



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG SA708X-7. You'll find the answers to all your questions on the SMEG SA708X-7 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG SA708X-7  
User guide SMEG SA708X-7  
Operating instructions SMEG SA708X-7  
Instructions for use SMEG SA708X-7  
Instruction manual SMEG SA708X-7

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**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.



**INSTRUCTIONS FOR THE USER:** these contain user advice, description of the controls and the correct procedures for cleaning and maintenance of the appliance.

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**Manual abstract:**

2. 3. 4. 5. 6. 7. 8. INSTRUCTIONS FOR SAFE AND PROPER USE \_\_\_\_\_ 4 INSTALLATION

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MAINTENANCE \_\_\_\_\_ 28 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. INSTRUCTIONS FOR THE USER: these contain user advice, description of the controls and the correct procedures for cleaning and maintenance of the appliance. 3 Introduction 1.

INSTRUCTIONS FOR SAFE AND PROPER USE THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE OVEN. WE ADVISE CAREFUL READING OF THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE OVEN. 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. DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE. IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE EARTHED 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. DO NOT OBSTRUCT VENTILATION OUTLETS AND HEAT DISPERSAL SLITS. IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE. NEVER ATTEMPT TO REPAIR THE APPLIANCE. @@TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN. TO AVOID BURNS AND SCALDS CHILDREN SHOULD BE KEPT AWAY THE I.D.

@@@DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT. @@INSTALLATION 2.1 Electrical connection Check that the mains voltage and power cable ratings are as per the information provided on the label attached to the oven door frame. This label must never be removed. It is obligatory for the electrical system to be earthed according to the methods required by safety rules. 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. @@@@Proceed according to the dimensions shown in Figures 1, 2 and 3. For installing under a work top, follow the dimensions given in Figure 3. For installing under a work top beneath a hob with controls connected to the oven, 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 2 allowing for a clearance of 80 to 90 mm at the top and sides of the column. Tighten the four screws (ref.A) inside the frame to secure (Fig. 1). For installing beneath a separate hob, allow for a rear and bottom clearance as shown in Figure 1 (ref. B). See relevant instructions for fitting and securing the hob. Never use the oven door to lever the oven into place when fitting. Avoid exerting too much pressure on the oven door when open. 7 Instructions for the user 3.

DESCRIPTION OF CONTROLS 3.1 Front control panel All the oven controls are grouped together on the front panel. Before using the oven check that the electronic programmer is showing the symbol (see paragraph "3.2 Electronic programmer". 8 Instructions for the user The user has only to press the central key for 1 - 2 seconds to enable use of the oven on first use or after a power blackout. THERMOSTAT CONTROL KNOB Cooking temperature is selected by turning the knob clockwise to the desired setting, between 50° and 250°C. FUNCTION CONTROL KNOB Rotate the knob in either direction to select desired function from the following: NO FUNCTION SET LOWER HEATING ELEMENT + VENTILATED HEATING ELEMENT DEFROSTING UPPER AND LOWER HEATING ELEMENT + VENTILATION FULL GRILL ELEMENT + VENTILATION VENTILATED HEATING ELEMENT GRILL ELEMENT + VENTILATION LOWER HEATING ELEMENT + VENTILATION OVEN LIGHT UPPER AND LOWER HEATING ELEMENT WIDE GRILL ELEMENT GRILL ELEMENT LOWER HEATING ELEMENT UPPER AND LOWER HEATING ELEMENT + VENTILATED HEATING ELEMENT 9 Instructions for the user MINUTE COUNTER KNOB Turn the knob clockwise to the desired time. Time is expressed in minutes (maximum 55 minutes). @@@@When the light flashes, the temperature inside the oven is steady. @@@@The clock will start from the time set 6/7 seconds after the last key is pressed.

At the end of each programmed cooking operation, the clock gives 8 beeps, repeated 3/4 times at intervals of about 1 and a half minutes. The beeps can be stopped at any moment by pressing any key. 11 Instructions for the user 3.2.2 Minute-minder This function does not stop cooking but just triggers the beeps. When the key is pressed the display illuminates, appearing as shown in figure 1; or keys within 6/7 seconds to Press the set the minute-minder. Whenever a key is pressed, 1 outside segment, representing 1 cooking minute will light up (figure 2 shows 10 cooking minutes). The countdown will start 6/7 seconds after the last key is pressed; at the end of it, you will hear the beeps. During cooking with countdown, the current key time can be displayed by pressing the once; press again to return to the minuteminder 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 - 12 Instructions for the user 3.2.3 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: Press the key for 1/2 seconds; the pointer will move to position 12 (Fig.

