



# Electric Built-in Oven

## Instruction Manual

Available Models

ES606MS/ES606MB



1 (844) 538-7890

[www.gaslandchef.com](http://www.gaslandchef.com)

[support@gaslandchef.com](mailto:support@gaslandchef.com)

8350 Patriot Blvd STE B, N. Charleston, SC 29418



# DIRECTORY

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## SAFETY INFORMATION

Thank you for choosing us! Please read all instructions before using this appliance. This book contains valuable information about operation, care and service. Keep it in a safe place for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with appliance in order that new owner can be acquainted with the functioning of the appliance and relevant warnings.

**THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. PLEASE READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.**

To maintain the EFFICIENCY and SAFETY of this appliance, we recommend:

- Call only the Service Centers authorized by store where you buy the cooker.
  - Always use original Spare Parts.
1. When the oven is first switched on, it may give off an unpleasant smell. This is due to the bonding agent used for the insulating panels within the oven. Please run the new empty product with the conventional cooking function, 482°F, 90 minutes to clean oil impurities inside the cavity.
  2. During the first use, it is completely normal that there will be slight smoke and door. If it does occur, you should wait for the smell to be cleared before putting food into the oven.
  3. Please use the product in an open environment.
  4. The 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.
  5. If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
  6. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.



- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
7. During use, the appliance becomes very hot. Care should be taken to avoid touching heating elements inside the oven.
  8. Do not allow children to go near the oven when it is operating, especially when the grill is on.
  9. Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
  10. The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring specifications.
  11. Children should be supervised to ensure that they do not play with the appliance.
  12. 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 person responsible for their safety.
  13. Accessible parts may become hot during use. Young children should be kept away.
  14. An all-pole disconnection means must be incorporated in the fixed wiring in accordance with the wiring rules.
  15. 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.
  16. 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.
  17. Only use the temperature probe recommended for this oven.
  18. A steam cleaner is not to be used.
  19. The appliance is not intended to be operated by means of an external timer or a separate remote control system.



20. The instructions for ovens that have shelves shall include details indicating the correct installations of the shelves.
21. Do not use the oven unless you are wearing something on your feet. Do not touch the oven with wet or damp hands or feet.
22. For oven: Oven door should not be opened often during the cooking period.
23. 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 personnel.
24. When the door or drawer of oven is open, do not leave anything on it, or you may unbalance your appliance or break the door.
25. Some parts of appliance may keep its heat for a long time, it is required to wait for it to cool down before touching onto the points that are exposed to the heat directly.
26. If you do not use the appliance for a long time, it is advised to plug it off.

