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You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG DOSP38X. You'll find the answers to all your questions on the SMEG DOSP38X in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG DOSP38X
User guide SMEG DOSP38X
Operating instructions SMEG DOSP38X
Instructions for use SMEG DOSP38X
Instruction manual SMEG DOSP38X

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We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities.
For further information on the product: www.smeg.com



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Manual abstract:

@ @ • Children must never play with the appliance. @ @ • Switch the appliance off immediately after use. • Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover. • The appliance must never be cleaned by unsupervised children. • Have qualified personnel carry out installation and assistance interventions according to the standards in force. • Do not modify this appliance. • Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance. • Do not try to repair the appliance yourself or without the intervention of a qualified technician. @ @ @ @ powder products, stain removers and metallic sponges). • Use wooden or plastic utensils. • Do not seat on the appliance. • Do not use steam jets for cleaning the appliance. • Do not obstruct ventilation openings and heat dispersal slots. @ @ • Never leave objects on the cooking surface. @ @ • Do not rest any weight or sit on the open door of the appliance. • Take care that no objects are stuck in the doors. 1.4 Disposal This appliance must be disposed of separately from other waste (Directives 2002/95/EC, 2002/96/EC, 2003/108/EC). The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives. To dispose of the appliance: • Cut the power supply cable and remove it along with the plug. Power voltage Danger of electrocution • Disconnect the main power supply. • Disconnect the power cable from the electrical system. • Consign the appliance to the appropriate selective collection centres for electrical and electronic equipment waste, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. 1.2 Manufacturer liability The manufacturer declines all liability for damage to persons or property caused by: • use of the appliance other than the one envisaged; • non-observance of the user manual provisions; • tampering with any part of the appliance; • use of non-original spare parts. 1.3 Appliance purpose • This appliance is intended for cooking food in the home environment. Every other use is considered improper. • This appliance may be used by children aged at least 8 and by people of reduced physical and mental capacity, or lacking in experience in the use of electrical appliances, as long they are supervised or instructed by adults who are responsible for their safety. • The appliance is not designed to operate with external timers or with remote-control systems.

37 EN Instructions Our appliances are packed in nonpolluting and recyclable materials. • Consign the packing materials to the appropriate selective collection centres. Plastic packaging Danger of suffocation • Do not leave the packaging or any part of it unattended. • Do not let children play with the packaging plastic bags. 1.7 How to read the user manual This user manual uses the following reading conventions: Instructions General information on this user manual, on safety and final disposal. Description Description of the appliance and its accessories. Use Information on the use of the appliance and its accessories, cooking advice. Cleaning and maintenance Information for proper cleaning and maintenance of the appliance. Installation Information for the qualified technician: installation, operation and inspection.

Safety instructions 1.5 Identification plate The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason. 1.6 This user manual This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance.

Read this user manual carefully before using the appliance. Information Advice 1. Use instruction sequence. • Single use instruction. 38 Description 2 Description 2.

1 General Description EN 1 Control panel 2 Main oven light 3 Main oven seal 4 Main oven door 5 Fan 6 Rack/tray support frames Frame shelf 7 Auxiliary oven light 8 Auxiliary oven seal 9 Auxiliary oven door 39 Description 2.2 Control panel 1 Main oven temperature knob This knob allows you to select the cooking time and temperature, set programmed cooking and the current time as well as turn the light inside the oven on and off. 2 Main oven function knob This knob allows you to turn the appliance on and off and select the cooking function. 3 Main oven display Displays the current time, the selected cooking temperature and function and any time set. 4 Auxiliary oven temperature knob This knob allows you to select the cooking temperature. Turn the knob clockwise to the required value, between the minimum and maximum settings. 5 Auxiliary oven thermostat indicator light The thermostat indicator light remains lit when the oven is heating up. Once the oven has reached the selected temperature the indicator light switches off. 6 Auxiliary oven function knob The oven's various functions are suitable for different cooking modes. After selecting the required function, set the cooking temperature using the temperature knob.

2.3 Other parts Shelves The appliance features shelves for positioning trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 2.1 General Description). Cooling fan The fan cools the oven and comes into operation during cooking. 40 Description The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the appliance has been turned off. Interior lighting The oven light comes on when the door is opened or any function is selected. Deep tray 2.4 Available accessories Some models are not provided with all accessories. Rack Useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.

The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation. Original supplied and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer. Useful for supporting containers with food during cooking. Tray rack To be placed over the top of the oven tray; for cooking foods which may drip.

