



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG SUK62MFX5. You'll find the answers to all your questions on the SMEG SUK62MFX5 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual SMEG SUK62MFX5**  
**User guide SMEG SUK62MFX5**  
**Operating instructions SMEG SUK62MFX5**  
**Instructions for use SMEG SUK62MFX5**  
**Instruction manual SMEG SUK62MFX5**

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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 are intended for the qualified technician who must install the appliance, set it functioning and carry out an inspection test.

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**Manual abstract:**

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10. 11. 12. 13. 14.

15. 16. @@@@CORGI REGISTERED INSTALLERS UNDERTAKE TO WORK TO SATISFACTORY STANDARDS. DISCONNECTION OF GAS AND ELECTRIC APPLIANCES SHOULD ALWAYS BE CARRIED OUT BY COMPETENT PERSON. 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 APPLIANCE.

WE ADVISE CAREFUL READING OF THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE APPLIANCE. 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. NEVER USE THIS APPLIANCE FOR HEATING ROOMS. DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE. DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.

DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE HOB GRIDS. THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS VISIBLY POSITIONED ON THE REAR PROTECTIVE COVER OF THE APPLIANCE. A COPY OF THE PLATE IS INCLUDED WITH THE HANDBOOK AND YOU ARE ADVISED TO FIX IT IN THE APPROPRIATE SPACE ON THE INSIDE COVER PAGE. THE PLATE MUST NEVER BE REMOVED. 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. 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. The manufacturer declines all responsibility for damage to persons or things caused by nonobservance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares. 4 Safety instruction 2. SAFETY INSTRUCTION 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. DO NOT ATTEMPT TO MOVE THE APPLIANCE BY PULLING ON THE DOOR OF HANDLES.

OPEN THE DOOR AND GRASP THE FRAMES OF THE OVEN TAKING CARE THAT THE DOOR DOES NOT SHUT ON YOUR FINGERS. IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE EARTHED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES. WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS. THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN. NEVER UNPLUG BY PULLING ON THE CABLE.

ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE "ZERO" (OFF) POSITION WHEN YOU FINISH USING THE OVEN. NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES. PARTS OF THE APPLIANCE MAY BE HOT DURING OR IMMEDIATELY AFTER USE. CARE SHOULD BE TAKEN TO AVOID TOUCHING HEATING ELEMENTS INSIDE THE OVEN. ALLOW SUFFICIENT TIME FOR THE APPLIANCE TO COOL AFTER SWITCHING OFF. THE APPLIANCE IS DESIGNED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT. THE APPLIANCE BECOMES VERY HOT DURING USE. SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS. DURING COOKING, DO NOT COVER THE BOTTOM OF THE OVEN WITH ALUMINIUM, TIN FOIL OR GREASEPROOF PAPER AND DO NOT PLACE PANS OR OVEN TRAYS ON IT AS THIS MAY DAMAGE THE ENAMEL COATING.

DO NOT USE CONTAINERS OR BROILERS THAT EXTEND BEYOND THE OUTER PERIMETER OF THE HOB. IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE APPLIANCE, FOLLOWING THE INSTRUCTIONS. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE. 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. NEVER ATTEMPT TO REPAIR THE APPLIANCE. ALL REPAIRS MUST BE CARRIED OUT BY AN AUTHORISED ENGINEER OR AT AN AUTHORISED SERVICE CENTRE. BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED. 5 Instructions for the user 3. KNOW YOUR COOKER FRONT CONTROL PANEL OVEN CAVITY OVEN FAN OVEN LIGHT OVEN DOOR DOOR HANDLE OVEN GUIDE FOR SHELF AND PAN COOLING SYSTEM The cooker is equipped with a cooling fan, which starts up either when the small oven is switched on or a few minutes after the large oven is switched on, depending on the oven in use.

Fan cause a steady outflow of air from rear top skirtboard of the appliance which may continue for a brief period of time even after the oven has been turned off. 4. BEFORE FIRST 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. Before using the oven for the first time, pre-heat it to maximum temperature long enough to burn any manufacturing oily residues which could give the food a bad taste.

