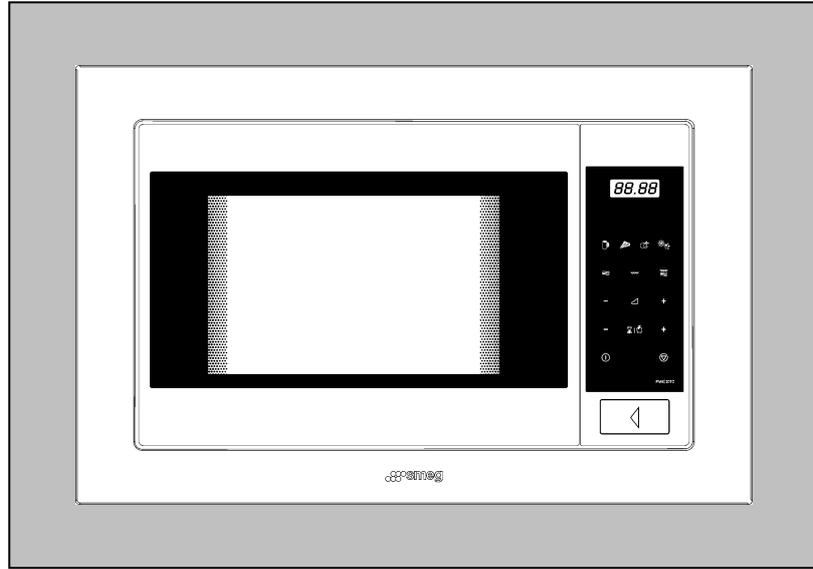


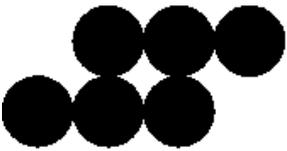
Instructions for Use
Microwave

Gebrauchsanweisung
Mikrowelle

Instructions d'utilisation
Micro-ondes

تعليمات الاستخدام
فرن المايكروويف



 **smeg**

ENGLISH

Contents

Safety Information	4
Safety Instructions	7
The advantages of microwaves	8
Description of the oven	9
Description of functions.....	9
Basic Settings	10
Operating Instructions.....	11
Microwave Function	11
Grill Function	12
Microwave + Grill Function	12
Defrosting by Weight (Automatic)	12
Defrosting by Time (Manual)	13
Special Function: DRINKS	14
Special Function: PIZZA	14
Special Function: CHICKEN	15
Programming the Microwave Oven	15
During operation.....	16
Advice for Good Usage of the Oven	17
Advice on the use of Cookware.....	18
Oven Maintenance	20
Technical characteristics	21
Specifications.....	21
Disposal of old electrical appliances	21
Installation Instructions	22
Official Technical Assistance Service (T.A.S.).....	23
Installation	90

Dear Customer,

First, we would like to thank you for choosing our product. We are sure that this modern, functional and practical microwave oven, manufactured from the best materials, will satisfy your requirements.

You are advised to read our operation manual carefully and the enclosed pamphlet to enable you to get the best results from your Microwave oven.

PLEASE KEEP THESE DOCUMENTS FOR FUTURE REFERENCE.

The user manual is also available for download at www.smeg.it.

Safety Information



Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

CHILDREN AND VULNERABLE PEOPLE SAFETY

Warning! Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.

WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

- Do not let children play with the appliance.
- Keep all packaging away from children.
- **WARNING:** Keep children away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it. Children under 3 years must not be left unsupervised in the vicinity of the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

GENERAL SAFETY

- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential environments;
 - bed and breakfast type environments.

Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.

Safety Information

WARNING: Do not heat liquids and other foods in sealed containers. They are liable to explode.

- Only use utensils that are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, keep an eye on the appliance due to the possibility of ignition.
- The appliance is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- **Warning!** The oven cannot be used if:
 - the door is not closed correctly;
 - the door hinges are damaged;
 - the surfaces of the contact between the door and the oven front are damaged;
 - the door window glass is damaged;
 - there is frequent electrical arcing inside the oven even though there is no metal object inside.

The oven can only be used again after it has been repaired by a Technical Assistance Service technician.

- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Microwave heating of beverages can result in delayed eruptive boiling. Care must be taken when handling the container.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Eggs in their shell and whole hard-boiled eggs should not be heated in the appliance since they may explode, even after microwave heating has ended.

INSTALLATION

- The electrical installation is to be set up so that the appliance can be isolated from the mains with a minimum 3mm all-pole contact separation.
- Suitable separation devices include e.g. cutouts, fuses (screw fuses are to be taken out of the holder), RCD's and contactors. This installation must comply with current regulations.

Safety Information

- If the electrical connection is done through a plug and this remains accessible after installation, then it is not necessary to provide the mentioned separation device.
- Protection against electric shock must be provided by the electrical installation
- Warning: The oven must be earthed.

CLEANING

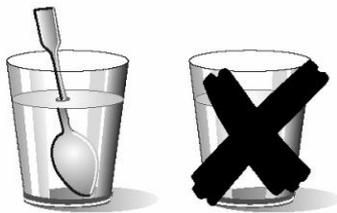
- The appliance should be cleaned regularly and any food deposits removed.
- Failure to maintain the appliance in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Do not use a steam cleaner to clean the appliance.
- The door contact surfaces (the front of the cavity and the inside part of the doors) must be kept very clean in order to ensure the oven functions correctly.
- Please follow the instructions regarding cleaning in the section "Oven Cleaning and Maintenance".

REPAIRS

- **WARNING:** Before maintenance cut the power supply.
- **WARNING:** Only a competent person can carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- **WARNING:** If the door or door seals are damaged, the appliance must not be operated until it has been repaired by a competent person.
- If the power cable is damaged it should be substituted by the manufacturer, authorized agents or technicians qualified for this task in order to avoid dangerous situations. Furthermore, special tools are required for this task.
- Repair and maintenance work, especially of current carrying parts, can only be carried out by technicians authorized by the manufacturer.

