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You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG S201X. You'll find the answers to all your questions on the SMEG S201X in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG S201X
User guide SMEG S201X
Operating instructions SMEG S201X
Instructions for use SMEG S201X
Instruction manual SMEG S201X

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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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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. DO NOT USE METALLIC SPONGES OR SHARP SCRAPERS: THEY WILL DAMAGE THE SURFACE. USE NORMAL NON-ABRASIVE PRODUCTS 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. IF LEFT TO SET FOR TOO LONG, THEY MIGHT DAMAGE THE ENAMEL LINING OF THE OVEN. 35 Instructions for disposal 2.

INSTRUCTIONS FOR DISPOSAL OUR ENVIRONMENTAL CARE Our product's packing is made of non-polluting materials, therefore compatible with the environment and recyclable. Please help by disposing of the packing correctly. Find the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations. Do not throw the packing or any part of it away. They 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 means intelligent recycling of valuable materials. Before disposing of your old appliance remove the door and leave the racks in their normal working positions so that children cannot get stuck in the oven compartment whilst playing. It is also necessary to cut the electric power cord into remove it along with the plug.

36 Safety instructions 3. SAFETY INSTRUCTIONS CONSULT THE INSTALLATION INSTRUCTIONS FOR THE SAFETY STANDARDS FOR ELECTRICAL OR GAS APPLIANCES AND FOR THE VENTILATION FUNCTIONS. IN YOUR INTERESTS AND FOR YOUR SAFETY IT HAS BEEN ESTABLISHED BY LAW THAT THE INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS TO BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. OUR REGULAR INSTALLERS GUARANTEE A SATISFACTORY JOB. @ @ @ @ THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE IS BUILT IN. NEVER UNPLUG BY PULLING ON THE CABLE. @ @ @ @ NEVER ATTEMPT TO REPAIR THE APPLIANCE. @ @ @ @ DO NOT ALLOW CHILDREN TO GO NEAR IT OR PLAY WITH IT. @ @ @ @ @ 37 Instructions for the user 4. @ @ BEFORE INSTALLATION Do not discard packing in the home environment.

@ @ In order to remove all manufacturing residues, is recommended to clean the inside of the appliance. For further information on cleaning see chapter "11. CLEANING AND MAINTENANCE" . Before using the oven and the grill for the first time, pre-heat them to maximum temperature long enough to burn any manufacturing oily residues which could give the food a bad taste. 38 Instructions for the user 6.

DESCRIPTION OF THE CONTROLS ON THE FRONT PANEL All the oven controls are grouped together on the front panel. The symbols used are described in the table below. THERMOSTAT SWITCH Cooking temperature is selected by turning the switch clockwise to the desired setting, between 50° and 250°C. When this light comes on, the oven is heating up. When this light goes out, the preset heating temperature has been reached. When the light flashes, the temperature inside the oven is steady. TIMER KNOB Allows manual cooking or minute counter to be selected; the oven switches off automatically at the end of cooking. If no selection of a cooking time is made, the timer knob must be positioned on the symbol turning it anticlockwise. To set the cooking time, turn the knob clockwise until the "60" position and then set the desired cooking time. The numbers from 1 to 60 correspond to minutes. Adjustment is progressive and intermediate positions between the indicated figures can be used. The manual function only works on the traditional functions (serigraphed in black on the front panel), while for microwave and combined functions (serigraphed in orange) a cooking time has to be set The audible signal at the end of the preset time switches off the oven whatever function has been set. 39 Instructions for the user FUNCTION SWITCH KNOB Rotate the knob in either direction to select a desired function from the following: The combined or microwave only functions are selected positioning the knob on the

orange-coloured symbols. TRADITIONAL FUNCTIONS (IN BLACK) NO FUNCTION SET COMBINED FUNCTIONS (IN ORANGE) UPPER + LOWER HEATING ELEMENT FULL GRILL ELEMENT + VENTILATION UPPER + LOWER HEATING ELEMENT + VENTILATION MICROWAVE FUNCTION UPPER + LOWER HEATING ELEMENT GRILL ELEMENT FULL GRILL ELEMENT + VENTILATION VENTILATED HEATING ELEMENT MICROWAVE POWER REGULATION KNOB This knob selects the power settings, in %, for the microwave oven according to the product in the oven. For proper use of the power settings, please refer to the heading "7.

3 Microwave cooking". 40 Instructions for the user LUMINOUS FUNCTIONS PANEL This panel shows the functions selected with the function switch knob. THERMOSTAT INDICATOR LIGHT (YELLOW) light comes on when the oven is heating up. OVEN ON INDICATOR LIGHT (RED): light comes on when a function is selected FAN ELEMENT INDICATOR LIGHT (GREEN) MICROWAVE ON INDICATOR LIGHT (RED): steady ON when the appliance is set in advance for the microwave functions and flashing when these are activated MICROWAVE START BUTTON: serves for starting the cooking with the microwave function; the microwaves are not activated if a power setting (with the MICROWAVE POWER REGULATION KNOB), a function (with the FUNCTION SWITCH KNOB) and a cooking time (with the TIMER KNOB) is not set beforehand UPPER AND LOWER HEATING ELEMENT INDICATOR LIGHT (GREEN) GRILL INDICATOR LIGHT (GREEN) FAN INDICATOR LIGHT (GREEN) The microwaves do not function if the TIMER KNOB is positioned on the symbol.



