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You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG SAP3700X. You'll find the answers to all your questions on the SMEG SAP3700X in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG SAP3700X
User guide SMEG SAP3700X
Operating instructions SMEG SAP3700X
Instructions for use SMEG SAP3700X
Instruction manual SMEG SAP3700X

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We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities.
For further information on the product: www.smeg.com



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Manual abstract:

@ @ • Children must never play with the appliance. @ @ • Switch the appliance off immediately after use. • Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover. • The appliance must never be cleaned by unsupervised children. • Have qualified personnel carry out installation and assistance interventions according to the standards in force. • Do not modify this appliance. • Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance. • Do not try to repair the appliance yourself or without the intervention of a qualified technician. • If the power supply cable is damaged, contact technical support immediately and they will replace it. @ @ powder products, stain removers and metallic sponges).

• Use wooden or plastic utensils. • Do not seat on the appliance. • Do not use steam jets for cleaning the appliance. • Do not obstruct ventilation openings and heat dispersal slots. @ @ • Never leave objects on the cooking surface.

@ @ @ @ • Take care that no objects are stuck in the doors. This appliance must be disposed of separately from other waste (Directives 2002/95/EC, 2002/96/EC, 2003/108/EC). The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives. To dispose of the appliance: • Cut the power supply cable and remove it along with the plug. Power voltage Danger of electrocution • Disconnect the main power supply.

• Unplug the power cable from the socket. • Deliver the appliance to the appropriate recycling facility for electrical and electronic equipment waste, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. 1.2 Manufacturer liability The manufacturer declines all liability for damage to persons or property caused by: • use of the appliance other than the one envisaged; • non-observance of the user manual provisions; • tampering with any part of the appliance; • use of non-original spare parts. 1.3 Appliance purpose • This appliance is intended for cooking food in the home environment. Every other use is considered improper. • This appliance may be used by children aged at least 8 and by people of reduced physical and mental capacity, or lacking in experience in the use of electrical appliances, as long as they are supervised or instructed by adults who are responsible for their safety. • The appliance is not designed to operate with external timers or with remote-control systems. 5 EN IT For this appliance 1.

4 Disposal Instructions Our appliances are packed in nonpolluting and recyclable materials. • Deliver the packing materials to the appropriate recycling facility. Plastic packaging Danger of suffocation • Do not leave the packaging or any part of it unattended. • Do not let children play with the packaging plastic bags. 1.7 How to read the user manual This user manual uses the following reading conventions: Instructions General information on this user manual, on safety and final disposal. Description Description of the appliance and its accessories. Use Information on the use of the appliance and its accessories, cooking advice. Cleaning and maintenance Information for proper cleaning and maintenance of the appliance. Installation Information for the authorised persons: installation, operation and inspection.

Safety instructions 1.5 Identification plate The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason. 1.6 This user manual This user 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.

Read this user manual carefully before using the appliance. Information Advice 1. Use instruction sequence. • Stand-alone use instruction. 6 Description EN IT 5 Fan 6 Rack/tray support frames 7 Storage compartment Frame shelf 2 Display Displays the current time, the cooking parameters, and all the appliance's functions.

7 2 Description 2.1 General Description 1 Control panel 2 Oven light 3 Seal 4 Door 2.2 Control panel 1 Return knob Using this knob you can return to the appliance's previous menu item. It also lets you manually turn the oven light on and off. Description 3 Control knob This knob allows you to turn the appliance on and off and select the various available functions. Turn the knob right or left to change/select the required item. Press to confirm. Keep the knob pressed in for at least 5 seconds to immediately complete any cooking program. Cooling fan 2.3 Other parts Shelves The appliance features shelves for positioning trays and racks at different heights.

The insertion heights are indicated from the bottom upwards (see 2.1 General Description). The fan cools the oven and comes into operation during cooking. The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the appliance has been turned off. Interior lighting The appliance interior lighting comes on when: • the door is opened; • any function is selected, except for the and functions; • Turning the return knob to the right or left when no function is selected (turn the knob to the right or left again to switch off the internal lighting). 8 Description EN IT 9 2.4 Available accessories Some models are not provided with all accessories. Rack Oven tray Useful for collecting fat from foods placed on the rack above. The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation. Original supplied and optional accessories can be requested to Authorised Assistance Centres.

