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You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG SAP3900X. You'll find the answers to all your questions on the SMEG SAP3900X in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG SAP3900X
User guide SMEG SAP3900X
Operating instructions SMEG SAP3900X
Instructions for use SMEG SAP3900X
Instruction manual SMEG SAP3900X

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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:

To avoid burns and scalds, young children should be kept away. @@• Young children should be supervised to ensure that they do not play with the appliance. • Never rest metallic objects such as knives, forks, spoons and lids on the appliance during use. • 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. @@@@@@@@• Use wooden or plastic utensils. • Do not seat on the appliance.

• Do not use a steam cleaner to clean this appliance. • Do not obstruct ventilation openings and heat dispersal slots. • Never leave the appliance unattended during cooking operations where fats or oils could be released. • Never leave objects on the cooking surface. • Do not use the appliance to heat rooms for any reason.

4 Instructions • Ensure that the appliance is switched off before replacing the bulb. • Do not rest any weight or sit on the open door of the appliance. • 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. • Disconnect the power cable from the electrical system. • Consign the appliance to the appropriate selective collection centres 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. • The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instruction concerning use of the appliance by a responsible person for their safely.

• The appliance is not designed to operate with external timers or with remote-control systems. 5 EN For this appliance 1.4 Disposal Instructions Our appliances are packed in nonpolluting and recyclable materials. • Consign the packing materials to the appropriate selective collection centres. 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 qualified technician: 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.

• Single use instruction. 6 Description EN 5 Fan 6 Rack/tray support frames 7 Storage compartment Frame shelf 7 2 Description 2.1 General Description 1 Control panel 2 Oven light 3 Seal 4 Door Description 2.2 Control panel Return knob (1) 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. Display (2) Displays the current time, the cooking parameters, and all the appliance's functions. Control knob (3) 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.

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). Cooling fan 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 oven light comes on when the door is opened or any function is selected, except for and . Turn the return knob briefly to the right or left to activate or deactivate internal lighting. 8 Description EN 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.

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• 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. 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. High temperature inside the storage compartment Danger of burns • Do not open the storage compartment when the oven is on and still hot. • The items inside the storage compartment could be very hot after using the oven. 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 storage compartment The storage compartment is at the bottom of the cooker. To open it, pull the handle towards you.
It can be used to store cookware or metallic objects necessary when using the appliance. 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. 11 EN 3.3 Using the accessories Tray rack Use 3.5 Using the oven First use Cooking functions 1. Select "cooking functions" from the menu by pressing the control knob. 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. Favourites Press the return knob from the clock screen to display the last programs or personal recipes used. 2. Turn the control knob to select the required function. Press the knob to confirm the selection. 3. The appliance will begin the automatic pre-heat phase. The display will show the chosen function, the pre-set temperature, the current time and the progress bar of the temperature reached (preheating).
Turn the control knob to change the preset temperature at any time. Press to confirm or wait 5 seconds. 12 Use @@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 circulaire heating element, in ECO mode, is particularly indicated for cooking on a single shelf, with reduced power consumption. Static As the heat comes from above and below at the same time, tore grilling. • We recommend placing the food at the centre of the rack. • Use dark metal moulds: they help to absorb the heat better. • The temperature and the cooking time depend on the quality and consistency of the dough.
@@If the dough does not stick to the toothpick, the dessert is cooked. @@@@• Avoid overlapping the food. @@@@• The most delicate parts can be covered with aluminium foil. @@@@@@• Keep the inside of the appliance clean at all times. • (Where fitted) When it is not e of ovens which are not too dirty. The more complex special functions are illustrated below. @@@@@@@@@@Select minute minder from the special functions menu. @@This function only activates the buzzer, without stopping cooking. Food warming 2. @@@@1.

@@Select "food warming" from the special functions menu. 3. @@@@Do not stack plates too high. @@@@Starting a program 1. Select the required program with the control knob. 5. @@Select the sub-category of dish to cook. 6. @@3. @@@@@@7.
@@@@Wait for the specific message. 3. Press the return knob to exit and finish the program. Permanently changing a program 1. Select the program to change and the change option.
Program end 1. @@buzzers and the flashing 2. @@@@@@@@For example, it can be used to cook several pizzas in a row. 22 3. Select the weight Use EN 4.
Select the cooking time 7. Pressing the control knob again will return to point 2 of the change sequence. You must press the return knob to save the program. The appliance will ask to confirm the changes which have just been made. 5. Select the temperature to be associated with the program. If the changes are not confirmed, the program will remain unchanged. 6. Select the shelf 8. 23 Use Predefined program table BREAD Subcategory Focaccia Leavened bread Cooking Weight (Kg) 1 1 Function Turbo Circulaire Level 2 2 Temp.

