

DiLUSO

**Side Opening Door
Built-in Oven**

OV608SDS

Installation and Operating Manual

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Important Notes

Dear Customer

Thank you for choosing our product. This appliance is easy to use; however please read this handbook carefully before installing and operating it. Herein, you will find the correct method of installation and tips for best use and maintenance of the product.

- Do not use the oven door handle while moving the appliance, such as to move it out from the packing box.
- This appliance is designed to be handy for any adult to use at home. Do not allow children to play with it. Children need to be supervised when the product is in operation so that they do not go near the oven and touch the hot surfaces.
- Do not touch the heating elements inside the oven.
- This product must be connected in accordance with current electrical regulations. A fixed wiring installation is to be done only by an authorised electrician.
- Before maintenance or cleaning of the product, disconnect the appliance from the mains and wait for the oven to cool down first.
- For any repairs, always contact authorised Customer Service Centre and ask for original spare parts. Repairs by untrained people may lead to damage and void the warranty.

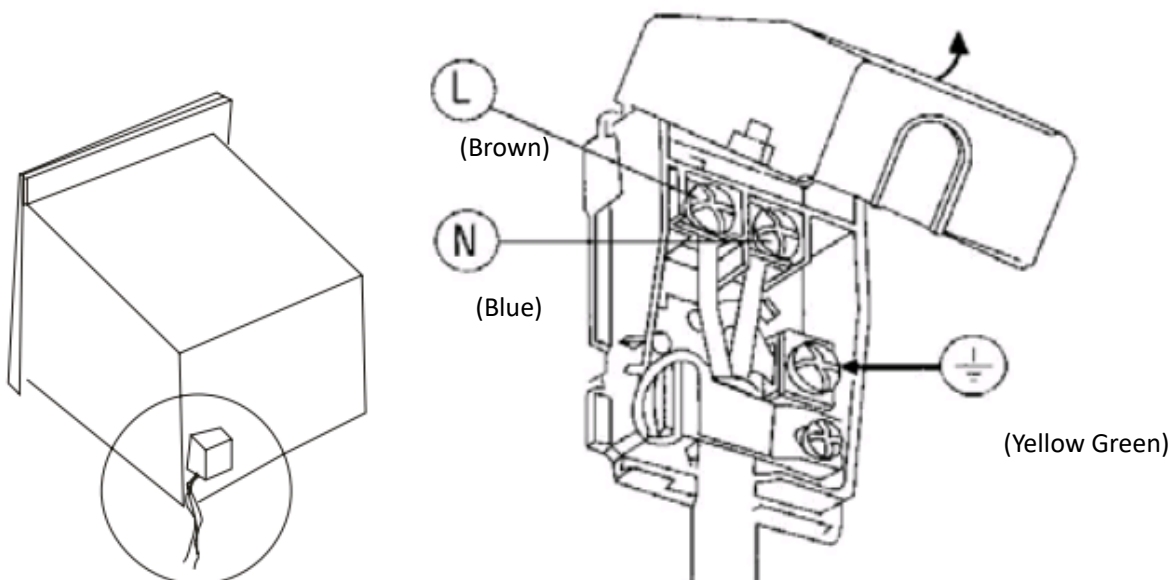
- **Power Connection:**

THE APPLIANCE MUST BE CONNECTED IN ACCORDANCE WITH CURRENT ELECTRICAL RULES AND REGULATIONS. INSTALLATION IS TO BE DONE ONLY BY AN AUTHORISED ELECTRICIAN.

WARNING: THIS APPLIANCE MUST BE EARTHED

Main connection can also be made by fitting a single phase 15amp switch with a minimum gap between the contacts of 3mm.

Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.