Use only original accessories supplied by the manufacturer. Useful for supporting containers with food during cooking. Tray rack To be placed over the top of the oven tray; for cooking foods which may drip. Use 3 Use 3.1 Instructions High temperature inside the oven during use Danger of burns • Keep the oven door closed during cooking.

• Protect your hands wearing heat resistant gloves when moving food inside the oven. • Do not touch the heating elements inside the oven. • Do not pour water directly onto very hot trays. • Do not allow children to get near the oven when it is in operation. High temperature inside the oven during use Danger of fire or explosion • Do not spray any spray products near the oven.

• Do not use or leave flammable materials near the oven. • Do not use plastic kitchenware or containers when cooking food. • Do not put sealed tins or containers in the oven. • Do not leave the oven unattended during cooking operations where fats or oils could be released. • Remove all trays and racks which are not required during cooking.



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Improper use Risk of damage to enamelled surfaces • Do not cover the bottom of the oven cavity with aluminium or tin foil sheets. • If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven. • Do not place pans or trays directly on the bottom of the oven cavity. • Do not pour water directly onto very hot trays. 3.

2 First use 1. Remove any protective film from the outside or inside of the appliance, including accessories. 2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity. 3. Remove and wash all the appliance accessories (see 4 Cleaning and maintenance). 4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process. 10 Use Racks and trays Racks and trays have to be inserted into the side guides until they come to a complete stop. • The mechanical safety locks that prevent the rack from being taken out accidentally have to face downwards and towards the oven back.

The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked. 3.4 Using the oven First use Gently insert racks and trays into the oven until they come to a stop. Clean the trays before using them for the first time to remove any residues left by the manufacturing process.

On the first use, or after a power failure, will be flashing on the appliance's display. In order to be able to start any cooking program, the current time must be set (if the oven is being turned on for the first time, it is also recommended you set the required language). Press the control knob to enter the settings menu, see "3.10 Settings". The appliance language is set to "English" by default.

When first connecting or after the power has been cut for a time it will be necessary to wait a few seconds before you can interact with the appliance. 11 EN IT 3.3 Using the accessories Tray rack Use Favourites Press the return knob from the clock screen to display the last preset programs or personal recipes used. Cooking functions 1. Turn the control knob to the right or left to select cooking functions from the main menu. Then press it to confirm. Deleting favourites If you wish to delete the favourites: 1. Press the return knob from the clock screen to display the last preset programs or personal recipes used. 2. Hold the control knob down for a few seconds.

2. Turn the control knob to select the required function. Press the knob to confirm the selection. 3. Select YES if you wish to delete the favourites. 3. The appliance will begin automatic preheating. The display will show the chosen function, the pre-set temperature, the current time and the progress bar of the temperature reached (preheating). 12 Use Turn the control knob to change the preset temperature at any time. Press to confirm or wait 5 seconds.

It is not recommended to place the dish in the oven during the automatic pre-heat stage. 4. When the preheating stage is over a buzzer will sound to indicate that the food can be placed inside the oven. Certain functions are not available on all models. Eco The combination of the fan and the circular heating element, in ECO mode, is particularly indicated for cooking on a single shelf, with reduced power consumption.

Convection As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck. Grill The heat coming from the grill element gives perfect grilling results above all id overlapping the food. • To defrost meat, use the rack placed on the second level and a tray on the first level.

In this way, the liquid from the defrosting food drains away from the food. • The most delicate parts can be covered with aluminium foil. • For successful proving, a container of water should be placed in the bottom of the oven. To save energy • Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven. • Reduce any opening of the door to a minimum to avoid heat dispersal. • Keep the inside of the appliance clean at all times. 15 EN IT 3.5 Cooking advice • The temperature and the cooking time depend on the quality and consistency of the dough. • To check whether the dessert is cooked right through: at the end of the cooking time, put a toothpick into the highest point of the dessert.

