

FOR INFORMATION ONLY

SMEG ROTISSERIE USER GUIDE

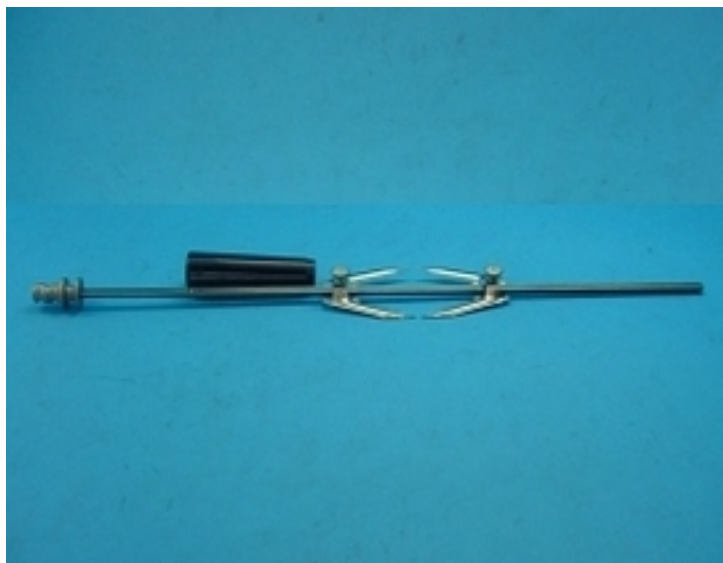
The following pages contain excerpts of how to use the rotisserie function from the user manual of the following model ranges:-

- A1
- A2 & A3
- A4 & A5
- A42
- SUK81 & SUK91
- SUK61MPXP & SUK61CPX5
- Smeg built in ovens

Please be aware that this document is an overview of the rotisserie function and for more specific details please consult your user manual.

User manuals can be downloaded from the following website -

<http://www.smeg-service.co.uk/support>



An example of a rotisserie kit

SMEG A1

GB-IE

Instructions for the user



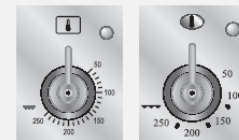
9.6 Spit cooking



FUNCTION SWITCH



THERMOSTAT SWITCH FROM 50° TO 200°C



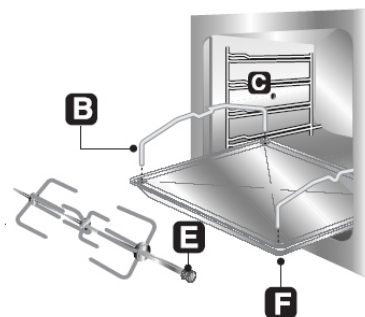
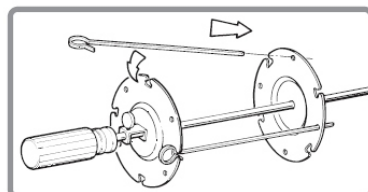
Prepare the spit with the food, blocking fork screws **A**. Insert frame **B** into the third guide from the bottom. Remove handle **D** and position the spit shaft so that pulley **E** is guided on the link of frame **B** in the right side. Insert the drip tray into the oven as far as it will go until the tip of the rod is in line with the hole **C**. Now rock the frames **B** to insert the tip of the rod into the drive connection **C** of the rotisserie motor on the side of the oven. Pour a bit of water into the pan to avoid smoke from the dripping.

Keep the oven door closed during cooking.

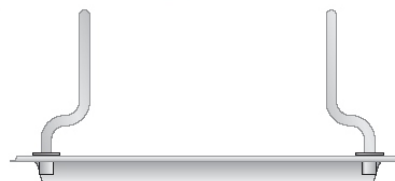
Cooking procedures with grill and rotisserie must never last more than 60 minutes.



It is normal for the thermostat light to go on and off intermittently during cooking. This indicates the temperature inside the oven is regular.



