



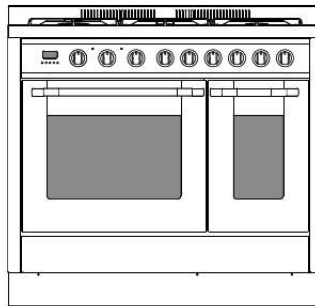
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You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG JLRCSS104. You'll find the answers to all your questions on the SMEG JLRCSS104 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

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JLRCSS104
JLRCBK105
Range cooker

Instruction manual



John Lewis



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Manual abstract:

Retain this information for future reference. 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. All control knobs must be turned to the 'Off' position when the cooker is not in use. If the cooker is not to be used for a period of time, such as holidays, the electricity and gas supplies should be switched off or disconnected. Never use this appliance for heating room. @@Never lift or drag cooker by the oven handles as damage may occur. @@2 The cooker is not suitable for use by children. Keep children away from the cooker when in use.

@@@Do not use plastic kitchenware or containers. The high temperatures inside the oven could melt the plastic, damaging the appliance. Do not spray any spray products near the electrical appliance while it is in operation. Do not use spray products while the appliance is still hot. The gases contained in the spray may catch fire.

Do not use sealed tins or containers in the appliance. Overpressure may occur inside the containers during cooking, creating a danger of explosion. Do not cover the bottom of the oven with aluminium or tinfoil sheets during cooking and do not place pans or trays on it to avoid damage to the enamelled surface. In case of a crack being detected in the glazed ceramic hob, immediately disconnect from mains and contact the nearest servicing centre. Do not use the cooker if the electricity supply cable is damaged.

The cable must be replaced by qualified personnel. Never place saucepans with bases which are not perfectly flat and smooth on the cooking surface. Unstable cookware can lead to scalding. During use the appliance becomes very hot. Take care not to touch the heating elements inside the ovens. Fat and oil can catch fire if they overheat. You are therefore recommended not to leave the appliance while preparing foods containing oil or fat. If fat or oil catches fire, never put water on it. Place the lid on the saucepan and turn off the cooking zone. This appliance may be used by children from the age of 8 and by people of reduced physical and mental ability or lacking in experience and knowledge, provided they are supervised or instructed on the safe use of the appliance and if they understand the associated risks.

Do not allow children to play with the appliance. Do not allow unsupervised children to perform cleaning or maintenance operations. Be aware of how rapidly the cooking zones heat up. Do not place empty saucepans on the heat. Danger of overheating. Do not rest any weight or sit on the open door of the appliance. Excessive weight may jeopardise its stability. Never attempt to repair the appliance. All repairs must be carried out by an authorised engineer or at an authorised service centre. The improper use of tools can be source of danger.

This appliance must not be controlled using 3 an external timer or remote control system. Take care that no objects are stuck in the door of the oven. As with all electrical appliances, you should not:

- Touch the cooker with wet or damp hands.
- Use the cooker in bare feet.
- Operate the cooker on an extension lead.

· Exposure the cooker to the elements (rain, sun etc). Do not open the storage compartment (where present) when the oven is on and still hot. The temperatures inside it may be very high. The appliance becomes very hot during use. Suitable heat-proof gloves should be worn for all operations.

Take care when using additional electrical appliances in the kitchen (e.g. blender, toaster etc.). Connection cables must not come into contact with hot cooking zones. All cooking operations must take place with the door closed. The dissipation of heat may cause a hazard. Do not use steam jets for cleaning the appliance. The steam could reach the electronics, damaging them and causing short-circuits. If a fault occurs, switch off electricity to the cooker, turn off the gas supply and contact the John Lewis branch from which you purchased your appliance.