If the dough does not stick to the toothpick, the dessert is cooked. • If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary. Use • (Where fitted) When it is not being used, remove the pizza plate and put the cover back in its slot. Timer during function This function only activates the buzzer, without stopping cooking. 1. Press the control knob during a cooking function. Timed cooking Timed cooking is the function which allows a corosts foods on the basis of the type and weight of the frozen product. Proving The proving function, using the heat coming from the top, makes it possible to prove all types of dough, guaranteeing perfect results quickly. Food warming To heat food or keep it hot. Vapour clean (on some models only) This function makes cleaning easier using the steam produced by a little quantity of water poured onto the appropriate drawing placed on the bottom.

ECO pyrolytic (on some models only) When this function is set, the oven executes a pyrolytic cycle at 500°C for a pre-set time. For use in the case of ovens which are not too dirty. Pyrolytic (on some models only) Setting this function, the oven reaches temperatures up to 500°C, destroying all the grease which forms on the internal walls. The more complex special functions are illustrated below. For functions such as Vapour Clean, Pyrolytic and Eco Pyrolytic, see "4 Cleaning and maintenance".

19 EN IT 3.6 Special functions Sabbath mode This mode allows food to be cooked while respecting the requirements of the Jewish Sabbath. Use Timer 1. Turn the control knob to the right or left to select timer from the "special functions" menu. Then press it to confirm.

If a function is activated after setting a timer time, this time will be automatically used as a timer for the function, except for some special functions, automatic programs and personal recipes. This function only activates the buzzer, without stopping cooking. Defrost by weight 2. Turn the control knob right or left to set the duration (from 1 minute to 4 hours). After a few seconds, the symbol stops flashing and the countdown starts. 1. Place the food inside the appliance.



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2. Turn the control knob to the right or left to select defrost by weight from the “special functions” menu. Then press it to confirm.

3. If you leave the timer setting screen, the symbol will be displayed at the top left, indicating that a minute minder timer is active. 3. Turn the control knob to select the type of food to defrost. You must return the counter to zero to remove the special timer. 20 Use Type Meat Fish Fruit Weight (Kg) 1.0 1.0 1.0 1.0 Time 01h 45m 00h 40m 00h 45m 00h 20m 5.

Press the control knob to confirm the set parameters. Bread Defrost by time 1. Place the food inside the appliance. 2. Turn the control knob to the right or left to select defrost by time from the “special functions” menu.

Then press it to confirm. 6. Press the control knob again to start defrosting, or select change to further modify the set parameters. 3. Turn the control knob to adjust the value (from 1 minute to 13 hours).

7. 4. Press the control knob to confirm the parameters then press it again to start defrosting. 21 EN IT 4. Turn the control knob to select the weight (in kilograms) of the food to defrost. Pre-set parameters: Use 5. While the function is in progress, it is possible to further modify the defrosting duration. Turn the control knob to the right or left to make the required changes. 6. Press the control knob to confirm the new defrosting duration set.

In any event, the defrosting will automatically resume 5 seconds from the last modification. 7. @@3. Press the control knob to start the function. 4. The appliance begins preheating. 5. It will then proceed with the selected function. Proving For successful proving, a container of water should be placed in the bottom of the oven. 1.

Position the dough to prove on the second level. 2. @@Then press it to confirm. 6. @@@@7.

@@2. @@Then press it to confirm. 3. @@Food warming 1. @@The appliance begins preheating.

5. @@Stack plates a maximum of 5/6 high. 23 EN IT Use 6. @@Press the control knob to make the required changes. @@•No preheating will be performed. @@@@•Oven fan disabled. •Knob lights and buzzers disabled. @@@@•@@Then press it to confirm. This mode allows you to select a pre-set food cooking program. @@@@Starting a preset program 1.

@@Then press it to confirm. 3. @@@@4. @@@@6. @@@@•@@@•@@Press the control knob to start cooking. 26 Use 1. @@1. @@Then press it to confirm. 2. @@@@Cooking in sequence is useful to cook multiple dishes of the same type.

For example, it can be used to cook several pizzas in a row. It is not recommended to place the dish in the oven during the automatic pre-heat stage. Wait for the specific message. 3. Press the return knob to exit and end the preset program.