41 EN Use 3 Use 3.1 Instructions High temperature inside the oven during use Danger of burns • Keep the oven door closed during cooking. • Protect your hands wearing heat resistant gloves when moving food inside the oven. • Do not touch the heating elements inside the oven. • Do not pour water directly onto very hot trays.

• Do not allow children to get near the oven when it is in operation. High temperature inside the oven during use Danger of fire or explosion • Do not spray any spray products near the oven.



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• Do not use or leave flammable materials near the oven. • Do not use plastic kitchenware or containers when cooking food. • Do not put sealed tins or containers in the oven. • Do not leave the oven unattended during cooking operations where fats or oils could be released. • Remove all trays and racks which are not required during cooking. Improper use Risk of damage to enamelled surfaces • Do not cover the bottom of the cooking compartment with aluminium or tin foil sheets. • If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven. • Do not place pans or trays directly on the bottom of the cooking compartment.

• Do not pour water directly onto very hot trays. 3.2 First use 1. Remove any protective film from the outside or inside of the appliance, including accessories. 2. Remove any labels (apart from the technical data plate) from the accessories and from the cooking compartment. 3. @ @ 4. @ @ @ @ To switch the auxiliary oven on: 1. Select the cooking function using the function knob. 2. @ @ It has no control of the auxiliary oven. @ @ @ @ Tray rack The tray rack has to be inserted into the tray. @ @ @ @ @ Temperature setting. 2. Minute minder timer duration. 3. Timed cooking duration. 4. Programmed cooking duration (if timed cooking has been selected). 5. Time display. @ @ @ @ To be able to start any cooking function, the current time must be set. Turn the temperature knob right or left to reduce or increase the displayed time. Keep it in the turned position to reduce or increase more rapidly. It may become necessary to change the current time, for example for daylight saving time. From the stand-by position, keep the temperature knob turned to the right or left until the value changes. It is not possible to change the time if the oven is ON. or "Pyro" if the pyrolytic cycle (automatic cleaning) is taking place. 44 Use Cooking functions To select a cooking function, turn the function selection knob right or left.

The oven will start cooking at the pre-set temperature. Cooking itself is prsettings. To switch the appliance off, turn the function knob to 0. For safety reasons, it is not possible to set the cooking end time by itself without setting the cooking duration. Modifying the data set during programmed cooking After modifying the cooking time, the end of cooking time must be reset. During operation, it is possible to modify programmed cooking duration: 1. When the and indicator lights are lit steadily and the appliance is waiting for cooking to start, press the temperature knob twice. The indicator light will start flashing. 2. Turn the temperature knob right or left to alter the pre-set cooking time.

3. Press the temperature knob again. The indicator light switches off and the indicator light starts flashing. The display shows the cooking end time. 4. Turn the temperature knob right or left to delay the cooking end time. 5. After a few seconds the and indicator lights stop flashing and programmed cooking restarts its operation with the new settings. Secondary menu The appliance also has a drop-down secondary menu allowing the user to: • Activate or deactivate the Child Lock. • Activate or deactivate Showroom mode (which disables all the heating elements so that only the control panel works). • Activate or deactivate Low Power mode. 48 Use With the appliance in Stand-By status 1. Activate the internal light by turning the temperature knob quickly. 2. Press and hold the temperature knob down for at least 5 seconds. 3. Turn the temperature knob right or left to change the set Turkey breast Roast pork neck Roast chicken Pork chops Spare ribs Bacon Pork fillet Beef fillet Salmon trout Monkfish Turbot Pizza Bread Focaccia Sponge cake Jam tart Ricotta cake Jam tarts Paradise cake Cream puffs Light sponge cake Rice pudding Brioches Weight (Kg) 3-4 3-4 2 2 1.5 1 1.5 3 2-3 1.2 1.

5 1.5 0.7 1.5 1 1.2 1.5 1.5 1 1 1 1 1 1 1.2 1.2 1 1 0.6 Function Static Static Turbo Turbo Fan with grill Turbo Circulaire Turbo Turbo Turbo Fan with grill Fan with grill Grill Fan with grill Grill Turbo Turbo Turbo Turbo Circulaire Turbo Circulaire Circulaire Circulaire Turbo Circulaire Turbo Circulaire Turbo Circulaire Runner Temperature position from (°C) the bottom 1 220 - 230 1 220 - 230 2 2 4 2 2 2 2 2 4 4 5 4 5 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 180 - 190 180 - 190 280 200 180 - 190 180 - 190 180 - 190 180 - 190 280 280 250 - 280 250 - 280 250 - 280 150 - 160 160 160 280 190 - 200 180 - 190 160 160 160 - 170 160 160 180 150 - 160 160 160 Time (minutes) 45 - 50 45 - 50 90 - 100 70 - 80 15 40 - 45 70 - 80 110 - 120 170 - 180 65 - 70 1st surface 2nd surface 15 10 7 10 10 35 - 40 60 - 65 45 - 50 8-9 25 - 30 20 - 25 55 - 60 35 - 40 55 - 60 20 - 25 55 - 60 80 - 90 55 - 60 35 - 35 5 10 8 5 7 The times indicated in the table do not include preheating times and are provided as a guide only.

