
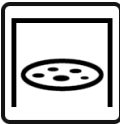
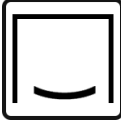


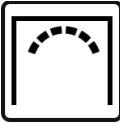
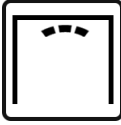









The Complete Smeg Oven Symbols Guide And Bonus Time-Saving Cooking Cheat Sheets



The SMEG Oven Symbols Guide

1. COOKING FUNCTIONS - EXPLAINED

 <p>The “ECO” setting: The ECO function is great for cooking small quantities of food. This mode is really energy-efficient since it only activates the SMEG oven’s grill, bottom heating, and fan elements.</p>	 <p>The “Pizza function”: This function is designed to help you cook pizza in up to 5 minutes, depending on the filling you have used. However, it is also suitable for cooking pies, cookies, baked vegetables, and fish.</p>
 <p>The “Bottom heater only” setting: Provide base heat from lower element</p>	 <p>The “Top heater only” setting: With this SMEG oven dial on, you can brown food with near surgical precision, from lasagnes to any meals that come with a lavish amount of cheese.</p>
 <p>The “Upper & bottom heater” setting: <u>Conventional, Static cooking</u> with both upper and bottom heating element.</p>	 <p>The “Grill only” setting: Conventional grilling – Only works with door closed.</p>
 <p>The “Half grill only” setting: Set up this way, the grill will only emanate heat from its centre, making this function suitable for cooking smaller food portions. For best results, make sure to position smaller items (sausages, cheese toasts, etc.) at the upper shelves, while keeping larger foods on the lower shelves.</p>	 <p>The “Fan with grill” setting: With this setting on, the fan will attenuate the otherwise significant heat coming from the grill. This allows you to easily grill a variety of meats and other foods. We recommend using the top two shelves of the oven for grilling and the one at the bottom for heating up cool dishes.</p>
 <p>The “Fan with half grill” setting: With this setting on, the fan will once again attenuate the heat coming from the grill but only half. This allows you to slowly grill a wide range of foods.</p>	 <p>The “Fan with upper and lower heater” setting: The fan spreads the heat from both heaters evenly throughout the oven, allowing you to test recipes where slow cooking is mandatory. Preheating is required for optimal results.</p>
 <p>The “Circulaire heating only” setting: Besides not having to preheat your appliance, the circular heating will also allow you to cook a variety of foods simultaneously (think fish and pasta) without blending their flavours together.</p>	 <p>The “Circulaire and lower heating” setting: These are the SMEG oven controls to use for dishes whose fillings require extra heating power.</p>
 <p>The “Circulaire and upper heating” setting: If you are a fan of food that features a crispy topping, you need to try this setting ASAP out. We recommend using this in combination with the grill only setting to brown your dishes extra fast.</p>	 <p>The “Circulaire heating with top and bottom heater” setting: This is essentially your appliance’s “party cooking” mode. The heat, generated by both heaters, will be “caught” and evenly distributed by the circular element to ensure that your dishes are well cooked, regardless of how big they are or what utensil is used.</p>



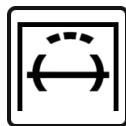
The “Microwave”: With the microwave mode enabled, you will be able to thaw and heat almost any food without changing its appearance, smell, or taste. Oh, and it’s pretty energy-efficient, too! It’s mostly suitable for fat-free meals. Can be combined with other oven settings for even better results.



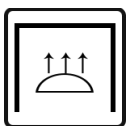
The “Microwave and grill” setting: With the grill on, you can brown your food in no time, while the microwave function will ensure that the inner goodies of your tasty creation are cooked quickly and to perfection.



The “Rotisserie with full grill” setting: Like with the setting above, but with one key exception – you can use the grill to its full potential.



The “Rotisserie with half grill” setting: The description says it all – enable this setting to use the grill and the rotisserie simultaneously.