2. Turn the control knob to the right or left to select the function to associate with the preset program. Press the control knob to confirm. 3. Turn the control knob to the right or left to select the weight to associate with the preset program.

Press the control knob to confirm. 27 EN IT Ending a preset program Changing a preset program permanently Use 4. Turn the control knob to the right or left to select the duration to associate with the preset program. Press the control knob to confirm. 7. @@You must press the return knob to save the preset program. The appliance will ask to confirm the changes which have just been made. 5. Turn the control knob to the right or left to select the temperature to associate with the preset program. Press the control knob to confirm.

If the changes are not confirmed, the program will remain unchanged. 8. If the changes are confirmed the display will show confirmation of this. 6. Turn the control knob to the right or left to select the shelf to associate with the preset program. Press the control knob to confirm. 28 Use EN IT Cooking rare medium well done medium well done roasted roasted Weight (Kg) 1 1 1 1 1.5 1.5 1.2 1.

5 1 1.5 0.8 3 0.5 1.5 Function Fan forced Fan forced Supercook Supercook Supercook Fan assisted Fan grill Fan grill Fan grill Fan assisted Supercook Fan forced Level 2 2 2 2 2 2 3 3 3 1 2 2 Temp.

(°C) 200 200 200 180 180 180 180 250 280 280 250 180 180 180 Time (minutes) 35 40 45 75 100 110 70 18 18 13 7 120 40 80 Cooking Weight (Kg) 0.5 0.5 1 0.8 1 1 Function Fan assisted Fan forced Fan forced Fan forced Fan forced Fan forced Level 2 2 2 2 2 2 Temp. (°C) 160 160 160 160 180 160 Time (minutes) 35 45 45 60 30 35 Cooking grilled roasted roasted Frozen fried Weight (Kg) 0.

5 1 1.5 0.5 Function Grill Fan forced Convection Fan assisted Level 3 2 2 2 Temp. (°C) 250 170 240 220 Time (minutes) 25 45 45 13 Preset program table MEATS Subcategory Roast beef Pork loin Lamb Veal Pork spare ribs Pork chops Pork sausages Bacon Turkey Chicken Rabbit FISH Subcategory Fresh fish Frozen fish Firm fish Delicate fish Snapper Snapper VEGETABLES Subcategory Mixed vegetables Potatoes 29 Use DESSERTS/PASTRIES Subcategory Ring cake Biscuits Muffins Profiteroles Meringues Sponge cake Strudel Tarts Brioche bread Croissants Cooking Weight (Kg) 1 0.6 0.5 0.5 0.3 1 1 1 1 0.6 Function Fan assisted Supercook Fan forced Supercook Supercook Fan forced Convection Convection Fan assisted Fan forced Level 2 2 2 2 2 2 2 2 Temp. (°C) 160 160 160 180 120 160 170 180 160 Time (minutes) 60 18 18 70 90 60 40 40 40 30 BREAD Subcategory Leavened bread Focaccia Cooking Weight (Kg) 1 1 Function Fan forced Supercook Level 2 2 Temp.

(°C) 200 180 Time (minutes) 30 25 PIZZA Subcategory Pan baked pizza Cooking Weight (Kg) 1.5 Function Fan assisted Level 1 Temp. (°C) 280 Time (minutes) 9 PASTA/RICE Subcategory Pasta bake Lasagne Paella Quiche Soufflé Cooking Weight (Kg) 2 2 0.5 0.5 Function Convection Convection Fan assisted Convection Fan forced Level 1 1 2 1 Temp. (°C) 220 230 190 200 180 Time (minutes) 40 35 25 30 0.5 2 25 30 Use Subcategory Veal Beef Pork Lamb Cooking rare well done Weight (Kg) 1 1 1 1 1 Function Supercook Convection Convection Supercook Supercook Level 2 2 2 2 2 Temp. (°C) 90 90 90 90 90 Time (minutes) 360 120 380 330 360 3.8 Personal recipes The cooking times in the table refer to the food indicated in the recipe and are a guide only; they may vary depending on personal taste. The tables give the factory-set data.

