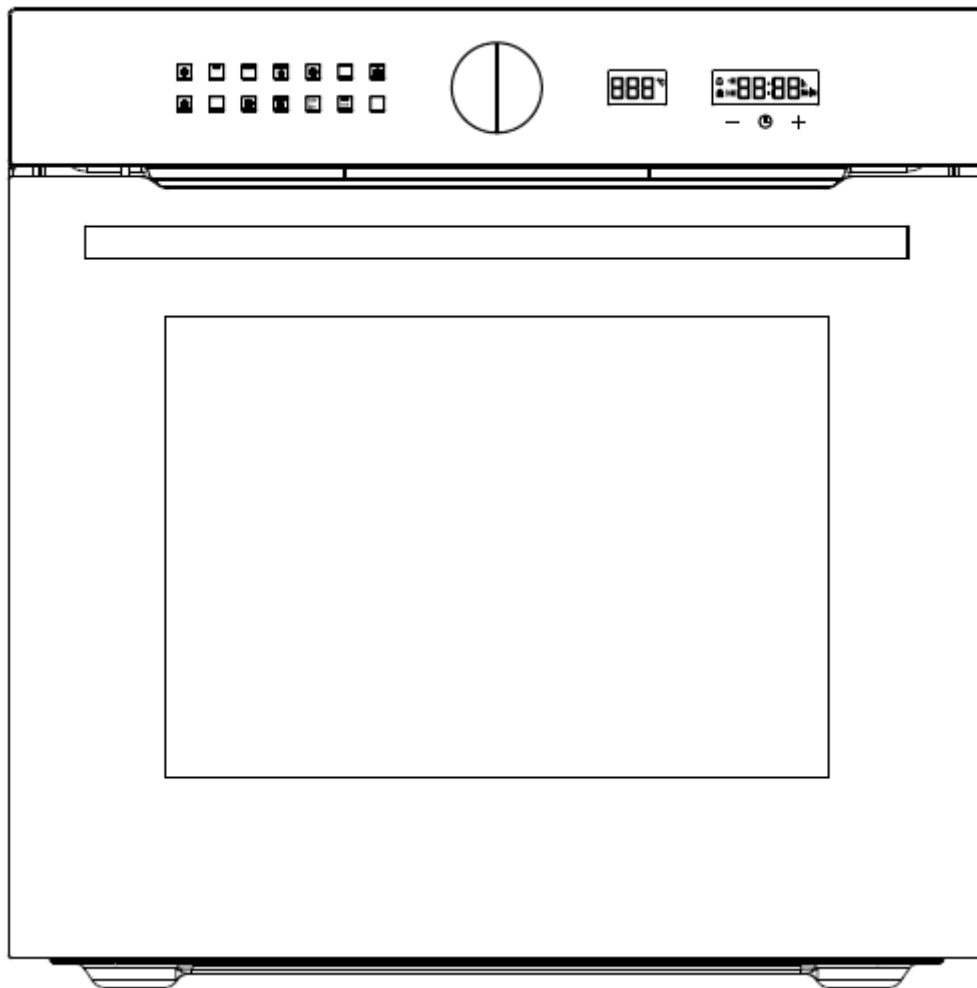


Description: **ROBINHOOD 60CM BUILT-IN OVEN 14 FUNCTIONS 80L BLACK**

Model Numbers: **OBX614KTP82BK**



Model Pictured: OBX614KTP82BK

*Actual product may vary from the picture

Contents

Congratulations!

Thank you for choosing one of our appliances. Before you use the appliance, we strongly recommend that you read through the whole user manual which provides important safety instructions and description of the product and the proper use of its functions.

To avoid the ever-present risks involved with using an electrical appliance it is vital that the oven is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards. It is important that you retain these instructions and your proof of purchase along with any other important documents about this product for future reference.

Due to continual product development, Robinhood reserves the right to alter specifications or appearances without notice.

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Disposal Information

- Most of the packing materials are recyclable. Please dispose of these materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

Important Safety Instructions

This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.

- This appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- 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.
- A steam cleaner is not to be used to clean this appliance.
- Do not use harsh abrasive cleaners or metal scrapers to clean the oven door glass as this can scratch the surface, which may result in the oven glass shattering.
- **Warning:** The appliance must not be installed behind a decorative door in order to avoid overheating.
- The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels.



Danger of fire

- Do not allow paper or cloth to come into contact with any heating element.
- Never store or use corrosive chemicals, vapors, flammables or nonfood products in or near the oven. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and can result in injury.
- If food inside an oven should ignite, keep the door closed. Switch off the oven and disconnect from the power supply.
- Exercise caution when opening the door. Standing to the side, open the door slowly and slightly to let hot air and/or steam escape. Keep your face clear of the opening and make sure there are no children or pets near the oven. After the release of hot air and/or steam, proceed with your cooking. Keep the door closed at all times unless necessary for cooking or cleaning purposes.
- Only use utensils that are suitable for use with ovens.



Warning: Danger of explosion

- Liquids and other foods must not be heated in sealed containers as they are liable to explode.
- If smoke is observed, switch off the oven and keep the door closed in order to stifle any flames.
- Do not allow any accessories or electric cables to come into contact with the hot parts of the oven.



Warning: Hot surfaces; risk of burns

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **Warning:** Accessible parts may become hot during use. Young children should be kept away.
- Never move racks or pans when they are hot. Wait until they cool.
- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discoloration at high temperatures.
- Do not place heavy objects on the oven door or lean them against the oven door whilst it is open, as this can cause damage to the oven door hinges.
- Do not leave hot oil or fat unattended as it is a fire hazard.
- Do not place pans or baking trays directly onto the base of the oven cavity, even if aluminum foil is placed underneath them.
- Do not allow the power cable or plug to come into contact with the hot areas of appliance.
- Do not install the appliance next to curtains or soft furnishings.
- Do not attempt to lift or move the oven by the oven door or handle, as this can damage it or result in injury to the person lifting the oven.
- **Warning:** Do not install behind a decorative door in order to avoid overheating.