(°C) 180 200 Time (minutes) 25 30 PASTA/RICE Subcategory Lasagne Paella Pasta bake Quiche Cooking Weight (Kg) 4 0.5 2 0.5 Function Static Fan assisted Static Static Level 1 2 1 1 Temp. (°C) 230 190 220 200 Time (minutes) 45 25 40 30 PIZZA Subcategory Pan baked pizza Cooking Weight (Kg) 1.5 Function Fan assisted Level 1 Temp. (°C) 280 Time (minutes) 9 PIES/FLANS Subcategory Soufflé Cooking Weight (Kg) 0.5 Function Circulaire Level 2 Temp. (°C) 180 Time (minutes) 25 DESSERTS/PASTRIES Subcategory Biscuits Brioche bread Bundt cake Croissants Meringues Muffins Profiteroles Sponge cake Strudel Tart Cooking Weight (Kg) 0.6 1 1 0.6 0.
3 0.5 0.5 1 1 1 Function Turbo Fan assisted Fan assisted Circulaire Turbo Circulaire Turbo Circulaire Static Static Level 2 2 2 2 2 2 2 2 2 2 Temp. (°C) 160 180 160 160 120 160 180 160 170 170 Time (minutes) 18 40 60 30 90 18 70 60 40 40 FISH 24 Use EN Subcategory Fresh fish Frozen fish Monkfish Sea bass Snapper Flounder Cooking Weight (Kg) 0.5 0.
5 0.8 1 1 1 Function Fan assisted Circulaire Circulaire Circulaire Circulaire Circulaire Level 2 2 2 2 2 2 Temp. (°C) 160 160 160 160 180 160 Time (minutes) 35 45 60 45 30 35 MEATS Subcategory Bacon Chicken Lamb Pork chops Pork loin Pork sausages Pork spare ribs Rabbit Roast beef Turkey Veal Cooking roasted medium well done roasted rare medium well done roasted Weight (Kg) 0.8 0.5 1.
5 1.5 1 1 1.5 1.5 1.5 1 1 1 3 1.2 Function Fan with grill Turbo Turbo Turbo Fan with grill Turbo Fan with grill Fan with grill Circulaire Circulaire Circulaire Circulaire Fan assisted Fan assisted Level 3 2 2 2 3 2 3 3 2 2 2 2 1 2 Temp.

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(°C) 250 180 180 180 280 180 280 250 180 200 200 200 180 180 Time (minutes) 7 40 100 110 18 75 13 18 80 35 40 45 120 70 SLOW COOKING Subcategory Beef Lamb Pork Veal Cooking rare medium well done Weight (Kg) 1 1 1 1 1 1 Function Static Static Static Turbo Turbo Turbo Level 2 2 2 2 2 2 Temp. (°C) 90 90 90 90 90 90 Time (minutes) 120 250 380 360 330 360 25 Use VEGETABLES Subcategory Mixed vegetables Potatoes Cooking grilled roasted frozen roasted Weight (Kg) 0.5 1 0.5 1.

5 Function Grill Circulaire Fan assisted Static Level 3 2 2 2 Temp. (°C) 250 170 220 240 Time (minutes) 25 45 13 45 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 predefined program with the original settings after it has been modified, just enter the data given in the table above. If ECO logic mode (see 3.9 Personal recipes) has been activated, cooking times or preheating times may vary. 3.9 Personal recipes This menu allows you to enter a personal recipe with the parameters you wish to use. On first use, the appliance will only offer to let you add a new recipe. After storing your recipes, these will then be available in the relative menu. Up to 10 personal recipes can be stored. Adding a recipe 1. Select "add" from the personal recipes menu. 26 Use EN 27 2. Select the function the recipe is to use by turning the control knob.

