ELBA

BUILT-IN OVEN
MODEL: EBO-H7310TFT(BK)

Owner's Manual

Please read this manual carefully before operating your set.

Retain it for future reference.

Record model number and serial number of the set.

See the label attached on the set and quote this information to your dealer when you require service.

For The Warranty Terms & Conditions, Please Refer To Warranty Certificate

CONTENTS

We recommend that you read the instructions in this owner's manual carefully before using it for the best performance and to extend the lifespan of your appliance, as it will provide you with all the instructions you require to ensure its safe installation, use and maintenance.

1. SAFETY PRECAUTIONS

- In order to avoid bump against people or oven during transportation, please grip the handle on the two external sides. Do not carry the appliance at the front handle, this might damage the oven door.
- To ensure your safety, all electric appliances should only be installed or serviced by qualified technician. If the supply cord is damaged, it must be replaced by the authorized service center or similarly qualified technician in order to avoid hazard.
- Do not place supply cord on the edge of table and counter, or near any heating appliance.
- In order to avoid electric shock, do not immerse supply cord, plug or other parts into water.
- Do not place the appliance near electric stove, heated oven, microwave or other heat source.
- In order to avoid burning or explosion, combustibles or flammable material (curtains, cloth, wallpaper and others) should be kept away from the appliance.
- Do not place paperboard, plastic or other similar items in the oven. When the oven is not being used, everything should be removed except provided accessory.
- Do not cover slag pan or other parts with tinsel since it will result overheat.
- Accessible parts may become hot during use, please keep away from children.
- Never obstruct vents provided for ventilation and heat dispersal.
- The ends of door handle may become hot during use, please grip the middle parts.
- When the appliance is faulty, please contact the authorized service center.
- Always use insulation gloves to carry ovenware or handle oil plate.
- Disconnect the oven from the power supply and waiting until it is cool, before cleaning or maintenance.
- In order to avoid electric shock, never use wire brush to clean the appliance since pieces of metal is easy to touch live part.
- Never use metal scouring pads or sharp scrapers which will damage the door surface or interior wall, leading to glass broken or scratches of the enamel.
- In order to avoid burn or electric shock, never put too much food or metal utensils.
- Please make sure the oven function has been switched off when it is not be used.
- Unplug from the socket when you are planning not to use the oven for long time.
- Never use your oven outside the cabinet.
- Other purpose except baking is not allowed.
- Do not lean or rest on the opened oven door. This may damage the oven. The door can bear a maximum weight of 8 kg.

2. ATTENTIONS

- In order to avoid electric shock, please make sure the oven has been shut off before carrying out the maintenance.
- Use only original accessories provided by ELBA or its authorized service center.
- Do not use wet parts of body to touch the oven.
- Do not pull and push the oven by its supply cord, this may lead to socket disconnection.
- Improper or dangerous operations are forbidden.
- Do not let the power cord of other appliances to touch the heated parts of the oven.
- The oven should not be exposed to rain or direct sunshine.
- Do not use or store flammable objects near to the oven.

Distributors decline all liability for not following above instructions or some improper operations which caused personal injury and property loss.

3. INSTALLATION

3.1 Before the Installation

- Please check the products and make sure that there is no damage caused by striking or heavy load.
- The oven door is level, and you can open and close the oven door flexibly.
- Specification on the marking plate is in compliance with the regulations.

If the oven appears in an abnormal way, do not install and unplug the power supply before contacting the authorized service center. Do not attempt to repair or service the oven by yourself. Repair or maintenance should only be carried out by a qualified technician or the authorized service center.

This appliance must be installed only by qualified technician or the authorized service center. Manufacturer declines all responsibility for improper installation, which may harm persons and cause damage to the property.

Important:
- The power supply to the appliance must be cut off before any adjustments or maintenance work is carried out.
- The AC power supply should be supplied with 220-240V, 50/60Hz with minimum 15A distribution circuit fuse or at least 15A distribution circuit breaker.