Before connecting to the mains, make sure that:

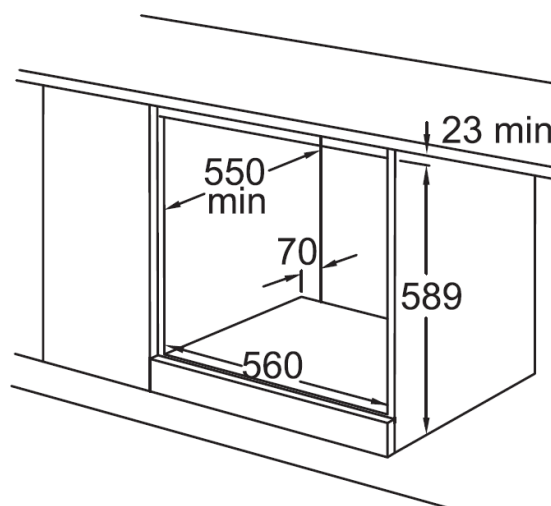
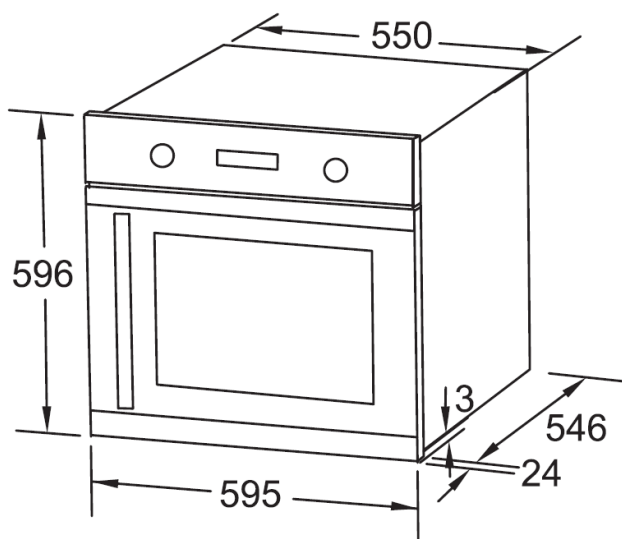
- The electric meter, safety valve, feeding line and socket are adequate to withstand the maximum load required (refer to product data label for maximum load)
- The supply system is regularly earthed, according to the regulations in force.
- The isolation switch can easily be reached after the oven is installed.
- After connection to the mains, check that the supply cable does not overheat.
- Never use reductions, shunts, adaptors that can cause overheating or burning.
- The supply cable must be positioned so that it does not exceed 50°C above room temperature at any point of its length.

The manufacture shall not liable for any direct or indirect damage caused by faulty installation. The installer must ensure that the product installation and connection complies with the local and general regulation in force.

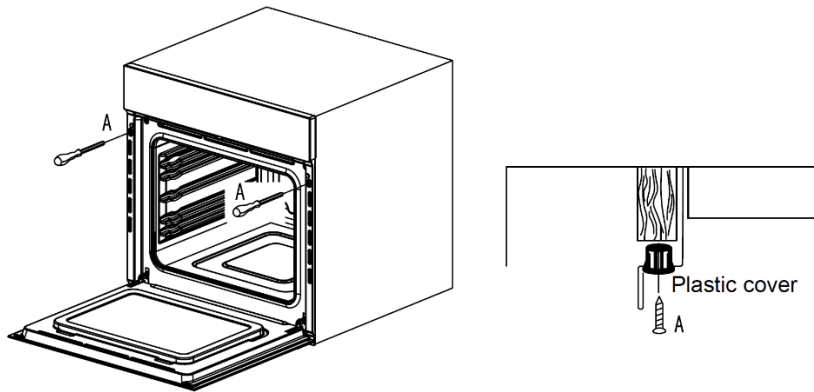
Installation Instruction

Important!

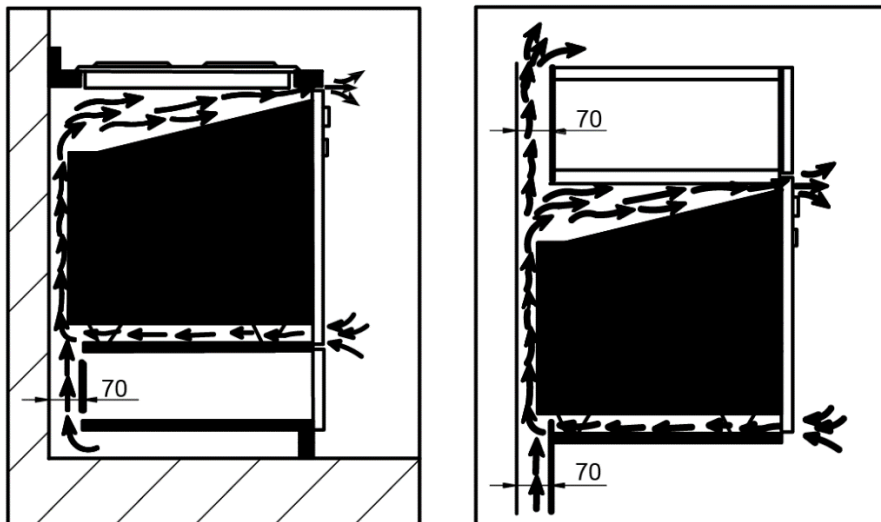
Unplug the oven before performing installation or maintenance



