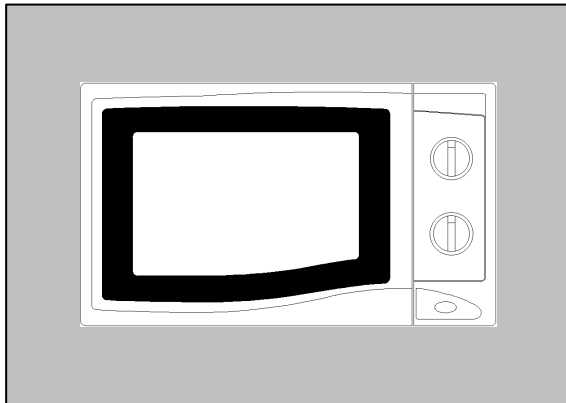


Instructions for Use  
Microwave

Bedienungsanweisung  
Mikrowelle

Instructions d'Utilisation  
Micro-ondes

Gebruiksaanwijzing  
Magnetronoven



 smeg



# ENGLISH

Dear Client,

Above all, 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.

## NOTE

To benefit from our guarantee, it is vital to present the "Guarantee Certificate" and the receipt of the purchase, dated and stamped by the selling establishment when you request technical assistance.

Without this requirement the guarantee will not be valid.



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# 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.

Leave an empty space of about **15cm above the upper surface of the oven**.

The oven should be kept away from heat and vapour sources (electric oven, toasters, etc.).

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

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

**WARNING: THIS APPLIANCE MUST BE EARTHED.**

# Important Information

**WARNING:** If the door or the door hinges are damaged, the oven should not be switched on until repaired by a qualified technician.

**WARNING:** It is dangerous for anyone, except a qualified technician, to tamper with the apparatus or try to repair it in any way by removing any lid or covering which assures protection against the exposure to microwave energy.

**WARNING:** Liquids and other food should not be heated in airtight recipients as these can explode.

**WARNING:** Children should only be allowed to use the oven without adult supervision if they have been given the appropriate instructions so that they can use the oven safely and understand the dangers of its incorrect use.

When heating food in plastic or paper recipients, check the oven frequently in case they ignite.

If any smoke is detected, then switch off the oven or disconnect it and keep the door closed in order for any flame to die out.

After warming up baby bottles or baby food jars, stir or shake its contents and check the temperature before feeding, to avoid burns.

Warming up drinks in the microwave oven may result in a delayed eruptive boiling, therefore one should be careful when handling the recipient.

Eggs without their shell and whole boiled eggs shouldn't be warmed up in microwave ovens as they may explode.

Do not use any metal utensils inside the oven unless they were supplied with the oven and for that purpose.

Do not warm up liquids or other food in closed recipients as they may explode.

Do not warm up pure alcohol or alcoholic drinks. DANGER OF FIRE.

When in doubt, choose short periods to cook, heat or defrost food with microwaves. With long cooking periods the food may become dry and even begin to burn.

Do not use the oven for anything other than warming, cooking or defrosting food.

Do not operate the oven without its tray nor when empty.

Keep the oven ventilation holes open. Never cover any air vents or openings.



# Description of the Microwave Oven

## The advantages of a microwave oven:

In a conventional oven the heat radiated by the resistances or gas burners, slowly penetrates the food from the outside to the inside. There is, therefore, a great loss of energy in the heating of the air, oven components and recipients.

On the other hand, in microwave ovens the heat is generated in the interior of the food itself, heating it from the inside outwards. There is therefore no loss of energy as the air, interior walls of the oven and recipients (when adequate) do not heat up with microwaves.

In short, microwave ovens have the following advantages:

1. Save on cooking time: in general there is a 3/4 reduction of the cooking time than with conventional methods.
2. Ultra-quick defrosting which prevents bacteria development.
3. Electricity saving.
4. Maintaining the nutritive value of the food due to the cooking time reduction.
5. Easy cleaning.

## How the microwave oven works

In the microwave oven there is a high voltage valve called "Magnetron" that converts electric energy to microwave energy. These electromagnetic waves are conducted to the inside of the oven cavity by means of wave-guide and spread by a mode stirrer or by a turntable.

Inside the oven the microwaves spread out in all directions and are reflected by the metallic walls, penetrating the food evenly.

## Why does the food heat up?

Most food contains water, whose molecules vibrate with microwaves.

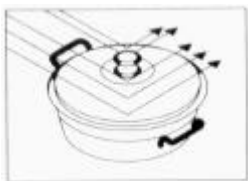
The friction between the molecules generates heat, which causes a temperature rise in the food, defrosting it, cooking it or keeping it warm.

As the heat is formed inside the food:

- It may be cooked with little or no liquid or fat;
- Defrosting, heating or cooking in the microwave oven is quicker than in a conventional oven;
- Vitamins, minerals and nutritive substances are preserved;
- There is no change in the natural food colour and aroma.

