

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

FP38X

smeg

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Throughout this manual,



indicates safety recommendations,



indicates tips and advice to help you make the best use of your oven

Introduction

Dear Customer,

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Thank you for buying a SMEG oven.

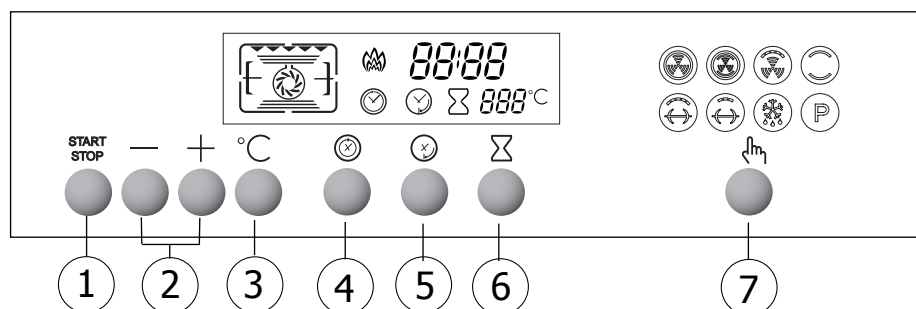
Our design staff have produced a new generation of kitchen equipment, to make everyday cooking a pleasure.

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, cookerhoods, built-in dishwashers, washing-machines, microwave ovens and refrigerators, all of which can be coordinated with your new SMEG oven.

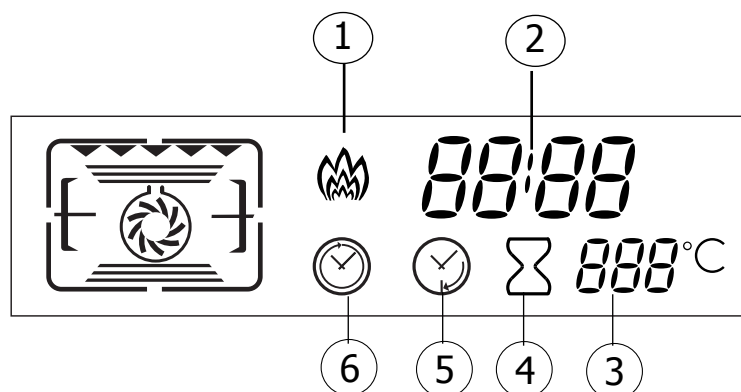
SMEG is certain that by setting new standards of excellence, customers will find that SMEG appliances offer a better and more exciting way of living.

Your oven



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

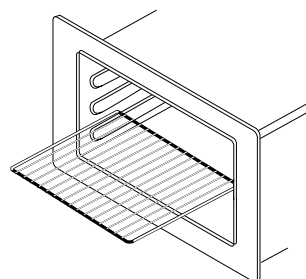
The oven programmer



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

Accessories

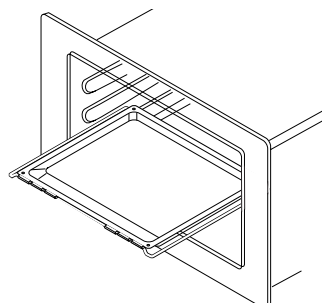
Oven shelf



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Enamelled dripping pan

This is used to catch cooking juices. You should not cook roasts directly in the dripping pan to avoid smattering and smoking.

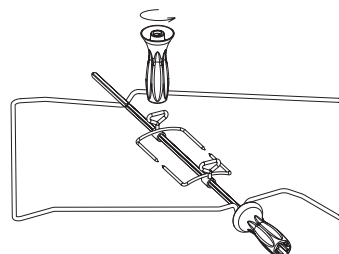


Rotisserie

To use it:

- Put the roasting tray into the oven at level no. 1 to collect cooking juices or on the bottom of the oven if the roast is too big.
- Slide one of the forks onto the spit; put the piece of meat to be roasted onto the spit; slide on the second fork; centre and tighten the two forks.
- Place the spit on its cradle.
- Push gently to locate the tip of the spit in the turning mechanism situated at the back of the oven.
- Remove the handle by unscrewing it. After cooking, screw the handle back onto the spit to take it out without burning yourself.