Safety Instructions

- **Warning!** Do not heat pure alcohol or alcoholic drinks in the microwave. **FIRE RISK!**
- **Beware!**
- To avoid food overheating or burning it is very important not to select long time periods or power levels that are too high when heating small quantities of food. For example, a bread roll can burn after 3 minutes if the power selected is too high.
- For toasting, use just the grilling function and watch the oven all the time. If you use a combined function to toast bread it will catch fire in a very short time.
- Make sure you never catch the power cables of other electrical appliances in the hot door or the oven. The cable insulation may melt.
- **Danger of short-circuiting!**



- **Take care when heating liquids!**
- When liquids (water, coffee, tea, milk, etc.) are nearly at boiling point inside the oven and are taken out suddenly, they may spurt out of their containers.
- **DANGER OF INJURIES AND BURNS!**
- To avoid that type of situation when heating liquids, put a teaspoon or glass rod inside the container.

- **Avoid damaging the oven or other dangerous situations by following these instructions:**
- Do not switch on the oven without the turntable support, the turntable ring and the respective plate being in place.
- Never switch on the microwave when it is empty. If there is no food inside there may be an electrical overcharge and the oven could be damaged.
- **RISK OF DAMAGE!**
- For carrying out oven programming tests put a glass of water inside the oven. The water will absorb the microwaves and the oven will not be damaged.
- Do not cover or obstruct the ventilation openings.
- Use only dishes suitable for microwaves. Before using dishes and containers in the microwave, check that these are suitable (see the section on types of dishes).
- Never remove the mica cover on the ceiling of the oven interior! This cover stops fat and pieces of food damaging the microwave generator.
- Do not keep any inflammable object inside the oven as it may burn if the oven is switched on.
- Do not use the oven as a pantry.
- Do not use the oven for frying as it is impossible to control the temperature of oil heated by microwaves.
- Do not lean or sit on the open oven door. This may damage the oven, especially in the hinge zone. The door can bear a maximum weight of 8 kg.
- The turntable and the grills can bear a maximum load of 8 kg. To avoid damaging the oven, do not exceed this load.

The advantages of microwaves

In conventional ovens, heat radiated by electrical elements or gas burners slowly penetrates the food from outside to inside. On account of this there is a major amount of energy is wasted heating the air, the oven components and the food containers.

In a microwave oven, heat is generated by the food itself and the heat travels from inside to outside. No heat is lost to the air, the walls of the oven cavity or the dishes and containers (if these are suitable for use in microwave oven), in other words, only the food is heated.

Microwave ovens have the following advantages:

1. Shorter cooking times; in general these are up to 3/4 less than the time required for conventional cooking.
2. Ultra-fast food defrosting, thus reducing the danger of bacterial development.
3. Energy savings.
4. Conservation of the nutritional value of foods due to the shorter cooking times.
5. Easy to clean.

How a microwave oven works

In a microwave oven there is a high tension valve called a magnetron which converts electrical energy into microwave energy. These electromagnetic waves are channelled to the interior of the oven through a wave guide and distributed by a metallic spreader or through a turntable.

Inside the oven the microwaves propagate in all directions and are reflected by the metal walls, uniformly penetrating the food.

Why food heats up

Most foods contain water and water molecules vibrate when subjected to microwaves.

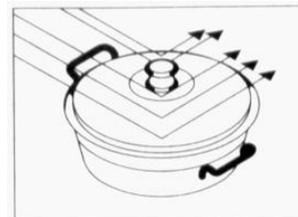
The friction between molecules produces heat which raises the temperature of the food, de-freezing it, cooking it or keeping it hot.

Since the heat arises inside the food:

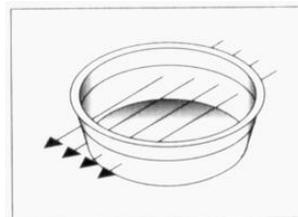
- this can be cooked with little or no liquid or fats/oils;
- de-freezing, heating or cooking in a microwave oven is quicker than in a conventional oven;
- the vitamins, minerals and nutritional substances in the food are conserved;
- the natural colour and aroma of the food are unchanged.

Microwaves pass through china, glass, cardboard or plastic but do not go through metal. For this reason, metal containers or ones with metal parts must not be used in a microwave oven.

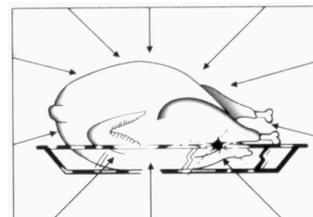
Microwaves are reflected by metal...



