



- 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

FV38X

 **smeg**

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Throughout the manual,  *indicates safety recommendations,*
 *indicates advice and tips*

Introduction

Dear Customer,

You have just acquired a SMEG oven and we would like to thank you. Our research teams have designed for you a new generation of appliances, whose quality, design and technological innovations make them products of exception and reveal our unique know-how.

With pure lines and modern aesthetics, your new SMEG oven blends harmoniously into your kitchen and perfectly combines technological mastery, cooking performance and aesthetic luxury.

In the range of SMEG products, you will find a wide choice of hobs, hoods, dish-washers, washing-machines, microwave ovens and refrigerators, all of which can be built-in and coordinated with your new SMEG oven.

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Steam cooking

Overview

If you follow the instructions for use steam cooking offers many benefits.

Healthy and natural, steam cooking preserves the full flavour of foods. The steam maintains the taste of foods. It does not add odours, nor the taste of the grill or the pan. Furthermore, it is healthy: it takes nothing away because the food is not diluted in the water; therefore vitamins and minerals are better preserved. Moreover, no fats are used for this type of cooking!

This kind of cooking releases no odours; therefore you can simultaneously cook meat, fish and vegetables - you will save both time and money by cooking items side by side, but without touching. For example, you can cook a fish next to a dessert.

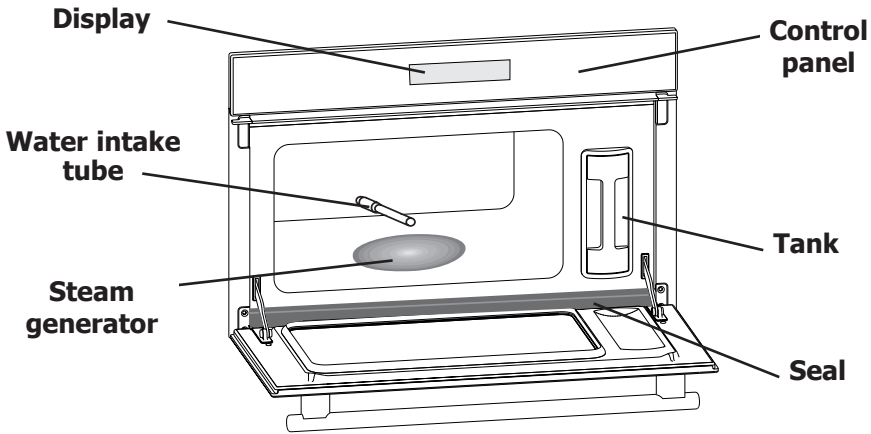
Steam cooking is quick: cooking starts immediately, whereas for food in a water-filled dish (boiling) the cooking time only begins counting down once the water returns to a full boil.

Steam cooking allows pasta, rice and mashed potato to be gently reheated with no risk of food sticking or drying out. Steam is also appropriate for blanching, defrosting and warming (keeping a sauce warm for example). It is also possible to cook puddings, flans, rice pudding etc, covered with aluminium foil - the water from the condensation does not add moisture to the ingredients.

Words of advice

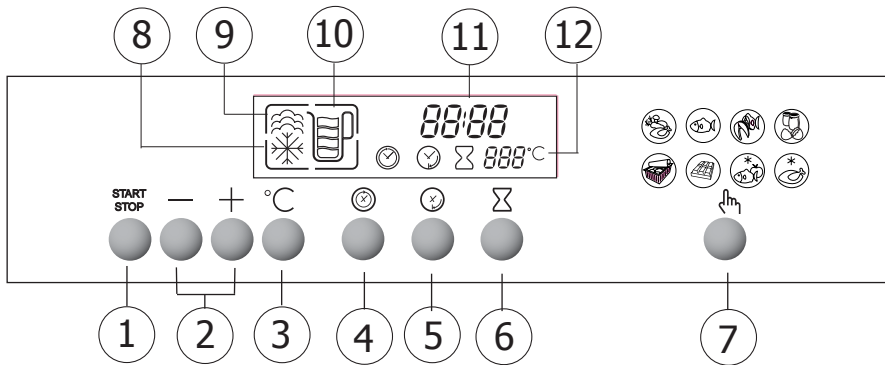
- There is no need to season the cooking water with herbs or spices; however, you can add flavour in different ways, for example you can flavour a fish by placing it on a bed of herbs, or make a savoury poultry dish more exciting by adding a bunch of rosemary or tarragon to the dish.
- Food cooks faster and more evenly when cut into pieces than if left whole.
- To make meats (poultry, veal and pork) look more appetising, use a small amount of fat in a pan to heat it on all sides so that it takes on a browned appearance, and then finish cooking using the steam method.
- Always use fish or vegetables that are fresh - steam cooking will not have the same results on fish or vegetables that have been left in the refrigerator for a week!