At the end of the handgrip, a depression enables you to unscrew the forks.



Never cover the inside of your oven with aluminium foil in order to avoid cleaning. You will cause overheating, which damages the oven's interior enamel.

After cooking, never pick up hot pans, utensils and accessories using your bare hands (oven shelf, spit, dripping pan, spit cradle, etc).



Safety recommendations

Please read these instructions before installation and use.

The oven has been designed for normal household use only. No asbestos has been used in its construction.

USING FOR THE FIRST TIME:

Before you use your oven for the first time, leave it empty and, with the door closed, turn it on to maximum temperature and let it heat up for 15 minutes. This "breaks the oven in". During this time there may be some smell from the mineral wool that insulates the oven. Some smoke is also possible. This is perfectly normal.

NORMAL USE:

- Always close the door completely. The oven is fitted with a seal designed to work with a closed door.

- Never lean or let anyone sit on the oven door when it is open.

- **When using the grill with the door partly open, and during pyrolysis, the accessible parts or surfaces can get hot.**

Always keep children at a safe distance.

- The oven is hot when in use. Do not touch heating elements inside the oven.

- Always protect your hands with oven mitts or protective fabric when removing food accessories or containers from the oven.

- Do not line your oven with aluminium foil. The metal will increase the heat produced and could ruin the food and damage the enamel.

Always check that the oven is off before cleaning.

- **During the cleaning cycle, accessible surfaces become much hotter than during normal cooking. Keep children at a distance.**

- **If the oven is fitted with an electrical outlet, it must remain accessible after installation.**

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.

If the power supply cable is damaged, it presents a potential hazard. It must be replaced by the manufacturer, its after-sales service.

Operating voltage220-240 V ~ 50 Hz
 Total wattage of oven2.925 kW
 Nominal wattage of grill2.65 kW

Energy consumption

-while heating to 175°C.....0.205 kWh
 -to maintain 175°C for 1 hour.....0.410 kWh
 TOTAL0.615 kWh

Inside dimensions of oven

Width43 cm
 Height19 cm
 Depth38 cm

Effective volume32 litres

| network voltage | min. connection cable | diameter of | fuse |
|-----------------|-----------------------------|---------------------|------|
| 230V~ 50Hz | 1 Ph + N | 1.5 mm ² | 16 A |

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:

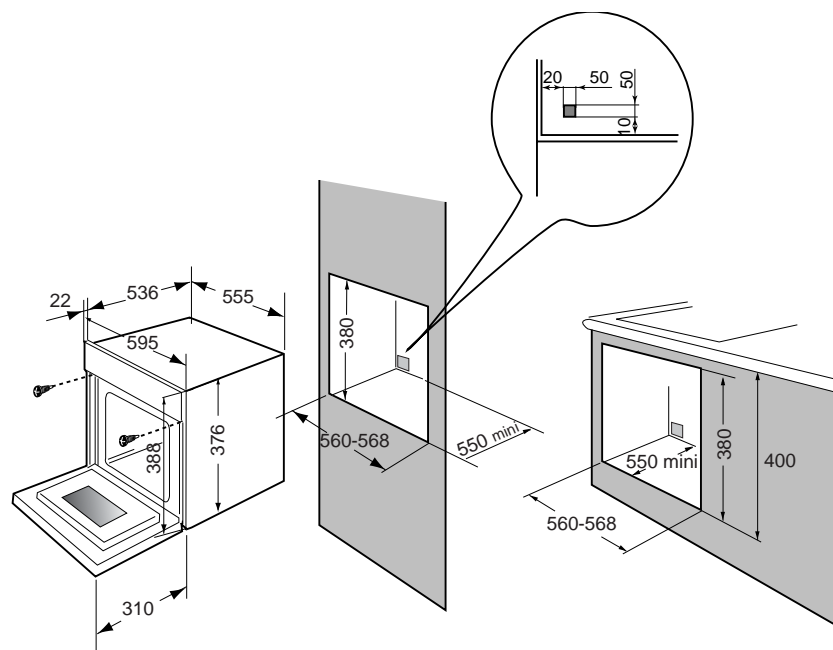
The oven may be fitted either underneath a work surface or in a suitable sized column unit. Cut a hole measuring 50 mm x 50 mm in the back wall of the insert space for the electric cable to pass through (See diagram, left).

