



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG C92DX8. You'll find the answers to all your questions on the SMEG C92DX8 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG C92DX8  
User guide SMEG C92DX8  
Operating instructions SMEG C92DX8  
Instructions for use SMEG C92DX8  
Instruction manual SMEG C92DX8

Contents		GB-IE
1. INSTRUCTIONS FOR USE	.....	4
2. SAFETY PRECAUTIONS	.....	6
3. ENVIRONMENTAL CARE	.....	8
3.1 Our environmental care	.....	8
3.2 Your environmental care	.....	8
4. GET TO KNOW YOUR APPLIANCE	.....	9
4.1 Description of the controls on the front panel	.....	10
5. AVAILABLE ACCESSORIES	.....	11
5.1 Using the rack or tray	.....	12
5.2 Using the support rack	.....	12
5.3 Using the reduction pan stands	.....	12
6. USING THE COOKING HOB	.....	13
6.1 General warnings and advice	.....	13
6.2 Lighting the hob burners	.....	13
6.3 Practical hints for using the hob burners	.....	13
6.4 Cookware diameters	.....	14
7. USING THE OVEN	.....	15
7.1 Before using the appliance	.....	15
7.2 Oven runners	.....	15
7.3 Storage compartment (on some models only)	.....	15
7.4 Cooling system	.....	15
7.5 Internal light	.....	15
7.6 General warnings and advice for use	.....	16
8. COOKING WITH THE OVEN	.....	17
8.1 Cooking advice and instructions	.....	18
8.2 Cooking information table	.....	19
9. CLEANING AND MAINTENANCE	.....	20
9.1 Cleaning stainless steel	.....	20
9.2 Ordinary daily cleaning	.....	20
9.3 Food stains or residues	.....	20
9.4 Cleaning the cooking hob parts	.....	20
9.5 Cleaning the oven	.....	22
9.6 VAPOR CLEAN: assisted oven cleaning (on some models only)	.....	23
10. EXTRAORDINARY MAINTENANCE	.....	25
10.1 Replacing the light bulb (main oven)	.....	25
10.2 Replacing the light bulb (auxiliary oven)	.....	25
10.3 Removing the door	.....	26
10.4 Removing the door seal (not on pyrolytic models)	.....	26
10.5 Removing the internal glass panels	.....	27
11. INSTALLATION	.....	28
11.1 Installing in kitchen units	.....	28
11.2 Room ventilation and combustion extraction	.....	29
11.3 Wall mounting brackets (where present)	.....	30
11.4 Gas connection	.....	31
11.5 Electrical connection	.....	33
11.6 Positioning the skirt (on some models only)	.....	34
11.7 Positioning and levelling the appliance	.....	34
12. ADAPTATION TO DIFFERENT TYPES OF GAS	.....	35
12.1 Replacing the hob nozzles	.....	35
12.2 Arrangement of burners	.....	35
12.3 Burner and nozzle characteristics table	.....	36
12.4 Final operations	.....	36



**INSTRUCTIONS FOR THE USER:** these contain user advice, the description of the controls and the correct procedures for cleaning and maintenance of the appliance.



**INSTRUCTIONS FOR THE INSTALLER:** these are intended for the qualified technician who must install the appliance, set it functioning and carry out an inspection test.



Further information about the products can be found at [www.smeg.com](http://www.smeg.com)



[You're reading an excerpt. Click here to read official SMEG C92DX8 user guide](http://yourpdfguides.com/dref/3961775)  
<http://yourpdfguides.com/dref/3961775>

**Manual abstract:**

@@4 2. @@6 3. @@@@8 3.2 Your environmental care .....

.....  
.....  
.....

.....  
.....  
.....

.....  
.....  
.....

.....  
.....  
.....

.. 8 4.1 Description of the controls on the front panel ..

.....  
.....  
.....

.....  
.....  
.....

.....  
.....  
.....

... 10 4. GET TO KNOW YOUR APPLIANCE .

.....  
.....  
.....

.....  
.....  
.....

.....  
.....  
.....

. 9 5. AVAILABLE ACCESSORIES ...

.....  
.....  
.....

.....  
.....  
.....

.....  
.....  
.....

.....  
.....  
.....

*... @@@@13 6.2 Lighting the hob burners ....*

.....  
.....  
.....

.....  
.....  
.....

.....  
.....  
.....

.....  
.....  
.....