Electrical Connection

Electrical Safety



Danger of electric shock

- 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.
- **Note:** The appliance must be placed in such a way that the power supply is accessible at all times.
- Before connecting the appliance to the power supply, check that the power supply voltage and current rating corresponds with the power supply details shown on the appliance rating label.
- Never use a damaged appliance. Disconnect the appliance from the power source and contact your supplier if it is damaged.
- Danger of electric shock. Do not attempt to repair the appliance yourself. In case of malfunction, repairs are to be conducted by qualified personnel only.
- To avoid damaging the cord, do not squeeze, bend or chafe it on sharp edges. Keep the cord away from hot surfaces and open flames.
- Lay out the cord in such a way that no unintentional pulling or tripping over it is possible.
- Do not open the appliance casing under any circumstances. Do not insert any objects into the casing.
- Never use accessories which are not recommended by the manufacturer. They could pose a safety risk to the user and might damage the appliance. Only use original parts and accessories.
- Do not place objects with open flames, e.g. candles, on top, beside or inside the appliance.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Fixed wiring for the appliance shall have an all-pole disconnection device.

- Any electrical installation must be carried out by an authorised professional.
- All fittings must be installed by a competent person in accordance with local regulations. If in doubt, consult a qualified electrician.
- **Important:** Always switch off the electricity supply at the mains during installation and maintenance. It is recommended that the fuse is withdrawn or circuit breaker switched off at the distribution board whilst work is in progress.
- This product must be earthed – if no earth feed wire is available, consult an electrician.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules. To achieve this install appropriate switched fused connection unit.
- **Note:** A switched fused connection unit having a contact separation of at least 3mm in all poles should be connected in fixed wiring.
- Connect the incoming positive, neutral and earth cables to the terminals of the switched fused connection unit. Ensure connections are tight.
- The spur outlet must still be accessible even when your oven is located in its housing to enable the appliance to be disconnected from the mains supply.

Connection to the mains supply



This appliance must be earthed

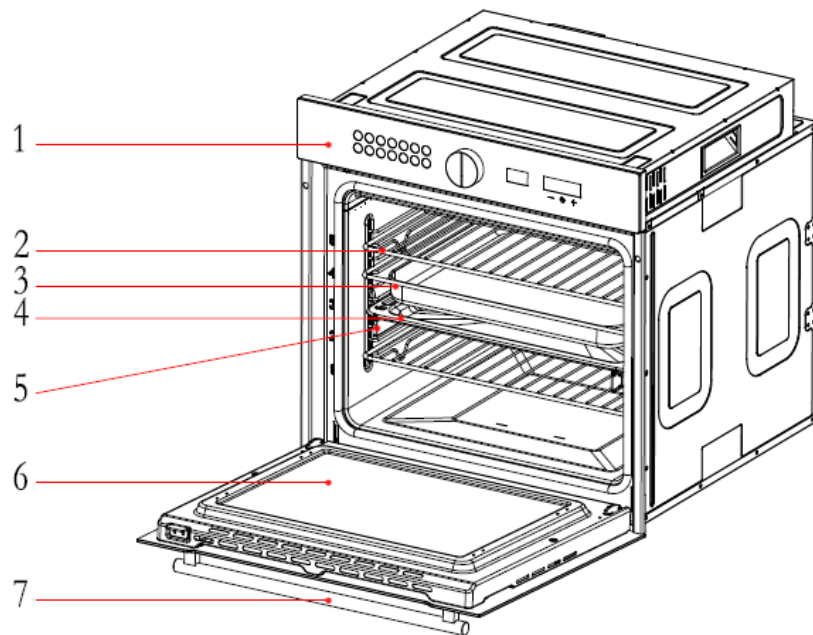
Our company shall not be held responsible for any damage caused by using the appliance without an earthed socket. There is a risk of electric shock, short circuit or fire when not installed by a professional. The appliance may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after correct installation.

There is a risk of electric shock, short circuit or fire if the mains lead is damaged in any way. The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance. If the mains lead is damaged, it must be replaced by a qualified electrician.

The mains supply must correspond to the data specified on the rating plate of the appliance. The appliance mains cable must correspond to the specifications and the power consumption.

Appliance Details

Voltage/frequency	220-240V~50Hz
Total power consumption	3250W
Cable type/section	H05VV-F 3*1.5mm ²
Oven lamp	25W/300°C



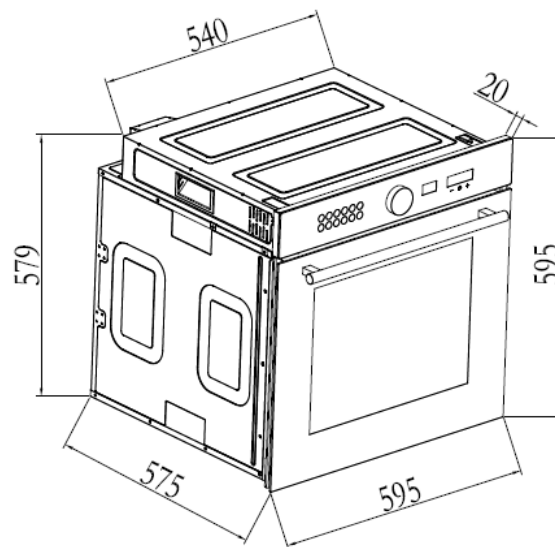
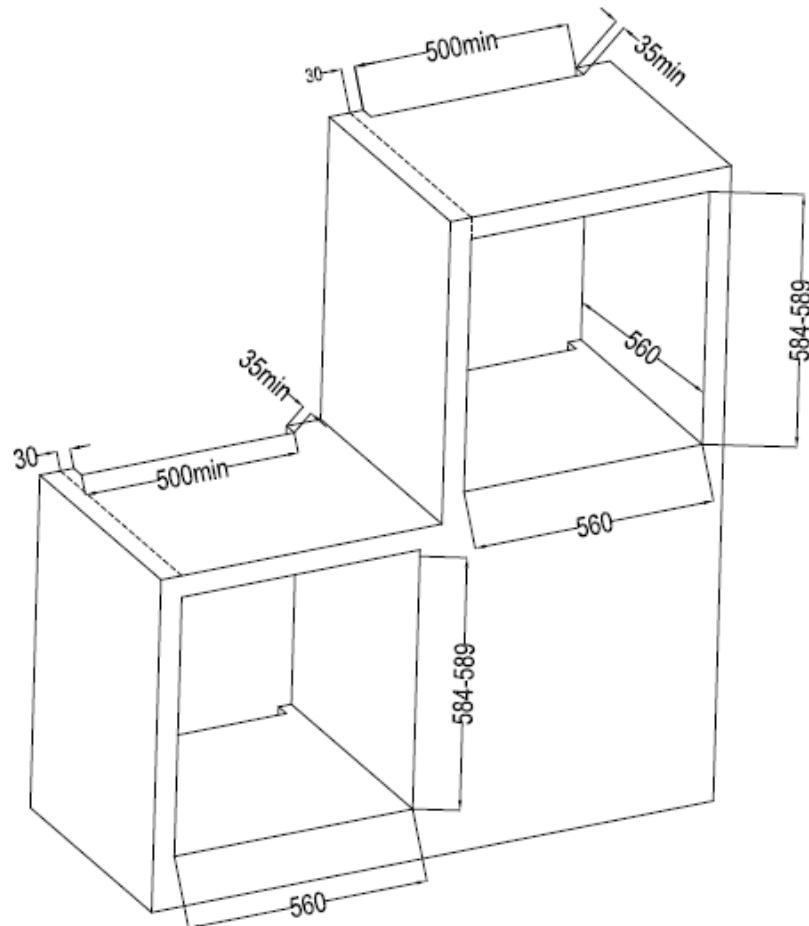
1. Control Panel
2. Wire rack
3. Baking pan
4. Tray