## DECLARATION OF COMPLIANCE

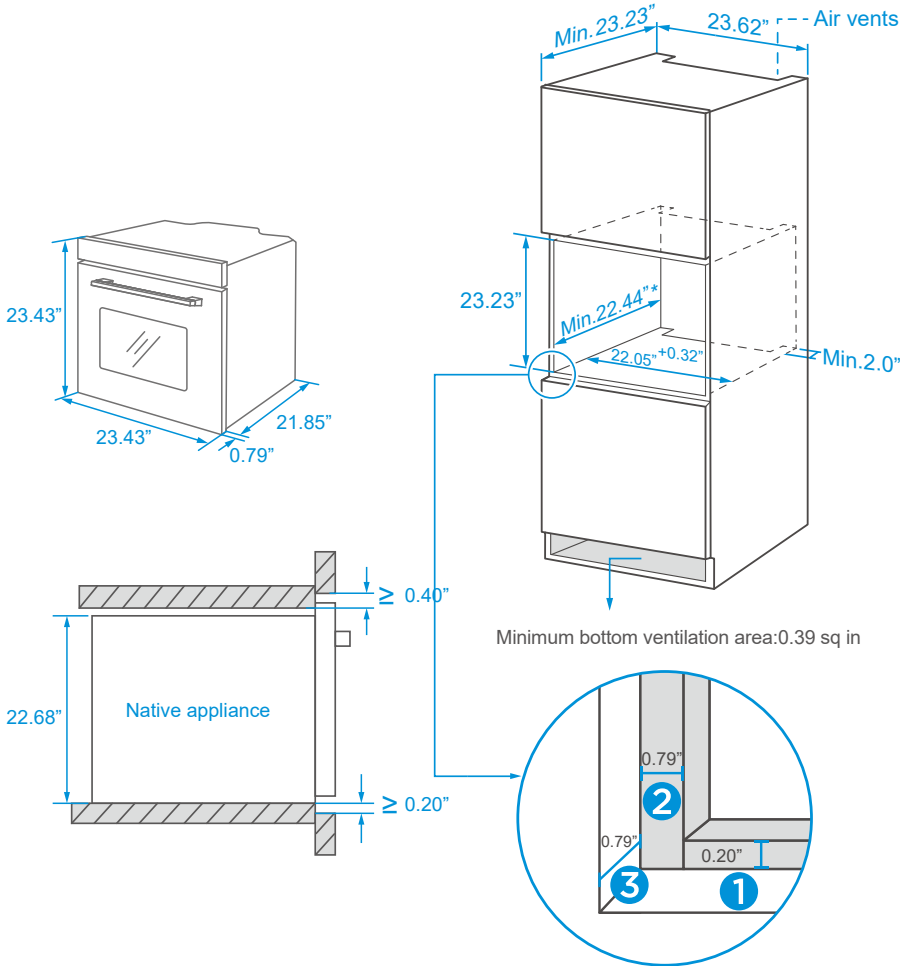
When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because these are dangerous to children.

## INSTALLATION

1. As the appliance is constantly upgrading, the actual appliance shall prevail if the picture is different from the actual appliance.
2. The thickness of the cabinet board is 0.79 Inch.
3. If the power socket is installed on the back of the appliance, the depth of the cabinet opening shall be increased from a minimum of 23.23 Inch to 24.41 Inch.
4. The dimensions in the figures are in Inch.



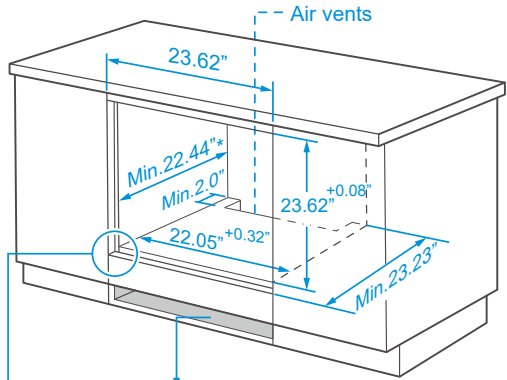
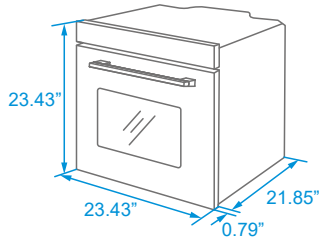
# Cabinet Diagram (Standing Cabinet)



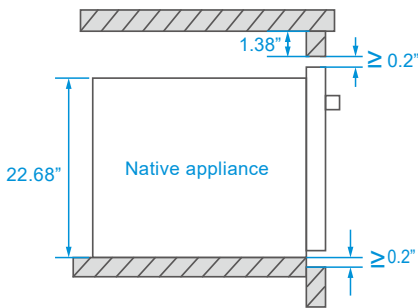
- ❶ Reserve 0.20 Inch for the door panel at the top and bottom respectively.
- ❷ Reserve 0.79 Inch for the door panel on the left and right respectively.
- ❸ Reserve 0.79 Inch for the door panel in thickness.