What does your oven look like?



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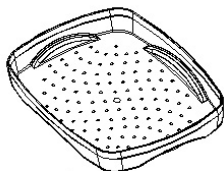
Close-up of control panel



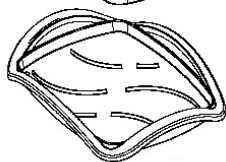
- | | |
|---------------------------------|----------------------------|
| 1 Button: Stop/Start | 7 Function selector |
| 2 Changing time and temperature | 8 Defrost indicator |
| 3 Temperature setting | 9 Cooking indicator |
| 4 Cooking duration/time | 10 Lack of water indicator |
| 5 End cooking | 11 Clock and time display |
| 6 Independent timer | 12 Temperature indicator |

Accessories

Cookware



Trivet/Steamer Dish - pierced cooking dish to prevent contact between food and the residual water.



Drip Dish - collects the residual water.

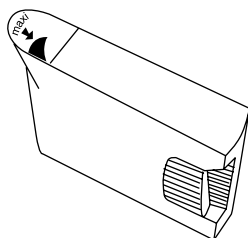


Stainless steel removable support grid: it must be placed in the oven.



The cookware may be cleaned in the dishwasher.

Removable tank



Tank that allows for independent water supply to the oven.

Its capacity is approximately one litre (maximum level).



Using water with a low level of lime will make it easier to care for your oven.



Using demineralised water is forbidden (not for human consumption).

How do you install your oven?

Electrical connection

For permanent installation, a standardised, compliant cut-off device must be added in the electrical conduit. The plug to be connected to the power supply lead and the relative socket must be of the same type and comply with the relevant regulations. The control of the power supply socket must be accessible even after the appliance has been built-in.

The electrical supply must be earthed, and comply with applicable safety standards.

Your electrical installation must be equipped with 13 Amps thermal-sensitive protection.

Do not operate the oven if the power cable or its plug are damaged. In this case, they must be replaced by the manufacturer, its After Sales Service department or a person of similar qualifications so as to avoid any danger.

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Operating voltage	220-240 V ~ 50 Hz
Total oven power	1.77 kW

