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You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG SFPA140. You'll find the answers to all your questions on the SMEG SFPA140 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG SFPA140
User guide SMEG SFPA140
Operating instructions SMEG SFPA140
Instructions for use SMEG SFPA140
Instruction manual SMEG SFPA140

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We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities.
For further information on the product: www.smeg.com



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Manual abstract:

@ @ • Children must never play with the appliance. @ @ • Switch the appliance off immediately after use. • Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover. • The appliance must never be cleaned by unsupervised children. • Have qualified personnel carry out installation and assistance interventions according to the standards in force. • Do not modify this appliance. • Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance. • Do not try to repair the appliance yourself or without the intervention of a qualified technician. • If the power supply cable is damaged, contact technical support immediately and they will replace it. @ @ powder products, stain removers and metallic sponges).

• Use wooden or plastic utensils. • Do not seat on the appliance. • Do not use steam jets for cleaning the appliance. • Do not obstruct ventilation openings and heat dispersal slots. @ @ • Never leave objects on the cooking surface.

@ @ @ @ • Take care that no objects are stuck in the doors. This appliance must be disposed of separately from other waste (Directives 2002/95/EC, 2002/96/EC, 2003/108/EC). The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives. To dispose of the appliance: • Cut the power supply cable and remove it along with the plug. Power voltage Danger of electrocution • Disconnect the main power supply.

• Disconnect the power cable from the electrical system. • Consign the appliance to the appropriate selective collection centres for electrical and electronic equipment waste, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. 1.2 Manufacturer liability The manufacturer declines all liability for damage to persons or property caused by: • use of the appliance other than the one envisaged; • non-observance of the user manual provisions; • tampering with any part of the appliance; • use of non-original spare parts. 1.3 Appliance purpose • This appliance is intended for cooking food in the home environment. Every other use is considered improper. • This appliance may be used by children aged at least 8 and by people of reduced physical and mental capacity, or lacking in experience in the use of electrical appliances, as long they are supervised or instructed by adults who are responsible for their safety. • The appliance is not designed to operate with external timers or with remote-control systems. 5 EN For this appliance 1.

4 Disposal Instructions Our appliances are packed in nonpolluting and recyclable materials. • Consign the packing materials to the appropriate selective collection centres. Plastic packaging Danger of suffocation • Do not leave the packaging or any part of it unattended. • Do not let children play with the packaging plastic bags. 1.7 How to read the user manual This user manual uses the following reading conventions: Instructions General information on this user manual, on safety and final disposal. Description Description of the appliance and its accessories. Use Information on the use of the appliance and its accessories, cooking advice. Cleaning and maintenance Information for proper cleaning and maintenance of the appliance. Installation Information for the qualified technician: installation, operation and inspection.

Safety instructions 1.5 Identification plate The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason. 1.6 This user manual This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance.

Read this user manual carefully before using the appliance. Information Advice 1. Use instruction sequence. • Single use instruction. 6 Description EN 7 2 Description 2.

1 General Description 1 Control panel 2 Oven light 3 Seal 4 Door 5 Fan 6 Rack/tray support frames 7 Pizza plate (on some models only) Frame shelf Description 2.2 Control panel Display (1) The touchscreen display allows you to interact with the appliance. Press the icons to access the various available functions. The display will show all operational parameters, such as: selected function, time/temperature settings or pre-set cooking program settings. In general, press the symbol to return to the previous menu or end a function; press the symbol to confirm the selected options. 2.3 Other parts Shelves The appliance features shelves for positioning trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 2.1 General Description). Cooling fan The fan cools the oven and comes into operation during cooking.

The fan causes a steady outflow of air from above the door which may continue even after the appliance has been turned off. Interior lighting The oven light comes on when the door is opened or any function is selected, except for , and . Press the symbol to manually activate the oven light or the symbol to deactivate it during use. 8 Description EN 9 2.4 Available accessories Some models are not provided with all accessories. Rack Oven tray Useful for collecting fat from foods placed on the rack above. Deep tray Useful for collecting fat from foods placed on the rack. Useful for supporting containers with food during cooking. Tray rack To be placed over the top of the oven tray; for cooking foods which may drip. Description Pizza plate To replace the pizza plate when it is not in use.

