



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG C91GMXAT. You'll find the answers to all your questions on the SMEG C91GMXAT in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG C91GMXAT
User guide SMEG C91GMXAT
Operating instructions SMEG C91GMXAT
Instructions for use SMEG C91GMXAT
Instruction manual SMEG C91GMXAT

Table of contents

| | |
|---|----|
| 1. PRECAUTIONS FOR USE | 4 |
| 2. INSTALLING THE APPLIANCE | 6 |
| 3. ADAPTATION TO DIFFERENT TYPES OF GAS | 10 |
| 4. FINAL OPERATIONS | 12 |
| 5. GETTING TO KNOW YOUR COOKER | 13 |
| 6. DESCRIPTION OF FRONT PANEL CONTROLS | 14 |
| 7. USING THE HOB | 15 |
| 8. USING THE OVEN | 16 |
| 9. AVAILABLE ACCESSORIES | 18 |
| 10. ELECTRONIC PROGRAMMER | 19 |
| 11. CLEANING AND MAINTENANCE | 21 |
| 12. EXTRAORDINARY MAINTENANCE | 23 |



Thank you for choosing our product.
We advise you to read this manual carefully. It contains all necessary instructions for maintaining unaltered the appearance and functional qualities of the cooker.



INSTRUCTIONS FOR THE INSTALLER: these are intended for the **authorized person** who is to check the gas supply system and install, commission and test the appliance.



INSTRUCTIONS FOR THE USER: these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance.



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adjustable feet. For good cooking results, the appliance must be properly levelled. @@@@This rating plate must never be removed. @@Check that the power supply line is properly earthed. The use of reductions, adapters or junctions is not recommended. @@@@The cooker must be installed with provision to allow the gas to be turned off and disconnected for servicing and removal of the appliance as required from the gas supply.

Before the cooker is operated make certain all relevant parts are placed in the correct position.

When the installation is completed the installation connections of cooker will require to be leak tested, the burner operating pressure and flame checked and adjusted. Warranty service calls do not cover these adjustments! To check the operating pressure of the appliance it is recommended at least 2 large size burners are used. Ensure appliance is secured to wall when installation is completed. N.G.

The regulator supplied must be fitted to the 1/2 BSP thread at the rear of the appliance. An approved manual shut-off valve must be installed. The N.G. regulator must be checked and adjusted to 1.

0kPa after installation. U.L.P.G. Can be connected to the inlet fitting directly. The pressure must be checked to ensure it is operating at 2.75kPa. A separate test point fitting must be installed between the piping & the appliance for the pressure to be checked to ensure it is operating at 2.75kPa.

2.4 Ventilation requirements Caution This cooker may only be installed and operated in rooms permanently ventilated in accordance with current regulations. For proper operation of a gas appliance it is essential for the air necessary for combustion of the gas to be able to flow naturally into the room. Air must flow directly into the room through openings in its outside walls. This (these) opening (s) must have a free passage crosssection of at least 100 cm², or 200 cm² for appliances not equipped with gas safety device. These openings must be constructed so that they cannot be obstructed indoors or outdoors, and should preferably be close to the floor on the side opposite to the combustion gas discharge point. If it is not possible to make the openings in the room where the cooker is installed, the necessary air may be taken from an adjoining room, provided it is not a bedroom or a room with fire risk. 8 Instructions for the installer 2.5 Clearance above and around domestic cookers Extract from AS5601 REQUIREMENTS 1 Overhead clearances (Measurement A) Range hoods and exhaust fans shall be installed in accordance with the manufacturer's instructions.



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However, in no case shall the clearance between the highest part of the hob of the cooking appliance and a range hood be less than 600 mm or, for an overhead exhaust fan, 750 mm.

Any other downward facing combustible surface less than 600 mm above the highest part of the hob shall be protected for the full width and depth of the cooking surface area in accordance with Clause 5.12.1.2. However, in no case shall this clearance to any surface be less than 450 mm.

2 Side clearances (Measurements B & C) Where B, measured from the periphery of the nearest burner to any vertical combustible surface, is less than 200 mm, the surface shall be protected in accordance with Clause 5.12.1.2 to a height C of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area. Where the cooking appliance is fitted with a 'splashback', protection of the rear wall is not required.

3 Additional requirements for Freestanding and Elevated Cooking Appliances (Measurements D & E) Where D, the distance from the periphery of the nearest burner to a horizontal combustible surface is less than 200 mm, then E shall be 10 mm or more, or the horizontal surface shall be above the trivet. 2 The 'cooking surface area' is defined as that part of the appliance where cooking normally takes place and does not include those p PANEL OVEN/MAIN OVEN STORAGE COMPARTMENT 14 Instructions for the user 6. The light comes on to indicate that the oven is heating up. This light goes out when the set temperature is reached. The optional grid B is for use with woks. The appliance is equipped with an electronic ignition device. Repeat the operation, keeping the knob pressed down for longer. This is not necessary on burners not equipped with thermocouple. All pans must have smooth, flat bottoms. Auxiliary 2.