3.2 Installation of Built-in Oven

The material of the cabinet should be insulated, and the clearance between the edge of the cabinet and the oven should be over 100mm for ventilation. The panels of the adjacent cabinets must be made of heat-resistant material which can withstand temperatures of up to 100℃. In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.
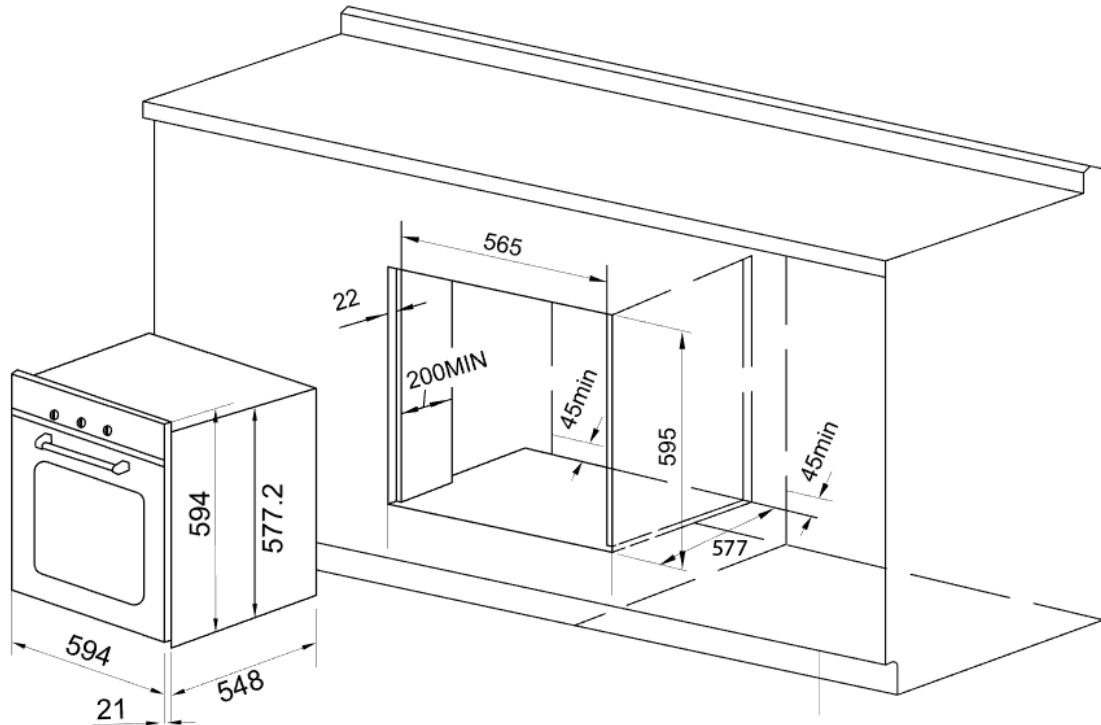
3.3 Accessories
The following accessories are provided with your oven.

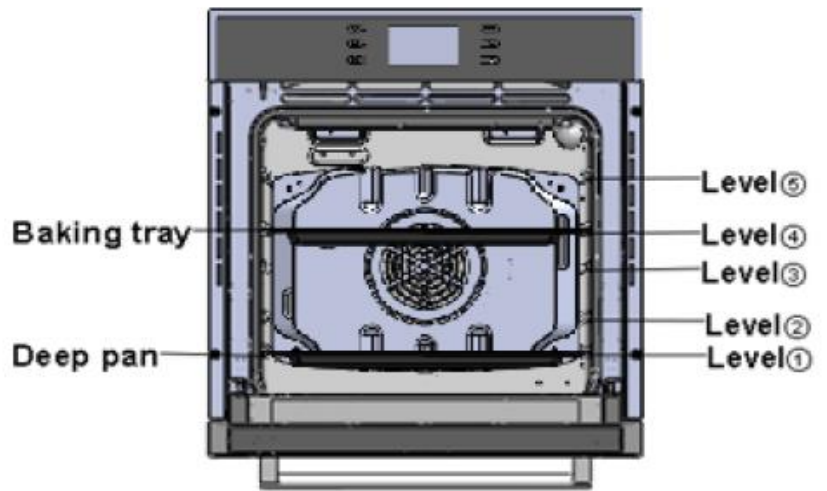
1. Wire grill


2.Wire roast

3. Baking tray

4. Deep pan

Shelves Positioning

To ensure the appliance to operate safely, correct placement of the shelves on the side rails is required. This is to ensure that the food will not slide out during removal of the shelves.
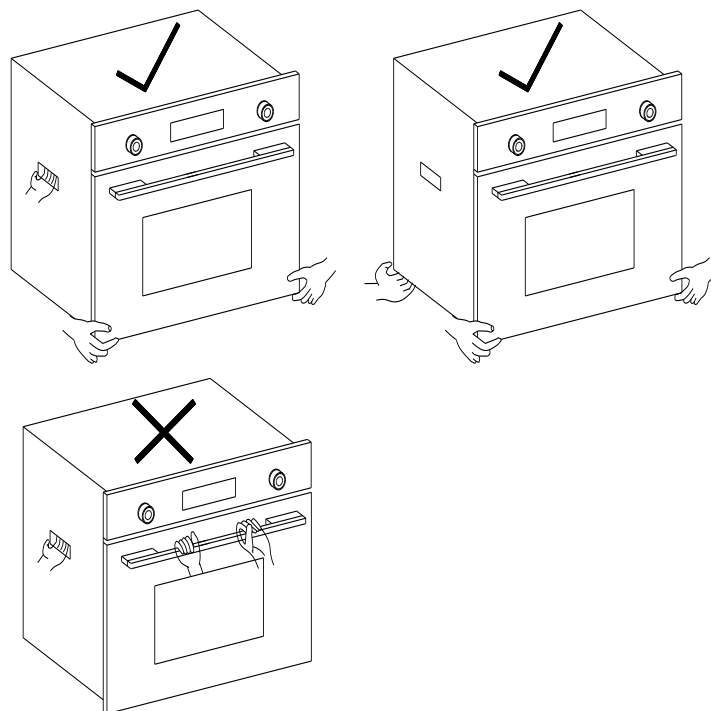

Baking tray — Level⑤, Level④, Level③

Deep pan — Level②, Level①

Rotisserie Usage

The rotisserie works in combination with the grill element to heat the food equally.
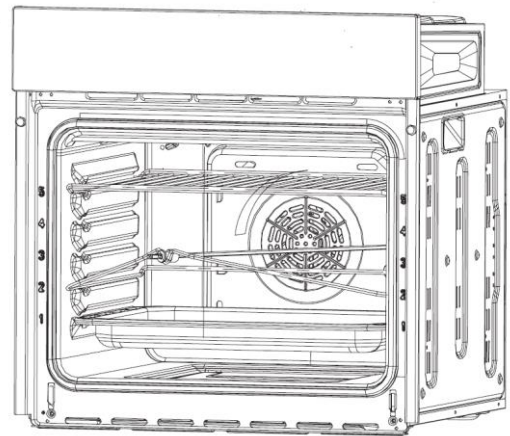
Note: Please do not use the handle to carry or move the oven during installation or handling.

