



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG SA9066XS. You'll find the answers to all your questions on the SMEG SA9066XS in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG SA9066XS  
User guide SMEG SA9066XS  
Operating instructions SMEG SA9066XS  
Instructions for use SMEG SA9066XS  
Instruction manual SMEG SA9066XS

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Thank you for choosing our product.  
We advise you to read this manual carefully. It contains all necessary instructions for maintaining unaltered the appearance and functional qualities of the cooker.



**INSTRUCTIONS FOR THE INSTALLER:** these are for the **authorised persons** who must carry out a suitable check of the gas system, install the appliance, set it functioning and carry out an inspection test.



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

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**Manual abstract:**

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

12. 13. @@We advise you to read this manual carefully. @@@@WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THERE IN BEFORE USING THE COOKER. 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 GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES. IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE APPLIANCE, 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. ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE POSITION (OFF) WHEN YOU FINISH USING THE HOB. NEVER PUT INFLAMMABLE OBJECTS INTO AN OVEN: IF THEY CATCH FIRE THEY COULD CAUSE A FIRE IN THE HOME. THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS POSITIONED VISIBLY IN THE STORAGE COMPARTMENT.

THE PLATE MUST NOT BE REMOVED. DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE HOB GRIDS. 4 Introduction DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN. DO NOT USE CONTAINERS OR BROILERS THAT EXTEND BEYOND THE OUTER PERIMETER OF THE HOB. IF THE APPLIANCE IS TO BE POSITIONED ON A PLATFORM IT MUST BE INSTALLED IN SUCH A WAY AS TO PREVENT IT FROM SLIPPING OFF THE FORMER. THE APPLIANCE IS DESIGNED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN OR INFIRM PERSONS TO GO NEAR OR PLAY WITH IT. DURING USE THE APPLIANCE BECOMES HOT. CARE SHOULD BE TAKEN TO AVOID TOUCHING THE HEATING ELEMENTS INSIDE THE OVEN. KEEP CHILDREN AWAY FROM THE OVEN. REPLACED APPLIANCES MUST BE TAKEN TO A SPECIAL GARBAGE COLLECTION CENTRE. WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER. DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION. BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares. 5 Instructions for the installer 2. INSTALLATION OF THE APPLIANCE It is the law that all gas appliances are installed by authorised persons. Clearance around the cooker must comply with the requirements of AS5601. 2.

1 Electrical connection Make sure that the power line voltage matches the specifications indicated on the rating plate located inside the storage compartment. This rating plate must never be removed. @@@@Use only the special cables available at our Service Centres. @@@@GAS CONNECTION This appliance is suitable for installation with Natural Gas or LPG (liquid petroleum gas). Refer to page 12 for the relevant burner pressure and appropriate injector sizes.

When the appliance is to be connected to Natural Gas then the pressure regulator supplied must be fitted to the gas inlet. A test point (for checking the gas pressure) is supplied either with the regulator or as a separate fitting in the case of LPG (propane) appliances. Connection of the appliance to the gas supply must be in accordance with the requirements of AS5601. A ½" BSP connector at the inlet is recommended and the gas supply line to the appliance must be of adequate length to allow sufficient withdrawal of appliance for service or disconnection and be: 1. annealed copper pipe or; 2.

flexible hose according to AS/NZ1869 & be at least Class "B", 10 mm diameter. The appliance must be installed with provision to allow the gas to be turned off and disconnected for servicing and removal of the appliance as required from the gas supply. Before the appliance is operated make certain all relevant parts are placed in the correct position. When the installation is completed the installation connections of appliance will require to be leak tested, the burner operating pressure and flame checked and adjusted. Warranty service calls do not cover these adjustments! To check the operating pressure of the appliance it is recommended at least 2 large size burners are used. Ensure appliance is secured to wall when installation is completed. N.G. A regulator must be fitted to the ½ BSP thread at the rear of the appliance. An approved manual shut-off valve must be installed.

The N.G. regulator must be checked and adjusted to 1.0kPa after installation. LPG: Can be connected to the inlet fitting directly.

The pressure must be checked to ensure it is operating at 2.75kPa. A separate test point fitting must be installed between the piping & the appliance for the pressure to be checked to ensure it is operating at 2.75kPa. 7 Instructions for the installer 3.