Always insist on genuine spare parts. Contents For the user Guide to using the instruction manual 4 For the installer 5 6 4 8 8 8 9 11 11 12 13 14 16 Distances Electrical connection Room ventilation and combustion extraction Gas connection Adaptation to different types of gas Levelling the appliance Rear top skirtboard Wall fixing 25 25 26 26 27 29 29 30 Important safety information 2 Installation of the appliance 25 Environmental information Description of the appliance The control panel Using your appliance Before the first use Use of the Ovens Oven functions Using the grill Storage compartment Cooking advice Cooking process information table Automatic programmer Use of the hob Installation checklist 31 Cleaning your appliance Cleaning stainless steel Ordinary daily cleaning Food stains or residues Cleaning the oven Cleaning the door glazing Cleaning the hob components Replacement of light bulb Removing the door Oven door seal Removing the internal glass panels 18 18 18 18 18 19 19 21 22 22 22 Guide to using the instruction manual Safety instructions Hints and tips Environmental information Extraordinary maintenance 21 Something not working 24 4 Environmental information Our product's packing is made of non-polluting materials, which are therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations. Warning! Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags. Your old appliance also needs to be disposed of correctly. Important: hand over your appliance to the local agency authorised for the collection of electrical appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials. Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play.

It is also necessary to cut the connecting cable to the power grid, removing it along with the plug. Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed out bin symbol on the appliance indicates that at the end of the useful life of the product, it must be collected separately from other refuse. Therefore, at the end of the product's working life, the user must deliver it to the appropriate differentiated collection centres for electrical and electronic waste, or deliver it back to the retailer when purchasing an equivalent product, on a one-for-one basis. Adequate differentiated collection for the subsequent forwarding of the decommissioned product to recycling, processing and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health, and promotes recycling of the appliance's constituent materials.



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Illicit disposal of the product by the user will lead to the application of administrative sanctions.

5 Description of the appliance 1 Front control panel 2 Oven light 3 Oven light (auxiliary oven) 4 Oven guide for shelf and pan 5 Oven fan 6 Oven door 7 Oven door (auxiliary oven) 8 Drawer 9 Oven guide for shelf and pan (auxiliary oven) 6 The control panel 1 Automatic programmer 2 Oven thermostat knob 3 Oven function knob 4 Auxiliary oven function/thermostat knob 5 Front left cooking zone knob 6 Rear left cooking zone knob 7 Rear center cooking zone knob 8 Front center cooking zone knob 9 Rear right cooking zone knob 10 Front right cooking zone knob 7 Using your appliance Before the first use · Remove all packaging and accessories from inside the ovens. · The inside of the appliance should be cleaned to remove all manufacturing residues. · Using the oven for the first time, heat them to the maximum temperature for as long as it takes to burn off any production oil residues which could give a nasty flavour to the food. Caution! Never cook on the oven base. Always place dishes and trays onto an oven shelf.

Do not leave the grill pan or other dishes on the oven base as damage to the oven may occur. Before using the oven make sure that the symbol the display. ; appears on Use of the Ovens Warning! To prevent problems caused by steam in the oven, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. Keep your face and head away from the door when opening. Caution! During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven. The appliance is equipped with a cooling system which comes into operation as soon as a cooking function starts (only for the main oven). Fans cause a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off. To use the main oven: 1 Turn the function selector knob clockwise to the desired function.

8 The orange light comes on to indicate that the oven is warming up. @@@@The orange light comes on to indicate that the oven is warming up. @@@@2 The temperature can be selected only for the static function. @@Perfect for sausages, ribs and bacon. @@@@ · Check whether the dessert is cooked 12 Cooking process information table Types of food Lasagne Oven-Baked pasta Roast veal Pork Iron Shoulder of pork Roast rabbit Turkey breast Roast neck of pork Roast chicken Pork chops Fillet of pork Fillet of beef Liver Meat-balls Salmoun trout Pizza Bread Focaccia Ring cake Fruit tart Short pastry Jam tarts Rice pudding 0.7 Kg Weight 3 Kg Function Static Static 1 Kg 1 Kg 1 Kg In this case the programmer will calculate the start time to be at 19:10 and will start and end automatically. @@2 Use the or keys to set the desired cooking time. @@3 Select the time that the oven has to be switched off. Press the "end time" key, the display lights up, showing the current time. 4 Use the or keys to set the desired cooking end time.

The 'A' symbol 15 Erase of set data Once the programmer has been set, press the key of the function to be cancelled. Next press the key until the display shown 00:00. Time cancellation will be considered as end of cooking time by the programmer. Adjusting alarm volume The acoustic alarm has three different settings. @@@@The appliance has an electronic lighting device.