*.. 13 6.3 Practical hints for using the hob burners .....*

.....  
.....  
.....

.....  
.....  
.....

.....  
.....  
.....

.....  
.....

*. 13 6.4 Cookware diameters ...*

.....  
.....  
.....  
.....

.....  
.....  
.....

.....  
.....  
.....

.....  
.....  
.....

*14 6. USING THE COOKING HOB .....*

.....

.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....

..... 13 7. USING THE OVEN .

.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....

. 15 7.1 Before using the appliance .....

.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....

..... 15 7.2 Oven runners ....

.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....



.....  
.....  
.....

.... 15 7.6 *General warnings and advice for use* .....

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.. 16 8.1 *Cooking advice and instructions* ..

.....  
.....

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

..... 18 8.2 *Cooking information table* .

.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.... 19 8.

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

*. 17 9. CLEANING AND MAINTENANCE .....*

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

*. 20 9.1 Cleaning stainless steel .....*

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

*20 9.2 Ordinary daily cleaning .....*

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....  
.....  
.....  
.....

.....  
*20 9.3 Food stains or residues ....*

.....  
.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....  
.....

*20 9.4 Cleaning the cooking hob parts .....*

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....

*.. 20 9.5 Cleaning the oven ..*

.....  
.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....



.....  
.....

.... 22 9.6 VAPOR CLEAN: assisted oven cleaning (on some models only) ....

.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.. 23 10. EXTRAORDINARY MAINTENANCE ...

.....  
.....

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.... 25 10.1 Replacing the light bulb (main oven) .....

.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....  
.....

.. 25 10.2 Replacing the light bulb (auxiliary oven) .....

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.... 25 10.3 Removing the door .....

.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....  
.....

..... 26 10.

*4 Removing the door seal (not on pyrolytic models) .....*

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....

*.. 26 10.5 Removing the internal glass panels ..*

.....  
.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

*..... 27 11. INSTALLATION ...*

.....  
.....  
.....

.....  
.....  
.....  
.....

.....  
.....  
.....  
.....

.....

.....  
.....  
.....

*. 28 11.1 Installing in kitchen units .....*

.....  
.....  
.....

.....  
.....  
.....

.....  
.....  
.....

.....  
.....  
.....

*..... 28 11.2 Room ventilation and combustion extraction ..*

.....  
.....  
.....

.....  
.....  
.....

.....  
.....  
.....

*.. 29 11.3 Wall mounting brackets (where present) ..*

.....  
.....

.....  
.....  
.....

.....  
.....  
.....

.....  
.....  
.....

*.... 30 11.4 Gas connection .....*

.....  
.....  
.....

.....  
.....  
.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.... 31 11.

5 Electrical connection .....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

..... 33 11.6 Positioning the skirt (on some models only) ...

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

... 34 11.7 Positioning and levelling the appliance .....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....  
.....  
.. 34 12.1 Replacing the hob nozzles ..

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

35 12.2 Arrangement of burners .....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

..... 35 12.3 Burner and nozzle characteristics table ..

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

36 12.4 Final operations ....

.....

.....

.....

.....





[You're reading an excerpt. Click here to read official SMEG C92DX8 user guide](http://yourpdfguides.com/dref/3961775)

<http://yourpdfguides.com/dref/3961775>

The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

3.2 Your environmental cup. Oven tray: useful for collecting fat from foods placed on the rack above. Deep oven tray: useful for baking cakes, pizza and oven-baked desserts. Reduction pan stand: useful when using small pans. WOK reduction: useful when using a wok. The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation. Accessories available on request: · Original supplied and optional accessories may be ordered from any Authorised Assistance Centre. · Use only original accessories supplied by the manufacturer. 11 Instructions for the user 5.

1 Using the rack or tray The racks or trays are equipped with a mechanical safety lock which prevents them from being taken out accidentally. To insert the rack or tray correctly, check that the lock is facing downwards (as shown in the figure at the side). To remove the rack or tray, lift the front slightly. The mechanical lock (or the extension piece where present) must always face the back of the oven. Gently insert racks and trays into the oven until they come to a stop.

In models with guides, clean the trays before using them for the first time. Cleaning will remove any manufacturing residues, which may otherwise scratch the sides of the oven cavity when trays are being inserted. 5.2 Using the support rack The support rack is inserted into the tray (as shown in the figure). Using this, foods can be cooked and the fat can be collected separately from the food which is being cooked.

