



 **euro**
Valencia

USE AND CARE GUIDE

MODEL NO.: EV500EWH

We would like to take this opportunity to thank you for purchasing another quality 'Euro' cooking appliance and we are sure the performance of our 50cm and 60cm free standing cookers will exceed your expectation.

We assure you our cooking products are manufactured to comply with stringent Australian compliance standards and as such offers you an appliance produced in global modern facilities carefully and particularly tested for quality.

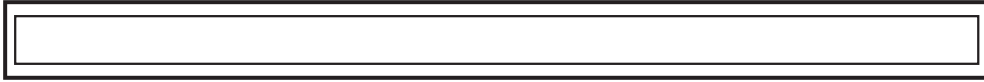
This product manual has been prepared to simplify the use and care of your appliance, which has been manufactured to the most recent technological standards, ensuring maximum cooking efficiency.

Before using your appliance, we recommend you take time to carefully read this 'use & care' manual, which includes information for product installation.

Also included are many tips for maintenance of this appliance and should you require any after sales service either during or post warranty please contact 'Euro Appliances' on 1800 440 335, our customer service staff look forward to assisting you.

**PLEASE RETAIN THIS MANUAL IN A SAFE PLACE FOR
FUTURE REFERENCE.**

WARNING: In order to prevent accidental tipping of the appliance, for example by a child climbing onto the oven door, the stabilising means must be installed. Refer to the following pages for instructions for installation of the stabilising means (anti-tilting).

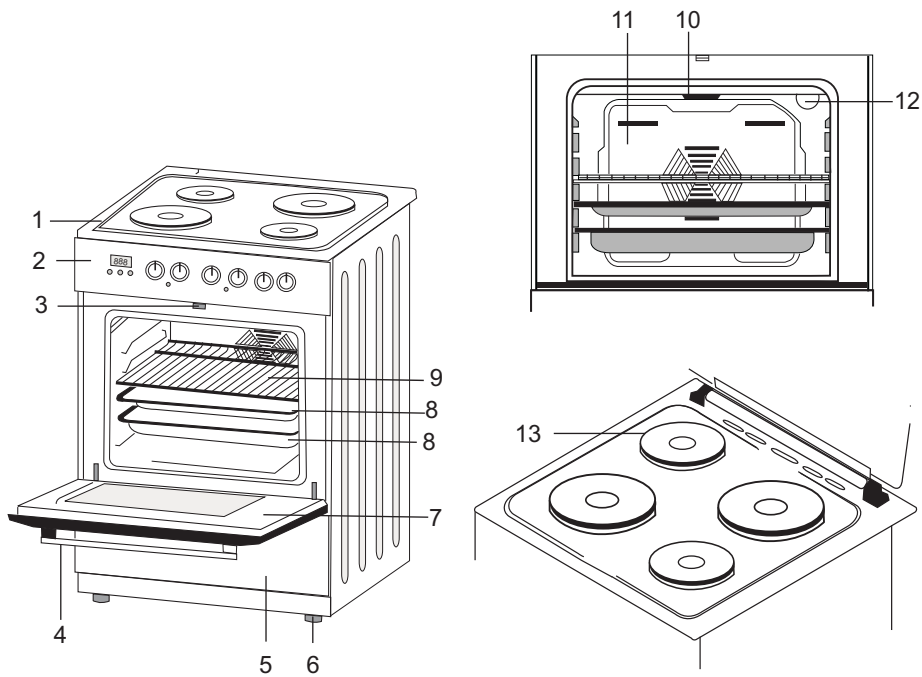


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6. SERVICE AND TRANSPORT



PART 1 : PRESENTATION AND SIZES OF PRODUCT



Part of List :

- 1- Cooktop
- 2- Control Panel
- 3- Child Lock
- 4- Oven Door Handle
- 5- Drawer Cover
- 6- Supply Leg
- 7- Oven Door
- 8- Oven Tray
- 9- Wire Grid
- 10- Front Resistance
- 11- Fan Store
- 12- Oven Lamp
- 13- Hotplate

MODEL	SIZE(cm)
EV500EWH	50*60



PART 2 WARNING

READ THESE INSTRUCTIONS CAREFULLY AND COMPLETELY BEFORE USING YOUR APPLIANCE, AND KEEP IT IN A CONVENIENT PLACE FOR REFERENCE WHEN NECESSARY.

