



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG SUK61MFX5. You'll find the answers to all your questions on the SMEG SUK61MFX5 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG SUK61MFX5  
User guide SMEG SUK61MFX5  
Operating instructions SMEG SUK61MFX5  
Instructions for use SMEG SUK61MFX5  
Instruction manual SMEG SUK61MFX5

## Contents

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1. INSTRUCTIONS FOR SAFE AND PROPER USE	4
2. INSTALLATION OF THE APPLIANCE	6
3. ADAPTATION TO DIFFERENT TYPES OF GAS	9
4. FINAL OPERATIONS	12
5. DESCRIPTION OF CONTROLS	14
6. USE OF THE HOB	16
7. USE OF THE OVEN	18
8. ELECTRONIC PROGRAMMER (ONLY ON EQUIPPED MODELS)	21
9. AVAILABLE ACCESSORIES	23
10. CLEANING AND MAINTENANCE	24
11. EXTRAORDINARY MAINTENANCE	26

THESE INSTRUCTIONS ARE VALID ONLY FOR THE END USER COUNTRIES WHOSE IDENTIFICATION SYMBOLS APPEAR ON THE COVER OF THIS MANUAL.



**INSTRUCTIONS FOR THE INSTALLER:** these are for the **qualified technician** who must carry out a suitable check of the gas system, install the appliance, set it functioning and carry out an inspection test.



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

3



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**Manual abstract:**

2. 3. 4. 5. 6. 7. 8. 9. @@@@ 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 COOKER. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE COOKER.

ALSO KEEP THE SERIES OF NOZZLES SUPPLIED. 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. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: COOKING AND HEATING-UP OF FOOD. ALL OTHER USES ARE CONSIDERED IMPROPER.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE. DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT.

SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE. IT IS COMPULSORY THAT THE APPLIANCE BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES. THE PLUG TO BE CONNECTED TO THE POWER CABLE AND THE SOCKET MUST BE THE SAME TYPE AND MUST CONFORM TO CURRENT REGULATIONS.

THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN. NEVER UNPLUG BY PULLING ON THE CABLE.

IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE APPLIANCE, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE. WHEN NOT IN USE, MAKE SURE THAT THE CONTROL KNOBS ARE IN THE CORRECT (OFF) POSITION. NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES. TO BE INSTALLED ONLY BY AN AUTHORIZED PERSON. THE I.D.

PLATE WITH TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME IS POSITIONED VISIBLY IN THE STORAGE COMPARTMENT. THE PLATE MUST NOT BE REMOVED. DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE HOB GRIDS. 4 Introduction DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN. DO NOT USE CONTAINERS OR BROILERS THAT EXTEND BEYOND THE OUTER PERIMETER OF THE HOB. THE APPLIANCE IS DESIGNED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT. WHEN OPERATING THE GRILL ALL ACCESSIBLE PARTS COULD BECOME VERY HOT: KEEP OUT OF THE WAY OF CHILDREN. IF THE APPLIANCE IS TO BE POSITIONED ON A PLATFORM IT MUST BE INSTALLED IN SUCH A WAY AS TO PREVENT IT FROM SLIPPING OFF THE FORMER.

DO NOT APPLY DECORATIVE PANELS TO THE LOWER PART OF THE COOKER AS THEY MAY PREVENT CORRECT AIR CIRCULATION AND CAUSE OVERHEATING. @@@@ Corgi gas installers are approved to work to safe and satisfactory standards. All gas installation, servicing and repair work must be in accordance with the gas safety regulations 1984 (installation and use) as amended 1990. It can be placed against walls higher than the hob, at a distance of at least 50 mm from the side of the appliance, as shown in the drawings A and B relating to the installation classes. Wall units or extractor hoods located above the hob must be at least 750 mm away from it.

A Built-in appliance Free-standing installation B A Built-in appliance Free-standing installation B The appliances with a gas bottle compartment and electric oven can only be installed as class 1 (see fig. B). 6 Instructions for the installer 2.1 Electrical connection Make sure that the power line voltage matches the specifications indicated on the rating plate located inside the storage compartment. This rating plate must never be removed.

