



# USER

ELECTRIC OVENS

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# M A N U A L

LABEL HERE

**IMPORTANT:** Please ensure that you read through this user manual prior to installation and use. This manual contains important information to ensure optimal performance and keep you safe. Please retain your proof of purchase, as this will be required in the event that you require warranty service. Remember to retain this manual for future reference.



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# WARNING & SAFETY INFORMATION

**IMPORTANT:** To ensure best performance, avoid risk of damage or accidents. Please read the operating instructions prior to first time use.

To maintain the efficiency and safety of this appliance, we recommend that you do the following:

- Only call the Service Centers authorized by the manufacturer.
- Always use original spare parts.
- In case of damage to the power cord, a special purpose cord or component bought from the manufacturer or maintenance department shall be used for replacement.

When handling the appliance, we recommend you always use the purpose provided handles recessed into the sides of the oven to prevent harming people or damaging the appliance itself.

This appliance is designed for noncommercial, house-hold use and its functions must not be changed.

The electrical system of this appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with current safety standards.

**WARNING:** Accessible parts may become hot during use. To avoid burns, young children should be kept away.

**WARNING:** Accessible parts may become hot when the grill is in use. Children should be kept away.

**WARNING:** 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.

**WARNING:** Children should be supervised to ensure that they do not play with the appliance.

The following items are potentially dangerous, and therefore appropriate measures must be taken to prevent children and the disabled from coming into contact with them:

- Controls and the appliance in general;
- Packaging (bags, polystyrene, nails, etc.);
- The appliance itself, immediately after use of the oven or grill due to the heat generated;
- The appliance itself, when no longer in use (potentially dangerous parts must be made safe).

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# WARNING & SAFETY INFORMATION

## **Avoid the following:**

- Touching the appliance with wet parts of the body. Always use original spare parts.
- Using the appliance when barefoot.
- Pulling on the supply cable to unplug it from the electrical outlet.
- Improper or dangerous operations;
- Obstructing the ventilation or heat dissipation slots.
- Allowing power supply cables of small appliances to come into contact with the hot parts of the appliance.
- Exposing the appliance to atmospheric agents such as rain or sunlight.
- Using the oven for storage purposes;
- Using flammable liquids near the appliance
- Using adapters, multiple sockets and / or extension leads.
- Attempting to install or repair the appliance without the assistance of qualified personnel.

## **Qualified personnel must be contacted in the following cases:**

- Installation (following the manufacturer's instructions).
- When in doubt about operating the appliance.
- Replacing the electrical socket when it is not compatible with the appliance plug.

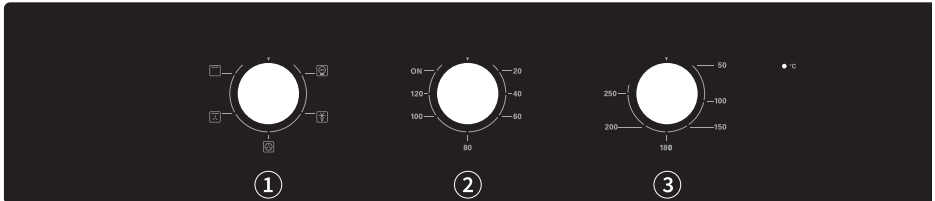
- Damaged thermostat - The temperature probe is part of the thermostat and an authorised service agent should replace the entire assembly. Only use temperature probes recommended for this oven.
- If in doubt about the soundness of the appliance after removing it from its packaging.
- If the power supply cable has been damaged or needs to be replaced.
- If the appliance breaks down or functions poorly; ask for original spare parts.

**NOTICE:** The manufacturer may not be held responsible for any damage due to: Incorrect installation, improper, incorrect and irrational use.

- Steam cleaner cannot be used to clean the oven.
- Only use the appliance to cook food and nothing else.
- Disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance.
- When left unused, unplug the appliance from the electricity mains.
- Use oven gloves to place cookware in the oven or when removing it.
- Make sure the knobs are in the "0" position when the appliance is not in use.
- Never line the bottom of the oven with aluminium foil.
- Never rest pots or pans on the bottom of the oven cavity as it may damage the enamel coating.