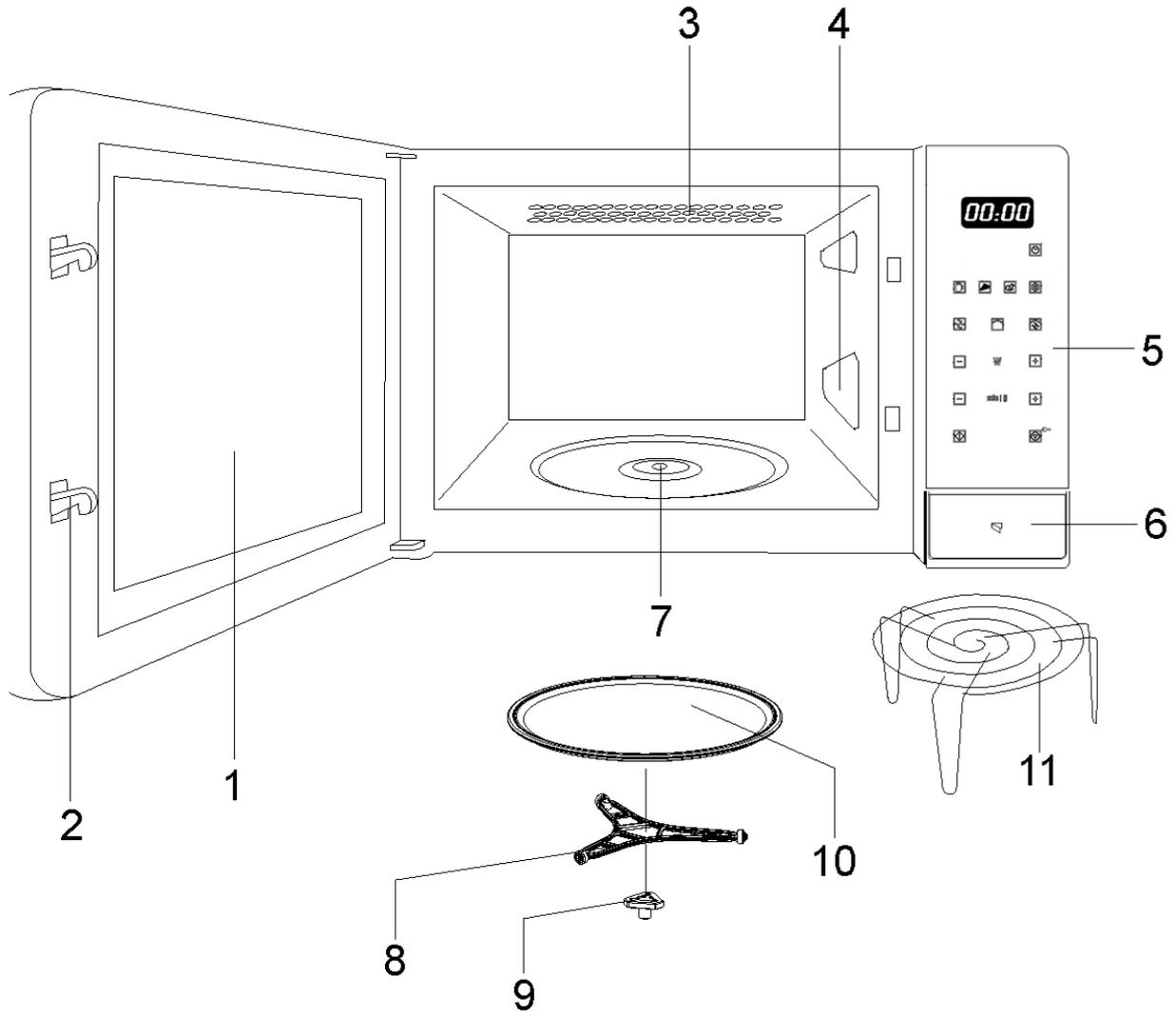
... but go through glass and china...



... and are absorbed by foods.



Description of the oven



- | | | |
|-----------------------------|---------------------------|----------------------|
| 1. Glass window on the door | 5. Control panel | 9. Turntable support |
| 2. Catch | 6. Open button | 10. Rotating plate |
| 3. Quartz grill | 7. Slot for rotating base | 11. Grill |
| 4. Mica covers | 8. Rotating base | |

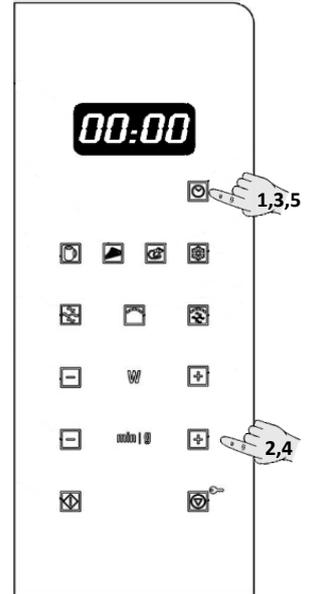
Description of functions

Symbol	Description	Power	Foods
<i>P 01</i>	Keeping food warm	170 W	Slow defrosting for delicate foods, keeping food hot
<i>P 02</i>	Defrosting	340 W	Cooking at low heat, boiling rice; Fast defrosting
<i>P 03</i>	Minimum	510 W	Melting butter; Heating baby food
<i>P 04</i>	Medium	680 W	Cooking vegetables and other foods Cooking and heating carefully, Heating and cooking small quantities Heating delicate foods
<i>P 05</i>	Maximum	850 W	Cooking and heating liquids and other foods fast

Basic Settings

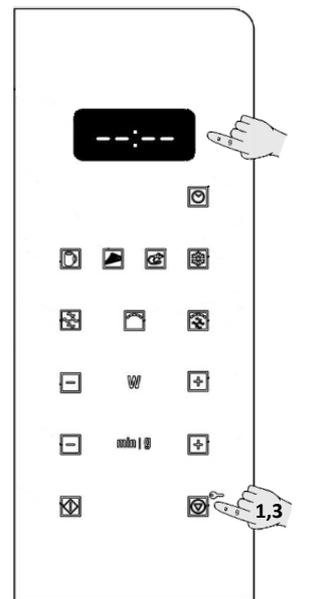
Adjusting the Clock

1. Press the CLOCK key until the digits start to flash.
2. Enter the time value Adjust the remaining operating time by pressing the - and + keys.
3. Press the CLOCK key now adjust the minutes value.
4. Enter the minutes value Adjust the remaining operating time by pressing the - and + keys.
5. Press the CLOCK key to end.



Safety Block

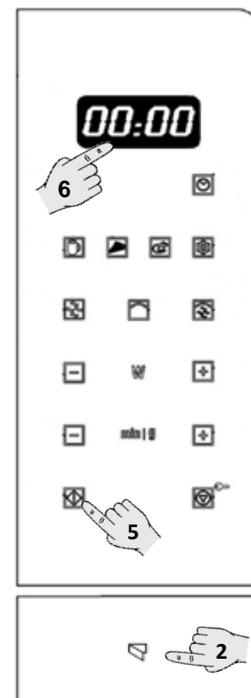
1. Oven operation may be blocked (for example, to prevent it from being used by children) by pressing the STOP key for three seconds. At the end of this time, the oven will beep and the Screen will display four lines and oven operation will be blocked.
2. The clock may be displayed at any time by pressing the START key.
3. To unblock the oven, press the START key for three seconds. At the end of this time, the oven will beep and the Screen will display the clock again.



Operating Instructions

Consult the figure in the appendix leaflet and then proceed in the following manner:

1. Connect the oven to a suitable power source (see the Installation Instructions).
2. Open the door by pressing the “open” button. In those models lacking this button, it is only necessary to pull on the door. The oven’s interior light should come on.
3. Place the container with the food on the tray or grille.
4. Select the desired function and cooking time in accordance with the description provided in the following chapters.
5. Close the door and press the START key.
6. The oven will commence operation. The digital screen will display the remaining operating time.

