



- IT** Manuale d'uso del vostro forno
- FR** Le guide d'utilisation de votre four
- NL** Gebruiksaanwijzing van uw oven
- DE** Bedienungsanleitung Ihres Backofens
- GB** Your oven's operating guide
- ES** La guía de utilización de su horno
- PT** O guia de utilização de seu forno

FM38X

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Throughout this manual,



indicates safety recommendations,

indicates tips and advice

Introduction

Dear Customer,

Thank you for buying a SMEG oven.

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Our design staff have produced a new generation of kitchen equipment, to make everyday cooking a pleasure.

The clean lines and modern look of your SMEG oven will blend in perfectly with your kitchen décor. It is easy to use and performs to a high standard.

SMEG also makes a range of appliances such as hobs, cooker-hoods, dishwashers, washing-machines and refrigerators, all of which can be coordinated with your new SMEG oven.

Of course, we make every effort to ensure that our products meet all your requirements, and our Customer Relations department is at your disposal, to answer all your questions and to listen to all your suggestions.

SMEG is certain that by setting new standards of excellence by which standards of excellence, customers will find that SMEG appliances offer a better and more exciting way of living.

Recommendations

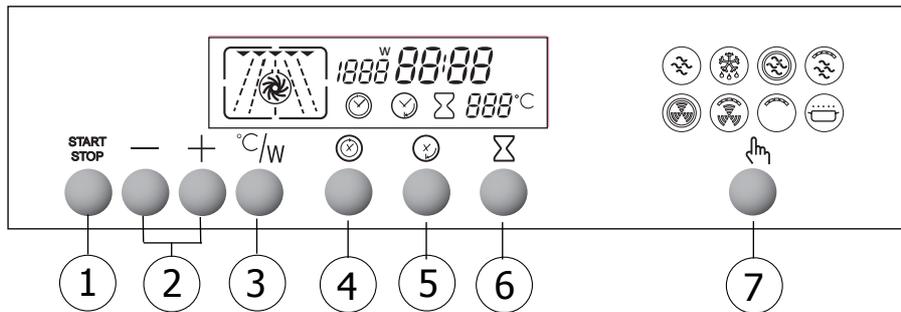
- Your appliance is designed solely for household use - cooking, heating or defrosting food-stuffs. The manufacturer accepts no responsibility for any other inappropriate use of the oven.
- Before you use your microwave oven, make sure that all the recipients and accessories are suitable for use with it (e.g. flameproof glass, porcelain, etc.).
- To avoid damaging your unit, never turn it on when it is empty .or if the support plate is not in place.
- Do not touch the openings in the locks on the front; this may damage to the oven requiring outside repair.
- Keep a close eye on the oven when products are heated or cooked in containers made of disposable plastic, paper or any other combustible material. They may be subject to spontaneous burning.
- We do not recommend using metal recipients, knives, forks or spoons or metal staples used on defrosting sachets.

However, it is possible to heat up food in covered aluminium trays provided they are fairly shallow (no more than 4 cm high). They will take slightly longer to heat. Make sure the tray is in the middle, on the bottom and .there is at least 1 cm between the sides of the tray and the metal .walls and door.

- For babies:
 - Baby bottles must be heated without the teat, the liquid must be shaken and its temperature checked with the back of the hand before being given to the child.
 - Baby food must be mixed and its temperature checked before being given to the child to avoid any risks of possibly serious internal burning.

WARNING: Do not let children use the oven unattended unless they have received appropriate instructions and can use the oven correctly, understanding the danger of improper oven use.
- We recommend you to cover your food in most cases; it will be tastier and your unit will remain clean longer. However, before cooking food or heating drinks in a bottle or any hermetically closed container, remove the cork or lid to avoid any risks of explosion.
- Avoid heating or cooking whole, poached, or fried eggs, as they may burst, causing serious burns and irreparable oven damage.
- Liquids may boil without bubbles appearing at the surface. To avoid spilling and risks of burns, wait 20 seconds before taking the container out of the oven or putting anything whatsoever in it to prevent splashing.
- For small items (sausages, croissants, etc.), place a glass of water beside the food.
- Cooking times that are too long will dry out the food and burn it. To avoid this, never use the same cooking times as you use for your traditional oven.
- If you see any smoke coming out, keep the oven door closed, turn the oven off and disconnect it.