5.3 Using the reduction pan stands The reduction pan stands should be placed on top of the hob pan stands as shown in the adjacent figure. Make sure they are stable. The WOK pan stand should only be used when cooking with a wok. 12 Instructions for the user 6. USING THE COOKING HOB 6.1 General warnings and advice Before lighting the hob burners, make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps. Before lighting the burners lift the glass lid (where present); before closing it again, turn off all burners and wait for them to cool. 6.2 Lighting the hob burners All the appliance's control and monitoring devices are located together on the front panel.

The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic lighter. Simply press the knob and turn it anti-clockwise to the maximum flame symbol until the burner lights. If the burner does not light in the first 15 seconds, turn the knob to "0" and wait 60 seconds before trying again. After lighting, keep the knob pressed down for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently. Wait a few moments and repeat the operation, keeping the knob pressed for longer.

@@@All pans must have smooth, flat bottoms. @@@(cm) 12 16 18 18 Ø max. @@@Remove any protective film from the outside or inside of the appliance, including from accessories such as trays, dripping pans, the pizza plate or the base cover. @@@The dissipation of heat may cause hazards. @@@Perfect for large cuts of meat (e.g. shin of pork). @@@Perfect for sausages, ribs and bacon. @@@Perfect for large cuts of meat (e.g. shin of pork).

FAN-ASSISTED BOTTOM: The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food. CIRCULAR: The combination of the fan and the circular element (incorporated in the rear of the oven) allows to cook different foods on several levels, as long as they need the same temperatures and same type of cooking. Hot air circulation ensures instant and uniform distribution of heat.

It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing odours and flavours. 17 Instructions for the user 8.1 Cooking advice and instructions 8.1.1 General advice · We recommend preheating the oven before putting food in. Place the food in the oven only once the cooking light is off. · · · For cooking on several levels, we recommend using a fan-assisted function to achieve uniform cooking at all heights. In general, it is not possible to shorten cooking times by increasing the temperature (the food could be well-cooked on the outside and undercooked on the inside). @@@For rapid preheating use a fan-assisted function, then select the required function. 8.

1.2 Advice for cooking meat · Cooking times, especially for meat, vary according to the thickness and quality of the food and to consumer taste. · We recommend using a meat thermometer for meat when roasting it. Alternatively, simply press on the roast with a spoon: if it is hard, it is ready; if not, it needs another few minutes cooking. 8.1.3 Advice for cooking desserts and biscuits · Use dark metal moulds for desserts: they help to absorb the heat better. · · · The temperature and the cooking duration depend on the quality and consistency of the dough. Check whether the dessert is cooked right through: at the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.

If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary. 8.1.4 Advice for defrosting and proving · We recommend positioning frozen foods in a lidless container on the first shelf of the oven. · · · The food must be defrosted without its wrapping.

Lay out the foodstuffs to be defrosted evenly, not overlapping. When defrosting meat, we recommend using a rack positioned on the second runner with the food on it and a tray positioned on the first runner. In this way, the liquid from the defrosting food drains away from the food. The most delicate parts can be covered with aluminium foil. For successful proving, a container of water should be placed in the bottom of the oven.

· · 8.1.5 Advice for cooking with the Grill and the Fan-assisted grill · Using the Grill function, meat can be grilled even when it is put into the cold oven; preheating is recommended if you wish to change the effect of the cooking. With the Fan-assisted grill function grilling, however, we recommend that you preheat the oven before · 18 Instructions for the user 8.2 Cooking information table Types of food FIRST COURSES Weight Function Runner position from the bottom Temperature °C Time (minutes) Lasagne Oven-baked pasta MEAT 3 Kg Static Static Circular Circular Turbo Circular Turbo Turbo Fan-assisted grill Grill Grill Small grill Fan-assisted grill Grill Rotisserie grill 2 or 3 2 or 3 3 3 3 3 3 3 3 5 4 4 5 4 4 On a rotisserie rod 3 1 2 2 3 3 2 or 3 2 or 3 2 or 3 3 3 3 3 2-4 2-4 220 - 230 220 - 230 180 - 190 180 - 190 180 - 190 180 - 190 180 - 190 180 - 190 190 - 200 250 250 250 250 250 250 160 - 170 250 190 - 200 180 - 190 160 160 170 160 - 170 160 - 170 170 160 150 - 160 150 - 160 160 170 160 160 - 170 160 - 170 40 - 50 40 70 - 80 70 - 80 90 - 100 70 - 80 110 - 120 190 - 210 60 - 70 1st side 2nd side Roast veal Pork loin Pork shoulder Roast rabbit Turkey breast Roast pork neck Roast chicken GRILLED MEATS 1 Kg 1 Kg 1 Kg 1 Kg 1 Kg 1 Kg 1 Kg 1 Kg Pork chops Pork fillet Beef fillet Liver slices Sausages Meatballs ROTISSERIE MEAT (where present) 7-9 9 - 11 9 - 11 2-3 7 - 9 7-9 5-7 5-9 9 - 11 2-3 5-6 5-6 Chicken FISH Salmon trout BREAD and FOCACCIA Pizza Bread Focaccia DESSERTS 60 - 70 35 - 40 6 - 10 25 - 30 15 - 20 55 - 60 30 - 35 35 - 40 20 - 25 40 - 50 40 - 50 50 - 60 40 - 50 40 - 50 40 - 50 50 - 60 25 - 30 30 - 35 16 - 20 0.



