



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG SA995XR-5. You'll find the answers to all your questions on the SMEG SA995XR-5 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG SA995XR-5  
User guide SMEG SA995XR-5  
Operating instructions SMEG SA995XR-5  
Instructions for use SMEG SA995XR-5  
Instruction manual SMEG SA995XR-5

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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 commands and the correct procedures for cleaning and maintenance of the appliance.

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**Manual abstract:**

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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 commands and the correct procedures for cleaning and maintenance of the appliance. 25 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. @@@@ALL OTHER USES ARE CONSIDERED IMPROPER.

@@@@THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN. NEVER UNPLUG BY PULLING ON THE CABLE. DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS. IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS BELOW. @@@@PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS POSITIONED VISIBLY ON THE OVEN DOOR FRAME.

THE PLATE MUST NOT BE REMOVED. THE USE OF THIS APPLIANCE IS NOT PERMITTED TO PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL ABILITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS OR PEOPLE RESPONSIBLE FOR THEIR SAFETY. THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE). THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT. 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. 27 Instructions for the installer 2. INSTALLATION 2.1 Electrical connection Check that mains voltage and power cable ratings are as per the indications 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 grounded 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. @@@@@@@@@@DESCRIPTION OF CONTROLS 3.1 Front control panel All the oven controls are grouped together on the front panel. FUNCTION SWITCH KNOB Rotate the knob in either direction to select desired function from the following: NO FUNCTION SET LOWER HEATING ELEMENT + VENTILATED HEATING ELEMENT VENTILATED HEATING ELEMENT + VENTILATION UPPER AND LOWER HEATING ELEMENT + VENTILATION LOWER HEATING ELEMENT + VENTILATION UPPER AND LOWER HEATING ELEMENT WIDE GRILL ELEMENT GRILL ELEMENT WIDE GRILL ELEMENT + VENTILATION OVEN LIGHT UPPER AND LOWER HEATING ELEMENT GRILL ELEMENT WIDE GRILL ELEMENT + VENTILATION UPPER AND LOWER HEATING ELEMENT + VENTILATION DEFROSTING 30 Instructions for the user THERMOSTAT KNOB Cooking temperature is selected by turning the knob clockwise to the desired setting, between 50° and 250°C. THERMOSTAT INDICATOR LIGHT 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 at the set temperature. 31 Instructions for the user 3.2 Electronic Programmer The programmer user instructions are valid only for the main oven.

LIST OF FUNCTIONS MINUTE-COUNTER KEY COOKING TIME KEY END-OF-COOKING KEY DECREASE TIME KEY INCREASE TIME KEY 3.2.1 Clock adjustment When using the oven for the first time, or after a power failure, the display flashes regularly and indicates . Press the keys and at the same time the keys or : each single press changes the time by 1 minute either up or down. Before setting the programmer activate the desired function and temperature.

32 Instructions for the user 3.2.2 Semiautomatic cooking Use this setting for automatic oven switch-off at the end of cooking time. By pressing key , the display lights up, showing pressed and at the same time, press keys or time. Release key ; keep the key to set the cooking to start the programmed cooking time count.

The display . will now show the right time together with symbols A and 3.2.3 Automatic cooking Use this setting to automatically start and stop the oven. @@Release key to start the programmed count and the display will show . @@Set-up with incoherent values is logically prevented (e.g. @@@@These can be operated, while the alarm is sounding, by pressing key . @@They can be manually de-activated by pressing the keys and together. @@@@After set-up, to see the remaining time, press the key .

@@@@@@@@@@@@@@@@@@@@To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food. 4.2 Cooling system The oven is equipped with a cooling system which automatically comes on upon the oven being turned on. Fans cause a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off. 4.3 Oven light To turn on the oven light in models with static oven, rotate the temperature knob clockwise to the first setting aligned with the lamp symbol ( ). The light will remain on throughout entire oven operation. 35 Instructions for the user 5. AVAILABLE ACCESSORIES The oven features 4 support positions for plates and racks of different height. Some models do not feature all accessories.

Grill: useful for holding cooking vessels. @@Oven plate: useful for catching fat from foods on the grill above. Pastry plate: for baking cakes, pizza and oven desserts. @@@@@@@@@@You have to preheat the oven until the set temperature is reached. @@very fatty meats may be put in which off the power supply to the machine.

7.1 Cleaning stainless steel To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first. 7.1.

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.



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*How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin. 7.1.2 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. 43 Instructions for the user 7.*

*2 Cleaning of the oven For best oven upkeep clean regularly after having allowed to cool. @@Rinse and dry. @@For easier cleaning, the door can be removed (see P. 8.2) 7.3 Door glass The door glass should always be kept clean. Use absorbent kitchen paper to clean. @@@@Before any intervention, disconnect the power supply of the device. 8.1 Replacement of light bulb Remove the bulb protector A by turning anticlockwise and change bulb B (in the 8-function model with front glass panel change the halogen bulb C) with a similar one.*

*Re-fit the bulb protector A. Only use oven bulbs (T 300°C). 45 Instructions for the user 8.2 Removing 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. 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. 46 .*



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