- Fit the appliance into its surround (beneath a work-top) by inserting screws into the 2 holes that can be seen in the frame of the oven when the door is open.



- The sides and the face surface where the oven is to be installed should be milled to allow sufficient air intake and circulation around the oven, to avoid causing any damage to the furniture.
- Ensure the oven is secured firmly in place as described above, and insulate electrical connections in order to avoid contact with metallic parts. Any protective parts must be secured so that they can only be removed with the use of tools. The adhesive joining the rolled sections to the cabinet has to withstand temperatures no lower than 120°C to avoid deformations or instability.
- For the most efficient air circulation, the oven should be fitted according to the dimensions shown. The rear panel of the cabinet must be removed so that air can circulate freely. The cabinetry above and below the oven should also have a minimum 70mm rear cavity to ensure sufficient airflow. Do not switch on the appliance before it has been fully and correctly installed.



Before using the oven, we suggest to:

- Remove the special film covering the oven door glass (if there is any)
- Heat the empty oven at max. temperature for 45 minutes. This is to remove any unpleasant smell caused by working residues.
- Carefully clean the internal cavity of the oven with soapy water and rinse it.

IMPORTANT!

When the oven is in operation, hot surfaces might occur at the oven door. Make sure children do not go near the oven when it is in use.

Technical Specifications

Product	: OV608SDS
Voltage	: (220 – 240) Vac
Frequency	: 50Hz
Maximum Power	: 2700-3220W
Oven Capacity	: 67 litres

About The Oven

The **OV608SDS** oven offer large capacity of 67L and 8 cooking functions. User can do cooking on several shelves at a time or cook in large quantity which the traditional ovens do not allow.

In order to cool down the external temperature of the oven, a cooling fan blows a stream of air between the control panel and the oven door.



Oven Timer/Clock

Cooking Duration —



— Timer



— Local Time





Setting the Local Time

Note : The oven only operates after the local time has been set.

When the oven is first connected to power, icon  flashes automatically.

- Use the “+” and “-” button to increase or decrease the value in order to set the local time.
- Wait for approximately 5 seconds, flashing stops and local time is set. The oven is now ready to use.





The local time setting may only be changed while the oven is in standby mode, and not working. To change the local time, press  button a few times until icon  flashes, and set the time by using the “+” and “-” button.



Setting the Timer






This function does not interrupt cooking and does not affect the oven; it is simply used to activate the buzzer when the set amount of time has elapsed.

- Press the  button a few times until the  icon begin to flash.
- Use the “+” and “-” button to increase or decrease the value in order to set the alarm. Maximum setting range is to 2 hour 30 min.
- Timer is set when the  icon is no more flashing and stay lit up. Display will now show the remaining time. Display will show in seconds if the countdown is less than 1 minute. Press  button to see the local time. When this period of time has elapsed, the buzzer will ring for 2 minutes. Press any button to cancel to buzzer.

Program Cooking

A cooking function can be selected before or after programming takes place.

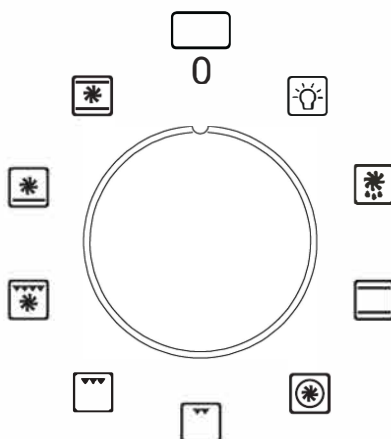
Setting Cooking Duration

- Press the  button a few times until  icon begin to flash.
- Use the “+” and “-” button to increase or decrease to set the cooking duration.
- Cooking duration is set when the  icon is no more flashing and stay lit up. Local time is displayed.
- When the set time has elapsed, the oven will stop cooking and the buzzer rings for 2 minutes. Press any button to cancel the buzzer.