[You're reading an excerpt. Click here to read official SMEG C92DX8 user guide](http://yourpdfguides.com/dref/3961775)

<http://yourpdfguides.com/dref/3961775>



7 Kg Circular Turbo Circular Turbo Circular Circular Static Circular Turbo Static Circular Turbo Circular Turbo Static Circular Circular - Turbo Circular - Turbo Ring cake Fruit tart Fruit tart Short pastry Jam tarts Paradise cake Paradise cake Cream puffs Light sponge cake Rice pudding Rice pudding Brioche Brioche (on multiple runners) Short pastry biscuits (on multiple runners) The times indicated in the following tables do not include the preheating times and are provided as a guide only. 19 Instructions for the user 9. CLEANING AND MAINTENANCE Do not use steam jets for cleaning the appliance. The steam could reach the electronics, damaging them and causing short-circuits.

**WARNING:** For your safety, you are advised to wear protective gloves while performing any cleaning or extraordinary maintenance. Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating). We recommend the use of cleaning products distributed by the manufacturer. 9.1 Cleaning stainless steel To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first. 9.2 Ordinary daily cleaning To clean and preserve stainless steel surfaces, always use only specific products that do not contain abrasives or chlorine-based acids.

@@@ Rinse thoroughly and dry with a soft cloth or a microfibre cloth. @@@ Dry them thoroughly and return them to the hob.

@@@@ Check them frequently and clean them with a damp cloth if necessary. @ anodizing, nickel- or chromium-plating). 21  
Instructions for the user 9.

5 Cleaning the oven For the best oven upkeep, clean it regularly after having allowed it to cool. Take out all removable parts. · Clean the oven racks with warm water and non-abrasive detergent. Rinse and dry. For easier cleaning, the door can be removed (see "10.

3 Removing the door"). The oven should be operated at the maximum heat setting for 15/20 minutes after use of specific products, to burn off the residues left inside the oven. When the operation is complete, damp parts should be dried thoroughly. 9.5.1 Removing guide frames and self-cleaning panels (where present) Removing the guide frames and the self-cleaning panels enables the sides to be cleaned more easily. This operation should be carried out each time the automatic cleaning cycle is used (on some models only). To remove the guide frames: 1 Pull the frame towards the inside of the oven to unhook it from its housing A, then slide it out of the seats B at the back. 2 When cleaning is complete, repeat the above procedures to put the guide frames back in. 9.

5.2 Cleaning the self-cleaning panels (on some models only) 9.5.3 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 an ordinary detergent. Do not use abrasive or corrosive detergents to clean the oven's door glass panels (e.g. powder products, spot-removers and wire sponges). Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface. 9.

5.4 Cleaning the door seal To keep the seal clean, use a non-abrasive sponge and lukewarm water. The seal should be soft and flexible (with the exception of pyrolytic models). In pyrolytic models, the seal may flatten over time and lose its original shape. To restore it, pinch the seal all the way along.

This also helps remove any dirt on the seal. 22 Instructions for the user 9.6 VAPOR CLEAN: assisted oven cleaning (on some models only) VAPOR CLEAN is an assisted cleaning procedure which facilitates the removal of dirt. Thanks to this process, it is possible to clean the inside of the oven very easily. The dirt residues are softened by the heat and water vapour for easier removal afterwards.