Energy consumption

-heating up to and holding at 100°C for one hour 0.71 kWh

Useful dimensions of your oven

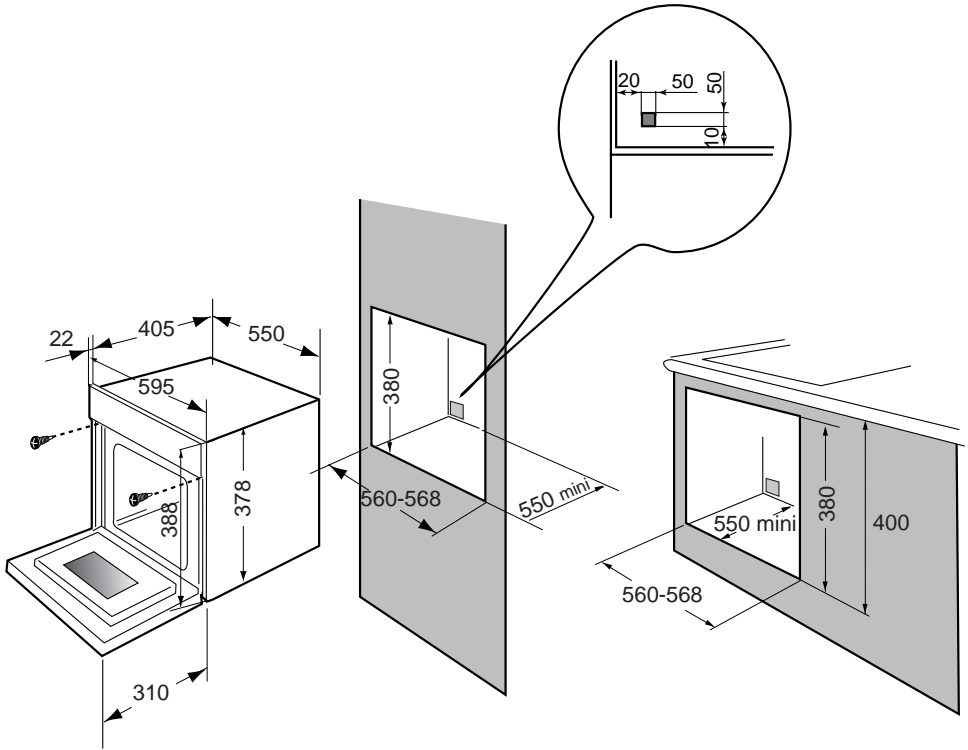
Width 38.5 cm

Height 18.2 cm

Depth 33.5 cm

Net capacity 23.5 litres

Build-in



1. Place the appliance in the cavity. The appliance must be horizontal. Check the position.

2. For greater stability, attach the oven in the cabinet with two screws through the holes provided for this purpose on either side of the front inner panels.

3. Make the electrical connection.

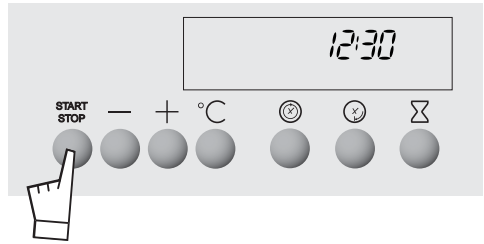
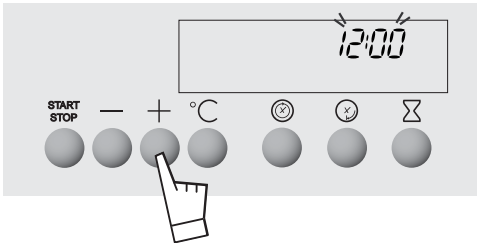


Ensure that the control of the plug socket is accessible after installation.

How do you use your oven?

Setting the clock

When supplied with electricity.
Set the time.

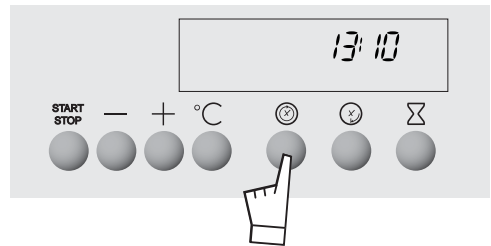
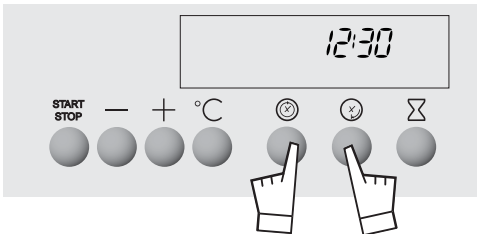




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- 1 The display flashes 12:00. Press the + or - buttons to set the time.

- 2 Validate by pressing START/STOP.

Resetting the clock



- 1 The set time is displayed.
Press the  and  buttons at the same time until the time flashes. Set the clock with the + or - buttons.

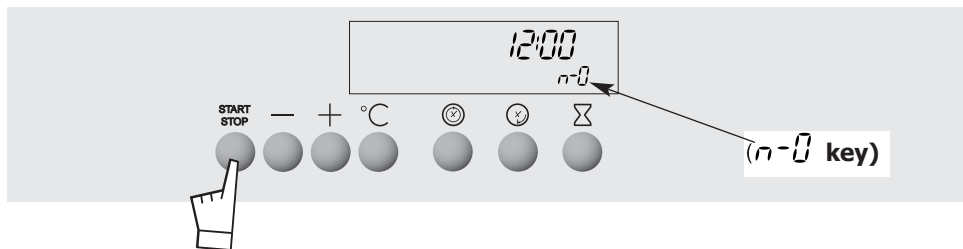
- 2 Validate by pressing .