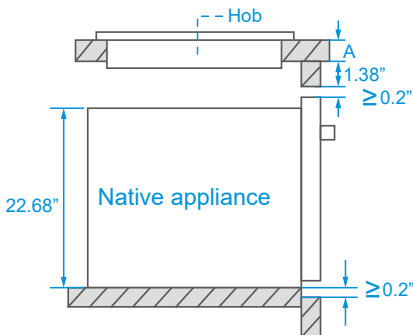
## Cabinet Diagram (Ground Cabinet)



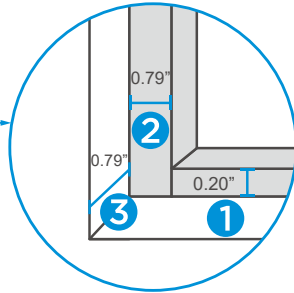
Minimum bottom ventilation area: 0.39 sq in



Without hob



With hob



- ❶ Reserve 0.20 Inch for the door panel at the top and bottom respectively.
- ❷ Reserve 0.79 Inch for the door panel on the left and right respectively.
- ❸ Reserve 0.79 Inch for the door panel in thickness.

If the appliance is installed under the hob, the minimum thickness of worktop A is shown below:

Hob type	worktop A
Induction hob	1.46 Inch
Full-surface induction hob	1.85 Inch
Gas hob	1.18 Inch
Electric hob	1.06 Inch





## Installation Important Instructions

### ! Content that means [mandatory]

1. The safe operation of this appliance can only be guaranteed if it has been installed to a professional standard in accordance with these installation instructions. The installer shall be liable for any damage resulting from incorrect installation.
2. The entire installation process requires two professional installers. Wear dry protective gloves during installation to avoid scratch or electric shock.
3. Fitted units must be heat-resistant up to 194 °F, and adjacent unit fronts up to 158 °F.
4. Please use a 16A socket.

### ⊘ Content that means [prohibit]

1. Do not install the appliance behind a decorative door or the door of a kitchen unit, as this may cause the appliance to overheat.
2. Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transit.
3. Do not block the vent of the appliance and the gap between the cabinet and the appliance.
4. Use extreme caution when moving or installing the appliance. It is very heavy, do not lift the appliance by the door handle.
5. If the power cord or power plug is damaged, stop using the appliance immediately, to avoid fire, electric shock or other injuries.

### ⚠ Content that means [note]

1. Be very careful when moving or installing the appliance to avoid damage to the appliance or damage to the cabinets.
2. Before starting up the appliance, remove all packaging materials and accessories from the cavity.



3. The power socket shall be accessible to users (such as next to the cabinet) for easy power-off.
4. After installation is complete, make sure that the power plug is firmly inserted into the socket.
5. Please refer to the "Cabinet Diagram" for the requirements of net depth of the cabinet. The clearance between the cabinet bottom board and the rear board (or wall) shall not be less than 1.97 Inch.

### 3-WIRE BRANCH CIRCUIT (for US only)

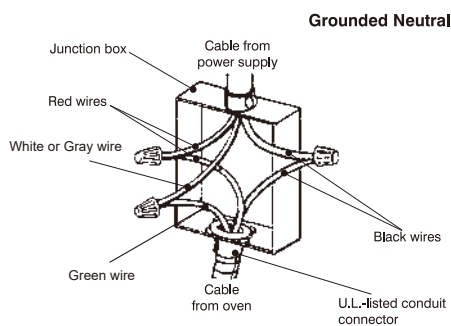
Refer to Figure A, where local codes allow the connection of GROUND wire from the oven to the branch circuit NEUTRAL wire (gray or white colored wire):

- If local codes permit, connect the green GROUND wire from the oven to the branch circuit NEUTRAL wire (gray or white colored wire).
- Connect the red and black leads from the oven to the corresponding leads in the junction box.