HOW TO PROCEED Remove all the accessories from the inside of the oven. Remove all the removable label and any protective foils from the outside and the inside of the oven. appears on the display. See paragraph "5. Before using the oven make sure that the symbol ELECTRONIC PROGRAMMER" and the thermostat knob to 250°C. For the small oven simply Set the function knobs on the symbol turn the thermostat knob on the symbol . 6 Instructions for the user 5. ELECTRONIC PROGRAMMER The programmer user instructions are valid only for the large oven. LIST OF FUNCTIONS MINUTE-COUNTER KEY COOKING TIME KEY END-OF-COOKING KEY DECREASE TIME KEY INCREASE TIME KEY 5.1 Clock adjustment When using the oven for the first time, or after a power failure, the display flashes regularly and indicates . Press the keys and at the same time the keys or : each single press changes the time by 1 minute either up or down. Before setting the programmer activate the desired function and temperature. 5.2 Semiautomatic cooking Use this setting for automatic oven switch-off at the end of cooking time.

By pressing key , the display lights up, showing ; keep the key pressed and at the same time, press keys or to set the cooking time. Release key to start the programmed cooking time count. The display will now show the right time together with symbols A and . 5.3 Automatic cooking Use this setting to automatically start and stop the oven. , the display lights up showing ; keep the key pressed and at the same By pressing key time, press keys or to set the

*cooking time.*



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the sum of the right time + cooking time will appear; keep the key pressed and at the same time press keys 0 to regulate the end of cooking time. to start the programmed count and the display will show the right time together with Release key symbols A and . After set-up, to see the cooking time remaining, press the key ; to see the end of cooking time press the key . Set-up with incoherent values is logically prevented (e.g. the contrast between a cooking time and a longer period will not be accepted by the programmer).

7 Instructions for the user 5.4 End of cooking When cooking is over, the oven will automatically switch off and, at the same time, an intermittent alarm will sound. After switching off the alarm, the display will once again show the right time together with the symbol , indicating that the oven has returned to manual operation mode.

5.5 Adjusting alarm volume The acoustic alarm has three different settings. These can be operated, while the alarm is sounding, by pressing key . 5.6 Switching off the alarm The alarm switches off automatically after seven minutes.

They can be manually de-activated by pressing the keys and together. 5.7 Minute Counter The programmer can also be used as a simple minute counter. By pressing key , the display shows ; keep the key pressed and at the same time press keys 0 . On releasing the key , programmed counting will begin and the display will show the current time and the symbol . After set-up, to see the remaining time, press the key . Use as a minute counter does not interrupt functioning of the oven at the end of the programmed time. 5.8 Cancellation of set data Once the programme has been set, keep the key of the function to be cancelled pressed, while at the same time is reached by means of variation keys 0 . Time cancellation will be considered as end-of-cooking time by the programmer.

5.8.1 Changing the set data The cooking data entered can be changed at any time by keeping the function key pressed and at the same time adjusting the keys 0 . 8 Instructions for the user 6. OVENS CAVITIES GRILL UPPER HEATING ELEMENT OVEN LIGHT Large oven: it comes on when the thermostat knob is turned to any position. Small oven: rotate the temperature knob clockwise to the first setting aligned with the lamp symbol ( ). The light will remain on throughout entire oven operation. OVEN GUIDE FOR SHELF AND PAN LOWER HEATING ELEMENT OVEN FAN VENTILATED HEATING ELEMENT 7. AVAILABLE ACCESSORIES The large oven has 4 support for positioning plates and racks at various heights and has upper protection. The small oven has 2 support.

Some models do not feature all accessories. Oven grill: for cooking food on plates, small cakes, roasts or food requiring light grilling. (2 Pieces) Plate grill: for placing above plate for cooking foods that might drip. Oven plate: useful for catching fat from foods on the grill above. Pastry plate: for baking cakes, pizza and oven desserts.

The oven accessories which may come into contact with food are made from materials which conform to the standing directives. Accessories on Request You can order the lower base and self-cleaning oven panels through Authorised Assistance Centres. 9 Instructions for the user 8. DESCRIPTION OF CONTROL ON THE FRONT CONTROL PANEL Large oven thermostat knob Small oven variable grill knob (only on some models) Hob burners command knobs Small oven thermostat indicator light Small oven thermostat knob Electronic programmer Large oven thermostat indicator light 8.1 Large oven thermostat knob Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 50° and 245° properly cooked.

Preheating is recommended in particular when baking cakes and pizza. How to cook? Set the small oven function knob on the symbol. VENTILATED HEATING ELEMENT Keep the oven door closed during cooking. Dishes can be cooked on one or several shelves using the fan oven. The hot air circulation produces an even cooking temperature. Fan oven cooking is recommended for all types of dishes. How to cook? In fan-assisted mode preheating should be carried out at 30/40°C above the cooking temperature. This considerably shortens cooking times and reduces power consumption, as well as giving better cooking results. Turn the large oven thermostat knob to between 50°C and 245°C Fan oven cooking generally requires lower temperature than conventional cooking. The fan oven has even heating on all runner positions.