If the time is not validated using the  button, it is automatically saved after one minute.

Locking display

It is possible to lock the display. This feature cannot be used during timed cooking programmes.



1 Press the START/STOP touch control for a few seconds.

2 A beep is sounded and a "key" (key icon) appears on the screen. From this moment on, no touch control is active.

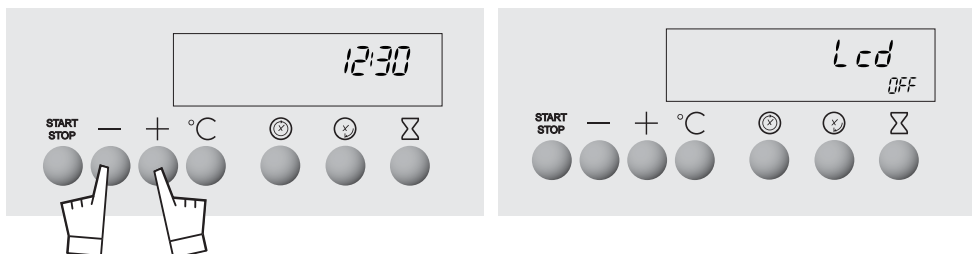
3 To unlock the display, press the START/STOP touch control for a few seconds: a beep is sounded and the "key" disappears.

Display stand-by mode

To limit your oven's consumption of energy when it is not in use, you may put it in STAND-BY MODE.
To do so, perform the following procedure:

Your oven must be in time display mode.

ACTIVATION OF STAND-BY MODE:

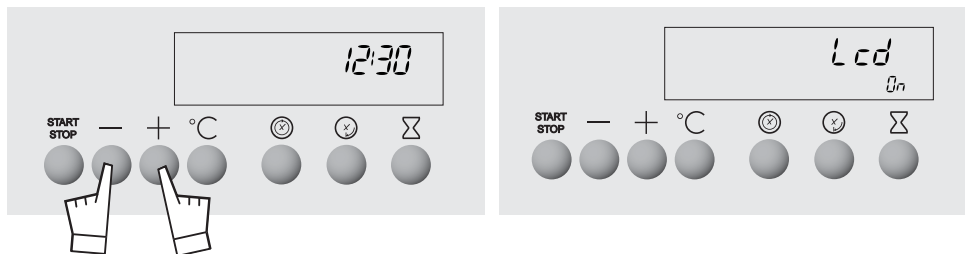


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- 1** Press the + and - buttons at the same time for 5 seconds.
Your display indicates "LCD OFF"
Release the buttons.
30 seconds later, your display will turn off.

Your oven is now in stand-by mode, it will automatically turn off after 30 seconds in time display mode.

DEACTIVATION OF STAND-BY MODE:




- 1** Press the + or - buttons at the same time for 5 seconds.
Your display indicates "LCD ON".
Release the buttons.
You are out of STAND-BY MODE, your display will remain on constantly.

How do you program for immediate cooking?

Operating principle









The water contained in the tank arrives in the cavity via a pipe. This water is transformed into steam when it comes into contact with a hot surface located in the lower part of the cavity: this is the steam generator.

There is no need to add water to the cooking dish. To guarantee REAL STEAM COOKING, your oven is furnished with specially designed cookware that will allow for perfect cooking.

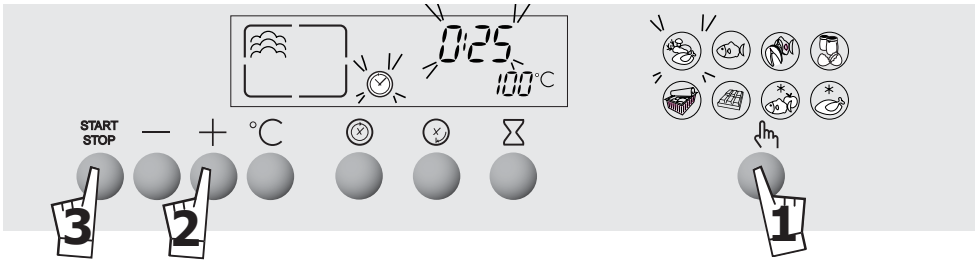
 You **MUST** fill the water tank to the **Max.** level before cooking. Return the tank to its housing by firmly pushing **ALL THE WAY** until you feel the tank **LOCK INTO POSITION**.