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

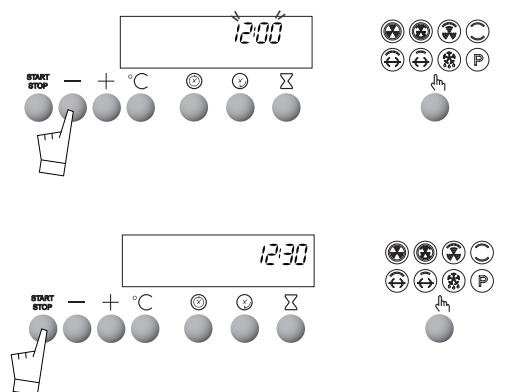
Setting the clock

When the oven is first switched on

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

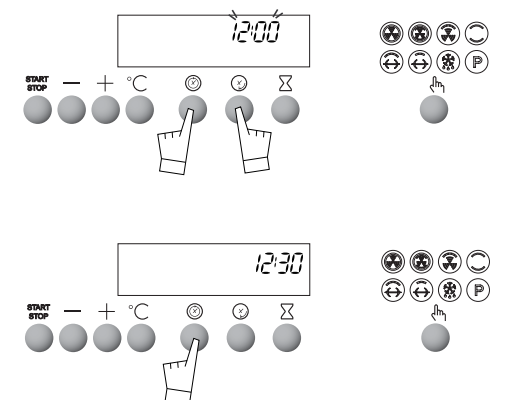
The example shows 12:30.

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



Changing the clock


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



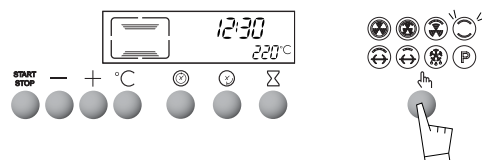
If the button is not pressed, the oven will automatically set the time after a few seconds.

Immediate cooking

- Select the cooking mode

Select the programme of your choice with the  button.

Example : position "  ".



Note:

You can scroll through the cooking programmes by keeping your finger on the button .

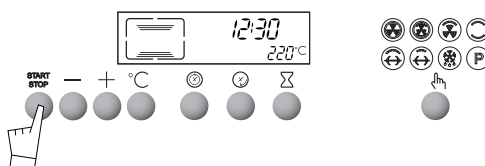
The proposed temperature is displayed:

Example : 220°C.

- Push the **START/STOP** button to start cooking.

Your oven displays the most frequently used temperature.

You may nevertheless adjust this temperature yourself.

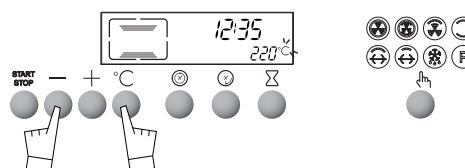


- Press the **°C**.

The symbol **°C** button.

- Adjust the temperature using the **+** or **-** button.

- Even if pressing **°C** does not confirm your choice immediately, your programme will be validated automatically a few seconds later.



When the oven reaches that temperature, the display glows steadily and beeps for 3 seconds.

Exception:

Variable wattage grill:



- **Wattage level proposed:** - 4 - = 100%
- **Can be adjusted from** - 1 - = 50% **to** - 4 - = 100%



The door may only be left ajar when the grill is at maximum wattage (-4-).

For other grill wattage settings, the door must remain closed.

Turn off the cooking cycle by pressing on the START/STOP button for 1 second. During a grill cooking session, your oven's accessible parts are hotter than during normal cooking. Be sure to keep young children at a safe distance.

Setting cooking temperature

During the selection of the cooking mode or during the cooking cycle, you can set or change the temperature.

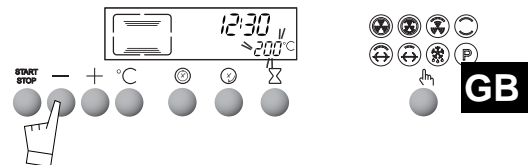
Press on the °C button for about two seconds until the temperature figures starts flashing.

Adjust the temperature using the + or - buttons until you reach the temperature that you wish to record.