5. Guide sliding
6. Door
7. Handle

Installation

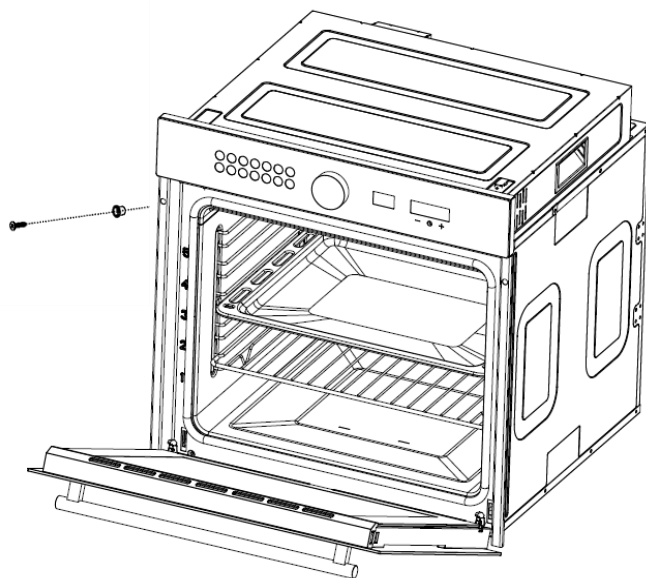
The oven should be installed into a purpose built cabinet. Ensure that there is adequate space between the sides of the oven and the walls of the cabinet for ventilation (see the image below for details).

- Surfaces, synthetic laminates and adhesives used must be heat resistant (100°C minimum), and neighboring unit fronts up to 70°C.
- Kitchen cabinets must be set level and fixed. A gap of 5mm is required between the oven and surrounding unit fronts.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.
 - **Warning:** Handles for drawers and cupboards below the oven may become hot during use.



Installation

- Slide the oven through the cabinet aperture, align and secure.
- Fix the oven with 2 screws and washers as indicated.



Prior to start up of the appliance

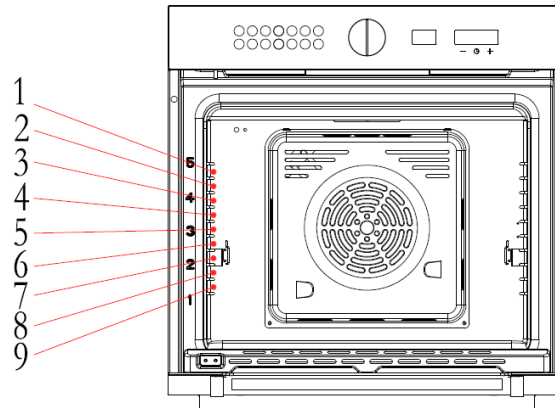
- Once this simple operation has been carried out the oven is ready to use for cooking.
- This appliance is exclusively for domestic use.
- Use the oven to cook food only.
- Before cooking, make sure all oven accessories that are not required are removed from the oven.
- Pre-heat the oven to the cooking temperature before using it.
- Place the cooking trays in the center of oven and leave space in between when using more than one, so that the air can circulate.
- Do not put oven trays on the base of the oven or cover it with aluminium foil. This will cause thermal accumulation. The cooking and roasting times will not coincide and the enamel may be damaged.
- Try to open the oven door as little as possible to see the food (the oven light remains on during cooking).
- Take care when opening the door to avoid contact with hot parts and steam.

Accessories

The accessories supplied with your appliance are suitable for making many different types of meals. Ensure that you always insert the accessories into the cooking compartment in the correct orientation.

Inserting accessories

You can insert the accessories into the cooking compartment at 5 different levels. Always insert them as far as they will go so that the accessories do not touch the door panel.

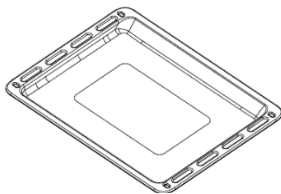


Accessories can be pulled out approximately halfway until they lock in place. This allows dishes to be removed easily.

Note: Accessories may temporarily deform when they become hot. Once they cool down, they regain their original shape. This does not affect normal operation.

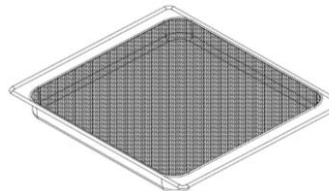
Baking Tray

For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when grilling directly on the wire rack. A deep tray is also supplied.



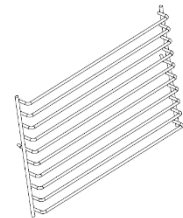
Air Fry Basket

When using the air frying function, it can make the food achieve the air frying effect.



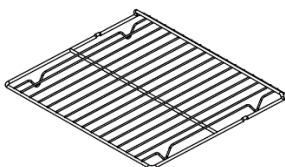
Side Shelf

Provides nine shelf levels, accessories can be inserted on any desired level.



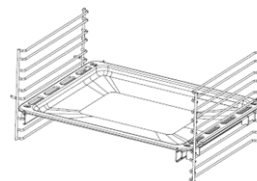
Wire Rack

Used for roasting and for placing food to be baked, roasted or cooked in casserole dishes at the desired level.