 When in use, the appliance becomes hot. Hot steam will escape when you open the door of the appliance. Keep children away.

A cooking time is pre-programmed for the various settings.

Cooking temperature	Pre-programmed time	Min. setting time	Max. setting time
 100°C	25 min	5 min	1 hour
 85°C	15 min	5 min	1 hour
 75°C	15 min	5 min	1 hour
 90°C	20 min	5 min	1 hour
 95°C	30 min	5 min	1 hour
 80°C	15 min	5 min	1 hour
 55°C	30 min	5 min	1 hour
 60°C	30 min	5 min	1 hour


Steam cooking




- 1** Press the button  and scroll down to select cooking function, for example the function . The preset temperature 100°C is displayed and 25 minutes cooking time is suggested. The  symbol flashes.
- 2** Set the desired length of time (minimum is 5 minutes and maximum is 60 minutes) by pressing the + and - touch controls.

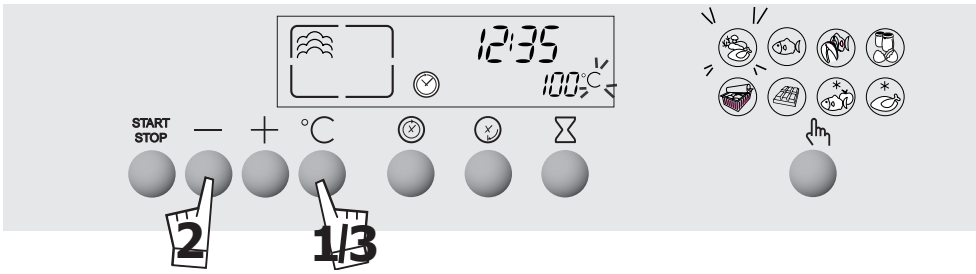
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- 3** Press START/STOP to begin cooking; the preset time and symbols are fixed, the cooking indicator comes up. When the oven reaches the set temperature, 100°C is fixed and the oven beeps.

 To avoid compromising the cooking results, do not open the appliance door during cooking.

Changing cooking temperature


It is only possible to adjust the cooking temperature in the  position.



- 1** Press the °C button. The °C symbol flashes.
- 2** Adjust the temperature by pressing the + or - buttons.
- 3** Save your choice by pressing the °C button.

If your choice is not validated using the °C button, the temperature is automatically saved after a few seconds.

Changing the cooking time

During cooking, you can adjust the cooking time by pressing  and the + or - touch controls.

Cancelling cooking in progress

You can stop the cooking at any time by pressing the START/ STOP touch control (press and hold for approximately one second).

If steam generation has not yet begun (approximately one minute), the oven stops immediately and the time disappears.

If steam generation has already begun, the time converts to three minutes; a countdown begins and the steam escapes before the door is opened.

At the end of a cooking programme

0m00s is displayed. The display animation ceases. Discontinuous beeps are emitted for three minutes. To silence the beeps, press the START/STOP touch control or open the door.

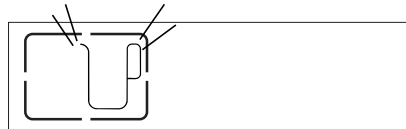
 **You MUST empty the tank.**



The oven cooling fans will continue to run for a short period after cooking to continue the cooling process.

Water management

In the event of a water circuit-related problem during cooking, the "no water" indicator appears and a beep is emitted.



