



# ELBA

## ELECTRIC OVEN

**MODEL: EEO-D3017(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.


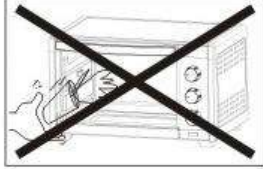

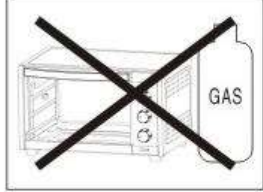
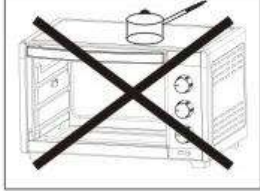
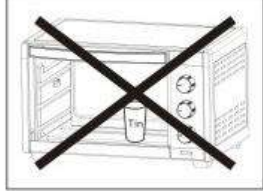

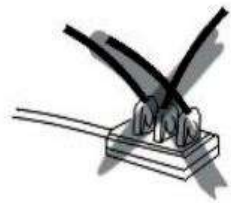
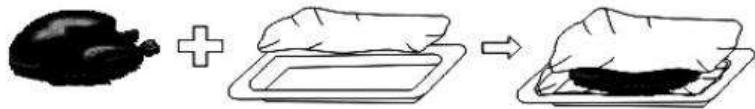
**For The Warranty Terms & Conditions, Please Refer To Warranty Certificate.**

## **IMPORTANT SAFEGUARDS**

When using this appliance, basic precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not operate the appliance with a damaged power cord or plug or after the appliance malfunctions, or it is dropped or damaged in any manner. Return the appliance to the nearest authorized dealer or after-sales service centre for examination, repair or mechanical adjustment.
3. Do not let the power cord hang over the edge of table or hot surface.
4. To protect against electric shock, do not immerse power cord, plug, or the product body of the appliance in water or any other liquids.
5. Unplug the plug from wall outlet when not in use.
6. The use of accessories that are not recommended may cause injuries to persons.
7. Be careful when moving the appliance especially when it contains hot oil or other hot liquids.
8. Never leave the oven unattended while broiling or toasting.
9. Oversized foods or metal utensils must not be inserted into the oven as it may cause fire or the risk of electric shock.
10. Do not store any items such as cardboard, plastic, paper, etc. into the inner oven other than its recommended accessories.
11. Do not cover any parts of the oven with metal foil curtains, cloths, wall as it will cause fire easily.
12. Do not clean the oven with metal scouring pads as it may cause electric shock if touching the electrical parts.
13. Do not use this appliance outdoors.
14. Do not operate the appliance for other than its intended use.
15. 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 the use of the appliance by a person responsible for their safety.
16. Children should be supervised to ensure that they do not play with the appliance.
17. While operating the appliance, keep the appliance out of reach of children.
18. Save these instructions for future reference.

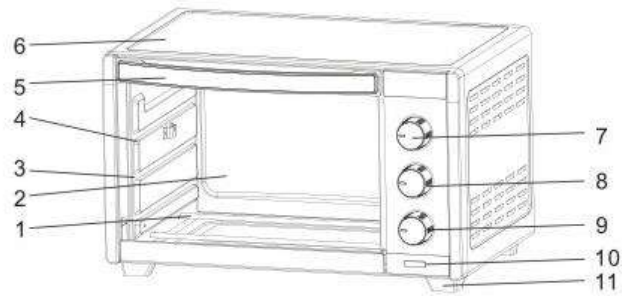
**CAUTIONS!**

<p>Always wear protective insulated oven gloves when inserting and removing foods from the oven.</p> 	<p>Do not apply water to the door glass right after use as it may cause the glass to break.</p> 
<p>To remove the plug from the wall outlet, grasp the plug and not the power cord!</p> 	<p>Do not place the appliance on or near the gas or electric burner, or in a heated oven.</p> 
<p>Do not place anything on top of the oven while operating as it will cause deformation, cracking and etc.</p> 	<p>Any bottled or tinned food cannot be heated directly under the oven or tin would cause broken and scald.</p> 
<p>Beware! While operating the appliance, the product surface will be very hot, use only the door handle or knobs. Let the oven to cool down before removing any parts of the oven for cleaning.</p> 	<p>Insert the plug properly until it sits nicely on the socket. Do not connect multiple plugs to the same outlet!</p> 
<p>It is recommended to insert 2 sheets of aluminum foils to cover the chicken (as per following picture) placed on the baking tray in order to avoid oil splashing.</p> 	