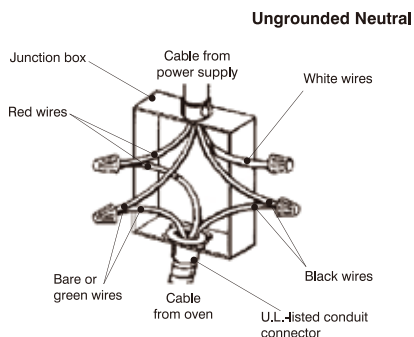
### 4-WIRE BRANCH CIRCUIT (for US and CANADA)

Refer to Figure B:

- Disconnect ground from neutral at free end of conduit.
- Connect the green GROUND wire from the oven to the GROUND wire in the junction box (bare or green colored wire).
- Connect the red and black leads from the oven to the corresponding leads in the junction box.



**Figure A**

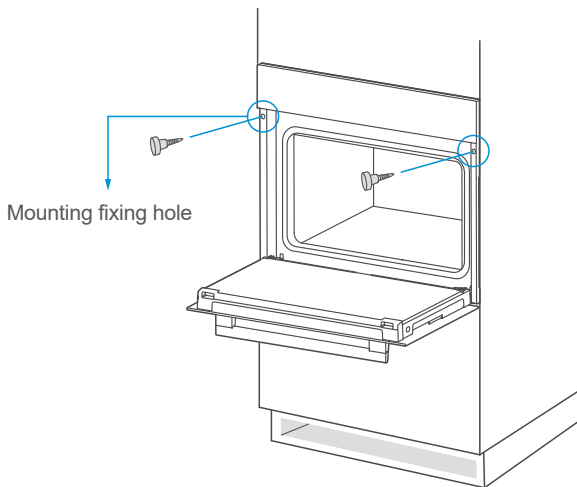


**Figure B**



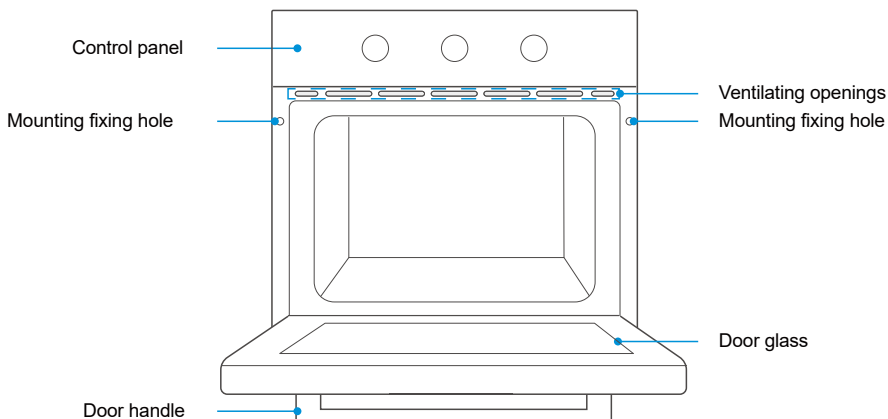
## Installation Steps

1. Please customize the cabinet according to the "Cabinet Diagram".
2. Before installation, please check for normal power socket and appropriate grounding, and check whether the cabinet dimension meets the installation requirements.
3. Place the appliance in designated locations in the kitchen, install it in a vertical cabinet, and connect the power supply.
4. To locate the mounting fixing holes, open the appliance door and look at the side frame of the appliance (position shown below).
5. Fix the appliance to the cabinet with two rubber plugs A and screws B provided with the appliance.

