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You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG DO4SS-5. You'll find the answers to all your questions on the SMEG DO4SS-5 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG DO4SS-5
User guide SMEG DO4SS-5
Operating instructions SMEG DO4SS-5
Instructions for use SMEG DO4SS-5
Instruction manual SMEG DO4SS-5

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INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands 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.

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Manual abstract:

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INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands 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. 27 Instructions for proper use 1. INSTRUCTIONS PROPER USE ELECTRICAL CONNECTION: PLEASE REFER TO INSTALLATION INSTRUCTION FOR THE GAS & ELECTRICAL SAFETY REGULATIONS AND THE VENTILATION REQUIREMENTS. IN YOUR OWN INTEREST, AND THAT OF SAFETY, IT IS THE LAW THAT ALL GAS APPLIANCES BE INSTALLED AND SERVICED BY COMPETENT PERSONS, WHO WILL COMPLY WITH THE RELEVANT STANDARDS AND REGULATIONS. @@@@INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE.

THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT REGULATIONS IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: COOKING AND HEATING-UP OF FOOD. ALL OTHER USES ARE CONSIDERED IMPROPER. THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE. NEVER USE THIS APPLIANCE FOR HEATING ROOMS. DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE. THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE). THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT. DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS. THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS POSITIONED VISIBLY ON THE OVEN DOOR FRAME. THE PLATE MUST NOT BE REMOVED. TO PREVENT ANY STEAM IN THE OVEN CREATING PROBLEMS, OPEN THE DOOR IN TWO STAGES: HALF OPEN (5 CM APPROX.

) FOR 4-5 SECONDS AND THEN FULLY OPEN. TO ACCESS FOOD, ALWAYS LEAVE THE DOOR OPEN AS SHORT A TIME AS POSSIBLE TO PREVENT THE TEMPERATURE IN THE OVEN FROM FALLING AND RUINING THE FOOD. The manufacturer declines all responsibility for damage to persons or things caused by nonobservance of the above guidelines or by interference with any part of the appliance or by the use of non-original spares. 28 Safety instruction 2. SAFETY INSTRUCTION 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. DO NOT ATTEMPT TO MOVE THE APPLIANCE BY PULLING ON THE DOOR HANDLES. OPEN THE DOOR AND GRASP THE FRAME OF THE OVEN TAKING CARE THAT THE DOOR DOES NOT SHUT ON YOUR FINGERS. IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE EARTHED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES. WHEN LINKING UP TO MAINS BY HARD WIRING, CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS. THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.

ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE "ZERO" (OFF) POSITION WHEN YOU FINISH USING THE OVEN. NEVER PUT FLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND IGNITED CAUSE FIRE. PARTS OF THE APPLIANCE MAY BE HOT DURING OR IMMEDIATELY AFTER USE. CARE SHOULD BE TAKEN TO AVOID TOUCHING HEATING ELEMENTS INSIDE THE OVEN. ALLOW SUFFICIENT TIME FOR THE APPLIANCE TO COOL AFTER SWITCHING OFF.

THE OVEN IS DESIGNED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT. THE APPLIANCE BECOMES VERY HOT DURING USE. SHOULD BE WORN FOR ALL OPERATIONS. SUITABLE HEAT-PROOF GLOVES DURING COOKING, DO NOT COVER THE BOTTOM OF THE OVEN WITH ALUMINIUM, TIN FOIL OR GREASEPROOF PAPER AND DO NOT PLACE PANS OR OVEN TRAYS ON IT AS THIS MAY DAMAGE THE ENAMEL COATING.

BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED. DO NOT PLACE PLASTIC PRODUCTS OR PRODUCTS WITH PLASTIC PARTS INSIDE THE OVEN. IF ACCIDENTALLY LEFT INSIDE THEY MAY BE A SOURCE OF SERIOUS DANGER TO THE USER AND PUT THE APPLIANCE'S OPERATION AT RISK. BEFORE CLOSING THE OVEN DOOR, MAKE SURE THAT ALL THE SHELVES AND TRAYS PROVIDED HAVE BEEN PUSHED FULLY INTO PLACE SO THAT THEY DO NOT TOUCH THE GLASS WHEN THE DOOR IS CLOSED. IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE. NEVER ATTEMPT TO REPAIR THE APPLIANCE. ALL REPAIRS MUST BE CARRIED OUT BY AN AUTHORISED ENGINEER OR AT AN AUTHORISED SERVICE CENTRE. 29 Instructions for the user 3. KNOW YOUR OVEN FRONT CONTROL PANEL OVEN CAVITY OVEN FAN OVEN LIGHT OVEN DOOR DOOR HANDLE OVEN GUIDE FOR SHELF AND PAN COOLING SYSTEM The appliance is equipped with 2 cooling fans which come into operation when the oven is switched on.