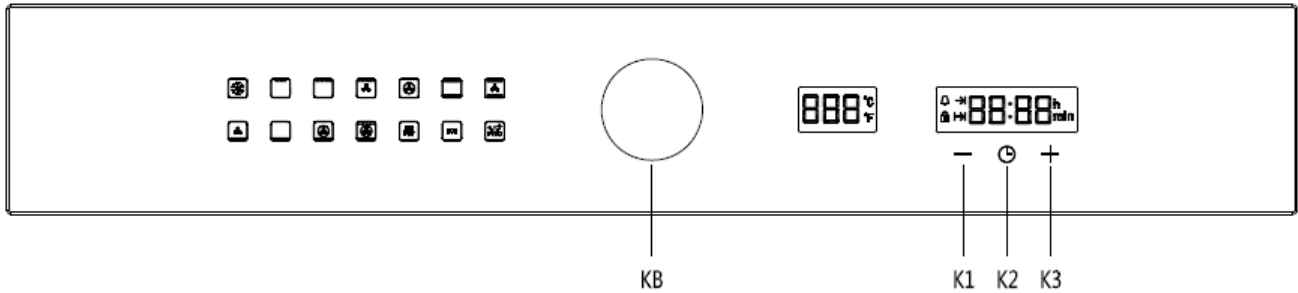
Telescopic Rail

It is pre-installed on the bottom level of the side shelf. It is used to slide the baking tray or wire rack in or out of the oven smoothly. Its position can be adjusted to any desired level.



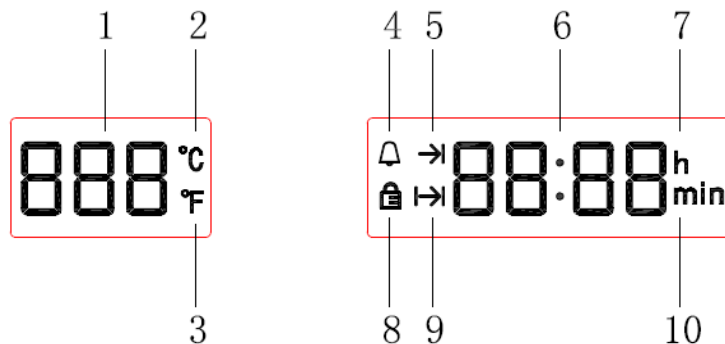
Operating Instructions

Control Panel



KB	K1	K2	K3
Function selection/ Temperature setting	- Down (time setting)	Time Setting	+ Up (time\ setting)




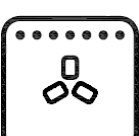
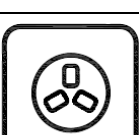

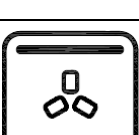
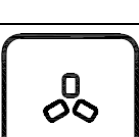
Display









Display screen icon

Icons	Function	Icons	Function
1	Temperature value display	6	Time display (system time, alarm clock, working hours, appointment time)
2	Unit of degree Celsius °C	7	Hour unit icon
3	Unit Fahrenheit degree °F	8	Door lock icon
4	Reminder time icon	9	Reservation function icon
5	Oven working icon	10	Minute unit icon

Operating Instructions

Functions	Icons	Function Description
Function 1		Defrost: Fan work without heating at room temperature. Defrost time according to quantity and type of food. Please refer to the instruction of food packaging label for defrost time.
Function 2		Half grill: This function utilizes the inner upper heating element, which directs heat downwards onto the food. This function is suitable for grilling small portions of bacon, toast and meat etc.
Function 3		Full Grill: Under this mode, both inner and outer upper heating elements are working at the same time. This function is suitable to bake medium or large weight of sausage, bacon, beefsteak, fish and etc.
Function 4		Fan grill: This cooking function uses upper heating elements and fan together and enables the inner heating to circulate quickly. It is suitable for fast baking and locking the inner moisture of food, such as beefsteak, hamburger, and some vegetables.
Function 5		Fan forced: This function utilizes fan and ring element to circulate oven heat to cook food. It shortens cooking time and distributes heat evenly inside the cavity.
Function 6		Conventional cooking (Upper & lower elements): Suitable for grill meat or baking food in one layer.
Function 7		Intensive bake (Fan with upper & lower elements): This method of cooking is a traditional cooking method; the oven heat will come from both upper and lower elements and get circulated by the fan.
Function 8		Fan bake: This method of cooking utilizes the lower element in conjunction with the fan, which helps to circulate the heat quickly. This function is suitable for food to be cooked from the bottom.

Functions	Icons	Function description
Function 9		Lower element: This method of cooking utilizes the lower element. This function is suitable for food to be cooked from the bottom.
Function 10		Pizza: This function utilizes fan, ring and lower heating elements at same time, it is suitable for food to be cooked fast from the bottom, such as pizza.
Function 11		Rapid heating: This function activates all upper heating elements and the lower heating elements to alternately heat. The fan element is also in operation to provide an even distribution of the heat and shorten the food roasting time. It is suitable for heating the oven rapidly.
Function 12		Air Fry: Under this mode, both inner and outer of upper heating elements work together with fan element. The hot air is circulated around the food, which cooks food browned and crispy on the outside but remain moist and tender on the inside.
Function 13		ECO (Energy saving grilling): This method of cooking uses the inner upper and the lower heating elements to control the temperature, making the grilling more energy saving, mainly suitable for large food, oven temperature rises slowly, the heat fully penetrates and the excess heat consumption is reduced.
Function 14		Pyrolytic Self-cleaning: <ol style="list-style-type: none"> 1. Before use of the self-cleaning function, all the accessories such as the wire rack, oven pan and side shelves must be taken out of the oven, otherwise the high temperature will damage the fittings. 2. When the temperature of the cavity reaches the high temperature of carbonization, the grease and food residue will be carbonized for easy cleaning.

Note: The exhaust motor will stop to work when the cavity temperature is lower than 100°C after power off.

Operating Instructions

Cleaning the Accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

Before using the oven for the first time

Heating up the oven

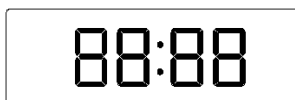
To remove the new cooker smell, heat up the oven when it is empty and closed. An hour of Top/bottom heating at 250°C is ideal for this purpose. Ensure that no packaging remnants have been left in the cooking compartment.

1. Use the function selector to set Top/bottom heating.
2. Set the temperature selector to 240°C. After an hour, switch off the oven. To do so, turn the function selector to the off position.

Program and function instruction

Power on

Connect your appliance to the mains supply, all indicator lights of the display board will light up and then enter the initial standby mode. During the initial standby mode, the system clock is always on.



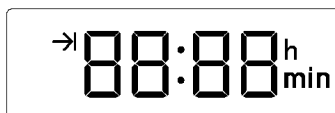
Initial standby mode

When oven is powered on, the oven door lock will start to self-inspection. During the self-inspection, the door lock will run back and forth automatically. If it shows fault code "E-3" in the temperature display during the self-inspection, at this time you can long touch KB or K2 "⌚" button to cancel the fault code and return to standby mode.