This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one. This is quite usual. @@@@. @@ELECTRONIC PROGRAMMER ". @@@@An oven dish should be used to contain the sauces. @@@@The optional grid B is for use with "woks" (Chinese pans). @@@@The appliance has an electronic lighting device. @@@@Repeat the operation holding down the knob a little longer. @@@@All vessels must have a flat and smooth bottom.

@@@and max. @@@@Let it cool first. @@@@12.1.2 Food stains or residues Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary. Rinse thoroughly and dry with a soft cloth or deerskin. 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. 12.

2 Cleaning of the hob components 12.2.3 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. 12.2.4 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. 12.2.5 The spark plugs and thermocouples To function properly the spark plugs and thermocouples must always be clean (on the models which are equipped with them). Check them regularly and clean with a damp cloth if necessary. Any dry residues can be removed with a toothpick or a needle. 12.2.6 The burners The burners can be left to soak in hot water and detergent.

16 Instructions for the user 12.3 Cleaning of the oven For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts. . . . DO NOT USE A STEAM JET FOR CLEANING THE INSIDE OF THE OVEN. Clean the oven grill and side guides with hot water and non-abrasive detergent.



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Rinse and dry. The oven should be operated at the maximum temperature for about 15/20 minutes after using specific products, to eliminate the residues deposited inside the oven. For easier cleaning, the door can be removed (see P. 12.6) 12.

4 Door glass The door glass should always be kept clean. 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.

**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. 12.5

Replacement of light bulb Remove the bulb protector A by turning anticlockwise and change bulb B with a similar one. Re-fit the bulb protector A.

Only use oven bulbs (T 300°C). 17 Instructions for the user 12.6 Removing door (small oven) Open the door completely and fit the pins (supplied) into the holes from the inside. Close the door to an angle of about 45°, lift it and remove it from its seat. To replace, fit the hinges into the grooves provided, then lower the door until it comes to rest and extract the pins. If the pins are lost, two screwdrivers can also be used. 12.7 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. 12.8 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.

18 Instructions for the user 13. **SOMETHING WRONG? PROBLEM** The oven doesn't work **POSSIBLE CAUSES** The results of cooking are unsatisfactory The oven smokes Steam and condensation settle on the food and the oven cavity The timer flashing keeps **WHAT TO DO?** Switch on at the wall Check power supply Set the programmer back to the off position Consult cooking guides The oven is not wired in or switched on at the wall. There is a power failure An automatic cooking program has been set Insufficient pre-heating Temperature is too high or too low Wrong shelf position Wrong type of dish Temperature is incorrectly set Cooking time is incorrect Cooking function selector is wrongly positioned The shelf or oven dish are not in the centre of the oven The oven is dirty Food has spilled over Food (meat) is excessively spitting - Centre the shelf or oven dish in the oven Clean the oven once cooking is finished. Let it cool first. Use a larger dish Reduce temperature setting Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed Reset the clock Check the instruction for timer The dish has been left inside the oven too long There has been a power failure Incorrect setting - The timer does not work - 19 Instructions for the installer 14.

**INSTALLATION** 14.1 Technical information Appliance type Electrical connections Required protection fuse for the oven Hob rating Oven rating Maximum electrical power Small oven grilling rating Small grill power Large grill power Ovens lightings **OVEN CAVITY DIMENSIONS** Height (cm) Width (cm) Depth (cm) Internal volume (cm<sup>2</sup>) See rating plate 220 - 240V~ 50Hz / 220 - 240V 2 / 380 - 415V 2N 30 Amps Gas Electric 5.38 kW Electric 1.85 kW (230 V) 2.65 kW (230 V) 25 W (230 V) Large oven Small oven 34 17 41 41 40 41 55760 28577 14.2 The rating plate **CHECK THAT THE VOLTAGE AND DIMENSIONING OF THE SUPPLY LINE CORRESPOND TO THE CHARACTERISTICS SHOWN ON THE PLATE FIXED TO THE REAR PROTECTIVE COVER OF THE APPLIANCE. THIS PLATE MUST NEVER BE REMOVED.** 14.3 Electrical connection **IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES. WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE 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 OVEN, FOLLOWING THE INSTRUCTIONS. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE. NEVER ATTEMPT TO REPAIR 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. IF A FIXED CONNECTION IS BEING USED FIT POWER LINE WITH AN OMNIPOLAR CIRCUIT BREAKER WITH A CONTACT OPENING GAP EQUAL TO OR GREATER THAN 3 MM IN AN EASILY ACCESSIBLE POSITION IN PROXIMITY TO THE OVEN.** 20 Instructions for the installer For operation on 220-240 V: use an H05RR-F or H05V2V2-F type three-core cable (3 x 2.5 mm<sup>2</sup>).