4. CONNECTION OF THE APPLIANCE

4.1 Fitting on a Power Supply Cable

The appliance has to be equipped with a three-core power supply cable which is designed to operate with an alternating current. The AC power supply should be supplied with 220-240V, 50/60Hz and a minimum 15A distribution circuit fuse or at least 15A distribution circuit breaker.

4.2 Connecting the Supply Cable to the Mains

Install a standardized plug corresponding to the load indicated on the marking plate. The supply cable should be positioned so that it does not reach a temperature of more than 50℃ with respect to the room temperature, anywhere along its length, or protected by insulation having an appropriate rating.

Before making the connection, check that:

- The electrical safety of this appliance can only be guaranteed if the appliance is correctly and efficiently earthed, in compliance with regulations on electrical safety.
- Always ensure that the earthing is connected. If you have any doubts please contact a qualified technician to check the connection. The manufacturer declines all liability of damage resulting from a connection which has not been earthed properly.
- Before plugging the appliance into the mains, check that the specifications indicated on the marking plate correspond to the electrical mains system of your home.
- Check that the electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the marking plate.
- If the socket and appliance plug are not compatible, have the socket replaced with a suitable model by a qualified technician. The latter, in particular, will also have to ensure that the cross sections of the socket cables are suitable for the power absorbed by the appliance.
- The use of adapters, multiple sockets and /or extensions, is not recommended. If their use cannot be avoided, remember to use only single or multiple adapters and extensions which comply with current safety regulations. In these cases, never exceed the maximum current capacity indicated on the single adapter or extension and the maximum power indicated on the multiple adapter .The plug and socket must be easily accessible.

5. HOW TO USE YOUR OVEN

- The first time you use your appliance, we recommend that set the thermostat to the highest setting and leave the oven on for about half an hour with nothing in it, with the oven door shut completely. Then open the oven door and let the air in. The odor that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

- Place the baking tray provided at the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven only when grilling food or when using the rotisserie. For all other types of baking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Always place your cookware (dishes, aluminum foil, etc.) on the grilling rack provided with the appliance inserted especially along the oven guides.

- After baking food contains sugar and salt, please clean your oven promptly, or these will attach to the oven surface.

- Use baking tray to roast high temperature food such as meat, poultry, fish, and others.

6. PRODUCT DESCRIPTION

6.1 Oven Control Panel

Number	Icon	Descriptions
1	⏻	ON / OFF Button, Press button to turn appliance on or off.
2	🔔	Buzzer Button, Press button and set the countdown timer for reminder.
3	☀	Light Button, Press button to turn light on or off.
4	MENU	Menu Button, Press button to return to the main menu screen.
5	<C	Return / Cancel Button, Press button to stop the program or back function.
6	🔒	Child Lock Button, Press button to lock the display selection.
7		Display Current Selection / Program.

6.2 Display Descriptions
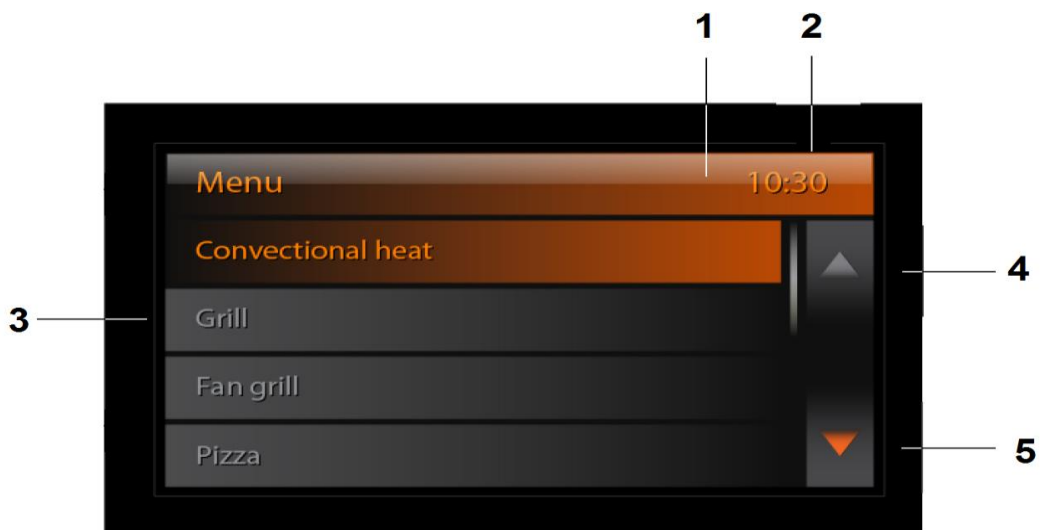
| Number	Descriptions
1	Menu
2	Current Time
3	Program Selection
4	Scroll Up
5	Scroll Down

Press ⏻ to turn on appliance. The main menu appears in the display with a list of options.

Select the program by touching the screen. If the desire program is not appear in display screen, please scroll up or down to search for the programs.