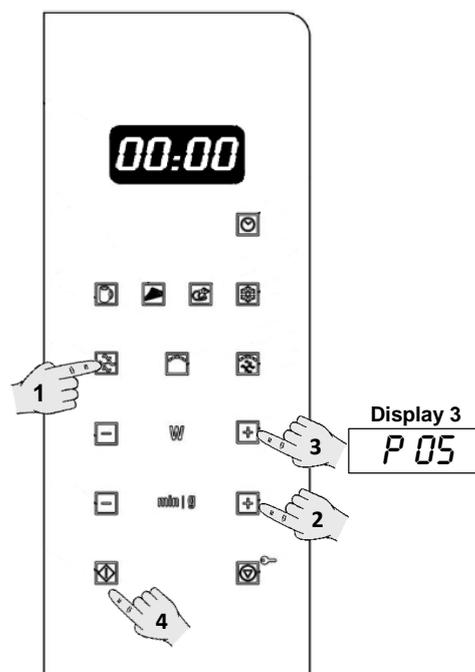


IMPORTANT NOTE

The control panel keys illuminate to facilitate the programming of the microwave oven. By default, the keys that can be operated are illuminated in **white**. When one is selected it changes to **red**.

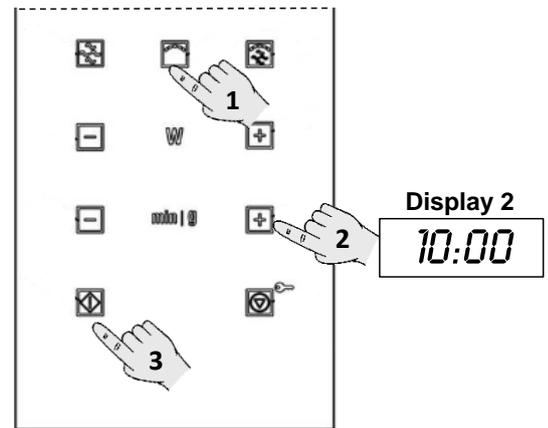
Microwave Function

1. Press the MICROWAVE key. This key will illuminate in red.
2. Enter the operating time (for example 10 minutes), by pressing the - and + keys.
3. To alter the microwave oven power level, press - and + keys. If these keys are not pressed, then the oven will operate at maximum power.
4. Press the START key. The oven will commence operation.



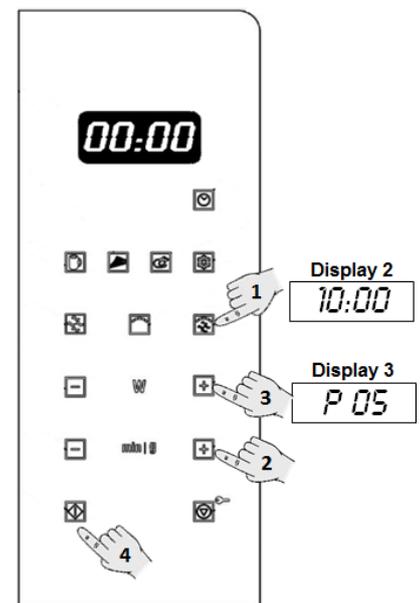
Grill Function

1. Press the GRILL key. This key will illuminate in red.
2. Enter the operating time (for example 10 minutes), by pressing the - and + keys.
3. Press the START key. The oven will commence operation.



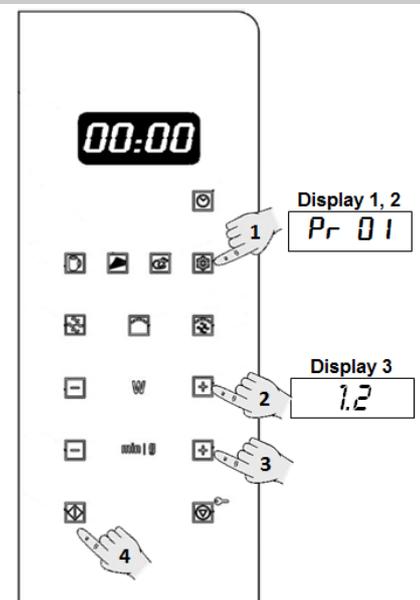
Microwave + Grill Function

1. Press the MICROWAVE + GRILL. This key will illuminate in red.
2. Enter the operating time (for example 10 minutes), by pressing the - and + keys.
3. To alter the microwave oven power level, press - and + keys. If these keys are not pressed, then the oven will operate at maximum power by default.
4. Press the START key. The oven will commence operation.



Defrosting by Weight (Automatic)

1. Press the DEFROST key. This key will illuminate in red.
2. Enter the type of food, by pressing the - and + keys. If these keys are not pressed, the oven will select food type 1 by default.
3. Enter the food weight (for example, 1.2 kg) by pressing the - and + keys.
4. Press the START key. The oven will commence operation.
5. When the oven switches itself off and beeps, open the door and stir the food. Close the door again and press the START key in order to continue the defrost.



Defrosting by Weight (Automatic)

The following table provides information on the various Defrost by Weight programmes, the respective weight ranges, defrost time ranges, wait time ranges, (to allow correct temperature distribution) and recommendations.