For operation on 220-240 V 3: use an H05RR-F or H05V2V2-F type five-core cable (4 x 1.5 mm<sup>2</sup>). For operation on 380-415 V 2N: use an H05RR-F or H05V2V2-F type four-core cable (4 x 1.5 mm<sup>2</sup>). 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 nonobservance of the above prescriptions or by interference with any part of the appliance. 14.4 Installation of the appliance It is the law that all gas appliances are installed by competent persons. 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. 21 Instructions for the installer 14.4.1 Ventilation requirements The appliance may only be installed in a permanently ventilated room as specified by the relevant regulations. The air flow into the room where the appliance is installed must be sufficient for proper gas combustion and room ventilation. The air vent, protected by gratings, must be of suitable size (see relevant regulations) and located so that they cannot be even partially obstructed. The kitchen must be kept properly ventilated to disperse the heat and humidity produced by cooking processes: in particular, a window should be opened or the speed of any fans increased after prolonged use. 14.4.

2 Combustion gas discharge Combustion gases may be discharged by means of hoods connected to a natural draught chimney or a fan extraction system.



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An efficient extraction system requires precise planning by an authorised specialist and must comply with the distances and positions indicated by the regulations. After installation, the specialist must issue a certificate of compliance. 14.4.3 Connecting to natural and LPG gas (Please see connection diagram) **FOR THE GAS CONNECTION, SEE THE TYPE OF APPLIANCE SUPPLY TUBE - Free hexagonal connector Make the connection to the appliance using flexible bayonet style hose in accordance to B.S. 669. @@@@If connecting to LPG the bayonet hose must have red bands on it. @@669.**

@@Always apply a suitable sealing substance (such as Teflon tape) between the flexible connection L and the appliance supply tube B. @@If connecting to LPG the bayonet hose must have red bands on it. 22 Instructions for the installer 15. 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. 15.1 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. 23 Instructions for the installer 15.2 Burner and nozzle characteristics table Burner Rated heating capacity (kW) Nozzle diameter 1/100 mm Auxiliary Semi rapid Triple crown 1.0 1.75 3.

2 Rated heating capacity (kW) 50 65 91 LPG G30/G31 28/37 mbar By-pass mm 1/100 30 33 65 Reduced flowrate (W) 350 450 1500 Flowrate g/h G30 73 127 233 Flowrate g/h G31 71 125 229 Burner NATURAL GAS G20 20 mbar Nozzle diameter 1/100 mm Auxiliary Semi rapid Triple crown 1.0 1.75 3.5 72 97 133 BURNERS Reduced Flowrate (W) 350 450 1500 15.3 Arrangement of the burners on the hob 1. Auxiliary 2. Semi rapid 4. Triple crown 24 Instructions for the installer 16. 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. 16.1 Regulation of the hob burner minimum level for natural gas Light the burner and turn it to the minimum position. Extract the gas tap knob and turn the adjustment screw at the side of the tap rod until the correct minimum flame is achieved. Replace the knob and check burner flame stability: (rapidly turning the knob from maximum to minimum position, the flame should not go out).

Repeat the operation on all the gas taps. 16.2 Regulation of the hob burner minimum level for LPG In order to adjust the minimum with LPG, the screw at the side of the tap rod must be turned clockwise all the way. The bypass diameters for each individual burner are shown in paragraph "15.2 Burner and nozzle characteristics table".

Once the regulation has been completed, restore the seal on the by-passes using paint or similar materials. 16.3 Mounting the rear top skirtboard . . . . Loosen nuts B. Position the skirt above the top, taking care to align pins C with holes D. Secure the skirt to the top by tightening screws A. ALWAYS INSTALL THE

REAR TOP SKIRTBOARD WHICH IS AN INTEGRAL PART OF THE APPLIANCE 16.4 Wall fixing . . . . Stretch out the chain attached to the cooker horizontally so that the other end touches the wall. Mark the wall in the position where the hole is to be drilled. Drill the hole, insert a wall plug and attach the chain. Move the cooker up against the wall.

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