The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation. Specially designed for cooking pizza and similar dishes. The pizza plate must only be used for cooking pizza and similar dishes. When cooking other dishes, the pizza plate must be removed from its compartment and replaced with the special pizza plate cover. Pizza spatula Original supplied and optional accessories can be requested to Authorised Assistance Centres.

Use only original accessories supplied by the manufacturer. For easily placing the pizza on the pizza plate. Pizza plate cover 10 Use EN 11 3 Use 3.1 Instructions High temperature inside the oven during use Danger of burns • Keep the oven door closed during cooking. • Protect your hands wearing heat resistant gloves when moving food inside the oven.

• Do not touch the heating elements inside the oven. • Do not pour water directly onto very hot trays. • Do not allow children to get near the oven when it is in operation. High temperature inside the oven during use Danger of fire or explosion • Do not spray any spray products near the oven. • Do not use or leave flammable materials near the oven.



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• Do not use plastic kitchenware or containers when cooking food. • Do not put sealed tins or containers in the oven. • Do not leave the oven unattended during cooking operations where fats or oils could be released. • Remove all trays and racks which are not required during cooking. Improper use Risk of damage to enamelled surfaces • Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.

• If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven. • Do not place pans or trays directly on the bottom of the oven cavity. • Do not pour water directly onto very hot trays. 3.2 First use 1. Remove any protective film from the outside or inside of the appliance, including accessories. 2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity. 3. Remove and wash all the appliance accessories (see 4 Cleaning and maintenance).

4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process. Use 3.3 Using the accessories Racks and trays Racks and trays have to be inserted into the side guides until they come to a complete stop. • The mechanical safety locks that prevent the rack from being taken out accidentally have to face downwards and towards the oven back.

Tray rack The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked. Gently insert racks and trays into the oven until they come to a stop. Clean the trays before using them for the first time to remove any residues left by the manufacturing process.

12 Use Always hold the pizza spatula by the handle to put food in and take it out of the oven.

You are advised to dust the steel surface lightly with flour to make it easier to slide fresh products on and off, as they could stick to the steel due to their moisture content. Improper use Risk of damage to surfaces • 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 this purpose. • If you like oil on your pizza, it is best to add it after removal from the oven since oil stains on the pizza plate are unsightly and may reduce its efficiency. • If the pizza plate is not in use, cover the bottom of the oven with the cover provided. With the oven cold, remove the cover from the bottom and insert the pizza plate. Make sure that the plate is inserted correctly in the recess provided. Use the specially stored programs for cooking, see "Preset recipes". 13 EN Cover and pizza plate (on some models only) Pizza spatula (on some models only) Use 3.4 Using the oven First use Home screen Press the time on the display. It is now possible to select the various available functions on the home screen of the appliance.

On the first use, or after a power failure, will be flashing on the appliance's display. In order to be able to start any cooking program, the current time must be set (if the oven is being turned on for the first time, it is also recommended you set the required language). Touch the display to enter the settings menu – see "3.9 Settings". On first use, the appliance language is set to "English" by default. When first connecting or after the power has been cut for a time it will be necessary to wait a few seconds before you can interact with the appliance. 1 Settings 2 Preset recipes 3 Cooking functions 4 Special functions 5 Personal recipes History Touch the "Smeg" logo on the Home screen to view the most recent Preset or Personal recipes used. 14 Use 1. emely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking.

3.5 Cooking advice General advice • Use a fan assisted function to achieve consistent cooking at several levels. • It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside). • To prevent condensation from forming on the glass, hot food should not be left inside the oven for too long after cooking. Advice for cooking meat • Cooking times vary according to the thickness and quality of the food and to consumer taste.

• Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; if not, it needs another few minutes cooking. Advice for cooking with the Grill and the Fan with grill • Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking. • With the Fan with grill function, we recommend that you preheat the oven before grilling. • We recommend placing the food at the centre of the rack.

18 Use • 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. • Keep the inside of the appliance clean at all times. • (Where fitted) When it is not being used, remove the pizza plate and put the cover back in its slot. • Use dark menu contains some functions like the minute minder with the oven off, cooking functions (certain models only), keep warm or cleaning functions (certain models only). Defrost Rapid defrost is assisted by switching on the fan and the upper heating element, ensuring even distribution of low-temperature air inside the oven. Food warming To heat food or keep it hot. Certain functions are not available on all models. Keep warm Useful to keep already cooked food warm without altering the taste and smell obtained during cooking.

List of special functions Minute minder This function sounds a buzzer when the time set has elapsed. Proving Leavening helped by heat from above allows any type of dough to prove, ensuring optimal results in a short time. During proving, the internal light is disabled so as not to affect the result of the function. Turn on the light manually if this should be necessary. Vapor Clean This function makes cleaning easier using the steam produced by a little quantity of water poured onto the appropriate drawing placed on the bottom. Pyrolytic Setting this function, the oven reaches temperatures up to 500°C, destroying all the grease which forms on the internal walls. 24 Use Eco pyrolytic When this function is set, the oven executes a pyrolytic cycle at 500°C for a pre-set time. For use in the case of ovens which are not too dirty. 1. Select minute minder from the special functions menu.

The more complex special functions are illustrated below. @@@@ Press the symbol to display the time again, when required. @@ Food warming 1.

@@@@@@@ Do not stack plates too high. @@@@ Select the weight of the dish to cook.

Starting a program 1.



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@@5. @@@@Program end 1. @@7. @@@@For example, it can be used to cook several pizzas in a row.
 @@Wait for the specific message. 3. Press the program. @@Select the program to change and the change option.
 @@@@ @@@@ @@@@ @@@@ @@@@ @@@@ @@@@ @@@@ (°C) 280 280 230 Time (minutes) 7 4 6 31 EN MEATS Use SLOW COOKING Subcategory Beef Lamb Pork Veal
 Cooking rare medium well done Weight (Kg) 1 1 1 1 1 1 Function Static Static Turbo Turbo Turbo Level 2 2 2 2 2 2 Temp. (°C) 90 90 90 90 90 90 Time
 (minutes) 105 300 380 360 330 360 VEGETABLES Subcategory Mixed vegetables Potatoes Cooking grilled roasted frozen roasted Weight (Kg) 0.5 1 0.5 1
 Function Grill Circulaire Fan assisted Turbo Level 4 2 2 2 Temp. (°C) 250 170 220 200 Time (minutes) 25 45 13 40 The cooking times in the table refer to the
 food indicated in the recipe and are a guide only; they may vary depending on personal taste. The tables give the factory-set data.

To reset a predefined program with the original settings after it has been modified, just enter the data given in the table above. If ECO logic mode (see 3.8
 Personal recipes) has been activated, cooking times or preheating times may vary. 32 Use This menu allows you to enter a personal recipe with the
 parameters you wish to use. On first use, the appliance will only offer to let you add a new recipe. After storing your recipes, these will then be available in
 the relative menu. In order to be able to save the recipe, the name must contain at least one character. 4. When you have finished making Up to 10 personal
 recipes can be stored. Adding a recipe 1.
 Select “add” from the personal recipes menu. @@Select the parameter to change: Cooking temperature, function, duration, shelf, weight. If the changes are
 not confirmed, the program will remain unchanged. The recipe name can contain maximum 10 characters, including spaces. 33 EN 3.
 8 Personal recipes 3. Press the symbol; you will be asked to enter a name for the recipe. Use Starting a personal recipe 1. Select a previously saved personal
 recipe with the control knob (in the example, a recipe for “duck” has been saved). Changing a personal recipe 1.
 Select a previously saved personal recipe with the control knob (in the example, a recipe for “duck” has been saved). 2. Select the “start” option from the
 submenu. 2. Select the change option from the submenu. 3. Cooking will start with the parameters previously set for the recipe. During cooking it is always
 possible to modify the temperature and cooking time, but this will not be saved to the recipe for future use. 3. Repeat the same steps, starting at point 2 of the
 chapter “Adding a recipe”.