CAUTION: the frames **B** must be fitted as shown in the diagram



SMEG A2 & A3

GB-IE

Instructions for the user



9.7 Spit cooking (auxiliary oven)



FUNCTION SWITCH



THERMOSTAT SWITCH AT MAXIMUM



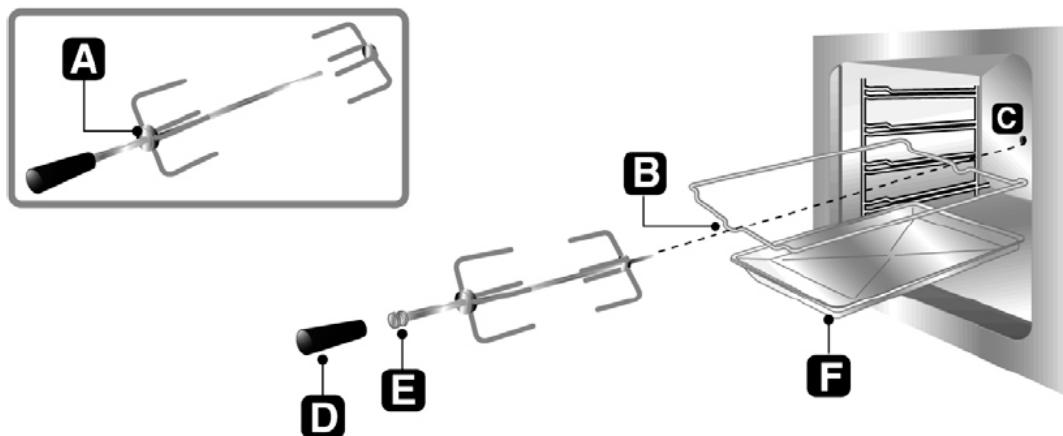
This type of cooking is only for the **auxiliary oven**. Use it for small size pieces.

Prepare the spit with the food, blocking fork screws **A**. Insert frame **B** into the third guide from the bottom. Remove handle **D** and position the spit shaft so that pulley **E** is guided on the link of frame **B**. Fully insert frame **B** until the point of the spit shaft enters the spit-turning motor housing **C** on the rear wall of the oven. Position pan **F** on the lowest guide and pour a little water in to avoid smoke forming.

Make sure that the oven door is closed during cooking.



It is normal for the thermostat light to flash during cooking. This indicates the temperature inside the oven is regular.



SMEG A4 & A5

GB-IE

Instructions for the User



10.5 Rotisserie cooking (left-hand oven)



FUNCTION SELECTOR



THERMOSTAT SET AT 50 -200°C

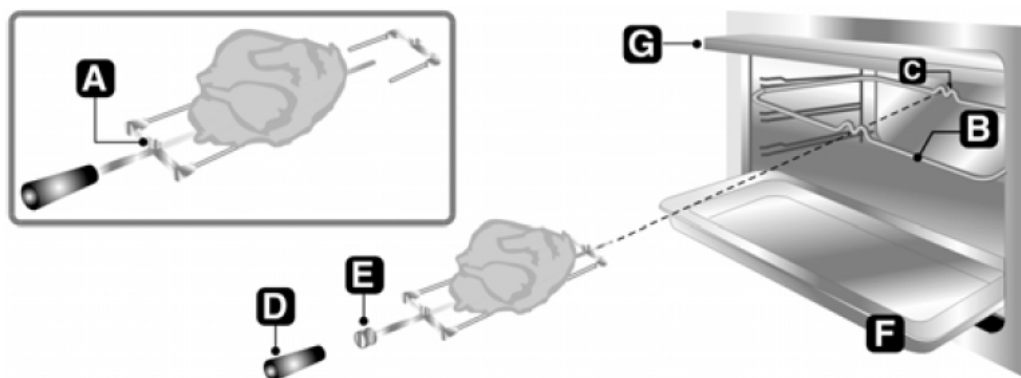


3

Recommended for small pieces of meat. Prepare the rotisserie rod with the food, tightening the screws **A** of the prongs. Fit the shelf **B** onto the third runners from the bottom. Remove the handle **D** and position the rotisserie rod so that the pulley **E** is still in the guides on the shelf **B**. Push the shelf **B** fully in until the tip of the rotisserie rod enters the hole **C** on the rear of the oven. Place a drip tray **F** on the bottom shelf and pour a little water into it to prevent smoke from forming.



It is normal for the thermostat light to switch on and off at regular intervals during cooking; it indicates that the temperature inside the oven is being kept constant.



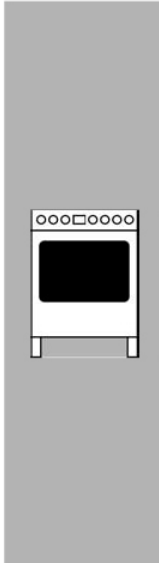
SMEG A42

GB-IE

Instructions for the user



9.8 Spit cooking



FUNCTION SWITCH



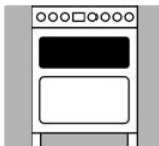
THERMOSTAT SELECTOR SWITCH FROM 50° TO 250°C



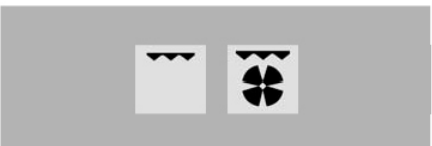
THERMOSTAT SELECTOR SWITCH FROM 50° TO 230°C



VARIABLE GRILL CHOICE BETWEEN MIN. AND MAX.