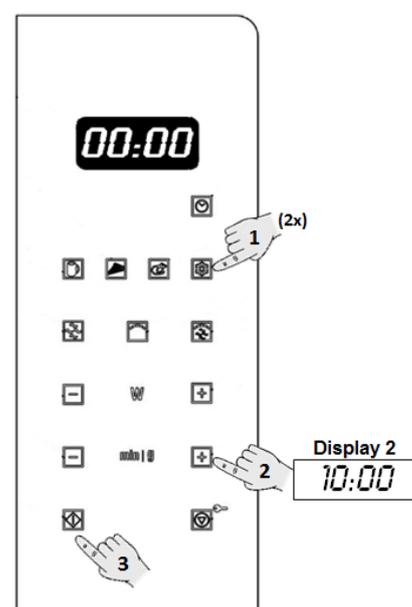
Code	Food	Weight	Defrost Time	Weight Time	Recommendations
1	Meat	0.1 – 1.5 kg	4 – 61 min	20 – 30 min	Cover the thinnest ends with aluminium foil. Turn when the oven signal is heard.
2	Poultry	0.1 – 1.5 kg	4 – 61 min	20 – 30 min	Cover the thinnest ends with aluminium foil. Turn when the oven signal is heard.
3	Fish	0.1 – 1.5 kg	4 – 63 min	20 – 30 min	Cover the thinnest ends with aluminium foil. Turn when the oven signal is heard.
4	Fruit	0.1 – 0.5 kg	2 – 13 min	5 – 10 min	Place the fruit in a glass dish and cover it during the defrost and waiting times.
5	Bread	0,1 – 0,8 kg	2 – 19 min	5 – 10 min	Place the bread on the glass tray and cover it with a clean, thin cloth.

IMPORTANT NOTES:

- In the Defrost by Weight function, the weight of food to be entered does not include the container.
- The Defrost by Weight function should only be employed for raw food.
- This function provides the best results if the food is at a temperature of -18°C and the food is taken directly from the freezer to the oven.
- If the food is at a higher temperature (because it is not a three-star freezer or because the food has been out of the freezer for more than twenty minutes), then the time calculated by the oven will be too long and there may be risk of fire. In this situation, select a weight which is less than the real weight of the food.
- In the previous cases, and in pre-cooked frozen food, use the Defrost by Time function beginning with short times.
- When aluminium foil is employed to protect the thinnest parts of the food, care should be taken to ensure that it does not come into contact with the oven walls in order to prevent any possible damage.

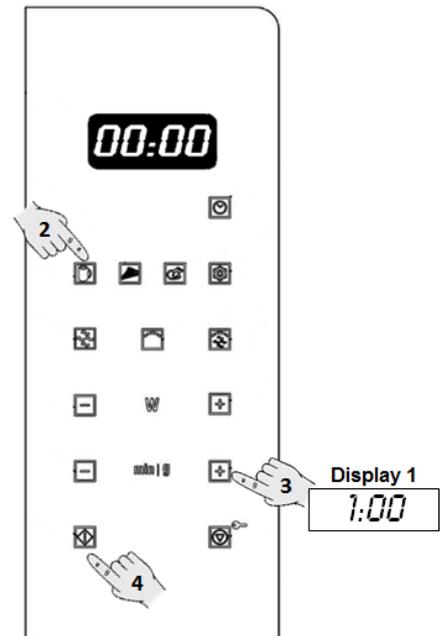
Defrosting by Time (Manual)

1. Press the DEFROST key twice. This key will illuminate in red.
2. Enter the defrost time (for example, 12 minutes), by pressing the – and + keys.
3. Press the START key. The oven will commence operation.
4. When the oven switches itself off and beeps, open the door and stir the food. Close the door again and press the START key in order to continue the defrost process.



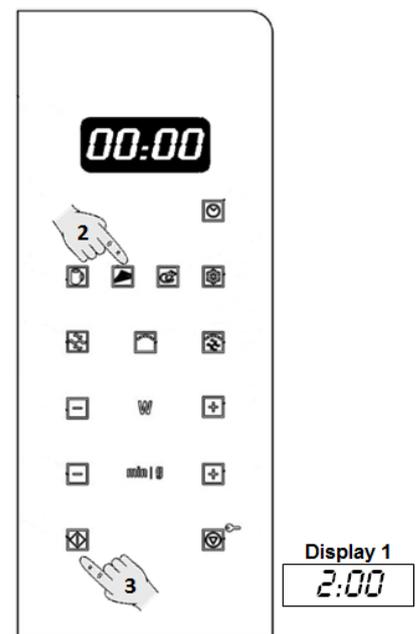
Special Function: DRINKS

1. Place the drink (150ml to 30ml of coffee, tea, water or milk etc.) in a heatproof container on the tray.
2. Press the special function key DRINKS. This key will illuminate in red.
3. The time of this function may be increased in intervals of thirty seconds by successively pressing the special function key DRINKS. This may also be performed by pressing the - and + keys.
4. Press the START key. The oven will commence operation.



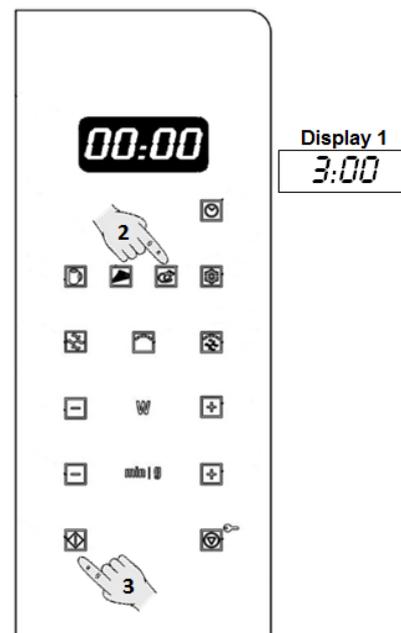
Special Function: PIZZA

1. Sprinkle a little flour on the tray and place the pizza directly on it.
2. Press the special function key PIZZA. This key will illuminate in red.
3. Press the START key. The oven will commence operation.
4. At the end, there is a wait period of two minutes during which the oven will continue operation and the screen will display the flashing special function key PIZZA.



Special Function: CHICKEN

1. Cut up the chicken (400 to 500 g) and place it in a heatproof dish on the tray. Add oil, spices, salt and other ingredients that are considered necessary.
2. Press the special function key CHICKEN. This key will illuminate in red.
3. Press the START key. The oven will commence operation.
4. The Total preparation time is thirty minutes divided into four periods of seven and half minutes. At the end of each of the first three periods, the oven will switch itself off and beep. Turn the pieces of chicken over and press the START key in order to continue cooking.
5. At the end, there is a wait period, during which the oven will continue operation and the screen will display the flashing special function key CHICKEN.