34 Use 1. Select a personal recipe. 2. Select the “function delayed” option from the submenu. 1. Select a personal recipe. 2. Select the “Delete” option from
 the submenu. 3. Select the end of cooking time.
 3. Confirm the deletion. Select YES to permanently delete the recipe. It is not possible to set an end of cooking time which would be before the current time
 plus the recipe duration. 4.
 The appliance will wait for the start time to start cooking with the specified parameters. 35 EN Delay cooking Deleting a personal recipe Use 3.9 Settings The
 product is set using this menu. Control lock Allows the appliance to automatically lock the controls after one minute of normal operation without any
 intervention from the user. Language Sets the interface language from those available.
 To temporarily disengage the lock during cooking, press any setting. Press the icon displayed to the side for 3 seconds to unlock the appliance. Clock Sets the
 time displayed. 36 Use Demo mode This mode allows the appliance to deactivate all heating elements, while keeping the control panel active. Sound The
 appliance beeps whenever the controls are pressed. This setting disables these sounds. If the mode is active, “demo mode” will be shown on the display. To
 use the appliance normally, set this mode to OFF. Eco-Logic This mode allows the appliance to limit the power used. The symbol will appear on the display if
 this option is enabled.

Activating eco-logic mode means that preheating and cooking times may be extended. 37 EN Cleaning and maintenance 4 Cleaning and maintenance 4.1
 Instructions Improper use Risk of damage to surfaces • Do not use steam jets for cleaning the appliance. @@anodizing, nickel- or chromium-plating).
 @@@powder products, stain removers and metallic sponges). @@@@Rinse thoroughly and dry with a soft cloth or a microfibre cloth. @@@@To remove the
 door proceed as follows: 1. @@@@2. @@1. @@2.
 Then, pull the front part upwards (2). In this way, the 4 pins attached to the glass detach from their housings in the oven door. 3. To reassemble the door, put
 the hinges in the relevant slots in the oven, making sure that grooved sections A are resting completely in the slots. Lower the door and once it is in place
 remove the pins from the holes in the hinges.
 3. Some models have an intermediate glass panel. Remove the intermediate glass panel by lifting it upwards. 4.6 Cleaning the door glazing The glass in the
 door should always be kept thoroughly clean.
 Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent. We recommend the use of cleaning products
 distributed by the manufacturer. Cleaning and maintenance 4. Clean the external glass panel and the panels previously removed. Use absorbent kitchen roll.
 In case of stubborn dirt, wash with a damp sponge and neutral detergent. 4.8 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 warm water and non-abrasive detergent. Carefully rinse and dry damp parts. 5. Refit the panels in the reverse order in which they
 were removed. 6. Reposition the internal glass panel. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight
 pressure. The oven should be operated at the maximum temperature for about 15-20 minutes after the use of specific products, to burn off the residues left
 inside the oven. For easier cleaning, remove the door. 40 Cleaning and maintenance Removing the guide frames enables the sides to be cleaned more easily.
 This operation should be performed each time the automatic cleaning cycle is used (on some models only). To remove the guide frames: Pull the frame
 towards the inside of the oven to unhook it from its groove A, then slide it out of the seats B at the back. When cleaning is complete, repeat the above
 procedures to put the guide frames back in. Remove in sequence the pizza plate cover (1) and the base (2) on which it is placed. The base has to be lifted a few
 millimetres, then pulled outwards.
 Lift the end of the lower heating element (3) a few centimetres and clean the oven base. Put the pizza plate base back in place, pushing it in until it hits the
 back of the oven, and push it down so that the heating element plate is embedded into the base itself.