1). Use the and keys to set the cooking time; key is pressed, 1 minute will be whenever the added to the cooking time, and every 12 minutes a 1 new inside segment will light up (figure 2 shows a cooking time of 1 hour). Once the required time has been set, cooking will or start about 6 seconds after the last time the . key is pressed. Once cooking has started, the display will show 2 the current time, represented by the constantly on segments, and the minutes left until cooking finishes, represented by the flashing segments (every flashing segments indicates 12 minutes of cooking time left).



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@@@To set the cooking start/end time, proceed as follows. Set the cooking duration time as described in the previous point. @@@Use the cooking start time. @@@@To activate it, simply press the , and keys for 3/4 seconds. A confirmation beep will inform the user that the funcprox.) for 4-5 seconds and then fully open. @@@@Roasting/Grill pan: to be used for roasting or grilling. Enamel tray: for baking cakes, pizza and oven desserts. @@@Be sure to wear oven gloves when in use. @@@@You have to preheat the oven until the set temperature is reached.

@@very fatty meats may be put in when the oven is still cold. Put frozen meat in immediately, without waiting for it to thaw. @@@You are advised to place the pan in the highest position. @@@Grill function must be used only with the door closed. . 6.4 Fan grilling (multifunction models) FUNCTION SWITCH THERMOSTAT SWITCH 200 Ensures uniform heat distribution with greater heat penetration into the food. Food will be lightly browned on the outside and remain soft inside. Keep the oven door closed during cooking. Heating up time must not exceed 60 minutes.

21 Instructions for the user 6.5 Delicate cooking (in some models only) FUNCTION SWITCH THERMOSTAT SWITCH 50 ÷ 250°C Ideal for pastries and cakes with a liquid surface and little sugar and moist desserts in moulds. Excellent results can also be achieved in completing cooking at the base and with dishes requiring heat in the lower area in particular. The pan is best inserted in the lowest position. 6.

6 Defrosting (multifunction models) FUNCTION SWITCH THERMOSTAT SWITCH IN POSITION 0 The flow of air produced by the fan ensures quicker defrosting. The air circulating inside the oven is at room temperature. The advantage of defrosting at room temperature is that it does not alter the taste and appearance of the food. 22 Instructions for the user 6.7 Spit roasting FUNCTION SWITCH THERMOSTAT SWITCH IN POSITION 200 Insert the food to be cooked on to the rod and tighten screws A of the forks.

Fit frames B into the holes of the bowl F. Remove handle D and position the spit rod so that pulley E f 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. 8.2) 7.3 Self-cleaning liners (only on some models) The oven is equipped with continuous self-cleaning enamelled liners. These liners make the oven easier to clean and ensure its efficiency over time. @@@7.3.3 Assembling the self-cleaning liners 1.

Remove all accessories from the oven; 2. Remove the side supports (fig.1); 3. Extract the side liners "F" and "G"(fig. 2); 4. @@2). 5. Reassemble the panels, restoring them to their original position. Incorrect installation of the rear panel can lead to uneven cooking. 1) 2) 7.

4 Door glass The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent. 27 Instructions for the user 8. ADDITIONAL MAINTENANCE The oven may require additional maintenance or replacement of parts subject to wear such as seals, bulbs, and so on.

@@@@Raise the door to an angle of about 45° and remove it. @@To reassemble, fit the hinges B into their grooves, then lower the door into place, ensuring that it remains fitted into the grooves C, and lower the levers A. 8.2.2 Removing doors with pins Open the door completely and insert the pins (supplied) into the holes from the inside.

Close the door to an angle of about 45° and lift it off. To reassemble, fit the hinges into their grooves, then lower the door into place and extract the pins. If you should lose the pins, two screwdrivers can also be used. 8.3 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. 29 914773262/ B .



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