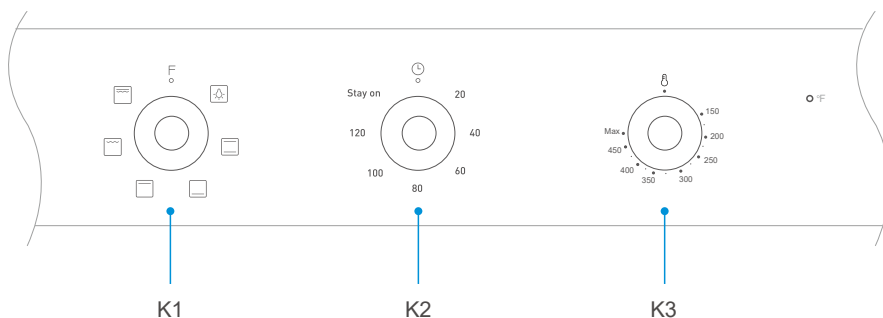


## PRODUCT INTRODUCTION

When removing food, please wear heat insulating gloves to prevent burns! At the moment of opening the door of the furnace, pay attention to the steam. Please open the door at a small angle to avoid the steam on your face. As the product is constantly upgraded, if there is any difference between the real object and the picture below, please refer to the real object.



## Control Panel Introduction









K1: Rotate to select a cooking function.

K2: Rotate to select cooking time.

K3: Rotate to select cooking temperature.



## Mode Introduction


Mode	Mode introduction
 Lamp	Which enables the user to observe the progress of cooking without opening the door. Oven lamp will light for all cooking functions.
 Roast	The top and bottom heating elements come on. This is the classic, traditional type of oven which has been perfected, with exceptional heat distribution and reduced energy consumption. The convection oven is still unequal when it comes to cooking dishes made up of several ingredients, e. g. cabbage with ribs, Spanish style cod, Ancona style stockfish, tender veal strips with rice, etc. Excellent results are achieved when preparing veal or beef-based dishes as well (braised meats, stew, goulash, wild game, ham etc. ) which need to cook slowly and require basting or the addition of liquid. Nonetheless, it remains the best system for baking cakes as well as fruit and cooking using covered casserole dishes for oven baking. When cooking in convection mode, only use one dripping pan or cooking rack at a time, otherwise the heat distribution will be uneven. Using the different rack heights available, you can balance the amount of heat between the top and the bottom of the oven. Select from among the various rack heights based on whether the dish needs more or less heat from the top.
 Bake	Bottom Heater: Heat is applied only by the lower heating element of the oven. Use this function for browning the bottom side of food. Suitable for slow cooking recipes, or for warming up meals.
 Broil	The top heating elements comes on. This mode can be used to brown food at the end of cooking.
 Grill	The top central heating elements comes on. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: beef steaks, veal, rib steak, filets, hamburgers etc...
 Double grill	The top two heating elements work simultaneously.



## First Use

Before using it for the first time, please clean the oven and accessories to a certain extent.

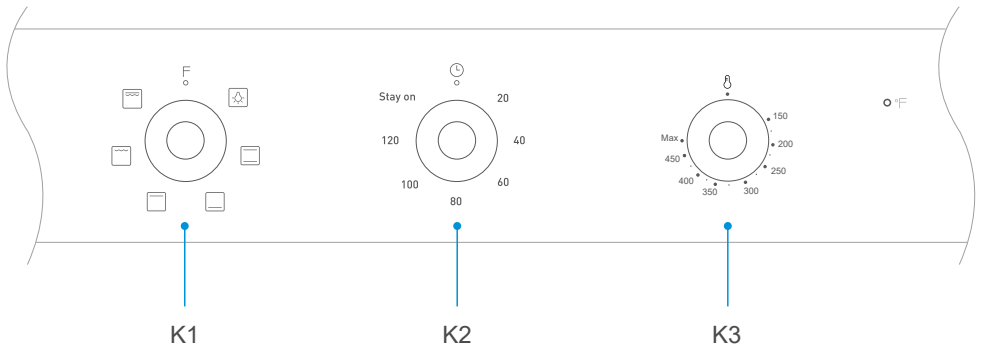
1. Remove the oven packaging shipping protection parts.
2. Remove all accessories from the cavity.
3. Thoroughly clean the attachment with soapy water and a rag or soft brush.
4. Wipe cavity and oven surfaces with a soft damp cloth.
5. To avoid fire, please make sure that the cavity is free of any remaining packing materials and accessories when using it for the first time.
6. When using it for the first time, keep the kitchen highly ventilated (open the hood and windows). During this time, keep children and pets out of the kitchen and keep the doors of adjacent rooms closed.
7. When used for the first time, the anti-corrosion coating of the oven heating tube evaporates when heated, which will produce a pungent smell or smoke, which is a normal phenomenon. Please run the following mode:

Mode	Temperature	Time
 Roast	482°F	0.5-1 Hour

## Regular Operation

1. Rotate the knob **K1** to select the cooking mode.
2. Rotate knob **K2** to adjust the cooking time.
3. Rotate the knob **K3** to adjust the cooking temperature.