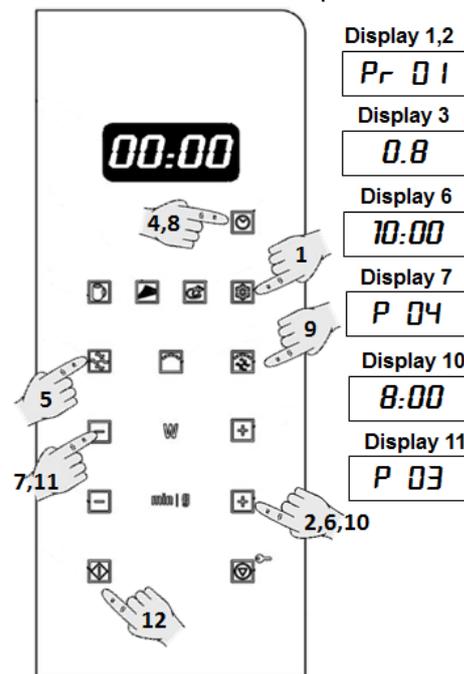


Programming the Microwave Oven

The normal functions (Microwave, Grill, Microwave + Grill, Defrost by Weight and Defrost by time) may be programmed sequentially up to a maximum of three functions.

For example, to defrost 800 gm of meat by weight, heat it in the microwave for ten minutes at power 4 and then use the Microwave + Grill for eight minutes at power 3 in the following manner:

1. Press the DEFROST key. This key will illuminate in red.
2. The type of food, Meat (type 1) is selected by default.
3. Enter weight of the food (0.8 kg) by pressing the - and + keys.
4. Press the CLOCK/PROGRAMMING key in order to access programming of the following function.
5. Press the MICROWAVE key. This key will illuminate in red.
6. Enter the operating time (10 minutes), by pressing the - and + keys.
7. Press the - key to change the microwave power level to 4.
8. Press the CLOCK/PROGRAMMING key in order to access programming of the following function.
9. Press the MICROWAVE + GRILL key. This key will illuminate in red.
10. Enter the operating time (8 minutes), by pressing the - and + keys.
11. Press the - key twice to change the microwave power level to 3.
12. Press the START key. The oven will commence operation.
13. When the oven switches itself off and beeps, open the door and stir the food. Close the door again and press the START key.



During operation...

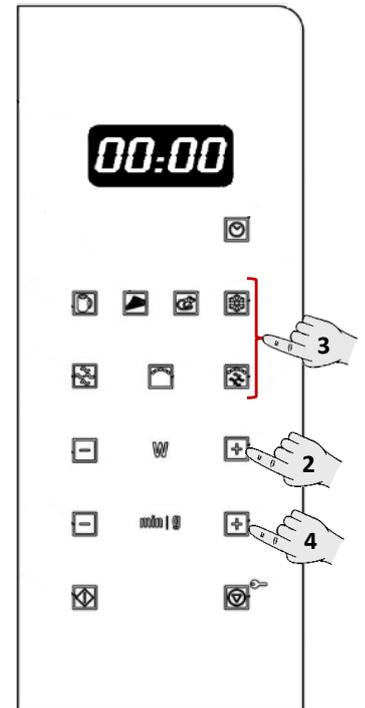
The oven door may be opened at any time during the cooking operation, in which case:

- THE PRODUCTION OF MICROWAVE POWER IS IMMEDIATELY HALTED;
- The grill is switched, but remains at a high temperature;
- The Timer is automatically stopped indicating the remaining cooking time.

If necessary, it is now possible to:

1. Stir or shake the food in order to improve uniform cooking;
2. Adjust the microwave power level by pressing the pre - or + keys;
3. Select another function, by pressing the function keys;
4. Adjust the remaining operating time by pressing the - and + keys;

Close the door again and press the START key. The oven will commence operation once again.



Interrupting Oven Operation

In order to stop oven operation before the end of the programmed time, press the STOP key or open the door.

If you do not intend to continue heating the food, then close the door and press the STOP key once again. The oven will beep and the Screen will display the clock.

At the end of the operating time, the oven will switch off, beep three times and the Screen will display the word "**End**". The beeps are repeated every thirty seconds until the door is opened or the STOP key is pressed.

Energy Saving

This microwave has a special energy-saving mode, which cuts in automatically after ten minutes of inactivity.

In energy-saving mode, all the keys on the panel go off and the display shows the time.

The energy saving mode is immediately deactivated when a function key is pressed.

Advice for Good Usage of the Oven

Working with microwaves

Before using any dish, make sure that it is appropriate for use in microwaves (SEE ADVICE ON THE USE OF UTENSILS AND RECIPIENTS).

Always make a slit in the food's shell before cooking it.

Whenever heating liquids use a recipient with a large opening to allow the vapour to escape.

Remember that:

1. Larger quantities of food require more cooking time.
2. The lower the food temperature the more cooking time is needed.
3. Less dense foods cook faster.
4. An even distribution of the food in the oven guarantees better results. The cooking of different types of foods simultaneously is possible by placing the dense food in an outside circle and the less dense in the centre of the plate.
5. Better results are achieved by allowing the food to stand before serving because it continues to cook for some time after the oven is switched off.
6. The cooking time may be shortened and the liquids preserved (the food doesn't dry out) by covering the food. The lids should be transparent to allow the microwaves through and they should have a small opening for the vapour to escape.

Functioning of the grill

For best results of the grill, use the grill rack supplied with the appliance.

Do not place the grill rack in contact with the cavity's metal surface as there may be an electric arc and consequent damages.

IMPORTANT NOTES:

1. While the grill is being used for the first time, the producing of fumes and odours is normal, due to the oils used in the manufacturing process.
2. After the first uses Of the grill, it is normal for the perforated area that protects the heating elements of the grill to deform and to become a golden colour due to the high temperatures that the grill reaches during use.
3. The glass on the door reaches high temperatures during grilling. Therefore the oven should be installed at least 80 cm above the floor, SO AS TO BE OUT OF REACH OF CHILDREN.
4. While in operation, the inside walls of the oven and the grill become very hot, therefore the use of kitchen gloves is recommended.
5. During extended use of the grill it is normal for the heating elements to switch off for short periods due to the action of the safety temperature limiter.
6. Do not use plastic containers or others that have poor temperature resistance, as these could be destroyed due to the high temperatures that the grill reaches.