6. Select the shelf 3. Select the weight 7. You must press the return knob to save the recipe. Pressing the control knob will return to point 2 of the change sequence.

8. Set the name of the recipe: you can choose characters by pressing the control knob. The character deletes the previous letter. Press to confirm the displayed character. 4. Select the cooking time 5. Select the temperature The recipe name can contain maximum 10 characters, including spaces. @@@@Select "YES" if you wish to store the recipe. 2. Select the "start" option from the submenu.

3. Cooking will start with the parameters previously set for the recipe. If you select "NO", you will lose all changes made. 10. @@@@Changing a personal recipe 1. @@@@@@Select a personal recipe. 2. Select the "Delay cooking" option from the submenu. 3. Select the end of cooking time with the control knob.

The symbol flashes. @@Select a personal recipe. 2. Select the "Delete" option from the submenu. 3.

Confirm the deletion. Select YES to permanently delete the recipe. Clock Sets the time displayed. 1. Turn the control knob right or left to set the hour.

2. Press the control knob to move to setting the minute. 3. Turn the control knob right or left to set the minute. 4. Press the return knob to confirm. 29 EN 3. @@@@One minute after the last setting the lock will become active again. @@To use the appliance normally, set this mode to OFF. Sound Whenever one of the knobs is pressed, the appliance beeps.

This setting disables these sounds. Touching or varying the position of the control and return knobs, the display will show a warning for two seconds. 30 Cleaning and maintenance EN 4 Cleaning and maintenance 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 harsh abrasive cleaners or sharp metal scrapers to clean the oven glass door since they can scratch the surface, which may result in shattering of the glass. • Do not use rough or abrasive materials or sharp metal scrapers. 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. 4.5 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.

2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it. 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. 4.4 Food stains or residues 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 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 31 Cleaning and maintenance and once it is in place remove the pins from the holes in the hinges.

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. Removing racks/trays support frames 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. 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. 4.

7 Cleaning the inside of the oven 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 the damp parts. • When cleaning is complete, repeat the above procedures to put the guide frames back in.

32 Cleaning and maintenance EN 4.8 Pyrolytic: automatic oven cleaning 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 • Excess spillage must be removed before cleaning cycle begins. • Switch off the burners or electric hot plates of the hob installed above the oven.

• Remove the frames with telescopic guides before starting any pyrolytic cleaning cycle. 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.

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• 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. 33 • Completely 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. Select the pyrolytic or eco pyrolytic option from the special functions menu. 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 120 minutes).

Cleaning and maintenance 3. Press the control knob to start the pyrolytic cycle. The symbol will now be lit solidly. Recommended pyrolytic cycle duration: • Light dirt: 2 ½ hours. • Medium dirt: 3 hours. • Heavy dirt: 3 ½ hours. Pyrolytic 5. At the end of the pyrolytic cycle, the door remains locked as long as the temperature inside the oven returns to safety levels. 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. During the automatic oven cleaning cycle, the outer door window could become hotter than normal.
If the pyrolytic cycle gives unsatisfactory results at minimum duration, it is recommended to set a longer time for successive cleaning cycles. 4. 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. 34 Cleaning and maintenance It is possible to program the pyrolytic cycle start time like all other cooking functions.
6. After selecting the pyrolytic cycle duration, press the control knob. The display shows the current time and the symbol comes on. 7. Turn the control knob to set the time you wish the pyrolytic cycle to finish. 8. After a few seconds, the and indicator lights remain lit steadily and the appliance waits for the set start time to start the cleaning cycle. @@@@@@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. @@The display is completely off: • Check the mains power supply. • 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 "showroom" 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. If the problem has not been resolved or in the case of other types of fault, contact your local technical support centre. If other Error XX error messages are indicated: note down the error message, function and set temperature and contact your local technical support centre.
36 Installation 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. 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.
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-core cable (3 x 1.5 mm2 cable, 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.

37 EN 5 Installation Fixed connection Installation 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. 5.3 Positioning 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 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. • Check that the piece of furniture material is heat resistant. • Check that the piece of furniture has the required slots. 38 Installation Remove the bushing covers inserted on the oven front. Mount the appliance into the recess. Secure the appliance to the piece of furniture using screws. Appliance overall dimensions (mm) 39 EN Fastening bushings Cover the bushings with the covers removed previously. 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. 40 .

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