After cooking, oven display will be off if there is no operation for more than 5 minutes. Press any key to activate the control panel.

Oven Functions

All functions will start working after the temperature is set by using the temperature knob.



Defrost – The fan operates without the heating elements. Can be used to defrost frozen food. The required time for defrosting depends on the type and quantity of food, and the room temperature. Always check food packaging for instructions.



Conventional – The traditional way of cooking, using the bottom and top heating elements to provide heat from above and below. It is ideal for pastries and for slow cooking at a low temperature.



Fan Forced – The circular heating element and the fan comes into operation. Heat is distributed evenly to all levels. Several dishes can be cooked on different shelves. Fan forced mode is ideal for baking, cooking large serves of food and cooking different dishes together.



Half Grill – The inner top heating element operates. Provides direct heat to the top surface of the food. It is suitable for small portions of foods, e.g. toast. Keep oven door closed when in use.



Full Grill – Both outer and inner part of the top heating element operates. It is more suitable for grilling larger portions of foods than the half grill function, e.g. sausages, steaks, fish. Keep oven door closed when in use.



Full Grill + Fan – Both inner and outer part of the top heating element operates with fan assistance. The fan disperses the radiant heat from the elements. Suitable for browning food, whilst keeping it moist. The door must be closed whilst grilling.



Bottom Heating + Fan – Bottom heating element operates with fan assistance. It is perfect for dishes with a pastry base and filling, such as custard tarts. It is also suitable for heating precooked foods, or to sterilize preserving jars.



Top + Bottom Heating + Fan – Provides even heating with the top and bottom element and the fan operating simultaneously. Food will be browned on top and heated from bottom.

Practical hints to save energy

The oven can be switched off several minutes before cooking end; the residual temperature is enough to complete cooking. Open the oven door only when it is absolutely necessary; to check the cooking phase, look through the glass door (the inner cavity light is always on).

Pieces of general advice

The oven offers various kind of heating:

1. The conventional heating for the cooking of special roasts
2. The fan forced heating for the cooking of cakes, biscuits and similar.

If the fan heating is chosen, it is recommended to take advantage of it by cooking on more levels to prepare a complete menu, to save time and energy.

Fan heating

By this function a continuous circulation of warm air is created, suitable for the cooking on multiple levels. The oven will reach the preset temperature in a very short time.

Conventional heating (the upper and lower heating element operate)

It is especially suitable for the cooking of game and as well as for the cooking of bread and sponge cakes.

It is advisable to place food into the oven after preheating it.

Grill Cooking (the two upper heating elements works)

To cook with the grill, pre-heat the oven for about 5 minutes. During grill operation the heat comes from above; and it is suitable for thin cuts meat and for toasts. The table shows some examples of cooking times and shelf positions. The cooking times vary according to the type of food, its homogeneity and volume.

Cooking Of Pastry

The air circulation of the oven assures an instantaneous and uniform heat distribution. More trays can be inserted into the oven together with the pastries, taking care not to use the top level. Together with the pastry, other foods can be cooked at the same time (fish, meat, etc.), provided they can be cooked at the same temperature.

GRATINATING (use either the inner upper element or both inner outer upper elements)

“Gnocchi alla romana”, polenta pasticciata, rice, lasagnas, noodles and vegetables dressed with béchamel are typical preparation for this type of cooking.

Pizza or Focaccia

Use a light aluminium tray with a maximum diameter of 30cm, placing it on top of the rack supplied. If the pizza has a lot of toppings, it is recommended to add the mozzarella cheese on top of the pizza halfway through the cooking process.

Cooking Time

The table shows some examples for the adjustment of the thermostat and of the cooking time.

*The cooking times can vary according to the type of food, its homogeneity and volume.

*For the beef, veal, pork and turkey roasts, with bones or rolled, add about 20 minutes to the times shown in the table.