1 Room ventilation Caution This cooker may only be installed and operated in rooms permanently ventilated in accordance with current regulations. For proper operation of a gas appliance it is essential for the air necessary for combustion of the gas to be able to flow naturally into the room. Air must flow directly into the room through openings in its outside walls. This (these) opening (s) must have a free passage cross-section of at least 100 cm<sup>2</sup>, or 200 cm<sup>2</sup> for appliances not equipped with gas safety device. These openings must be constructed so that they cannot be obstructed indoors or outdoors, and should preferably be close to the floor on the side opposite to the combustion gas discharge point. If it is not possible to make the openings in the room where the cooker is installed, the necessary air may be taken from an adjoining room, provided it is not a bedroom or a room with fire risk. 3.2 Clearance above and around domestic cookers Extract from AS5601 8 Instructions for the installer REQUIREMENTS 1 Overhead clearances (Measurement A) Range hoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the highest part of the hob of the cooking appliance and a range hood be less than 600 mm or, for an overhead exhaust fan, 750 mm. Any other downward facing combustible surface less than 600 mm above the highest part of the hob shall be protected for the full width and depth of the cooking surface area in accordance with Clause 5.

12.1.2. However, in no case shall this clearance to any surface be less than 450 mm. 2 Side clearances (Measurements B & C) Where B, measured from the periphery of the nearest burner to any vertical combustible surface, is less than 200 mm, the surface shall be protected in accordance with Clause 5.



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12.1.2 to a height C of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area. @@@@See insets above.  
 @@@@For definition of hob, see Clause 1.  
 4.64. For definition of trivet, see Clause 1.4.109.

@@@1. @@@unscrew the burner nozzles with a 7 mm socket wrench; 3. replace the nozzles according to the type of gas to be used and the description in paragraph "3.2 Burner and nozzle characteristics table". 4.  
 Replace the burners in the correct position. 10 Instructions for the installer 4.2 Burner Burner and nozzle characteristics table LPG (LIQUID PETROLEUM GAS) 2.75 KPa Nominal gas consumption (MJ/h) 3.9 6.3 10 12.8 7 Turn-down gas consumption (MJ/h) 1.5 1.5 2.7 5.

4 2.2 Injector (mm) 0,54 0,68 0,88 1,00 0,72 Auxiliary Semi rapid Rapid WOK Fish pan Burner Nominal gas consumption (MJ/h) 4 7 12 15 8 NG 1.0 KPa Turn-down gas consumption (MJ/h) 1.5 1.5 2.7 5.4 2.2 Injector (mm) 0,90 1,20 1,55 1,75 1,26 Auxiliary Semi rapid Rapid WOK Fish pan 11 Instructions for the installer 5. FINAL OPERATIONS After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the grids. 5.

1 Adjustment of the hob burner minimum level for natural gas Light the burner and take it to the minimum . Remove the gas tap knob and turn the adjustment screw inside of the tap shaft (depending on the model) until there is a regular minimum flame. Replace the knob and check burner flame stability: (rapidly turning the knob from maximum to minimum position, the flame should not go out). Repeat the operation on all the gas taps. 5.  
 2 Arrangement of the burners on the hob Burners 1 2 3 4 7 Auxiliary Semi rapid Rapid Wok Fish burner 12 Instructions for the installer 5.3 . . . . Mounting the rear top skirtboard (wherelly switch off and, at the same time, an intermittent alarm will sound. After switching off the alarm, the display will once again show the right time together with the symbol , indicating that the oven has returned to manual operation mode. 6.2.  
 5 Adjusting alarm volume The acoustic alarm has three different settings. These can be operated, while the alarm is sounding, by pressing key . 6.2.6 Switching off the alarm The alarm switches off automatically after seven minutes. They can be and together. manually de-activated by pressing the keys 17 Instructions for the user 6.2.7 Minute Counter The programmer can also be used as a simple minute counter. By pressing key , the display shows ; keep the key pressed and at or .

On releasing the key , the same time press keys programmed counting will begin and the display will show the current time and the symbol . After set-up, to see the remaining time, press the key . Use as a minute counter does not interrupt functioning of the oven at the end of the programmed time. 6.2.8 Cancellation of set data Once the programme has been set, keep the key of the function to be cancelled pressed, while at the same time is reached by means or . Time cancellation will be considered as endof variation keys of-cooking time by the programmer. 6.2.9 Changing the set data The cooking data entered can be changed at any time by keeping the or .

function key pressed and at the same time adjusting the keys 18 Instruchicken, sausages and anything else requiring uniform cooking over the whole surface. Spit support (certain models only): to be inserted in the holes of the oven plate, on the second support from the bottom, after mounting the roasting spit. Accessories on Request You can order the lower base and self-cleaning oven panels through Authorised Assistance Centres. 25 Instructions for the user 10. COOKING HINTS 10.

