

Ovens



ECO:

The Eco setting is a fast preheat function, which combines grill, fan and lower element to achieve optimum energy efficiency. Only to be used prior to selecting the main cook function for a fast preheat.



Pizza function:

The simultaneous operation of these three elements ensures an optimum cooking facility, ideal not only for pizza but also for cookies, quiches and flans.



Upper and lower element only:

This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.

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Grill element:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.



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.



Half grill:

Heat is generated only at the centre of the element, so ideal for smaller quantities.



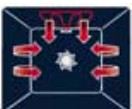
Circulaire with upper and lower elements:

The use of the fan with both elements allows food to be cooked quickly and effectively on a number of shelves. Ideal for roasts and large joints that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.

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Fan with grill element:

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling a range of foods, chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.

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Fan with upper element :

The combination of the fan and top element provides more uniform heat penetration. Dishes are lightly browned on the outside and still moist on the inside. Ideal for au gratin dishes, finishing roasted vegetables.



Snowflake:

With the switch on this symbol, no heating is possible even if the thermostat is turned.



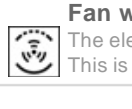
Fan:

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. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as circulaire cooking but can also be used to cook biscuits and pastry.



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Circulaire:

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This results in many benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy is needed, and it cooks at 10% quicker than a normal oven. All foods can be cooked on this function, and it is especially suitable for cooked chilled foods.



Circulaire with lower element :

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



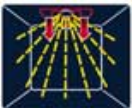
Fan with lower element:

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.



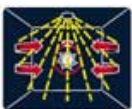
Microwave:

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:

To achieve a combined cooking with grill that cooks the outside whilst assuring an internal cooking thanks to the microwave function.



Microwave + circulaire:

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



Steam:

The steam oven system cooks any type of food very gently. Also ideal for quick thawing, for heating foods without making them tough or dry, and for naturally removing the salt from salted foods. Combined with conventional cooking modes, this function gives outstanding versatility with considerable savings in electricity and cooking time, preserving the foods nutritional qualities, taste and aroma. Ideal for all types of food.

Pyrolytic:

P Pyrolytic cleaning at 500°C destroys all the dirt deposits inside the oven. The process can be set from 1.5 hours to 3 hours, depending on the degree of dirt build up.



Rotisserie:

The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.



Rotisserie with half grill:

These symbols allow use of the rotisserie with half grill.



Rotisserie with full grill:

These symbols allow use of the rotisserie with full grill.



Upper and lower element only with steam:

[Upper and lower element only](#) with [Steam](#).



Fan with lower element with steam:

[Fan with lower element](#) with [Steam](#).



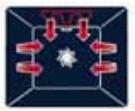
Circulaire with steam:

[Circulaire](#) with [Steam](#).



Upper and lower element only with microwave:

[Upper and lower element only](#) with [Microwave](#).



Fan with grill element with microwave:

[Fan with grill element](#) with [Microwave](#).



Fan with upper and lower elements with microwave:

[Fan with upper and lower elements](#) with [Microwave](#).



Circulaire with upper element:

The addition of the upper element adds extra heat at the top of the oven, where extra browning is required.



Pyrolytic:

The Eco pyrolytic 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.



Finger-friendly stainless steel:

A special coating is applied to the stainless steel on vulnerable parts of the dishwasher, keeping the finish in a pristine condition. Currently available on the DF614SF and DF410SF with other models to follow.



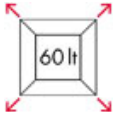
Toaster:

Selecting the toaster symbol on the function control activates the toaster section of the oven. The toasting duration can be set using the programmer.



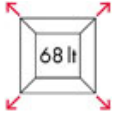
Bread Proving:

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.



60lt - oven with 60 litre maxi cavity

Oven with 60 litre maxi cavity has 18% more usable space than previous models



68lt - oven with 68 litre maxi plus cavity

Oven with 68 litre maxi plus cavity has 35% more usable space than previous models



Cooler touch door:

In addition to the standard cooling system Smeg also provide a special tangential external cooling system, allowing for cooler touch door every time the appliance is used.