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You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG SC485X-8. You'll find the answers to all your questions on the SMEG SC485X-8 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG SC485X-8
User guide SMEG SC485X-8
Operating instructions SMEG SC485X-8
Instructions for use SMEG SC485X-8
Instruction manual SMEG SC485X-8

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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 qualified technician who must perform the installation, put it into operation and test the appliance.

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Manual abstract:

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72 USING THE OVEN

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..... 95 CLEANING AND MAINTENANCE ...

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..... @@@@ @@@@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 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.

DO NOT LEAN 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. 66

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. 67 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 IT HAS BEEN ESTABLISHED BY LAW THAT THE INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS TO BE 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. 68 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. 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 declines all responsibility for damage to persons or things caused by the non-observance of the above prescriptions or deriving from tampering with any part of the appliance or by the use of non-original spares. 69 Instructions for disposal 3.

ENVIRONMENTAL RESPONSIBILITY 3.1 Our environmental responsibility Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed out bin symbol on the appliance indicates that at the end of the useful life of the product, it must be collected separately from other refuse. Therefore, at the end of the product's working life, the user must deliver it to the appropriate differentiated collection centres for electrical and electronic waste, or deliver it back to the retailer when purchasing an equivalent product, on a one-for-one basis. Adequate differentiated collection for the subsequent forwarding of the decommissioned product to recycling, processing and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health, and promotes recycling of the appliance's constituent materials. Illicit disposal of the product by the user will lead to the application of administrative sanctions. The product does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.



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3.2 Your 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. It is also necessary to cut the connecting cable to the power grid, removing it along with the plug. 70 Instructions for the user 4. GET TO KNOW YOUR OVEN Control panel Roof liner Inside lights Rack and tray support frames (on some models only) Insert for the rotisserie rod (on some models only) Bottom plate (on some models only) Multifunction Model Pizza plate or cover recess (on some models only) Oven fan Pyrolytic Model 71 Instructions for the user 5. AVAILABLE ACCESSORIES NOTE: Some models accessories.

are not provided with all Rack: for holding cooking containers. Tray rack: to be placed over the top of the oven tray; for cooking foods which may drip. Oven tray: for collecting fat from foods placed on the rack above. Deep oven tray: for baking cakes, pizza and oven desserts. Handle: for removing hot racks and pans. Pizza plate: specially designed for cooking pizza and similar dishes. 72 Instructions for the user Pizza spatula: for easy placement of the pizza on the pizza plate. Pizza plate cover: for covering the pizza plate when it is not in use. Rotisserie frame: supports the rotisserie rod. Rotisserie rod: for cooking chicken and all foods which require uniform cooking over their entire surface.

· Accessories available on request: Original supplied and optional accessories may be ordered from any Authorised Support Centre. Use original SMEG accessories only. 73 Instructions for the user 5.1 Using the rack or tray The racks and trays are equipped with a mechanical safety lock which prevents them from being taken out accidentally. To insert the rack or tray correctly, check that the lock is facing downwards (as shown in the figure at the side). To remove the rack or tray, lift the front slightly. The mechanical lock must always face the back of the oven. Ovens with frames Ovens with runners Insert racks and trays fully into the oven until they come to a stop. 5.2 Using the support rack The support rack is inserted into the tray (as shown in the figure).

Using this, foods can be cooked and the fat can be collected separately from the food which is being cooked. 74 Instructions for the user 5.3 Use of the handles The handles are used to extract hot trays and racks from the oven. Use the accessories as shown in the figures at the side. 5. 4 Using the rotisserie rod (on some models only) When cooking with the rotisserie, position the frame on the third runner (see 6.2.1 Oven runners). Once the frame is inserted, the shaped part must sit facing outwards (as shown in the figure). Then prepare the rotisserie rod with the food, using the clip forks provided.

So that you can handle the rod with the food on it readily, screw on the handle provided. Ovens with runners 75 Instructions for the user Having prepared the rotisserie rod with the food, position it on the guide frame as shown in the figure. Insert the rod into the hole (detail B) so that it connects with the rotisserie motor. Make sure that the pin is placed correctly on the guide frame (detail A). Ovens with runners 76 Instructions for the user 5.5 Using the pizza plate (on some models only) With the oven cold, remove the circular cover from the bottom (as shown in the figure) and insert the pizza plate. Make sure that the plate is inserted correctly in the recess provided. For cooking use the special pizza function. Ovens with frames Ovens with runners Do not use the pizza plate other than as described, for example do not use it on gas or glass-ceramic hobs or in ovens which are not designed for are lit up, it means: If flashing, it indicates that the time is being set; if steady it shows the normal display (on multifunction models only). Indicates that the door lock is activated during the automatic cleaning phase (on pyrolytic models only).