1 Traditional cooking FUNCTION SWITCH THERMOSTAT SELECTOR SWITCH FROM 50° TO 260°C This traditional cooking method, in which heat comes from above and below, is suitable for cooking food on a single level. You have to preheat the oven until the set temperature is reached. Place the food in the oven only after the thermostat indicator light has turned off. very fatty meats may be put in when the oven is still cold. Put frozen meat in immediately, without waiting for it to thaw.  
 The only precaution you need to take is to set the temperature about 20°C lower and cooking time about 1/4 longer than you would for fresh meat. Use high-rim pans to prevent fat splashing and dirtying the sides of the oven. 10.2 Hot-air cooking FUNCTION SWITCH THERMOSTAT SELECTOR SWITCH FROM 50° TO 260°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. @@You are advised to place the pan in the highest guide. @@@@Food will be lightly browned on the outside and remain soft inside. Keep the oven door closed during cooking. @@@@Make sure that the oven door is closed during cooking.

It is normal for the thermostat light to flash during cooking. @30 - 40 / KG. 30 - 40 / KG. 45 - 60 45 - 60 45 - 60 50 - 60 15 / KG. @@CLEANING AND MAINTENANCE 11.1 Cleaning stainless steel and enamelled versions To maintain stainless steel in good condition it must be cleaned regularly after each use, once it has cooled down. 11.1.1 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 on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.  
 11.1.2 Food stains or residues Do not use metallic sponges or sharp scrapers: they will damage the surface. 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. If left to set for too long, they might damage the enamel lining of the oven. 11.2 Cleaning of the hob components 11.2.  
 1 Grids Remove the grids and clean them in warm water with a non-abrasive detergent, taking care to remove any incrustations. Replace them on the hob. Continuous contact of the grids with the flame can cause the paint near the hot areas to be altered. This is completely natural and does not compromise the functionality of the component. 11.2.2 Burner caps and flame cap crowns The caps and flame-spreader crowns are extractable to facilitate cleaning. Wash them in hot water with nonabrasive detergent, taking care to remove any incrustations, and wait until they are perfectly dry. WARNING: do not wash these components in the dishwasher. 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.

32 Instructions for the user 11.2.3 The spark plugs and thermocouples To function properly the spark plugs and thermocouples must always be clean (on the models which are equipped with them).



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Check them regularly and clean with a damp cloth if necessary. Any dry residues can be removed with a toothpick or a needle. 11.2.4 The burners The burners can be left to soak in hot water and detergent. 11.3 Cleaning of oven For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts. · Clean the oven grill with hot water and non-abrasive detergent. @@Use absorbent kitchen paper to clean.

@@@@@Before performing any operations requiring access to powered parts, switch off the power supply to the machine. 12.

1 Lubrication of gas taps With time it may happen that the gas taps get blocked and hard to turn. Clean them inside and re-grease them. This operation must be done by an authorised person. 12.2 Replacement of light bulbs Remove cover A by twisting anticlockwise, replace bulb B with another similar bulb.

Refit the cover A. Only use oven bulbs (T 300°C). 12.3 Dismantling of the doors Hold the door on both sides with both hands near hinges A and raise levers B. Lift up the door forming an angle of about 45° and remove. To refit, slide the hinges A in the grooves, drop the door and release levers B. 34 Instructions for the user 12.4 Oven door gaskets The door gaskets can be dismantled for thorough cleaning of the ovens. Before removing the gaskets the oven doors must be removed as previously described. With the doors removed, raise the tabs at the corners as shown in the figure.

12.5 Preventive maintenance This appliance does not need any special maintenance. @@@@Valves: if the gas valves get stuck or hard to turn, they need to be cleaned and re-greased; this operation must be carried out by an authorised person. Oven gasket: with time the oven gasket may harden and crack on the surface, resulting in leakage of heat from the oven and higher temperatures on the control panel and knobs. Check it periodically (once a year) and replace it if necessary. 35 Instructions for the user 13. PROBLEMS AND CAUSES Each of the following cases is caused by an abnormal operation of the appliance and should be dealt with by a authorised person: please contact your local dealer or Service Center in case you detect any of these malfunctioning.

PROBLEM CAUSE WHAT TO DO The flame is very long with bright yellow tips. Black deposits on the bottom of the pans. Defect of comburent air or incorrect injectors.

Call Service Center. The flame is very short and noisy. The flame moves away from the burner ports. Excess of comburent air. Call Service Center.

The flame extinguishes when the burner knob is set to the low flame position. Incorrect adjustment of the minimum heat input or excess of comburent air. Call Service Center. The valve knob is hard to rotate. Gas valve worn out or needs lubrication.

Call Service Center. The cooker suddenly stops working during operation of the oven. The electronic programmer is not operating. Overheating appliance. of the Let the appliance cool down: the safety thermal cut-out will self-reset when the temperature has decreased to a correct value. Should the problem arise again, call the Service Center. 36 914771971/ C .



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