Advice on the use of Cookware

Metal

Do not use metal dishes, tinned food, food wrapped in tin foil and cutlery inside the microwave oven. The metal reflects the microwaves and food is not heated.

The food should be removed from its tin foil containers and placed in dishes adequate for use in the microwave oven. As microwaves don't penetrate tin foil, the food heats only on the surface. By using appropriate dishes, the heat is evenly distributed throughout the food.

EXCEPTIONS:

To cook or defrost pieces of meat of irregular sizes, you may cover the thinner parts with tin foil, which should be kept at least 2 cm away from the oven walls, otherwise these may cause an electric arc.

Metal spits may be used as long as they are smaller than the pieces of meat.

Glass

All heat proof glass containers may be used.

Crystal contains a percentage of lead, which may cause it to crack if used in the microwave oven. The same may happen to glass dishes with jagged edges.

Porcelain

Porcelain dishes may be used but they should not have hollow handles. Humidity may be formed inside the hollow handles, which will cause an increase in pressure that may cause them to break.

Glazed Ceramic Dishes

This type of dish may heat considerably.

Painted glazed ceramic dishes may be used if the painting is done under the glaze.

Many glazes and colours contain metallic substances. If this is the case they should not be used in the microwave as they may be damaged.

Recipients with silver and gold glazes may go dark.

Plastic

Plastic dishes should be heat resistant (at least 180°C) or they may be deformed when used in the microwave. Melamine dishes are not suitable for use in the microwave as they heat up too much.

To cook or heat food in plastic bags, they should be perforated to allow vapour to escape thus preventing the bag from bursting.

Wood

Wooden recipients should not be used in the microwave. Wood contains water which evaporates and may cause the recipient to crack.

Recipient Test

If in doubt about the use of glass, glazed ceramic or porcelain dishes in the microwave oven, do the following test:

1. Place the empty dish and a glass of water inside the microwave oven.
2. Close the door.
3. Select the microwave function at maximum power.
4. Adjust the timer to 1 minute.

Note: the oven starts.

If during this test you hear any noise along with sparks, turn off the oven immediately.

Any kind of cookware that has this kind of behaviour or is very hot when removed from the oven should not be used in the microwave oven.

EXCEPTIONS:

Glazed ceramic dish recipients contain many water molecules and heat a lot, but can be used in the microwave oven.

If in doubt, contact the supplier of the cookware, and make sure that they are appropriate for microwaves.

Lids

The use of glass lids, plastic lids or plastic film is advisable because:

1. They prevent the release of excessive vapours especially when cooking for longer periods.
2. They increase the speed of heating food.
3. They prevent the food from drying up.
5. They prevent the loss of the food aroma.

The lids should have holes to avoid pressure. Plastic film should be perforated.

Baby bottles, baby food jars and other similar recipients should be warmed up without lids as they can burst.

Oven Maintenance

Cleaning

MAKE SURE THAT THE OVEN IS UNPLUGGED BEFORE CLEANING THE OVEN.

DON'T USE ABRASIVE CLEANING PRODUCTS.

OUTSIDE

1. Clean the outside surface with a neutral detergent, warm water and dry it with a damp cloth.
2. Avoid water from entering the oven ventilation holes.

INSIDE

1. Clean the oven walls with a damp cloth after each use.
2. Avoid water from entering the ventilation holes in the oven's interior.
3. If some time has passed by since the last cleaning and the oven's interior is dirty, place a glass of water on the tray and switch on the oven for 4 minutes on the highest setting. Moisture will form on the oven walls that will be easily cleaned.
4. The tray can be washed with regular dish washing detergent or in the dishwasher.

DOOR, DOOR SEAL, AND OVEN FRONT

1. **These parts should always be clean, especially the contact surface between the door and the oven front, to prevent microwave leakage.**
2. Use neutral detergent, warm water and dry the surface with a soft cloth.

Technical characteristics

Specifications

- AC Voltage (see characteristics plate)
- Power required..... 1200 W
- Grill power. 1050 W
- Microwave output power..... 800 W
- Microwave frequency... 2450 MHz
- Exterior dimensions (W×H×D)..... 595 × 390 × 350 mm
- Interior dimensions (W×H×D)..... 305 × 210 × 305 mm
- Oven capacity..... 20 ltr
- Weight..... 18.6 kg

Disposal of old electrical appliances

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Installation Instructions

Remove oven from packing.

Remove all packing materials and accessories from the oven cavity.

Check whether the following parts are in good condition:

- Door and hinges;
- Front of the oven;
- Inside and outside of oven.

Should you find any faults DO NOT USE THE OVEN, and contact your dealer.

Place the oven on a flat stable surface able to support its weight.

To allow efficient cooling of the microwave, its installation is recommended in a unit with an opening in the upper part (refer to the installation instructions leaflet enclosed).

Warning: The microwave oven plug shall be accessible after installation.

When installing the microwave oven great care should be taken to ensure that the mains power cable cannot come into contact with the rear since the high temperatures involved could cause damage.

When the microwave oven is installed in a column with a conventional oven, the microwave oven must not be located underneath the conventional oven because of the possibility of condensation forming inside the latter.

The oven has been supplied with a mono-phase power supply cord. The appliance must be earthed.

WARNING: THIS APPLIANCE MUST BE EARTHED.

The manufacturers and dealers are not liable for any breakdowns or personal accidents should these installation instructions not be observed by the purchaser.

Official Technical Assistance Service (T.A.S.)

Solving Problems

Repairs or interventions carried out by an unqualified serviceman can cause dangerous situations.

Every and any kind of repair or intervention should be done by the manufacturer, authorised agents or qualified technicians.

If you detect any abnormalities in the oven, check the following before you contact T.A.S:

1. Check if the outlet into which the oven is plugged has power. To do so, plug another appliance into the same outlet and check if it works.
2. If the oven lamp switches on, but the food does not heat up, check if the door is well closed (if the door is not properly closed, no microwaves will be produced).