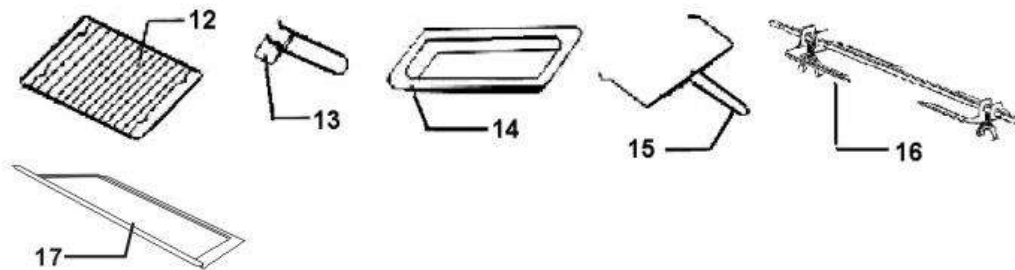


## PRODUCT DESCRIPTION

1. Heating element
2. Door glass
3. Inner oven
4. Rack support
5. Door handle
6. Product body
7. Temperature knob
8. Heating selection knob
9. Timer knob
10. Indicator light
11. Oven leg









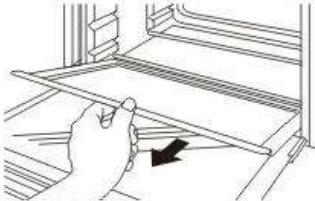
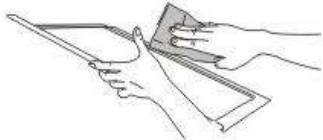
## ACCESSORIES



12. Wire rack
13. Tray handle
14. Baking tray
15. Rotisserie handle
16. Rotisserie forks with thumbscrews
17. Crumb tray

## INSTRUCTION FOR ROTISSERIE FORK

1. Clean the rotisserie handle and rotisserie forks with detergent and make them dry before using.
2. Screw out and remove the forks from the rotating bar.
3. Insert the chicken or another food in the rotating bar and make sure it is stable. Then insert the forks to fix the food and screw down.
4. Adjust the position of the food to the middle of the rotating bar so that the food can be heated evenly.
5. Put the rotisserie forks on the supporter inside the oven, then set up the suitable time, function and temperature.
6. After the food is ready, wear gloves and take out the rotisserie forks by using the rotisserie handle and put the food on the baking tray.

Accessories	Foods (for reference only)	To use the tray handle
Baking tray 	1. Roast chicken wing 2. Hamburg steak 3. Gratin 4. Cake 5. Other oven-cooked foods	
Wire rack 	1. Baked potatoes 2. Dry food	
Baking tray and wire rack 	1. Broiled fish	
Crumb tray 	<b>Remove the crumb tray</b> 	<b>Cleaning</b> 

The tray is not perfectly square.

**Note:** Be careful when removing pudding or any others hot liquids from the oven after cooking.

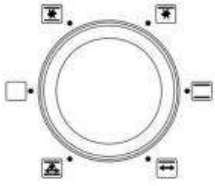


















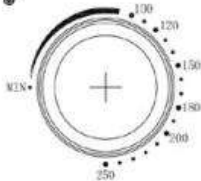
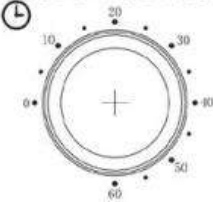
## RACK SUPPORT

1. There are 3 levels of rack support cater for different type of dishes you want to cook. You can adjust the cooking position by slotting the baking tray and wire rack at top, second, third rack support.

2. For example, when making macaroni gratin and you want to have the top part to be cooked the most, use the top or second rack support. For roasting a chicken, you can use the third rack support.