THIS MANUAL IS PREPARED FOR MORE THAN ONE MODEL IN COMMON. YOUR APPLIANCE MAY NOT HAVE SOME OF THE FEATURES THAT ARE EXPLAINED IN THIS MANUAL. PAY ATTENTION TO THE EXPRESSIONS THAT HAVE FIGURES, WHILE YOU ARE READING THE OPERATING MANUAL.

General Safety Warnings

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.

Cleaning and user maintenance shall not be made by children without supervision.

WARNING- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

Young children should be kept away t

WARNING- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

WARNING-Danger of fire: do not store items on





the cooking surfaces.

WARNING-If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

The appliance must not be installed behind a decorative door in order to avoid overheating.

- For hobs incorporating a lid, any spillage should be removed from the lid before opening. And also the hob surface should be allowed to cool before closing the lid.

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

WARNING-In order to prevent tipping of the appliance, the stabilizing brackets must be installed.

- During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.





- During use, handles held for short periods in normal use can get hot. - Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass and other surface since they can scratch the surface, which may result in shattering of the glass or damage to the surface. - Do not use steam cleaners for cleaning the appliance.



WARNING- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

CAUTION- Accessible parts may be hot when the cooking or grilling is in use. Young children should be kept away.

- Your appliance is produced in accordance with all applicable local and international standards and regulations.

- Maintenance and repair work must be made only by authorized service technicians. Installation and repair work that is carried out by unauthorised technicians may endanger you. It is dangerous to alter or modify the specifications of the appliance in any way.

- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the requirements of the appliance are compatible. The requirements for this appliance are stated on the label.

CAUTION- This appliance is designed only for cooking food and is intended for indoor domestic household use only and should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment or room heating.

- Do not try to lift or move the appliance by pulling the door handle.

- All possible security measures have been taken to ensure your safety. Since the glass may break, you should be careful while cleaning to avoid scratching. Avoid hitting or knocking on the glass with accessories.

- Ensure that the supply cord is not wedged during the installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.

- While the oven door is open, do not let children climb on the door or sit on it.

Installation Warnings

- Do not operate the appliance before it is fully installed.

- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement and installation by unauthorized people.

- When you unpack the appliance, make sure that it is not damaged during transportation. In case of any defect; do not use the appliance and contact a qualified service agent immediately. As the materials used for packaging (nylon, staplers, styrofoam...etc) may cause harmful effects to children, they should be collected and removed immediately.

- Protect your appliance against atmospheric effects. Do not expose it to effects such as sun, rain, snow etc.



- The surrounding materials of the appliance (cabinet) must be able to withstand a temperature of min 100°C.

During usage

- When you first run your oven a certain smell will emanate from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time you need to properly ventilate the environment in which the product is installed.

- During usage, the outer and inner surfaces of the oven get hot. While opening the oven door, step back to avoid the hot steam coming out of the oven. There may be a risk of burns.

- Do not put flammable or combustible materials, in or near the appliance when it is operating.

- Always use oven gloves to remove and replace food in the oven.

- Do not leave the cooker while cooking with solid or liquid oils. They may catch fire on condition of extreme heating. Never pour water on to flames that are caused by oil. Cover the saucepan or frypan with its cover in order to choke the flame that has occurred in this case and turn the cooker off.

- Always position pans over the centre of the cooking zone, and turn the handles to a safe position so they cannot be knocked or grabbed.

- If you will not use the appliance for a long time, plug it off. Keep the main control switch off.

- Make sure the appliance control knobs are always in the "0" (stop) position when it is not used.

- The trays incline when pulled out. Be careful not to let hot liquid spill over.

- When the door or drawer of the oven is open, do not leave anything on it. You may unbalance your appliance or break the cover.

- Do not put heavy things or flammable or ignitable goods (nylon, plastic bag, paper, cloth...etc) into the drawer. This includes cookware with plastic accessories (e.g. handles).

- Do not hang towels, dishcloths or clothes from the appliance or its handles.

During cleaning and maintenance

- Always turn the appliance off before operations such as cleaning or maintenance. You can do it after plugging the appliance off or turning the main switches off.

- Do not remove the control knobs to clean the control panel.

TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE
RECOMMEND YOU ALWAYS USE ORIGINAL SPARE PARTS AND TO CALL ONLY OUR
AUTHORIZED SERVICE AGENTS IN CASE OF NEED.