Timer countdown activated. Delayed-start timed cooking activated. Child lock function ON (see 6.10 Seconue. 87 Instructions for the user 6.9 Programmed cooking 6.9.1 Semi-automatic cooking Semi-automatic cooking is the function which allows a cooking operation to be started and then stopped after a specific length of time set by the user when the oven will switch off automatically. Select a cooking function as described in "6.7 Selecting a cooking function".

Press the temperature selection knob twice. The display will show the digits (flashing). (Temperature knob) and Turn the knob right or left to set the number of minutes of cooking from 00:01 to 12:59 (keep the knob turned to increase or decrease more quickly). (Temperature knob) A few seconds after the desired duration is set, will stop flashing and semi-automatic cooking will start from that moment. At the end, the word STOP will be displayed.

88 Instructions for the user Cooking will be interrupted and a buzzer will sound which can be deactivated by pressing the temperature selection knob. To select another cooking time in semi-automatic mode turn the same knob right or left. (Temperature knob) To extend the cooking time manually (if the food has not been cooked properly), press the temperature selection knob again. The appliance will restart its normal operation with the previously selected cooking settings. (Temperature knob) To switch off the appliance, turn the function selection knob to "0".

(Function selection knob) Modifying the set data Once semi-automatic cooking has started, its duration can be changed. When is steady and the appliance is in the cooking phase, press the temperature selection knob. (Temperature knob) will start to flash and the preset cooking time can be changed by turning the knob right or left. (Temperature knob) 89 Instructions for the user 6.9.2 Automatic cooking Automatic cooking is the function which allows a cooking operation to be stopped at an established time depending on the time set by the user, after which the oven will switch off automatically.



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Select a cooking function as described in "6.7 Selecting a cooking function". Press the temperature selection knob twice. The display will show the digits (flashing).

(Temperature knob) and Turn the knob right or left to set the number of minutes of cooking from 00:01 to 12:59 (keep the knob turned to increase or decrease more quickly). (Temperature knob) A few seconds after selecting the desired period, will stop flashing and from that point it is possible to press the temperature selection knob to set the cooking end time. (Temperature knob) For safety reasons, when setting automatic cooking the user must first program a cooking duration and then set the cooking start time. It is not possible to set the cooking start time only, without setting the cooking duration. will appear together with the cooking end time. To alter the value, turn the knob right or left. (Temperature knob) 90 Instructions for the user A few seconds after the last button is pressed, and will stop flashing and from that point the appliance will wait for the cooking start time. When cooking is complete, the word STOP will appear, cooking will be interrupted and a buzzer will sound which can be deactivated by pressing the temperature selection knob. (Temperature knob) To extend the cooking time manually (if the food has not been cooked properly), press the temperature selection knob. The appliance will restart its normal operation with the previously selected cooking settings.

(Temperature knob) 91 Instructions for the user Modifying the set data When and are steady, press the will start flashing; temperature selection knob. turn the knob right or left to change the set time. (Temperature knob) Press the temperature selection knob again, go out, will will start flashing and the cooking end time will be displayed. The cooking end time can be put back by turning the knob right or left. A few seconds after the last change, and (Temperature knob) will appear (in steady mode) and automatic cooking will restart with the new settings.

(Temperature knob) Once cooking has been programmed, before it starts, the symbol of the selected function will remain on, as will the symbols . . 92 Instructions for the user 6.10 Secondary menu The appliance also has a concealed secondary menu allowing the user to: · Activate or deactivate the child lock mode. Activate or deactivate Showroom mode (which disables all the heating elements so that only the control panel works). Activate or deactivate low power mode.

· When the appliance is in Stand-By mode, hold down the temperature selection knob for at least 5 seconds. (Temperature knob) The setting (ON / OFF) can be changed by turning the temperature selection knob right or left. (Temperature knob) Press the temperature selection knob to go to the next setting.

(Temperature knob) 93 Instructions for the user 6.10.1 Child lock mode By activating this mode, after one minute of operation without any intervention from the user, the controls will automatically be locked, indicated by lighting up. @@@@To use the oven normally, set this mode to OFF. @@@@Perfect for sausages, ribs and bacon. @@(3rd or 4th runner). @@Perfect for cakes, pies, tarts and pizzas.

@@@@Perfect for large cuts of meat (e.g. shin of pork). We recommend using the 3rd runner. @@Hot air circulation ensures instant and uniform distribution of heat. @@@@Perfect for large volumes that call for intense cooking. @@@@(You are advised to use the 1st or 2nd runner).