54 Use Auxiliary oven cooking information table Food Lasagne Pasta bake Roast veal Pork loin Pork shoulder Roast rabbit Turkey breast Roast chicken Pork chops Pork fillet Sausages Bacon Salmon trout Pizza Focaccia Fruit tart Short pastry Rice pudding Apple pie Weight (Kg) 3/4 2 1 1 1 1.5 1 1 1 1 0.8 1 1 0.8 Function Static Static Static Static Static Static Static Static Grill Grill Grill Grill Static Static Static Static Static Static Static Runner position from the bottom 1 or 2 1 or 2 2 2 2 2 2 2 4 3 3 1/2/3/4 1 1 2 1 1 2 Temperature (°C) 220 - 230 220 - 230 180 - 190 180 - 190 180 - 190 180 - 190 180 - 190 190 - 200 250 - 280 250 - 280 250 - 270 270 250 - 270 280 180 - 190 170 - 180 170 - 180 170 - 180 180 Time (minutes) 50 - 60 40 70 - 80 70 - 80 90 - 100 70 - 80 89 - 90 55 - 60 1st surface 2nd surface 7-9 9 - 11 7-9 6-7 5-7 5-9 5-6 3-4 14 - 16 8 15 - 20 35 - 40 20 - 25 50 - 60 60 1 0.5 The times indicated in the table do not include preheating times and are provided as a guide only.

55 EN Cleaning and maintenance 4 Cleaning and maintenance 4.1 Instructions Improper use Risk of damage to surfaces • Do not use steam jets for cleaning the appliance. • 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).

• Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges). • Do not use rough or abrasive materials or sharp metal scrapers. 4.4 Food stains or residues Do not use metallic sponges or sharp scrapers as they will damage the surfaces. Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth. 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.

4.5 Removing the door For easier cleaning, the door can be removed and placed on a canvas. To remove the door proceed as follows: 1.



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Use absorbent kitchen roll. Remove the intermediate glass panel by lifting it upwards. Some models have an intermediate glass panel. Remove the intermediate glass panel by lifting it upwards. EN Cleaning and maintenance 4.

4.8 Cleaning the inside of the oven For the best oven upkeep, clean it regularly after having allowed it to cool. Take out all removable parts. 5. Clean the external glass panel and the panels previously removed.

Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent. Clean the oven racks with warm water and non-abrasive detergent. Carefully rinse and dry the damp parts. The oven should be operated at the maximum temperature for about 15-20 minutes after the use of specific products, to burn off the residues left inside the oven.

6. Refit the panels in the reverse order in which they were removed. 7. Reposition the internal glass panel. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure. For easier cleaning, remove the door. 8 Cleaning and maintenance Removing racks/trays support frames Removing the guide frames enables the sides to be cleaned more easily. This operation should be performed each time the automatic cleaning cycle is used (on some models only). To remove the guide frames: Pull the frame towards the inside of the oven to unhook it from its groove A, then slide it out of the seats B at the back. When cleaning is complete, repeat the above procedures to put the guide frames back in.

4.9 Pyrolytic: automatic main oven cleaning Pyrolytic is an automatic hightemperature cleaning procedure which causes dirt to dissolve. Thanks to this process, it is possible to clean the inside of the oven very easily. If the main oven is on or is still hot after cooking, it will not be possible to start an automatic cleaning cycle of the main oven. If the auxiliary oven is turned on during the pyrolytic cycle, the main oven will stop the automatic cleaning cycle. Improper use Risk of damage to surfaces • Remove any food residues or large spills from previous cooking operations from the inside of the oven. • Switch off the burners or electric hot plates of the hob installed above the oven. 59 EN Cleaning and maintenance Preliminary operations Before starting the pyrolytic cycle: • Clean the internal glass panel following the usual cleaning instructions. • For very stubborn encrustations spray an oven cleaning product onto the glass (read the warnings on the product); leave for 60 minutes, then rinse and dry the glass using kitchen roll or a microfibre cloth. • Completely remove all accessories from inside the oven.

• Remove the racks/trays support frames. • Remove the upper guard (where present). • Close the door. Pyrolytic function setting 1. Turn the function knob until Pyrolytic 4.

