the door open.** Static grilling is possible for quick grilling with the door closed.

## 3. Start Cooking


With the Smeg 8 or 10 function ovens there are many options in choosing a heating function to cook various food types. The functions described are the main 4 functions used for every day meals.

### Notes on using a Smeg oven

Getting the best from your Smeg multi-function fan ovens will require some alteration to your cooking techniques.

Lower all cooking temperatures by 30°C, fanned cooking does not require very high temperatures, try around 160°C and move up or down slightly from there.

Do not use covered roasting dishes, oven bags or add additional moisture to your cooking. (This upsets the moisture balance)

Defrost food thoroughly before cooking. Use the defrost function  to speed up this process.

### FAMILY ROAST



Super Fan Forced



Operate oven Temperature between 150 - 175°C

**Pre-heat** 5-10 minutes

### Meals:

Family meals, roast chicken, roast pork, roast lamb, beef etc. Includes vegetables and other foods on different levels.

### FAN GRILLED STEAK



Fan Grill

(closed door grilling)



Operate oven Temperature between 160 - 200°C

**Pre-heat** 5 minutes on max temperature. Turn thermostat to 180°C during cooking

### Meals:

Grilled steak, chops, sausages, chicken peices. Browning cheese toppings.

Use upper 2 shelf rack positons

### PIES, PIZZA, QUICHES



Fan Forced



Operate oven temperature between 140 - 180°C

**Pre-heat** until oven cycles at required temperature

### Meals:

Cooking pies, pizza's, quiches, potato dishes, general heating such as sausage rolls, baked fish and warming. Multi level baking.

### BAKING, CAKES, SCONES



Fan Assisted

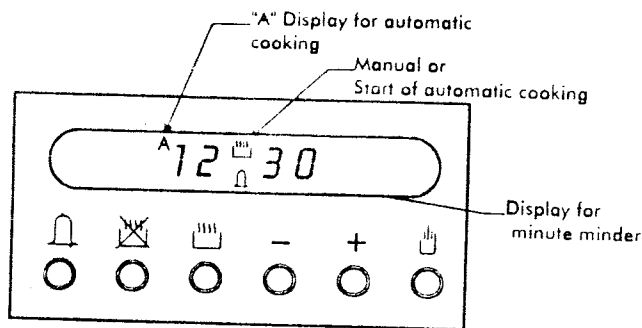








Operate oven temperature between 140 - 180°C

**Pre-heat** until oven cycles at required temperature


### Meals:

Baking biscuits, cakes etc on middle 2 shelf levels. General heating and warming, Casse-roles.



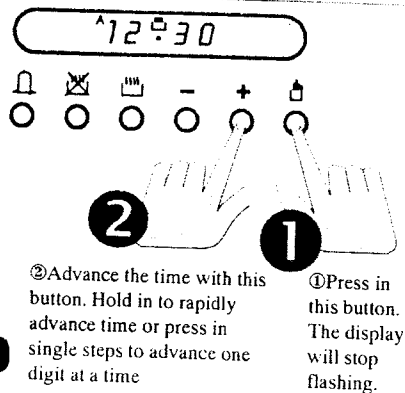
-  Minute minder symbol, sets minute minder alarm
-  Programs End Of Cooking Time
-  Programs Time The Meal Is To Cook For
-  Decreases time on clock when adjusting or setting time
-  Increases time on clock when adjusting or setting time
-  Switches oven back to manual operation after automatic function is activated, cancels alarm.

### SETTING TIME OF DAY:

① Press the  symbol. The display will stop flashing and a pronounced click will be heard.

② Press the + button to increase time to the correct time of day. If time is over run, use - button to go back to correct time.

**24 hour clock i.e. 1.00pm = 13.00**




② Advance the time with this button. Hold in to rapidly advance time or press in single steps to advance one digit at a time


① Press in this button. The display will stop flashing.



### USING THE MINUTE MINDER

The minute minder provides a loud audible alarm that sounds at the end of a pre-set time.

#### TO SET A TIME:

Press  and while holding in press the + button to set the desired time. A maximum of 23hrs 59 minutes. 23:59


After setting the minute minder, the clock will return to showing time of day, and the  symbol will be displayed.