*The times indicated in the table refer to the cooking of one dish only; for multiple dishes, the cooking times should be increased by 5-10 minutes.

Nature of food	Oven Temp.°C	Time Minutes
General	220--250	Relative to Qty
Long-cooking roast	225--250	50--60
Fowl (duck)	210--250	150--180
Poultry	225--250	50--60
Game	200--225	Relative to Qty
Fish	180--200	20--25
Pastries	160--200	60--70

Food	Qty. Kg	Temp. °C	Pre-heat time in minutes	Time in min.
Veal cutlet	1	250	5	8--10
Lam cutlet	1	250	5	12--15
Liver	1	250	5	10--12
Chopped meat roulades	1	250	5	12--15
Veal heart	1	250	5	12--15
Roast in the net	1	250	5	20--25
Half-chicken	1	250	5	20--25
Fish filet	1	250	5	12--15
Stuffed tomatoes	1	250	5	10--12

Cleaning and Maintenance

Caution: Prior to cleaning or maintenance, always disconnect the power supply.

Make sure that steamer cleaner is not used.

Check the oven rubber seal condition on a regular basis. Clean it if necessary. Avoid using abrasive cleaners. Should it be damaged, contact the nearest after sales service centre.

Never line aluminium foil at the bottom of oven, as this will cause heat accumulation and lead to damage the oven enamel.

1) CLEANING OF STAINLESS STEEL

In order to have your oven retains its new appearance; regular cleaning and care should be performed to protect the s/steel finishes.

Never use gritty or abrasive sponges. Stubborn stains can be removed by soaking in hot water, standard stains can be removed by applying a clean cloth soaked in soapy water before spillage becomes cold or dries up. Acidic materials like vinegar and citric juices etc can damage the most resistant surfaces. If a spill occurs wipe it immediately.

Note : Use only damp cloth to clean the stainless steel panel with printed wording. Stainless steel cleaners and similar products may remove the print.

2) OVEN CLEANING

Oven spillages should be cleaned straight away. Leaving it will cause burning and smoking inside the chamber of oven the next time oven is used. Leaving spillage's can cause permanent damage to the enamel thus making it extremely hard to remove in the future. A non-caustic cleaner is recommended to clean the chamber of the oven. Do not use abrasive scourers, sponges, cleaning products. Wipe out oven regularly and properly while oven is still warm with hot soapy water and a soft cloth.

3) TOP HEATING ELEMENT

This element must never be sprayed with any detergents. A damp cloth and a bottlebrush can be used to clean the roof of the oven and the element itself. Never soak the element and always dry it after cleaning as not doing so can lead to deterioration. This area should be cleaned regularly as cooking fats spit up and stick to the ceiling and the element which will burn and smoke, giving out unpleasant odours.

4) LOWER GRILL

Support the front of the grill element while removing the screws retaining the element. Lower the front of the element carefully to the rest position. When cleaning the oven, pay attention so that not apply any forces to the grill element. When the cleaning is completed, carefully remove all cleaning chemicals and water from the grill element. Raise the front of the element into position and secure with the screws.

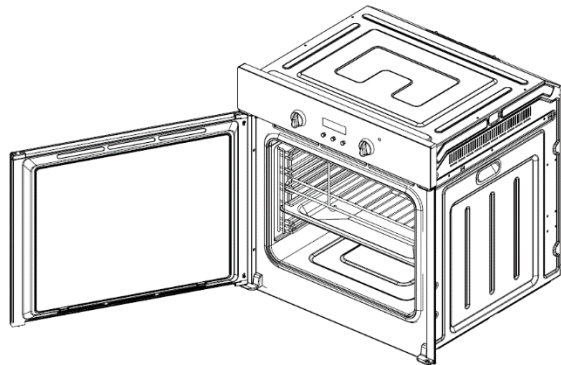
NEVER USE THE OVEN WITH THE GRILL ELEMENT HANGING DOWN!