6.3 Main Menu

Program	Temperature
Convectional Heat	Default 180°C, from 50°C to 250°C
Grill	Default 180°C, from 50°C to 250°C
Fan Grill	Default 180°C, from 50°C to 250°C
Pizza	Default 180°C, from 50°C to 250°C
Bake	Default 180°C, from 50°C to 250°C
Fast Cooking	Default 180°C, from 50°C to 250°C
Delicate	Default 180°C, from 50°C to 250°C
Top Heat	Default 180°C, from 50°C to 250°C
Multi Cooking	Default 180°C, from 50°C to 250°C
Defrost	Defrost only
Self Clean	Activate self-clean function for easily cleaning
Recipe	Preset programs with multi program selection
Setting	To set the date, time, language, brightness and others.

6.4 Symbol

The following symbols will be appear in the display screen.

Symbol	Descriptions
|▲| |▼|	You may scroll up or down by touching ▲ and ▼ button.
✓	A tick will appear behind the option which is currently selected.
i	This indicates additional information is available. This information window will be turned off by selecting OK button.
🔒	The display panel is locked.
🔔	A buzzer reminder has been set.

When a function is selected, the following symbol may appear in the display screen, it depends on program selection.

Symbol	Descriptions
🌡↑↑	Fast heat-up phase
🌡↑	Heating-up phase
🌡↓	Cooling phase
⟳	Start time
⟲	Duration
↻	Finish time

7. PROGRAMS AND FUNCTIONS

7.1 Selecting the Cooking Programs

To select the cooking programs, turn the knob to desire program. The detail of the programs as below:

Symbol	Function Descriptions
	Defrost: The circulation of air at room temperature enables quicker thawing of frozen food (without the use of any heat). It is a gentle but quick way to speed up the defrosting time and thawing of ready-made and cream filled dishes.
	Top Heat: The heating element on the top of the oven provides a more concentrative heat to the surface of food with browning. This is ideal for cooking dishes such as pizza, pie, puff and cupcakes where a crispy top is desired.
	Conventional Heat: The top and bottom element work together to provide conventional cooking. The oven needs to be pre-heated to the required temperature and is ideal for single item such as large cakes. Best results are achieved by placing food in the center of the oven.
	Delicate: Combination of the fan and bottom heating elements provides more even heat distribution, saving up to 30-40% of energy. Dishes slightly brown on the outside and still moist on the inside. This program is suitable for cooking dishes with gravy and sauce at higher temperature.
	Grill: The top grilling element switches on and off to maintain at certain temperature. The temperature range can be set within the range of 50-250ºC. This program can be used together with the rotisserie. Suitable for grilling small amount of meat and ribs.
	Fan Grill: The top grilling element and fan are working together. The temperature range can be set within the range of 50-250ºC. This program can be used together with the rotisserie. Suitable for grilling big sized of meat and roasting a whole poultry.
	Bake: The rear radiant element and fan will operate. The temperature range can be set within the range of 50-250ºC. This program is used to circulate a hot air around the inner cavity of the oven. Suitable for cooking small sized cakes or puff.
	Multi Cooking: The top grilling element switches on with the combination of the fan and bottom heating elements provides more even heat distribution with multi cooking item. This program ideally for cook food with several racks. Food such as meat is place on the bottom rack and delicate food is place on the top rack.
	Fast Cooking: The top, bottom element and fan are working together to provide conventional cooking with more even high heat distribution. The temperature range can be set within the range of 50-250ºC. Suitable for pre-packed products such as frozen food that require high temperature program.
	Pizza: Combination of the fan and bottom heating elements provides more even heat distribution. Designed with the pizza-lover in mind. This innovative function delivers cooking power for a perfectly crisp, browned base while keeping the topping moist.
	Self Clean: There are three settings can be select. Low, Medium, and High. The approximately time will be around 1 hours 25 minutes up to 2 hours.

7.2 Setting for the first time

To enter the basic settings for the first time use, in the main menu, scroll down until "Setting" menu.

The list of options will show as follow:
- Date
- Time
- Clock Format
- Language
- Brightness
- Buzzer Tone
- Temperature Units
- Factory Default Setting
- Theme

DATE

Click date setting and enter the actual date by touching the keyboard input. The date sequence will display as "YEAR / MONTH / DATE" (YYYY/MM/DD).
Click "OK" to save and return back to setting interface.

TIME

Click time setting and enter the actual time by touching the keyboard input. The time sequence will display as "HOURS : MINUTES" (12:59). The real time display will show on the top right corner.
Click "OK" to save and return back to setting interface.
(If clock format in 12 hours, the maximum for time setting is 12:59, if clock format in 24 hours, the maximum for time setting is 23:59)

CLOCK FORMAT

Click clock format setting and select the clock format by touching the screen. The clock format selection are 12 hours or 24 hours. Click the desire clock format and your selection will show as " √ "behind the option.
Click "OK" to save and return back to setting interface.

LANGUAGE

Click language setting and select the language by touching the screen. The language selection are Simplified Chinese and English. Click the desire language and your selection will show as " √ "behind the option.
Click "OK" to save and return back to setting interface.

BRIGHTNESS

Click brightness setting and select the brightness by sliding the screen. Slide left to turn the screen brightness to darker and slide right to turn the screen brightness to brighter.
Click "OK" to save and return back to setting interface.

BUZZER TONE

Click buzzer tone setting and select the buzzer toner volume by sliding the screen. Slide left to turn the volume to lower and slide right to turn the volume to higher.