Time setting

- Under standby status, touch "⌚" once to enter clock adjustment state. At this time hour icon of the clock ":" not flash, hour and minute digital tube will flash (including "h" icon and "min" icon, 1 time/second), and set the time by pressing "+" and "-" (0: 00~23:59~0:00).

Note: Long press "+" / "-" to incrementally / subtract by 5min, and short press "+" / "-" to incrementally / subtract by 1min.



Hour and Minute adjustment display effect

- After well set the system time, you can wait 10 seconds to automatically confirm, or re-touch "⌚" to confirm (at this time the alarm clock time setting will be entered).

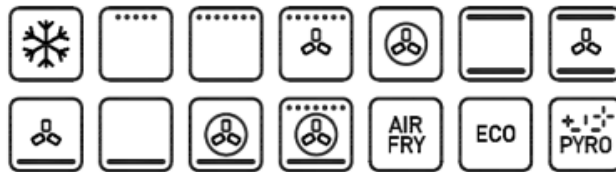
Operating Instructions

- After well set the system time, you can wait 10 seconds to automatically confirm, or re-touch "⌚" to confirm (at this time the alarm clock time setting will be entered).
- When setting hours and minutes, minutes and hour values flash; When the clock setting is complete, if not touch "⌚" within 10 seconds to confirm, the system defaults to complete the clock setting and exit clock setting. If the power is off, the clock will be reset.
- When the time setting is not entered, the standby status displays the system clock, and the working status shows the working time countdown.

Note: during setting the time, long pressing "-" or "+" can quickly adjust the time, but long pressing "-" or "+" will stop at a point in time, to prevent accidental touch.

Choosing oven function

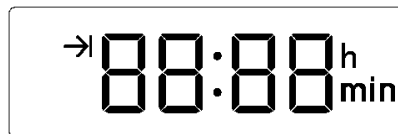
- Under standby status, switch different functions by rotating the programming switch KB, refer to pic 5 for the corresponding position icon (not recyclable, oven function will remember the last operation).



Function mode diagram

When selecting the function, the temperature position displays the default temperature of the corresponding function (the temperature position display "PYR" under self-cleaning mode). For the temperature adjustable function mode, select the required functional position, gently press the switch KB, temperature place will display default temperature value of corresponding function and flash. At this time, the cooking temperature can be set by rotating the coding switch KB. After setting the cooking temperature, then gently pressing the coding switch KB to start the oven. If the gear temperature is not adjustable (Self-cleaning gear PYR), the working state is directly entered by gently pressing the coding switch KB.

- If the cooking temperature is not set, or the switch KB is not lightly pressed within 10 seconds after the setting is completed, then the system automatically returns to the standby state. Under working status the oven display.



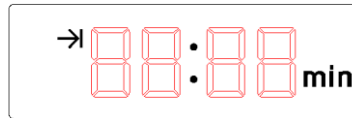
working status display effect

- Oven display when working: "→" oven working icon will display, clock place will display cooking countdown time, corresponding selected function icon will long bright, temperature display the cavity real-time temperature.
- Cooking note: When cavity temperature is close to set temperature, oven will prompt for 2S. If cooking time countdown to 0, oven will stop cooking (exhaust fan will continue to work), and the system return to standby status automatically. Buzzer rings for 5 minutes (1S/ time), exhaust fan will stop working after cavity temperature is below 100°C.
- Temperature display range: not lower than 30°C, display Lo°C when lower than 30°C.

Operating Instructions

Cooking time setting

- When the oven does not set the cooking time, the default oven working time is 10 hours, and the cooking time can be set according to the actual needs:
- After touching the "⌚" 3 times, the timer enters the following icon and flashes, then setting the cooking time through the "+" and "-" buttons as needed.



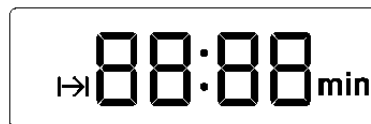
cooking time setting effect

Note:

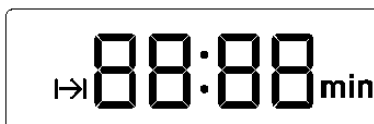
1. Normal function cooking time setting range is 0 minutes to 10 hours. When the cooking time is not set, the oven will default to a maximum time of 10 hours; Cooking time of self-cleaning (PYR) range is 1.5 hours ~2.5 hours. When the cooking time is not set, the default cooking time is 2.5 hours.
2. Long press "+" / "-" to increase / decrease by 5min, and short press "+" / "-" to increase / decrease by 1min

Reservation function

- When the function is selected and press "KB" key to set the temperature before pressing "KB" key and is not in the time setting mode, touch "⌚" key 3 times to set the working time (if the working time is not set, will follow the gear default working time); then re-press "⌚" to enter the cooking reservation function setting, the timer enters the following icon and flashes.
- When working and not in the time setting mode, touch the "⌚" 4 times to enter the cooking reservation function setting. (The working time and temperature have been set before) the timer enters the following icon and flashes:




- Set the reservation start time through the "+" and "-" keys. After the setting, press "⌚" to start and the oven enters the reservation status. (After setting the above steps, you should also press the "KB" key to confirm and then do the following operation.) The reservation function icon always lights up and displays the system time; the temperature position shows the reservation set temperature.



Reservation status display effect





- ✓ The maximum reservation time is set at 23 hours and 59 minutes.
- ✓ All heating tubes and motors have no output in the reservation state.
- ✓ The reservation set time is the oven starts working time.
- ✓ After the reservation time is set, if there is no operation within 10 seconds, the oven will automatically confirm and enter the reservation status.

Operating Instructions



- ✓ Under reservation status, you can touch “” four times to query the cooking start time.
- ✓ When using the functions of top inner heat element, top inner heat element with fan, outer tube, outer tube with fan in the oven, the reservation function cannot be used.