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41 EN Removing racks/trays support frames On pizza models only: Cleaning and maintenance 4.9 Vapor Clean: assisted oven cleaning (on some models only) Vapor Clean is an assisted cleaning procedure which facilitates the removal of dirt. Thanks to this process, it is possible to clean the inside of the oven very easily.

The dirt residues are softened by the heat and water vapour for easier removal afterwards. Improper use Risk of damage to surfaces • Remove any food residues or large spills from previous cooking operations from the inside of the oven. • Carry out assisted oven cleaning operations only when the oven is cold. Preliminary operations Before starting the Vapor Clean function: • Completely remove all accessories from inside the oven. The upper guard can be left inside the oven. • For multifunction models: Pour approx. 40 cl of water onto the floor of the oven. Make sure it does not overflow out of the cavity. • For pizza models: Place a tray on the bottom of the oven. • Pour approximately 40 cl of water into the tray.

Make sure it does not overflow out of the cavity. 42 Cleaning and maintenance • Spray a water and washing up liquid solution inside the oven using a spray nozzle. Direct the spray against the side walls, upwards, downwards and towards the deflector. If the internal temperature is greater than that required for the Vapor clean function, the cycle will be stopped immediately and "Internal temperature unsafe, please wait until the oven is cool" will appear on the display. Leave the appliance to cool down before activating the assisted cleaning cycle. 1. Select the Vaporclean cleaning function from the special functions menu. • Close the door. We recommend spraying approx. 20 times at the most.

2. The duration and temperature of the cleaning cycle will appear on the display. 3. Press the symbol to start the cycle. 43 EN Vapor Clean setting Cleaning and maintenance 4.

The appliance beeps at the end of the Vapor Clean cleaning cycle; this can only be interrupted by pressing . or End of the Vapor Clean cycle 5. Open the door and wipe away the less stubborn dirt with a microfibre cloth. 6. Use an anti-scratch sponge with brass filaments on tougher encrustations.

7. In case of grease residues use specific oven cleaning products. 8. Remove the water left inside the oven. For improved hygiene and to avoid food being affected by any unpleasant odours, we recommend that the oven is dried using a fan assisted function at 160°C for approximately 10 minutes. We recommend wearing rubber gloves for these operations. For easier manual cleaning of the parts difficult to reach, we recommend removing the door. The temperature and time parameters cannot be modified by the user. 44 Cleaning and maintenance 1. Select the pyrolytic or eco pyrolytic option from the special functions menu.

Pyrolytic is an automatic hightemperature cleaning procedure which causes dirt to dissolve. Thanks to this process, it is possible to clean the inside of the oven very easily. Improper use Risk of damage to surfaces • Remove any food residues or large spills from previous cooking operations from the inside of the oven. • Switch off the burners or electric hot plates of the hob installed above the oven. Preliminary operations Before starting the pyrolytic cycle: • Clean the internal glass panel following the usual cleaning instructions. • For very stubborn encrustations spray an oven cleaning product onto the glass (read the warnings on the product); leave for 60 minutes, then rinse and dry the glass using kitchen roll or a microfibre cloth. • Completely remove all accessories from inside the oven. • Remove the racks/trays support frames. • Remove the upper guard (where present). • Close the door.

2. If required, press the symbol to select a different duration from the preset one. The duration can be changed from a minimum of 2 hours to a maximum of 3 hours (except for the function whose duration is 120 minutes). Recommended pyrolytic cycle duration: • Light dirt: 2 hours. • Medium dirt: 2 ½ hours. • Heavy dirt: 3 hours. 45 EN 4.10 Pyrolytic: automatic oven cleaning Pyrolytic function setting Cleaning and maintenance 3. Press the cycle. symbol to start the pyrolytic 5.