Click "OK" to save and return back to setting interface.

TEMPERATURE UNITS

Click temperature units setting and select the temperature units by touching the screen. The temperature unit selection are ºC / ºF. Click the desire temperature unit and your selection will show as " √ " behind the option.

Click "OK" to save and return back to setting interface.

FACTORY DEFAULT SETTING

Click factory default setting if you wish to restore all the setting into default setting. Select the factory default setting and "YES" button will appear. Click "OK" to conduct the restore to default setting.

(Please be remind that all the data entry that previously saved will be deleted)

THEME

Click theme setting if you wish to change the theme color. The theme color selection are Orange and Cyan. Click the desire color and your selection will show as " √ " behind the option.

Click "OK" to save and return back to setting interface.

7.3 Oven Functions

The features of this oven include the following functions:

CONVENTIONAL HEAT

Suggested temperature: 200 °C

The conventional function is ideal for baking and roasting foods arranged on one rack. Both the top and bottom heating elements operate to maintain the oven temperature. Before starting to cook you should preheat the oven.

Food Item	Shelf Level	Temperature (ºC)	Preheating Time (Mins)	Cooking Time (Mins)
Duck	3	200	15	65-75
Roast beef	3	200	15	70-75
Biscuits (short pastry)	3	180	15	15-20
Tarts	3	180	15	30-35

GRILL

Suggested temperature: 250 °C

The grill function grills large quantities of flat foods, such as steaks, schnitzels and fish. It is also suitable for toasting. Both the top outside element and the top inside element are on in this mode. Before starting to cook you should preheat the oven. (Rotisserie function is optional)

Food Item	Shelf Level	Temperature (ºC)	Preheating Time (Mins)	Cooking Time (Mins)
Cod filet	4	250	5	8-10
Grilled vegetables	3/4	250	5	10-15
Veal steak	4	250	5	15-20
Cutlets	4	250	5	15-20
Hamburgers	3	250	5	7-10
Mackerels	4	250	5	15-20
Squid and Prawn	4	250	5	6-8

DEFROST

Suggested temperature: -

The defrost function is perfect for gently defrosting frozen meat, poultry, bread, cream cakes and much more.

Food Item	Shelf Level	Temperature (ºC)	Preheating Time (Mins)	Cooking Time (Mins)
Frozen Food	-	-	-	-

TOP HEAT

Suggested temperature: 220 °C

This top heat function should be used when cooking cakes placed on one shelf and biscuits that must be well browned. This function provides a more concentrative heat to the surface of food with browning. This is ideal for cooking dishes such as pizza, pie, puff and cupcakes where a crispy top is desired. Before starting to cook you should preheat the oven.

Food Item	Shelf Level	Temperature (ºC)	Preheating Time (Mins)	Cooking Time (Mins)
Browning Food	3/4	220	15	-

FAN GRILL

Suggested temperature: 200 °C

The top central heating elements and the fan come on. This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. Before starting to cook you should preheat the oven. (Rotisserie function is optional)

Food Item	Shelf Level	Temperature (ºC)	Preheating Time (Mins)	Cooking Time (Mins)
Grilled chicken	3	200	5	55-60
Cuttlefish	3	200	5	30-35

BAKE

Suggested temperature: 180 °C

The rear radiant element and fan will operate. The temperature range can be set within the range of 50-250ºC. This program is used to circulate a hot air around the inner cavity of the oven. Suitable for cooking small sized cakes or puff. Before starting to cook you should preheat the oven.

Food Item	Shelf Level	Temperature (ºC)	Preheating Time (Mins)	Cooking Time (Mins)
Tarts	3	180	15	20-30
Fruit cake	2/3	180	15	40-45
Sponge cake	3	160	15	25-30
Small cakes	2/4	190	15	20-25
Cheese puffs	2/4	210	15	15-20
Cream puffs	1/3/5	180	15	20-25
Biscuits	1/3/5	180	15	20-25

PIZZA

Suggested temperature: 220 °C

Combination of the fan and bottom heating elements provides more even heat distribution. Designed with the pizza-lover in mind. This innovative function delivers cooking power for a perfectly crisp, browned base while keeping the topping moist. Before starting to cook you should preheat the oven.

Food Item	Shelf Level	Temperature (ºC)	Preheating Time (Mins)	Cooking Time (Mins)
Pizza	3	220	15	15-20
Roast beef	2	220	10	25-30
Chicken	2/3	180	10	60-70

FAST COOKING

Suggested temperature: 200 °C

The top, bottom element and fan are working together to provide conventional cooking with more even high heat distribution. The temperature range can be set within the range of 50-250ºC. Suitable for pre-packed products such as frozen food that require high temperature program.

Food Item	Shelf Level	Temperature (ºC)	Preheating Time (Mins)	Cooking Time (Mins)
Frozen pizza	2	250	-	12
Frozen turnovers	2	200	-	25
Frozen pie	2	200	-	20
Frozen Lasagne	2	200	-	35

MULTI COOKING

Suggested temperature: 190 °C

The top grilling element switches on with the combination of the fan and bottom heating elements provides more even heat distribution with multi cooking item. This program ideally for cook food with several racks. Food such as meat is place on the bottom rack and delicate food is place on the top rack. Before starting to cook you should preheat the oven.

