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You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG SA308X-8. You'll find the answers to all your questions on the SMEG SA308X-8 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

- User manual SMEG SA308X-8**
- User guide SMEG SA308X-8**
- Operating instructions SMEG SA308X-8**
- Instructions for use SMEG SA308X-8**
- Instruction manual SMEG SA308X-8**

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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 instructions are intended for the qualified technician who must perform the installation, put it into operation and test the appliance.



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Manual abstract:

2. 3. 4. 5. 6. 7. 8. 9. 10. 11.

12. @@@@9 AVAILABLE ACCESSORIES

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. 10 FRONT PANEL

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.. 14 ELECTRONIC PROGRAMMER

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..... 17 USING THE OVEN ...

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.. @@@@44 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 instructions are intended for the qualified technician who must perform the installation, put it into operation and test the appliance. 3 General instructions 1.

INSTRUCTIONS FOR USE THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. IT MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE APPLIANCE. CAREFUL READING OF THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE APPLIANCE IS ESSENTIAL. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE EEC DIRECTIVES CURRENTLY IN FORCE.

THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: COOKING FOOD; ALL OTHER USES ARE CONSIDERED UNSUITABLE. THE MANUFACTURER CANNOT BE HELD LIABLE FOR USE OTHER THAN AS INDICATED. THIS APPLIANCE HAS BEEN MANUFACTURED TO COOK FOOD, DO NOT USE THE APPLIANCE TO HEAT ROOMS. THIS APPLIANCE IS MARKED ACCORDING TO EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE). THIS DIRECTIVE DEFINES THE STANDARDS FOR THE COLLECTION AND RECYCLING OF WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT APPLICABLE THROUGHOUT THE EUROPEAN UNION. NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL. DO NOT REST ANY WEIGHT OR SIT ON THE OPEN DOOR OF THE APPLIANCE. THE IDENTIFICATION PLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME HAS BEEN VISIBLY AFFIXED TO THE APPLIANCE. DO NOT REMOVE THIS PLATE FOR ANY REASON. BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

TAKE CARE THAT NO OBJECTS ARE STUCK IN THE DOOR OF THE OVEN. THE APPLIANCE BECOMES VERY HOT DURING USE. SUITABLE

HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS. 4 General instructions DO NOT USE METALLIC SPONGES AND SHARP SCRAPERS AS THEY WILL DAMAGE THE SURFACE. USE NORMAL NON-ABRASIVE PRODUCTS, INCLUDING WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY USING A SOFT CLOTH OR CHAMOIS LEATHER. DO NOT ALLOW RESIDUES OF SUGARY FOODS (SUCH AS JAM) TO SET INSIDE THE OVEN. IF THEY ARE ALLOWED TO SET FOR TOO LONG, THEY COULD RUIN THE ENAMEL COVERING THE INSIDE OF THE OVEN. DO NOT USE PLASTIC KITCHENWARE OR CONTAINERS. THE HIGH TEMPERATURES INSIDE THE OVEN COULD MELT THE PLASTIC, DAMAGING THE APPLIANCE.

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 LEAVE THE APPLIANCE UNATTENDED DURING COOKING PROCESSES WHERE FATS OR OILS COULD BE RELEASED. FATS AND OILS MAY CATCH FIRE. 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.

IF THE SURFACES ARE STILL VERY HOT DURING COOKING, DO NOT POUR WATER DIRECTLY ONTO THE TRAYS. THE STEAM COULD CAUSE SEVERE BURNS AND DAMAGE TO ENAMELLED SURFACES. ALL COOKING OPERATIONS MUST TAKE PLACE WITH THE DOOR CLOSED. 5 General instructions 2. SAFETY PRECAUTIONS REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.

