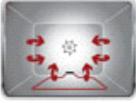


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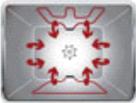


Main oven



FAN WITH LOWER ELEMENT/ CIRCOGAS:

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. 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.



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.



Upper and lower element only:

A traditional cooking method best suited for single items located in the centre of the oven. The top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



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 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.



ECO:

The combination of the grill, fan and lower element is particularly suitable for cooking 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.



Defrost by time:

The circulation of air enables quicker thawing of frozen food, without the use of any heat. The microwaves power will be automatically varied to achieve the best thawing results.



Grill element:

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.



Defrost by weight:

The circulation of air enables quicker thawing of frozen food, without the use of any heat. The defrosting time will be calculated based on the food's type and weight and the microwaves power will be automatically varied to achieve the best thawing results.



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.

**Upper and lower element + microwave + fan:**

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

**Regenerating reheat:**

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

**Vapor clean**

Vapor clean
