



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG SE336SS-5. You'll find the answers to all your questions on the SMEG SE336SS-5 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG SE336SS-5
User guide SMEG SE336SS-5
Operating instructions SMEG SE336SS-5
Instructions for use SMEG SE336SS-5
Instruction manual SMEG SE336SS-5

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INSTRUCTIONS FOR THE INSTALLER: these are intended for the **qualified technician** who must install the appliance, set it functioning and carry out an inspection test.



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

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Manual abstract:

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29 DESCRIPTION OF CONTROLS _____ 33 USE OF THE OVEN _____ 37
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THE INSTALLER: these are intended for the qualified technician who must install the appliance, set it functioning and carry out an inspection test.
INSTRUCTIONS FOR THE USER: these contain user advice, description of the controls and the correct procedures for cleaning and maintenance of the appliance. 26 Introduction 1.

INSTRUCTIONS FOR SAFE AND PROPER USE THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE OVEN. WE ADVISE CAREFUL READING OF THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE OVEN. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT REGULATIONS IN FORCE. @@@@ALL OTHER USES ARE CONSIDERED IMPROPER.

@@@@THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN. NEVER UNPLUG BY PULLING ON THE CABLE. DO NOT OBSTRUCT VENTILATION OUTLETS AND HEAT DISPERSAL SLITS. IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS BELOW. @@@@@@THE PLATE MUST NOT BE REMOVED.

THE OVEN IS DESIGNED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT. 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.

BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED. The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above guidelines or by interference with any part of the appliance or by the use of non-original spares. 28 Instructions for the installer 2. INSTALLATION 2.1 Electrical connection Check that the mains voltage and power cable ratings are as per the information provided on the label attached to the oven door frame. This label must never be removed.

It is obligatory for the electrical system to be earthed according to the methods required by safety rules. 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.

@@@@@@@@The cable end to be connected to the appliance must be provided with an earth wire (yellow-green) at least 20 mm longer. The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above guidelines or by interference with any part of the appliance. 30 Instructions for the installer 2.2 Installing the oven The oven is designed for installation into any piece of furniture as long as it is heat-resistant. Proceed according to the dimensions shown in Figures 1, 2 and 3. For installing under a work top, follow the dimensions given in Figure 3. For installing under a work top beneath a hob with controls connected to the oven, ensure a minimum clearance from any side walls of at least 110 mm as shown in Figure 1.

For installing in a column, follow the dimensions given in Figure 2 allowing for a clearance of 35 to 40 mm at the top and sides of the column. Tighten the four screws (ref.A) inside the frame to secure (Fig. 1). For installing beneath a separate hob, allow for a rear and bottom clearance as shown in Figure 1 (ref. B). See relevant instructions for fitting and securing the hob. 31 Instructions for the installer Never use the oven door to lever the oven into place when fitting.

Avoid exerting too much pressure on the oven door when open. 2.

3 Connecting the hob to the oven Once installed, the hob must be connected to the oven. Install the oven allowing enough room for the following operations to take place. · Connect the earth wire (yellow-green) of the hob to the earth terminal A of the oven (see figure). · Fit the hob connectors into the appropriate sockets in the top cover of the oven. Make sure that the colours and symbols of the connectors match those of the oven sockets.

@@@@@@@@Maximum temperature in models with front glass panel is 260°C. @@@@@@Time is expressed in minutes (maximum 55 minutes). @@@@@@To set cooking time turn the knob clockwise. The numbers from 5 to 90 correspond to minutes.

@@@@@@@@@A).

@@@@@B). @@@@@. @@@@@To prevent any steam in the oven creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food. 4.2 Cooling system (certain models only) The oven is equipped with a cooling system which automatically comes on when the oven is turned on. Fan operation causes a normal flow of air which exits at the bottom part of the oven front which may continue for a brief period of time even after the oven has been turned off. 4.3 Oven light To turn on the oven light in models with static oven, rotate the temperature knob clockwise to the first setting aligned with the lamp symbol ().

The light will remain on throughout entire oven operation. In the multifunction models, the inside oven light may be turned on by simultaneously rotating the function selector knob and the timer knob. When the oven is not working, the light comes on by simply opening the door. 37 Instructions for the user 5.