@@@@We recommend using a meat thermometer for meat when roasting it. @@@@If the dough does not stick to the toothpick, the dessert is cooked. @@@@The food must be defrosted without its wrapping.

Lay out the foodstuffs to be defrosted evenly, not overlapping. @@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. 7.

1.5 Advice for cooking with the Grill and the Fan-assisted grill Using the Grill function , meat can be grilled even when it is put into the oven cold; preheating is recommended if you wish to change the effect of the cooking. With the Fan-assisted grill function preheat the oven before grilling. We recommend placing the food at the centre of the rack. , however, we recommend that you 7.

2 To save energy To save energy during use of the appliance, the following instructions may be followed: · 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. · When the appliance is not in use, switch it off completely by setting it to OFF (see 6.5 Operating modes). · Use the ECO function for cooking on a single runner. · Activate low power mode (see 6.10.3 Low power mode) · Keep the inside of the appliance clean at all times. 99 Instructions for the user 7.

3 DISHES Cooking process information table WEIGHT FUNCTION FIRST COURSES LASAGNE OVEN-BAKED PASTA MEAT ROAST VEAL LOIN OF PORK SHOULDER OF PORK ROAST RABBIT TURKEY BREAST ROAST NECK OF PORK ROAST CHICKEN GRILLED MEATS PORK CHOPS FILLET OF PORK FILLET OF BEEF LIVER SAUSAGES MEAT BALLS ROTISSERIE MEATS CHICKEN FISH SALMON TROUT 100 3 kg Static Static 1 kg 1 kg 1 kg 1 kg 1 kg 1 kg - Fan-assisted static Fan-assisted static Turbo / Circular Circular Fan-assisted static Turbo Turbo Fan-assisted grill Grill Grill Fan-assisted grill Fan-assisted grill Grill Rotisserie grill 0.7 kg Fan-assisted static Instructions for the user RUNNER POSITION FROM BOTTOM TEMPERATURE °C TIME IN MINUTES 1 or 2 1 or 2 220 - 230 220 - 230 40 - 50 40 2 2 2 2 2 180 - 190 180 - 190 180 - 190 180 - 190 180 - 190 180 - 190 180 - 200 70 - 80 70 - 80 90 - 100 70 - 80 110 - 120 110 - 120 60 - 70 1ST SURFACE 2ND SURFACE 4 3 3 4 3 3 250 - 280 250 - 280 250 - 280 250 - 280 250 - 280 7-9 9 - 11 9 - 11 2-3 7-9 7-9 5-7 5-9 9 - 11 2-3 5-6 5-6 On a rotisserie rod 250 - 280 60 - 70 2 160 - 170 35 - 40 101 Instructions for the user DISHES WEIGHT FUNCTION PIZZA PIZZA (on pizza plate) BREAD FOCACCIA DESSERTS DOUGHNUT FRUIT TART FRUIT TART SHORT PASTRY JAM TARTS PARADISE CAKE PARADISE CAKE ECLAIR LIGHT SPONGE CAKE RICE PUDDING RICE PUDDING CROISSANTS APPLE PIE CROISSANTS (on multiple runners) SHORT PASTRY BISCUITS (on multiple runners) Fan-assisted static Pizza Circular Turbo / Circular Fan-assisted static Fan-assisted static Static Circular Turbo / Circular Fan-assisted static Static Turbo / Circular Circular Turbo / Circular Static Circular Static The times indicated in the following tables do not include the preheating times and are provided as a guide only.



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Always make sure to preheat and load the oven when 102 is lit steadily. Instructions for the user RUNNER POSITION FROM BOTTOM TEMPERATURE °C
TIME IN MINUTES 1 pizza plate 2 2 280 280 190 - 200 180 - 190 8 4 30 -35 15 -20 2 2 2 2 2 2 2 2 2 2 3 1 and 3 1 and 3 160 - 170 160 - 170 170 160 -
170 170 160 - 170 170 150 - 160 150 - 160 160 170 160 180 160 - 170 160 - 170 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 16 - 20 16 - 20 For cooking on multiple runners it is recommended use only the following functions , , and to use the 1st and 3rd runners.
103 Instructions for the user 7.4 Proving and defrosting functions and proving functions. Once the Some models include defrosting desired function has been
selected, the oven will automatically set the internal temperature (30°C for defrosting, 40°C for proving). Defrosting and proving times vary depending on the
quantity of food or dough put into the oven. Where these symbols are not present, the special functions can be found under the same function, indicated by .

