



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG SAP578X-9. You'll find the answers to all your questions on the SMEG SAP578X-9 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG SAP578X-9
User guide SMEG SAP578X-9
Operating instructions SMEG SAP578X-9
Instructions for use SMEG SAP578X-9
Instruction manual SMEG SAP578X-9

Contents

GB-IE

1. INSTRUCTIONS FOR USE	4
2. SAFETY PRECAUTIONS	6
3. ENVIRONMENTAL RESPONSIBILITY	8
4. GET TO KNOW YOUR OVEN	9
5. AVAILABLE ACCESSORIES	10
6. USING THE OVEN	12
7. COOKING WITH THE OVEN	20
8. CLEANING AND MAINTENANCE	28
9. EXTRAORDINARY MAINTENANCE	33
10. INSTALLING THE APPLIANCE	37



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



INSTRUCTIONS FOR THE INSTALLER: these instructions are intended for the authorised person who must perform the installation, put it into operation and test the appliance.



Further information about the products can be found at www.smeg.com

3



[You're reading an excerpt. Click here to read official SMEG SAP578X-9 user guide](http://yourpdfguides.com/dref/3976993)
<http://yourpdfguides.com/dref/3976993>

Manual abstract:

2. 3. 4. 5. 6. 7. 8. 9. 10. @@@@ @9 AVAILABLE ACCESSORIES .

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

..... 10 USING THE OVEN .

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

.... 12 COOKING WITH THE OVEN.....

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

.... 20 CLEANING AND MAINTENANCE.....

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

.. @@@@ @ INSTRUCTIONS FOR USE THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. IT MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE APPLIANCE. CAREFUL READING OF THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE APPLIANCE IS ESSENTIAL. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE.

THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE EEC DIRECTIVES CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: COOKING FOOD; ALL OTHER USES ARE CONSIDERED UNSUITABLE. THE MANUFACTURER CANNOT BE HELD LIABLE FOR USE OTHER THAN AS INDICATED. IF THE APPLIANCE IS INSTALLED ON BOATS OR IN CARAVANS, DO NOT USE IT AS A ROOM HEATER. DO NOT USE THIS APPLIANCE FOR HEATING ROOMS. THIS APPLIANCE IS MARKED ACCORDING TO EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE). THIS DIRECTIVE DEFINES THE STANDARDS FOR THE COLLECTION AND RECYCLING OF WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT APPLICABLE THROUGHOUT THE EUROPEAN UNION. NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL. DO NOT REST ANY WEIGHT OR SIT ON THE OPEN DOOR OF THE APPLIANCE. THE IDENTIFICATION PLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME HAS BEEN VISIBLY AFFIXED TO THE APPLIANCE.

DO NOT REMOVE THIS PLATE FOR ANY REASON. BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE 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 INSIDE DURING USE. SUITABLE HEATPROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS. 4 General instructions DO NOT USE STEEL SPONGES AND SHARP SCRAPERS AS THEY WILL DAMAGE THE SURFACE. USE NORMAL NON-ABRASIVE PRODUCTS, INCLUDING WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY USING A SOFT CLOTH OR A MICROFIBRE CLOTH. DO NOT ALLOW RESIDUES OF SUGARY FOODS (SUCH AS JAM) TO SET INSIDE THE OVEN. IF THEY ARE ALLOWED TO SET FOR TOO LONG, THEY COULD RUIN THE ENAMEL COVERING THE INSIDE 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 PROCESSES WHERE FATS OR OILS COULD BE RELEASED.

FATS AND OILS MAY CATCH FIRE. DO NOT COVER THE BOTTOM OF THE OVEN WITH ALUMINIUM OR TINFOIL 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 TO ENAMELLED SURFACES. ALL COOKING OPERATIONS MUST TAKE PLACE WITH THE DOOR CLOSED.

5 General instructions 2. SAFETY PRECAUTIONS REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS. IN YOUR INTERESTS AND FOR YOUR SAFETY THE LAW REQUIRES THAT THE INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. OUR APPROVED INSTALLERS GUARANTEE A SATISFACTORY JOB. GAS OR ELECTRICAL APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE. BEFORE CONNECTING THE APPLIANCE TO THE POWER GRID, CHECK THE DATA ON THE PLATE AGAINST THE DATA FOR THE GRID ITSELF. BEFORE CARRYING OUT INSTALLATION / MAINTENANCE WORK, MAKE SURE THAT THE APPLIANCE IS NOT CONNECTED TO THE POWER GRID. THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE. 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. IT IS OBLIGATORY FOR ALL ELECTRICAL EQUIPMENT TO BE EARTHED ACCORDING TO THE METHODS LAID DOWN BY SAFETY REGULATIONS. IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE ELECTRICITY SUPPLY AND CALL THE NEAREST TECHNICAL SUPPORT CENTRE. NEVER ATTEMPT TO REPAIR THE APPLIANCE. NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: IF IT IS SWITCHED ON BY ACCIDENT, IT MAY CAUSE A FIRE. DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN. THIS APPLIANCE MAY 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 RESPONSIBLE FOR THEIR SAFETY. 6 General instructions 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 SLITS 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 SHORT-CIRCUITS. DO NOT MODIFY THIS APPLIANCE.