# PRODUCT OVERVIEW

## Mechanical Controls - 5 or 9 Function Models

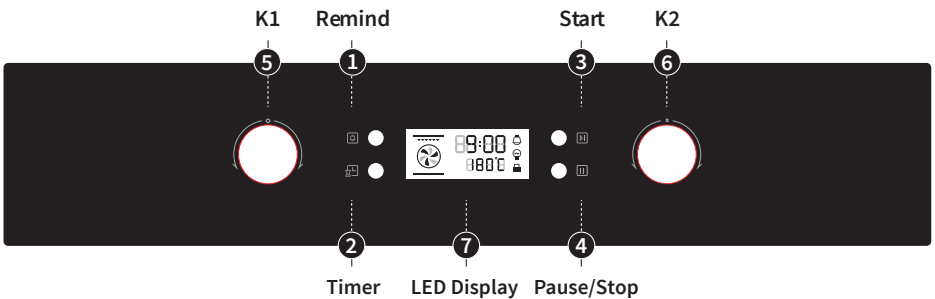


1. Function Selector

2. Manual Timer

3. Thermostat

## Digital Controls - 9 Function Models



1. Reminder Button
2. Time Button
3. Start Button
4. Pause / Stop Button

5. Knob 1 ("K1") - Functions & Settings selection
6. Knob 2 ("K2") - Temperature & Time adjustments
7. LED Display

# OPERATING INSTRUCTIONS

**IMPORTANT:** Prior to first time use, it is recommended that you select the Natural Convection function and set it to work at its highest temperature (250°C) for half an hour without anything inside the oven and with its door shut.

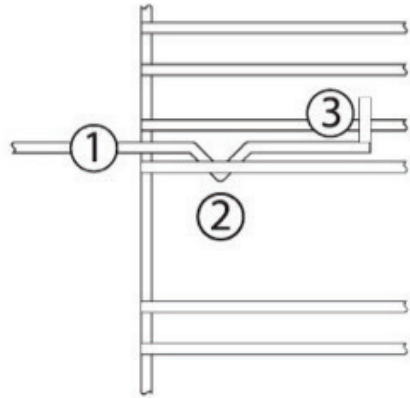
At the end of this process, open the oven door and leave it open for a few minutes to allow fresh air to circulate inside the oven.

This procedure will remove the unpleasant odour that is caused by bonding agents used to protect the oven cavity during the enamel coating stage.

**NOTE:** Your oven is equipped with a thermostatically controlled cooling fan that will switch on when required to cool the oven. This fan may continue to run even after the oven is switched off, but it will automatically turn off when the cavity is sufficiently cool. Warm air is discharged from the front of the oven during the cooling process.




When adjusting or positioning the oven shelves and/or tray, please ensure that:

- the shelf/tray is located between two wire side-rack guides (1).
- the shelf stops are facing downwards and positioned towards the rear of the oven cavity (2).
- The back guardrail is positioned towards the rear of the oven to avoid hot dishes from falling out of the shelves when sliding them out of the oven (3).



## 1. Adjusting The Clock (For Digital controls only)

After connecting the unit to the power, the zero hour "0:00" will be visible on the display.











1. Press "", the hour digits will flash.
2. Turn the knob "K2" to adjust the hour (24h style).
3. Press "" again and, this time, the minute digits will flash.
4. Turn the knob "K2" to adjust the minutes setting. (0-59min)
5. Press "" to finish setting the clock. The colon ":" should be flashing now.

# OPERATING INSTRUCTIONS

## 2. Selecting The Cooking Function

Note: 5F = 5 Function / 9F = 9 Function Oven Model)

Note: Default temperatures presented on this table does not apply to the 5 Function oven models

Function	Description
 5F & 9F	<b>LIGHT</b> - The light function enables the user to observe the progress of cooking without opening the door. The oven light remains on in all cooking functions.
 5F & 9F	<b>DEFROST</b> - The circulation of air at room temperature enables quicker thawing of frozen food (without using any heating elements). It's a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes and cream filled products.
 9F	<b>BOTTOM ELEMENT</b> - A concealed element in the bottom of the oven provides heat focused to the base of the dishes in the oven without browning them. This is ideal for slow cooking dishes such as casseroles, stews, pastries and pizzas where a crispy base is desired. The temperature can be set within the range of 60-120°C. The default temperature for this function is 60°C filled products.
 9F	<b>NATURAL CONVECTION</b> - The top and bottom elements work together to provide conventional cooking. The temperature can be set within the range of 50-250°C. The default temperature for this function is 220°C.
 9F	<b>FAN-ASSISTED CONVECTION</b> - The combination of the fan and top and bottom heating elements provides more even heat transference, saving up to 40% of energy. Dishes tend to be lightly browned on the outside and still moist on the inside when using this function. <b>NOTE:</b> This function is suitable for grilling or roasting big pieces of meat at a higher temperature. The temperature can be set within the range of 50-250°C. The default temperature for this function is 220°C.
 5F & 9F	<b>GRILL</b> - The temperature in this function can be set within the range of 180-240°C. The default temperature is 210°C.
 9F	<b>DOUBLE GRILL</b> - The Grill element and the top-heating element are work in conjunction when this function is selected. The temperature can be set within the range of 180-240°C . The default temperature for this function is 210°C.
 5F	<b>FAN-ASSISTED GRILL</b> - This is a grill function working in conjunction with the convection fan.
 9F	<b>FAN-ASSISTED GRILL</b> - This is a double grill function working in conjunction with the convection fan. The temperature can be set within the range of 180-240°C. The default temperature for this function is 210°C
 5F & 9F	<b>FAN-FORCED</b> - A circular element around the convection fan provides an additional source of heat for convection style cooking. In convection mode the fan automatically comes on to improve air circulation within the oven providing an even cooking temperature in the entire volume of the oven. The temperature can be set within the range of 50-240°C. The default temperature for this function is 180°C.

