



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG SC336X. You'll find the answers to all your questions on the SMEG SC336X in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG SC336X
User guide SMEG SC336X
Operating instructions SMEG SC336X
Instructions for use SMEG SC336X
Instruction manual SMEG SC336X

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INSTRUCTIONS FOR THE USER: these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance



INSTRUCTIONS FOR THE INSTALLER: these are intended for the qualified engineer who is to install, commission and test the appliance

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Manual abstract:

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54 INSTRUCTIONS FOR THE USER: these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance INSTRUCTIONS FOR THE INSTALLER: these are intended for the qualified engineer who is to install, commission and test the

appliance 30 Precautions for Use 1. PRECAUTIONS FOR USE THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE OVEN'S LIFE CYCLE. WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE APPLIANCE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED STAFF IN COMPLIANCE WITH THE RELEVANT REGULATIONS. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE EEC DIRECTIVES CURRENTLY IN FORCE. THE APPLIANCE IS BUILT TO PROVIDE THE FOLLOWING FUNCTION: COOKING AND HEATING FOODS; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER. @@@@@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. NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.

THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK ARE IN A VISIBLE POSITION ON THE OVEN DOOR FRAME. THE NAMEPLATE MUST NEVER BE REMOVED. NEVER USE METAL SCOURING PADS OR SHARP SCRAPERS; THEY WILL DAMAGE 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 CHAMOIS LEATHER. DO NOT ALLOW SPILLS OF FOODS WITH HIGH SUGAR CONTENT (E.G. JAM) TO DRY INSIDE THE OVEN. IF THEY DRY FOR TOO LONG, THEY MIGHT DAMAGE THE ENAMEL COATING OF THE INSIDE OF THE OVEN. 31 Disposal instructions 2.

DISPOSAL INSTRUCTIONS - OUR ENVIRONMENT POLICY Our products are only packaged using non-pollutant, environment-friendly, recyclable materials. We urge you to cooperate by disposing of the packaging properly. Contact your local dealer or the competent local organisations for the addresses of collection, recycling and disposal facilities. Never leave all or part of the packaging lying around. @@ Your old appliance must also be disposed of properly.

@@@@@@@@@@@@@OUR APPROVED INSTALLATION ENGINEERS GUARANTEE YOU A JOB WELL DONE. @@THE PLUG TO BE CONNECTED TO THE POWER SUPPLY LEAD AND THE RELATIVE SOCKET MUST BE OF THE SAME TYPE AND COMPLY WITH THE RELEVANT REGULATIONS. THE POWER SUPPLY SOCKET MUST BE ACCESSIBLE EVEN AFTER THE APPLIANCE HAS BEEN BUILT-IN. NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER SUPPLY LEAD. THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.

IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. IF THE APPLIANCE FAILS TO OPERATE, DISCONNECT IT FROM THE ELECTRICAL MAINS AND CONTACT YOUR NEAREST SERVICE CENTRE. NEVER ATTEMPT TO REPAIR THE APPLIANCE. NEVER PLACE FLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE. THE APPLIANCE BECOMES VERY HOT DURING USE. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN. 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. BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED. AFTER EACH USE, ALWAYS CHECK THAT THE CONTROL KNOBS ARE TURNED TO 0 (OFF). The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.

33 Instructions for the User 4. GET TO KNOW YOUR OVEN CONTROL PANEL OVEN LIGHT HOT AIR FAN (ON SOME MODELS ONLY) SHELF AND TRAY RUNNERS 5. BEFORE INSTALLATION Never leave packaging residues unattended in the home. Separate waste packaging materials by type and consign them to the nearest separate disposal centre. The inside of the appliance should be cleaned to remove all manufacturing residues. For further information, see "10. CLEANING AND MAINTENANCE". When the oven and grill are used for the first time, they should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells. 34 Instructions for the User 6. DESCRIPTION OF FRONT PANEL CONTROLS All the cooker's control and monitoring devices are placed together on the front panel.