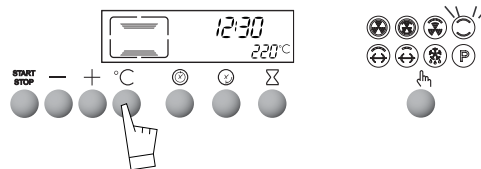
Confirm your choice by pressing on button °C.

For later cooking sessions, the temperature that you have just recorded will be saved.

This cooking temperature adjustment operation can be renewed as often as you wish



Starting a programmed cooking session

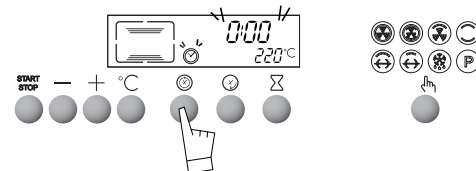


Set the chosen cooking mode and adjust the temperature if necessary.

Example:

Natural convection

Temperature: 220°C.

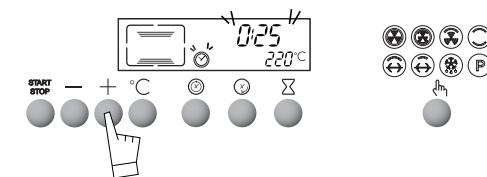


Press the "cooking time" button

The cooking time (0:00) will flash with the symbol to show that the cooking time can be set.

Press on the + or - buttons to set the desired cooking 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 once again on the button. 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, a series of beeps will sound 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 the **START/STOP** button.

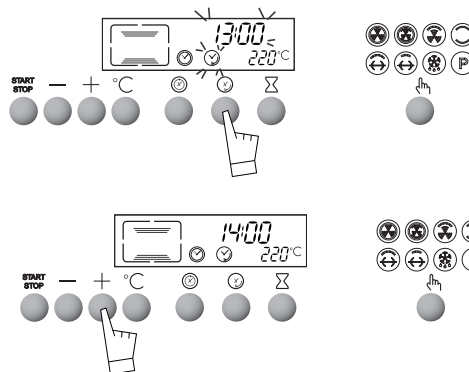
Programming your chosen cooking end time

- Perform the above procedure. After setting cooking time,

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

Example : It is 12:30

You have programmed a cooking time of 30 min
The cooking end time indicated is 1 pm (13:00).




- Adjust the cooking end time using the + or - buttons

Example: Cooking end time: 2 pm (14:00).

Once the cooking end 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 complete, 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 cooking end time at any time by pressing the ⊗.**
To cancel your programme, press the START/STOP button.

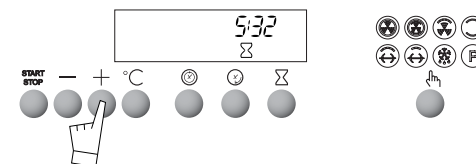
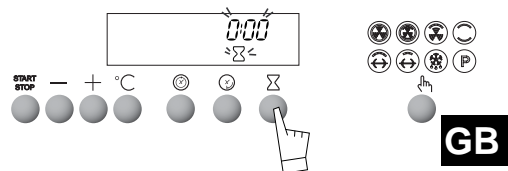
Using the timer


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 timer is up, the timer beeps and the  symbol flashes. Stop beeping by pressing the  button or **START/STOP** button. Normal time is now displayed.



You may change the remaining time at any point by pressing the  button and using the **+ or **-** button. To cancel the timer programme, set the time at 0:00 and press the **START/STOP** button.**


Using the child safety lock

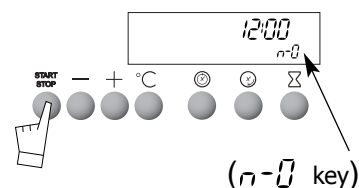
To prevent your oven from being accidentally turned on, you may lock the controls by performing the following steps:

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

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

- To unlock the controls, repeat the operation. Press the **START/STOP** button until you hear a long beep.

Keep your finger on the button until the beep stops and the  key disappears from the display panel. Only the "independent timer" function remains functional.