Food Item	Shelf Level	Temperature (ºC)	Preheating Time (Mins)	Cooking Time (Mins)
Pizza	2/4	220	15	15-20
Lasagna	3	200	10	30-35
Lamb	2	180	10	50-60
Roast Chicken	2/4	180	10	60-75
Potatoes	2/4	210	10	45-60
Cream puffs	2/4	190	10	20-25
Biscuits	2/4	180	10	10-15
Sponge cake	2/4	170	10	15-20
Savory pies	3	200	15	25-30

*The above suggested cooking times are approximate and may vary according to personal taste and conditions. Please be remind that when using the grill and fan grill function, the dripping pan must always be placed on the bottom rack.

SELF-CLEAN

There are three settings can be select. Low, Medium, and High.

Self-cleaning Selection	Duration
Low	Approximately 1 Hours 25 Minutes
Medium	Approximately 1 Hours 30 Minutes
High	Approximately 2 Hours

Before start the self-cleaning function, please remove the wire rack, grill rack and all accessories (including non-stick coating utensil) from the oven. Make sure the oven door is fully closed before you start.

The oven will lock automatically when the oven to start the self-cleaning. The door is able to open once the temperature has fallen below 100 ºC. The exterior of the oven is extremely hot and please make sure nothing is placed on the front door and keep children out of reach from the appliance.

Select the self-clean setting and Click "OK" to start. Timer will show the countdown. After the function has ended, buzzer voice prompt for 2 minutes and touch ⏻ button to exit.

Note: If the self-clean function is activated, it's not able to do any modification. You may only switch off the oven to deactivate this function.

7.4 Oven Operation

Below is the quick overview for the oven operation.

1. Press ⏻ to turn on appliance. The main menu appears in the display with a list of options. Select the program by touching the screen. If the desire program is not appear in display screen, please scroll up or down to search for the programs.
2. After the program is selected, the below option will be appear in the display screen.

- Temperature
- Duration
- Start Time
- Finish Time
- Heating-up Phase

TEMPERATURE

The temperature default setting is 180ºC, the minimum is 50ºC / 120ºF and up to maximum 250ºC / 480ºF. The defrost function will be excluded the temperature setting.

Slide left to lower down the temperature and slide right to set the higher temperature. Each slide is about 10ºC. You may click the fine adjustment +5ºC / -5ºC (in ºC format), +10ºF / -10ºF (in ºF format).

Click "OK" to save and return back to function interface.

DURATION

Click duration and enter cooking duration by touching the keyboard input. The cooking time duration sequence will display as "HOURS : MINUTES" (02:00). The default duration time will be set as 2 hours. If you wish to change the cooking time duration, just set to the desire time you wish to cook by using the keyboard input.

Click "OK" to save and return back to function interface.

START TIME

Click start time and enter cooking start timer by touching the keyboard input. The start time sequence will display as "HOURS : MINUTES" (04:15). The default start time will remain blank unless user wish to apply it. If you wish to set the start time, just set to the desire time you wish to start by using the keyboard input (For example the current time is 04:10 (12Hours Clock format) and you wish to start the oven after 5 minutes, so just set the time to 04:15. The oven will start operate on the set timer).

Click "OK" to save and return back to function interface.

(If the start time setting is not set, the oven will operate on the current clock time and end on the duration time that previously set).

FINISH TIME

Click finish time and enter cooking end timer by touching the keyboard input. The finish time sequence will display as "HOURS : MINUTES" (06:15). The finish time will base on the duration time unless user wish to extend or shorten the time. If you wish to set the finish time, just set to the desire time you wish to end by using the keyboard input (For example the current time is 04:15 (12Hours Clock format) and you duration has been set for 2 hours. The finish time automatically will become 06:15. If the cooking time is shorter, you may key in the finish timer by

using the keyboard input. The oven will end operate on the set timer).
Click "OK" to save and return back to function interface.
(If the start time setting is not set, the oven will operate on the current clock time and end on the duration time that previously set).

HEATING-UP PHASE
Touch the heating-up phase and select the heating-up phase that you wish to apply. The heating-up phase selection are Normal and Fast. Click the desire heating-up phase and your selection will show as " √ " behind the option. The default setting for the heating-up phase will be Normal.
Click "OK" to save and return back to function interface.

7.5 Change the running program
In the process of program is running, you may click "CHANGE" button to return to the interface of function parameters. You may edit the temperature setting, duration, start time, finish time and heating-up phase. The program will stop temporarily until the latest entry has been enter.
Click "OK" to save and continue with the latest program.

7.6 Cancel the running program
In the program is running, you may touch ⬚ button to return to the function interface. The display will show the message as below. Touch "YES" to back on the function interface and will terminate the running program. If you wish to continue to running program, touch "NO" to continue.

7.7 Child Lock

- When the oven is in standby mode, touch ⊞ and hold for 3 seconds, the control panel will be locked.

- When the oven is in operating mode, touch ⊞ and hold for 3 seconds, the current operating interface or function will be locked.

- To release the child lock function, touch ⊞ and hold for 3 seconds, the control panel will be back to normal.

7.8 Kitchen Timer (Reminder)

To set the kitchen timer
Touch △ and enter to setup interface. Click time setting and enter the timer by touching the keyboard input. The timer sequence will display as "HOURS : MINUTES" (01:00). The timer display will show on the top right corner and countdown began.
Click "OK" to save and return back to menu.
(When the time has been displayed in 00:00, the buzzer will ring and last for 2 minutes. If want to stop the prompt within 2 minutes, touch △ and buzzer will stop immediately).