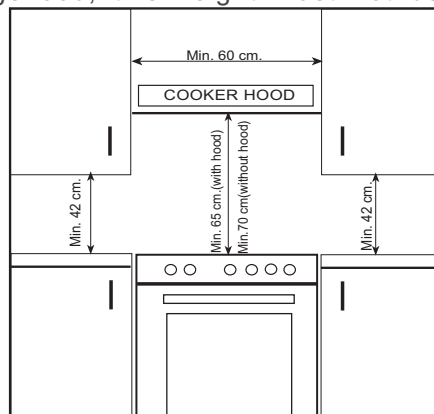


PART3 : INSTALLATION AND PREPARATION FOR USE

This modern, functional and practical oven, that was manufactured from top quality parts and materials, will meet your needs in every respect. Carefully read this manual in order not to have any future problems and to be able to have successful results. The following information gives details for the correct installation and service processes. It must be read especially by qualified installer.

3.1 INSTALLATION OF OVEN

- The appliance must be installed in accordance with these instructions by a suitably qualified person. The electrical installation must comply with the Australian Wiring Rules. 'Euro Appliances' cannot be held responsible for any problems caused by incorrect installation or use.
- It can be placed close to other furniture on condition that in the area where the oven is set up, the furniture's height must not exceed the height of the cooker panel.
- Do not install the appliance near the refrigerator, there must be no flammable materials such as curtains, waterproof cloth etc. near the appliance.
- It is required there must be at least 2 cm blank space between the back cover of oven and wall for air circulation.
if the range is placed on a base, measures have to be taken to prevent the appliance slipping from the base
- Furniture or cabinets located next to the appliance must be manufactured from materials able to withstand temperatures of at least 90 degrees centigrade.
- If the kitchen furniture is higher than the cooking utensils placed on the cooking hob, the utensil must be at least 11 cm away from the furniture.
- The minimum heights from the oven hob and wall cupboards and a rangehood are shown as below. The rangehood must be at least 650 mm height from the cooking hob. If there is no rangehood, this height must not be less than 700 mm.



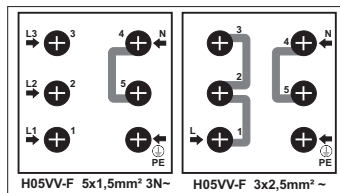
3.3 ELECTRIC CONNECTION AND SECURITY

During the electric connection carefully follow the instructions below.

- 🔊 The appliance must be connected to the earthing system of the installation.
- 🔊 The supply cable must not touch the hot surfaces of the appliance.
- 🔊 If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 🔊 The appliance is designed to be connected to 240V single phase supply, please ensure that the correct supply is available before connection.
- 🔊 For fixed wired installations, means of disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

3.4 GENERAL WARNINGS AND MEASURES

- 🔊 Your appliance is produced in accordance with the related security instructions connected with electrical appliance. The maintenance and repair works must be made just by the authorized service technician who is trained by the producer firm. The installation and repair works without following rules may endanger you.
- 🔊 Its outside surfaces heat while your appliance operates. The interior surfaces of oven, components that ensures the heat and steam that goes out are quite hot. Even if the appliance is turned off, these parts hold its heat for a specific time. Do not touch onto the hot surfaces. Keep children away.
- 🔊 Do not leave the cooker while cooking with solid or liquid oils. There may be flaming up on condition of extreme heating. Never pour water to the flames occurring from oil. Cover the saucepan or frypan with its cover in order to choke the flame that was occurred in this case and turn the cooker off.
- 🔊 The oven and heat adjustment switches must be adjusted and oven's clock must be programmed for cooking in your oven. Otherwise the oven does not operate.
- 🔊 Do not leave anything on it when the door or drawer of oven is open. You may unbalance your appliance or break the cover.
- 🔊 Do not put heavy things or flammable, burnable goods (nylon, plastic bag, paper, cloth etc.) into the lower drawer.
- 🔊 Protect your appliance against atmospheric effects. Do not leave it to effects such as sun, rain, snow, powder etc.