To reset a preset program with the original settings after it has been changed permanently, just enter the data given in the table above.

@@@@@@@Select add from the personal recipes menu. 4. @@Press the control knob to confirm. 2.

@@Press the control knob to confirm. 5. @@Press the control knob to confirm. 3. @@Press the control knob to confirm.

6. @@@@•@@You must press the return knob to save the recipe. The appliance will ask you to enter a name for the recipe you have just created. 9. After entering the name of your recipe, press the return knob to confirm or cancel the information you have entered. Select YES if you wish to store the recipe. 8. Enter the name of the recipe. Turn the control knob to select the characters to enter. Each time the control knob is pressed, a character of the name will be entered.

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The previous letter. character deletes the If you select "NO", you will lose all changes made. 10. If the changes are confirmed the display will show confirmation of this. The recipe name can contain maximum 10 characters, including spaces. In order to be able to save the recipe, the name must contain at least one character. 33 EN IT Use Starting a personal recipe 1. Turn the control knob to the right or left to select a previously stored personal recipe from the "personal recipes" menu (in the example, the recipe test has been stored). Press the control knob to confirm. Changing a personal recipe 1.

Turn the control knob to the right or left to select a previously stored personal recipe from the "personal recipes" menu (in the example, the recipe test has been stored). Press the control knob to confirm. 2. Turn the control knob to the right or left to select start. Press the control knob to confirm. 2. Turn the control knob to the right or left to select change. Press the control knob to confirm. 3. Cooking will start with the parameters previously set for the recipe.

3. Repeat the same steps, starting at point 2 of the chapter "Adding a recipe". During cooking it is always possible to modify the temperature and cooking time, but this will not be saved to the recipe for future use. 34 Use 1. Turn the control knob to the right or left to select a previously stored personal recipe from the "personal recipes" menu (in the example, the recipe test has been stored). Press the control knob to confirm. Delayed cooking 1. Turn the control knob to the right or left to select a previously stored personal recipe from the "personal recipes" menu (in the example, the recipe test has been stored). Press the control knob to confirm. 2.

Turn the control knob to the right or left to select delete. Press the control knob to confirm. 3. Confirm the deletion. Select YES to permanently delete the recipe. 2. Turn the control knob to the right or left to select function delayed. Press the control knob to confirm. 35 EN IT Deleting a personal recipe 4. If you confirm the deletion, the display will show a confirmation message.

Use 3. Turn the control knob to the right or left to select the cooking end time with the control knob. The symbol flashes. 3.9 Settings The product is configured set using this menu.

4. Press the control knob to confirm. Language Sets the interface language from those available. 1. Turn the control knob to the right or left to select language from the "settings" menu. Press the control knob to confirm. 5. After a few seconds the symbol stops flashing. The appliance waits for the delayed start time. 2. Turn the control knob to the right or left to select the required language. Press the control knob to confirm. 3. Confirm the selected language. 36 Use Sets the time displayed.

1. Turn the control knob right or left to set the hour. 2. Press the control knob to move to changing the minutes. 3. Turn the control knob right or left to set the minutes. 4. Press the return knob to confirm. To confirm activation of the control lock, select YES. During normal operation it is indicated by the indicator light coming on.

To release the lock temporarily during cooking, hold the return knob down for 3 seconds. One minute after the last setting the lock will become active again. Touching or varying the position of the control and return knobs, the display will show a warning for two seconds. 37 EN IT Clock Control lock Allows the appliance to automatically lock the controls after one minute of normal operation without any intervention from the user. Use Demo mode (for exhibitors only) This mode allows the appliance to deactivate all heating elements, while keeping the control panel active.

Eco-Logic This mode allows the appliance to limit the power used. Indicated for use of multiple home appliances at the same time. If this option is enabled, the appear on the display. symbol will To confirm activation of the demo mode, select YES. To confirm activation of the eco-logic mode, select YES.