The choice of temperature determines whether defrosting or proving takes place based on the table below.

Temperature (°C) 30 40 Function Defrosting Proving Runner position from the bottom 1 1 Time in minutes Depending on the quantity 104 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 SMEG. 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. @@@@. Take out all removable parts. @@ Rinse and dry. @@@@ @@@@ Multifunction models: the stone must be cleaned after every use. Do not
heat it again if it has any encrustations. @@ Rinse with water then leave to dry. @@@@ Never use detergents. Never wash in the dishwasher. Never leave the
stone to soak. The damp stone must not be used for a least 8 hours after the end of the cleaning procedures.

Over time, slight cracks may appear on the surface of the stone. This is due to the normal expansion of the stone's finishing glazes at high temperatures. 108
Instructions for the user 8.7 Pyrolysis: automatic oven cleaning (on some models only) Pyrolysis is an automatic high-temperature cleaning procedure which
causes dirt to dissolve. Thanks to this process, it is possible to clean the inside of the oven with great ease.

During the first automatic cleaning cycle, unpleasant smells may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely
normal phenomenon which disappears after the first cleaning cycle. Before starting the automatic cleaning cycle, make sure that the oven does not contain
any foods or large spills from previous cooking operations. During the pyrolysis cycle, a door locking device makes it impossible to open the door. IF THE
OVEN IS INSTALLED UNDERNEATH A HOB, MAKE SURE THAT THE BURNERS OR ELECTRIC PLATES REMAIN OFF DURING THE AUTOMATIC
CLEANING CYCLE.

8.7.1 Before starting the automatic cleaning cycle Pyrolysis may be carried out at any time of the day or night (if you wish to benefit from the lower cost of
electricity overnight). Completely remove all accessories from inside the oven and the roof lining, as shown in the figure. 109 Instructions for the user
Make sure that the oven door is firmly closed. 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.

110 Instructions for the user 8.7.2 Setting the cleaning cycle Turn the function selection knob to select one of the two cleaning cycles out of and . (Function
selection knob) To start the cleaning cycle (pyrolysis), the temperature selection knob must be pressed. will light up to indicate that it is now possible to set
the cycle duration. (Temperature knob) Turn the knob right or left to increase or decrease 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). (Temperature knob) The text "Piro" will appear on the display to indicate that
the oven is performing the cleaning cycle. To display the time remaining until the end of the cleaning cycle, press the temperature selection knob.

(Temperature knob) 111 Instructions for the user Two minutes after the start of the cleaning cycle (Pyrolysis), a locking device which prevents opening of the
door will be tripped. will light up 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 delayed start, after setting the
duration press the temperature selection knob once. appear on the display. (Temperature knob) and the current time will Turn the knob right or left to
increase or decrease the time when you want to start the cleaning cycle.

(Temperature knob) A few seconds after the required duration is set, and will stay lit, and the oven will wait for the starting time set for the cleaning cycle. It
is not possible to select any functions once the door locking device has been activated. Wait for to go out. 112 Instructions for the user 8.8 VAPOR CLEAN:
assisted oven cleaning (on some models only) VAPOR CLEAN is an assisted cleaning procedure which facilitates the removal of dirt.



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Thanks to this process, it is possible to clean the inside of the oven with great ease. The dirt residues are softened by the heat and water vapour for an easier removal afterwards. Before starting the assisted cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations. Carry out assisted oven cleaning operations only when the oven is cold. 8.8.1 Before starting the assisted cleaning cycle · Completely remove all accessories from inside the oven. The roof lining can be left inside the oven. IN MULTIFUNCTION MODELS · Pour approx. 40cl (equivalent to about two glasses) of water onto the floor of the oven (as shown in the figure).

Make sure it does not overflow out of the cavity. 113 Instructions for the user IN PIZZA MODELS · Remove any accessories. In order to save energy, you are advised to remove the pizza plate and put the cover back in its slot. · Place a tray on the base of the oven as shown in the figure. · Pour approximately 40 cl of water into the tray. Make sure it does not overflow out of the cavity. · Spray a water and washing up liquid solution inside the oven using a spray nozzle. Aim the spray towards the side walls, roof, floor and deflector (the coloured zone on the figure to the side shows where the solution can be sprayed). Do not spray excessive amounts of the water and washing up liquid solution. We recommend spraying approx.

20 times at the most. · Close the door and set the assisted cleaning cycle. 114 Instructions for the user 8.8.2 Setting the assisted cleaning cycle The assisted cleaning cycle can be only be activated when the oven is cold.