To check how much time is left press the  symbol  
To cancel the alarm press the  symbol


### SETTING THE AUTOMATIC FUNCTIONS



To **start** and **stop** oven automatically, follow these procedures:



- ① Set up oven, place food on racks at the correct height and close door.
- ② Set thermostat to the desired temperature.
- ③ Set oven function selector to the desired cooking function.

Press the  button 0.00 will appear in the display at the same time press the + button to set the time you need the oven to operate for in order to cook the meal. eg. 1hour 30 min = 1:30

Now, press the  button. A time equal to the time of day + the previously entered cooking time will be displayed. Override this time and press the + button to set the time when you want the meal to be ready. eg. 6.00pm.=18:00

Release  the time of day will reappear and the **A** (automatic) symbol will remain on. The oven is now waiting for the cooking start time to be reached.


At the end of the automatic cooking time the oven will switch off and a buzzer will sound for 7minutes. To stop the buzzer press . The **A** symbol will no longer be illuminated and the  will appear. The oven is now ready for normal manual use.


The electronic clock always reverts to show time of day. You can re-check the 'time left' of the cooking time by pressing the appropriate button.  


### AUTOMATIC END TO COOKING TIME

The oven can be operated manually but programmed to stop at a desired time.

*An example:* To start the meal at 6.00 pm and have the oven switch off automatically an hour and a half later at 7.30pm.



- ① Set up oven, place food on racks at the correct height and close door.
- ② Set thermostat to the desired temperature.
- ③ Set oven function selector to the desired cooking function. Press the  button ( the display will show 0.00) keep this button pressed and at the same time use the + button to set the time you want the oven to operate for. e.g. 1.30 1hour 30min.

Release the buttons and the time of day will appear and the **A** and  will appear on the display.

You can check the time left before the oven turns off, by pressing  at any time.

### CANCELLING SETTINGS AND ADJUSTING THE ALARM VOLUME

To cancel any setting, hold in that function button and using + or - bring up 0.00 in the display.

The alarm sound is adjustable in 3 levels (tones). When it is sounding, press the  button to change volume. This level will then be set for the future. Pressing  cancels the alarm sound.

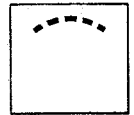
**MULTI-FUNCTION OVEN  
COOKING FUNCTIONS**

 **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**



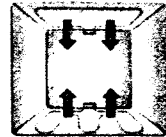
**SUPER FAN FORCED**  
3 elements linked to give total oven heating at 3000 watts

**COMPLETE FAMILY MEALS**



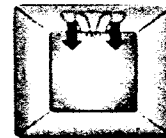
**FAN GRILLING (ECONOMY)**  
Centre grill element 1800 watts + fan heat distribution

**ECONOMY FAN GRILLING (door closed)**



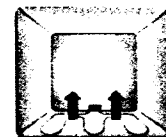
**DEFROST**  
Fan assisted defrosting without heating

**FAST THAWING**



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

**CAKE AND BISCUIT BAKING**



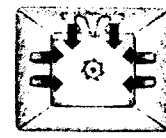
**FAN GRILLING**  
Full grill element 2600 watts  
Fan distribution

**CLOSED DOOR GRILING**



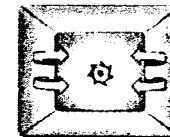
**FAN FORCED** Element surrounds fan for even heat distribution 2200 watts

**ROASTING & BAKING, MULTI LEVELS**



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

**LONG SLOW BAKING, FRUIT CAKES**



**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.

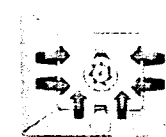
**ADDITIONAL FUNCTIONS FOR MODELS SA650 & SA210**

**ALTERNATIVE FUNCTIONS FOR MODELS SA708 (70cm )**



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

**COMPLETE FAMILY MEALS**



## 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.

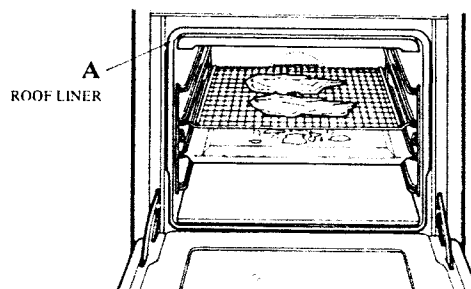
## FAN GRILLING

This is the 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 15min
- \* 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