This error is specifically associated with:

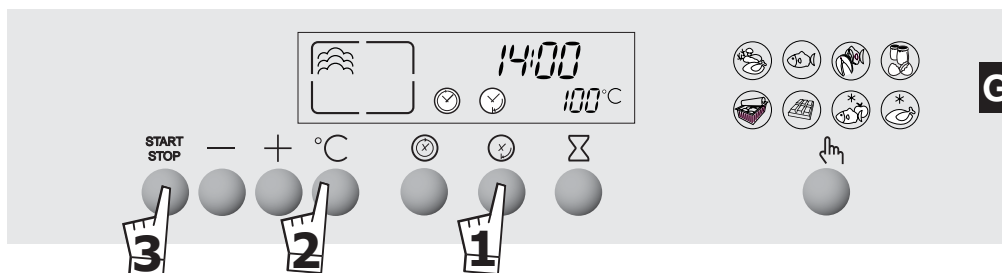
- An empty tank.
- A poorly seated tank.



After checking these two items, cooking automatically restarts as soon as the door is closed.

How do you set a cooking programme with delayed start?


Set the selected cooking mode, the time, and the temperature if necessary, (see **CHAPTER "How do you program for immediate cooking?" Paragraphs 1 and 2**)

Example: position  Temperature 100°C.




- 1** Press the "end of cooking" touch control . The end of cooking time appears and flashes, as well as the  symbol, to indicate that it is now possible to set the time. Example: It is 12:30.
- 2** Adjust the end of cooking time by pressing the + or - touch controls. Example: End of cooking 14:00.
- 3** Validate by pressing START/STOP.

You programmed a cooking time of 30 minutes. The displayed end of cooking time is 13:00.

Once the cooking end time has been programmed, the time comes back on the display. After these steps, the oven heating is delayed so that cooking ends at 14:00. When cooking is over, the oven will beep for several minutes and the  symbol flashes. You can stop the beeps by pressing START/STOP for one second.


Changing cooking time and cooking end time

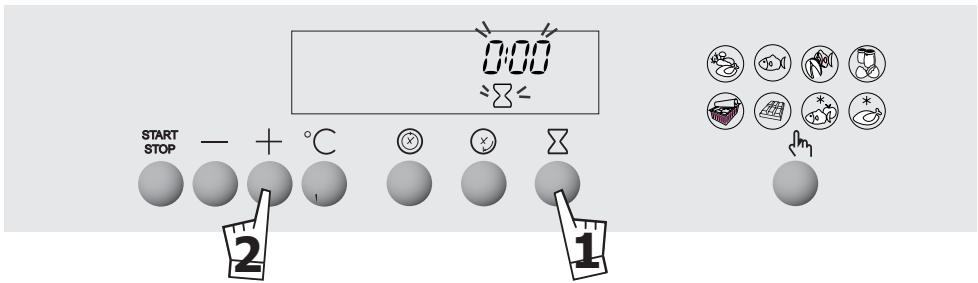
You can consult the cooking end time at any time during cooking by pressing the  button. To cancel the programme, press START/STOP.



How do you use the timer?

Timer


Your oven is equipped with an electronic timer that is independent of the oven functions, making it possible to measure times.

 This function is independent of the oven. It cannot be used to automatically stop a cooking programme. This function can however be used while the oven is working. In this case, the timer display has priority over the clock display.



- 1** Press the  button. 0m00s and the timer symbol flashes.
- 2** Set the desired length of time (max. 59 min 50 seconds) by pressing the + or - buttons. After a few seconds, the timer starts working. When the cooking time is finished, the timer beeps. The  symbol flashes.









Stop beeping by pressing  or START/STOP.

Once the timer starts working, you can change the remaining time by pressing  then the + or - buttons.

To cancel the timer, press  then set time at 0m00s.

Changing or cancelling the timer programme

Setting description

SETTING Temperature	COOKING MODE	COOKING EXAMPLES
 100°C	Vapour cooking mode most often used	Vegetables and meats
 85°C	For cooking delicate food	Delicate whole fish (trout)
 75°C	The meat remains iridescent	Cooking delicate fish (sardine filets, red mullet)
 90°C	For cooking delicate food, fruits, compotes	Boiled eggs; stuffed tomatoes that maintain their shape. Puddings, etc.
 95°C		Terrines, pâtés. Reheating cooked dishes
 80°C	Low heat	Melting chocolate, butter. Slightly warm fruit for immediate serving
 55°C	Slow defrosting without cooking	Defrosting fish filets before breading. Berries that must remain cool (for pies and sauces)
 60°C		Defrosting meats before grilling (eg: sausages)

