

FREE-STANDING COOKERS SMEG

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2. Presentation of the range

2.1. 60x50 cm models



Product Characteristics:

HOB

- Electronic ignition over the knobs or push key
- Enameled glazed pan stands

OVEN

- Clock or timer
- Cooling tangential fan

- Electronic ignition

NOTE: NOT THE ENTIRE REPORTED COMPONENTS ARE PRESENT ON EACH MODEL

2.2. 60x60 cm models



Product Characteristics:

HOB

- Electronic ignition over the knobs or push key
- Cast-iron pan stands or enameled glazed pan stands
- Splash board or crystal lid

OVEN

- Electronic Programmer / Clock / Timer
- Electronic Ignition
- Cooling tangential fan

NOTE. NOT THE ALL REPORTED COMPONENTS ARE PRESENT ON EACH MODEL

60x60 cm - Double Oven



Product Characteristics :

HOB

- Electronic ignition over the knobs
- Cast-iron pan stands or enameled glazed pan stands
- Splash board

MAIN OVEN

- Digital clock with programmer of cooking start up (automatic start)
- Acoustic signaller of cooking end (automatic switch off)
- Cooling tangential fan system
- Upper protection inside the oven
- Door which can be dismantled with temperate triple glass
- Stay clea liners
- Turn spit

AUXILIARY OVEN

- Cooling tangential fan system
- Door which can be dismantled with temperate triple glass
- Grill with variable temperature
- Stay clea liners

NOTE. NOT THE ALL REPORTED COMPONENTS ARE PRESENT ON EACH MODEL

2.3. 80x50 cm models

80x50 cm



Product Characteristics:

- Maxi oven / with box/ With box with extractable trolley

HOB

- Electronic Ignition over the knobs or push key
- Enameled glazed pan stands
- Crystal Lid

OVEN

- Clock / Timer
- Cooling tangential fan
- Electronic Ignition

NOTE: NOT THE ALL REPORTED COMPONENTS ARE PRESENT ON EACH MODEL

2.4. 90x60 cm models

90x60 cm





Product Characteristics:

HOB

- Electronic Ignition over the knobs or push key
- Cast-iron pan stands/ Enameled glazed pan stands
- Splash board or crystal Lid

OVEN

- Maxi oven
- Electronic Programmer / Clock / Timer
- Cooling tangential fan
- Electronic Ignition
- Maxi oven / With cylinder carrier

NOTE. NOT THE ALL REPORTED COMPONENTS ARE PRESENT ON EACH MODEL

90x60 cm - Double Oven



Product Characteristics:

HOB

- Electronic Ignition over the knobs
- Cast-iron pan stands/ Enameled glazed pan stands
- Spalsh board

MAIN OVEN

- Electronic programmer
- Cooling tangential system

AUXILIARY OVEN

- Grill

NOTE. NOT THE ALL REPORTED COMPONENTS ARE PRESENT ON EACH MODEL

2.5. Semi-professional models

70 cm



90 cm



100 cm



Product Characteristics:

HOB

- Polished inox steel structure
- Electronic Ignition over the knobs
- Safety valves
- 18/10 steel pan stands
- 18/10 inox steel burner caps
- Crystal lid

FORNO

- Electronic programmer / electronic clock
- Double speed cooling tangential
- Thermostat
- Electric grill

NOTE: NOT THE ALL REPORTED COMPONENTS ARE PRESENT ON EACH MODEL

100 cm - Doppio Forno



Product Characteristics

HOB

- Polished inox steel structure
- Electronic Ignition over the knobs
- Safety valves
- 18/10 steel pan stands
- 18/10 inox steel burner caps
- Crystal lid

MAIN OVEN

- Electronic programmer
- Double speed cooling tangential

- Thermostat
- Electric grill

AUXILIARY OVEN

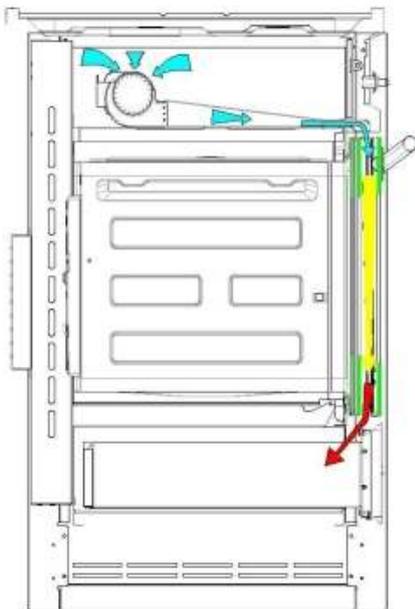
- Thermostat
- Turn spit
- Double speed cooling tangential

NOTE. NOT THE ALL REPORTED COMPONENTS ARE PRESENT ON EACH MODEL

3. Constructive principles

3.1. Cooling tangential system

The cooling system of the door ensures it has a continuous flow of air passing through it, eliminating residual heat and external heat expel. This circulation is carried out by a mechanical fan (Tangential or Centrifugal) which creates the flow of air passing through the slits in the door, as schematically indicated below.



this drawing shows the air flow created by a moto-tangential fan .

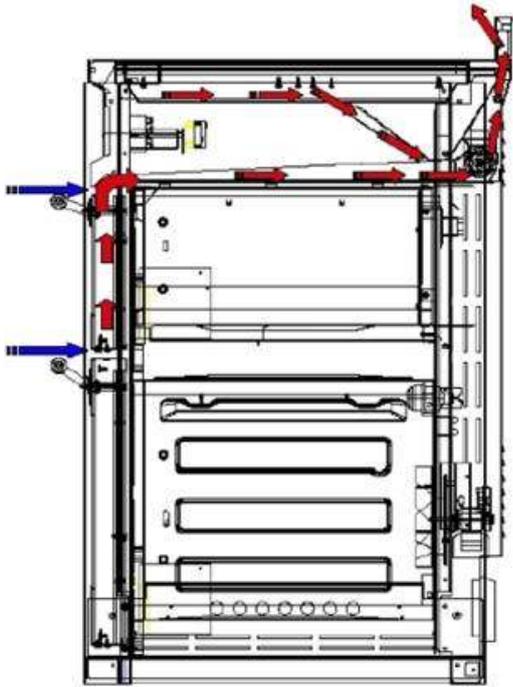
The air is sucked from the surrounding room and spreads through the door and expelled in the temperature (the lower temperature) which is expelled towards the bottom side.

On the other hand, the double oven cookers (ex: SUK62), the air flow is created thanks to a moto-fan (tangential) whose air flow passes through slits positioned on the upper door and under the hob as shown in the following drawing.

This drawing shows the air flow created by a moto-tangential fan.

Hot air suction movement : the room cold air is sucked and passes through the slits obtained on the front panel and through the upper door , then the air is expelled from the back slits.

The lower door has 4 glasses, not cooled.



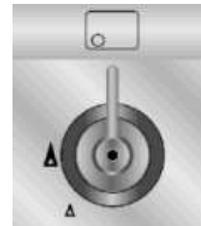
4. Front panel controls description

4.1 60x50, 60x60, 80x50, 90x60 COOKERS

HOB KNOB CONTROL BURNERS

The ignition of the flame occurs by pressing and rotating the knob in counter-clockwise sense on the minimum flame value Δ .

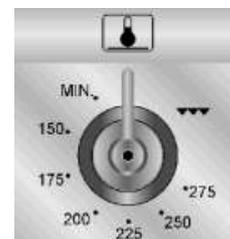
To adjust the flame, rotate the knob on the zone between the maximum Δ and the minimum Δ . The extinction of the burner occurs by taking back the knob in position .



KNOB OF THE OVEN GAS THERMOSTAT (only in those models which are equipped of this)

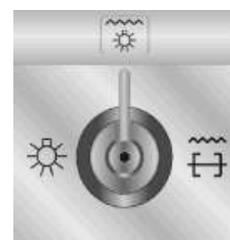
This knob allows of turn on the burner a gas in the inner of the oven. The chosen cooking temperature occurs by rotating the knob in counter-clockwise sense of the desiderate value, included between MIN and 275°C.

For the gas grill it is not possible to set the cooking temperature but the grill always works at the maximum power.



LIGHT OVEN / GRILL, GRILL SPIT SWITCHING MODULE KNOB (only in those models which are equipped of this)

This knob allows to activate the function Grill / Grill Spit or to turn on the internal light of the oven to verify the status of the food cooking.



ATTENTION: IT IS NOT POSSIBLE TO RUN THE GAS OVEN AND THE GRILL / GRILL SPIT AT THE SAME TIME.

ELECTRIC OVEN THERMOSTAT KNOB (only in those models which are equipped of this)

The cooking temperature choosed occurs by rotating the knob in clockwise sense to the desiderate value, included between 50° and 260°C. The ignition of the orange warning light shows that the oven is in the warming up phase. The extinction of this warning light indicates that the prefixed temperature has been reached. The intermittent adjusting shows that the temperature at the inner of the oven is kept constantly on the set level.



ELECTRIC STATIC OVEN FUNCTIONS KNOB (only in those models which are equipped of this)

The different functions of the electric oven are suitable to various modalities of cooking. After the desiderate function has been selected, set the temperature of cooking through the thermostat knob.