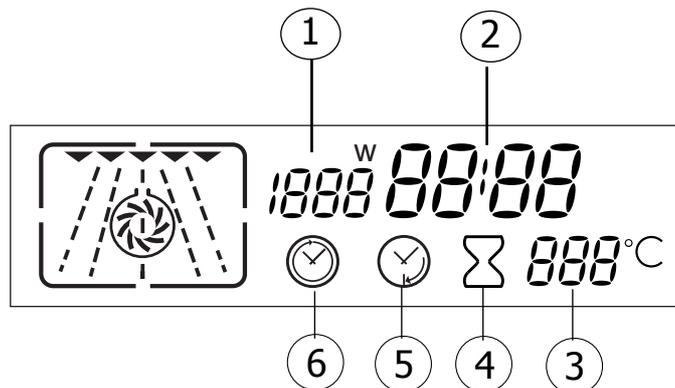
Your oven



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- | | |
|---------------------------------------|-----------------------------|
| ① START/STOP button | ⑤ End cooking |
| ② Time and temperature setting | ⑥ Independent timer |
| ③ Temperature/power setting | ⑦ Programme selector |
| ④ Cooking time | |

The oven programmer



- | | |
|---------------------------------|---------------------------------|
| ① Wattage indicator | ④ Timer indicator |
| ② Clock and time display | ⑤ End cooking indicator |
| ③ Temperature indicator | ⑥ Cooking time indicator |

Accessories

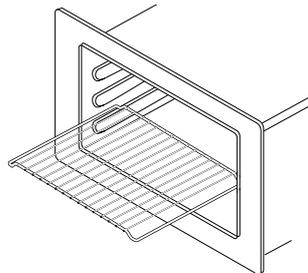
Reversible oven shelf

Inversing this shelf will let you gain extra height inside the oven.

It may only be used for dual level reheating.

The grid can only be used with metal recipients for the following functions  .

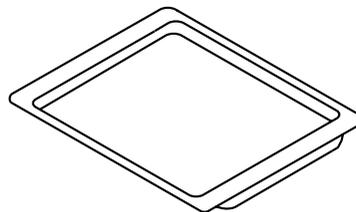
You can, however, warm up food in an aluminium tray by putting it on a plate before it is placed on the grill.



Glass dish

It can be put at the bottom of your oven for catching any juice or fat dripping from food cooked on the grill.

It can also be used for the functions  , .



 **To keep your oven clean after all cooking modes, put the glass dish at the bottom of the oven.**

 **Never touch pans with bare hands after cooking.**

Oven installation

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Connection

Electrical connections must be made as per the connection plate fixed to the back of the appliance, by an electrical fitter, who must ensure that the appliance has been connected up in accordance with fitting instructions and local regulations.

Where the appliance is not connected to the mains electricity supply by a plug, an omni polar cutout device (with a contacts gap of at least 3 mm) must be fitted on the supply side of the connection to meet safety requirements.

NOTE: When power is connected, the electronics of the oven are initialised; this neutralizes the lighting for a few seconds.

If the oven is connected to the power supply by a plug, this must remain accessible once the oven has been installed.

We cannot accept any liability in the event of an accident resulting from non-existent or faulty earthing.

Operating voltage.....	220-240 V ~ 50 Hz
Total wattage used in cooking.....	3.561 kW
Nominal power of grill.....	1,5 kW
Power output in microwaves.....	1000 W

Energy consumption

-while heating to 175°C.....	0,29 kWh
-to maintain 175°C for 1 hour.....	0,78 kWh
TOTAL.....	1,07 kWh

Inside dimensions of oven

Width.....	42 cm
Height.....	21 cm
Depth.....	37 cm

Effective volume.....32 litres

network voltage	connection	min. diameter of cable	fuse
230V~ 50Hz	1 Ph + N	1,5 mm ²	16 A

 Certain internal components can cause electric shocks, even after the power has been turned off. For any repairs requiring the removal of a protective cover providing protection against exposure to microwaves, only qualified staff can work on the appliance without the risk of danger. If the power cable is damaged, it must be replaced by the after-sales service department or similarly qualified personnel in order to avoid all risks of danger.

Dimensions for installation

The oven has an high-performance air circulation system which gives remarkable results for cooking and cleaning, as long as the following points are applied:

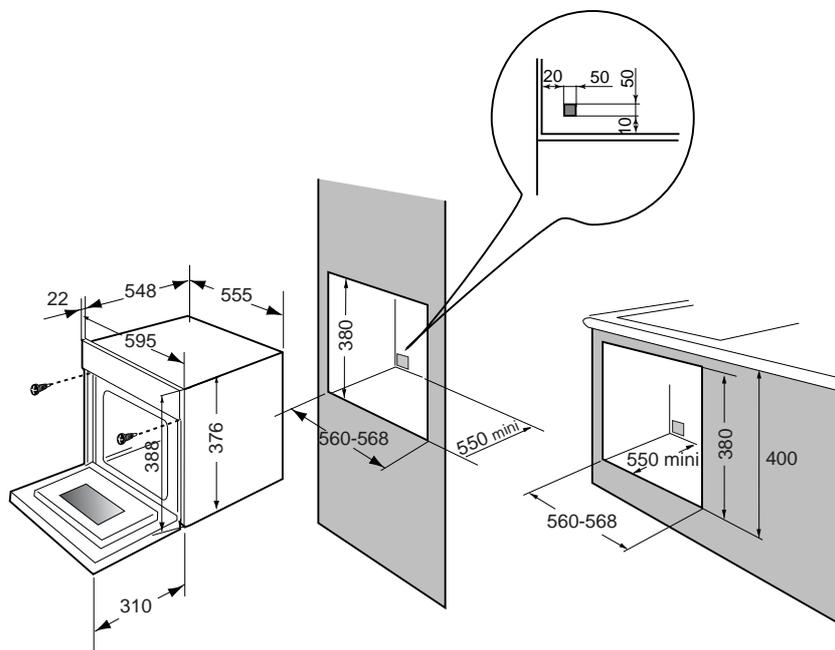
The oven may be fitted either underneath a work surface or in a suitable sized column unit. Cut a hole measuring 50 mm x 50 mm in the back wall of the insert space for the electric cable to pass through (See diagram, left).