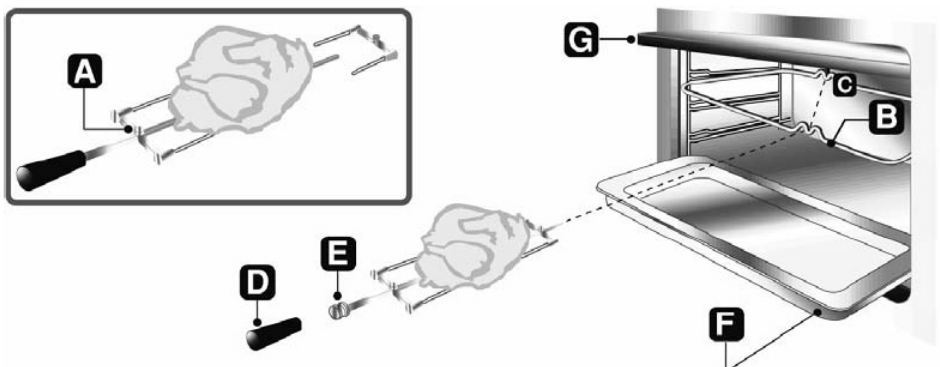
FUNCTION SWITCH



This type of cooking is only for the **main oven**. Use it for small size pieces. Prepare the food on the spit rod and block fork screws **A**. Insert the frame **B** in the third level from the bottom. Remove handle **D** and position the spit rod so the pulley **E** remains guided on frame **B**. Completely fit frame **B** until the tip of the spit rod fits into hole **C** on the back wall of the oven. Place an oven dish **F** on the bottom guide and pour in a little water to prevent smoke from forming.




It is normal for the thermostat light to going on and off during cooking. This indicates the temperature inside the oven is regular.



SMEG SUK61, SUK81 & SUK91



7.2.1 Operation of the grill + rotisserie

Both the static and the fan grill functions can be used for cooking in combination with the rotisserie. Fit the spit rod into the rotisserie bushing, select the  or fan grill function and set the thermostat knob to maximum temperature (260°C) and adjust grill intensity by means of the variable grill knob, without exceeding the $\frac{3}{4}$ stroke as shown in the figure.

Cooking procedures with grill and rotisserie must never last more than 60 minutes.

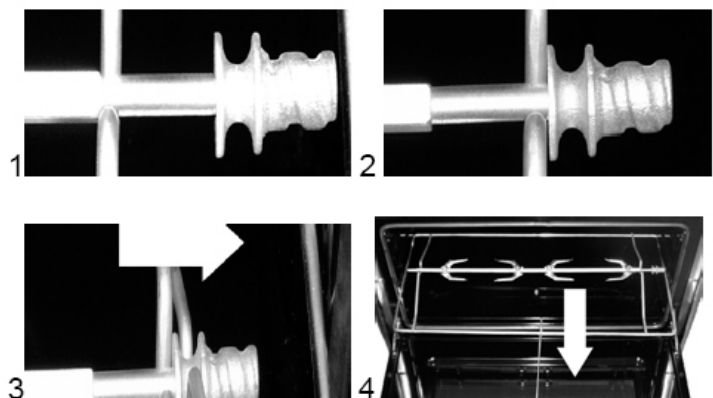
All cooking procedures with grill + rotisserie must be carried out with the door closed to prevent the knobs and front panel of the appliance from overheating.

7.2.2 Using the rotisserie in cookers with maxi oven

Fit the supporting frame onto the second runner up from the bottom so that the seat to take the rod projects outside the oven. Place the rod as shown in the diagram (1) and push the frame into the oven until the end of the rod reaches the hole in the rotisserie motor. Now push the rotisserie rod to the left until it reaches the position shown in the diagram (2). To activate this function, turn the knob to ( / ).


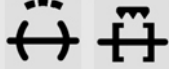
These operations must be carried out with the oven switched off and cold.

When cooking is over, use the tool provided to extract the rod from the hole (3) and remove the frame (4) to bring the rotisserie rod out of the oven cavity.



SMEG OVENS

12.7 Spit roasting

		
FUNCTION SWITCH		
THERMOSTAT	MAXIMUM	



This is an energy saving-cooking system. Place the food at the centre of the plate or rack and cook as indicated in para. "12.4 Grilling". Recommended for small pieces only.

Prepare the food on the spit rod and block fork screws **A**. Insert the frame **B** in the second level from the bottom. Remove handle **D** and position the spit rod so the pulley **E** remains guided on frame **B**. Completely fit frame **B** until the tip of the spit rod fits into hole **C** on the back wall of the oven. Place an oven dish **F** on the bottom guide and pour in a little water to prevent smoke from forming.