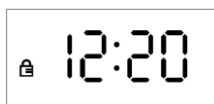
When the oven uses the reservation function, during working process: if the oven door closes, the oven will remain working properly; if the oven door open, the display will flash to remind the users since the oven door is open state, the oven stops cooking (pause heating, oven lights out), but still start the buzzer reminder at the end of the

Pyrolytic self-cleaning mode

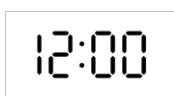
- You can switch to pyrolytic self-cleaning mode by rotating programming switch KB. The default temperature of this mode is not adjustable, default working time is 2.5 hours. You can touch “” 3 times to adjust the working time, adjustable working time range is min. 1.5 hours and max. 2.5 hours.
- After selecting the pyrolytic self-cleaning mode and setting working time, touch “KB” to start working. At this time, temperature position “PYR” icon will display, door lock will be activated, door lock icon “” will always display, indicating that the oven door has been locked and pyrolytic self-cleaning mode starts, touch “KB” key can pause the function. Long press “KB” or K2 “” button can cancel this function and return to standby-mode.
- After the self-cleaning function is confirmed and started, clock position shows working countdown time, temperature position shows “PYR”. Oven lamp cannot be used after pyrolytic self-cleaning mode is activated.
After start self-cleaning, door lock function will be activated automatically, the oven door will be locked and self-cleaning process starts. After self-cleaning process starts, if the display screen shows fault code “E-3”, please refer to protection function for problem analysis (protect function 10.5). You can long press “KB” or K2 button “” to cancel the fault code and return to standby mode. After clear the fault code, reset self-cleaning function, and touch “KB” again to start.
- The reservation function is not allowed when the oven under the pyrolytic self-cleaning function.

Door lock function

- When the oven is in the reservation state or works with the self-cleaning gear, the oven door lock function is activated and the oven is locked.
- Door lock display: When self-cleaning process is completed, oven will enter standby mode. When oven cavity temperature is higher than 300°C, display screen will display door lock icon “” (display effect refer to picture 10.) Door lock will be relieved automatically when cavity temperature is lower than 280°C, door lock icon “” on the display screen will extinguish at this time. (Refer to picture 11 for display effect.)



Door lock activated display effect



Door lock activated display effect

Operating Instructions

- Door lock is activated: oven will be locked under following status:
 - ✧ Among all function mode (except for defrost mode), door lock will automatically be activated when oven cavity temperature is higher than 300°C.
 - ✧ During self-cleaning process, door lock will be activated.
 - ✧ When oven is under standby mode, and temperature sensor is open-circuit or short circuit, door lock will be activated and cooling fan still works.
 - ✧ The oven door lock is locked when the oven uses the reservation function.
- Door lock is relieved: oven will be unlocked meeting the following requirements:
 - ✧ When self-cleaning process is completed or paused, oven door lock will automatically be relieved only when oven cavity temperature drops to below 280°C. If electricity is cut off during self-cleaning process, oven door will be unlocked only after power on again. (Note: Even if power on again, oven door will be automatically unlocked only when cavity temperature is below 280°C.)
 - ✧ During other function mode working, if oven temperature is abnormal, the oven door will be relieved only when cavity temperature is below 280°C.
 - ✧ After the oven reservation function is completed or the reservation function is canceled, the door lock can be automatically unlocked.

Reminder Function

In any state of the system and not in the time setting mode, Touch the "⌚" key to enter the clock reminder function setting and the "🔔" icon will flash:

(1) Touch or long press the "+" "-" key to set the reminder time, setting range is :00:00-23:59

(2) After the reminder time setting is completed, touch the "⌚" key or wait for 10 seconds, the display board displays the system time, "🔔" sign always lights. Reminder time starts by the second countdown.

When the time countdown is zero, the buzzer rings for 5 minutes (1s/time), and the reminder time icon "🔔" flashes for 5 minutes (1s/time), then stop flashing by press any button.

Note:

- 1) During the setting, Hour/ Minute icon will flash, alarm clock icon "🔔" will always bright.
- 2) During the setting, long touch "KB" or "⌚" key will cancel the current reminder time setting and return to system time
- 3) If a reminder feature has been set, then the reminder icon "🔔" should always be displayed when the menu is working, and the reminder time can be queried.

Start/pause/cancel function

- After setting the cooking function, temperature and cooking time (if the working time is not set, the oven will work according to the default time), touch the "KB" key to start work; touch the "KB" key again to suspend the oven and cooking temperature flashing, the cooking temperature can be adjusted again by rotating "KB" key (the functional gear is not adjustable), and touch the "KB" again to start work.
- In the process of oven work, the oven can long press the "KB" or "⌚" key to directly stop working, and return to the standby state. At this time, the set cooking time and reservation time are also canceled.

Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- 1、 Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- 2、 While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- 3、 Do not open the door of the oven frequently during cooking.
- 4、 Try to cook more than one dish in the oven at the same time, whenever possible . You can cook by placing two cooking vessels onto the wire grill.
- 5、 Cook more than one dish one after another. The oven will already be hot.
- 6、 You can save energy by switching off your oven a few minutes before the cooking time. Do not open the oven door.
- 7、 Defrost frozen dishes before cooking them.

Maintenance and Cleaning

- The oven should be cleaned after every use.
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.
- After cleaning the oven chamber wipe it dry.
- Never clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food. These splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should select a cooking temperature and function that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the drip tray where appropriate.
- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.
- Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.
- No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

Cleaning the oven

No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

To clean the side walls and oven door

1. Take down left and right side-shelves, method is pushing the bottom of shelves and pull to sides at the same time, push up side shelves and rotate up to level, and pull out the rack.
2. Cleaning left and right sides, order of install is opposite to the order of take down.

Detaching and attaching the oven door

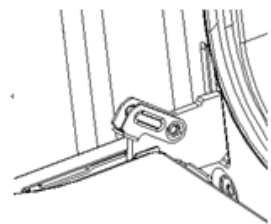
For cleaning purposes and to remove the door panels, you can detach the oven door. Every door hinge has a locking rod, when it is close, door was fixed in place, then the door was not disassembly. If in order to remove down door to open the locking rod, hinge will be locked and would not bite.



When the hinge not locked, it will have a big strength to close in sudden. Make sure locking rod closed all the time, and insure it was open when remove the door.

Remove the door

- Full open the door.
- Fold up the right and left side of locking rod. (picture A)
- Close the door until reach to stop step, hold on both left and right sides of the door, then reclose the door, upward and downward and pull out the door.