OVEN LIGHT



OVEN STATIC FUNCTION



LOWER HEATING ELEMENT FUNCT.



LARGE GRILL FUNCTION



GRILL FUNCTION



GRILL+TURN SPIT *

* for those models equipped with turn spit

VENTILATED ELECTRIC OVEN FUNCTIONS KNOB (only in those models which are equipped of this)

The different functions of the electric oven are suitable to various modalities of cooking. After the desiderate function has been selected, set the temperature of cooking through the thermostat knob.



OVEN LIGHT



STATIC OVEN FUNCTION



GRILL FUNCTION



GRILL FUNCTION+FAN



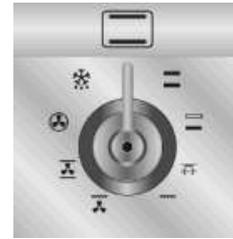
LOWER HEATING ELEMENT .+FAN



VENTILATED OVEN FUNCTION

VENTILATED ELECTRIC OVEN KNOB FUNCTIONS (only in those models which are equipped of this)

The different functions of the electric oven are suitable to various modalities of cooking. After the function desiderate has been selected, set the temperature of cooking through the knob of the thermostat.



- | | | | |
|--|---------------------------------|--|---|
| | UPPER AND LOWER HEATING ELEMENT | | GRILL ELEMENT+ VENTILATION |
| | LOWER HEATING ELEMENT | | UPPER AND LOWER HEATING ELEMENT + VENTILATION |
| | GRILL ELEMENT+ SPIT | | VENTILATED HEATING ELEMENT |
| | GRILL ELEMENT | | DEFROSTING |

N.B. If the cooker is endowed with electronic programmer, before using the oven, make sure that the display shows the symbol

4.2 100x60 COOKERS

BURNERS CONTROL KNOB OF THE HOB

The ignition of the flame occurs by pressing and rotating the knob in counter-clockwise sense on the minimum flame value

To adjust the flame, rotate the knob on the zone between the maximum and the minimum . The extinction of the burner occurs by taking back the knob in position



MAXI ELECTRIC OVEN THERMOSTAT KNOB (only in those models which are equipped of this)

The choosing of the cooking temperature occurs by rotating the knob in clockwise sense to the desiderate value, included between 50° and 260°C. The ignition of the orange warning light shows that the oven is in the warming up phase. The extinction of this warning light indicates that the prefixed temperature has been reach. The intermittent adjust light shows that the temperature in the inner of the oven is kept constantly on the set level.



MAXI GAS OVEN THERMOSTAT KNOB (only in those models which are equipped of this)

This knob allows to turn on the burner gas inside the oven. The choosing of the

cooking temperatures occurs by rotating the knob in counter-clockwise sense on desiderates value, included between **MIN** and **275°C**.



MAXI ELECTRIC OVEN KNOB FUNCTIONS (only in those models which are equipped of this)

The different functions of the electric oven are suitable to various modalities of cooking. After the function desiderate has been selected, set the temperature of cooking through the knob of the thermostat.



- | | | | |
|--|---------------------------------|--|---|
|  | UPPER AND LOWER HEATING ELEMENT |  | GRILL ELEMENT+ VENTILATION |
|  | LOWER HEATING ELEMENT |  | UPPER AND LOWER HEATING ELEMENT + VENTILATION |
|  | LITTLE GRILL ELEMENT |  | VENTILATED HEATING ELEMENT |
|  | BIG GRILL ELEMENT |  | DEFROSTING |

OVEN LIGHT COMMUTATOR KNOB / MAXI OVEN GRILL (only in those models which are equipped of this)

This knob allows of activate the Grill / Grill spit function or to turn on the internal light of the oven in order to verify the cooking status of the food.

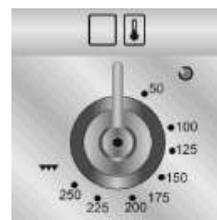
ATTENTION: IT IS NOT POSSIBLE TO RUN AT THE SAME TIME THE GAS OVEN AND THE GRILL / GRILL SPIT.



MANOPOLA TERMOSTATO FORNO PICCOLO

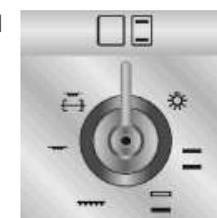
(only in those models which are equipped of this)

The choosing of the cooking temperature occurs by rotating the knob in clockwise sense to the desiderate value, included between 50° and 260°C. The ignition of the orange warning light shows that the oven is in the warming up phase. The extinction of this warning light indicates that the prefixed temperature has been reach. The intermittent adjust light shows that the temperature in the inner of the oven is kept constantly on the set level.



SMALL OVEN THERMOSTAT KNOB (only in those models which are equipped of this)

The diverse functions of the electric oven are suitable to sundries modalities of cooking. After the desiderate function has been selected, set the temperature of cooking via the knob of the thermostat.





OVEN LIGHT



UPPER AND LOWER HEATING ELEMENT



LOWER HEATING ELEMENT



GRILL ELEMENT



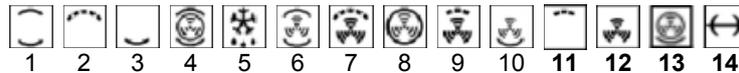
LITTLE GRILL ELEMENT



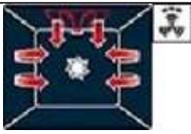
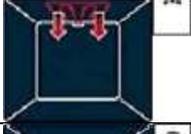
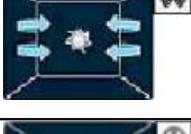
GRILL ELEMENT+ TURN SPIT

N.B. If the cooker is applicable of an electronic programmer, before utilizing the oven, make sure that on the display will appear the symbol .

5. Function legend



1		<p>Top element + bottom element (conventional nad static cooking):</p> <p>With heat supplied from above and below simultaneously, this system is suitable for cooking foods of all kinds. In conventional cooking, also known as thermoradiant cooking, it is preferable to cook one dish at a time. Ideal for roasts of all kinds, bread and pies, it is particularly good for fatty meats such as goose or duck.</p>
2		<p>Grill element: The heat provided by the grill element allows to have good grilling results particularly medium/small pieces of meat it can also be used in combination with the rotisserie (where installed) to brown foods at the end of cooking. Ideal for sausages, spare ribs and bacon. Those ovens with 7,9 and 9 functions, the grill element is composed by a double element which allows the grilling on the whole supporting hob (large grill). This function on these models allows to grill a great quantity of food in a uniform way, especially meat.</p>
3		<p>Bottom element (final cooking):</p> <p>With heat from below only, this mode is used to complete the cooking of foods which require a higher base temperature without browning. Ideal for cakes, pies and pizzas</p>
4		<p>Fan + circular element + top element + bottom element (turbo ventilated cooking):</p> <p>The combination of the ventilated cooking with traditional cooking allows to cook different kind of food with rapidity and efficacy on more than one level, without mixing any smells or flavors. Ideal for large quantities of food that requires intense cooking.</p>
5		<p>Snowflake:</p> <p>With the switch on this symbol, no heating is possible even if the thermostat is turned.</p>
6		<p>Fan + top element+ bottom element:</p> <p>when the fan works together with traditional cooking, it ensures homogeneous cooking even with complicated recipes. Ideal for biscuits and cakes, even cooked together on more than one level</p>
7		<p>Fan + grill element:</p> <p>the air produced by the fan softens the wave of heat whihc the grill generates, allowing optimum grilling, even with very thick food. Ideal for large cuts of meat (ex. pork shinbone). The models with 7, 9 and 10 functions the grill element is composed by a double greater element in comparison with the traditional grill, allowing exceptional results (rapid cooking and au gratin cooking of a great quantity of meat).</p>
8		<p>Ventola + resistenza circolare (cottura a ventilazione forzata o ventilata):</p> <p>la combinazione tra la ventola e la resistenza circolare (incorporata nella parte posteriore del forno) consente la cottura di cibi diversi su più piani, purché necessitino delle stesse temperature e dello stesso tipo di cottura. La circolazione</p>

		di aria calda assicura una istantanea ed uniforme ripartizione del calore. Sarà possibile, per esempio, cucinare contemporaneamente pesce, verdure e biscotti senza alcuna mescolanza di odori e sapori.
9		Fan + central grill element this function is available only on 7, 9 and 10 functions models, through the simultaneous action of fan and heat of the only central element is excellent for cooking and rapid gratinate small quantities of food (specially meats), putting together the grill dietetically advantages to the uniformity of the ventilated cooking.
10		Fan + bottom element (delicate cooking): the combination between the fan and the bottom element allows to end the cooking more rapidly. This system is advisable for sterilizer or to finish cooking of well cooked food on the outside, but not internally, thus requiring a moderate high heat. Ideal for any kind of food.
11		Central grill element: this function is available only on models with 7, 9, 10 functions, allowing the action of heat emission from the only central element, grilling small portions of meat and fish, for preparing kebabs, toasted sandwiches and grilled vegetable side plates.
12		Fan: By selecting this symbol (where foresee) the defrosting function can be obtained by putting the thermostat on the 0°C initial position, in fact, this symbol gives the possibility to act on the thermostat, in order to activate the circular element at the same time.
13		Fan + circular element + bottom element: the ventilated cooking is combined with the heat coming from the bottom giving a slight browning at the same time. Ideal for any kind of food.
14		Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection. The symbols that are present on the pyrolytic oven show the possibility to use the grill spit in combination with the central or large grill.