Operation of the fan generates a normal flow of air which comes out at the bottom, in the centre of the front of the oven, and may continue for a short time even after the oven is switched off. 4. BEFORE FIRST USE Do not leave the packing in the home environment. Separate the various waste materials and take them to the nearest special garbage collection centre. Before using the oven for the first time, pre-heat it to maximum temperature long enough to burn any manufacturing oily residues which could give the food a bad taste. HOW TO PROCEED Remove all the accessories from the inside of the oven. Remove all the removable label and any protective foils from the outside and the inside of the oven. To switch on the oven at first use or after a power black-out, simply press the programmer central key for 1 to 2 seconds to enable cooking in the large oven. The small oven does not require any specific switch-on procedures: simply turn the thermostat knob to any setting, and the thermostat knob to 250°C.

@@ - During cooking with countdown, the current time can be displayed by pressing the key once; press again to return to the minute-minder display. - At the end of the countdown, the oven has to be switched off by hand, by turning the thermostat and the function selector to 0. 1 2 31 Instructions for the user 5.3 Programming Cooking duration time: the 2nd button can be used to set the cooking time. Before setting it, turn the thermostat to the cooking temperature of choice and the function selector knob to any setting.

To set the cooking time, proceed as follows: key for 1 to 2 seconds; the pointer will move to 12 o'clock (Fig. Press the 1). Use the and keys to set the cooking time; whenever the key is pressed, 1 minute will be added to the cooking time, and every 12 minutes a new inside segment will light up (figure 2 shows a cooking time of 1 hour).

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1 Once the required time has been set, cooking will start about 6 seconds after the last time the or . key is pressed.

Once cooking has started, the display will show the current time, represented by the constantly on segments, and the minutes left until cooking finishes, represented by the flashing segments (every flashing segment indicates 12 minutes of cooking time left). When the end of the cooking time is reached, the timer will switch off the 2 oven heating elements, the alarm will start and the numbers on the dial will flash. The cooking time can also be reset by deleting the program set; pressing the central key for 1 or 2 seconds will delete the time set and the oven will have to be switched off by hand. Caution: cooking times of more than 6 hours cannot be set. Cooking start: as well as setting a cooking duration time, the user can also set the cooking start time (up to 12 hours after the current time). To set the cooking start/end time, proceed as follows. Set the cooking duration time as described in the previous point. Within 6 to 7 seconds after the last time the or keys are pressed, press the key to set the cooking start time. The display will show the current time with the inside segments indicating the cooking end time illuminated. Use the and keys to set the cooking start time.

6 to 7 seconds after the last time a key is pressed, the display will show the current time and the cooking start and end times, indicated by the illuminated inside segments. The segments on the display will be constantly on until the current time is the same as the cooking start time. As soon as the current time reaches the cooking start time set, all the inside segments will start to flash, indicating that the oven has started cooking. When the end of the cooking time is reached, the timer will switch off the oven heating elements, the alarm will start and the numbers on the dial will flash. To reset the entire program, keep the central key pressed for 1 or 2 seconds: if cooking has already started the oven will have to be switched off by hand. - The image on the right shows an example of programming: the current time is 7.06 and cooking is programmed to start at 8 o'clock and finish at 9. - At 8 o'clock, the inside segments between 8 and 9 will start to flash and the hour pointer will remain still. Caution: for the oven to start cooking after the programming procedure just described, the thermostat and function selector must be properly set on the temperature and function required. 5.

4 "DEMO" Function Models with analogue/digital programmer feature a "DEMO" function which deactivates the heating elements while leaving the other functions unchanged. @@@@ elements is ideal for all types of cooking. Recommended for large-sized items. It is also suitable for re-heating dishes prepared in advance. @@@@ It may the oven.

@@@@@GRILL ELEMENT + VENTILATION : For UPPER AND LOWER HEATING rapid browning of foods for grilling, such ELEMENT + VENTILATED HEATING as meurn the food is reduced. Fan grilling helps to minimize cooking smells in the kitchen. How to cook? @@@@The air circulating inside the oven is at room temperature. Set the function knob on the must be left on 0. symbol.

@@@@@Let it cool first. @@How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or chamois leather. 13.1.1 Food stains or residues Do not use metallic sponges or sharp scrapers: they will damage the surface. Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary. Rinse thoroughly and dry with a soft cloth or chamois leather. Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven. 13.

2 Cleaning of the oven (without self-cleaning panels) For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts. . . . Do not use a steam jet for cleaning the inside of the oven. Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry. The oven should be operated at the maximum temperature for about 15/20 minutes after using specific products, to eliminate the residues deposited inside the oven. For easier cleaning, the door can be removed (see P. 12.6 / 12.7) 13.

3 Cleaning of the oven (with self-cleaning panels) 13.3.2 Self-cleaning liners The oven is equipped with continuous self-cleaning enamelled liners. These liners make the oven easier to clean and ensure its efficiency over time. 13.