Putting the display in standby mode

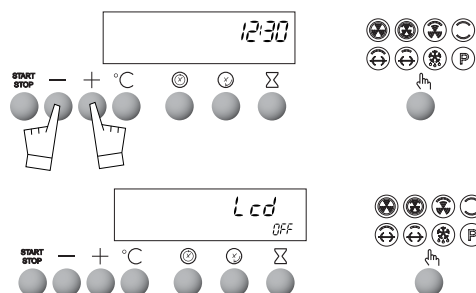
To reduce your oven's power consumption to a minimum when it is not in use, you can put the display in STANDBY MODE.

To perform this operation, proceed as follows:

ACTIVATING STANDBY MODE:

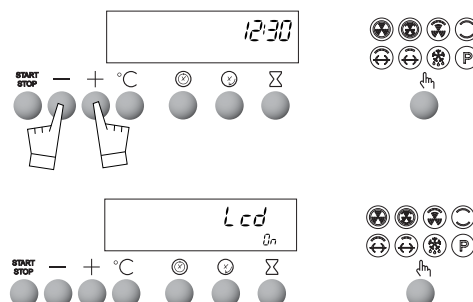
- Your oven must be in normal time display mode.
- Press the + and - buttons together for five seconds at the same time.
- The display reads "Lcd off".
- Take your fingers off the two buttons.
- 30 seconds later your display will switch off.

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



DISACTIVATING STANDBY MODE:

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



Changing a lamp

- The light lamp is housed in the oven ceiling.



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

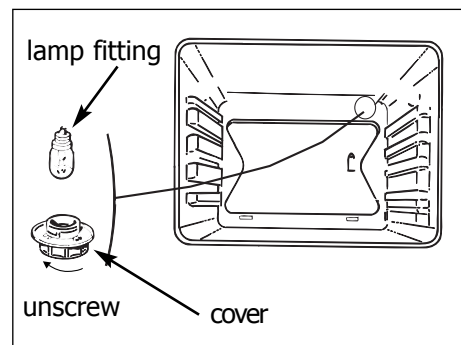
GB

- Unscrew the protective shade (see diagram).
- Unscrew the lamp, turning it to the left.

Lamp specifications:

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

- Change the lamp, replace the shade and switch power back on.



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

Cooking settings

| Symbol | Feature | Setting dDescription |
|--------|---------|----------------------|
|--------|---------|----------------------|



Fan oven

The fan and the heater element at the back of the oven cook the food.

Oven rapidly reaches the selected temperature. Some dishes can be placed directly in the cold oven.



Combined

Cooking is carried out by the lower and upper elements at the bottom of the oven, and by the air circulation device.

Three combined heat sources: lots of heat at the bottom of the oven, a little ambient heat and a slight heat from the grill to brown your food.



Turbo grill

Cooking is done alternately by the top element and by the fan.

This setting combines the turbine and the grill; the grill cooks food with infrared rays and the turbine's air circulation accentuates the effect.

*



Conventional oven

Food is cooked by a top and bottom element. No fan.

Oven rapidly reaches the selected temperature. Some dishes can be placed directly in the cold oven.



Double grill

Cooking is carried out by the upper element.

The double grill covers the full surface of the oven shelf.



Single grill

Cooking is carried out by the upper element.

The single grill is equally efficient, and covers a smaller area for smaller quantities of food.



Defrosting

The defrosting function is provided by the fan, which circulates ambient air around the food product to be defrosted.

The temperature never exceeds 50°C, thereby providing optimum defrosting conditions.

* Cooking settings referred to in the advertisement about energy labelling in accord

Recommendations

Recommended temp.

- | | | | | |
|---|---------------------------|-------------------------------|----------------------------|-----------|
| ► Recommended to keep white meats, fish, and vegetables tender . Can be used on up to 3 shelves at once. | Min. 40° | recom'd 180° | Max. 250° | GB |
|---|---------------------------|-------------------------------|----------------------------|-----------|

- | | | | |
|--|---------------------------|-------------------------------|----------------------------|
| ► Recommended for juicy quiches, pies and fruit tarts . | Min. 40° | recom'd 200° | Max. 250° |
|--|---------------------------|-------------------------------|----------------------------|