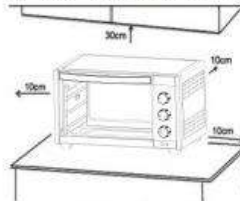


## CONTROL KNOB

<p><b>Heating selection knob</b></p> 	<table border="1"> <tr> <td></td> <td>No heating</td> </tr> <tr> <td></td> <td>top and bottom heating + convection</td> </tr> <tr> <td></td> <td>top heating + convection</td> </tr> <tr> <td></td> <td>top and bottom heating</td> </tr> <tr> <td></td> <td>top heating + rotisserie</td> </tr> <tr> <td></td> <td>top &amp; bottom heating + convection + rotisserie</td> </tr> </table>		No heating		top and bottom heating + convection		top heating + convection		top and bottom heating		top heating + rotisserie		top & bottom heating + convection + rotisserie
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<p><b>Temperature knob : 100- 250°C</b></p> 	<p>Set the temperature that suits the foods by turning the knob clockwise.</p>												
<p><b>Timer knob: 0 – 60 minutes</b></p> 	<p>Set the timer according to your desired cooking time.</p> <p><b>Caution: Do not open the door glass while the oven is operating!</b></p>												

## OPERATING THE APPLIANCE FOR THE FIRST TIME

1. Unpack the appliance and place it on a flat horizontal counter top. Check all the accessories whether all in good condition.



2. For correct operation, the oven must have sufficient airflow. Please follow the above picture for the correct position.
3. For initial use, please clean the accessories with detergent and water. Wipe the inner oven with dry cloth.
4. Re-assemble the accessories into the inner oven and insert the plug into the wall outlet.
 

**Note:** Ensure the timer knob is switched to “off” sign position.
5. Turn the temperature knob to max level- 250°C while set the timer button approximately 15 minutes to eliminate the oil that still remain in the inner oven.
 

**Caution:** The body and inner oven can be very hot after preheating.
6. Do not worry about the smoke as it is normal for the first time heating. The smoke will disappear after about 20 minutes.
7. Insert foods that need to be preheated and adjust the temperature, timer and heating type that suit the food.



## OPERATING THE APPLIANCE

1. In general, it is not necessary to preheat the oven but for better cooking result, complete step 5 (under operating the appliance for the first time) every time before storing food into the oven.

**Caution:** The body oven can be very hot after preheating.

2. Insert foods that need to be preheated and adjust the temperature, timer and heating knob that suit the foods.

Note: Temperature set at 100°C, the heating element will appear grey color (it is normal). When the temperature set at 200°C, the heating element will turn to red color.

**Warning:** Do not touch the heating element while operating the oven even it looks grey. At this stage, the heating elements have start to preheat and it might be very hot at the surface. Due to life cycle of the heating elements, after several usage, the heating element might not have the same color like the first time use. However, it is normal and the cooking result is still well.

## BAKING REFERENCE

When using this oven to bake or cook based on one's own recipe, the cooking result may vary from the original recipe. In this case, temperature as well as time needed to be adjusted accordingly for optimum cooking result.

Type of foods	Number	Temperature (°C)	Timer (min.)
Sandwich	2~3pcs	200	2~4
Toast	2~4pcs	250	2~6
Hamburger	2~3pcs	200	3~6
Fish	1~2 pcs	200	6~11
Ham	2~3cm	200	6~11
Sausage	3~4pcs	200~250	7~11
Cake	1	150	18~30
Steak	1~2cm	250	9~15
Chicken	Half chicken	180~200	30~40

## CLEANING AND MAINTENANCE

1. After use, power off the switch and unplug the plug from the wall outlet. Allow the appliance to cool down before cleaning.
2. Wipe the baking tray, wire rack and tray handle with absorbent paper or towel or soft cloth.  
**WARNING:** Never immerse the appliance in water or any other liquids for cleaning.
3. Store the appliance in a safe clean place.

## ENVIRONMENT-FRIENDLY DISPOSAL



You can help to protect the environment!

Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal centre.

**ELBA**