6. Programmers & Clocks

6.1. Electronic programmer with 5 buttons



6.1.1 Functions list

 MINUTE COUNTER KEY

 COOKING TIME KEY

 END OF COOKING KEY

 DECREASE TIME KEY

 INCREASE TIME KEY

6.1.2 Time Regulation

When using the oven for the first time or, after a power cut, the display will flash an intermittently indicating **0:00**.

By pressing both keys  and  at the same time, press keys value variation  or : you obtain an increase or the decrease of a minute for each single pressure.

N.B. Activate the function and the desired temperature before each programmer setting.

6.1.3 Semi automatic Cooking

This setting allows the automatic switch to turn off the oven only at the end of cooking.

By pressing the  key the display lights up showing the figures **0:00**; keep it pressed and at the same time press the value variation keys  or  to set the cooking duration. By releasing the  key... the programmed cooking duration count will begin and the current time appears on the display along with the symbol A and .

6.1.4 Automatic Cooking

This setting allows the oven to automatically turn on or off.

By pressing the key  the display will light up showing the figures **0:00** keep it pressed and at the same time push over the variation value keys  or  to set the of cooking duration.

By pressing the  the sum of the current time plus the duration of cooking time appears on the display: keep it pressed and at the same time press the value variation keys  or  to set the end of cooking time. By releasing the  key the programmed counting will begin and the current time will appear on the display along with the symbol A and .

N.B. After setting, to see the remaining cooking time press the  key; to see the end of the cooking time press the end of cooking key . Set-up with incoherent values is logically (e.g. the contrast between a cooking time and a longer period will not be accepted by the programmer).

6.1.5 End of cooking

At the end of cooking the oven turns itself off automatically and an intermittent sound is heard at the same time.

After the activation of this sound the display shows the current time again along with the symbol , which indicates that the oven is returning to manual use conditions.

6.1.6 Adjusting alarm volume

The signal has a varied noise level (3), while it activates by pressing the  key.

6.1.7 Switching off the alarm

The signal switches off automatically after 7 minutes and it is possible to manually deactivate the signal by pressing the  and  together. To turn off the unit put back successively the knobs in position 0

6.1.8 Minute counter

The programmer can be used also simply as a timer. By pressing the key  the display shows the figures ; keep it pressed and at the same time press the value variation keys  or . On releasing the key it will start the programmed counting and the current hour and the symbol  will appear on the display.

N.B. After setting, to see the residual time press the key . Using this as a timer will not interrupt the functioning of the oven at the end of the time set.

6.1.9 Cancellation of data settings

With the programmer set, keep pressed the key of the function to be cancelled and at the same time the programmer reaches the value  with the value variation keys  or . The cancellation of the time duration will be interpreted by the programmer as the end of cooking.

6.1.10 Modifying data settings

The cooking data can be modified in any time by maintaining the function key pressed and at the same time pressing over the variation keys  or .

6.2. Digital counter minute with 3 buttons

This part allows to indicate the end of cooking hour foresees thanks to the intermittent alarm. Therefore it is a minute counter and not a programmer.



6.2.1 Functions list

-  TIME ADJUSTING BUTTON
-  DECREASE TIME KEY
-  INCREASE TIME KEY

6.2.2 Time adjusting

Using the oven for the first time, or after an electric current cut off, the display regularly flashes with intermittency showing . Press the button  and, through the  or  keys, adjust the time on the current time.

6.2.3 Setting of the counter minute

To set the counter minute press and keep it pressed the  key until reaching the desired minutes. Releasing the  key the count down will begin after 5 sec, which once ended it will activate an alarm with intermittency.

After the count down, the display will show the symbol  and , pressing the  key , the current time will be shown for 5 sec.

6.2.4 Alarm disconnection

The alarm switches automatically off after 7 minutes. It is possible to disconnect by hand it pressing the  key.

6.2.5 Adjusting the alarm volume

The alarm volume can be changed (3 gradations) while it works pressing the  key.

6.2.6 Modifying the dat settings

The data set for the minute counter can be changed in each moment pressing the  or  keys.

6.3. Analogic clock



The setting of the mechanical counter happens turning the little knob in the clockwise sense. The minutes set come from 0 to 55.

At the end of cooking, an alarm will start to function and to switch off it is necessary to turn the outside section of the little knob on the position . the clock is set by pulling out and turning the little knob in the clockwise sense.

7. Temperature check

7.1 Frontal temperature check

TEST OF THE HEATING OF ACCESSIBLE FRONTAL SURFACES OF OVENS AND ELECTRIC COOKERS

Norm EN 60335-2-6; §11.101+11.102

[Installation conditions](#)

The cookers are mounted as indicated on the manual, complete with its support (foot rests or basement, according to the model). In case the height is adjustable, keep it at the minimum.

The built-in ovens are inserted in the right furniture element; this furniture is positioned in the test dihedron put against the rear wall and at a distance from the side wall.

No accessories are inserted inside the oven, except from the shelf that is positioned in the middle of the oven (to support the thermocouple)

On the gas burner of gas hobs that may be tested in combination with the oven, a pot containing 2 kg of water is put.

-

Test conditions

Put the oven (as well as the cooker) on heating function: static, fan, bottom or other (**DO NOT USE GRILL FUNCTION**): maintain temperature in the middle of the oven at 200°C for 60 minutes. Temperature is measured on the appliance's frontal surfaces that are accessible.

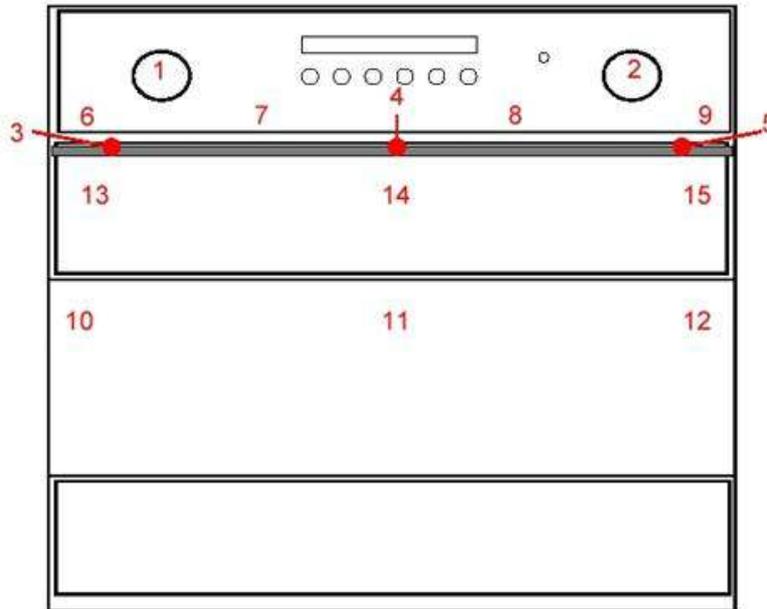
Accessible surfaces are:

on front panel and/or side column: all points that are accessible by a test probe excepted from those points of the accessible surface that are smaller than 10mm as well as those that are at less than 25mm distance from the top panel of a cooker.

- on the oven door: all points that are accessible, except from those at 10mm from the door border and those at a height of more than 850mm from ground level.

The following drawing shows the exact points where to measure the temperature in order to check the frontal temperatures.

FUNCTION	TIME	TEMP	SURROUNDING TEMP
Static Ventilated	60'	200 °C	25 °C



Notes

- 230V, built-in oven without hob
- It is necessary to use a measure instrument idoneous for superficial contact temperatures

MAXIMUM TEMPERATURES ADMITTED

according to NORM CEI EN 60335-1 (CEI 61-150) + CEI EN 60335-2-6 (CEI 61-223 del 6-2000)

► Temperatures of components, touch organs and furniture

Test conditions

Room conditions

Room temperature (ta) 20°C ÷ 25°C

Alimentation voltage 1.15 x Nominal Voltage

(Es. 230V nominal -> 245V test voltage)

(Es. 240V nominal-> 256V test voltage)

Duration of functioning

- Grill (grill pan at 4th height) - 30 min.
- Grill Rotisserie (with pole and weight) - 60 min.
- Grill ventilated (grill pan at 2nd height) - 30 min.
- Other functions- 60 min.
- Hob (moderate boiling) - 60 min.
- Pirolysis - 90 min.