Centre the oven in the unit, and make sure that it is at least 2 mm from any other unit beside it.

The unit must be heat-resistant (or covered with heat-resistant material).

The oven must be disconnected from the power supply while it is being installed in the unit.

For greater stability, fix the oven in the unit with 2 screws in the holes on the side walls (see diagram). Make a 3 mm diameter hole in the side of the unit first to prevent the wood from splitting.



Oven use

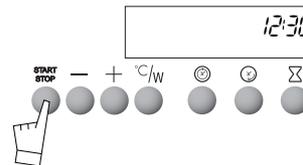
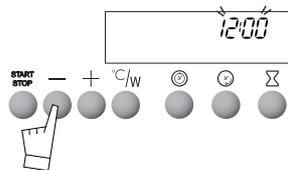
Setting the clock

When the oven is first switched on at the mains

- The display blinks.
- Press the + and - buttons (Keeping a finger on the button, rather than tapping it, is quicker).

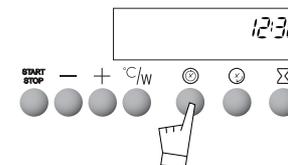
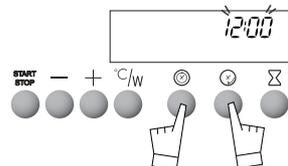
The example shows:12:30.

- Press the **START/STOP** button to confirm.



Changing the clock

- Press on both  and  buttons together for a few seconds until the display blinks.
- Adjust the time using the + or - buttons.
- Confirm the time by pressing .



If the , button is not pressed, the oven will automatically set the time after a few seconds.

Oven use

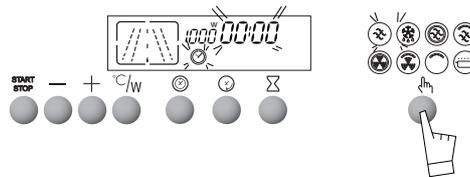
Microwave use

YOUR OVEN HAS 2 MICROWAVE COOKING MODES:

Modes  , 

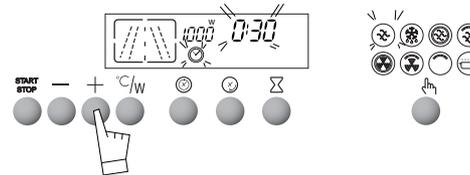
Warning : Do not turn your oven on under any circumstances in either of these two modes if it is empty.

With the  , button, select cooking mode



Setting the cooking time:

- Press control  which will start flashing.
- Set the time by pressing the + or - controls.
E.g. 30 seconds

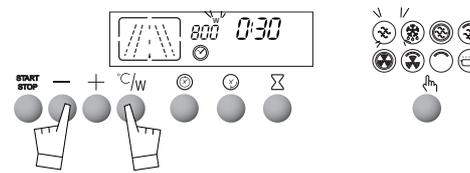


Setting the wattage:

- Press control  ,  which will start flashing.
- Set the power by pressing the + or - controls.

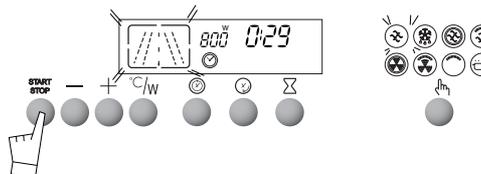
Example : 800W

- Make sure the door is shut correctly.



Confirm your setting with the START/STOP button.

Your oven will then start up and count down the cooking time second by second.



If needs be, cooking can be stopped by pressing the START/STOP button for a second.

OPENING THE DOOR DURING COOKING

If you open the oven door during cooking, the cooking cycle will stop. To re-start cooking, close the door and press the START/STOP button.

 **The  mode does not require resetting wattage.**

Using the Microwave for automatic defrosting

Thanks to your microwave oven, the hours of waiting for your food to defrost are over! The microwave is the deep-freeze's best ally, as it enables you to defrost your frozen food up to ten times quicker than by just leaving it in the open air.