3.3 Using the self-cleaning liners Periodically, to prevent food residues and unpleasant smells from accumulating inside the oven, the appliance should be operated empty at temperatures of not less than 200°C for a time varying from 30 to 60 minutes, in order to allow the self-cleaning liners to oxidise the residues present. When the oven has cooled, these will then be removed with a damp sponge 46 Instructions for the user 13.3.4 Looking after the self-cleaning liners The liners should not be cleaned with abrasive creams or ordinary detergents.

@@13.3.5 Assembling the self-cleaning liners 1. Remove all accessories from the oven; 2. Remove the side grilles (fig.1); 3. Extract the side liners "F" and "G"(fig. 2); 4. @@2). 5.

@@@@Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent. This oven door is air cooled. Care should be taken not to use excess moisture for cleaning, and avoid spillage through the vents. MAINTENANCE The oven may require maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations. Before any intervention, disconnect the power supply of the device. 13.5 Replacement of light bulb Remove the bulb protector A by turning anticlockwise and change bulb B with a similar one. @@Lift up the door forming an angle of about 45° and remove.

@@@@@If the pins are lost, two screwdrivers can also be used. 13.8 Oven 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.

After cleaning, refit the seal with the longer side horizontal and insert the tabs into the appropriate holes starting from the top ones. 48 Instructions for the user 14. SOMETHING WRONG? PROBLEM The oven doesn't work POSSIBLE CAUSES The results of unsatisfactory cooking are The oven smokes Steam and condensation settle on the food and the oven cavity WHAT TO DO? Switch on at the wall Check power suply Set the programmer back to the off position Consult cooking guides The oven is not wired in or switched on at the wall. There is a power failure An automatic cooking program has been set Insufficient pre-heating Temperature is too high or too low Wrong shelf position Wrong type of dish Temperature is incorrectly set Cooking time is incorrect Cooking function selector is wrongly positioned The shelf or oven dish are not in the centre of the oven The oven is dirty - Centre the shelf or oven dish in the oven

Clean the oven once cooking is finished.



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Let it cool first.

Use a larger dish Reduce temperature setting Leave dishes inside the oven no longer than 15 20 minutes after the cooking is completed Reset the clock Check the instructions for timer Food has spilled over Food (meat) is spitting excessively The dish has been left inside the oven too long The timer keeps flashing The timer does not work - There has been a power failure Incorrect setting - 49 Instructions for the installer 15. INSTALLATION 15.1 Technical information Oven type Electrical connections Required protection fuse for the oven OVEN RATING Ovens Maximum electrical power Oven grilling Large grilling power Small grilling power Ovens lightings OVEN CAVITY DIMENSIONS Height (cm) Width (cm) Depth (cm) Internal volume (cm²) See rating plate 230 - 240 / 400-415 V 3N ~ 50 Hz 30 Amps Electric 6.1 kW Electric 3.0 kW (230 V) 1.8 kW (230 V) 25 W (230 V) Large oven 34 46 40 62560 Small oven 23 46 40 42320 15.2 The rating plate CHECK THAT MAINS VOLTAGE AND POWER CABLE RATINGS ARE AS PER THE INDICATIONS PROVIDED ON THE LABEL ATTACHED TO THE OVEN DOOR FRAME. THIS LABEL MUST NEVER BE REMOVED. Model Serial N° 15.3 Electrical connection IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.

WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS. THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN. NEVER UNPLUG BY PULLING ON THE CABLE. IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE. NEVER ATTEMPT TO REPAIR THE APPLIANCE. IF A PLUG AND SOCKET CONNECTION IS BEING USED MAKE SURE THAT THE PLUG AND SOCKET ARE COMPATIBLE. AVOID USE OF ADAPTERS AND SHUNTS AS THESE COULD CAUSE OVERHEATING AND RISK OF BURNS. IF A FIXED CONNECTION IS BEING USED FIT POWER LINE WITH AN OMNIPOLAR CIRCUIT BREAKER WITH A CONTACT OPENING GAP EQUAL TO OR GREATER THAN 3 MM IN AN EASILY ACCESSIBLE POSITION IN PROXIMITY TO THE OVEN. 50

Instructions for the installer For operation on 400-415 V 2N: use an H05RR-F / H05RN-F type fourcore cable (4 x 1.

5 mm²). For operation on 230-240 V: use an H05RR-F / H05RN-F type threecore cable (3 x 4 mm²). The cable end to be connected to the appliance must be provided with an earth wire (yellow-green) at least 20 mm longer. The manufacturer declines all responsibility for damage to persons or things caused by nonobservance of the above guidelines or by interference with any part of the appliance. 15.

4 Installing the oven The oven is designed for installing into any piece of furniture as long as heat-resistant. Follow the dimensions given in Figure 1-2 allowing for a clearance of 80 to 90 mm at the top of the column. Tighten the four screws A inside the frame to secure (Fig. 1). (1) The vent B shown in the diagram ensures the air flow required for the oven cooling fans.

(2) Never use the oven door to lever the oven into place when fitting. Avoid exerting too much pressure on the oven door when open. 51 .



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