The “Bread proving” setting: Here, the air inside the oven is heated at a constant 40°C, creating the perfect environment for proving yeast-type dough for bread, coffee cakes, and whatever else you have planned for the upcoming party. Just turn the setting on, place the dough in the special cavity and bake away.



The “Snowflake” setting: If you thought this was a built-in freezer option, you would be wrong. Instead, your food will be defrosted using solely the cool circulating air that is created by your turning fan.



The “Defrost by weight” setting: With this setting on, the oven will defrost your meal for an optimal period of time depending on how much it weighs. To begin defrosting, simply enter the food’s weight using the number pads.



The “Defrost by time” setting: With this function, you can manually set for how long you want your meal to be defrosted.



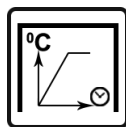
Gas burner only setting: This setting will shut everything but the gas burners off. However, according to the SMEG cooker instructions, running both the gas burners and the rotisserie is completely possible.



The “Warm-up” setting: Enable this to warm up any dish or to prevent the one you just cooked from cooling down.



The “Reheat” setting: This is perfect for reviving the original taste of cooked meals that have been kept in the fridge.



The “Rapid preheat” setting: Just set the desired temperature, turn the knob, and your oven will preheat in no time.



Meat cooking setting: With this function, you can select between 5 meat cooking presets at any given time. You can also manually adjust the cooking time.



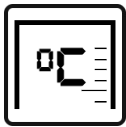
Fish cooking setting: With this function, you can select between 5 fish cooking presets at any given time. You can also manually adjust the cooking time.



Vegetable cooking setting: With this function, you can select between 5 vegetable cooking presets at any given time. You can also manually adjust the cooking time.



The “ECO-logic” setting: Looking to reduce your monthly energy bill? Using ECO-logic will allow you to limit the amount of energy that your appliance draws from your power grid, improving its energy efficiency.

**The “Electronic control”**

setting: If you want to have full control over every cooking process, feel free to try this setting out. With it enabled, you can control the temperature inside the oven with a precision margin of 2-3 °C, ensuring that heat-sensitive meals, like cakes and puddings, will turn out just fine.



Pyrolitic setting: This is essentially the oven’s self-cleaning function. Switch your appliance to Pyrolitic mode when you need to remove grease and other build-ups with nothing but the power of heat.



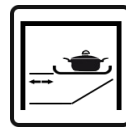
ECO Pyrolitic setting: Like the Pyrolitic setting, only less intense. Use it when you have to deal with lighter build-ups. This SMEG cooker mode lasts for up to 1.5 hours, after which it will require manual reactivation.



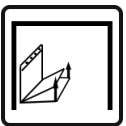
Vapor clean setting: Another oven cleaning function based on steam. The steam method is great for loosening deposits found in hard-to-reach areas in your appliance.



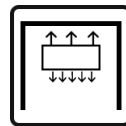
Fresh touch symbol: If you see this on your oven, then your SMEG model uses the so-called “cool door” technology. This means that the outer space of your oven’s door will not exceed 50°C at all times. This also means that the sides of adjacent furniture will not sustain any heat damage from the oven.



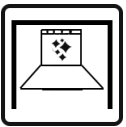
Telescopic rails symbol: This means that your model comes with telescopic rails. They allow you to easily glance at your hot dish without having to grab a pair of heavy duty oven mitts and removing the entire utensil.



The “Inner door glass” symbol: If you see this on the “dashboard” of your appliance, this means that your oven door can be removed and cleaned in just a few simple movements and without any tools whatsoever. If you don’t see this symbol, you would have to clean your oven door without detaching or opening it.



The “Air cooling system” symbol: This feature indicates that your oven has a dedicated system that maintains safe surface temperatures even when you use the appliance for prolonged periods of time.



The “Enamel interior” symbol: If you see a SMEG model with this symbol on it, it means that its enamel interior is lined with a special antacid layer that facilitates the cleaning of any grease that adheres to its surface.









Removable roof liner symbol: Perhaps one of the most ambiguous of SMEG oven symbols out there, this icon indicates that the upper interior part of your oven is protected by a special component – a roof liner – that can be easily removed and even washed in the dishwasher.