Before starting the assisted cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations. Carry out assisted oven cleaning operations only when the oven is cold. 9.6.1 Before starting the assisted cleaning cycle models with frames Completely remove all accessories from inside the oven. The roof lining can be left inside the oven (where present). Pour approx. 40 cc of water onto the floor of the oven (as shown in the figure). Make sure it does not overflow out of the cavity. Spray a water and washing up liquid solution inside the oven using a spray nozzle.

Aim the spray towards the oven cavity. At the end of this process, close the door and set the cleaning cycle. Do not spray excessive amounts of the water and washing up liquid solution. We recommend spraying approx. 20 times at the most. 23 Instructions for the user 9.6.2 Setting the assisted cleaning cycle Once the preparations have been made for the assisted cleaning cycle, proceed as follows: 1 Turn the function knob to the symbol and the temperature selection knob to the symbol the VAPOR CLEAN function. 2 Set a cooking time of 15 minutes using the timer control knob. 3 At the end of the assisted cleaning cycle, the timer will deactivate the oven heating elements.

9.6.3 End of the assisted cleaning cycle The water remaining at the end of the assisted cleaning cycle cannot be left inside the oven for long (for example overnight). for We recommend wearing a pair of gloves during these processes. At the end of the cleaning cycle, open the door and wipe away the less stubborn dirt with a microfibre cloth.

Use an anti-scratch sponge with brass filaments on tougher encrustations. We recommend removing the door as described in "10.3 Removing the door" to facilitate access to restricted spaces. For improved hygiene and to avoid food being affected by any unpleasant odours, we recommend that the oven is dried using a fan-assisted function at 160°C for approximately 10 minutes. To set the function, see "4.

1.3 Function selection knob". If the VAPOR CLEAN cycle is activated after fatty cooking operations, of meat in particular, it may be necessary to use an oven cleaning product at the end of the cycle to completely remove any stubborn residue. 24 Instructions for the user 10. EXTRAORDINARY MAINTENANCE The oven requires periodic minor maintenance or replacement of parts subject to wear, such as gaskets, light bulbs, etc. Specific instructions for each operation of this kind are given below. Before any intervention that requires access to live parts, disconnect the appliance from the power supply. **WARNING:** For your safety, you are advised to wear protective gloves while performing any cleaning or extraordinary maintenance. 10.1 Replacing the light bulb (main oven) If a light bulb needs to be replaced because it is worn or burnt out, remove the guide frames; see "9.

5.1 Removing guide frames and self-cleaning panels (where present)". Then remove the bulb cover using a tool (e.g. a screwdriver).



[You're reading an excerpt. Click here to read official SMEG C92DX8 user guide](http://yourpdfguides.com/dref/3961775)  
<http://yourpdfguides.com/dref/3961775>

Remove the bulb by unscrewing (filament bulbs) or pulling it out (halogen bulbs) in the indicated direction. Replace the bulb with one of the same type (25W for filament bulbs or 40W for halogen bulbs). Do not touch halogen bulbs directly with your fingers, wrap them in insulating material. 10.2 Replacing the light bulb (auxiliary oven) If a light bulb needs to be replaced because it is worn or burnt out, unscrew the bulb cover.

Remove the bulb by unscrewing it and then replace it with a similar bulb (25W). 25 Instructions for the user 10.3 Removing the door Open the door completely. Grasp the door on both sides To reassemble the door, put the Insert a pin into the hole in the with both hands, lift it forming an hinges in the relevant slots in the hinge. Repeat for both hinges.

angle of around 30° and remove it. oven, making sure that grooved sections C are resting completely at the base of the slots. Lower the door and once it is in place remove the pins from the holes in the hinges. 10.4 Removing the door seal (not on pyrolitic models) To permit thorough cleaning of the oven, the door seal may be removed.

There are fasteners on all four sides to attach it to the edge of the oven. Pull the edges of the seal outwards to detach the fasteners. The seal must be replaced when it loses elasticity and hardens. 26 Instructions for the user 10.5 Removing the internal glass panels The glass in the door should always be kept thoroughly clean. To facilitate cleaning, it is possible to remove the door (see 10.3 Removing the door) and place it on a canvas, or open it and lock the hinges in order to extract the glass panels. The glass panels of the door can be completely removed by following the instructions provided below. Warning: before removing the glass panels, make sure that at least one of the door's hinges has been locked in the open position as described in chapter "10.3 Removing the door".

