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You can read the recommendations in the user guide, the technical guide or the installation guide for SMEG SUK92MFX5. You'll find the answers to all your questions on the SMEG SUK92MFX5 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SMEG SUK92MFX5
User guide SMEG SUK92MFX5
Operating instructions SMEG SUK92MFX5
Instructions for use SMEG SUK92MFX5
Instruction manual SMEG SUK92MFX5

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INSTRUCTIONS FOR THE USER: these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance



INSTRUCTIONS FOR THE INSTALLER: these are intended for the qualified engineer who is to install, commission and test the appliance



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..... 7.1 Lighting of the hob burners ..

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....7.2 Practical advice for using the hob burners

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.....7.3 Diameter of the vessels to be used on each burner .

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USE OF THE OVENS

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..16 13. INSTALLATION OF THE APPLIANCE ..

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..... 21 15.1 Regulation of the hob burner minimum level for natural gas

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.....21 15.2 Regulation of the hob burner minimum level for LPG ..

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21 15.3 Mounting the rear top skirtboard (where applicable)

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.....21 15.4 Wall fixing

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LEFT BURNER CENTRAL BURNER REAR RIGHT BURNER FRONT RIGHT BURNER If the cooker is equipped with an electronic programmer, before using the oven make sure that the symbol ; appears on the display. See paragraph "10.



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ELECTRONIC PROGRAMMER". HOB BURNER COMMAND KNOB The flame is lit by pressing the knob and turning it anticlockwise to minimum flame . To adjust the flame turn the knob between maximum () and minimum (). The burner goes out when the knob is returned to the position. **MAIN OVEN THERMOSTAT KNOB** Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 50° and 260°C. If the appliance has an electric oven, the warning light will come on when the oven is heating up. When it goes out it means that the required temperature has been reached. Regular flashing means that oven temperature is being constantly maintained at the programmed level. 8 Instructions for the user **MAIN OVEN CONTROL KNOB** Each of the functions listed below can be used (except the oven light and the small grill) only together with the correct temperature thermostat regulation as described on page of this manual. **OVEN LIGHT UPPER AND LOWER HEATING ELEMENT GRILL ELEMENT GRILL ELEMENT + VENTILATION LOWER HEATING ELEMENT + VENTILATION VENTILATED HEATING ELEMENT + VENTILATION AUXILIARY OVEN THERMOSTAT KNOB** Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 50° and 250°C. The tell-tale light comes on to indicate that the oven is warming up. When it goes out it means that the required temperature has been reached. Intermittent going on and off of the light means that oven temperature is being constantly maintained at the programmed level. The oven is switched on by turning the knob clockwise to any one of the following functions except the oven light: **OVEN LIGHT UPPER AND LOWER ELEMENT 50 ÷ 245° LOWER HEATING ELEMENT HEATING GRILL ELEMENT UPPER HEATING ELEMENT AND GRILL ELEMENT** 9 Instructions for the user 9. **USE OF THE OVENS** For the models with electronic programmer, before using the oven make sure that the display shows the symbol .

9.1 Warnings and general advice Using the oven and the grill for the first time, heat them to the maximum temperature (260-245°C) for as long as it takes to burn off any production oil residues which could give a nasty flavour to the food. After a power cut, the oven display will flash intermittently and show . To adjust refer to paragraph "10. ELECTRONIC PROGRAMMER " Oven accessories which may come into contact with foods are made from materials complying with the requirements of the current directive. If both ovens are in use at the same time, there may be problems with delicate cooking processes. To prevent problems caused by steam in the oven, 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. 9.

2 Cooling system The oven is equipped with a cooling system which automatically comes on upon a few minutes after the oven has been turned on. Fans cause a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off. 9.3 Use of the electric grill in the large oven For short cooking procedures, such as the final crisping of meat which is already cooked, select the static grill function and turn the thermostat knob to the maximum temperature. The fan grill function allows actual cooking procedures to be carried out, thanks to the fan function which ensures that the heat penetrates into the food.

@@@An oven dish should be used to contain the sauces. @@@@The electric grill and the gas oven cannot be used at the same time. @@@@Never store flammable materials such as rags, paper or the like. @@@@Never open the storage compartment when the oven is on and still hot. @@@@By pressing key lights up, showing cooking time.

@@@@@@@@; to see the end of cooking time press ; keep the key pressed and at the same time, same time, press keys After set-up, to see the cooking time remaining, press the key 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). 12 Instructions for the user 10.4 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. the display shows 10.5 Minute Counter The programmer can also be used as a simple minute counter. By pressing key ; keep the key pressed and at the same time press keys or .

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. 10.6 Adjusting alarm volume The acoustic alarm has three different settings. These can be operated, while the alarm is sounding, by pressing key . 10.7 Switching off the alarm The alarm switches off automatically after seven minutes. They can be manually de-activated by pressing the keys and . together.

To switch off the appliance, rotate all the knobs to position 0. 10.8 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 as end-of-cooking time by the programmer. or . Time cancellation will be considered 10.