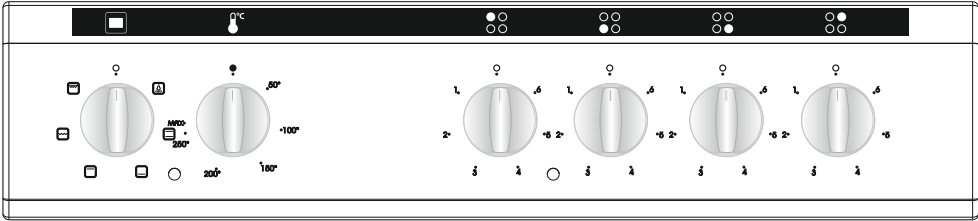
PART 4 : USE OF YOUR OVEN

4.1 GENERAL APPEARANCE AND TECHNICAL FEATURES OF YOUR OVEN

EV500EWH	
LOWER HEATER	1000 WATT
UPPER HEATER	1000 WATT
GRILL	1600 WATT
TURBO HEATER	2000 WATT

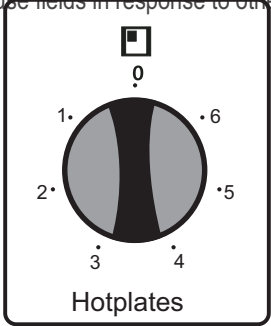
4.2 PRESENTATION AND FEATURES OF THE CONTROL PANELS

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4.3 USE OF HOTPLATES AND VITROCERAN COOKERS

The electrical cooker is commanded by 7 graded switches. "0" of the grades is off location. The use fields in response to other 6 grades

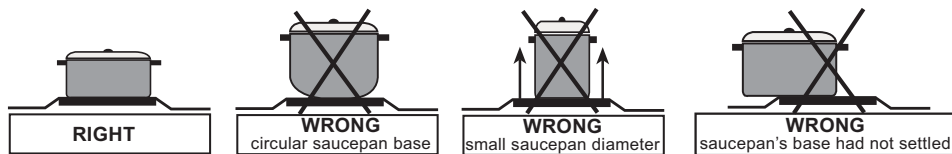


- 1.....Keeping hot location
- 2-3.....Heating locations at low heat
- 4-5-6..Cooking - roasting and boiling locations



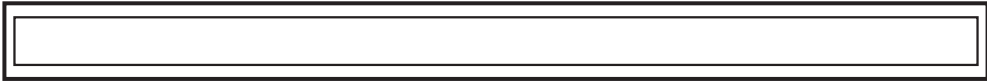


The upper part of hotplates is covered by a protective material resistant to heat. Turn the switch of the electrical cooker to “3” and then operate the cooker for 5 minutes in order to burn and so to toughen the protective layer at first use. During use of electrical cookers, it is required to pay attention to the used saucepans to have smooth bases. If appropriate sized and smooth based saucepans are used, you can get the most efficiency from your cooker. It is not suggested to use the little size saucepans on the big size cooker, because this will cause heat loss and so energy will be wasted.



Surely control that your cooker is off, the control switch is at “0” location after cooking. Also never touch it as the cooker will be hot for a specific time after it was turned off. Do not let children to come close to it. Clean the electrical cooker with a wet cloth after using the electrical cooker. If there is excessively getting dirty situation, you can clean it with water with detergent rather well. Heat for a few minutes for the upper part to dry after cleaning. If you will not use its upper part for a while, ensure to occur a thin oil layer as oiling with machine oil.





Oven Functions

* The functions of your oven may be different due to the model of your product.



Oven Lamp

Only the oven light will be turned on and it remains on in all the cooking functions.



Static Cooking Function

The oven's thermostat and warning lights will be turned on, the lower and upper heating elements will start operating.

The static cooking function emits heat, ensuring even cooking of the lower and upper food. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza. Preheating the oven for 10 minutes is recommended and it is best to cook on only one shelf at a time in this function.



Lower Heating Function

The oven's thermostat and warning lights will be turned on, the lower heating element will start operating.

The lower heating function is ideal for baking pizza, as the heat rises from the bottom of the oven and warms the food up. This function is appropriate for heating the food instead of cooking.



Upper Heating Function

The oven's thermostat and warning lights will be turned on, the upper heating element will start operating.

In this type of cooking, the heat emanating from upper heating element cooks upper side of the food. The upper heating function is ideal for frying the upper side of already cooked food and heating the food.



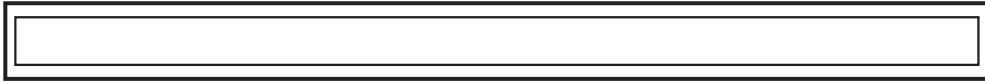
Grilling Function

The oven's thermostat and warning lights will be turned on, the grill heating element will start operating.