IN YOUR INTERESTS AND FOR YOUR SAFETY THE LAW REQUIRES THAT THE INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. OUR APPROVED INSTALLERS GUARANTEE A SATISFACTORY JOB. GAS OR ELECTRICAL APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE. BEFORE CONNECTING THE APPLIANCE TO THE POWER GRID, CHECK THE DATA ON THE PLATE AGAINST THE DATA FOR THE GRID ITSELF. BEFORE CARRYING OUT INSTALLATION/MAINTENANCE WORK, MAKE SURE THAT THE APPLIANCE IS NOT CONNECTED TO THE POWER GRID. THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE. THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT-IN. NEVER DISCONNECT THE PLUG BY PULLING ON THE CABLE. IF THE POWER SUPPLY CABLE IS DAMAGED, CONTACT THE TECHNICAL SUPPORT SERVICE IMMEDIATELY AND THEY WILL REPLACE IT. IT IS OBLIGATORY FOR ALL ELECTRICAL EQUIPMENT TO BE EARTHED ACCORDING TO THE METHODS LAID DOWN BY SAFETY REGULATIONS.

IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE ELECTRICITY SUPPLY AND CALL THE NEAREST TECHNICAL SUPPORT CENTRE. NEVER ATTEMPT TO REPAIR THE APPLIANCE. DO NOT USE OR LEAVE FLAMMABLE MATERIALS NEAR THE APPLIANCE OR IN THE FOOD WARMING COMPARTMENT. DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN. THIS APPLIANCE MAY NOT BE USED BY PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL CAPACITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS RESPONSIBLE FOR THEIR SAFETY. 6 General instructions DO NOT LET CHILDREN GO NEAR THE APPLIANCE WHEN IT IS IN OPERATION OR PLAY WITH IT AT ANY TIME. DO NOT INSERT POINTED METAL OBJECTS (CUTLERY OR UTENSILS) INTO THE SLITS IN THE APPLIANCE. IF THE APPLIANCE IS INSTALLED ON CARAVANS OR BOATS, IT MUST NOT BE USED TO HEAT ROOMS. DO NOT USE STEAM JETS FOR CLEANING THE APPLIANCE. THE STEAM COULD REACH THE ELECTRONICS, DAMAGING THEM AND CAUSING SHORT-CIRCUITS. DO NOT MODIFY THIS APPLIANCE. DO NOT SPRAY ANY SPRAY PRODUCTS NEAR THE ELECTRICAL APPLIANCE WHILE IT IS IN OPERATION. DO NOT USE SPRAY PRODUCTS WHILE THE PRODUCT IS STILL HOT.

The manufacturer cannot be held liable for damage to persons or things caused by failure to observe the above instructions, by interference with any part of the appliance or by the use of non-original spare parts. 7 Instructions for disposal 3. ENVIRONMENTAL RESPONSIBILITY 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.

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.



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It is also necessary to cut the connecting cable to the power grid, removing it along with the plug. 8 Instructions for the User 4. GET TO KNOW YOUR OVEN PYROLYTIC MULTIFUNCTION Control panel Oven light Insert for the rotisserie rod (on some models only) Rack and tray support frames Roof liner Oven fan Oven seal 9 Instructions for the User 5. AVAILABLE ACCESSORIES NOTE: Some models are not provided with all accessories.

Rack: for holding cooking containers. Tray rack: to be placed over the top of the oven tray; for cooking foods which may drip. Oven tray: for collecting fat from foods placed on the rack above. Deep oven tray: for baking cakes, pizza and oven desserts. Handles: for removing hot racks and trays. Accessories available on request: Original supplied and optional accessories may be ordered from any Authorised Support Centre. Use original SMEG accessories only.

10 Instructions for the User The rotisserie kit is available on request, including the following accessories (to be used as described below): Rotisserie frame: supports the rotisserie rod. Rotisserie rod: for cooking chicken and all foods which require uniform cooking over their entire surface. 5.

1 Using the rack The racks are equipped with a mechanical safety lock which prevents them from being taken out accidentally. To insert the rack correctly, check that the lock is facing downwards (as shown in the illustration below). To take it out, lift the front edge of the rack slightly while sliding it out on the side runners. The mechanical lock must always face the back of the oven. Insert racks and trays fully into the oven until they come to a stop.

11 Instructions for the User 5.2 Using the rotisserie rod When cooking with the rotisserie, position the frame on the third runner (see 8.2.1 Oven runners). Once the frame is inserted, the shaped part must sit facing outwards (as shown in the illustration).