If the mode is active, "demo mode" will be shown on the display. To use the appliance normally, set this mode to OFF. Activating eco-logic mode means that preheating and cooking times may be extended. 38 Use Sound Whenever one of the knobs is pressed, the appliance beeps. This setting disables these sounds. Keep warm This mode allows the appliance to keep cooked food warm (at low temperatures) after cooking finishes with a cooking cycle for which a duration has been set (if this is not manually interrupted), without altering the taste and aromas obtained during cooking. To disable sounds when the knobs are pressed, select NO. To confirm activation of the keep warm mode, select YES. 39 EN IT Use Eco-Light For greater energy savings, the light is automatically deactivated one minute after the start of cooking. Digital clock Displays the time in digital format.

To confirm activation of the digital clock, select YES. To confirm activation of the eco-light mode, select YES. To stop the appliance from automatically deactivating the light after one minute, set this mode to OFF. The manual off/on control is always available with both settings by turning the return knob to the right. When no appliance function is active, the display will show the current time in digital format. 40 Cleaning and maintenance Do not use metallic sponges or sharp scrapers as they will damage the surfaces. Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth. 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.

- 4.1 Instructions Improper use Risk of damage to surfaces • Do not use steam jets for cleaning the appliance. • Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating). • Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges). • Do not use rough or abrasive materials or sharp metal scrapers. 4.

5 Removing the door For easier cleaning, the door can be removed and placed on a canvas. To remove the door proceed as follows: 1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure. 4.2 Cleaning the surfaces To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first. 4.3 Ordinary daily cleaning Always use only specific products that do not contain abrasives or chlorine-based acids. Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth. 41 EN IT 4 Cleaning and maintenance 4.

4 Food stains or residues Cleaning and maintenance 2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.



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4.6 *Cleaning the door glazing* The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent. We recommend the use of cleaning products distributed by the manufacturer. 4.7 *Cleaning the inside of the oven* 3.

To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections A are resting completely in the slots.

Lower the door and once it is in place remove the pins from the holes in the hinges. For the best oven upkeep, clean it regularly after having allowed it to cool. Take out all removable parts. Clean the oven racks with warm water and non-abrasive detergent. Carefully rinse and dry damp parts.

The oven should be operated at the maximum temperature for about 15-20 minutes after the use of specific products, to burn off the residues left inside the oven. For easier cleaning, remove the door. 4.2 *Cleaning and maintenance* Removing the rack/tray support frames enables the sides to be cleaned more easily.

Removing the rack/tray support frames: • Pull the frame towards the inside of the oven to unhook it from its groove A, then slide it out of the seats B at the back. Pyrolytic is an automatic hightemperature cleaning procedure which causes dirt to dissolve.

Thanks to this process, it is possible to clean the inside of the oven very easily. Improper use Risk of damage to surfaces • Remove any food residues or large spills from previous cooking operations from the inside of the oven. • Switch off the burners or electric hot plates of the hob installed above the oven. • When cleaning is complete, repeat the above procedures to put the guide frames back in. Improper use Risk of damages to the appliance • Remove the frames with telescopic guides before starting any pyrolytic cleaning cycle. Preliminary operations Before starting the pyrolytic cycle: • Clean the internal glass panel following the usual cleaning instructions. 4.3 *EN IT Removing racks/trays support frames* 4.8 *Pyrolytic: automatic cleaning* Cleaning and maintenance • For very stubborn encrustations spray an oven cleaning product onto the glass (read the warnings on the product); leave for 60 minutes, then rinse and dry the glass using kitchen roll or a microfibre cloth. • Remove all accessories from inside the oven (do not remove the upper guard). • Remove the racks/trays support frames.

• Close the door. Pyrolytic function setting 1. Turn the control knob to the right or left to select eco pyrolytic or pyrolytic from the “special functions” menu. Then press it to confirm. 3. Press the control knob. The symbol will now be lit solidly. The display shows a warning to remove accessories from inside the oven cavity. 4. Press the control knob to start the pyrolytic cycle.

Recommended pyrolytic cycle duration: • Light dirt: 2 hours. • Medium dirt: 2 ½ hours. • Heavy dirt: 3 hours. 2. Turn the control knob to set the cleaning cycle duration from a minimum of 2 hours to a maximum of 3 hours (except for the function whose duration is 2 hours).