To cancel the kitchen timer
Touch △ and enter to setup interface. Set the time to 00:00 and click "OK" and return back to menu. The timer will cancel and timer display will not show anymore.

NOTE: The kitchen timer does not interrupt the cooking process and only a reminder to the user.

7.9 Recipe

This appliance has different kind of built in recipe, user may find it in main menu.

1. In the main menu, select the recipe program.
2. The default program has been preset 13 kinds of food recipes, select the desire program by touching the screen.
3. After selecting the program, there are multi of default temperature setting will appear which is Light, Medium and Dark. The default setting will always select the Medium temperature, you may adjust the temperate base on your preference.
4. After the temperature has been set, touch "NEXT" to enter the cooking time. The default cooking time will be display and you may adjust the cooking time based on your cooking preference.
5. Place the food on the shelf accordingly and touch "NEXT" to start the program.
6. The program will began after 5 seconds after the program has been selected.

Function	Program	Shelf Level	Default temperature	Cooking time (Minutes)	Default Cooking time (Minutes)
▭	Duck	3	Light: 190 ºC / 374 ºF Medium: 200 ºC / 392 ºF Dark: 210 ºC / 410 ºF	65-75	75
	Biscuit	3	Light: 160 ºC / 320 ºF Medium: 170 ºC / 338 ºF Dark: 180 ºC / 356 ºF	15-20	20
	Bread	3	Light: 170 ºC / 338 ºF Medium: 180 ºC / 356 ºF Dark: 190 ºC / 374 ºF	25-30	30
⚞	Chicken	2	Light: 180 ºC / 356 ºF Medium: 190 ºC / 374 ºF Dark: 200 ºC / 392 ºF	45-60	60

Function	Program	Shelf Level	Default temperature	Cooking time (Minutes)	Default Cooking time (Minutes)
	Potatoes	2	Light: 170 ºC / 338 ºF Medium: 180 ºC / 356 ºF Dark: 190 ºC / 374 ºF	45-60	60
	Fish	2	Light: 170 ºC / 338 ºF Medium: 180 ºC / 356 ºF Dark: 190 ºC / 374 ºF	30-35	35
	Pizza	3	Light: 210 ºC / 410 ºF Medium: 220 ºC / 428 ºF Dark: 230 ºC / 446 ºF	15-20	20
	Beef	4	Light: 190 ºC / 374 ºF Medium: 200 ºC / 392 ºF Dark: 210 ºC / 410 ºF	80-90	90
	Beef steak	4	Light: 170 ºC / 338 ºF Medium: 180 ºC / 356 ºF Dark: 190 ºC / 374 ºF	15-20	20
	Hamburger	3	Light: 190 ºC / 374 ºF Medium: 200 ºC / 392 ºF Dark: 210 ºC / 410 ºF	7-10	10
	Mutton	3	Light: 190 ºC / 374 ºF Medium: 200 ºC / 392 ºF Dark: 210 ºC / 410 ºF	70-80	80
	Fruit cake	2	Light: 170 ºC / 338 ºF Medium: 180 ºC / 356 ºF Dark: 190 ºC / 374 ºF	40-45	45
	Sponge cake	3	Light: 150 ºC / 302 ºF Medium: 160 ºC / 320 ºF Dark: 170 ºC / 338 ºF	25-30	30

8. CLEANING AND MAINTENANCE

Before cleaning or performing maintenance on your oven, disconnect the oven from the power supply. To extend the lifespan of your oven, it must be cleaned frequently.

The enamel or stainless steel parts should be cleaned with lukewarm water without using any abrasive powders or corrosive substances which could damage the surface. If the stains are difficult to be removed, use mild cleaner with hot soapy water to clean the area.

- The inside of the oven should preferably be cleaned after using. With the oven temperature cool down, clean the oven with hot soapy water. The soap must be rinsed away and the interior to dry thoroughly. Avoid using abrasive detergents (for example cleaning powders, acid, thinner and etc.) as these could damage the enamel part of the oven. Never use a steam cleaner to clean the inside of the oven.
- Never put aluminum foil at the bottom of the oven, as the accumulation of heat could compromise the baking and damage the enamel. There is a risk of fire if the aluminum foil or baking material touches the heating element.
- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

Replacing the Oven Lamp
1. Disconnect the oven from the power supply and unplug the oven if the plug is accessible.
2. Remove the glass cover of the lamp holder by turning it counter-clockwise.
3. Turn the bulb counter-clockwise to remove the bulb and replace with a bulb resistant to high temperatures. (300ºC).
4. Replace the glass cover and reconnect the oven to the mains power supply.