5) CLEANING OF OVEN DOOR

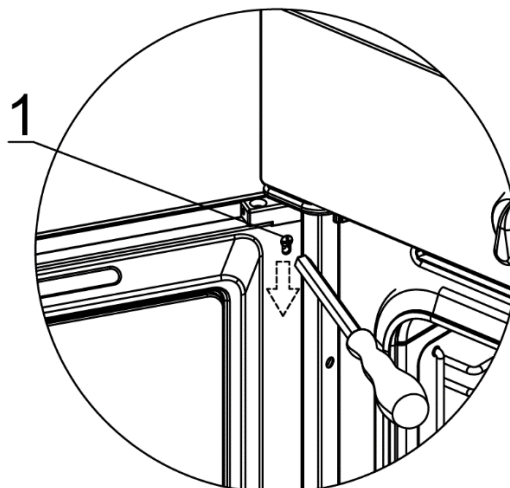
Clean the glass door by using damp cloth and dry it. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass door as they may scratch the surface and cause glass shattering.

6) REMOVING THE OVEN DOOR

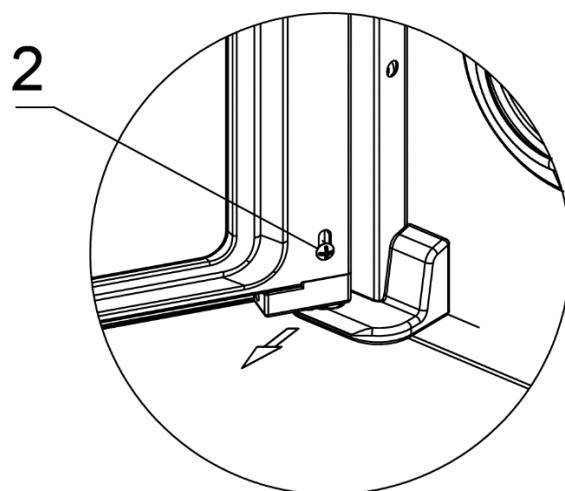
To make it easier to clean the oven chamber, the oven door could be removed. Open the oven door widely as shown in the figure below.



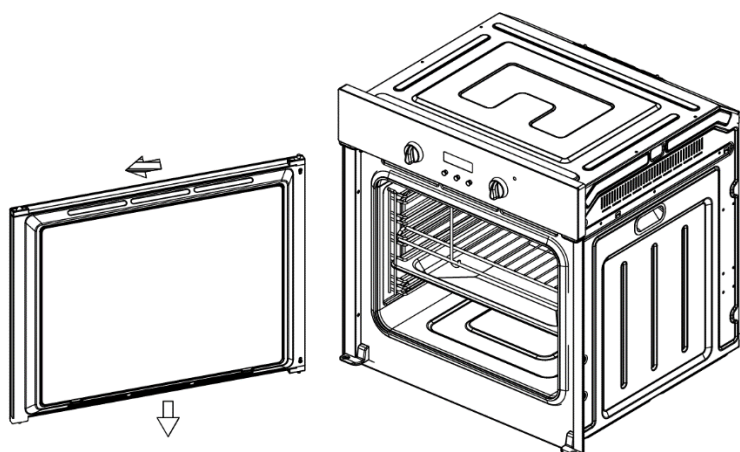
Loosen up screw 1 and push it downwards, and pull the door out from the top fix support.



Take the door out from the bottom fix support directly.

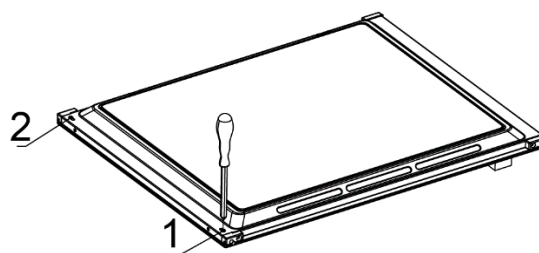


The side opening door is completely separated from the oven.