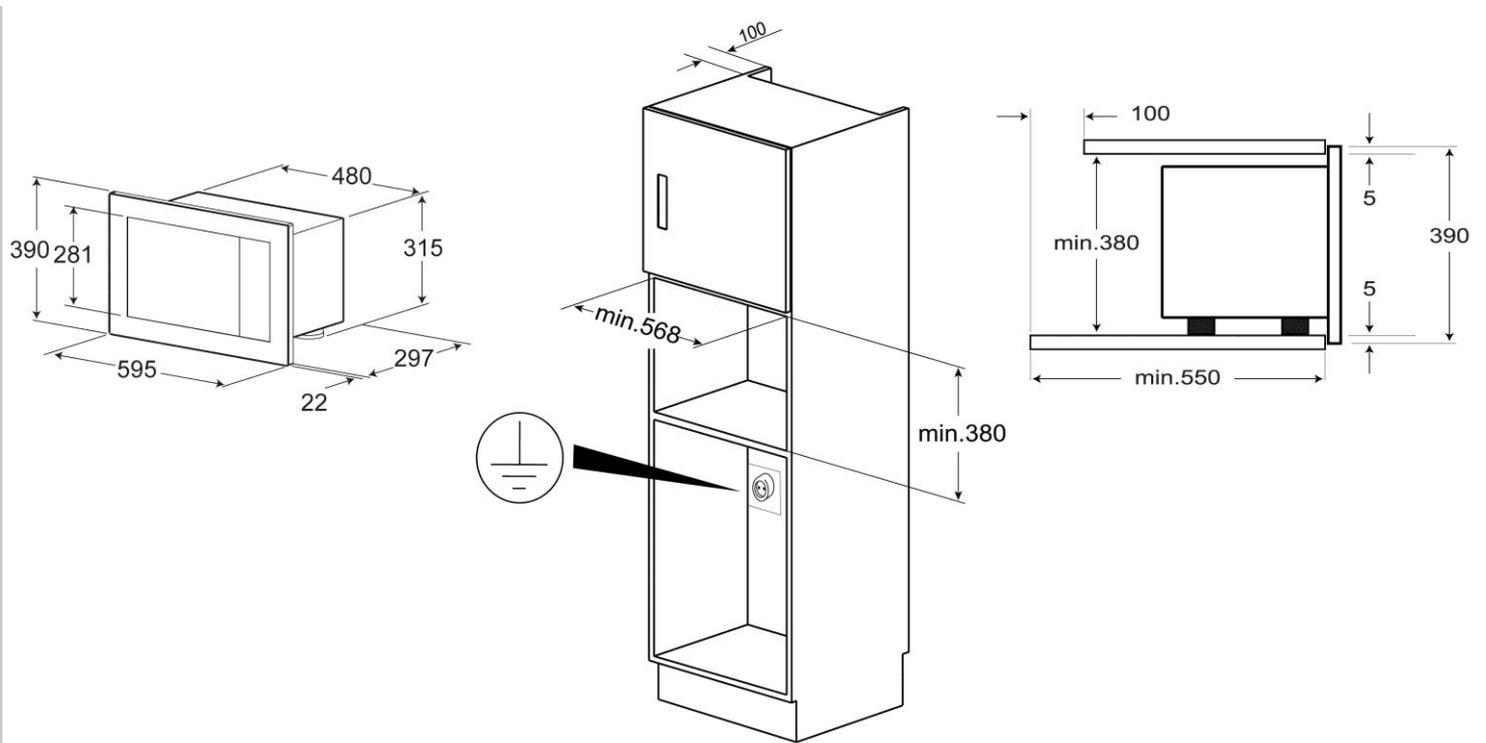
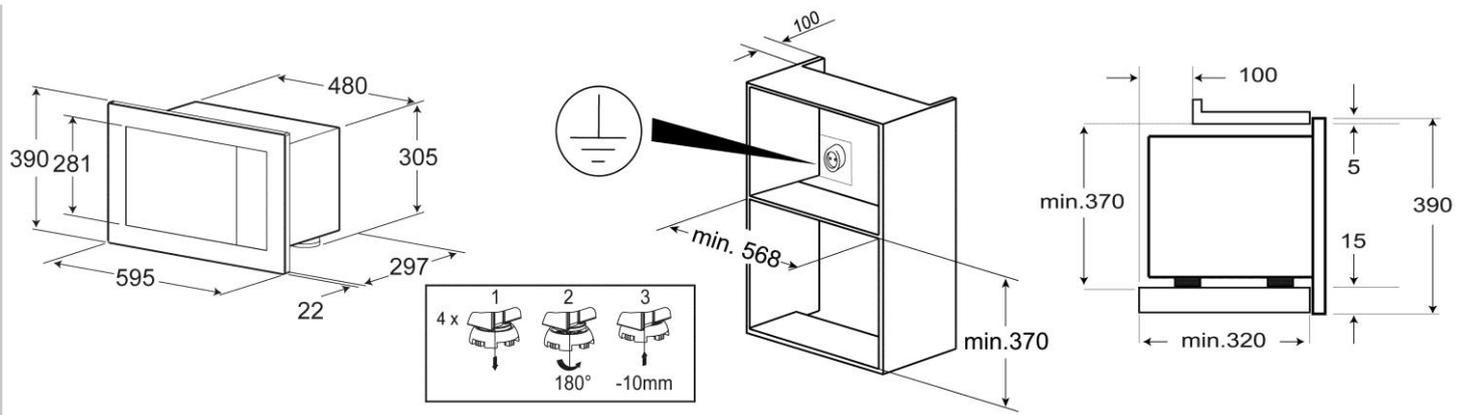
Cord Replacement

If the cord is damaged, it should be replaced by the manufacturer, authorised agents or qualified technicians in order to avoid any dangerous situation and also because special tools are required.

Light Replacement

In the models without the lid to replace the light bulb, this should be done by the Technical Assistance Service because special tools are required.

Installation / Montage / Installation / التركيب





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