Central oven temperatures

- Grill (grill pan at 4th height) - max or according to manufacturer's indications

- Grill Rotisserie (with pole and weight) max or according to manufacturer's indications
- Grill ventilated (grill pan at 2nd height) max or according to manufacturer's indications
- Ventilation Function: 220°C
- Static function: 240°C

Rotations	Class F:	115 K + Room temperature (ta)
	Class H:	140 K + Room temperature (ta)
Alimentation cable		50 K + ta (o T-25 se marchiato)
Wooden parts		70 K + ta
Wiring		145 K + ta
Metallic touch organs		35 K + ta
china or glass material		45 K + ta
molded material, rubber or wood		60 K + ta

During pyrolysis

Metallic touch organs		55 K + ta
China or glass material		65 K + ta
Molded material, rubber or wood		80 K + ta

► Temperatures of external accessible surfaces

Test conditions

Room conditions

See above

Duration of functioning

See above

Central oven temperatures

- Grill (grill pan at 4th height): max or according to manufacturer's indications
- Grill Rotisserie (with pole and weight): max or according to manufacturer's indications
- Grill Ventilated (grill pan at 2nd height); max or according to manufacturer's indications
- Other functions 200°C

Frontal and lateral surfaces	
metal and laked metal	85°C
enamelled metal	90°C
glass and china	105°C
plastic (width > 0.3mm)	125°C

Door	
metal and laked metal	70°C
enamelled metal	75°C
glass and china	85°C
plastic (width > 0.3mm)	105°C

7.2 Check of the correspondence between the thermostat serigraphy and the temperature in the oven centre

The hereby test method describes how to check the correspondence between the temperature pointed out on the thermostat knob serigraphy and the temperature measured in the centre of the oven. This method can be carried out even for the electric and gas ovens (even those belonging to a cooker or to a cooker block).

Test conditions

The appliance is installed as explained in the instruction manual. If the oven is fitted in a cooker including other heating elements, all these elements are switched off during the test. The room temperature during the test has to be included between 20° and 25°C.

Test description

1. Position a thermocouple in the centre of useful volume of the oven fixing it to a oven grid and setting it in a way that the hot joint is as much as possible near to the centre of the useful volume of the oven.
2. if it is possible position a thermocouple even on the thermostat bulb in the middle of the length of the sensitive part (it is necessary to keep the sensitive element shielded from the direct grill heat)
3. Set the desired function through function knob (**do not use the GRILL and LOWER elements**)
4. Set the lowest temperature among those available on thermostat knob you would like to check
5. Let the appliance working till the temperature becomes stable;this happens when the thermostat completely switches on/off for 3 cycles. After the temperature has reached its stability, record the values noticed when the thermocouples swith on/ff for at least 3 cycles.
6. Estimate the average temperature in the middle of the oven muffle carrying out the average of the 6 recorded values.
7. End the test and let that the appliance cools down until reaching a thermic balance between the thermostat body and the ambient.
8. Repeat the test for the following temperature values and eventually check them with other oven functions.

8. Access to the inner parts of the appliance

8.1. Free-standing cookers

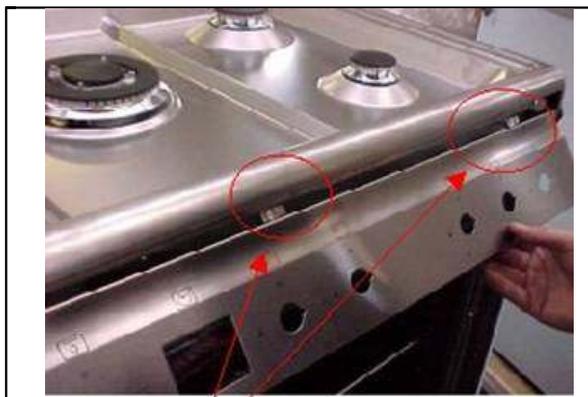
Take out the lid and the door oven, in order to make easier the access into the inner parts and the possibility to work on over the unit.

	<p>1.How the unit looks in an optimal work condition</p>
---	--

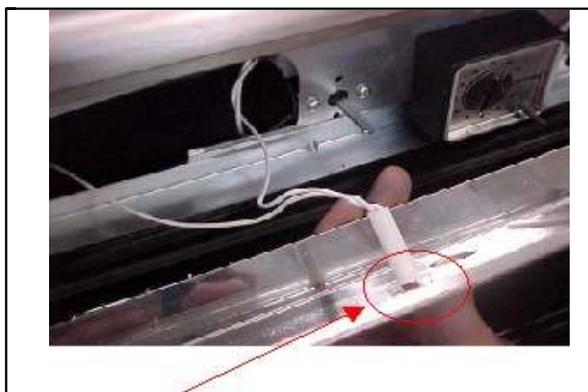
	<p>2.Take out the knobs of the tap of the clock in order to take out the front panel, unscrewing the 3 screws showed in the picture</p>
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3. Unscrew the three screws (the others are at the center and on the right), that fix the front panel to the front panel head section, put it in the lower edge of the component.



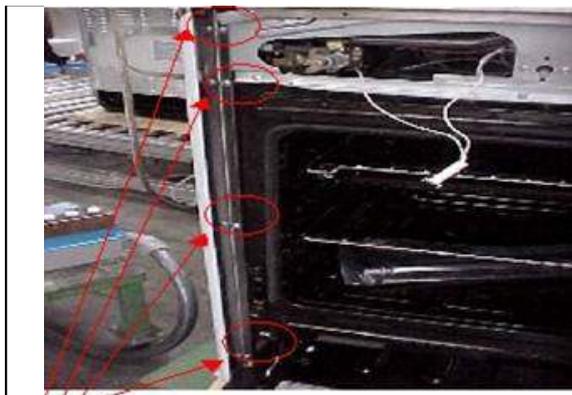
4. Pay attention to the centering tabs (3) in which the front panel is laid down



5. In the phase of the front panel extraction, put attention to the warning light, by taking out the stone light.



6. At this point, slide out the lateral side taking out the 4 screws of the fore side of the unit and the 5 screws put on the back side.



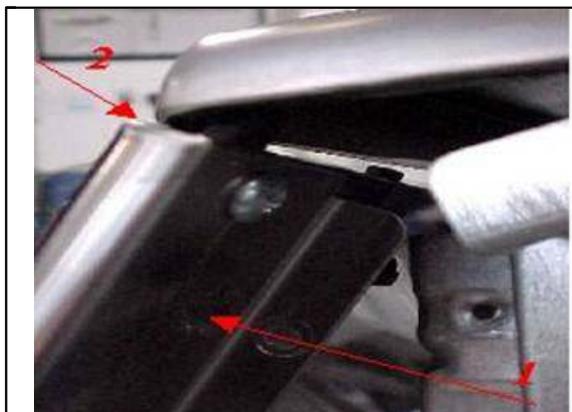
The picture shows the fixing screws of the lateral side, to the fore side face of the unit. 4 of the 5 fixing screws of the lateral side are accessible from the back side of the unit



7. The fifth screw is under the fixing **bracket** of the hob at the back side of the cooker.



8. During the phase of the side detachment, pay carefully attention to the plastic fixing hook that supports the hob side

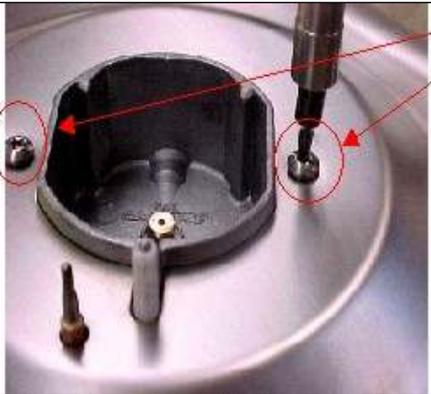


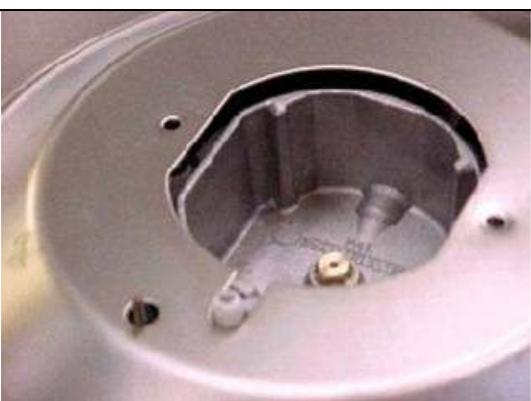
9. After the removal of the screws, from the fore/back side of the unit, it is possible to take out the lateral side, starting from the lower zone (as indicated from the arrows); because in the upper side it is present the fixing hook attached to the hob.

To remove the lateral side, proceed with the opening from the lower side of the same, and then take out the hook from the internal edge of the hob (follow the sequence, as shown in picture, of the arrows)

Now it is possible to work under the hob, to take out the cup, remove the 2 fixing screws (if it is a TRC burner, triple crown or also the ultra rapid, the screws are 4) of the cup burner (picture 8); taking the cup burner as shown in the picture below.

ATTENTION: in case you work on the cup burner not fixed to the hob, be careful to **DO NOT FORCE** the flexing operation of the Bundy pipe; this can cause possible leakages and it can compromise **THE TIGHTNESS OF THE BURNER**. In case it is necessary to replace the sparking plug or the thermocouple which is hard to reach by only removing the right or left side, proceed with the complete removal of the hob.