Use the accessory as shown in the illustrations. The tables below describe the symbols used. 14 Instructions for the User PROGRAMMING CLOCK The programming clock can be used to display the current time or to set a timer or cooking programme. FUNCTION / DOOR LOCK INDICATOR LIGHT (GREEN) In multifunction models, this green light comes on when any function is selected using the oven function knob.

In pyrolytic models, this light only comes on when the automatic cleaning cycle is activated. 15 Instructions for the User OVEN FUNCTION KNOB Turn the knob clockwise or anti-clockwise to select one of the functions described below. Some functions are not present on all models. ASSISTED CLEANING (VAPOR CLEAN) STATIC OVEN FUNCTION LARGE GRILL FUNCTION LOWER HEATING FUNCTION TURBO FUNCTION THAWING FUNCTION

FAN-ASSISTED FUNCTION FAN-ASSISTED FUNCTION LARGE CYCLE FAN + CIRCULAR ELEMENT FUNCTION FAN-ASSISTED FUNCTION HEATING GRILL SMALL LOWER HEATING ELEMENT + FAN FUNCTION GRILL + LOWER HEATING ELEMENT + FAN FUNCTION SMALL GRILL FUNCTION SMALL GRILL FUNCTION ROTISSERIE GRILL STATIC GRILL + ELEMENT AUTOMATIC CLEANING CYCLE (PYROLYSIS) 16 Instructions for the User 7. ELECTRONIC PROGRAMMER 7.1 Using the electronic programmer Timer button End of cooking button Cooking duration button Value decrease button Value increase button Manual mode button 7.

1.1 Setting the time On the first use, or after a power failure, display. Press to stop the flashing. The time can be set using or . fect the food with unpleasant odours. 8.2 General Description 8.2.1 Oven runners The oven features 5 runners for positioning trays and racks at different heights. The insertion heights are numbered from the bottom upwards (see illustration).

(When using the recipes, the display will show the recommended runner for the selected function knob to , then a , however, we recommend that you ventilation system will go into operation to ensure uniform distribution of the ambient temperature inside the oven. The defrosting time will depend on the quantity of food to be defrosted. 27 Instructions for the User 9.2 DISHES Cooking tables WEIGHT FUNCTION FIRST COURSES LASAGNE OVEN-BAKED PASTA MEAT ROAST VEAL LOIN OF PORK SHOULDER OF PORK ROAST RABBIT TURKEY BREAST ROAST NECK OF PORK ROAST CHICKEN GRILLED MEATS PORK CHOPS FILLET OF PORK FILLET OF BEEF LIVER SAUSAGES MEAT BALLS ROTISSERIE MEATS CHICKEN FISH SALMON TROUT 28 3 kg Static Static 1 kg 1 kg 1 kg 1 kg 1 kg 1 kg 1 kg Fan-assisted static Fan-assisted static Turbo Circular Fan-assisted static Turbo Turbo Fan-assisted grill Grill Fan-assisted grill Fan-assisted grill Grill Rotisserie grill 0.7 kg Fan-assisted bottom Instructions for the User RUNNER POSITION FROM BOTTOM TEMPERATURE °C TIME IN MINUTES 1 1 220 - 230 220 - 230 40 - 50 40 2 2 2 2 2 2 180 - 190 180 - 190 180 - 190 180 - 190 180 - 190 180 - 190 190 - 200 70 - 80 70 - 80 90 - 100 70 - 80 110 - 120 190 - 210 60 - 70 1ST SURFACE 2ND SURFACE 4 3 3 4 3 3 250 - 280 250 - 280 250 - 280 250 - 280 7-9 9 - 11 9 - 11 2-3 7-9 7-9 5-7 5-9 9 - 11 2-3 5-6 5-6 On a rotisserie rod 250 - 280 60 - 70 2 160 - 170 35 - 40 29 Instructions for the User DISHES WEIGHT FUNCTION PIZZA BREAD FOCACCIA DESSERTS DOUGHNUT FRUIT TART FRUIT TART SHORT PASTRY JAM TARTS PARADISE CAKE PARADISE CAKE ECLAIR LIGHT SPONGE CAKE RICE PUDDING RICE PUDDING CROISSANTS APPLE PIE Fan-assisted static Circular Turbo Fan-assisted static Fan-assisted static Static Circular Turbo Fan-assisted static Static Turbo Circular Turbo Static Circular Static The times indicated in the following tables do not include the preheating times and are provided as a guide only.

