

Manual abstract:

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32 SAFETY PRECAUTIONS.....

.....
.....
.....
.....

... 34 ENVIROMENTAL RESPONSIBILITY.....

.....
.....
.....

..... 36 INSTALLATION

.....
.....
.....
.....
.....
.....

..... 37 DESCRIPTION OF CONTROLS .

.....
.....
.....
.....

.. 39 USING THE OVEN ...

.....
.....
.....
.....

. 45 AVAILABLE ACCESSORIES

.....
.....
.....
.....

..... 47 COOKING HINTS .

.....
.....
.....
.....
.....
.....

48 CLEANING AND MAINTENANCE

.....
.....
.....

..... 54 EXTRAORDINARY MAINTENANCE

.....
.....
.....

..... 56 INSTRUCTIONS FOR THE USER: these contain user advice, the description of the controls and the correct procedures for cleaning and maintenance of the appliance. INSTRUCTIONS FOR THE INSTALLER: these are intended for the authorized person who must install the appliance, set it functioning and carry out an inspection test. @ Further information www.smeg.com

com about the products can be found at 3 Instructions for safety and use 1. INSTRUCTIONS FOR USE This manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance. We recommend reading this manual and all the information it contains carefully before using the appliance. Installation must be carried out by qualified personnel in accordance with the standards in force.

@@@@@@@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. Before the appliance is put into operation, all 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. @@@@ 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. 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 operations where fats or oils could be released. Fats and oils may catch fire. Do not cover the bottom of the oven with aluminium or tin foil 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 enamelled surfaces. @@@@@@ Our approved installers guarantee a satisfactory job.

@@@@@@@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. The appliance must be connected to earth in compliance with electrical system safety standards. Immediately after installation, carry out a quick test on the appliance following the instructions provided later in this manual. Should the appliance not function, disconnect it from the power supply and call the nearest technical assistance centre. Never attempt to repair the appliance. Do not use or leave flammable materials near the appliance or in the food warming compartment.

The appliance becomes very hot during use. Take care never to touch the heating elements inside the oven. 6 Instructions for safety and use This appliance must 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 who are responsible for their safety. 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 slots 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 shortcircuits. Do not modify this appliance. Do not spray any spray products near the household appliance while it is in operation.

Do not use spray products while the product is still hot. 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 spare parts. 7 Instructions for disposal 3. ENVIRONMENTAL RESPONSIBILITY Our product's packaging is made of non-polluting materials, therefore compatible with the environment and recyclable.

Please help by disposing of the packaging correctly. @@@@@@Your old appliance also needs to be disposed of correctly. @@Correct disposal enables intelligent recovery of valuable materials. @@@@@@Do not remove this plate for any reason. @@@@@@@"A". Never use the oven door to lever the oven into place when fitting.

@@@@@@@When it goes out, the preset heating temperature has been reached. @@@@@@@"A". @@@). The 18 Instructions for the user 7.

@@@@@@@Baking tray: useful for baking cakes, pizza and oven desserts. @@COOKING HINTS We recommend preheating the oven using a fan-assisted function at 30/ 40°C above the cooking temperature. This considerably shortens cooking times and reduces power consumption, as well as giving better cooking results. Keep the oven door closed during cooking. 8.1 Traditional cooking FUNCTION SELECTOR THERMOSTAT 50 ÷ 250°C This traditional cooking method, in which heat comes from above and below, is suitable for cooking food on a single shelf.

You have to pre-heat the oven until the set temperature is reached. Place the food in the oven only after the thermostat indicator light has turned off. Put frozen meat in immediately, without waiting for it to defrost. The only precaution you need to take is to select a temperature about 20°C lower and a cooking time about 1/4 longer than you would for fresh meat. 20 Instructions for the user 8.

2 Hot-air cooking FUNCTION SELECTOR THERMOSTAT 50 ÷ 250°C This system is suitable for cooking on several shelves, including different types of food (fish, meat etc.), without flavours and odours mingling. The air circulation in the oven ensures uniform heating. Multiple cooking is possible as long as the different types of food require the same cooking temperature. 8.

3 Grill cooking FUNCTION SELECTOR THERMOSTAT 225 Permits rapid browning of foods. @@@@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. 8.5 Defrosting FUNCTION SELECTOR THERMOSTAT IN POSITION 0 The movement of air ensured by the fan causes the food to defrost faster. The air circulating inside the oven is at room temperature. Defrosting at room temperature has the advantage of not altering the taste and appearance of the food. 22 Instructions for the user 8.6 Rotisserie cooking FUNCTION SELECTOR THERMOSTAT IN POSITION 200 Prepare the rotisserie rod with the food, tightening the screws A of the prongs.



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Fit the frames B into the holes of the drip tray F. Position the rotisserie rod so that the pulley E is still in the guides on the cavity of frame B on the right side. Insert the drip tray into the oven as far as it will go until the tip of the rod is in line with the hole C. Now rock the frames B to insert the tip of the rod into the drive connection C of the rotisserie motor on the side of the oven. Pour a little water in the drip tray to prevent smoke from forming. Keep the oven door closed during cooking. Heating up time must not exceed 60 minutes. Regular flashing of the thermostat indicator light during cooking is normal and indicates that the temperature is being maintained constant inside the oven. CAUTION: the frames B must be fitted as shown in the figure to the side. 23 Instructions for the user 8.

7 Table of recommended cooking settings Cooking times, especially for meat, vary according to the thickness, quality of the food and to consumer taste. Cooking times are given for a pre-heated oven. TRADITIONAL COOKING RUNNER POSITION FROM BOTTOM FIRST COURSES OVEN-BAKED PASTA MEATS ROAST VEAL ROAST PORK CHICKEN DUCK RABBIT FISH PIZZA DESSERTS MERINGUES BISCUITS SHORT PASTRY RING CAKE FRUIT CAKE 2 2 2 2 2 2 2 2 2 1 2 1 TEMPERATURE (°C) 200 200 225 200 200 200 200 250 125 200 200 175 200 TIME IN MINUTES (*) 30-35 60-65 70-75 60-65 120-125 90-95 ACCORDING TO DIMENSIONS 15-20 55-60 20-25 25-30 35-45 30-35 GRILLING RUNNER POSITION FROM BOTTOM TOAST CHICKEN FISH TOMATOES OR COURGETTES 3 3 3 3 TIME IN MINUTES FOR EACH SURFACE 5 30 18 8 24 Instructions for the user HOT-AIR COOKING RUNNER POSITION FROM BOTTOM FIRST COURSES OVEN-BAKED PASTA MEATS ROAST VEAL ROAST PORK CHICKEN DUCK RABBIT FISH PIZZA DESSERTS MERINGUES BISCUITS SHORT PASTRY RING CAKE FRUIT CAKE 2 2 2 2 2 2 2 2 2 1 2 1 TEMPERATURE (°C) 175 175 200 200 175 175 175 225 125 175 175 175 175 TIME IN MINUTES (*) 30-35 60-65 70-75 60-65 120-125 90-95 ACCORDING TO DIMENSIONS 15-20 55-60 20-25 25-30 35-45 30-35 25 Instructions for the user 9. CLEANING AND MAINTENANCE NEVER USE A JET OF STEAM FOR CLEANING THE APPLIANCE. Before any intervention that requires access to live parts, disconnect the appliance from the power supply. 9.1 Cleaning stainless steel To keep stainless steel in good co.



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