	<p>10. For the fixing screws of the cup burner to the hob, it is necessary to have the stork's joins.</p> <p>Removal of the 2 fixing screws of the cup burner (if it is a TRC burner, ultra rapid, the screws are 4.)</p>
---	---

	<p>11. Positioning of the cup, such to let the replacement of the thermocouple/igniter plug, without further forcing the inflexion of the Bundy tube.</p> <p>Now repeat the elimination procedure of the fixing screws of the burner, for all the burners itself, take out the 2 fixing screws of the hob, in the fore side, to the head section of the front panel and take out the supporting brackets of the hob; after that the hob can be picked off.</p>
--	--

	<p>12. Detail of the cup gasket which has replaced the o-ring.</p> <p>N.B. Every time the hob is opened, the cup gaskets have to be replaced.</p>
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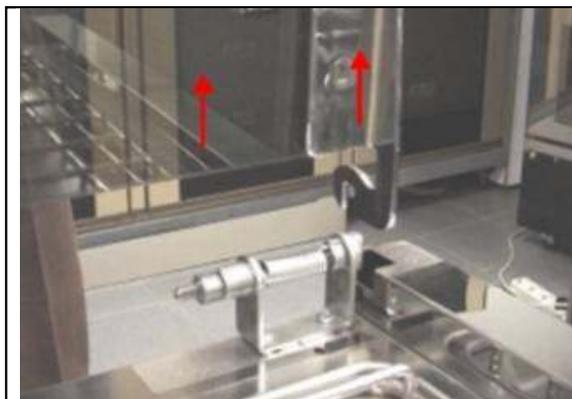
8.2. SEMI_PROFESSIONAL cookers

Take out the lid and the door oven, in order to make easier the access into the inner parts and the possibility to work on over the unit.

	<p>1. Remove the 4 fixing screws of the splash board back profile and remove the part.</p>
--	--

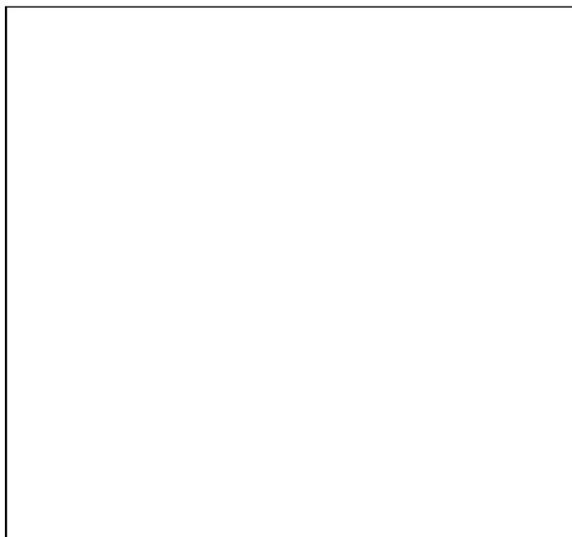


2. Remove the fixing screws for the splash board and then take out the part.



3. Now remove the lid.

Take out the tap knobs and the clock handles to allow the front panel removal, unscrewing the 3 screws pointed out in the following photo.

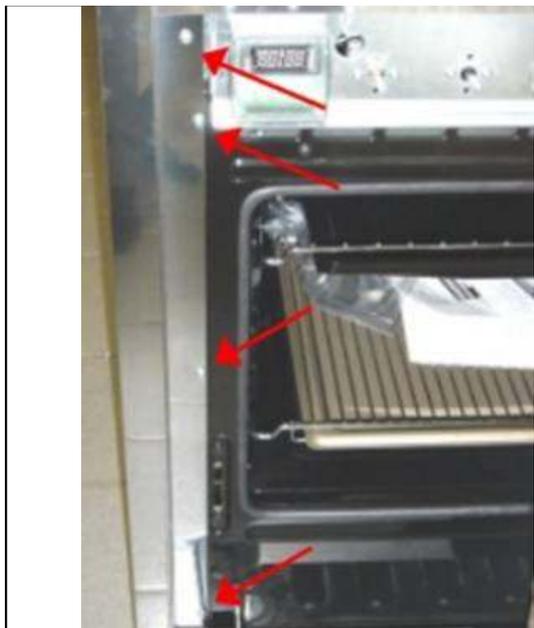


4. Unscrew the 3 screws (the others are in the center and on the right), which fix the front panel to the cross-piece of the front panel, placed in the lower edge.



5. During the front panel extraction, pay attention to the warning light lamp, taking out the stone light.

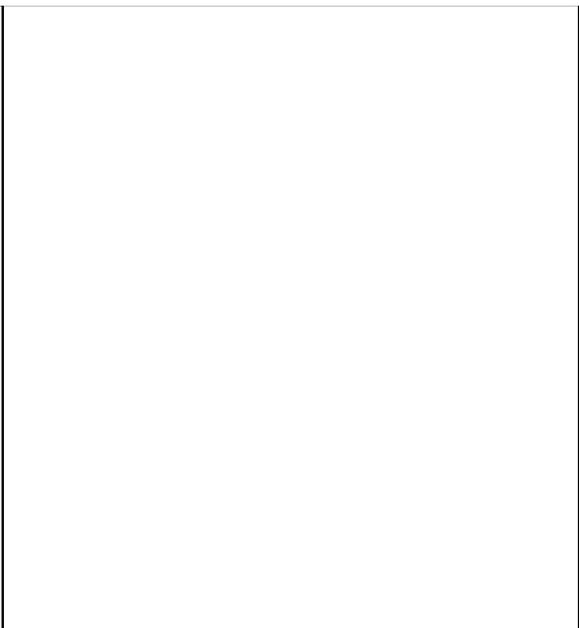
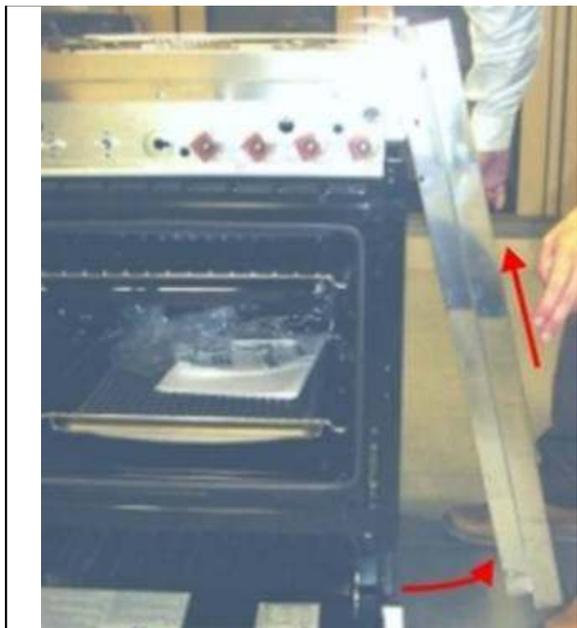
6. Remove the 4 fixing screws of the front side of the appliance ...



7. ...and remove the screws fixing the back side of the appliance.

8. Once all the front/back fixing screws have been removed , it is possible to take the side out, starting from the lower zone (as the arrows point out); starting from the upper part it is not possible because the side is overlapped to the hob.

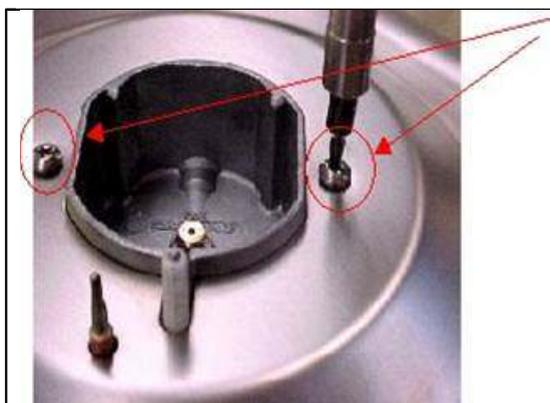
Pull the lower part of the side towards the operator and then lift the part up with care.



9. Detail of the side overlapping the hob.

Now it is possible to work under the hob, to take out the cup, remove the 2 fixing screws (if it is a TRC burner, triple crown or also the ultra rapid, there are 4 screws) of the cup burner (picture 10); taking the cup burner as shown in the picture below.

ATTENTION: in case you work on the cup burner not fixed to the hob, be careful to **DO NOT FORCE** the flexing operation of the Bundy pipe; this can cause possible leakages and it can compromise **THE TIGHTNESS OF THE BURNER**. In case it is necessary to replace the sparking plug or the thermocouple which is hard to reach by only removing the right or left side, proceed with the complete removal of the hob. (see photo 12).



10. For the fixing screws of the cup burner to the hob, it is necessary to have the stork's joints.
Removal of the 2 fixing screws of the cup burner (if it is a TRC burner, ultra rapid, the screws are 4.)



11. Positioning of the cup, such to let the replacement of the thermocouple/igniter plug, without further forcing the inflexion of the Bundy tube.

Now repeat the elimination procedure of the fixing screws of the burner, for all the burners itself, take out the 2 fixing screws of the hob, in the fore side, to the head section of the front panel and take out the supporting brackets of the hob; after that the hob can be picked off.



12. Detail of the cup gasket which has replaced the o-ring.

N.B. Every time the hob is opened, the cup gaskets have to be replaced.