@@@@Repeat the operation holding down the knob a little longer. This operation is not necessary for burners without thermocouples. 16 Burners ø min. (cm) ø max. @@@@All vessels must have a flat and smooth bottom.

@@@@@ Rinse and dry. @@ Rinse and dry. @@ Rinse and dry. @@@@ Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary. Rinse thoroughly and dry with a soft cloth or deerskin. Do not allow residues of sugary foods (such as jam) to set inside the oven. 18

Removing the guide frames Removing the guide frames enables the sides to be cleaned more easily. To remove the guide frames: natural and does not compromise the functionality of the component. Burner caps and flame cap crowns The caps and flame-spreader crowns are extractable to facilitate cleaning. Wash them in hot water with non-abrasive detergent, taking care to remove any encrustations, and wait until they are perfectly dry.

Caution! do not wash these components in the dishwasher. Cleaning the door glazing The door glazing should always be kept thoroughly clean. Use absorbent paper towels, remove stubborn dirt with a damp sponge and ordinary detergent. Caution! When cleaning, the appliance must be dried thoroughly since detergent and water drips might damage its operation and appearance. Cleaning the hob components Grids Remove the grids and clean them in warm water with a non-abrasive detergent, taking care to remove any encrustations. Replace them on the hob. Continuous contact of the grids with the flame can cause the enamel near the hot areas to be altered. This is completely 19 Replace the flame-spreader crowns, checking that they are positioned in their housing with their respective caps, taking care that flame-spreader holes A correspond to the spark plugs and the thermocouples. The spark plugs and thermocouples To function properly the spark plugs and thermocouples must always be clean. Check them regularly and clean with a damp cloth if necessary.

Any dry residues can be removed with a toothpick or a needle. The burners The burners can be left to soak in hot water and detergent. The cooking hob should be regularly cleaned; best after every use, once the residual heat signal lamps have gone off. Smudges from aluminium-bottom pans can be easily cleaned off with a cloth dampened in vinegar. Remove any burnt residues after cooking with the scraper provided; rinse with water and wipe dry with a clean cloth.

Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob. Never use abrasive or corrosive detergents (e.g. cleaning powders, oven sprays, spot-removers, wire sponges). 20 Extraordinary maintenance The oven may require extraordinary 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. Warning! Before any intervention, disconnect the power supply of the device. indicated direction. 3 Replace the bulb with one of the same type (25W). 4 Refit the bulb cover. Auxiliary oven Warning! @@2 Replace bulb B with another similar bulb (25 W). 3 Refit the cover A. Caution! @@ a screwdriver). @@@@ Caution! @@ Insert a pintle into the hole in the hinge.

@@@@@22 Warning! @@@@ Use absorbent kitchen roll.



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In the case of stubborn dirt, wash with a damp sponge and neutral detergent. 1 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. 4 Replace the panes in the opposite order to 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. Replace the panes in the opposite order to which they were removed. 23 Something not working Problem Possible causes - The oven is not wired in or switch on at the wall. The oven doesn't work - There is a power failure. What to do? - Switch on at the wall.

- Check power supply. - An automatic cooking program has - Set the programmer back to the off been set. position. - The oven is dirty. The oven smokes - Food has spilled over.

- Food (meat) is spitting excessively. - Clean the oven once cooking is finished. Let it cool first. - Use a larger dish. - Reduce temperature setting. Steam and - Leave dishes inside the oven no condensation settle on - The dish has been left inside the oven longer than 15 - 20 minutes after the the food and the oven too long. cooking is completed. cavity The timer keeps - There has been a power failure. - Reset the clock. flashing The timer does not work - Incorrect setting. - Check the instruction for timer. 24 Installation of the appliance Distances The appliance must be installed by a qualified technician and according to the standards in force. Depending on the type of installation, this appliance belongs to class 2, subclass1 (Fig. A - Fig. B) or class 1 (Fig.

C). It may be installed next to walls, one of which must be higher than the appliance, 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. Caution! Any wall units must be at a distance of at least 750 mm above the appliance. This distance can be reduced to 650 mm if a ventilation hood is installed. Electrical connection Caution! Check that the voltage and dimensioning of the supply line correspond to the characteristics shown on the plate fixed to the rear protective cover of the appliance. This plate must never be removed. The connection terminals are located at the rear of the appliance. For electrical connections see following diagram. For operation on 380-415V3N~ five-core cable (5 x 1.5 mm²) 380-415V2N~ four-core cable (4 x 1.