If it is activated when the inside of the oven is still hot, the word STOP will appear on the display. Turn the function selection knob to select the VAPOR CLEAN cleaning cycle. (Function selection knob) To start the cleaning cycle (VAPOR CLEAN), the temperature selection knob must be pressed. will light up to show that the cleaning phase is in progress. (Temperature knob) The display will show the temperature at which the cleaning cycle is taking place and the remaining time.

Parameters such as the duration and temperature of the cleaning cycle cannot be modified. 115 Instructions for the user 8.8.3 End of the assisted cleaning cycle The water remaining at the end of the assisted cleaning cycle cannot be left inside the oven for long (for example overnight). You are advised to wear a pair of gloves during these processes. At the end of the cleaning cycle, open the door and wipe away the less stubborn dirt with a microfibre cloth. Use an anti-scratch sponge with brass filaments on more difficult encrustations (we recommend removing the door to facilitate access to restricted spaces). Dry the oven with a microfibre cloth. For improved hygiene and to avoid food being affected by any unpleasant odours, we recommend that the oven is dried using a fan function at 160°C for approximately 10 minutes. To set the function, see "6.

7 Selecting a cooking function". 116 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 (25W).

Replace the cover correctly, so that the moulded part of the glass is facing the door. Press the cover down as far as it will go so that it attaches completely to the bulb support. 117 Instructions for the user 9.2 Removing the door 9.2.

1 With moveable levers Open the door completely. Lift the levers A of the two hinges away from them until they engage. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it. If the hinges have not unlocked, repeat the operation, raising the levers A and keeping the door slightly raised. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that the grooved sections C are resting completely in the slots. Lower the door and once it is in position, disengage the levers A. 118 Instructions for the user 9.2.2 With pins Open the door completely. Insert two pins into the holes indicated A in the two hinges towards the back of them until they engage.

Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that the grooved sections C are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges. 119 Instructions for the user 9.3 Removing the door seal For multifunction models only: To permit thorough cleaning of the oven, the door seal may be removed. 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. Warning: before removing the glass panels, make sure that at least one of the door's hinges has been locked in the open position as described in "9.2 Removing the door". @@@@Remove the middle panes by lifting them upwards.

@@Remove the middle pane by lifting it upwards. @@Use absorbent kitchen roll. In the case of stubborn dirt, wash with a damp sponge and neutral detergent. Replacing the glass panels: · Replace the panes in the opposite order to 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 a slight pressure.

121 Instructions for the user 9.5 What to do if... is · Check the mains power supply. Check whether an omnipolar switch upstream of the oven supply line is in the "ON" position. Check whether it has been set in "showroom" mode, for further details see "6.10 Secondary menu". @@@@Verify whether the door locking device has switched off.



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@@@The door locking device has not properly attached to the door.

This might be because the door was accidentally opened during its activation. Switch off the oven and switch it on again waiting a few minutes before selecting a new cleaning cycle. 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. The oven display completely off The oven does not heat up · The controls respond. do not · The cooking times are · longer than those indicated in the table. After the automatic · "pyrolysis" cleaning cycle (only on some models) it is not possible to select a function. The display shows ERR 4 (on pyrolytic models only) · If the door is opened during · a fan-assisted function, the fan stops. If the problem has not been resolved or in the case of other types of fault, contact your local technical support centre.

122 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 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. 123 Instructions for the installer 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. 10.3 Positioning the oven Never use the oven door to lever the oven into place when fitting. Avoid exerting too much pressure on the 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 figures below. The oven is designed for mounting into any piece of furniture as long as it is heat-resistant (90°C). Proceed according to the dimensions shown in Figures 1, 2 and 3. For installing under a work top, follow the dimensions given in Figures 1 and 2.

For installing under a work top with combined cooking hobs, ensure a minimum clearance from any side walls of at least 110 mm. When installing in tall units, comply with the dimensions shown in figures 1 and 2, bearing in mind that the top/rear of the unit must have an opening 35-40 mm deep. Remove the screw covers on the frame and screw in the 2 screws A (fig. 5) to fix the appliance to the unit. Replace the screw covers.

For installing beneath a countertop hob, allow for a rear and bottom clearance as shown in Figure 1 (ref. F). See the relevant instructions for fitting and securing the appliance. 124 Instructions for the installer FIG.1 A Measurements (mm) 583 ÷ 585 B 554 ÷ 564 C 490 ÷ 500 D 560 min.

E 35 ÷ 40 125 Instructions for the installer FIG. 2 FIG. 3 FIG. 4 FIG. 5 126 .



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