9. Components replacement

10. Primary air minimum adjustment

-Adjustment of the oven's burner minimum level.

The thermostat of the oven is providing with a by-pass for the minimum regulation, it can be visible by taking out the knob of the thermostat.

Changing the type of gas feeding it necessary to adjust the by-pass as follows:

- Turn on the burner oven and keep it to the maximum for 10/15 minutes with the door closed and without the hob; passed such time take the knob to the minimum temperature, take out the knob and introduce a plate screwdriver for regulation.
- In the case of liquid gas use it needs to screw in clockwise sense the by-pass screw to the end of stroke. The diameter of the by-pass is showed in the table "Injectors and Burners Characteristics".
- In the case that city gas or methane is used, adjust the by-pass in a way that when rotating the knob of the thermostat from the minimum position to that of maximum the flame will be stable and homogeneous. When the regulation has been done, put back the seal on the by-pass using painting or equivalent materials.
- To verify if the regulation done is correct, let in minimum position the thermostat for 10/15 minutes; after that time, open and closed, almost slamming it, the oven door. On the contrary case, work again on the by-pass.

- Adjustment of the cooking burner's hob minimum level

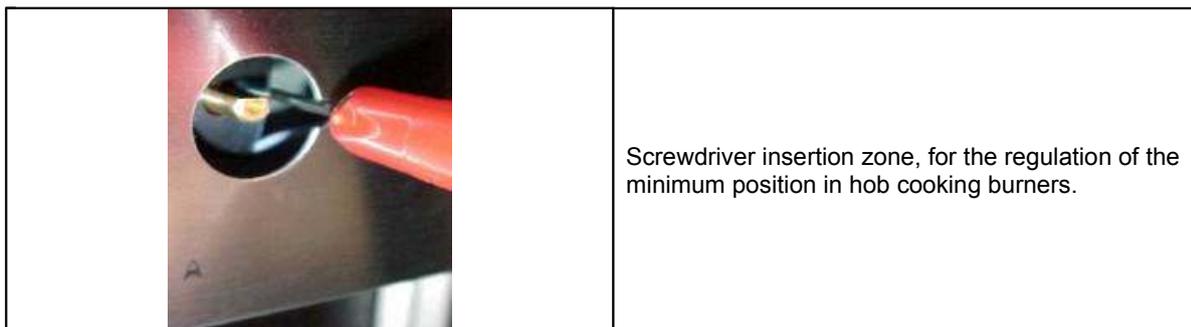
Using gas city (G110) and methane (G20).

- Turn on the burner and put it on the minimum position. Pull out the knob of the gas tap and work on the regulation screw of the rod tap side, until you get a minimum flame adjust.
- Put back the knob and verify the stability of the burner flame (rotating rapidly the knob from the maximum position to that of minimum, the flame should not extinct.) Repeat the operation on all the gas taps

For liquid gas (GPL or G30).

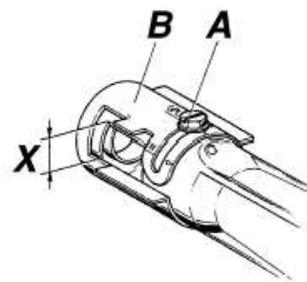
- For the regulation of the minimum position with liquid gas you will need to screw completely in clockwise sense the screw located on the rod of the tap side.
- The by-pass diameters for each one of the burner are showed in the table "Burners and Injectors Characteristics " of the instruction manual.

When the regulation has been done, put back the seal on the by-pass using painting or equivalent materials.



- Adjustment of the gas oven/grill burner's primary air

- Loosen the adjusting screw "A" of the air adjustment pipe coupling.
- Turn the adjusting pipe coupling "B" in the corresponding position according to the gas type to be used (see the chart below).
- Tighten the adjusting screw and recover the sealings.
- Once the operation ends, properly assemble the the burner



	METHANE (N)	G30/G31 (GPL)	G 110 – GAS CITY
X =	5 mm	15 mm	3 mm

11. Troubleshootings

The aim of this paragraph is to make a list of an immediate solution to the possible complaints /faults which can be posed by the users.

Complaint/Effect

- the hob/oven burner flame switches off or does not stay switched on

Causes

- Hob/oven thermocouples faulty;
- Hob/oven thermocouples not properly fitted
- Lack of pressure on the tap/thermostat knob (right value 2,4, 2,7kg for the hob taps);

- Tap/thermostat magneto faulty .

how to work

- it is necessary to check that the hooking strain is 1,5, 1,7mV and the unhooking one is 0,5, 0,7mV. In optimal conditions the TC has to supply at least 5 mV. If the mV noticed values are too different from those indicated, the functioning is not regular ; in this case it is suggested the magento replacement.
- check the magneto functioning and if necessary replace it
- check that there is not oxidation between the TC and the burner bracket and if necessary replace it
- check that the TC is properly tightened on the cup
- check that the Bundy pipe is properly tightened on the cup and on the tap.
- check that the tap is properly tightened to the ramp
- Only at the end check the thermocouple and if necessary replace it

Complaint/Effect

- anomalous flame of the hob/oven burner, not stable.

Causes

- Presence of anomalous air flow which unsettles the hob flames;
- Presence of impurity (working residues) inside the nozzle housing ,which may obstruct the hole;
- Presence of the cooking residues (greasy, crumbs ...) which obstruct the flame passing zones ;
- Wrong supply gas pressure .

How to work

- check that any of the faults quoted is occurred. Then verify that the supply gas pressure is the proper one.

Complaint/Effect

- enamel cracked, near the screws fixing the burner cups to the hob (this can be noticed lifting the burner body up)

Causes

- the fixing screws mentioned, have not the washer under the head,
- moving the screw, it can be noticed an hollow near the hole

How to work

- Fit the washer under the head
- Replace the hob

Complaint/Effect

- hob browning, particularly in correspondence with the burners which have an higher power (RPD,TRC) , placed on the edges of the hob.

Causes

- Use of pans/cooking plates with a high diameter;
- wrong burner nozzle;
- wrong centering of the pans/cooking plates;
- wrong supply gas pressure .

How to work

- it is advisable to suggest to users to use pans/cooking plates with proper dimensions (see instruction manual); then check the possible anomalies which may happen on the nozzles/supply gas .
 - for the cleaning use the SMEG product proper for the steel.
 - at the worst replace the components.
-

Complaint/Effect

- noisy burner.

Causes

- during functioning it is noticed a "whistle" in correspondence of the hob burner

How to work

- check that there are not foreign bodies which can obstruct the outgoing path of the gas/flame; verify that the nozzle diameter is the proper one and then check that the supply gas pressure is right.
-

Complaint/Effect

- Cooker stability.

Causes

- during the switching on , it is noticed a instability of the appliance.

How to work

- check the presence of the 4 protective feet (black rubber discs in contact with the ground), verify the proper fixing of the feet to the base flat of the cooker and the proper adjustment of them.
-

Complaint/Effect

- High frontal outside temperatures.

Causes

- after a good cooking time with the oven a high external temperature is read off;
- the cooling tangential fan does not start;
- cooling tangential fan not present.

how to work

- check the temperatures as explained in the manual .
 - check the cooling fan functioning
-

Complaint/Effect

- no intervention/wrong intervention /of the safety thermostat.

Causes

- after some minutes that the oven work, the safety thermostat start to function (clicson disconnecting the unit feeding)
- after a lot of time that the oven is in function, the external and frontal temperatures get higher and the clicson do not intervene.

How to work

- check that the clicson is properly positioned and that the sealing of the same is correct
- in addition to this verify the temperature of the center of the oven to look for possible functional anomalies of the oven thermostat

Complaint/Effect

- cooking uniformity (the food is cooked outside but inside is still raw).

Causes

- thermostat not properly adjusted;
- deflector not properly positioned or twisted;
- bad calibration of the motor-fan;
- faulty heating elements;
- very high cooking temperatures;
- not correct roasting pan or containers (too much large or too much low);
- oven not pre-heated;
- using the foil over the food during cooking ;
- accessories inside the oven during cooking.

how to work

- Verify the deflector positioning and a possible bad calibration;
- Positioning bulb (when this is put near the heating element the temperature at the center of the oven decreases, if the bulb is put towards the inlet hole the temperature increases of some degrees)
- Not calibrated fan, check the fan movement when it is started up , if it is not calibrated verify the fan planarity
- Verify the position of the heating element ;
- Control the insulation of the wool glass on the covering of the oven that must be well stacked at the sides and on the front face of the upper side.
- Check the thermostat capillary (must not be present chokes or too much tight fold)
- Verify the correct functioning of the heating element
- Verify the temperature at the center of the oven.