DO NOT SPRAY ANY SPRAY PRODUCTS NEAR THE ELECTRICAL APPLIANCE WHILE IT IS IN OPERATION. DO NOT USE SPRAY PRODUCTS WHILE THE PRODUCT IS STILL HOT. The manufacturer cannot be held liable for damage to persons or things caused by failure to observe the above instructions, 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 packing is made of non-polluting materials, which are therefore compatible with the environment and recyclable.

Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations. Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags. Your old appliance also needs to be disposed of correctly. Important: hand over your appliance to the local agency authorised for the collection of electrical appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials. Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. @@@@To remove the rack or tray, lift the front slightly. @@@@Remove any protective film from the outside or inside of the appliance, including from accessories such as trays, dripping pans, the pizza plate or the base cover.



[You're reading an excerpt. Click here to read official SMEG
SAP578X-9 user guide
http://yourpdfguides.com/dref/3976993](http://yourpdfguides.com/dref/3976993)

Before using the appliance for the first time, remove all accessories from the oven compartment and wash them as indicated in "8. CLEANING AND MAINTENANCE". · · Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odours. 6.2 General Description 6.2.1 Oven runners The oven features 4 runners for positioning trays and racks at different heights. The insertion heights are numbered from the bottom upwards (see illustration). 12 Instructions for the User 6.2.

2 Cooling system The appliance is equipped with a cooling system which comes into operation as soon as a cooking function starts. The fan causes 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. 6.2.3 Oven inside lights The oven lights come on when the door is opened or any function or recipe is selected, except for (where present).

13 Instructions for the User 6.3 Warnings and general advice for usage All cooking operations must be carried out with the door closed. Cooking processes using the grill / fan-assisted grill must not last more than 20 minutes. During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

For the best cooking results, we recommend placing cookware in the centre of the rack. To prevent any steam in the oven from causing problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. If you need to access the food, always leave the door open for as short a time as possible to prevent the temperature in the oven from falling and ruining the food. To prevent excessive amounts of condensation from forming on the internal glass, hot food should not be left inside the oven for too long after cooking. 14 Instructions for the User 6.4 Description of the controls on the front panel All the appliance's control and monitoring devices are located together on the front panel. OVEN THERMOSTAT KNOB This knob can be used to select the cooking temperature. Turn the knob clockwise to the desired value, between 50°C and 250°C / 280°C (depending on the model). THERMOSTAT INDICATOR LIGHT When it flashes, it indicates that the oven is in the preheating phase prior to reachinich has just been programmed and simultaneously pressing appears on the display.

The programmer will interpret the cancellation of the program as terminating the cooking process. 6.5.8 Modifying the set data The set cooking data can be modified at any time by holding down the function button and at the same time pressing the buttIN MINUTES 1 2 2 280 190 - 200 180 - 190 8 30 -35 15 -20 2 2 2 2 2 2 2 2 2 2 2 3 160 - 170 160 - 170 170 160 - 170 170 160 - 170 170 150 - 160 150 - 160 160 170 160 180 50 - 55 30 - 35 35 - 40 20 - 25 20 - 25 50 - 60 50 - 60 40 - 50 45 - 50 40 - 50 50 - 60 25 - 30 60 27 Instructions for the User 8. CLEANING AND MAINTENANCE NEVER USE A STEAM JET FOR CLEANING THE APPLIANCE. We recommend the use of cleaning products distributed by the manufacturer 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). 8.1 Cleaning stainless steel To keep stainless steel in good condition it should be cleaned regularly after use.

Let it cool first. 8.2 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 onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth. 8.

3 Food stains or residues Do not use steel sponges or sharp scrapers as they will damage the surface. Use normal non-abrasive products and a wooden or plastic tool 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.

8.4 Cleaning the door glazing The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and an ordinary detergent. Do not use abrasive or corrosive cleaners for cleaning the door glazing (e.g. powder products, stain removers and metal scouring pads). Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface. 28

Instructions for the User 8.5 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 hot water and non-abrasive detergent. Rinse and dry. @@@@Remove the guide frames, see "8.5.1 Removing guide frames". @@@@After carrying out these operations, position the glass panel on the door again and remove the pins locking it. Refer to the following diagram for setting the cleaning cycle duration: CLEANING DURATION LIGHT DIRT 90 MIN. MEDIUM DIRT 135 MIN. HEAVY DIRT 180 MIN. During the automatic cleaning cycle, the fans produce a more intense level of noise due to a greater rotation speed; this is entirely normal and intended to facilitate heat dissipation.

At the end of pyrolysis, the fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven. 31 Instructions for the User 8.6.2 Setting the cleaning cycle Turn the function selection knob to select one of the two cleaning cycles out of and . To start the cleaning cycle (Pyrolysis), press followed by Press and hold .