- | | | | |
|---|---------------------------|-------------------------------|----------------------------|
| ► Recommended for searing and thoroughly cooking red and white meat . Also for slow cooking poultry up to 2 kg. | Min. 40° | recom'd 195° | Max. 250° |
|---|---------------------------|-------------------------------|----------------------------|

- | | | | |
|---|---------------------------|-------------------------------|----------------------------|
| ► Recommended to keep white meats, fish, and vegetables tender . Can be used on up to 3 shelves at once. | Min. 40° | recom'd 220° | Max. 275° |
|---|---------------------------|-------------------------------|----------------------------|

- | | | | |
|--|--|---------------|--|
| ► Recommended for grilling chops, sausages, and large prawns and for making toast . | | 1 to 4 | |
|--|--|---------------|--|

- | | | | |
|---|---------------------------|------------------------------|---------------------------|
| ► Recommended for defrosting meat and poultry . Use the shelf with the dripping pan placed below it, or the pastry tray. Never use the juice from defrosted meat, as it is not edible. | Min. 30° | recom'd 40° | Max. 50° |
|---|---------------------------|------------------------------|---------------------------|

Complies with European Standard EN50304 and the European Directive 2002/40/EC.

Cleaning the oven

Pyrolysis explained

- Pyro-cleaning involves heating the oven to a high temperature (pyrolysis) in order to remove grime and grease that builds up inside the oven due to splashing or dripping during cooking. The resulting smoke and smell are removed by a catalyst.

The oven has three pyro-clean cycles suited to all situations.

- An economic cycle that lasts 1h30 (the oven is locked for 2 hours to allow for cooling down). This cycle consumes 25% less the standard pyro-clean cycle. When used regularly (every two or three times you cook meat) this cycle keeps the oven clean under any conditions).
- A medium cycle that lasts 1h 45 (the oven is locked for 2hours 15m to allow for cooling down). This cycle cleans dirty ovens efficiently.
- A super-cleaning cycle that lasts 2 hours (the oven is locked for 2hours 30m to allow for cooling down). This cycle is for extremely dirty ovens.
- For safety reasons, the door is automatically locked shut after about 2 minutes of pyro-cleaning.

When to clean by pyrolysis

If your oven smokes when it preheats or if there is on or if there is a lot of smoke during a cooking cycle, run the pyrolysis cycle.

You can also use this feature if there are unpleasant cooking odours when the oven is cold. Do not wait until the oven is coated in grease to clean it.

It is not necessary to run the pyrolysis feature after every use; only clean the oven when it is dirty.

| | | |
|----------------------------------|--|--|
| FOOD WITH SOME SPATTERING | Biscuits, vegetables, cakes quiches, soufflés | You do not need to use pyrolysis feature |
| FOOD WITH HIGH SPATTERING | Meat, fish (in an open dish) stuffed vegetables | Use the pyrolysis feature every 3 oven uses |
| FOOD THAT SPITS BADLY | Large pieces of meat cooked on the spit, duck | If a lot of spattering occurs run the pyrolysis feature afterwards |



Do not wait until the oven is coated in grease to clean it.

Using the pyro-clean programme


1) Carrying out an immediate pyrolysis cleaning session



a) Remove any accessories from the oven and wipe off any excess grime.

b) Check that the programmer displays normal time and that it is not flashing.

c) Press the program selection button until the "Pyro-clean" programme appears.

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Your oven has 3 pyrolysis symbols  that correspond to 1 two-hour pyro (Non-adjustable).

You can select two other non-adjustable cycles ( 1:45,  or 1:30) non-adjustable, by pressing the **-** or **+**.

The oven cannot be used for 2:00, 2:15 or 2:30 respectively after each cleaning cycle. These times allow for cooling down, after which the door is automatically unlocked.

d) Press the **START/STOP** button

- The door is locked during pyro-cleaning (after about 2 minutes).