Complaint/Effect

- Vapor condensation on the oven door

Causes

- During the cooking in the oven, the inside/outside of the external oven door glass shows a condensation halo

how to work

- To solve this kind of inconvenience it is necessary to always pre-heat the oven;

- Check that the "breathing chimney" between the upper heating element flange and the muffle, are not blocked or deformed
- The ovens equipped with automatic switching on and extinction of the centrifugal with TOC thermostat, check that the start up is not too delayed (this normally is started after the first 2' - 5'); if there is the clicson which controls the cooling tangential fan on the chimney, verify that this will be activated as soon as the heat flows out from the chimney itself (the clicson intervenes at ~100°C, on the contact wall of the chimney).
- if there is persistan durty , dismantle the door and carry out the glass cleaning

Complaint/Effect

- the oven does not heat

Cause

- bad functioning of the heating system (thermostat + heating elements)

how to work

- check the proper functioning of the thermostat (adjustment,switching on, switching off)
- check that all the elements are properly connected to the control devices (thermostats and commutators)
- check with a tester because an element could be interrupted, positioning the tips to the two extremities and verify the constancy
- check the electronic card which controls the heating elements properly function (where it si foreseen)
- check the proper functioning of the safety thermostat

12. Introduction of the energetic class

12.1. List of the energetic classes

All the built-in ovens have been changed after the introduction of the energetic classes for all the cooking products.

	<p>All the appliances are identified by a label (here below) which shows the energetic class of the product.</p> <p>In Italy the labelling has become obligatory after the Legislative Decree issued on January 2nd 2003 which includes the regulations 2002/40/CE and 92/75/CEE of the European Economic Community.</p> <p>The reference eurpoean rule, to carry out the laboratory tests for the energetic class, is the EN50304.</p> <p>The law refers only to electric products, therefore excluding :</p> <ul style="list-style-type: none"> • gas ovens • movable ovens • vapor ovens <p>The oven dimension is identified by the type (little, medium, big) this depends on the useful volume over-mentioned.</p> <p>The voulume division is necessary to class the appliances with the corresponding energetic class, referring to the tables successively included.</p>
--	--

Energia		Forno Elettrico
Costruttore		
Modello		
Bassi consumi		
		
		
		
		
		
		
		
Alti consumi		
Consumo di energia (kWh)		
Funzione di riscaldamento		
Convezione naturale		
Convezione forzata		
(Riferito al carico normalizzato)		
Volume utile (litri)		
Tipo:		
Piccolo	---	
Medio	---	
Grande	---	
Rumore [dB(A) re 1 pW]		
<small>Gli operatori del settore sono invitati a leggere attentamente il manuale di istruzioni del prodotto.</small>		
<small>Per info EN 50201 Di classe 2023-2024 sull'efficienza dei forni elettrici</small>		
		

Definition of the energetic class for all products of a little volume (12 - 35 litres)

Energetic class	Energetic consumption
A	$E < 0,6 \text{ Kwh}$
B	$0,6 < E < 0,8 \text{ Kwh}$
C	$0,8 < E < 1,0 \text{ Kwh}$
D	$1,0 < E < 1,2 \text{ Kwh}$
E	$1,2 < E < 1,4 \text{ Kwh}$
F	$1,4 < E < 1,6 \text{ Kwh}$
G	$1,6 < E$

Definition of the energetic class for all products of a medium volume (35 - 65 litres)

Energetic class	Energetic consumption
A	$E < 0,8 \text{ Kwh}$
B	$0,8 < E < 1,0 \text{ Kwh}$
C	$1,0 < E < 1,2 \text{ Kwh}$

D	1,2 < E < 1,4 Kwh
E	1,4 < E < 1,6 Kwh
F	1,6 < E < 1,8 Kwh
G	1,8 < E

Definition of the energetic class for all products of a big volume (more than 65 litres)

Energetic class	Energetic consumption
A	E < 1,0 Kwh
B	1,0 < E < 1,2 Kwh
C	1,2 < E < 1,4 Kwh
D	1,4 < E < 1,6 Kwh
E	1,6 < E < 1,8 Kwh
F	1,8 < E < 2,0 Kwh
G	2,0 < E

The Smeg cooking products changed in order to improve the energetic class are identified through a suffix -5 included in the model name.

12.2. Modifications introduced in the cookers

The main changes introduced in the free-standing cookers concern the insulation.

The glass wool mats have been modified with others with a greater insulating power to assure the necessary energetic saving and to reach an higher class.



Detail of the new glass wool mat whose its insulating power has been improved.

13. Position and set of contact thermostats

TYPE	REFERNCE MODEL	FEATURES
60x50	CX51VE	SINGLE OVEN

SAFETY THERMOSTAT
Set: 190 °C



START/SWITCH-OFF THERMOSTAT TG (TOC)

Set: 100°C

TYPE	REFERENCE MODEL	FEATURES
60x60	CX61VML	SINGLE OVEN



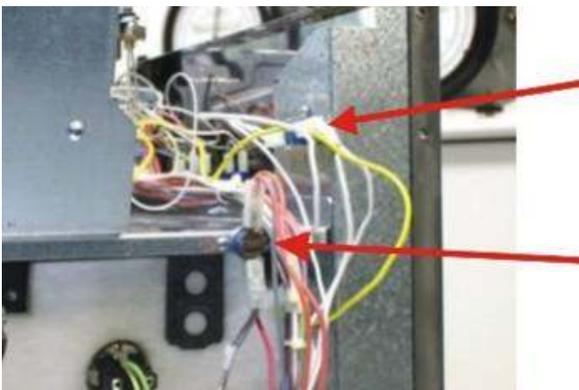
SAFETY THERMOSTAT

Set: 190 °C

START/SWITCH-OFF THERMOSTAT TG (TOC)

Set: 90°C

TYPE	REFERENCE MODEL	FEATURES
60x60	SUK62MFX	DOUBLE OVEN



AUXILIARY OVEN

SAFETY THERMOSTAT

Set: 100 °C

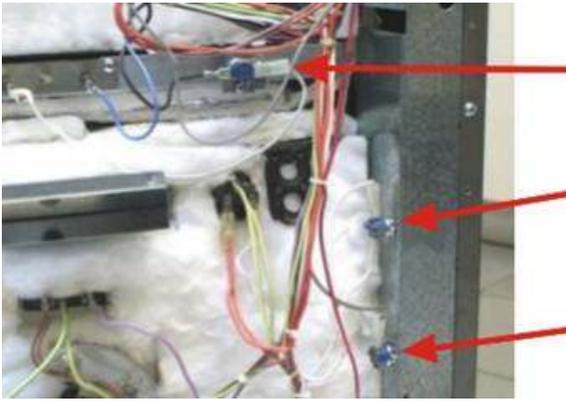
START/SWITCH-OFF THERMOSTAT TG (TOC)

Set: 70°C

MAIN OVEN

Bottom limit-thermostat

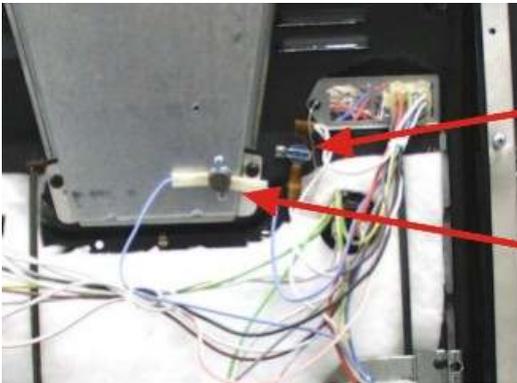
Set: 190 °C



SAFETY THERMOSTAT
Set: 140 °C

START/SWITCH-OFF THERMOSTAT TG (TOC)
Set: 70°C

TYPE	REFERENCE MODEL	FEATURES
80x50	SX81VM	SINGLE OVEN



SAFETY THERMOSTAT
Set: 190 °C

START/SWITCH-OFF THERMOSTAT TG (TOC)
Set: 90°C

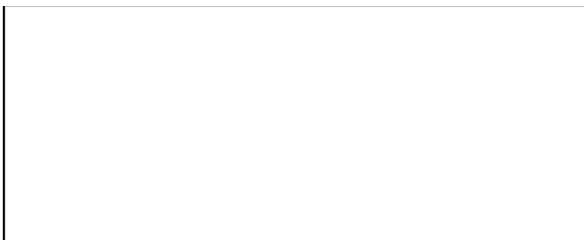
TYPE	REFERENCE MODEL	FEATURES
80x50	CX81VM	WITH STORAGE COMPARTMENT



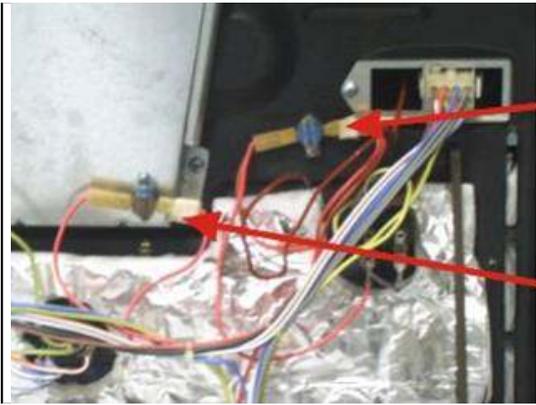
SAFETY THERMOSTAT
Set: 190 °C

START/SWITCH-OFF THERMOSTAT TG (TOC)
Set: 100°C

TYPE	REFERENCE MODEL	FEATURES
90x60	SX91VML	SINGLE OVEN



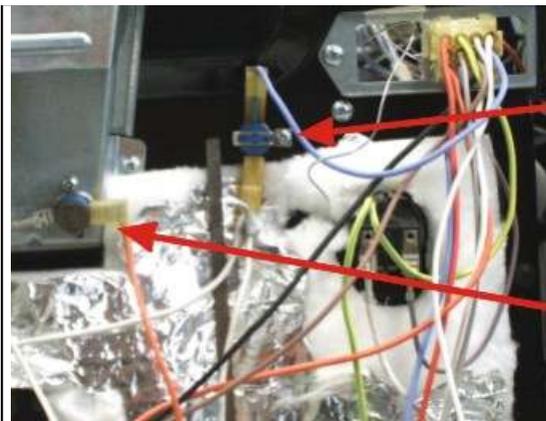
SAFETY THERMOSTAT
Set: 190 °C



START/SWITCH-OFF THERMOSTAT TG (TOC)