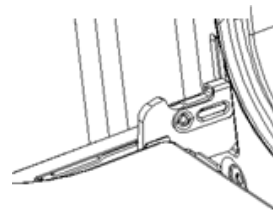
A

Maintenance and Cleaning

Install the oven door

Accord to the opposite order of door disassembly

- When install oven door, make sure both hinge plug into opening mouth directly.
- Both sides of hinge rabbet must bite up each other.
- When open the door, spread down locking rod (picture B)



B

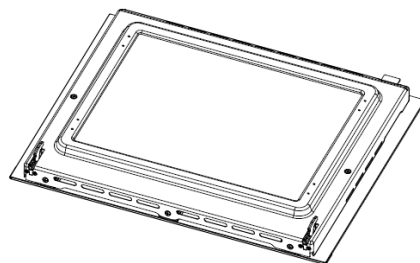


If the door drop accidentally or hinges shut up suddenly, do not push you hand in hinges. Please call your after-sell department.

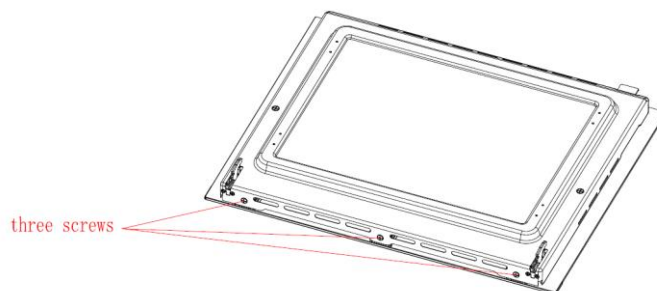
Remove and install the door

Remove

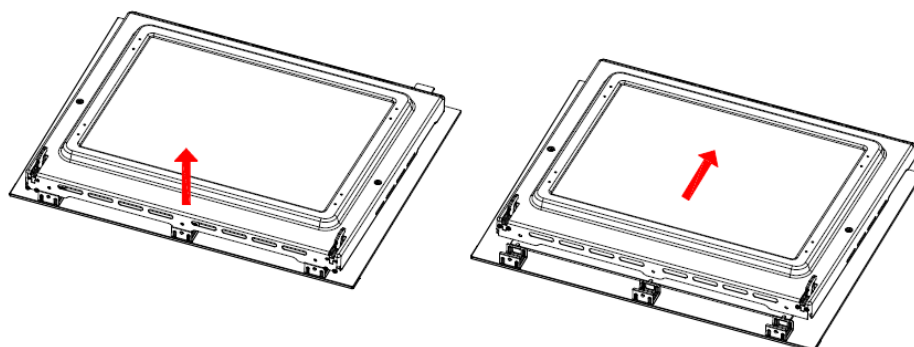
- Remove oven door, put it on a piece of cloth.



- Remove the three screws using a cross screwdriver.

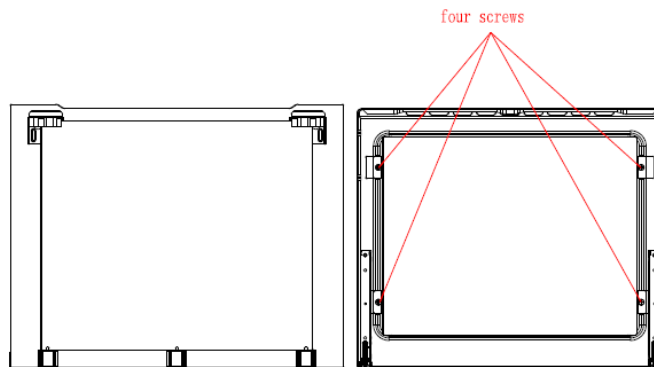


- Lift up the enamel door and then push forward .



Maintenance and Cleaning

- Flip the enamel door, remove the four screws using a cross screwdriver .



Warning

If the glass has some scratches, it may lead to crack.

Don't use the glass spatula, acute and corrosive cleaning product or detergent to clean the glass.

Install

- Put the inner glass into glass pressure groove.
- Both right and left sides need put down alignment to card slot and push the glass to its place.
- Put on the oven door.

Remove and install side shelves

In order to clean sides of oven, you should remove the side shelves to clean the oven

One hand push the side of the cavity , another hand catch the front side of the shelf, pull at the shelf out .

Maintenance and Cleaning

Replacing the Oven Lamp

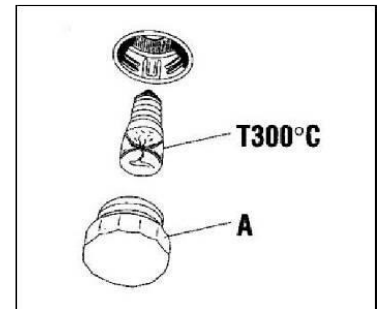
If the oven lamp fails, it must be replaced.

Warning: Disconnect the oven from the power source before replacing the lamp. Danger of electric shock.

- Disconnect the oven from the power source.
- Unscrew the glass cover by turning it anti-clockwise.
- Replace the lamp with an identical one.
- Screw the glass cover back on by turning it clockwise.
- Reconnect the power source.
- Test that the lamp works.

Lamp Details

Voltage:	220-240VAC
Wattage:	25W
Socket:	G9
Temperature rating:	300°C



Interior Wire Shelves

The two wire shelves come with a built-in safety feature to help minimise them being accidentally pulled fully out. This comes in the way of a "step", positioned part-way in from the rear of the accessory. To fit them into the oven, push the wire shelf part way into the oven until the step "catches", then angle the part over the step & fully insert. To remove, repeat the operation in reverse.

Regular Inspections

Besides keeping the oven clean, you should:

- Carry out periodic inspections of the control elements and cooking units of the oven. After the guarantee has expired you should have a technical inspection of the oven carried out at a service centre at least once every two years.
- Fix any operational faults
- Carry out periodical maintenance of the cooking units of the oven.

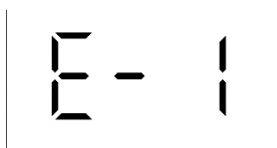


Caution: Maintenance should only be done by a qualified technician.

Troubleshooting

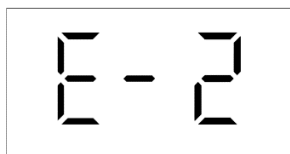
Fault code:

- Display will show E-1 if the temperature sensor is short circuit or open circuit under cooking mode, buzzer will continuously prompt for 10 times, 1S/time. Oven will be locked at this time, long press "KB" or "🕒" key can return to standby mode. (The cooling fan will working)



Sensor abnormal alarm display effect

- When the oven cavity temperature is $<35^{\circ}\text{C}$ after 5 minutes of heating (except for defrost mode, Bottom heat element with Rear fan and Eco mode), it means the heating element have a problem, temperature place of display board will show E-2, buzzer will continuously prompt for 10 times, 1S/time. Long touch "KB" and "🕒" key can return to standby status at this time.