If the appliance is connected to the supply by means of a fixed connection, install a multipolar cut-out device on the line, with contact opening distance equal to or greater than 3 mm, located near the appliance and in an easily reachable position. Connection to the supply may be fixed or with plug and socket. In the latter case the plug and socket must be suitable for the cable employed and conform with the regulations in force. Regardless of the type of connection, earthing of the appliance is absolutely obligatory. Before connection make sure that the supply line is suitably earthed. Avoid the use of reducers, adapters or shunts. 1 - For operation on 220-240V: use a three-pole H05RR-F or 2 H05V2V2-F cable having a cross section of 3 x 2.5 mm (90 cm 2 wide models) or 3 x 1.5 mm (60 cm wide models). 2 - For operation on 380-415V2N (only for 90 cm wide models): use a four-pole H05RR-F or H05V2V2-F cable having 2 a cross section of 4 x 1.

5 mm . 3 - For operation on 380-415V3N (only for 90 cm wide models): use a five-pole H05RR-F or H05V2V2-F cable having 2 a cross section of 5 x 1.5 mm The cable end to be connected to the appliance must be provided with ground wire (yellow-green) at least 20 mm longer. Caution: only 90 cm wide models can be connected on a two-phase or three-phase system. 2.2 Ventilation requirements The room containing the appliance should have an air supply in accordance with B.S. 5440 part 2 1989. 1. All rooms require an opening window or equivalent, and some rooms will require a permanent vent as well. 3 2 2. For room volumes up to 5 m an air vent of 100 cm is required. 3 3. If the room has a door that opens directly to the outside, and the room exceeds 1 m no air vent is required. 3 3 2 4.

@@@5. If there are other fuel burning appliances in the same room B.S. @@@3 6. @@@@669.

@@@ Smooth welded connector Make the connection to the appliance using a flexible bayonet style hose in accordance to B.S. 669. @@ Always apply a suitable sealing substance (such as Teflon tape) between the flexible connection L and the appliance supply tube B. 8 Instructions for the installer 3. ADAPTATION TO DIFFERENT TYPES OF GAS Before performing any cleaning or maintenance work, disconnect the appliance from the mains. The cooker hob is preset for natural gas G20 (2H) at a pressure of 20 mbar. In the case of operation with other types of gas the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described below. 3.

1 Replacement of nozzles on the hob This operation requires no primary air regulation. 1. Extract the grids and remove all the caps and flame-spreader crowns; 2. unscrew the burner nozzles with a 7 mm socket wrench; 3. replace the nozzles according to the type of gas to be used and the description in paragraph "3.2 Burner and nozzle characteristics table". 4. Replace the burners in the correct position. 9 Instructions for the installer 3.2 Burner and nozzle characteristics table (Mod.

90 cm.) Burner Rated heating capacity (kW) LPG G30/G31 28/37 mbar Nozzle diameter 1/100 mm 50 65 85 94 Reduced flowrate (W) 350 450 800 1500 Flowrate g/h G30 73 131 218 254 Flowrate g/h G31 71 129 214 250 Auxiliary Semi rapid Rapid Triple crown 1.0 1.8 3.0 3.

5 Rated heating capacity (kW) Burner NATURAL GAS G20 20 mbar Auxiliary Semi rapid Rapid Triple crown 1.0 1.8 3.0 3.5 Nozzle diameter 1/100 mm 72 97 115 140 Reduced flowrate (W) 350 450 800 1500 3.

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3 Arrangement of the burners on the hob (Mod. 90 cm.) BURNERS 1 2 3 4 Auxiliary Semi rapid Rapid Triple crown 10 Instructions for the installer 3.4 Burner and nozzle characteristics table (Mod. 60 cm.) Burner Rated heating capacity (kW) LPG G30 30 mbar Nozzle diameter 1/100 mm 50 65 91 Reduced flowrate (W) 350 450 1500 Flowrate g/h G30 73 131 233 Flowrate g/h G31 71 129 229 Auxiliary Semi rapid Triple crown Burner 1.0 1.8 3.2 Rated heating capacity (kW) NATURAL GAS G20 20 mbar Nozzle diameter 1/100 mm 72 97 133 Reduced flowrate (W) 350 450 1500 Auxiliary Semi rapid Triple crown 1.0 1.