30 Instructions for the User RUNNER POSITION FROM BOTTOM TEMPERATURE °C TIME IN MINUTES 1 2 2 250 - 280 190 - 200 180 - 190 6 -10 25 -30 15 -20 2 2 2 2 2 2 2 2 2 2 3 160 160 170 160 - 170 160 160 170 150 - 160 150 - 160 160 170 180 55 - 60 30 - 35 35 - 40 20 - 25 20 - 25 55 - 60 50 - 60 40 - 50 45 - 50 40 - 50 50 - 60 25 - 30 60 31 Instructions for the User 10. CLEANING AND MAINTENANCE NEVER USE A STEAM JET FOR CLEANING THE APPLIANCE. 10.1 Cleaning stainless steel To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

10.2 Ordinary daily cleaning To clean and preserve the stainless steel surfaces, always use only specific products that do not contain abrasives or chlorine-based acids. How to use: pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or chamois leather. 10.3 Food stains or residues Do not use metallic sponges or sharp scrapers as 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 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. 10.

4 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.

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Do not use abrasive or corrosive cleaners for cleaning the door glazing. (e.g. powder products, oven-cleaner sprays, stain removers and metal scouring pads). Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface and cause the glass to shatter. 32 Instructions for the User 10.5 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.

• Clean the oven racks with hot water and non-abrasive detergent. Rinse and dry. • For easier cleaning, the door can be removed (see "11.2 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. 33 Instructions for the User 10.6 Removing guide frames Removing the guide frames makes it easier to clean the side parts of the oven, and it also needs to be done whenever the automatic cleaning cycle is used (only available on some models). • To remove the guide frames, pull the frame towards the inside of the oven to unhook it from its housing A, then slide it out of the seats at the back B. • When cleaning is complete, repeat the above procedures in reverse order to put the guide frames back in.

B A 10.7 Pyrolysis: automatic oven cleaning (on some models only) Pyrolysis is an automatic high-temperature cleaning procedure which causes dirt to dissolve. Thanks to this process, it is possible to clean the inside of the oven very easily. @@@@MEDIUM DIRT 135 MIN. @@At the end of pyrolysis, the fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven.

35 Instructions for the User 10.7.2 Setting the automatic cleaning cycle (pyrolysis - on some models only) • Position the oven function selector to the pyrolysis function symbol programmer will increase its light intensity; Press and hold the end of cooking button and simultaneously press ; the and to increase or decrease the cycle time (the minimum period of pyrolysis is 1 hour and 30 minutes, with a maximum of 3 hours). The set minutes will be shown by the external segments of the clockface lighting up, while the hours will be shown by the relevant numbers flashing (1, 2 or 3). The illustration shows a pyrolysis process set for 2 hours and 40 minutes; • Once the automatic cleaning cycle time has been set, the oven will start to heat up (approx.

10 seconds after the last action by the user), the oven thermostat light will start flashing and will become steady once the oven has reached an internal temperature of approx. 470°C; • The door lock light will come on and remain lit until the end of the automatic cleaning cycle; • The door lock will be activated within approx. 1 minute 30 seconds after the last action by the user, shown by the relevant light coming on and the number 12 flashing on the display; • When pyrolysis begins, the numbers showing the hours will continue to flash while a second hand turns anti-clockwise to indicate the time remaining until the end of pyrolysis. The external segments of the clockface which are lit up to indicate the minutes will go out one by one as each minute passes. At the end of the automatic cleaning cycle, all the numbers will flash and a buzzer will sound to indicate the end of the cycle. The door lock light will remain lit and it will not be possible to open the door until the temperature inside the oven falls below 300°C. Once pyrolysis is complete, set the function selector to off. 36 Instructions for the User 10.8 Vapor Clean: assisted 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 to make it easier to remove them 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. 10.8.