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Recommendations :

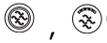
- Defrosting times vary depending on the type of appliance. They also depend on the size, shape, initial temperature and quality of the food.
- Make sure that you remove any metallic attachments on food packaging when defrosting.
- If there are any ice crystals on the food, scrape them off beforehand with a knife. Otherwise the ice will create a screen and slow down defrosting.
- Put meat or fish on an overturned saucer for defrosting. This enables any juice liable to trigger off a cooking process by being in contact with the food to drip away.
- To make defrosting as homogeneous as possible, separate chicken escalopes, fish fillets, or pieces of meat as soon as you can.
- Turn the food over or mix it up when it is half-defrosted.
- Leave food to rest after defrosting it. Normally the rest time = defrosting time.
- Never refreeze any defrosted food before it has been cooked.

Using the Microwave for automatic defrosting

	Food	Quantity	Time	
Defrosting- bread and doughs	pain baguette	100g	45 s to 55 s	place in a glass dish on the bottom
		200g	1 to 1 min 30 s	
	round loaves	400g	2 min to 2 min 30 s	
	pie crust	300g	1 min	
Defrosting sea food	scallops	500g	5 min	place in a glass dish on the bottom
	peeled shrimps	100g	1 min 30 s to 2 min	
	whole shrimp	200g	5 to 7 min	
	gambas (10)	500g	11 to 13 min	
	prawns	1000g	10 to 11 min	
Defrosting fish	cod or haddock fillets	400g	3 to 4 min	place in a glass dish on the bottom
	whiting, codling	500g	3 to 4 min	
	sole, plaice (2)	300g	2 min to 2 min 30 s	
	fish steaks	1 at a time	1 min 30 s to 2 min	
	hake salmon	4 at a time	4 to 5 min	
	trout (3)	540g	4 to 5 min	
Defrosting meat	pigeon	500g to 600g	5 to 7 min	turn halfway through place in a glass dish on the bottom
	chicken escalope (2)	200g	3 to 4 min	
	chicken legs (4)	1000g	7 to 9 min.....	
	whole chicken,	1000g	11 to 13 min	
	veal chops	600g	5 min	
	roast beef	1000g	10 min	
	minced steaks (4)	360g	3 to 4 min	
pieces of meat	600g	6 to 7 min		
Defrosting fruit	strawberries	250g	2 to 3 min	place in a glass dish on the bottom
	raspberries,cherries	250g	2 to 3 min	
	red currants,blueber- riesberries,black cur- rants	250g	2 min 3 s to 4 min	

Using as a combination oven

Your oven has two modes that combine traditional and microwave cooking:



Warning: Do not use your oven under any circumstances in any of these two cooking modes if it is empty.

- With touch control , select your cooking mode .

Setting the cooking time:

- Press control which will start flashing.
- Set the time by pressing the + or - controls.
E.g. 30 seconds

- Setting the power:
- Press control 200W which will start flashing.
- Set the power by pressing the + or - controls.
E.g. 100W

Setting the temperature :

- Press control °C which will start flashing.
- Set the power by pressing the + or - controls.
E.g. 200°C

- Make sure the door is shut correctly.

Confirm your setting with the START/STOP button.

Your oven will then start up and count down the cooking time second by second.

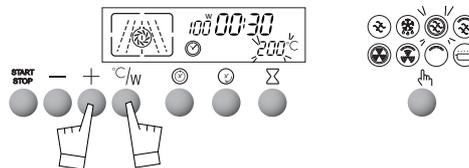
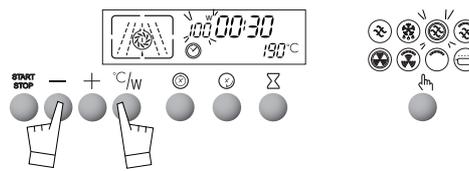
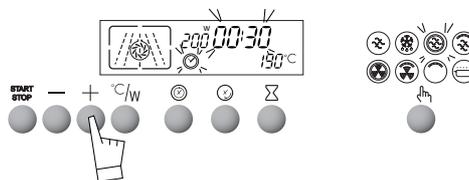
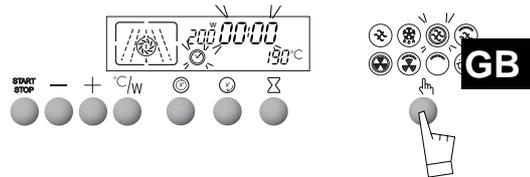
You can change the time settings, wattage rating and cooking temperature while the oven is cooking.

If needs be, cooking can be stopped by pressing the START/STOP button for a second.

OPENING THE DOOR DURING COOKING

If you open the oven door when cooking, the cooking cycle will be stopped.