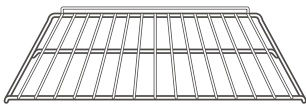
## ACCESSORIES

As the products and accessories are constantly upgraded, if there is any difference between the real object and the picture below, please refer to the real object.

Your appliance is accompanied by a range of accessories. Here, you can find an overview of the accessories included and information on how to use them correctly.

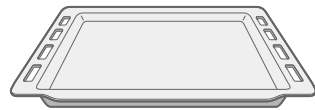
### Accessories Included

Your appliance is equipped with the following accessories:



#### Barbecue Shelf

Grill food or place heat-resistant cooking containers



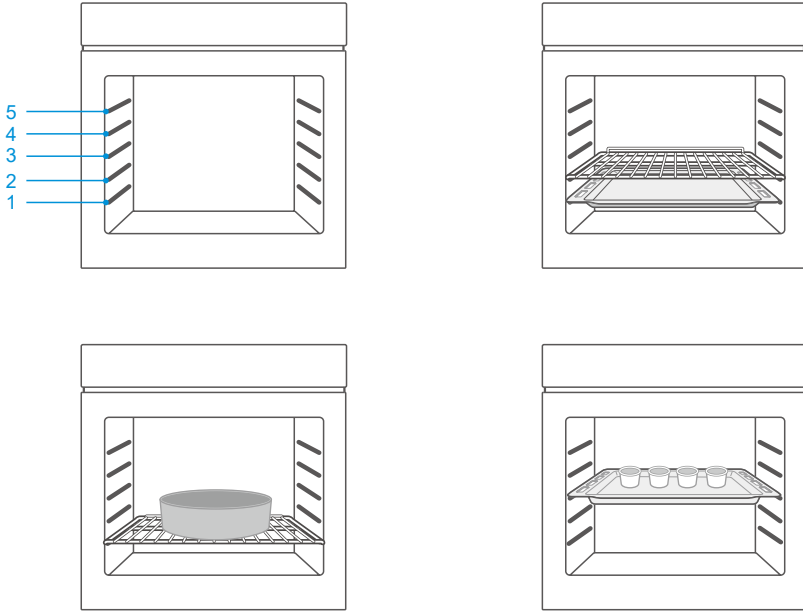
#### Baking Tray

Cook large portions of food or catch food scraps



## Accessory Use

For the oven to work properly, the grill rack and baking tray should only be placed between the first and fifth levels. When used together, place the baking tray under the grill.





# CLEANING MAINTENANCE

## Whole Machine Clean

Disconnect the power supply before cleaning and maintenance.

In order to ensure the life of the machine, it should be thoroughly cleaned frequently.

Cleaning steps are as follows:

1. After cooking, wait for the oven to cool completely.
2. Remove oven accessories, rinse with warm water and dry.
3. Clean up food debris from the oven chamber.
4. Wipe the oven with a soft cloth stained with detergent, then dry with a dry soft cloth.

### NOTE:

1. Do not use sharp cleaning tools, hard brush and corrosive cleaning products, so as not to damage the machine and its accessories.
2. Do not use rough scrubbing agent or sharp metal spatula to clean the door glass.