5 mm²) Cable type H05V2V2 25 220-240V ~ three-core cable (3 x 2.5 mm²) Combustion gas discharge Combustion gases may be discharged by means of hoods connected to a natural draught chimney or a fan extraction system. An efficient extraction system requires precise planning by an authorised specialist and must comply with the distances and positions indicated by the regulations. After installation, the specialist must issue a certificate of compliance. Complete wiring up to power supply with an appropriately rated five-core plug (see data plate) or, in case of operation from a 220240V power supply, with a three-core plug.

@@Make sure that the appliance is properly earthed. Before powering, check that the power line is properly earthed. @@@@The air vent, protected by gratings, must be of suitable size (see relevant regulations) and located so that they cannot be even partially obstructed. The kitchen must be kept properly ventilated to disperse the heat and humidity produced by cooking processes: in particular, a window should be opened or the speed of any fans increased after prolonged use. Connect to the appliance using a BS 669 compliant bayonet hose.

The connector, at the back of the appliance, has a 1/2" BSP external thread. Apply insulating material to the thread of the gas pipe connector D and 26 then tighten the adapter B to it as indicated in the figure. @@@@The cooker hob is preset for natural gas G20 (2H) at a pressure of 20 mbar. 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. 27 Burner and nozzle characteristics table Rated heating capacity (kW) Nozzle diameter 1/100 mm Auxiliary Semi rapid Rapid Triple crown 1.0 1.8 3.0 3.9 Rated heating capacity (kW) 1.0 1.

75 3.0 3.9 50 65 85 100 Burner LPG G30/G31 28/37 mbar Reduced flowrate (W) 400 500 800 1500 Flowrate g/h G30 73 127 217 233 Flowrate g/h G31 71 125 214 229 Burner NATURAL GAS G20 20 mbar Nozzle diameter 1/100 mm Reduced Flowrate (W) 400 500 800 1500 Auxiliary Semi rapid Rapid Triple crown 72 97 115 135 28 Levelling the appliance Rear top skirt Caution! Always install the rear top skirt which is an integral part of the appliance. After making the electrical and/or gas connections, level the appliance on the floor by means of its four adjustable feet. First insert the front feet and then the rear feet. 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). 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.

Caution! To prevent possible damage to the appliance, we recommend to screw first the front feet and then the rear ones. 29 Wall fixing distance between the centres of the holes is given in the diagram above. 1 Use the adjustable feet to level the appliance at the required height. 4 Before tightening the brackets fully to the wall, check that the index on the brackets is at the same height as the index on the back of the appliance. Position the appliance, taking care that the brackets are correctly inserted.

2 Measure the distance from the index of the opening to the floor. 3 Use the same height on the wall to drill the holes for fastening the brackets. The 30 Installation checklist The qualified technician should complete this checklist and leave it with the owner of the cooker. Date of installation: Cooker model numer: Cooker serial number: Please tick to confirm that the following checks have been completed: Telephone number: The cooker is level Gas soundness checks complete Simmer settings checked and adjusted if necessary All gas burners tested Ignition of burners tested Auto programmer left in manual mode Customer briefed on how to use the cooker User manual and installation instructions left with the owner Signed: Date: Name of qualified technician: Corgi registration number (if applicable): Company name: Company address: 31 Repairs - after sales service Your appliance comes with a three year guarantee, if it is not working properly consult the fault finding guides within this instruction book (Something not working).



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If a fault occurs which you can not resolve through following the advice and information contained within this instruction manual, the next step is to contact our extended warranty administrators on **IMPORTANT**: If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

Spare parts Always insist on genuine spare parts. An authorised service engineer should service this product, and only genuine spare parts should be used. Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Contact your local John Lewis branch. 0844 871 7771 They will give you details for your local Service engineer. Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working". When you contact your local service engineer you will need to give the following details: 1 Your name, address and post code. 2 Your telephone number. 3 Clear and concise details of fault.

4 The purchase date and found on your receipt. 5 The model and serial number of the appliance. So that you always have these numbers at hand, we recommend you to make a note of them here: Mod. :

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