To re-start cooking, close the door and press the START/STOP button.



Using as a conventional oven

The resistors are the only source of energy in this mode.

Modes: 

- Select the cooking mode

Select the program of your choice with the



E.g.: position "".

You can scroll through the cooking programs by

keeping your finger on the touch control 

The proposed temperature is displayed:

E.g. : 200°C.

- Push the **START/STOP** touch control to start cooking.

The oven will display the most frequently used temperature.

You may nevertheless adjust this temperature yourself.

- Press the **°C/w** touch control.

The **°C** symbol flashes.

- Adjust the temperature using the **+** or **-** touch controls.

- Confirm your choice by pressing the **°C** touch control. Even if pressing **°C/W** does not confirm your choice immediately, your programme will be validated automatically a few seconds later.

During cooking, the chosen temperature blinks. When the oven has reached the set temperature, the display glows steadily and the oven beeps for 3 seconds.

Exception: **Variable power grill:**

Power level proposed: Turbo grill = 66%

- Can be adjusted from - 1 - = 50% to - 4 - = 100%

- Cooking can be stopped by pressing the **START/STOP** button for a second.

In the traditional cooking mode you do not need to specify a cooking time.

Setting cooking temperature

Traditional cooking

You can change the temperature for traditional cooking, either when you select your cooking mode or during cooking:



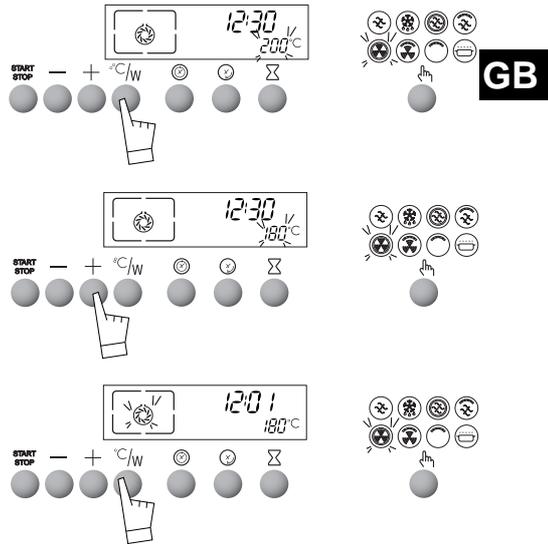
Press control °C w (for about 2 seconds) until the temperature display starts to flash.

Set the temperature you want to memorize using the + or - controls.

Confirm your choice by pressing °C w.

Your programme will be kept in memory for subsequent cooking sessions.

You can re-programme cooking temperatures as necessary.



Microwave cooking

You can change the power for traditional cooking, either when you select your cooking mode or during cooking:



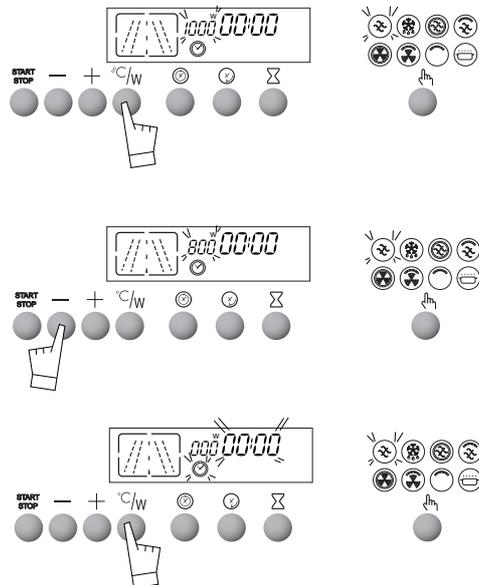
Press control °C w (for about 2 seconds) until the power readout starts to flash.

Set the power you want to memorize using the + or - controls.

Confirm your choice by pressing °C w.

Your programme will be kept in memory for subsequent cooking sessions.

You can re-programme cooking powers as necessary.



Combined traditional and microwave cooking

You can change temperatures and power for combined traditional and microwave cooking, either when you select your cooking mode or during cooking:  

Press control °C w (for about 2 seconds) until the power readout starts to flash.

Set the power you want to memorize using the +or - controls.

Confirm your choice by pressing °C w.

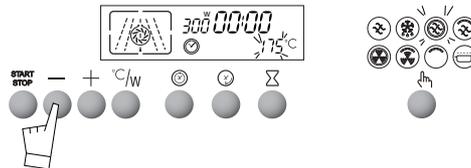
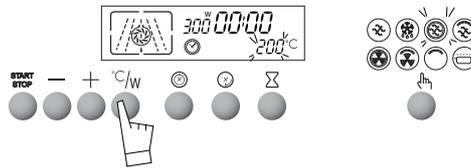
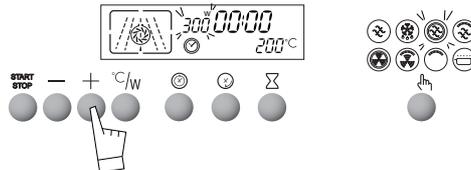
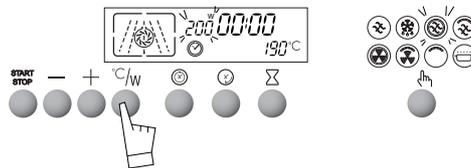
You can then pass onto individual temperature setting.

