

## Smeg SF68C1PO

# Smeg SF68C1PO Built-in Electric Ventilated Oven User Manual

Model: SF68C1PO | Brand: Smeg

## 1. INTRODUCTION

Welcome to your new Smeg SF68C1PO built-in electric ventilated oven. This manual provides essential information for safe installation, operation, maintenance, and troubleshooting. Please read it thoroughly before using the appliance to ensure optimal performance and safety. Keep this manual for future reference.

## 2. SAFETY INFORMATION

Always adhere to the following safety guidelines to prevent injury or damage to the appliance.

- **Electrical Safety:** Ensure the oven is correctly earthed and connected to a suitable power supply. Do not use adapters or extension cords. Disconnect the appliance from the power supply before any maintenance or cleaning.
- **Hot Surfaces:** The oven and its accessories become very hot during operation. Always use oven mitts when handling hot items. Keep children and pets away from the appliance when it is in use.
- **Child Safety:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- **Proper Ventilation:** Ensure adequate ventilation around the oven as specified in the installation instructions. Do not obstruct ventilation openings.
- **Flammable Materials:** Do not store flammable materials in or near the oven.
- **Cleaning:** Use only recommended cleaning agents and methods. Refer to the 'Maintenance and Cleaning' section for detailed instructions.

## 3. SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your oven. It is recommended that installation be carried out by a qualified technician.

### 3.1 Unpacking

Carefully remove all packaging materials. Inspect the oven for any signs of damage. Report any damage to your retailer immediately.

### 3.2 Positioning the Oven

The oven is designed for built-in installation into a kitchen cabinet. Ensure the cabinet dimensions comply with the manufacturer's specifications for proper ventilation and fit. The oven must be level once installed.

### 3.3 Electrical Connection

Connect the oven to the mains power supply according to local electrical regulations. The appliance must be earthed. The electrical connection point should be accessible after installation.

### 3.4 Securing the Oven

Once positioned, secure the oven to the cabinet using the screws provided, typically through the frame of the oven into the cabinet sides.



*This image shows the front view of the Smeg SF68C1PO built-in electric ventilated oven in cream color. It features a classic design with a brass-finish handle, three control knobs for temperature and cooking functions, a mechanical timer, and a large oven door with a viewing window. The Smeg logo is visible at the bottom of the door.*

## 4. OPERATING INSTRUCTIONS

Familiarize yourself with the oven's controls and functions before cooking.

### 4.1 Control Panel Overview

The oven's control panel consists of three main elements:

- **Temperature Selector Knob:** Located on the left, this knob allows you to set the desired cooking temperature, ranging from 50°C to 250°C.

- **Mechanical Timer:** Positioned in the center, this analog timer can be set for cooking duration or as a minute minder.
- **Function Selector Knob:** On the right, this knob selects the cooking mode (e.g., Static, Fan Assisted, Grill, Eco).

## 4.2 Setting the Time

To set the mechanical timer, rotate the central knob clockwise to the desired cooking duration. The oven will switch off automatically when the set time elapses. For manual operation, ensure the timer is set to the continuous cooking symbol.

## 4.3 Selecting a Cooking Function

Turn the right-hand function selector knob to choose your desired cooking mode. Common functions include:

- **Static:** Heat from top and bottom elements, ideal for traditional baking and roasting.
- **Fan Assisted:** Combines top and bottom heat with a fan for even heat distribution, suitable for cooking on multiple levels.
- **Grill:** Intense heat from the top element, perfect for grilling and browning.
- **Eco:** A low-energy consumption function, typically for single-shelf cooking.

## 4.4 Setting the Temperature

After selecting a cooking function, turn the left-hand temperature selector knob to the desired temperature. The oven will begin to preheat. An indicator light will illuminate during heating and turn off when the set temperature is reached.

## 4.5 First Use

Before using the oven for the first time, remove all internal accessories and packaging. Clean the interior with a damp cloth. Then, heat the empty oven at its maximum temperature for approximately 30 minutes to burn off any manufacturing residues. Ensure the kitchen is well-ventilated during this process.

# 5. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will prolong the life of your oven and ensure hygienic cooking.

## 5.1 General Cleaning

Always ensure the oven is cool and disconnected from the power supply before cleaning. Use a soft cloth and mild detergent for external surfaces. Avoid abrasive cleaners or harsh chemicals that can damage the finish.

## 5.2 Cleaning the Oven Interior

The oven interior features Smeg's Ever Clean enamel, designed for easier cleaning. After each use, wipe down the interior with a damp cloth. For stubborn stains, use a specialized oven cleaner suitable for enamel surfaces, following the product's instructions. Avoid using metal scourers or sharp objects.

## 5.3 Cleaning the Oven Door

The inner glass panel of the oven door can be removed for thorough cleaning. Consult the full product manual for specific instructions on how to safely remove and reattach the glass panels.

## 5.4 Replacing the Oven Lamp

If the oven lamp needs replacement, ensure the oven is cool and disconnected from the power supply. Unscrew the protective glass cover, replace the bulb with a new one of the same type (check specifications for wattage and type), and then reattach the cover.

## 6. TROUBLESHOOTING

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Before contacting customer service, refer to the following table for common issues and their potential solutions.

Problem	Possible Cause	Solution
Oven does not heat up.	No power supply. Timer not set. Function/temperature knobs not set.	Check power connection and circuit breaker. Set the mechanical timer to a cooking duration or continuous mode. Ensure function and temperature knobs are correctly selected.
Oven light does not work.	Lamp is faulty.	Replace the oven lamp (refer to section 5.4).
Food is not cooking evenly.	Incorrect shelf position. Overcrowding the oven.	Refer to cooking guidelines for optimal shelf positions. Avoid placing too many items in the oven at once.
Excessive smoke during cooking.	Food residue or grease build-up.	Clean the oven interior thoroughly (refer to section 5.2).

## 7. SPECIFICATIONS

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- **Model:** SF68C1PO
- **Brand:** Smeg
- **Type:** Built-in Electric Ventilated Oven
- **Total Internal Capacity:** 70 Liters
- **Energy Efficiency Class:** A
- **Maximum Convection Temperature:** 250 °C
- **Control Type:** Knob controls, Mechanical Timer
- **Product Color:** Cream
- **Weight:** Approximately 50 kg
- **Special Features:** Grill function, Ever Clean enamel interior

## 8. WARRANTY AND SUPPORT

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For warranty information, please refer to the documentation provided with your purchase or visit the official Smeg website. Keep your proof of purchase for warranty claims.

If you require technical assistance, spare parts, or have questions not covered in this manual, please contact Smeg customer support or an authorized service center. Contact details can typically be found on the Smeg website or in your product's warranty card.

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