Fingerprint-proof stainless steel symbol: If your model has this symbol included, this means that your hands will not leave any pesky fingerprints behind should you happen to touch the appliance.

2. THE BEST FUNCTION TO USE ACCORDING TO THE FOOD TYPE

* Selection by food type • Recommended function

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 pies	•	•								•

3. FAN GRILLING CHEAT SHEET

Times given are based on a preheated oven.

Food	Shelf	Temperature (°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



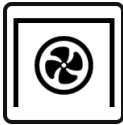

4. FAN FORCED COOKING CHART

Times given are based on a preheated oven

Food	Shelf	Temperature (°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	60
Lamb Curry	2	140 – 160	120
Meat Pie	1	150 – 160	60
Lasagne	2	160 – 175	30
Apple or Fruit Pie	3	160	40
Apple Crumble	2	160	40 - 50
Sponge Cake	3	160	25

5. FAN COOKING FUNCTIONS

The functions described below are the main 4 used for everyday meals.

Family Roast	Fan Grilled Steak	Pies, Pizza, Quiches	Baking Cakes Scones
Super Fan Forced 	Fan grill - (closed door grilling) 	Fan Forced 	Fan Assisted 
Operate oven temperature between 150 °C – 175 °C	Operate oven temperature between 160 °C – 200 °C	Operate oven temperature between 140 °C – 180 °C	Operate oven temperature between 140 °C – 180 °C
Preheat – 5 - 10 minutes	Preheat 5 minutes on max temperature. Turn thermostat to 180° C during cooking	Preheat until oven cycles at required temperature	Preheat until oven cycles at required temperature
Meals: Family meals, roast chicken, roast pork, roast lamb, beef etc.,. Includes vegetables and other foods on different levels.	Meals: Grilled steak, chops, sausages, chicken pieces. Browning cheese toppings. Use upper 2 shelf rack positions.	Meals: Cooking pies, pizza's, quiches, potato dishes, general heating such as sausages rolls, baked fish and warming. Multi level baking.	Meals: Baking biscuits, cakes etc, on middle 2 shelf levels. General heating and warming, casseroles.



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 in multiple levels at a time.

- **Temperatures should not be higher than 180 °C;**
- Ideal for large items which requires through cooking for example for 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 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 preheat the oven.**



FAN ASSISTED COOKING

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

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 °C – 30 °C lower than required in conventional ovens.



FAN GRILLING

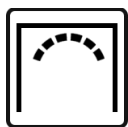
This is the main method of grilling in your Smeg oven. The fan grilling system offers fast, healthy grilling at a lower temperature with the door closed. This method of grilling uses the thermostat to control oven heat, grilling without the need to turn the food.

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

- Temperatures **should not be higher than 200 °C**;
- 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 and bacon.

Cleaning up after grilling will prevent the transfer of smells to the next food you cook. Also, if there are oil stains they may become much harder to clean if left to the next burning.

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



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! First, crack the door for a few seconds. 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 – STATIC

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

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

- Cook on one level at a time. Use centre rack position or 2nd from the top;
- Temperatures should not be higher than 200 °C. Preheat the oven for 10 to 15min;
- Ideal for slow cooking of casseroles and delicate backing 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 "Circulaire and lower heating element" function at a low temperature of 50 °C.



FAN + LOWER ELEMENT

The oven combines fan and conventional upper 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, pasta 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 through.

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.



[Credits: Smeg Service UK](#)

6. Recommendations for Multi-Function Ovens

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

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.

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.

Watch your cooking temperatures and times. These ovens heat very quickly on super fan forced and fan grill settings.

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


- **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.

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

The use of 250 °C or maximum thermostat setting should be done with caution.

- **Do not use** covered roasting dishes, oven bags or add additional moisture to your cooking.
- **Defrost food thoroughly** before cooking. Use the defrost function to speed up this process.