The temperature readout flashes.

Adjust the programmable temperature setting with the +or - controls.

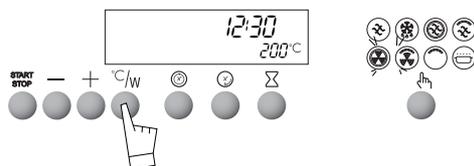
Confirm all your power and temperature settings by pressing the START/STOP button.

Your temperature and power programme will be kept in memory for subsequent cooking sessions. You can re-programme personal settings as necessary.



 **Individual settings are not possible in  mode**

Delayed cooking



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Set the chosen cooking mode and adjust the temperature if necessary.

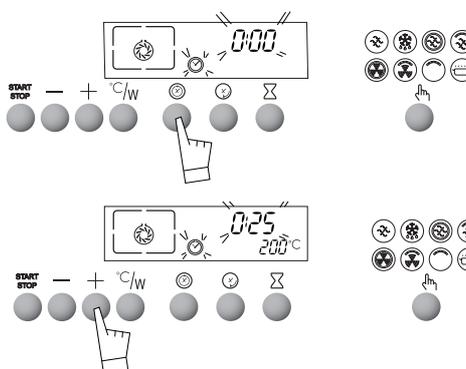


Example: ambient heat position 

Temperature: 200° C

Press on the "Cooking time" button 

The cooking time begins flashing, showing 0:00, as does the  symbol to show that adjustment is now possible.



Press on the + or - buttons to set the desired time.

Example: 25 minutes cooking time.

The cooking time that you have set will be automatically recorded after a few seconds or can be confirmed by pressing the  button again. The clock time will then appear once again on the display and the  symbol stops flashing.

After performing these actions, the oven starts heating. At the end of the cooking cycle, the oven will beep for a few minutes and the  symbol will start flashing. You can stop the beeps by pressing on the START/STOP button for 1 second. You may consult or modify the cooking end time at any moment by pressing on the  button. To cancel your programme, press on the START/STOP button.

Programming your chosen cooking end time

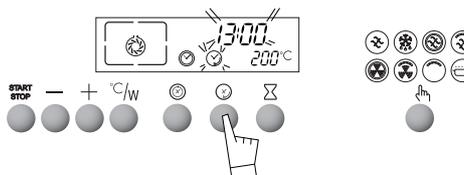
This can only be done in the  cooking modes.

- Perform the same procedure as for programmed cooking, and after setting the cooking time,

- Press the "end cooking" , touch control; the cooking end time is indicated and flashes, as does the  symbol to indicate that it may be adjusted.

Example : It is 12.30 p.m.

You have programmed a cooking time of 30 min
The end of cooking time indicated is 1 pm (13.00).



- Adjust the end of cooking time using the + or - touch controls
Example: End of cooking time: 2 pm (14.00).

Once the end of cooking time has been programmed, normal time is displayed. The oven will now start heating up in time for cooking to be finished by 2 pm (14.00). When cooking is completed, the oven will beep for several minutes. You can stop the oven from beeping by pressing on the START/STOP button for 1 second.

 **You may consult or change the end of cooking time at any time by pressing the  button. To cancel your program, press the START/STOP touch control.**

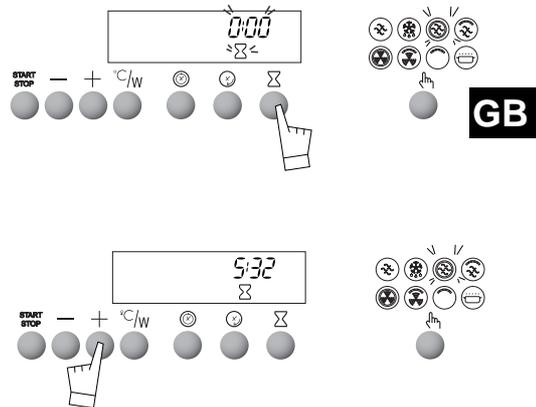
Using the timer

Your oven has a separate timer, independent from the oven's programmes. It can be used as a kitchen timer. For this, the timer display makes the time temporarily disappear.

- Press the hourglass symbol . The display flashes; the hourglass symbol appears and flashes.
- Press + or - until the display shows the length of cooking time required (up to 59 minutes and 50 seconds).