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Cooking chart

FOOD Whatever the quantity		TIMES	°C	PREPARATIONS	NOTES
VEGETABLES	Artichokes (small)	40 to 45 min.	100 °	Placed upside down in the dish	<ul style="list-style-type: none"> • These times are a function of the type, size and freshness of the vegetables. Follow the indications that appear in the "Preparations" column. • The cooking time remains the same regardless of the quantity to be cooked. <i>Example:</i> 1 or 4 artichokes require the same cooking time. • To check if it is cooked, stick the tip of a knife into the thickest part of the vegetable; there will be no resistance if the food is cooked.
	Asparagus	35 to 40 min.	100 °	For tips decrease cooking time	
	Broccoli	18 min.	100 °	in small bunches	
	Carrots	20 to 22 min.	100 °	in thin, round slices	
	Celery root	25 to 30 min.	100 °	in thin slices	
	Pumpkin	15 to 20 min.	100 °	in cubes	
	Mushrooms	15 min.	100 °	in thin strips	
	Cauliflower	30 to 35 min. 22 min. 30 to 35 min.	100 °	Brussels sprouts cauliflower in small bunches chopped green cabbage	
	Courgettes	10 to 15 min.	100 °	in round slices	
	Chinese artichokes	20 min.	100 °		
	Spinach	20 min. 35 min	100 °	(fresh) stir while cooking (frozen) " "	
	Endives	30 min.	100 °	core removed, cut in half lengthwise	
	Fennel	22 min.	100 °	cut in half	
	Green beans	30 to 35 min.	100 °		
	Turnips	15 to 20 min.	100 °	in cubes	
	Fresh peas	20 to 25 min.	100 °	/	
Leeks	25 min.	100 °	cut in half		
Potatoes	25 min. 40 to 45 min.	100 °	cut in round slices		
SHELLFISH CRUSTACEANS	Sea scallops	10 to 12 min.	90 °	with seasoning	<ul style="list-style-type: none"> • Place the scallops on the grid of the glass dish, add aromatic herbs. • Place the crustaceans on a bed of seaweed.
	Mussels/periwinkles	20 to 25 min.	95 °	with seasoning	
	Crabs	25 min.	95 °	/	
	Lobsters	30 to 35 min.	95 °	depending on weight	
	Langoustines	12 to 15 min.	90 °	/	
FRUITS PUDDINGS	Apples/pears/peaches	10 to 15 min.	90 °	whole, peeled	<ul style="list-style-type: none"> • Times depend on ripeness.
	Compote	25 min.	95 °	fruit in strips	
	Puddings	10 min.	90 °	in ramekins	