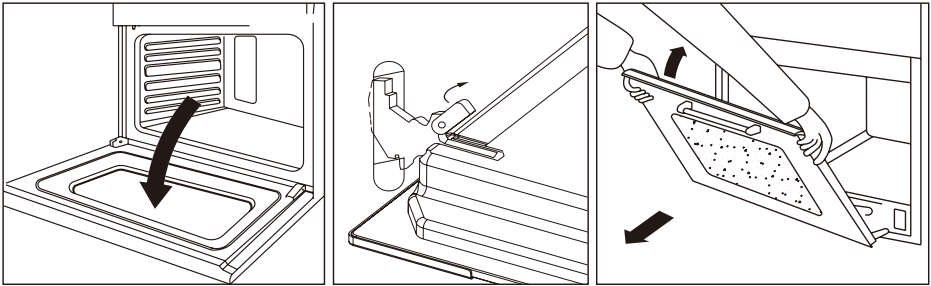
### WARNING:

- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breaking.
- Grasp only the sides of the oven door. DO NOT grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.
- To avoid injury from hinge bracket snapping closed, be sure that both levers are securely in place before removing the door. Also, DO NOT force door open or closed. The hinge could be damaged and injury could result.



## Follow these instructions:

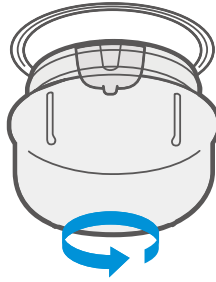
1. Open the door fully.
  2. Lift up and push the small levers located on the two hinges all the way back.
  3. While holding the door on each side, shut the door until it touches the levers. Then continue closing the door until it is about 4 inches (10cm) from being fully closed.
  4. Pull the door towards you, pulling it out of its seat. Door will gently come away from the oven.
  5. To replace the door, perform the reverse of the above procedure. **NOTE:** If door does not come away from oven easily, **DO NOT** force it.
- ▲ NOTE:** If door does not come away from oven easily, **DO NOT** force it.



## Lamp Replacement

1. Switch off and disconnect the power from the oven. Ensure that the internal parts are cool before touching internal parts.
2. Remove the lamp cover by turning it counter-clockwise (note: it may be stiff), replace the bulb with a new one of the same type.
3. Insert the new bulb, which should be resistant to 572°F. For replacement bulbs contact your local service centre.
4. Re-fit the cover.
5. If in any doubt, consult a qualified electrician for help.





**WARNING:**

To avoid electric shock, please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold. Before removing the lamp lens.

**FAULT HANDLING**

If the problem cannot be solved or other problems occur, please contact the after-sales service.

The fault phenomenon	Possible causes	Processing method
After cooking, the machine still has the sound of working (the sound of the fan rotating).	Fan delay blowing, used for heat dissipation.	Under normal conditions, food can be taken out normally without treatment; Do not unplug the fan while it is in operation.
There is a sound in the oven cavity when the oven is working.	1. The sound of a cavity expanding by heat and contracting by cold. 2. The furnace cavity is not cleaned for a long time, which accumulates a lot of grease.	1. Belong to normal condition, need not deal with. 2. Wipe the heating tube and furnace cavity with a clean towel.
The first use has an unpleasant smell.	Heating tube with anticorrosive coating, heating after melting smell.	For the first use, please heat the cavity in a well-ventilated environment for half an hour.
The machine was smoking.	1. Product failure damage. 2. The furnace cavity has oil, food residue, etc, it is not cleaned on time.	1. Turn off the power and seek after service. 2. Wipe the heating tube and furnace cavity with a clean towel
The food is not cooked.	1. The heating time is too short. 2. Oversized portions of food.	1. Prolong the heating time appropriately. 2. Break the food into small pieces or cook it multiple times.
Furnace light not on.	The furnace lamp is broken.	Please seek after service.



## TECHNICAL PARAMETERS

Model	ES606MS/ES606MB
Usable Volume	65L
Rated Voltage	208/240V
Rated Frequency	50Hz-60Hz
Electric Power	2.43/3.24 kW





# **GASLAND** chef

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