The display stops flashing after a few seconds and the timer starts, counting down the time in seconds. When the time is up, the timer beeps and the symbol flashes.

Stop the beeping by pressing the  touch control or **START/STOP**. Normal time is now displayed.



 **You may change the remaining time at any point by pressing the touch control and using the + or - touch controls. To cancel the timer programme, set the time at 0.00 and press the START/STOP touch control.**

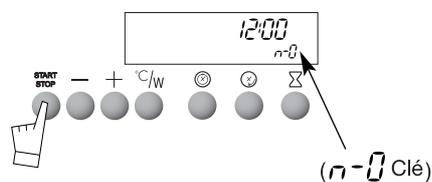
Using the child safety lock

To prevent your oven from being accidentally turned on, you may lock the controls by performing the following steps:

- Press on the START/STOP button until you hear a long, drawn-out beep.

Keep pressing on the touch control until the beep stops and a key appears on the indicator panel.

- To unlock the controls, repeat the operation. Press the **START/STOP** touch control until you hear a long beep. Keep your finger on the touch control until the beep stops and the  key disappears from the display panel.



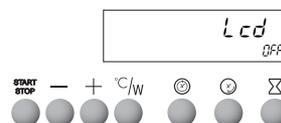
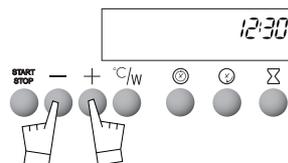
Putting the display in standby mode

To reduce your oven's power consumption to a minimum when it is not in use, you can put the display in STANDBY MODE.

To carry out this operation, proceed as follows:

ACTIVATING STANDBY MODE

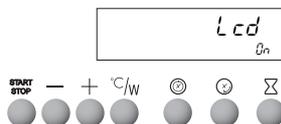
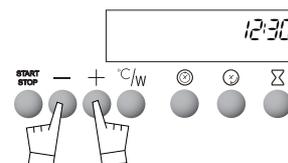
- Your oven must be in normal time readout mode.
- Press the + and - buttons together for five seconds.
- The display reads "Lcd off"
- Take your fingers off the two controls.
- 30 seconds later your readout will switch off.



Your oven is now in standby mode; when you are in normal time readout mode, it will turn off automatically after 30 seconds.

DISACTIVATING STANDBY MODE

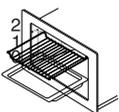
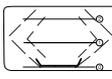
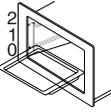
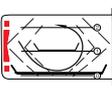
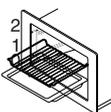
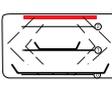
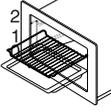
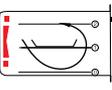
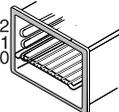
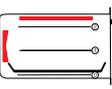
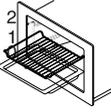
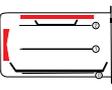
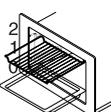
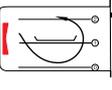
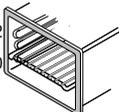
- Your oven must be in the normal time readout mode.
- Press the + and - buttons together for five seconds.
- The display reads "Lcd on"
- Take your fingers off the two controls.
- You are now out of the STANDBY MODE; the readout is now permanently on.



Cooking settings



**The appliance is hot during use.
Do not touch the heater elements inside the oven.
Keep young children at a safe distance.**

PROGRAMS	Parts of the oven in operation	DESCRIPTION OF FEATURES	Recommended positions
<p>Power Min./Preset / max 100w / 1000w / 1000w</p>  <p>Microwave</p>	<p>Cooking</p>  <p>Heating</p> 	<p>Energy is supplied by the microwave system and is distributed by the upper and lower generators</p>	
 <p>Automatic defrost</p>		<p>This position optimises defrosting</p>	
<p>Temperature Min./Preset / max 40° / 190° / 210°</p> <p>Power 100w / 200w / 350w</p>  <p>Combined microwave</p>		<p>This position combines the microwave with ventilated heating. Hot air cooks the outside and the microwave goes to the heart of the dish</p>	
<p>1 to 4 100w / 200w / 500w</p>  <p>Combined grill</p>		<p>This position combines grill and microwave. The grill browns the food on the outside and the microwave goes to the heart of your dish.</p>	
<p>Temperature Min./Preset / max 40° / 200° / 250°</p>  <p>Fan oven</p>		<p>Heat comes from a resistor at the bottom of the oven; the centrally placed fan sucks up the hot air and redistributes it on all sides of the oven. Preheating is unnecessary except for dishes with very short cooking times (shortbread) or for dishes that need to be seared (roast beef). The ventilated heat system is especially suitable for:</p> <ul style="list-style-type: none"> - Keeping white meat tender. - Cooking vegetables and fish 	
<p>1 to 4</p>  <p>Turbo Grill</p>		<p>This position combines the fan and the grill: The grill sends infrared rays onto the food and the air blown by the fan moderates their effect. This position enables you to grill and roast without using a rotisserie.</p>	
<p>1 to 4</p>  <p>Grill</p>		<p>This position is for grilling toast, chops, thick grills, sausages etc.</p>	
<p>Temperature Preset 35°</p>  <p>Keeping warm</p>		<p>Hot air is blown around your dishes by the fan.</p>	

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Cleaning the oven

Let the oven to cool down before cleaning it manually.