Set: 90°C

TYPE	REFERENCE MODEL	FEATURES
90x60	CX91VM	CON PORTABOMBOLA



SAFETY THERMOSTAT

Set: 190 °C

START/SWITCH-OFF THERMOSTAT TG (TOC)

Set:90°C

TYPE	REFERENCE MODEL	FEATURES
90x60	SUK92MFX	DOUBLE OVEN



AUXILIARY OVEN

SAFETY THERMOSTAT

Set: 100 °C

START/SWITCH-OFF THERMOSTAT TG (TOC)

Set: 70°C

Bottom limit-thermostat

Set: 190 °C



MAIN OVEN

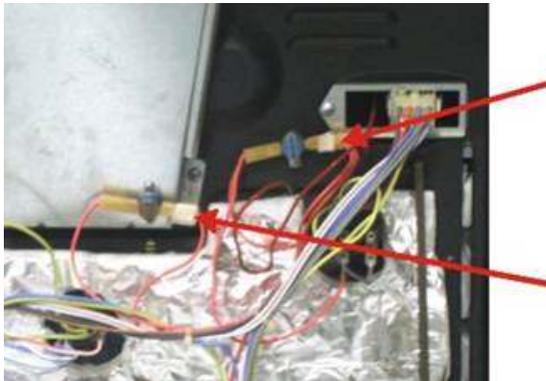
SAFETY THERMOSTAT

Set: 190 °C

START/SWITCH-OFF THERMOSTAT TG (TOC)

Set:90°C

TYPE	REFERENCE MODEL	FEATURES
70 cm	SP71VML	SINGLE OVEN



SAFETY THERMOSTAT
Set: 190 °C

START/SWITCH-OFF THERMOSTAT TG (TOC)
Set: 90°C

TYPE	REFERENCE MODEL	FEATURES
90 cm	SP91VML	SINGLE OVEN



SAFETY THERMOSTAT
Set: 170 °C

START/SWITCH-OFF THERMOSTAT TG (TOC)
Set: 90°C

TYPE	REFERENCE MODEL	FEATURES
100 cm	SP106VML	SINGLE OVEN



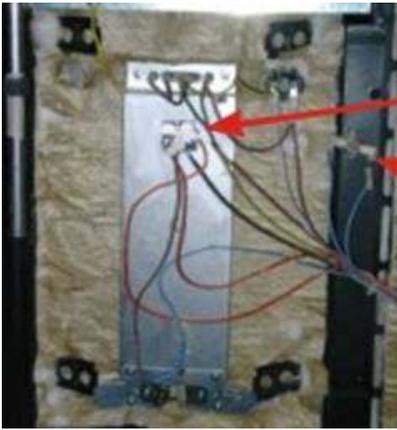
SAFETY THERMOSTAT
Set: 190 °C

START/SWITCH-OFF THERMOSTAT TG (TOC)
Set: 100°C

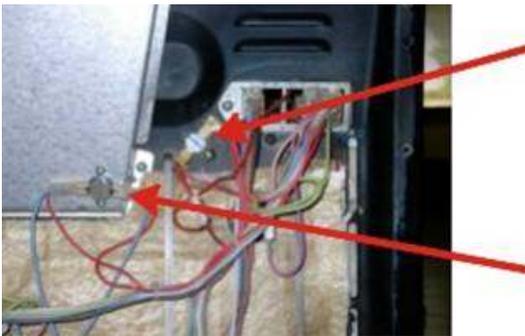
TIPO	MODELLO DI RIFERIMENTO	CARATTERISTICHE
100 cm	SP206VML	DOPPIO FORNO

AUXILIARY OVEN

SAFETY THERMOSTAT
Set: 100 °C



START/SWITCH-OFF THERMOSTAT TG (TOC)
Set: 70°C



MAIN OVEN

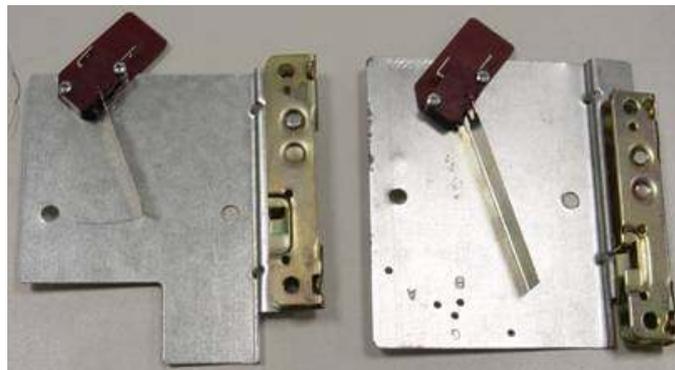
SAFETY THERMOSTAT
Set: 190 °C

START/SWITCH-OFF THERMOSTAT TG (TOC)
Set: 90°C

14. Product modifications

14.1 New roll holder and door microswitch

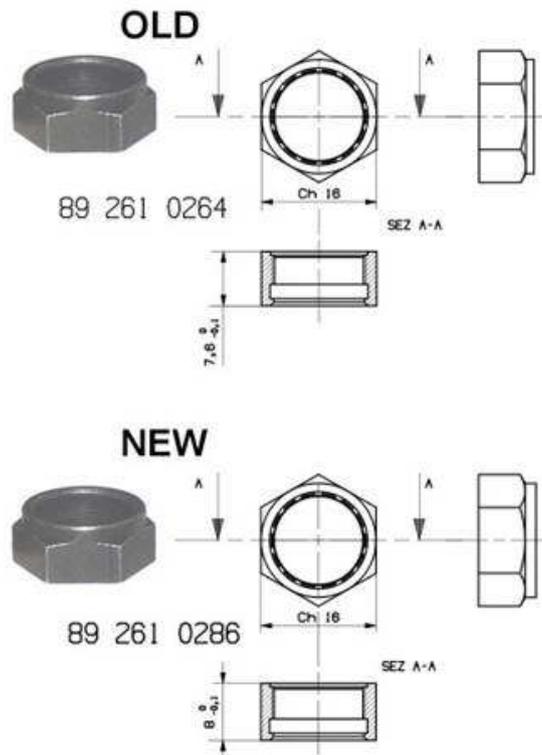
Starting from December 2002 all the built-in cookers will assemble a roll holder which completely replaces the previous one. This roll holder improves the coupling with the door hinge and guarantees a better positioning. The pictures below show the old and the new configuration. The new roll holder group **cod. 695970046** (on the left) is completely interchangeable with the old **cod. 6959700** (on the right).



You can see the shortened blade (avoiding insulation which instead happens when the blade is activated by the door hinge) and the different positioning of the micro-switch compared with the little plaque.

14.2 Nut change of the tap fixing

Starting from the October 2002 production and progressively in all models, the fixing nut of the tap to the bar has been replaced. The nut has been increased in order to facilitate the micro-switch hooking start up. The picture below shows the nut dimensions.



At the same time the knobs dimensions (decreased) have been changed (inox and black plastic) to fit them to the new nut. The old and new codes are indicated in the table below:

Old knob for nut 892610264		New knob for nut 892610286	
Code	Description	Code	Description
892610264	VALVE TAP NUT SX93VG	892610286	VALVE TAP NUT CX61VG
694971699	TAP KNOB GR S852X	694975086	TAP KNOB GRSUK61MFX
694974938	TAP KNOB GRCB61VJME	694975141	TAP KNOB GR SB93VGMA
694974977	TAP KNOB GR SX91VJME	694975142	TAP KNOB GR SX91VJM
694975033	TAP KNOB GR A1-2SE	694975143	TAP KNOB GR SP71VGL

15. Linked documents

Service bulletin
CUC-SB2002-01-Ignition_mswitch_assembly_FS_cookers-GB.pdf
CUC-SB2002-03-New thermocouple nut and washer-GB.pdf
CUC-SB2002-04-New commutator cookers90X60TF-GB.pdf
CUC-SB2003-01-Enlarged oven shelves-GB.pdf
CUC-SB2003-02-New hinge supp_CUC_90-100X60-GB.pdf

CUC-SB2003-03-New heating element fixing-GB.pdf

CUC-SB2003-04-Safety thermostat_SUK62-GB.pdf
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Technical info

CUC-TI2002-01-New thermostat fixing square-GB.pdf

CUC-TI2002-02-Thermocouple-magnet assy checking-GB.pdf
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CUC-TI2003-01-Kit for thermocouples repairing-GB.pdf
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