AVAILABLE ACCESSORIES The oven features 4 support positions for shelves and pans of different height.

Some models do not feature all accessories. Chrome shelf: useful for holding cooking vessels. Grill mesh: for ptions for the user 6.7 Spit roasting (models with static oven) THERMOSTAT SWITCH Prepare the food on the spit rod and block fork screws A. Insert the frame B in the third level from the bottom.

@@@@@This indicates the temperature inside the oven is regular. 42 Instructions for the user 6.8 Recommended cooking table Cooking times, especially meat, vary according to the thickness and quality of the food and to consumer taste. TRADITIONAL COOKING SHELF POSITION (1 IS LOWEST) FIRST COURSES LASAGNE OVEN-BAKED PASTA MEAT ROAST VEAL ROAST BEEF ROAST PORK CHICKEN DUCK GOOSE - TURKEY RABBIT LEG OF

LAMB FISH PIZZA DESSERTS SHORT PASTRY CIAMBELLA BRIOCHES FRUIT CAKE PARADISE CAKE APPLE CAKE RICE CAKE (*) = WITH PREHEATED OVEN 2-3 2-3 2 2 2 2 2 2 1-2 1-2 1-2 1-2 1-2 1-2 1-2 1-2 TEMPERATURE (°C) 210 - 230 210 - 230 170 - 200 210 - 240 170 - 200 170 - 200 140 - 170 170 - 200 170 - 200 210 - 240 170 - 200 165 170 - 200 170 - 200 170 190 180 TIME IN MINUTES (*) 30 40 30 - 40 / KG.



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30 - 40 / KG. 30 - 40 / KG. 45 - 60 45 - 60 45 - 60 50 - 60 40 - 50 ACCORDING TO SIZE 40 - 45 15 - 20 35 - 45 40 - 45 20 - 30 60 60 60 GRILLING SHELF POSITION (1 IS LOWEST) PORK CHOPS FILLET OF PORK FILLET OF BEEF LIVER VEAL ESCALOPES HALF CHICKEN SAUSAGES MEAT-BALLS FISH FILLETS TOAST 4 3 3 4 4 3 4 4 4 4 4 TIME IN MINUTES FIRST SIDE 7-9 9 - 11 9 - 11 2-3 7-9 9 - 14 7-9 7-9 5-6 2-4 SECOND SIDE 5-7 5-9 9 - 11 2-3 5-7 9 - 11 5-6 5-6 3-4 2-3 43 Instructions for the user FAN COOKING SHELF POSITION (1 IS LOWEST) FIRST COURSES LASAGNE OVEN-BAKED PASTA CREOLE RICE MEAT ROAST VEAL ROAST PORK ROASTED BEEF FILLET OF BEEF ROAST LAMB ROAST BEEF ROAST CHICKEN ROAST DUCK ROAST TURKEY ROAST RABBIT ROAST HARE ROAST PIGEON FISH PIZZA BREAD TOAST DESSERTS CIAMBELLA FRUIT CAKE BRIOCHES SHORT PASTRY RICE CAKE APPLE CAKE PARADISE CAKE 2 2 2 2 2 2 2 2 2 2 2 2 2 2-3 2-3 2-3 1-2 2-3 2-3 2-3 2-3 2-3 2-3 2-3 2-3 TEMPERATURE (°C) 190 - 210 190 - 210 190 - 220 150 - 170 150 - 160 160 - 170 160 - 180 130 - 150 170 - 180 170 160 - 170 150 - 160 150 - 160 160 - 170 140 - 170 150 - 170 210 - 240 190 - 210 220 - 240 150 - 170 170 - 190 160 - 170 170 - 180 170 180 160 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 ACCORDING TO SIZE 30 - 50 40 7 35 - 45 40 - 50 40 - 60 20 60 60 60 44 Instructions for the user 7. CLEANING AND MAINTENANCE NEVER USE A STEAM JET TO CLEAN THE APPLIANCE. Before carrying out any maintenance, switch off the power supply to the machine. 7.

1 Cleaning stainless steel To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first. 7.1.1 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 on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or leather. 7.1.2 Food stains or residues Do not use metallic sponges or sharp scrapers: they will.



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