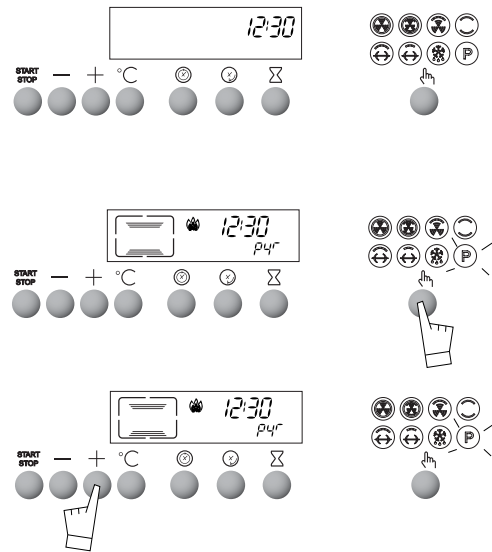
- You can consult the finishing time for the pyro-clean cycle by pressing button . At the end of pyro-cleaning, the  symbol

remains lit until the door is automatically unlocked.

e) Stop the oven by pressing the **START/STOP** button.

f) Use a damp cloth to remove white ash after the oven has cooled down. The oven is now ready for use.

Note: The pyro-cleaning temperature cannot be altered. During the cleaning cycle, the light is off. If your oven is still not clean after pyro-cleaning, it means that you have delayed cleaning too long. Repeat the pyro-clean programme.





Never hang household linen (towels, dishcloths, etc.) on the oven door handle.

During the cleaning cycle, accessible surfaces become much hotter than during normal cooking. Keep children at a distance.

2) How to programme a pyro-cleaning cycle

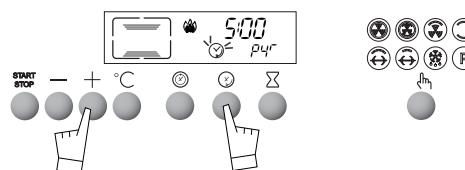
Follow the instructions given in the section entitled "How to use the pyro-clean programme", then:

a) Press button , **the finishing time for the pyro-clean programme will flash**, as well as the  symbol, indicating that this time can be modified.

b) Set the programme end time by pressing the **+ or -** buttons.

Example: End pyro-clean programme at 5:00.

When the pyro-clean programme is over, press the **START/STOP** button.



Troubleshooting

If you're not sure if 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. - Increase selected temperature. - Contact the After-Sales Service. | |
| The oven lamp isn't working. | <ul style="list-style-type: none"> - The lamp is unusable. - The oven isn't connected to the power supply or the fuse has blown. | <ul style="list-style-type: none"> - Change the lamp. - Connect to power supply or change the fuse. | |
| The cooling fan keeps working after the oven is turned off. | <ul style="list-style-type: none"> - The fan should stop after no longer than 1 hour, as soon as the temperature of the oven falls to approx.125°C. - If it has not stopped after 1 hour | <ul style="list-style-type: none"> - Nothing. - Contact the After-Sales Service. | |
| Pyro-cleaning doesn't start. | <ul style="list-style-type: none"> - The door isn't shut properly. - The clock time on the programmer is flashing. - Other causes. | <ul style="list-style-type: none"> - Make sure the door is closed correctly - Set the hour of the day before starting up the pyro-clean. - Contact the After-Sales Service. | |
| The door lock during pyro-cleaning isn't working. | <ul style="list-style-type: none"> - The lock is not effective immediately. - The door lock only becomes effective approx. 2 minutes after the start of the cycle. | If it hasn't locked after 5 minutes, contact the After-Sales Service. | |
| The rotisserie spit keeps turning after the end of cooking. | <ul style="list-style-type: none"> - The rotisserie spit motor keeps working until the selector is returned to the zero setting, or the door is opened, or 30 minutes after the end of the cooking time. <p>This programme avoids the food burning once the oven has stopped.</p> | - Nothing | |
| Smoke is being produced during cooking. | <ul style="list-style-type: none"> - 1. Cooking temperature too high - 2. Dirty oven | <ul style="list-style-type: none"> - 1. Reduce the cooking temperature (see cooking guide). - 2. Clean the oven by pyro-cleaning if this program is available. | |
| There's no light inside the oven while the pyro-clean programme is operating. | -The lighting is only meant to come on for the cooking programmes. | - The pyro-clean cycle produces temperatures which are too high for the lighting to work properly. | |
| There's a noise inside the oven after the end of cooking. | - The fan in the upper part of the oven (not visible) is working (even if the oven is set to the "off" position). | - This is normal; the fan of a pyro-clean oven stays on until the oven has cooled down. | |

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