Heat element abnormal alarm display effect

- In any state, when the power board fails to receive the effective communication data of the display board for 20 seconds continuously, the power board automatically turns off all loads, and the display temperature position shows "E-5". When the display board fails to receive the effective communication data of the power board for 20 seconds, the display board sends data turns off all loads except the cooling motor, and the display temperature position displays E-6.

Troubleshooting

Fault code description

Fault code	Description	Possible cause
E-1	Sensor is open-circuit or short circuit	Sensor or detection circuit is faulty
E-2	Sensor failure	Sensor or heating tube is faulty
E-3	Door lock failure (valid for configured door lock model only)	Door lock or detection circuit fault
E-4	The MCU register failure	MCU failure
E-5	The power board fails to receive the effective communication data of the display board for 20 seconds continuously, the power board automatically turns off all loads	Communication line failure
E-6	The display board fails to receive the effective communication data of the display board for 20 seconds continuously, the display board automatically turns off all loads	Communication line failure
E-7	High temperature protection occurs, the load is turned off within 10 seconds.	Sensor or heat body drive circuit is faulty

Troubleshooting

When first using your oven, it may emit a particular smell or some smoke. This is normal. Please refer to the 'Before Using the Oven for the First Time' section for instructions on how to properly start using your oven for the first time.

Use the below table to check for solutions if any faults occur. If none of the below is relevant to your issue, please contact support or a qualified technician.

Problem	Possible Reason	Suggestion
Oven isn't working.	Not connected to the power source.	Check that the oven is properly plugged in and switched on at the wall.
	Circuit breaker malfunction.	Reset the circuit breakers.
	Forgot to set the timer function.	Set the timer to the desired time, or to 'On' for no timer.
Lamp isn't turning on.	Lamp has blown.	Change for a new lamp.
Oven stops working during operation.	Power supply interrupted.	Check that your kitchen lights and other appliances are still working.
	Automatic thermal shutdown.	Check that the cooling fans are working.
Oven not heating.	Thermostat not set.	Set up the temperature.
	Forgot to set the timer.	Set the timer to the desired time, or to 'On' for no timer.
	Heating element damaged.	Change for a new heating element
Water leaks from the door during operation.	Door seal is damaged.	Replace the door seal.
	Door hinge is damaged.	Replace the door hinge.
Oven fans remain running after oven has finished cooking.	Oven needs to cool its working parts.	Put your hand to the outlet and feel for hot air. If yes, this is normal.
		If the air temperature from the outlet is room temperature, need to change for a new normal open thermostat.

Warranty Certificate (New Zealand)

Terms and Conditions

The following conditions apply in respect of the warranty given in this certificate:

1. Monaco Corporation Limited ("Monaco") warrants the following Robinhood products against manufacturing defects and faulty materials, under normal use and subject to the exclusions in this certificate, for a period of:
 - Rangehood, Ovens, Cooktops, Dishwashers, Refrigeration - 24 months from date of original purchase for domestic use.
 - Uniduct - 12 months from date of original purchase for domestic use.
 - Ironing centre - 12 months from date of original purchase for domestic use.
 - Sinks sets- 5 years on stainless steel sink including draining bench from date of original purchase for domestic use, 6 months on all stainless steel accessories, including wire rack, colander and tray from date of original purchase for domestic use.
 - Laundry Tub - 5 years on stainless bowl, 24 months on Tap, Cabinet and other components from the date of original purchase for domestic use.

"Original purchase", when used in this certificate, means purchase by the customer directly from Monaco or one of its approved suppliers.

2. This warranty is limited to the repair or replacement, at our option, within the warranty period of any component part which we at our discretion determine to contain faulty materials or a manufacturing defect in breach of this warranty. This warranty is subject to terms and conditions set out in this certificate.
3. The warranty only applies within New Zealand.
4. The customer must produce the original invoice or other purchase documentation as proof of the original purchase date.

Warranty exclusions

1. The warranty does not apply where, in Monaco's opinion:
 - The defect is caused by misuse, wear and tear, dirt, fire or accidental damage. The product has been repaired or serviced by an unauthorised person.
 - The product was not installed in accordance with our instructions.
 - The product was purchased overseas or was not designed for use in New Zealand. The product was not used, cleaned or cared for in accordance with our instructions.
 - The product was used outdoors.
2. In addition, this warranty does not extend to damage or defects which in our opinion, directly or indirectly arise from or are due to:
 - Exposing the product to acidic or corrosive materials or chemicals such as dyes, solvents, denture cleaner or acetone; Using inappropriate household cleaning products such as abrasive cream or powder cleansers, furniture polish, bleach, mentholated spirits, drain cleaners, sugar soap, metal pads and strongly alkaline or acidic cleaners;
 - Heat damage, including from washing the product at high temperatures;
 - Impact or mishandling the product, including the impact caused by objects scraped along, thrown or dropped on the product surface or excessive weight being placed on the product;
 - Structural or support changes in or affecting the building or the application where the product has been installed;
 - Failure to clean or maintain the product as recommended; or any other causes specified in the product information as being excluded from this warranty.
3. Variations with the colour or gloss within the product or any ageing or fading of colour, shine or gloss level over time are not covered by this warranty. The warranty does not cover visual imperfections or blemishes in the surface and edges of the product that were not brought to your supplier's attention at the time you inspected the product.
4. Costs incurred on installation or removal of a product, or any reinstallation of a product, or any associated costs, are not covered by this warranty.
5. Monaco will not be liable for consequential or indirect loss or damage whatsoever and however arising out of or in connection with the supply, performance or removal of the product, including (but not limited to) loss of profit, loss of revenue, loss of contract, loss of goodwill or increased cost of workings, even if due to the negligence of Monaco or any of its approved suppliers, employees or agents.
6. Charcoal filters and light bulbs are not covered by this warranty
7. This warranty and the statements contained in this certificate or other documents given to you do not exclude, restrict or modify the application of any term implied into this warranty by statute, provided that (to the extent any statutory provision permits Monaco to limit its liability for a breach of an implied condition or warranty) Monaco's liability for such breach is limited to the payment of the cost of replacing the product, repairing the product or acquiring an equivalent product.
8. Subject to clause 5, our obligations under this warranty are limited to those set out in this certificate, and this warranty is expressly instead of all other warranties, express or implied, including any implied warranty of merchantability or fitness for a particular purpose and notwithstanding any course of dealing between the parties or custom and usage in trade to the contrary.

Terms and conditions are subject to change.