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41 Instructions for the user 7. In each of these cases, a specialised technician must intervene you would for fresh meat. 9.2 Hot-air cooking FUNCTION SWITCH THERMOSTAT 50 ÷ 250 °C This system is suitable for cooking on several levels, including different types of food (fish, meat etc.), without the tastes and smells mingling. Air circulation in the oven ensures a uniform distribution of heat. Keep the oven door closed during cooking. 30 - 40 / KG. 30 - 40 / KG. This cooking system gives a saving in time and electricity, since the heat is produced inside the food achieving the desired result more rapidly. Not all types of kitchenware are suitable for use in a microwave oven.

Please refer to the heading "7.3.2 Kitchenware" to verify whether you have the right material. Below we provide two lists of kitchenware, one that is suitable and one that is not suitable for use in a microwave oven. SUITABLE NOT SUITABLE heat-resistant and porcelain metal containers that reflect the crockery without metal decorations microwaves and prevent the food from heating up: terracotta containers (even though aluminium tubs for pre-packed food they heat up) plastic containers if heat-resistant to aluminium for food if not in small temperatures of the order of 200°C pieces plastic bags and polystyrene Enamelled crockery: some enamels containers but only for brief contain metals that make them this moments crockery unsuitable crockery that contains lead or has knurled edges wooden kitchenware In case of doubt, contact your retailer to obtain more detailed information.

52 Instructions for the user 10.2 Microwaves FUNCTION SWITCH THERMOSTAT MICROWAVE POWER TIMER Before starting microwave cooking you have to provide yourself with special utensils and kitchenware. On this regard, please refer to the headings "7.3.2 Kitchenware" and "10.1 General information about microwaves". After placing the food in the oven and closing the door, select the desired power setting using the regulation knob (please refer to heading "7.3 Microwave cooking") and select an appropriate cooking time for the cooking to be done. During cooking, condensation may form inside the oven. TIME IN MINUTES 12 ÷ 13 10 ÷ 11 15 ÷ 16 5 ÷ 6 25 36 ÷ 37 90 6 ÷ 7 6 ÷ 7 7 ÷ 8 7 ÷ 8 RESTING TIME 5 5 10 5 10 15 30 3 3 3 10 10 AND DESSERTS AND BREAD 2 ROLLS FRENCH BREAD JAM TART ø 18 cm 100 450 400 2 2 2 30 ÷ 40 30 ÷ 40 30 ÷ 40 2 ÷ 3 7 ÷ 8 3 ÷ 4 2 3 3 58 Instructions for the user 11. Rinse thoroughly and dry with a soft cloth or deerskin.

Take out all removable parts. Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry. For easier cleaning, the door can be removed (see heading "11.5 Removing the door") 11.5 Removing the door 11.5.1 removing doors with mobile hinges Lift the levers B until they touch the hinges A and take hold of the two sides of the doors with both hands close to the hinges. Raise the door to an angle of about 45° and remove it. To reassemble, fit the hinges A into their grooves, then lower the door into place and release the levers B.

60 Instructions for the user 12. 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. Before any intervention disconnect the power supply of the device. 12.

1 Replacement of light bulb Remove the bulb protector A by turning anticlockwise and change bulb B with a similar one (25 W). Re-fit the bulb protector A. Use only oven bulbs (T 300°C). 12.2 Removing the door seal To permit thorough cleaning of the oven, the seal may be removed.

Before removing the seal, take off the door as described above. There are sparks in the A metal object is near the Take any metal objects oven oven walls. away from the walls. Never use metal objects on the grill. The food has not heated up The microwaves do not Position the food at the in the microwave mode reach the food. centre of the oven The right kitchenware has compartment. not been used: Verify you have used suitable utensils. The door is not closed Verify the door is closed. properly. The oven lamp stays lit with The door is not closed Verify the door is closed.

the oven off properly. Smoke during cooking High cooking temperatures Reduce the cooking Kitchenware not right for temperature. the type of cooking. Use only kitchenware with suitable characteristics. The oven makes noises at The fan is working even This is normal and can last the end of cooking when the oven is off. up to an hour after the oven has been switched off. Connect the oven. Change the fuse contacting the Technical Assistance Centre. Increase the temperature selected. Change the lamp as described in "12.

1 Replacement of light bulb" If it does not stop after an hour call the Technical Assistance Centre. 62 Instructions for the installer 14. INSTALLING THE APPLIANCE 14.1 Electrical connection The I.D.

The plate must not be removed. Avoid use of adapters and shunts as these could cause overheating and risk of burns. For operation on 220-240V-: use an H05RR-F / H05RN-F type three-core cable (3 x 1.5 mm²). The cable end to be connected to the appliance must be provided with a ground wire (yellow-green) at least 20 mm longer.

14.2 Positioning the oven The oven is designed for mounting into any piece of furniture as long as it is heat-resistant. Proceed according to the dimensions shown in Figures 1, 2 and 3. For installing under a work top, follow the dimensions given in Figure 1-3. For installing under a work top with combined heating plates, ensure a minimum clearance from any side walls of at least 110 mm as shown in Figure 1. For installing in a column, follow the dimensions given in Figure 1-2, allowing for a clearance of 80 to 90 mm at the top and sides of the column. Tighten the 4 screws A inside the frame (fig. 1). For installing beneath a non-integrated top, allow for a rear and bottom clearance as shown in Figure 1 (ref. B).

See relevant instructions for fitting and securing the cook top. 63 Instructions for the installer Never use the oven door to lever the oven into place when fitting. Avoid exerting too much pressure on the oven door when open. 64 .



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