The microwaves travel through porcelain, glass, cardboard or plastic but not through metal. Therefore, recipients made of or containing metal should not be used in the microwave oven.

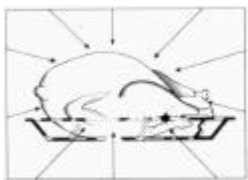
The microwaves are reflected by the metal



They travel through glass, porcelain...



They are absorbed by the food.



# Operating Instruction

See picture in enclosed leaflet and do as follows:

1. Plug the microwave oven into a suitable outlet (see installation instructions).
2. Open the door by pressing the Door Open Button (7). In models without this button, you need only pull the door. The oven light should switch on.
3. Place food in a dish on the tray or on the grill rack.
4. Select function and cooking time according to the following chapters.
5. Shut the door. Models with Start Button (6), press this button.
6. The oven will start working.

## Microwave function

Set Function Selector (3) in position corresponding to the required power level in agreement with the following table.

<b>Position</b>	<b>Power Level</b>
<b>A</b>	Maximum
<b>B</b>	Medium
<b>C</b>	Minimum
<b>D</b>	Defrost
<b>E</b>	Keeping warm

**Note:** In order to know the numerical value of the different power levels, consult the leaflet.

## Grill Function

Set Function Selector (3) in position **K**.

The oven has a temperature limit which controls the electric resistances by switching them on and off within certain limits.

It is advisable to use the grill rack to bring the food closer to the grill and to obtain better results.

## Microwave and Grill function

Set Function Selector (3) in position corresponding to the required power level in agreement with the following table.

Position	Power Level
<b>F</b>	5
<b>G</b>	4
<b>H</b>	3
<b>I</b>	2
<b>J</b>	1

**Note:** In order to know the numerical value of the different power levels, consult the leaflet.

## Functioning Time

Desired functioning time is selected by rotating the Timer Button (5).

For periods shorter than 2 minutes adjust the timer to a higher position and then back to the required time.

Whenever the timer is in a position other than zero then the oven light should switch on.

When the time is up, the timer will emit a sound signal and oven will automatically be switched off.

## While Working ...

The oven door may be opened at any time while in use:

- THE PRODUCTION OF MICROWAVES IS IMMEDIATELY INTERRUPTED;
- The grill will be switched off, however, remaining very hot;
- The timer will stop automatically, indicating the time left.

You may then, if you wish:

- Stir or turn the food, to improve even heating;
- Change the power level on the Power Regulator (4);
- Select another function by setting the Function Selector (3) on another position;
- Change the remaining functioning time by turning the Timer Button (5).

Close the door again and press the Start Button (6) in the models with this button. The oven will start working.

**CAUTION: at the end of the cooking process turn the Timer Button (5) to zero, otherwise the oven will start when the door is closed.**

**Note:**

1. To stop the oven before the programmed time, rotate the Timer Button (5) to zero or open the door.
2. While the oven is working, you may change the timer, the power level or the function, by rotating the respective buttons.

# 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

(only in models with grill)

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.

While in operation, the inside walls of the oven and the grill become very hot, therefore the use of kitchen gloves is recommended.

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.

# 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 that are appropriate 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. Set the Power Level Selector 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.
4. 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 which 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.

## Light Replacement

In some models the light may be replaced by the user. These ovens have a lid on the left-hand side.

To replace the light, do as follows:

1. Unplug the oven;
2. Remove the lid from the light compartment;
3. Replace the light bulb for a new one (25 W);
4. Replace the lid.

**WARNING: 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.**

# 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.





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ES **¡Atención!** Durante el Funcionamiento del grill, tanto la envolvente como la puerta del horno alcanzan altas temperaturas.

DE **Achtung!** Wenn der Grill in Betrieb ist, erreichen Herdtür und -wände sehr hohe Temperaturen.

GB **Warning!** Oven casing and door will get hot during grill operation.