This operation may have to be repeated during the glass removal process if the door is accidentally freed. Removing the internal glass panel: · Remove the internal glass panel by pulling the rear part gently upwards, following the movement indicated by the arrows (1). · Then pull the front of the glass panel upwards (2). · Doing this detaches the 4 pins attached to the glass from their slots in the oven door. Removing the middle glass panels: · (pyrolitic models) there are two middle glass panels attached using 4 small locks. Remove the middle panels by lifting them upwards. · (other models) a middle glass panel may be present; if so, remove it by lifting it upwards. Cleaning: · It is now possible to clean the external glass panel and the panels removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.

Replacing the glass panels: · Replace the panels in the reverse of the order in which they were removed. · Reposition the internal glass panel, taking care to centre and insert the 4 pins attached to the glass into their slots in the oven door by applying slight pressure. 27 Instructions for the installer 11.

INSTALLATION 11.1 Installing in kitchen units Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (no less than 90°C).

If they are not sufficiently temperature-resistant, they may warp over time. The appliance must be installed by a qualified technician and according to the regulations in force. Depending on the type of installation, this appliance belongs to class 2, subclass 1 (Fig. A - Fig. B) or class 1 (Fig.

C). It may be installed next to walls, one of which must be higher than the worktop, at a minimum distance of 50 mm from the side of the appliance, as shown in figures A and C relative to the installation classes. Any wall units must be at a minimum distance of at least 750 mm above the appliance. This distance can be reduced to 650 mm if a ventilation hood is installed. Built-in appliance (Class 2 subclass 1) Built-in appliance (Class 2 subclass 1) Free-standing appliance (Class 1) 28 Instructions for the installer 11.2 Room ventilation and combustion extraction The room containing the appliance should have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow for the regular combustion of gas and for the air exchange needed in the room itself. The air vents, protected by grills, must be suitably dimensioned in compliance with current standards and positioned so that no part of them is obstructed. The appliance must be kept adequately ventilated in order to eliminate the heat and humidity produced by cooking: in particular, after prolonged use, you are recommended to open a window or to increase the speed of any fans. Combustion products can be extracted by means of hoods connected to a natural draught chimney whose efficiency is assured or via forced extraction.

An efficient extraction system requires precision planning by a specialist qualified in this area and must comply with the positions and distances indicated by the applicable standards. When the job is complete, the installer must issue a certificate of conformity. Extraction using a hood. Extraction without a hood. Single natural draught chimney. Single chimney with extractor fan. Directly outdoors with wall- or window-mounted extractor fan. Directly outdoors through wall. Air Combustion products Extractor fan 29 Instructions for the installer 11.3 Wall mounting brackets (where present) The fastening system provided must be installed to ensure the appliance is stable.

@@@ Make sure that the feed pressure complies with the values indicated in the table "12.3 Burner and nozzle characteristics table".

11.4.1 Connection with a rubber hose WARNING: The following instructions are valid solely for Class 1 installations.

See fig. C in chapter "11.1 Installing in kitchen units". Connection using a rubber hose complying with current standards is only permitted if the hose can be inspected along its entire length. The inside diameter of the hose must be 8 mm for LPG GAS and 13 mm for NATURAL GAS and CITY GAS.

Installation with a standards-compliant rubber hose must be carried out so that the length of the piping does not exceed 1.5 metres; make sure that the hose does not come into contact with moving parts and that it is not crushed in any way. Verify that all following conditions are met: · the hose is fixed to the hose connection with safety clamps; · no part of the hose is in contact with hot walls (max. @@@@ Do not remove this plate for any reason. A copy of the plate is attached to the instructions. The appliance must be connected to the power supply by a qualified technician. Before performing any operations, switch off the power supply to the appliance. The appliance must be connected to earth in compliance with electrical system safety standards.



[You're reading an excerpt. Click here to read official SMEG C92DX8 user guide](http://yourpdfguides.com/dref/3961775)  
<http://yourpdfguides.com/dref/3961775>

Where the appliance is connected to the power grid via plug and socket, both of these must be of the same type and connected to the power cable in accordance with current standards. The socket must be accessible after the appliance has been built in.

