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You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG SE375MFX. You'll find the answers to all your questions on the SMEG SE375MFX in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG SE375MFX
User guide SMEG SE375MFX
Operating instructions SMEG SE375MFX
Instructions for use SMEG SE375MFX
Instruction manual SMEG SE375MFX

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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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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. 28 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. 30 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.

@@@@Secure power cable to oven by means of an appropriate fitting. 31 Instructions for the installer For operation on 220-240V : use an H05RR-F / H05RN-F type three-core cable (3 x 4 mm²). For operation on 380-415V2N: use an H05RR-F / H05RN-F type four-core cable (4 x 2.5 mm²). For operation on 380-415V3N: use an H05RRF / H05RN-F type five-core cable (5 x 1.5 mm²). 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. 32 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 80 to 90 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. 33 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.

@@@@Maximum temperature in models with front glass panel is 260°C. @@@@When the light flashes, the temperature inside the oven is steady. HOB CONTROL KNOB Permits to adjust cook top heating. @@@@A). @@@@B). @@To stop flashing, press key on the display. @@Press one of the two keys until the right time appears. @@@@These can be operated, while the alarm is sounding, by pressing key. @@@@The use of the minute-counter will not interrupt oven operation at the end of the set time. By pressing key , the display shows ; keep the key pressed and at the same time press keys or .

By releasing the key , the programmed count starts and the symbols and appear on the monitor. After programming the minute-counter, the display will show the right time. to display remaining time, press key . Wrong settings are prevented logically (e.g. any conflict between end of cooking time and a longer time will not be accepted by the programmer). 3.2.8 Cancellation of set data Once the programme has been set, keep the key of the function to be cancelled pressed, whi FUNCTION SWITCH THERMOSTAT SWITCH 50 ÷ 250°C This system is suitable for cooking on several levels, including different types of food (fish, meat etc.), without the tastes and smells mingling.

Air circulation in the oven ensures a uniform distribution of heat. Multiple cooking is possible as long as the cooking temperature of the different foods is the same. 44 Instructions for the user 6.3 Grill cooking FUNCTION SWITCH THERMOSTAT SWITCH . Permits rapid browning of foods. You are advised to place the pan in the highest position. When cooking small items for a short time the pan should be in the highest position. For larger items requiring longer cooking times, the pan should be lowered to avoid food being burned on top before being thoroughly cooked. Grill function must be used only with the door closed. Keep the oven door closed during grilling.

@@@Food will be lightly browned on the outside and remain soft inside. Keep the oven door closed during cooking.



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Heating up time must not exceed 60 minutes. Keep the oven door closed during grilling. @@@@The pan is best inserted in the lowest position. 6.6 Defrosting (multifunction models) FUNCTION SWITCH THERMOSTAT SWITCH IN POSITION 0 The flow of air produced by the fan ensures quicker defrosting. The air circulating inside the oven is at room temperature. The advantage of defrosting at room temperature is that it does not alter the taste and appearance of the food. 46 Instructions for the user 6.

7 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 2 1-2 1-2 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 - 200 170 - 200 140 - 170 170 - 200 170 - 200 170 - 200 210 - 240 170 - 200 165 170 - 200 170 - 200 170 190 180 TIME IN MINUTES (*) 30 40 30 - 40 / KG. 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 47 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 Pattempting to remove the door.

Hold the door on both sides with both hands near hinges B. Lift up the door forming an angle of about 45° and remove. To refit, slide the hinges A into slots in oven frame. Locate the grooves (figure C) over 51 Instructions for the user frame of oven in hinge cut out, lower the door and release the locking levers (figure B). 8.

3 Oven door seal To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure. After cleaning, refit the seal with the longer side horizontal and insert the tabs into the appropriate holes starting from the top ones. 52 .



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