Semi-rapid 3. Rapid 4. Ultra-rapid min. and max. oven gloves should always be worn. 8.1 Precautions and general advice We it may be very high. 20 Instructions for the user 9. AVAILABLE ACCESSORIES The oven features 4 runners for placing trays and shelves at different heights. Oven shelf: for cooking food on plates, small cakes or roasts or foods requiring light grilling.

Tray grid: for placing on top of a tray for cooking foods which may drip. Baking tray: useful for cooking cakes, pizza and confectionery. Not all accessories are provided on some models. The logic prevents the setting of incompatible values (e.g.

Press the figures key and the display will show the . In timer mode, the system will not cut out operation of the oven at the end of the set time. 10.6 Adjusting the buzzer volume The buzzer has 3 different volume settings. To change the setting, press the key at the end of the timer function with the buzzer in operation.

10.7 Stopping the buzzer The buzzer stops automatically after seven minutes. It can be stopped in manual mode by pressing the and keys together. To switch off the appliance, return the knobs to the 0 setting. 10.8 Deleting the data set With the program set, keep the key of the function for deletion pressed, while at the same time setting or to reach the value the value by pressing the value modification keys will interpret deletion of the duration as the end of cooking. . The programmer 10.9 Modifying the data set The cooking data set can be modified at any moment by keeping the key of the function for modification pressed and at the same time pressing the value modification keys or . 23 Instructions for the user 11.

CLEANING AND MAINTENANCE Before carrying out any operation involving access to live parts, disconnect the appliance from the electricity supply. Do not use a steam cleaner to clean a hob, oven or range. 11.1 Cleaning stainless steel To keep stainless steel in good condition, it must be cleaned regularly, after each use of the cooker, after allowing it to cool. 11.2 Routine daily cleaning When cleaning and caring for stainless steel surfaces, always use only specific products which do not contain abrasives or chlorine-based acids. Rinse thoroughly and dry with a soft cloth or chamois leather. Do not allow spills of foods with high sugar content (e.g. jam) to dry inside the oven.

Replace the burner caps on their rings, making sure that the holes A are perfectly centered with the circular projections B on the burners. Never wash these components in the dishwasher. 11.5 The plugs and thermocouples For best performance, the ignition plugs and thermocouples must always be kept thoroughly clean. Check them frequently and if necessary clean them with a wet cloth.

Remove any dry residues with a wooden toothpick or a needle. 24 Instructions for the user 11.6 Cleaning the oven For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts. Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry. 11.7 Cleaning the door glazing The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and ordinary detergent. When cleaning, dry the appliance thoroughly to prevent water or detergent drips from interfering with its operation or creating unsightly marks. Do not use abrasive or corrosive cleaners for cleaning the door glazing. (e.g. Before performing any operations requiring access to powered parts, switch off the power supply to the appliance. 12.

1 Changing the light bulb Remove the protective cover A by unscrewing it anti-clockwise; replace the bulb B with another of the same type (25 W). Re-fit the bulb protector A. WARNING : Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock. Use only oven bulbs (T 300°C). 12.2 Removing the door Lift the levers B and Take hold of the two sides of the door with both hands near to the hinges A. Raise the door to an angle of about 45° and remove it. To reassemble, fit the hinges A into their grooves, then lower the door into place and release the levers B. 12.3 Removing the door seal To permit thorough cleaning of the oven, the seal may be removed.

Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure. 26 Instructions for the user 13. PROBLEMS AND CAUSES Each of the following cases is caused by abnormal operation of the appliance and should be dealt with by a authorised person: please contact your local dealer or Service Center in case you detect any of these malfunctioning. PROBLEM CAUSE WHAT TO DO Defect of comburent air or Call service Center.

The flame is very long with bright incorrect injectors. yellow tips. Black deposits on the bottom of the pans. The flame is very short and noisy. Excess of comburent air.

Call service Center. The flame moves away from the burner ports. The flame extinguishes when the Incorrect adjustment of the Call service Center.



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*burner knob is set to the low minimum heat input or excess of flame position. comburent air. The valve knob is hard to rotate. Gas valve worn out or needs
Call service Center. lubrication. Overheating of the appliance Let the appliance cool down; the The cooker suddenly stops safety thermal cut-out will
selfworking during operation of the reset when the temperature has oven. The electronic programmer decreased to correct value.*

is not operating. Should the problem arise again, call the Service Center. 27 914773658/ E .



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