**NEVER UNPLUG BY PULLING ON THE CABLE.** Should the earthing wire need replacing it must be longer than the conducting wires so that, if the plug is torn off the power cable, it is the last to be detached. Avoid use of adapters and shunts as these could cause overheating and a risk of burns. If a fixed connection is being used, fit the power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than 3 mm, in an easily accessible position close to the appliance. The manufacturer declines all responsibility for damage to persons or things caused by nonobservance of the above prescriptions or by interference with any part of the appliance. **APPLIANCE TYPE (CM) POSSIBLE CONNECTION TYPES 380 415 V 2N~ 4-pole CABLE TYPE (if not present) 4 x 1.5 mm<sup>2</sup> H05V2V2-F 90 220 90 - 240 V 1N~ 3-pole 3 x 2.5 mm<sup>2</sup> H05V2V2-F . . . . Use H05V2V2-F cables withstanding a temperature of at least 90°C. The values indicated above refer to the cross-section of the internal conductor. The tightening torque of the screws of the terminal supply wires must be 1.**

5 - 2 Nm. The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6). 33 Instructions for the installer 11.6 Positioning the skirt (on some models only) The skirt must always be positioned and secured correctly on the appliance. 1 Loosen the 4 screws (A) on the back of the worktop (2 for each side).

2 Place the skirt above the worktop, taking care to align the skirt's slots (B) with the screws (A). 3 Secure the skirt to the worktop by tightening screws (A).

11.7 Positioning and levelling the appliance After making the electrical and/or gas connections, level the appliance on the floor by means of its four adjustable feet. Insert the front feet first and then the rear ones.

The appliance must be properly levelled to ensure better stability. Screw or unscrew the bottom part of the foot until the appliance is stable and level on the floor. To prevent possible damage to the appliance, we recommend to screw the front feet first and then the rear ones. 34 Instructions for the installer 12.

**ADAPTATION TO DIFFERENT TYPES OF GAS BEFORE PERFORMING ANY OPERATIONS, SWITCH OFF THE POWER SUPPLY TO THE APPLIANCE.** Appliance set for gas: NATURAL GAS G20 (2H) 20 mbar pressure (see label on product) In the case of operation with other types of gas, the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described in the following paragraphs.

12.1 Replacing the hob nozzles 1 Remove the pan stands, and remove all burner caps and flame-spreader crowns to access the burner casings. 2 Unscrew the nozzles using a 7 mm socket wrench.

3 Replace the burner nozzles according to the type of gas to be used (see 12.3 Burner and nozzle characteristics table). 4 Replace the burners in the correct position. 12.2 Arrangement of burners Burner Auxiliary Semi-rapid Rapid Ultra-rapid 35 Instructions for the installer 12.3 Burner and nozzle characteristics table Burner Rated heating capacity (kW) Nozzle diameter (1/100 mm) 50 65 85 100 LPG GAS - G30/G31 28-30/37 mbar Reduced capacity (W) 400 500 800 1600 Capacity (g/h G30) 76 131 218 283 Capacity (g/h G31) 75 129 214 278 Auxiliary Semi-rapid Rapid Ultra-rapid 1.05 1.8 3.0 3.9 Rated heating capacity (kW) Burner NATURAL GAS - G20 20 mbar Nozzle diameter (1/100 mm) 72 97 115 135 Prechamber (printed on nozzle) (X) (Z) (Y) (K) Reduced capacity (W) 400 500 800 1600 Auxiliary Semi-rapid Rapid Ultra-rapid 1.

05 1.8 3.0 3.9 12.4 Final operations After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the pan stands.

Following adjustment to a gas other than the one originally set in the factory, replace the gas setting label fixed to the appliance with the one corresponding to the new gas. The label is inserted inside the nozzle pack (where present). 12.4.1 Adjusting the hob burner minimum setting for city or natural gas Light the burner and turn it to the minimum position.

Extract the gas tap knob and turn the adjustment screw next to the tap rod (depending on the model) until the correct minimum flame is achieved. Refit the knob and verify that the burner flame is stable (when turning the knob rapidly from the maximum to the minimum position the flame must not go out). Repeat the operation on all the gas taps. 12.4.2 Adjusting the hob burner minimum setting for LPG In order to adjust the minimum setting with LPG, the screw at the side of the tap rod must be tightened clockwise all the way. 36 914774652/A .



**You're reading an excerpt. Click here to read official SMEG C92DX8 user guide**

<http://yourpdfguides.com/dref/3961775>