The display shows "Pyro" and the remaining time to indicate that the appliance is carrying out the automatic cleaning cycle. 5. Two minutes after the pyrolytic cycle has started the door is locked (the door lock indicator light comes on) by a device that prevents the door from being opened. It is not possible to select any function once the door lock device has been activated. is activated; the indicator light will flash.

2. Turn the temperature knob to the right or to the left to set the cleaning cycle duration from a minimum of 2 hours to a maximum of 3 hours (except for the function whose duration is 120 minutes). 3. Press the temperature knob to start the pyrolytic cycle. The indicator light will stop flashing and be lit steadily. Recommended pyrolytic cycle duration: • Light dirt: 2 hours. • Medium dirt: 2 ½ hours. • Heavy dirt: 3 hours. 60 Cleaning and maintenance 6. At the end of the pyrolytic cycle, the door remains locked as long as the temperature inside the oven returns to safety levels.

Wait for the oven to cool down and collect the residues deposited inside with a damp microfibre cloth. During the first pyrolytic cycle, unpleasant odours may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first pyrolytic cycle. During the pyrolytic cycle the fans produce a more intense level of noise due to a greater rotation speed. This is an absolutely normal operation, intended to provide more effective heat dispersal. 7. The display shows the current time and the indicator light comes on. 8. Turn the temperature knob to set the time at which you wish to complete the pyrolytic cycle. 9.

After a few seconds, the and indicator lights remain lit steadily and the appliance waits for the set start time to start the cleaning cycle. It is not possible to select any function once the door lock device has been activated. 61 EN Cleaning and maintenance 4.10 Extraordinary maintenance Live parts Danger of electrocution • Disconnect the oven power supply. 5.

Replace the lamp with one of the same type (40W). 6. Refit the cover correctly, so that the moulded part of the glass is facing the door. 7.

Completely remove all accessories from inside the oven.

2. Remove the racks/trays support frames. 3. Remove the bulb cover using a tool (e.g. a screwdriver). 4. Slide out and remove the lamp. Do not touch the halogen lamp directly with your fingers, but wrap it in an insulating material. 62 Installation 5 Installation 5.

1 Electrical connection Power voltage Danger of electrocution • Have the electrical connection performed by authorised technical personnel. • The appliance must be connected to earth in compliance with electrical system safety standards. • Disconnect the main power supply. General information Check the grid characteristics against the data indicated on the plate. The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance. Do not remove this plate for any reason. The appliance works at 220-240 V~. Use a three-core cable (3 x 1.5 mm² cable, referring to the cross section of the internal conductor). Perform the ground connection using a wire that is 20 mm longer than the other wires.

• 380-415 V 3N~ Use a 3 x 4 mm² three-core cable. • 380-415 V 2N~ Connection modes: • 220-240 V 1N~ Use a 4 x 2.5 mm² four-core cable. Use a 5 x 2.5 mm² five-core cable.

Fixed connection Fit the power line with an omnipolar circuit breaker in compliance with installation regulations. The circuit breaker should be located near the appliance and in an easily reachable position. Connection with plug and socket Make sure that the plug and socket are of the same type. Avoid using adapters and shunts as these could cause overheating and a risk of burns. 63 EN Installation 5.

2 Cable replacement Power voltage Danger of electrocution • Disconnect the main power supply. 1. Unscrew the fastening screws 2 of the terminal board cover. 5.3 Positioning Heavy appliance Danger of crush injuries • Place the appliance into the piece of furniture with the aid of a second person.



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Pressure on the open door Risk of damages to the appliance • Never use the oven door to lever the appliance into place when fitting. • Avoid exerting too much pressure on the oven door when open. Heat production during appliance operation Risk of fire • Check that the piece of furniture material is heat resistant. • Check that the piece of furniture has the required slots. 2.

Slide the tabs 1 of the terminal board cover out of the grooves; 3. Loosen the screw of the cable retention bracket in the right lower part of the oven back 3; 4. Make sure that the cables (for the oven or any hob) follow the best route in order to avoid any contact with the appliance. 64 Installation Fixing To secure the appliance to the counter, screw in 6 screws through the holes in the frame. Mounting (mm) The oven is designed for mounting into any piece of furniture as long as it is heatresistant. Respect the unit dimensions and the oven overall dimensions for positioning. Depending on the type of installation a slot should be foreseen for ventilating the appliance. To be able to open the door completely, any unit protuberance should be at a distance of at least 1 cm from the oven. Appliance overall dimensions (mm) 65 EN Installation Create an opening with a total surface area of at least 200 cm² in the bottom front part of the unit. Create an opening 35-40 mm deep in the top rear part of the unit.

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