Cooking chart

FOOD Whatever the quantity		TIMES	°C	PREPARATIONS	NOTES
FISH	Northern pike	25 to 30 min.	85 °	whole (1 kg)	<ul style="list-style-type: none"> • *Steaks: Round slices of fish of 2 to 3 cm in thickness (180/200g) per person. • Insist on very fresh products. • Place whole fish in the dish as is or on bay leaves, fennel or other aromatic herbs. • As soon as cooking is complete, remove the skin, which will detach easily.
	Cod	13 to 15 min.	85 °	steaks (180 g)*	
	Sea bream	20 to 25 min.	85 °	whole (1kg)	
	Haddock	15 min.	75 °	filets	
	Herring	20 min.	85 °	whole (200 g)	
	Pollack/ black cod	15 to 20 min.	85 °	steaks (180 g)	
	Monkfish	15 min.	80 °	depending on thickness	
	Mackerel	20 min.	85 °	whole (250 g)	
	Atlantic cod	15 min.	75 °	filets	
	Skate	25 to 30 min.	80 °		
	Red mullet	15 min.	80 °	whole (200 g)	
	Red mullet/Sole	10 min.	75 °	filets	
	Spotted dogfish	20 min.	85 °	thick steaks (6 to 10 cm in length)	
	Salmon	15 to 20 min.	85 °	steaks (180/200 g)	
Tuna	20 to 25 min.	100 °	steaks (180/200 g)		
Trout, whole (1 kg)	20 to 25 min.	100 °	whole (200 g) 13 to 15 min.		
MEATS	Beef	15 to 30 min.	100 °	Roast 800 g: 55 to 60 min.	<ul style="list-style-type: none"> • Then brown under the grill in another dish.*
	Pork (filet mignon)	25 min.	100 °		
	Poultry (breasts, filets) (stuffed)	20 to 25 min.	100 °	Chicken thighs: 35 to 40 min.	
	Sausages	25 min.	95 °	Roast turkey: 50 to 60 min.	
EGGS	Start with very fresh eggs kept at room temperature	7 min.	100 °	<u>Soft-boiled</u> : placed directly on the grid.	
		8 min.	100 °	<u>Medium-boiled</u> : placed directly on the grid.	
		10 to 12 min.	100 °	<u>Hard-boiled</u>	
			90 °	<u>Poached</u> : See detailed recipes.	
RICE, PASTA, FARINA	Place directly in a dish then cover with water or milk. The steam is not enough to saturate these inflating foods. Place a sheet of aluminium foil on the dish to prevent water droplets from falling in.				
	Rice pudding	30 min.	100 °	100 g rinsed rice - 20 cl milk - 2 T. sugar	<ul style="list-style-type: none"> • Fluff with a fork when cooking is complete.
Farina	20 min.	100 °	200 g (1/4 litre water)		

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How do you care for your oven?

Maintenance

Cavity (after each use)

Wipe the cavity with a dry cloth after the steam generator has cooled or let the cavity air-dry by leaving the door open.

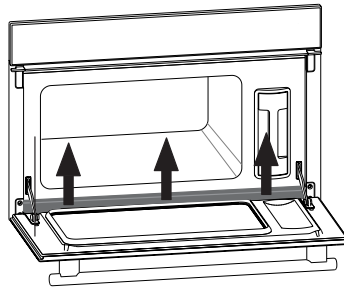
Water intake tube (once a month)

Remove the water intake tube by pulling it toward you. Remove any hard-water deposits that may be inside (using a thin, pointed object such as a thick skewer or a knitting needle).

Steam generator (once a month)

Pour 1/2 cup of white alcohol vinegar on the generator. Let sit for a few minutes, then clean and rinse with water. Do not use sponges or abrasive powders, nor coffee maker cleaning agents.

Cleaning the seal

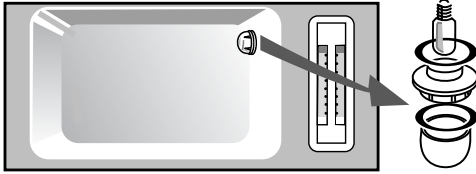


Remove this seal by pulling it upward. Wipe it off and return it to its position using the three notches provided.



The oven should not be cleaned with a steam cleaner.

How do you change the bulb?



The bulb is located at the back right of your oven's cavity.

⚠ Isolate the electric supply before performing any task on the bulb to avoid the risk of electric shock.

- Turn the bulb cover a quarter turn to the left.
- Unscrew the bulb in the same direction.
- Bulb characteristics:
 - 15 W - 220-240 V
 - 300°C - E 14 socket
- Replace the bulb then reposition the bulb cover, making sure the joints are correctly positioned.
- Reconnect your oven.

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What to do in case of malfunctions?

YOU OBSERVE THAT...	POSSIBLE CAUSES	WHAT SHOULD YOU DO?
Your display does not light up.	Oven is not connected to power source. Electronic board is not functioning.	<ul style="list-style-type: none"> - Check that the appliance is receiving electricity (good fuse). - Call the After-Sales Service Department.
The bulb doesn't work anymore.	The bulb is out of order. The oven is not connected. Your fuse is out of order.	<ul style="list-style-type: none"> - Change the bulb. - Connect the oven. - Change the fuse.
Water or steam leak around the door during cooking.	The door is not properly closed. The door seal is defective.	<ul style="list-style-type: none"> - Call the After-Sales Service Department.

In all circumstances, if your efforts are not sufficient, contact the After-Sales Service Department without delay.