In general, don't use any type of scouring powder or metal-backed sponge, or any sharp objects for cleaning.

- Turning over the grill unit:

The grill can be turned over for cleaning the top of the oven.

- a) Pull the grill gently forward
- b) Turn the grill over
- c) The top surface of the oven can now be reached

Proceed in reverse order to put the grill back in place.



Never turn on the grill when it is not in the correct position.

- Removing the racks:

The racks may be removed for cleaning:

- a) Raise slightly.
- b) Rotate without forcing.
- c) Take the rack out.

- The surrounds to the door and the oven must always be kept clean. If these surfaces become damaged by excessive grease, call in a specialist before using your unit.

- If your oven smells or is dirty inside, boil a cup of water containing some lemon juice or vinegar for two minutes and then wipe the inside walls clean using a few drops of dish-washing liquid.

Changing lamps

- The lamp is located in the top of the oven.



To avoid electrocution, switch off the power before attempting to change the lamp. Let the oven cool if necessary.

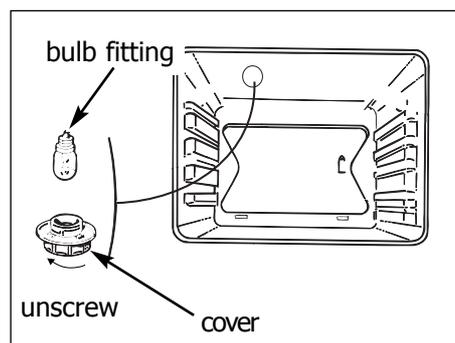
- a) Remove the grill.
- b) Unscrew the protective shade (see diagram).
- c) Unscrew the bulb, turning it to the left.

Lamp specifications:

- 15 W
- 220-240 V
- 300°C
- E 14 fitting

d) Change the bulb, replace the cover and re-connect the oven to the power supply.

e) Re-assemble the grill unit and connect your oven.



Use a rubber glove to easily unscrew the lamp and its cover.

Troubleshooting

if you're not sure that your oven is working properly, it doesn't necessarily mean that there's a problem. When in doubt, always check the following points:

If you realize that	Possible causes	What should you do?	GB
The oven isn't heating	<ul style="list-style-type: none"> - The oven isn't connected to the power supply. - The fuse has blown. - The selected temperature is too low. - Other causes. 	<ul style="list-style-type: none"> - Connect to power supply. - Change the fuse, checking that it is 16A - Raise the temperature setting - Contact the After-Sales Service. 	
The oven lamp isn't working.	<p>The lamp is unusable. The oven isn't connected to the power supply or the fuse has blown.</p>	<ul style="list-style-type: none"> - Change the bulb. - Connect to power supply or change fuse. 	
The cooling fan keeps working after the oven is turned off.	<ul style="list-style-type: none"> - The fan stops 1 hour at the most after using the microwave, or when the oven temperature has dropped below about 125°C. - If it has not stopped after 1 hour. 	<ul style="list-style-type: none"> - Nothing. - Contact the After-Sales Service. 	
The oven gives off sparks.	<ul style="list-style-type: none"> - There is a metallic element too near a wall or the rack. 	<ul style="list-style-type: none"> - Remove all metal elements from close to the walls. - Never use a metal element with the rack 	
The food does not get hot when in microwave mode.	<ul style="list-style-type: none"> - Microwaves are not reaching the food. - The door is not shut correctly. 	<ul style="list-style-type: none"> - Check that your utensils are compatible with microwave ovens. - Check that door shuts correctly. 	
The oven light stays on even when the oven is switched off.	<ul style="list-style-type: none"> - The oven door is not closed correctly. - There is a faulty component in the microwave circuit. 	<ul style="list-style-type: none"> - Check that the door is completely closed. - Call the After-Sales Service' 	
The oven smokes during cooking	<ul style="list-style-type: none"> - Cooking temperature is too high. 	<ul style="list-style-type: none"> - Lower the cooking temperature 	
The oven makes noises after cooking is finished.	<ul style="list-style-type: none"> -The fan in the top of the oven (not visible) works even when the oven has stopped. 	<ul style="list-style-type: none"> - This is normal. Ovens are fitted with a fan that continues to run until the oven has cooled down. 	

If for some reason you are unable to solve the problem yourself, contact the After-Sales Service immediately.