The function is used for grilling and toasting foods, use the upper shelves of oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat. It is recommended to pre-heat the oven about 10 minutes.

Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.





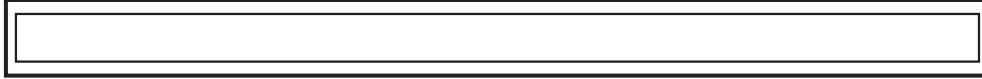
 **Faster Grilling Function**

The oven's thermostat and warning lights will be turned on, the grill and upper heating elements will start operating.

The function is used for faster grilling and for covering a larger surface area, such as grilling meats, use the upper shelves of oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat. It is recommended to pre-heat the oven about 10 minutes.

Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.





Energy Saving

- During use of electrical cookers , it is required to use saucepans having flat bases.
- Choose a cookware of proper size .
- Using a lid will reduce cooking times.
- Minimise the amount of liquid or fat to reduce cooking times.
- When liquid starts boiling ,reduce the temperature setting.
- Oven door should not be opened often during cooking period.

4. 4. 4 Accessories Used in Oven

You can use glass dishes, cake molds, special oven trays that are appropriate for use in oven, that you are able to assure in market, apart from the oven trays and grill wire chicken roasting skewer that are given together with your oven. Pay attention to the information related to the subject that were given by the manufacturer firm. In case small size dishes are used, place the dish onto the grill wire, as it will completely be on the middle part of the wire. The following information must also be followed for the enameled dishes.

If the food that will be cooked does not cover the oven tray completely, if the food is taken from the deep freezer or the tray is being used for collection of food's juices that flow during grilling, the form changes can be observed in tray because of the high heat that occur during cooking or roasting.

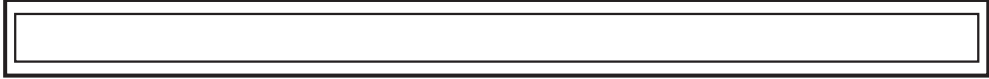
The tray will return to its old form only when the tray cooled after cooking. This is a normal physical event that occurs during heat transfer.

Do not leave this tray or dish in cold environment right away after cooking in glass tray or dish. Do not put onto the cold and wet grounds. Place on a dry kitchen cloth or dish cross, ensure it to cools slowly. Otherwise the glass tray or dish may be broken.

If you will grill in your oven; we recommend you to use the grill that was given in tray together with product. (If your product includes this material) So, the oils that spatter and flow, will not dirty the inside of oven. If you will use the big wire grill; put a tray onto one of the lower shelves for oils not to be collected. Also put some water into it for cleaning easiness.

Use 4th and 5th shelves while grilling and oil the grill for the ingredients that you will grill not to stick to the grill.



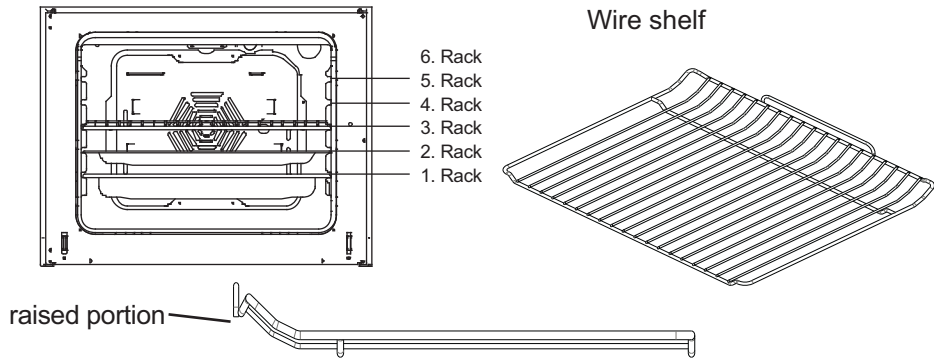
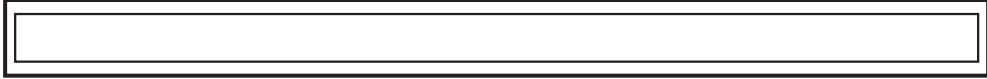