# OPERATING INSTRUCTIONS




## Mechanical Controls

1. Turn the Function Selector to choose the desired cooking function.
2. Turn the Thermostat knob to adjust the temperature. Not applied to the Light and Defrost functions.
3. Turn the Manual Timer anti-clockwise to the 'ON' position.



## Digital Controls



1. Turn the Function Selector knob ("K1") to choose the desired cooking function.
2. Turn the Thermostat knob ("K2") to adjust the temperature. Not applied to the Light and Defrost functions.

**NOTE:** The default temperature of the function selected is displayed prior to any temperature adjustments.

3. Press "" to start cooking. The corresponding function symbol and set temperature should be displayed.
4. To pause the cooking process, press "".
5. Press it again if you want to cancel the cooking program or press "" to resume cooking.

**NOTE:** The temperature can be adjusted at any time during the cooking process.

**NOTE:** (Digital Controls only) Please remember to press "" after any temperature adjustments to register the new set temperature. If "" is not pressed within 3 seconds, the previously set temperature will be displayed.

**NOTE:** (Digital Controls only) The temperature on the display will flash until the set temperature is reached inside the oven. The current temperature inside the oven cavity can be checked by pressing the buttons "" and "" simultaneously.

The intervals between two values of time and temperature are as follows:

### TIME

From 0 to 30min – intervals of 1 minute.  
From 30min to 9h – intervals of 5 minutes.

### TEMPERATURE

From 0 to 250°C – intervals of 5°C.  
Exception – Grill function intervals are of 30°C.

## 3. Setting The Timer



### Mechanical Controls

This model is equipped with a mechanical timer that can be used to turn the oven off after a selected cooking time is over.

To set the timer, turn the timer knob clockwise until you reach the desired cooking time. Please note that the maximum value available for the mechanical timer is 120min.


### Digital Controls

This model is equipped with a digital timer that can be used to automatically stop a cooking process after a specified period of time. The default set time (9 hours) is displayed after a function is selected and the timer can be conveniently adjusted as follows:

1. Turn the knob "K1" to adjust the timer. This function is available after the cooking process has started.
2. After selecting the desired cooking time, press "" to set the timer. If "" is not pressed within 3 seconds, the previous set time will be displayed.



# OPERATING INSTRUCTIONS

**NOTE:** To check what the time is on the oven clock during a cooking process, please press “”. The current time will be displayed for a few seconds.

## 4. Setting The Reminder




The Reminder function can only be used when the oven is in standby to remind you to start the cooking process or as a timer during other activities in the kitchen. For example, while boiling eggs on your cooktop.


## Mechanical Controls


Simply turn the Manual Timer knob clockwise until you reach the desired time. The reminder bell will ring once the set time is over.

## Digital Controls

The Reminder can be set from 1 minute up to 9 hours and it can be conveniently adjusted as follows:




1. Press “”, the hour digits will flash.
2. Turn the knob “K2” to adjust the hour.
3. Press “” again and, this time, the minute digits will flash.
4. Turn the knob “K2” to adjust the minutes setting. (0-59min).
5. Press “” to finish setting the reminder.  
The colon “:” should be flashing now.




**NOTE:** The reminder will beep 10 times when the set time is reached and the symbol “” should disappear from the display.

**NOTE:** The reminder function can be cancelled at any time by pressing “”.


## 5. Child Lock (For Digital Controls only)

This appliance is equipped with a child lock system that prevents accidental operation by an unsupervised child.

To lock the oven functions, press “” and “” simultaneously for 3 seconds. You will hear a long “beep”, which indicates that the child-lock has been activated and the symbol “” will be displayed.