Preheating

Warming the oven prior to cooking is always worth doing. Normally 5 minutes at the desired cooking temperature is all that is needed. During winter condensation in the oven increases. During this, it's recommended to preheat on  conventional heating for at least 10 minutes before cooking food on a fan function.

Main Oven Cooking Information






Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)	
Lasagne	3	Static	1 or 2	220 – 230	40 – 50	
Pasta bake	2.5	Static	1 or 2	220 – 230	40	
Roast veal	1	Fan assisted	2	180 – 190	70 – 80	
Pork loin	1	Fan assisted	2	180 – 190	70 – 80	
Pork shoulder	1	Turbo	2	180 – 190	90 – 100	
Roast rabbit	1	Circulaire	2	180 – 190	70 – 80	
Turkey breast	1	Fan assisted	2	180 – 190	110 – 120	
Roast pork neck	1	Turbo	2	180 – 190	190 – 210	
Roast chicken	1	Turbo	2	190 – 200	60 – 70	
Grilled Meats					1st surface	2nd surface
Pork chops		Fan with grill	4	250 – 280	7 - 9	5 - 7
Pork fillet		Grill	3	250 – 280	9 - 11	5 - 9
Beef fillet		Grill	3	250 – 280	9 - 11	9 - 11
Liver slices		Fan with grill	4	250 – 280	2 - 3	2 - 3
Sausages		Fan with grill	3	250 – 280	7 - 9	5 - 6
Meatballs		Grill	3	250 – 280	7 - 9	5 - 6
Salmon trout	0.7	Fan assisted	2	160 – 170	35 – 40	
Pizza		Circulaire	1	280	8	
Bread		Circulaire	2	190 – 200	30 – 35	
Focaccia		Circulaire	2	180 – 190	15 – 20	
Bundt cake		Circulaire	2	160 – 170	50 – 55	
Tart		Circulaire/Static	2	160 – 170	30 – 40	
Short pastry		Circulaire	2	160 – 170	20 – 25	
Jam tarts		Circulaire	2	170	20 – 25	
Paradise cake		Circulaire/Static	2	170	50 – 60	
Profiteroles		Circulaire	2	150 – 160	40 – 50	
Sponge cake		Circulaire	2	150 – 160	45 – 50	
Rice pudding		Circulaire/Static	2	160 – 170	50 – 60	
Brioche		Circulaire	2	160	25 – 30	
Apple pie		Static	3	180	60	

The times indicated in the table do not include preheating times and are provided as a guide only.

Auxiliary Oven Cooking Information

Food	Weight (Kg)	Function	Runner position from the bottom	Temperature (°C)	Time (minutes)	
Lasagne	3 / 4	Static	1 or 2	220 – 230	50 – 60	
Pasta bake	2	Static	1 or 2	220 – 230	40	
Roast veal	1	Static	2	180 – 190	70 – 80	
Pork loin	1	Static	2	180 – 190	70 – 80	
Pork shoulder	1	Static	2	180 – 190	90 – 100	
Roast rabbit	1	Static	2	180 – 190	70 – 80	
Turkey breast	1.5	Static	2	180 – 190	89 – 90	
Roast chicken	1	Static	2	190 – 200	55 – 60	
					1st surface	2nd surface
Pork chops	1	Grill	2	250 – 280	7 - 9	5 - 7
Pork fillet	1	Grill	2	250 – 280	9 - 11	5 - 9
Sausages	1	Grill	2	250 – 270	7 - 9	5-6
Bacon	0.8	Grill	1/2	270	6- 7	3-4
Salmon trout	1	Static	1	250 – 270	14 – 16	
Pizza	1	Static	1	280	8	
Focaccia	0.8	Static	2	180 – 190	15 – 20	
Tart		Static	1	170 – 180	35 – 40	
Short pastry		Static	1	170 – 180	20 – 25	
Rice pudding		Static	1	170 – 180	50 – 60	
Apple pie		Static	2	180	60	

The times indicated in the table do not include preheating times and are provided as a guide only.

Static	Fan Assisted	Circulaire / Turbo	Grill	Fan with grill
				



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