Use of rotisserie accessories

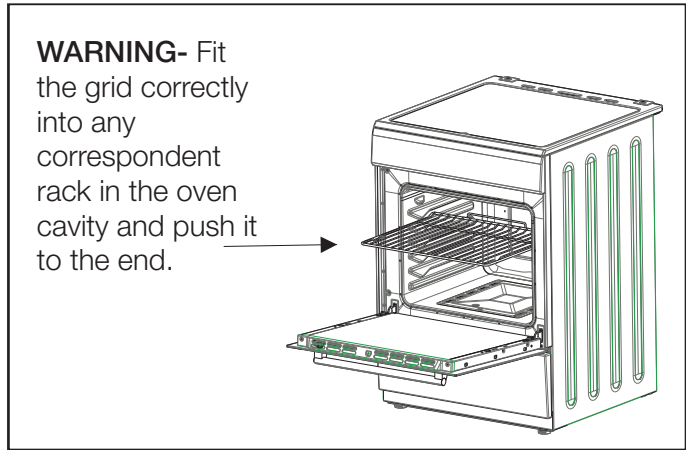
Pass the skewer through the chicken and lock the clamps, insert the tip of the skewer into the hole found at the rear panel of cavity and make sure that it completely leans on the frame and fits in motor shaft. To do this, first you have to turn the lid to the side, which is found in front of the skewer insertion hole, as shown in the figures. After that, fit the skewer onto the skewer grid (placed on the third rack) or skewer bracket (placed on the holes of tray). Remove the handle from skewer, if it is installed and close the oven door. The handle must be attached only for removing the food after grilling.

Make sure that the oven is not operating while performing these operations.





To locate the wire shelf correctly in the cavity, slide it into any rack and push the shelf to rear of the oven. The raised portion of the shelf must be pointing upwards.



PART 5 : CLEANING AND MAINTENANCE OF YOUR OVEN

5.1 CLEANING

Be sure that all control switches are off and your appliance cooled before cleaning your oven. Switch off the appliance.

Control whether they are appropriate and recommended by the manufacturer before using the cleaning materials on your oven. As they may damage the surfaces, do not use caustic creams, abrasive cleaning powders, thick wire wool or hard tools. In case the liquids that overflows around your oven burn, the enameled surface may be damaged. Immediately clean the overflow liquids.

Cleaning of Inside of Your Oven

Surely plug off the oven before starting cleaning.

The inside of enameled oven is cleaned in the best way when the oven is warm. Wipe the oven with a soft cloth that had been rinsed in soapy water after each use. Later wipe it with a wet cloth once more and then dry it. It may be required to use a liquid cleaning material from time to time and make a complete cleaning. Do not clean with dry and powder cleansers.

Cleaning the oven door

In order to be able to clean the door of your oven from inside and outside, use a glass cleaner. Then rinse, dry it with a dry cloth. The door can be pulled out for cleaning as shown in the following figure.

- * Open the door completely.
- * The door hinge has a small latch. Lift the latch on both hinges.
- * Lift the door slightly as if closing, and then with both hands supporting the door, pull it away from the oven.
- * To replace the door, hold the door in an open position and insert the latches on both hinges back into place. Open and close the door to make sure that it has been fitted correctly.

Do not clean the oven door while the glass panels are hot. This may cause glass shatter.

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.



PART 6 : SERVICE AND TRANSPORT

6,1 Requirements Before Contacting to Service

If the oven does not operate;
The oven may be plugged off, there has been a blow-out. On models fitted with a timer, time may not be regulated.

If the oven does not heat;
The heat may be not adjusted with oven's heater control switch.

If the interior lighting lamp does not light;
The electricity must be controlled.
It must be controlled whether the lamps are defective. If they are defective, you can change them as following the guide.

Cooking (if lower-upper part does not cook equally) ;
Control the shelf locations, cooking period and heat values according to the manual.

Except these, if you still have any problem with your product, please call to the "Authorized Service".

6,2 Information Related to Transport

If you need any transport;
Keep the original case of product and carry it with its original case when needed to be carried. Follow the transport signs on case.
Tape the cooker on upper parts, hats and heads and saucepan carriers to the cooking panels.
Place a paper between the upper cover and cooking panel, cover the upper cover, then tape it to the side surfaces of oven.
Tape cardboard or paper onto the front cover on interior glass of oven as it will be suitable to the trays, for the wire grill and trays in your oven not to damage to the oven's cover during transport.
Also tape the oven's covers to the side walls.
If it does not have the original case;
Take measure for the external surfaces (glass and painted surfaces) of oven against possible blows.

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