To unlock the oven functions, press “” and “” simultaneously for 3 seconds. You will hear a long “beep”, which indicates that the child-lock has been deactivated and the symbol “” should disappear.

## 6. Energy Saving Function (For Digital Controls only)

The oven is equipped with an energy saving display to conserve power when not in use. When in energy saving mode, press any key or turn any of the knobs to turn the display back on. To force the energy saving mode press “” for 3 seconds.

# MAINTENANCE & TROUBLESHOOTING

**ATTENTION:** Before cleaning your oven, or performing maintenance, turn the appliance off and disconnect it from the power supply.

Cleaning your oven frequently will extend its life. When cleaning your oven:

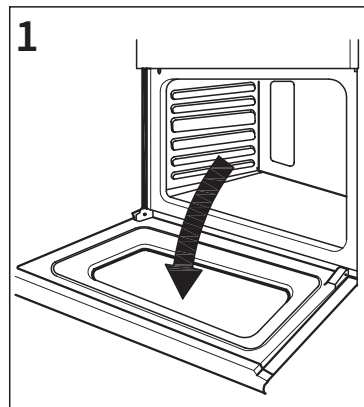
- Keep in mind that the enamelled or stainless steel parts should be washed with lukewarm water and without using any harsh abrasive powders, corrosive substances or metal scrapers as they can damage the surface treatment of the oven parts.
- Do not use a steam cleaner.
- To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquids.
- Do not clean the appliance while it is still hot. The internal and external surfaces of the oven should preferably be cleaned by damp cloth when the oven has cooled down.
- Wash all accessories in hot soapy water, wipe dry with a paper or cloth towel before reinstalling them back on the appliance.
- Dry the condensation, which may be formed when the oven is used for an extended period of time, using a soft cloth.
- Check the condition of the door seal on a regular basis. The rubber door seal guarantees the great performance of your appliance. If necessary, the door seal can be cleaned. Avoid using abrasive products or objects that can damage or dry the rubber seal. Should it become damaged, please contact the nearest service centre.

- Never line the bottom of the oven with aluminium foil as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

If the grease spots and dirt marks are particularly tough to remove, a special product for oven cleaning can be used. Follow the instructions provided by the manufacturer on the product packaging.

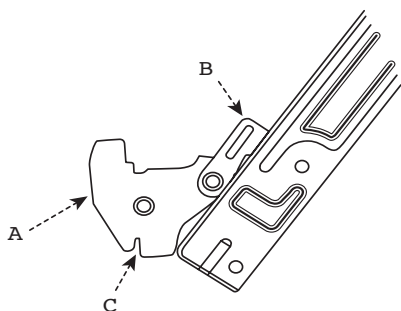
## 1. How To Remove The Oven Door

The oven door can be removed for a more thorough cleaning.

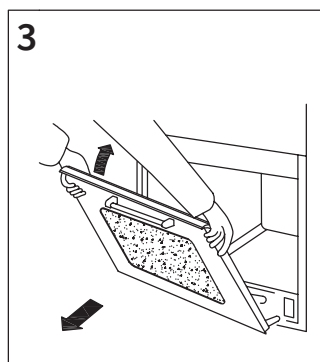
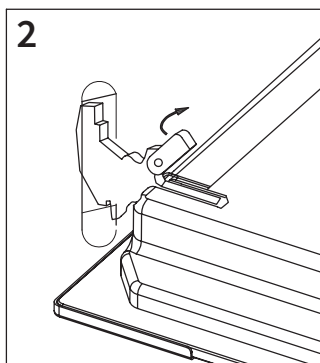


1. Open the door fully.

# MAINTENANCE & TROUBLESHOOTING



2. Lift up and turn the small levers (B) situated on the two hinges (A).



3. Grip the door on its sides, as shown on the image below, and start to shut it slowly until the levers (doorstops) engage in the slots of the oven door (B). Do not try to close the door completely as it could damage the doorstops.
4. Pull the door towards you, pulling it out from the hinge supports.
5. To reinstall the door, please follow these instructions in reverse making sure that the slots on the hinges (C) are sitting properly on the base of the hinge supports.

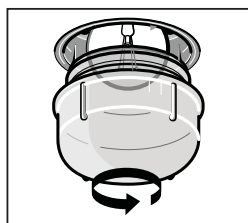
## 2. Replacing The Oven Light Bulb

**WARNING:** Ensure that the appliance is switched off before replacing the light bulb to avoid the possibility of electric shock.