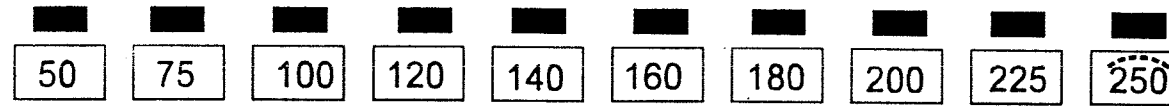
The base heating system operates with the lower element on. It is a slow and gentle bottom heat, ideal for browning the bottom of dishes when the base has not cooked though.



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.

## THERMO-ZONE TEMPERATURE CONTROL

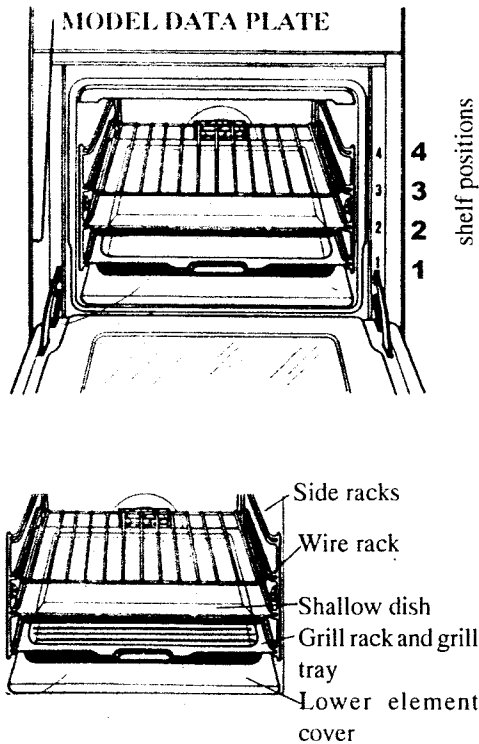


**WARMING   LOW HEAT   WARM   MODERATE   HOT   VERY HOT OVEN**

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.

## ABOUT THE OVEN

### OVEN RACKS AND 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.

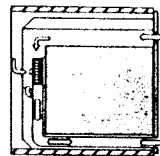
### CAVITY COOLING SYSTEM

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.

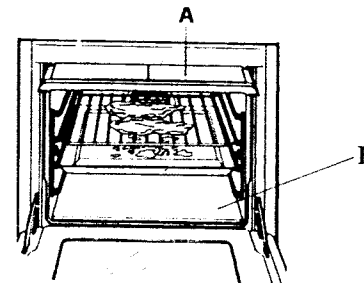
When operating the oven you will feel warm air flowing out from under the bottom of the oven door.

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

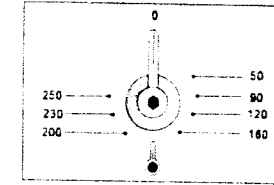
The lower element cover "B" is the bottom shelf of your oven. With any fan function, oven proof dishes can be placed directly on this base.

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.

## 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.



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										
<b>MEATS</b>	★	★	★			★				★
Roast Lamb & beef	●	●								●
Roast pork	●	●								
Steak					●					
Chops & sausages					●					
Hamburger patties					●	●				
<b>CHICKEN</b>	★	★				★				★
Whole chicken	●	●			●					
Chicken breasts & fillets		●			●					
Chicken legs & pieces					●					
Grilled Chicken					●					
<b>FISH</b>	★	★★	★		★	★				★
Whole (baked)	●	●	●							●
Filletts		●	●		●					●
<b>CASSEROLES</b>							★	★		
Meatballs in spaghetti							●			
<b>BAKING</b>		★★	★★	★						
Bread		●								
Cakes			●							
Scones			●							
<b>EGG RECIPES</b>				★		★	★			
Custards				●						
Quiche				●						
Pavlova & souffle						●	●			
<b>TOPPINGS</b>				★	★					
Toast and Cheese on toast				●	●					
Au gratin dishes				●	●					
<b>COMPLETE FAMILY MEAL</b>	★	★								★
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