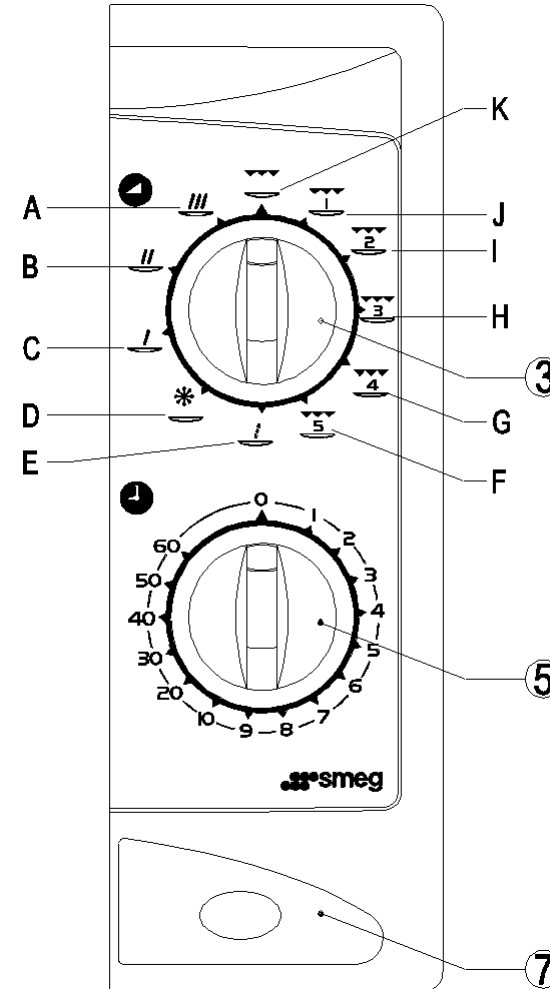
FR **Attention!** Le boîtier et la porte du four atteignent des températures élevées lors de grillages.

PT **Atenção!** Durante o funcionamento do grelhador, a envolvente e a porta do forno atingem altas temperaturas.

NL **BELANGRIJK!** Wanneer de grill in gebruik is kunnen zowel het omhulsel als de deur van de oven hele hoge temperaturen bereiken.

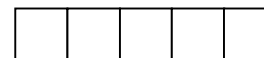
IT **ATTENZIONE!** Durante il funzionamento del grill, sia l'involuppo che la porta del forno raggiungono una temperatura elevata.

GR **ΠΡΟΣΟΧΗ!** Κατά την διάρκεια της λειτουργίας του γκριλ, τόσο το πλαίσιο όσο και η πόρτα του φούρνου έχουν υψηλή θερμότητα.














MM 180 B  
MM 181 N  
MM 182 X

Microondas  
Mikrowelle  
Microwave  
Micro-ondes  
Magnetronoven  
Microonde  
Μικροκυμάτων



Niveles de potencia. Einstellung der Leistung. Power Levels.  
 Niveaux de puissance. Níveis de potência  
 Vermogensstanden. Livelli di Potenza. Επίπεδα Ισχύος.

	140 W		230 W
	270 W		370 W
	440 W		500 W
	610 W		640 W
	750 W		750 W
 Grill. Grilleistung. Grill. Gril. Grelhador. Γκριλ			

Especificaciones. Leistungsbeschreibung. Specifications. Spécifications. Especificações.  
 Specificaties. Specifiche. Προδιαγραφές.

- Tension CA. Wechselspannung. AC Line Voltage. Tension CA. Tensão AC. Spanning CA. Tensione CA. Τάση CA. 220-230 V / 50 Hz
- Fusible. Sicherung. Fuse. Fusible. Fusível. Zekering. Fusible. Ασφάλεια. 12 A / 250 V
- Potencia requerida. Aufgenommen Leistung. Power required. Puissance requise. Potência requerida. Vereist vermogen. Potenza richiesta. Απαιτούμενη ισχύς. 2200 W
- Potencia del grill. Grilleistung. Grill power. Puissance du grill. Potência do grelhador. Vermogen van de grill. Potenza del grill. Ισχύς γκριλ. 1000 W
- Potencia de salida microondas. Mikrowellenausgangsleistung. Microwave output power. Puissance de sortie micro-ondes. Potência de saída microondas. Uitgangsvermogen magnetron. Potenza de uscita microonde. Ισχύς εξόδου μικροκυμάτων. 750 W
- Frecuencia de microondas. Mikrowellenfrequenz. Microwave frequency. Frecuência de microondas. Frequentie van de microgolf. Frecuência di microonde. Συχνότης μικροκυμάτων. 2450 MHz
- Dimensiones exteriores (AnxAIxF). Außenabmessungen (BxHxT). External dimensions (WxHxD). Dimensions extérieures (LxHxP). Dimensões exteriores (LxAxP). Buitenafmetingen (BxHxL). Dimensioni esterne (Larg.xLung.xPr.). Εξωτερικό μέγεθος (Πλ x Υψ x Β). 480 x 305 x 350 mm
- Dimensiones de la cavidad (AnxAIxF). Innenabmessungen (BxHxT). Cavity dimensions (WxHxD). Dimensions de la cavité (LxHxP). Dimensões da cavidade (LxAxP). Afmetingen van de uitsparing (BxHxL). Dimensioni della cavità (Larg.xLung.xPr.). Μέγεθος χώρου (Πλ x Υψ x Β). 305 x 210 x 280 mm
- Capacidad del horno. Fassungsvermögen. Oven capacity. Capacité du four. Capacidade do forno. Capaciteit van de oven. Capacità del forno. Χωρητικότητα του φούρνου. 18 l
- Peso. Gewicht. Weight. Poids. Peso. Gewicht. Peso. Βάρος. 15,0 kg

## Electrical Diagram