This oven is fitted with a standard E14 25W oven light bulb (300°C).

### To remove the light bulb

1. Unscrew the glass cover of the light bulb to have access to it.
2. Unscrew the light bulb and replace it with a new one. Replace the cover.
3. Remember to reinstall the glass cover after replacing the light bulbs.



# INSTALLATION

**IMPORTANT:** This appliance must be installed by a qualified professional and in accordance with the instructions presented in this manual. The manufacturer will not be held responsible for any damage caused by incorrect installation.

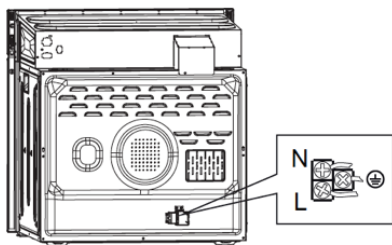
**ATTENTION:** Before installing the appliance, ensure that the power supply is turned off.

## 1. Electrical Connection

This oven must be connected to a 220-240V~ /50Hz power supply.

The 5 Function oven is fitted with a 10A plug and it's rated power is 2100W.

The 9 Function ovens are supplied with a 15A plug and their rated power is 3000W. The ovens can also be permanently connected to the fixed wiring as follows.



N – Neutral (Blue)

L – Live (Brown)

Ⓧ – Earth (Yellow-Green)

**NOTE:** When connecting the cable directly to the mains, install an omnipolar circuit breaker with a minimum contact gap of 3mm, which should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

**WARNING:** If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

**NOTE:** Position the mains supply cable so that it is never subject to high temperatures.

## 2. Fitting The Oven Into The Kitchen Cabinet

This appliance can be installed as an under bench unit or into an oven tower cabinet.

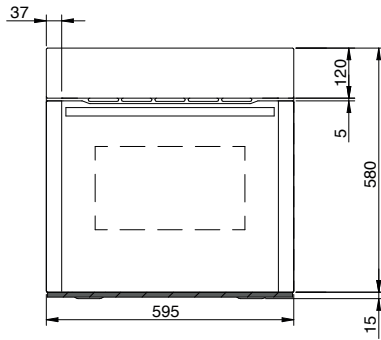
The panels of the adjacent cabinetry must be made of heat-resistant materials. In particular, cabinets using veneer finish panels must be assembled with adhesives suitable for temperatures of up to 120°C.

The figures next page present the dimensions of the appliance and cabinet cut-out for installation of the built-in oven.

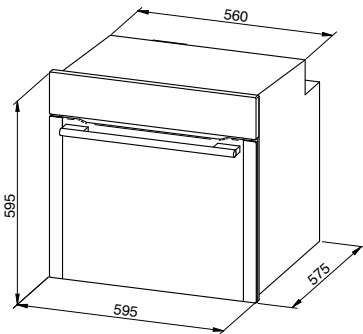
**IMPORTANT:** In order to function correctly, the oven requires an adequate supply of cool air.

- there should be a gap of approximately 45mm at the rear of the shelf on which the oven rests.

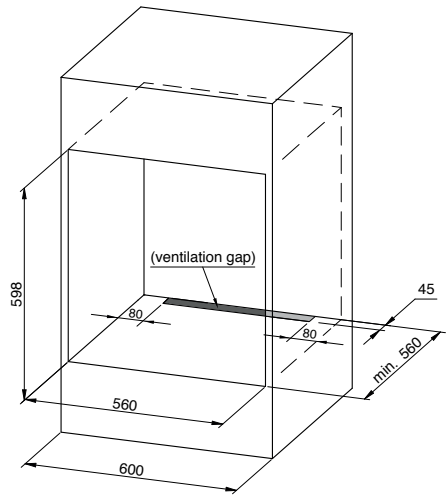
# INSTALLATION



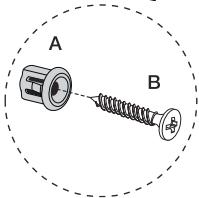
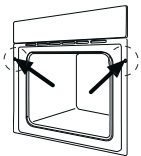
FASCIA DIMENSIONS



OVERALL DIMENSIONS



CUT-OUT DIMENSIONS



Two (2) fixing screws are supplied with the oven. Use those screws to secure the oven to the side walls of the housing unit through the holes in the over trim as indicated in the image below.

**NOTE:** Removable silicone covers are placed on top of the screw heads.



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# NOTES

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Version 1.9

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We are committed to ongoing research and development. Every effort has been made to ensure all information in the user manual is correct at time of going to print. Dimensions should be used as a reference only and actual dimensions should be taken from the physical product.