; press or to set the duration of the cycle between a minimum of 1h 30m and a maximum of 3h 00m (apart from the cycle where the duration is set at 1h 30m). Two minutes after the cleaning cycle (Pyrolysis) starts, a locking device which prevents opening of the door will be tripped. The relevant light will switch on to indicate that the locking device has been activated. At the end of the cleaning cycle, the locking device will remain active until the temperature inside the oven has reached a safety threshold. When the oven has cooled down, collect the residues from automatic cleaning with a damp microfibre cloth.

To select a cleaning cycle with a delayed start, after setting the duration press . The time when the cleaning cycle will terminate will appear on the display. Press and hold , and press or to set the time at which you wish to terminate the cleaning cycle. It is not possible to select any functions once the door locking device has been activated.



[You're reading an excerpt. Click here to read official SMEG](http://yourpdfguides.com/dref/3976993)

[SAP578X-9 user guide](http://yourpdfguides.com/dref/3976993)

<http://yourpdfguides.com/dref/3976993>

Wait for to go out. 32 Instructions for the User 9. EXTRAORDINARY MAINTENANCE The oven may require extraordinary maintenance or replacement of parts subject to wear such as gaskets, bulbs, etc. The following instructions describe how to carry out these minor maintenance operations. Before any intervention that requires access to live parts, disconnect the power supply of the appliance. 9.

1 Replacing the light bulb If a light bulb needs to be replaced because it is worn or burnt out (in multifunction models remove the guide frames; see "8.5.1 Removing guide frames"). Then remove the bulb cover using a tool (e.g. a screwdriver). Remove the bulb by sliding it out as shown. On some models only: the bulbs are halogen bulbs, so do not touch them directly with your fingers, wrap them in an insulating material. Replace the bulb with one of the same type.

@@@There are fasteners on all four sides to attach it to the edge of the oven.

Pull the edges of the seal outwards to detach the fasteners. 9.4 Removing the internal glass panels The glass in the door should always be kept thoroughly clean. To facilitate cleaning, it is possible to remove the door (see 9.2 Removing the door) and place it on a canvas, or open it and lock the hinges in order to extract the glass panels.

The glass panels of the door can be completely removed by following the instructions provided below. @@@. Then pull the front of the glass panel upwards (2). @@@Remove the middle panels by lifting them upwards. (Multifunction models) · Multifunction models have a single middle panel. Remove the middle panel by lifting it upwards.

Cleaning: · Now it is possible to clean the external glass panel and the panels removed previously. Use absorbent kitchen roll. In the case of stubborn dirt, wash with a damp sponge and neutral detergent. Replacing the glass panels: · Replace the panels in the reverse of the order in which they were removed. ·

Reposition the internal glass panel, taking care to centre and insert the 4 pins attached to the glass into their slots in the oven door by applying slight pressure. 36 Instructions for the installer 10. INSTALLING THE APPLIANCE 10.1 Electrical connection 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 must be connected to earth in compliance with electrical system safety regulations.

If a fixed connection is being used, fit the power line with an omnipolar circuitbreaker in accordance with the installation rules, located in a position which is easy to reach and near the appliance. If a plug and socket connection is being used, make sure that the plug and socket are compatible. Avoid use of adapters and shunts as these could cause overheating and a risk of burns. Operation at 220-240 V~: use a H05V2V2-F type three-core cable (3 x 1.5 mm²). The end to be connected to the appliance must have an earth wire (yellow-green) at least 20 mm longer than the others. WARNING: The values indicated above refer to the cross-section of the internal conductor. 10.2 Cable replacement Should the supply cable need replacing, remove the back guard by unscrewing the screws to gain access to the terminal. Replace the cable.

The cable crosssection must be no less than 1.5 mm² (3 x 1.5) (see 10.1 Electrical connection). Make sure that the cables (for the oven or any hob) follow the best route in order to avoid any contact with the oven.

WARNING: The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm. 37 Instructions for the installer 10.3 Inserting the fastening bushings To fasten the appliance correctly to the unit, insert the bushings provided onto the front (as shown in the figure). Once the appliance is in place, fasten it to the unit using the screws.

The bushing enables the screw to be angled by approximately 30°. After fastening the appliance, cover the bushing with the caps provided. 38 Instructions for the installer 10.4 Positioning the oven Never use the oven door to lever the oven into place when fitting. Avoid exerting too much pressure on the oven door when open. It is recommended to install the oven with the help of a second person. The base on which the oven is resting must be complete as shown in the illustrations below. The oven is designed for mounting into any piece of furniture as long as it is heatresistant. The adjacent figure shows the indicative overall dimensions of the appliance. For installing under a work top, follow the dimensions given in paragraph "12.

4.1 Positioning under a work top". When installing in tall units, comply with the dimensions shown in paragraph "12.4.2 Installing in tall units", bearing in mind that the top/rear of the unit must have an opening approximately 35-40 mm deep. When installing under a work top, allow for a rear and bottom clearance of approximately 60 mm (as shown in the figures below). See the relevant instructions for fitting and securing a hob. 39 Instructions for the installer

10.4.1 Positioning under a work top 583-585 60 490-500 560 10.

4.2 Installing in tall units 35-40 583-585 560 40 914774399/ A .



[You're reading an excerpt. Click here to read official SMEG](#)

[SAP578X-9 user guide](#)

<http://yourpdfguides.com/dref/3976993>