8 3.5 3.5 Arrangement of the burners on the hob (Mod. 60 cm.) BURNERS 1. Auxiliary 2. Semi rapid 4 Triple crown 11 Instructions for the installer 4. FINAL OPERATIONS After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the grids. Following adjustment to a gas other than the preset one, replace the gas adjustment label fixed to the appliance with the one corresponding to the new gas. This label is in the packet together with the nozzles.

4.1 Regulation of the hob burner minimum level for natural gas Light the burner and turn it to the minimum position. @@@@Repeat the operation on all the gas taps. @@@@All vessels must have a flat and smooth bottom. @@@@and max.

@@@. @@ELECTRONIC PROGRAMMER ". @@@@Cooking time must not exceed 60 minutes. @@@@To activate /). @@@@An oven dish should be used to contain the sauces.

@@@@This function is identified by the symbol on the oven functions knob. To cook a pizza, proceed as described below. With the oven cold, remove the round cover from the bottom of the -up, to see the remaining time, press the key . @@@@They can be manually de-activated by pressing the keys and together. @@@@AVAILABLE ACCESSORIES The oven has 4 support for positioning plates and racks at various heights. Oven grill: for cooking food on plates, small cakes, roasts or food requiring light grilling. Plate grill: for placing above plate for cooking foods that might drip. Oven plate: useful for catching fat from foods on the grill above. Pizza plate: specially designed for cooking pizza. For use as described in point "8.

4 Using the "pizza" function" Pizza shovel: a convenient way of putting the pizza on the special plate in the oven. Pizza plate stand: so that the hot pizza plate does not have to be placed directly on a table or other delicate surfaces. Spit support (certain models only): to be inserted in the 2 guides of the oven before using the spit. nd Roasting spit (certain models only): useful for cooking chicken, sausages and anything else requiring uniform cooking over the whole surface. Accessories on Request You can order the lower base and self-cleaning oven panels through Authorised Assistance Centres. 23 Instructions for the installer 10. CLEANING AND MAINTENANCE 10.1 Cleaning stainless steel and enamelled versions To maintain stainless steel in good condition clean it regularly after each use, once it has cooled down. 10.1.

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. @@@@Rinse thoroughly and dry with a soft cloth or deerskin. @@@@If left to set for too long, they might damage the enamel lining of the oven.

10.2 Cleaning of the hob components 10.

2.1 Grids Remove the grids and clean them in warm water with a non-abrasive detergent, taking care to remove any encrustations. Replace them on the hob. Continuous contact of the grids with the flame can cause the enamel near the hot areas to be altered. This is completely natural and does not compromise the functionality of the component.

10.2.2 Burner caps and flame cap crowns The caps and flame-spreader crowns are extractable to facilitate cleaning. Wash them in hot water with non-abrasive detergent, taking care to remove any encrustations, and wait until they are perfectly dry. WARNING: do not wash these components in the dishwasher. Replace the flame-spreader crowns, checking that they are positioned in their housing with their respective caps, taking care that flamespreader holes A correspond to the spark plugs and the thermocouples. @@Check them regularly and clean with a damp cloth if necessary. @@@@Rinse and dry. @@@@Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent.

When cleaning, the appliance must be dried thoroughly since detergent and water drips might damage its operation and appearance. 25 Instructions for the installer 11. EXTRAORDINARY MAINTENANCE The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations. Before any intervention, disconnect the power supply of the device. 11.1 Replacement of light bulb Remove cover A by twisting anticlockwise, replace bulb B with another similar bulb (25 W). Refit the cover A. Only use oven bulbs (T 300°C). 11.

2 Removing the door Hold the door on both sides with both hands near hinges A and raise levers B. Lift up the door forming an angle of about 45° and remove. To refit, slide the hinges A in the grooves, drop the door and release levers B. 11.3 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. 11.4 Lubrication of the taps In time the taps may be difficult to turn or may be blocked. Clean them inside and replace the lubrication grease.

This operation should be carried out by a specialised technician. 26 .



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