The table below provides the key to the symbols used. 35 Instructions for the User FUNCTION SELECTOR KNOB (STATIC OVEN) The cooking temperature is selected by turning the knob clockwise to the value required, between 50° and 240/250°C (depending on the model). For different heating effects, users can switch on only the bottom heating element () or only the grill element (). @@@@THERMOSTAT LIGHT Illuminates to indicate that the oven is heating up. @@@@@@Numbers 5 to 90/120 correspond to minutes.

@@@@@A). @@@@@@B). @@@@@@Pastry tray: useful for cooking cakes, pizza and confectionery. Roof liner: remove it to simplify cleaning inside the oven. @@@@@@30 - 40 PER Kg.

30 - 40 PER Kg. @@190 - 210 190 - 210 190 - 210 150 - 170 150 - 160 160 - 170 160 - 180 130 - 150 170 - 180 170 160 - 170 150 - 160 150 - 160 150 - 170 210 - 240 190 - 210 220 - 240 150 - 160 150 - 160 150 - 160 150 - 160 150 - 160 150 - 160 150 - 160 TIME IN MINUTES 20 - 25 25 - 30 20 - 25 65 - 90 70 - 100 65 - 90 35 - 45 100 - 130 40 - 45 70 - 90 100 - 160 160 - 240 80 - 100 30 - 50 15 - 25 Depending on size 30 - 50 40 7 35 - 45 40 - 50 40 - 60 25 65 65 65 47 Instructions for the User 10. CLEANING AND MAINTENANCE Before carrying out any operations, disconnect the appliance from the electricity supply. Never use a jet of steam for cleaning the inside of the oven. 10.1 Cleaning stainless steel To keep stainless steel in good condition, it must be cleaned regularly, after each use of the oven, after allowing it to cool. 10.2 Routine daily cleaning When cleaning and caring for stainless steel surfaces, always use only specific products which do not contain abrasives or chlorine-based acids. Instructions for use: pour the product onto a damp cloth and wipe over the surface, then rinse thoroughly and dry with a soft cloth or chamois leather.



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3 Food stains or spills Never use metal scouring pads or sharp scrapers; they will damage 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 chamois leather. Do not allow spills of foods with high sugar content (e.g. jam) to dry inside the oven. If they dry for too long, they might damage the enamel coating of the inside of the oven. 48 Instructions for the User 10.4

Cleaning the oven To keep the oven in good condition, it must be cleaned regularly, after allowing it to cool down. Remove all removable parts.

· · Clean the oven shelves with hot water and non-abrasive detergents, rinse and dry. @@@@This allows the self-cleaning liners to oxidise any deposits present, which can then be wiped away with a damp sponge once the oven has cooled. 10.5.2 Maintenance of self-cleaning liners The liners should not be cleaned using abrasive creams and ordinary cleaners.

Simply wipe with a damp sponge to avoid damaging the special enamel coating. 49 Instructions for the User 10.5.3 Removing the self-cleaning liners Remove all accessories from the inside of the oven and proceed as follows: 1 Remove the side runners (fig.1); 2 Extract the side liners "F" and "G" (fig.

2); 3 Extract the back liner "A" after undoing the threaded ring-nut "C" (fig. 2); 4 Replace the liners in their original positions. 1) 10.6 Removing the door

10.6.1 Removing doors with mobile hinges 2) With the door completely open, lift the levers A of the two hinges until they touch the hinges B and take hold of the two sides of the door with your hands, comply with the dimensions shown in figure 1-3. When installing under worktops incorporating combined hobs, a gap of at least 110 mm must be left from any side wall, as shown in figure 1. When installing in tall units, comply with the dimensions shown in figure

1-2, bearing in mind that the top/rear of the unit must have an opening 8090 mm deep. Screw the 4 screws A into the inside of the frame (fig. 1).

For installation under tops, make sure that the rear/bottom of the unit has an opening similar to that shown in figure 1 (ref. B). See the instructions supplied with the hob for the relative positioning and fixing procedures. 55 Instructions for the Installer Never use the door for leverage when inserting the oven in the cabinet. Never apply excessive pressure to the open door. 56 .



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