Removing the Oven Door
For a thorough cleaning, you can remove the oven door. Proceed as follow:
1. Open the oven door to the fullest extends.
2. Open the lever A completely on the left and right hinge (Fig.2).
3. Hold the door as shown (Fig.3).
4. Gently close the door until left and right hinge levers A are hooked to part B of the door and remove the door when part C is fully attached with door (Fig.4).
5. Reassemble the door by following the above procedures backwards.
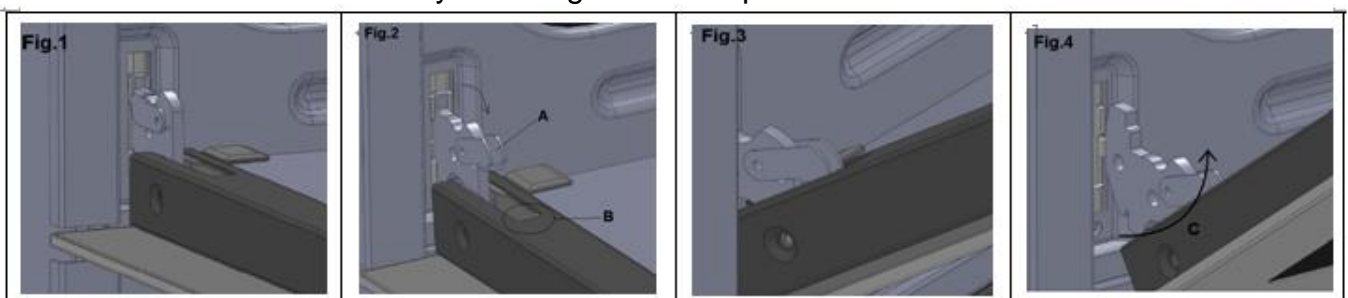
Removing the Inner Glass Door

To remove the inner glass door, proceed as follow:

1. Open the glass door and remove cover A by using push the button on left and right sides (Fig.1)
2. Gently lift up the cover A and remove it (fig.2)
3. Remove the part B and C so that the glass could remove it (fig.3)
4. Gently pull out the inner and middle glass for cleaning (fig.4)
5. Clean the glass and other components with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
6. Reassemble the door by following the above procedures backwards.

Fig.1:

Fig.2:

A

Fig.3:

B   C

Fig.4:
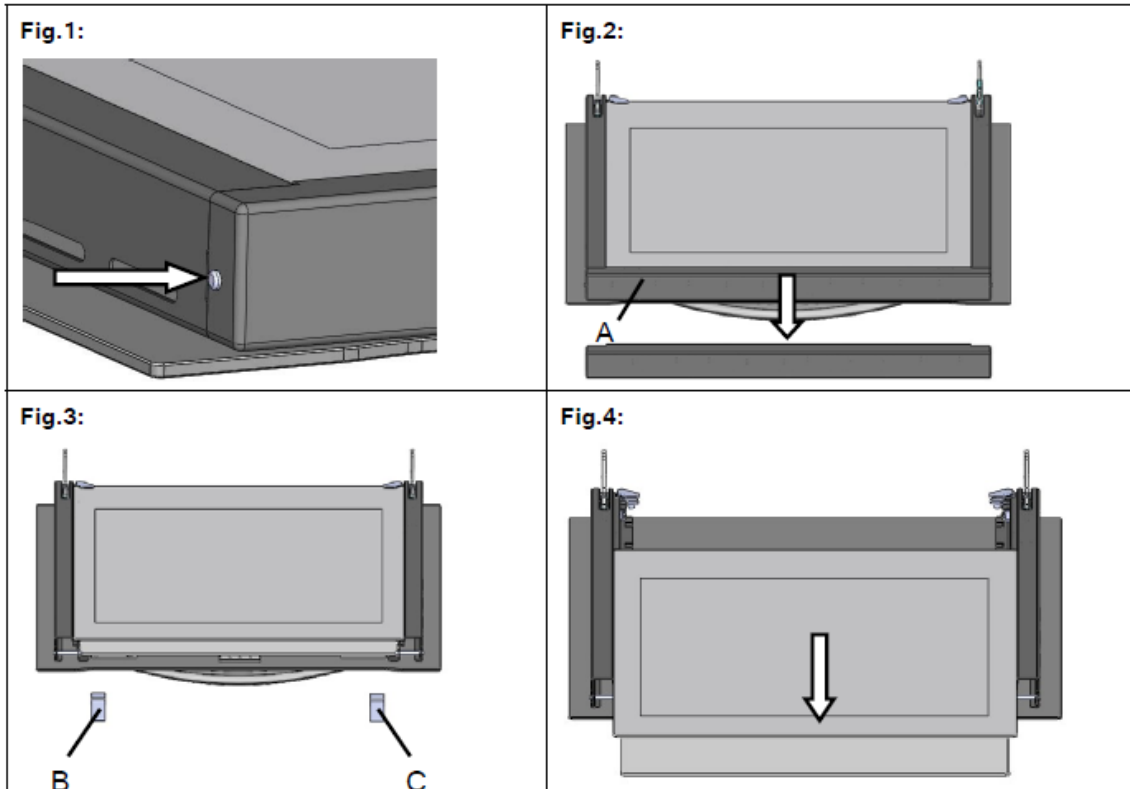
9. TECHNICAL SPECIFICATION

Model	EBO-H7310TFT(SS)
Capacity	73L
Voltage	220 – 240V
Frequency	50/60Hz
Rated Power	2,715 – 3,230W
Product Dimension (mm)	594 (W) x 594 (H) x 548 (D)
Built-in Dimension (mm)	565 (W) x 595 (H) x 577 (D)
Carton Dimension (mm)	647 (W) x 658 (H) x 660 (D)
Gross / Net Weight	43.8 KGS / 40.1 KGS

Notice:

Physical measurement may be different from label because of the products is in continuous improvement. Please refer to physical measurement to make sure definite size.

NOTICE

This product must not be disposed together with domestic waste. It has to be disposed at an authorized place for recycling of electrical and electronic appliances. By collecting and recycling waste, you help to save natural resources and make sure the product is disposed in an environmental friendly and healthy way.

ELBA