1 Before starting the assisted cleaning cycle • Completely remove all accessories from inside the oven. The roof liner is not considered an accessory and must therefore be kept inside the oven. 37 Instructions for the User • Pour approx. 40 cc of water onto the floor of the oven (as shown in the illustration). 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. Direct the spray against the side walls, roof, base and deflector. 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. 38 Instructions for the User 10.8.2 Setting the assisted cleaning cycle Once the preparations have been made for the assisted cleaning cycle, proceed as follows: • turn the oven function knob and the oven thermostat knob to for the • • • Vapor Clean function; set a cooking time of 18 minutes using the cooking duration procedure described in more detail in "7.1.

5 Automatic cooking"; The assisted cleaning cycle will start approx. 6 seconds after the user last makes a setting change to the electronic analogue clock. At the end of the assisted cleaning cycle, the timer will switch the oven heating elements off, the buzzer will start to sound and the numbers on the dial will flash.

10.8.3 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). You are advised to wear 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 "11.

2 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 function at 160°C for approximately 10 minutes. To set the function, see "6. FRONT PANEL". 39 Instructions for the User 11.

EXTRAORDINARY MAINTENANCE The oven may require extraordinary maintenance or replacement of parts subject to wear such as gaskets, bulbs, etc. The following instructions describe how to carry out these minor maintenance operations. Before any intervention that requires access to live parts, disconnect the power supply of the appliance. If a problem cannot be resolved through ordinary maintenance or in the case of other types of fault, contact your local technical support centre.



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11.

1 Replacing the light bulb If a light bulb needs to be replaced because it is worn or burnt out, remove the guide frames; see “10.6 Removing guide frames”. Then remove the bulb cover using a tool (e.g. a screwdriver). Remove the bulb by sliding it out as shown. @@Replace the bulb with one of the same type (40W). @@@@@@Lower the door and once it is in place remove the pins from the holes in the hinges. 41 Instructions for the User 11.3 Removing the door seal For multifunction models only: 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. 11.4 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 11.2 Removing the door) and place it on a canvas, or open it and lock the hinges in order to extract the glass panels. @@@@@@Remove the middle panels by lifting them upwards. (Multifunction models) • Multifunction models have a single middle panel. Remove the middle panel by lifting it upwards. Cleaning: • Now it is possible to clean the external glass panel and the panels removed previously.

Use absorbent kitchen roll. In the 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. 43 Instructions for the installer 12.

INSTALLING THE APPLIANCE 12.1 *Electrical connection* 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 must be connected to earth in compliance with electrical system safety regulations. If the appliance is connected to the power supply network by means of a fixed connection, install a multipolar cut-out device on the power supply line, in accordance with the installation rules, located near the appliance and in an easily reachable position.

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 a risk of burns. Operation at 220-240 V~: use a H05V2V2-F type three-core cable (3 x 1.5 mm²). The end to be connected to the appliance must have an earth wire (yellow-green) at least 20 mm longer than the others. WARNING: The values indicated above refer to the cross-section of the internal conductor. 44 Instructions for the installer 12.2 Cable replacement Should the supply cable need replacing, remove the back guard by unscrewing the screws to gain access to the terminal. Replace the cable. The cable cross-section must be no less than 1.

5 mm² (3 x 1.5). Make sure that the cables (for the oven or any hob) follow the best route in order to avoid any contact with the oven. WARNING: The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm. 12.3 Positioning the oven Never use the oven door to lever the oven into place when fitting. Avoid exerting too much pressure on the oven door when open. We recommend installing the oven with the help of a second person. The base on which the oven is resting must be complete as shown in the illustrations below.

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 Figures 1 and 2. For installing under a work top with combined cooking hobs, ensure a minimum clearance from any side walls of at least 110 mm. When installing in tall units, comply with the dimensions shown in figures 1 and 2, bearing in mind that the top/rear of the unit must have an opening 35-40 mm deep.

Remove the screw covers on the frame and screw in the 2 screws A (fig. 5) to fix the appliance to the unit. Replace the screw covers. For installing beneath a countertop hob, allow for a rear and bottom clearance as shown in Figure 1 (ref. F).

See the relevant instructions for fitting and securing the appliance. 45 Instructions for the installer FIG.1 A Measurements (mm) 583 ÷ 585 B 554 ÷ 564 C 490 ÷ 500 D 560 min. E 35 ÷ 40 46 Instructions for the installer FIG. 2 FIG. 3 FIG. 4 FIG. 5 47 .



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