At the end of the pyrolytic cycle, the door remains locked as long as the temperature inside the oven returns to safety levels. Wait for the appliance to cool down and collect the residues deposited inside with a damp microfibre cloth. Pyrolytic 4. The display shows "cleaning in progress" and the remaining time to indicate that the appliance is carrying out the automatic cleaning cycle. Two minutes after the pyrolytic cycle has started the door is locked (the door lock indicator light comes on) by a device that prevents the door from being opened. No function can be selected during cooling. During the first pyrolytic cycle, unpleasant odours may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first pyrolytic cycle. 46 Cleaning and maintenance During the pyrolytic cycle the fans produce a more intense level of noise due to a greater rotation speed. This is an absolutely normal operation, intended to provide more effective heat dispersal.

At the end of the pyrolytic cycle, the fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven. If the pyrolytic cycle gives unsatisfactory results at minimum duration, it is recommended to set a longer time for successive cleaning cycles. Setting of programmed pyrolytic cycle It is possible to program the pyrolytic cycle start time like all other cooking functions. 6. After selecting the pyrolytic cycle duration, press the symbol and select "function delayed". It is not possible to select any function once the door lock device has been activated. It remains possible, however, to switch off the appliance using the specific controls. 8. The appliance waits for the set start time. 47 EN 7.

@@5. Replace the lamp with one of the same type (40W). 6. Refit the glass cover. 7.

@@ Completely remove all accessories from inside the oven. 2. Remove the racks/trays support frames. 3. Remove the bulb cover using a tool (e.g. a screwdriver). 4. @@@@The appliance does not heat up: • Check whether it has been set in "showroom" mode (for further details see "Settings"). The controls do not respond: • Check whether it has been set to "control lock" mode (for further details see "Settings"). The cooking times are longer than those indicated in the table: • Check whether it has been set to "ecologic" mode (for further details see "Settings"). After the automatic cleaning cycle (pyrolytic) it is not possible to select a function: • Verify whether the door lock has deactivated. @@@@ Switch the oven off and on again, waiting a few minutes before selecting a new cleaning cycle.



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If the problem has not been resolved or in the case of other types of fault, contact your local technical support centre. If other Error XX error messages are indicated: note down the error message, function and set temperature and contact your local technical support centre.

49 EN What to do if... If the door is opened during a fan assisted function, the fan stops: • 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. Installation 5 Installation

5.1 Electrical connection Power voltage Danger of electrocution • Have the electrical connection performed by authorised technical personnel. • The appliance must be connected to earth in compliance with electrical system safety standards. • Disconnect the main power supply.

General information Check the grid characteristics against the data indicated on the plate. 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 works at 220-240 V~. Use a H05V2V2-F type three-core cable (3 x 1.

5 mm² cable, referring to the cross section of the internal conductor). Perform the ground connection using a wire that is 20 mm longer than the other wires. Fixed connection Fit the power line with an omnipolar circuit breaker in compliance with installation regulations. The circuit breaker should be located near the appliance and in an easily reachable position. Connection with plug and socket Make sure that the plug and socket are of the same type.

Avoid using adapters and shunts as these could cause overheating and a risk of burns. 5.2 Cable replacement Power voltage Danger of electrocution • Disconnect the main power supply. 1. Unscrew the rear casing screws and remove the casing to access the terminal board. 2. Replace the cable. 3. Make sure that the cables (for the oven or any hob) follow the best route in order to avoid any contact with the appliance. 50 Installation Heavy appliance Danger of crush injuries • Place the appliance into the piece of furniture with the aid of a second person.

Pressure on the open door Risk of damages to the appliance • Never use the oven door to lever the appliance into place when fitting. • Avoid exerting too much pressure on the oven door when open. Heat production during appliance operation Risk of fire • Check that the piece of furniture material is heat resistant. • Check that the piece of furniture has the required slots. Fastening bushings Remove the bushing covers inserted on the oven front. Cover the bushings with the covers removed previously. Appliance overall dimensions (mm) Mount the appliance into the recess. 51 EN 5.3 Positioning Secure the appliance to the piece of furniture using screws. Installation Mounting under worktops (mm) Mounting into a column (mm) Make sure that the piece of furniture rear/bottom part has an opening of approx.

60 mm. Make sure that the piece of furniture top/rear part has an opening approx. 35-40 mm deep. 52 .



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