9 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 or . 13 Instructions for the user 11. **CLEANING AND MAINTENANCE NEVER USE A STEAM JET TO CLEAN THE APPLIANCE.** 11.1 Cleaning stainless steel To maintain stainless steel in good condition clean it regularly after each use, once it has cooled down.

11.2 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 deerskin. 11.3 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. 11.

4 Cleaning of the hob components 11.4.1 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.



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This is completely natural and does not compromise the functionality of the component. 11.4.2 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. The burners can be left to soak in hot water and detergent. Replace the flame-spreader crowns, checking that they are positioned in their housing with their respective caps, taking care that flame-spreader holes A correspond to the spark plugs and the thermocouples. 11.4.

3 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. 14 Instructions for the user 11.5 Cleaning of oven For best oven upkeep clean regularly after having allowed to cool.

Take out all removable parts. · · · Clean the oven grill with hot water and non-abrasive detergent. Rinse and dry. Clean the internal walls of the oven with a soft ammoniac-soaked cloth. Rinse and dry. If there are still stains or drops, place a damp ammoniac-soaked cloth on the bottom of the oven, close the door and after a few hours wash the oven with hot water and liquid detergent. Rinse and dry. 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. 11.

6 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. 15 Instructions for the user 12.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. 12.1 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. 12.2 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). 12.3 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.

12.4 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. 16 Instructions for the installer 13.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. This appliance may be installed next to a wall which is higher than the appliance, with a minimum distance of 50 mm from the side of the appliance, as shown in the diagram showing the correct installation conditions. Any wall cupboards or shelves must be at a distance of at least 750 mm above the work surface.

13.1 Electrical connection The I.D. plate with technical data, registration number and brand name is visibly positioned in the storage compartment. The plate must not 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. For operation on 220-240V~: use a three-pole H05RR-F cable having a cross section of 3 x 2.5 mm² The cable end to be connected to the appliance must be provided with ground wire (yellow-green) at least 20 mm long. The manufacturer declines all responsibility for damage to persons or things caused by nonobservance of the above prescriptions. 17 Instructions for the installer 13.

2 Room ventilation The appliance may only be installed in a permanently ventilated room as specified by the relevant regulations. @@@@ After installation, the specialist must issue a certificate of compliance. 13.4 Connecting to natural and LPG gas 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. The hose connection at the rear of the appliance has a 1/2" BSP internal thread. Please use seal C between the flexible connection L and the appliance supply tube B. When making the connection, make sure that no stress of any kind is applied to the cooker and that the hose does not touch any sharp edges. If connecting to LPG the bayonet hose must have red bands on it. · Smooth welded connector Make the connection to the appliance using a flexible bayonet style hose in accordance to B.S. 669. The hose connection at the rear of the appliance has a 1/2" BSP internal thread. Always apply a suitable sealing substance (such as Teflon tape) between the flexible connection L and the appliance supply tube B.

When making the connection, make sure that no stress of any kind is applied to the cooker and that the hose does not touch any sharp edges. If connecting to LPG the bayonet hose must have red bands on it. 18 Instructions for the installer 14.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. 14.1 Replacement of nozzles on the hob 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 "14.



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2 Burner and nozzle characteristics table"; 4 Replace the burners in the correct position.

19 Instructions for the installer 14.2 Burner and nozzle characteristics table Burner Rated heating capacity (kW) Nozzle diameter 1/100 mm 50 65 85 91 LPG - G30/G31 28/37 mbar By-pass 1/100 mm 30 33 45 65 Reduced flowrate (W) 350 450 800 1500 Flowrate g/h G30 72 127 217 232 Flowrate g/h G31 71 125 214 228 Auxiliary Semi rapid Rapid Triple crown Burner 1.0 1.75 3 3.2 Rated heating capacity (kW) NATURAL GAS G20 20 mbar Nozzle diameter 1/100 mm 72 97 115 140 Reduced flowrate (W) 350 450 800 1500 ϕ min e max (in cm).
) 12 - 14 16 - 24 18 - 26 18 - 26 Auxiliary Semi rapid Rapid Triple crown 1.0 1.75 3 3.5 14.3 Arrangement of the burners on the hob BURNERS 1 Auxiliary 2 Semi rapid 3 Rapid 4 Triple crown 20 Instructions for the installer 15.

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. 15.1 Regulation of the hob burner minimum level for natural gas Light the burner and turn it to the minimum position. Remove the knob and turn the regulation screw inside or next to the gas tap pin (depending on the model) until you get a suitable minimum flame. 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. For models with valves, keep the knob at minimum level for about 1 minute to keep the flame lit and to activate the safety device. 15.

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 "14.2 Burner and nozzle characteristics table". Once the regulation has been completed, restore the seal on the by-passes using paint or similar materials. 15.3 Mounting the rear top skirtboard (where applicable) 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. 15.4 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. 21 914772360/C .



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