4.4 *Cleaning and maintenance EN IT Pyrolytic* 3. The display indicates that the cooling procedure inside the oven cavity is in progress. Wait for the oven to cool down and collect the residues deposited inside with a damp microfibre cloth. During the first pyrolytic cycle, unpleasant odours may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first pyrolytic cycle.

During the pyrolytic cycle the fans produce a more intense level of noise due to a greater rotation speed. This is an absolutely normal operation, intended to provide more effective heat dispersal. At the end of the pyrolytic cycle, the fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven. If the pyrolytic cycle gives unsatisfactory results at minimum duration, it is recommended to set a longer time for successive cleaning cycles. 1. The display shows “cleaning in progress” and the remaining time to indicate that the appliance is carrying out the automatic cleaning cycle. Two minutes after the pyrolytic cycle has started the door is locked (the door lock indicator light comes on) by a device that prevents the door from being opened. @@2. At the end of the pyrolytic cycle, the door remains locked as long as the temperature inside the oven returns to safety levels. 4.5 *Cleaning and maintenance Setting of programmed pyrolytic cycle* It is possible to program the pyrolytic cycle start time.

1. After selecting the pyrolytic cycle duration, press the control knob. The display shows the current time and the symbol comes on. 2. Turn the control knob to set the time you wish the pyrolytic cycle to finish. 3. @@@@ Replacing the internal light bulb 1. Unscrew bulb protector 1, anticlockwise. 2. Replace the bulb 2 with one of the same type (25W).

Use only oven bulbs (T 300°C). 3. @@ • Check whether an omnipolar switch upstream of the appliance supply line is in the “ON” position. The appliance does not heat up: • Check whether it has been set in “demo” mode (for further details see “Settings”). The controls do not respond: • Check whether it has been set to “control lock” mode (for further details see “Settings”).

The cooking times are longer than those indicated in the table: • Check whether it has been set to “ecologic” mode (for further details see “Settings”).

@@@@@ This might be because the door was accidentally opened during the door lock activation. Switch the oven off and on again, waiting a few minutes before selecting a new cleaning cycle. If the door is opened during a fan-assisted function, the fan stops: • This is not a fault. It is a normal operation of the appliance, useful when cooking foods in order to avoid excessive heat escaping.

When the door is closed, the oven will return to normal operation. Installation 5 Installation 5.1 *Electrical connection Power voltage Danger of electrocution* • Have the electrical connection performed by authorised technical personnel. • The appliance must be connected to earth in compliance with electrical system safety standards. • Disconnect the main power supply. General information Check the grid characteristics against the data indicated on the plate. 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 works at 220-240 V~. Use a three-pole cable (3 x 1.

5 mm² referring to the cross section of the internal conductor). Perform the ground connection using a wire that is 20 mm longer than the other wires. Fixed connection Fit the power line with an omnipolar circuit breaker in compliance with installation regulations. The circuit breaker should be located near the appliance and in an easily reachable position.



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Connection with plug and socket Make sure that the plug and socket are of the same type. Avoid using adapters and shunts as these could cause overheating and a risk of burns. 5.2 Cable replacement Power voltage Danger of electrocution • Disconnect the main power supply. 1. Unscrew the rear casing screws and remove the casing to access the terminal board.

2. Replace the cable. 3. Make sure that the cables (for the oven or any hob) follow the best route in order to avoid any contact with the appliance. 48 Installation Heavy appliance Danger of crush injuries • Place the appliance into the piece of furniture with the aid of a second person. Pressure on the open door Risk of damages to the appliance • Never use the oven door to lever the appliance into place when fitting. • Avoid exerting too much pressure on the oven door when open. Heat production during appliance operation Risk of fire • Check that the piece of furniture material is heat resistant. • Check that the piece of furniture has the required slots. To secure the appliance to the counter, screw in 4 screws through the holes in the frame. Appliance overall dimensions (mm) 49 EN IT 5.3 Positioning Fixing Installation Mounting under worktops (mm) Mounting into a column (mm) Make sure that the piece of furniture rear/bottom part has an opening of approx. 60 mm. Make sure that the piece of furniture top/rear part has an opening approx. 35-40 mm deep. 50 .



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