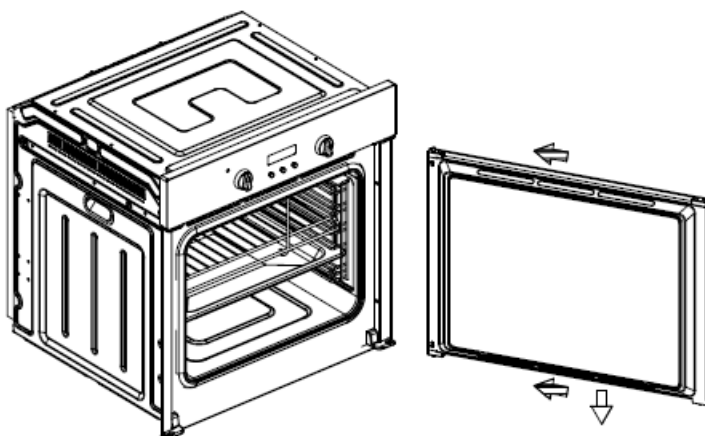


7) ASSEMBLE THE OVEN DOOR (CHANGING THE DOOR OPENING SIDE)

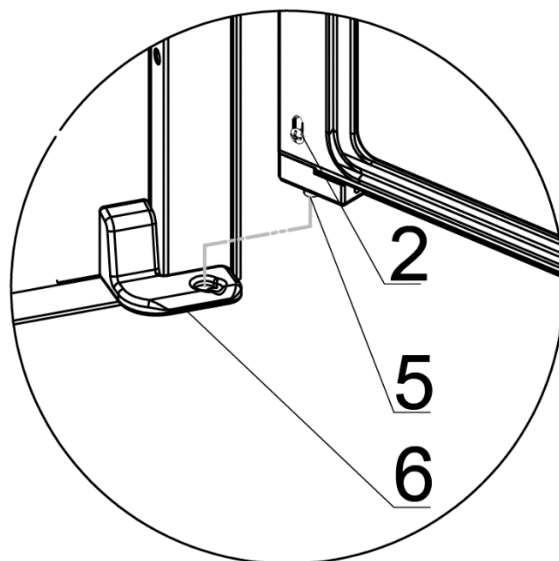
After the door is removed from the oven, if the user wishes to change the door opening side, then tighten the opposite side screw 1 at the upper position, and loosen up screw 2.



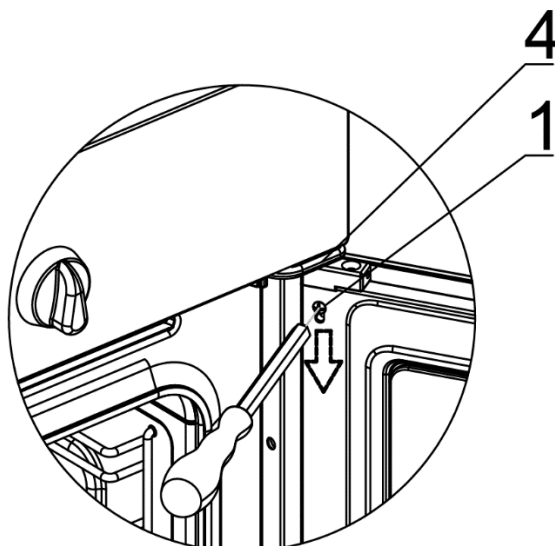
Prepare to assemble the door to the opposite door spindle. At this moment, screw 2 is downwards and screw 1 is upwards.



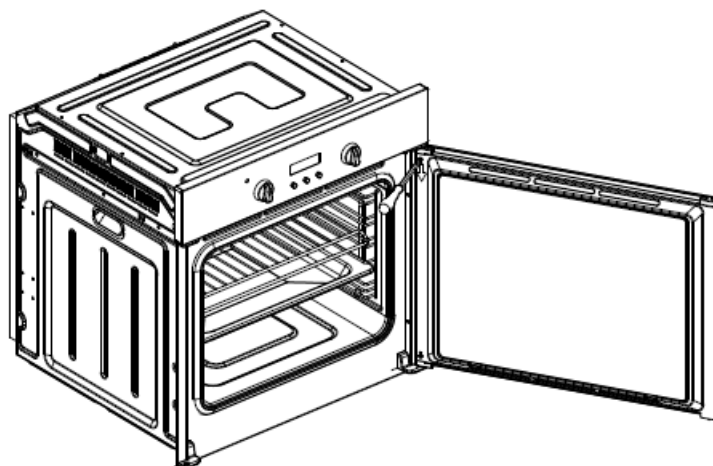
Assemble the door at the bottom fix support first, insert lever 5 to bottom fix support 6.



Assemble the door to the top fix support. Tighten screw 1 to the upper position with screwdriver.

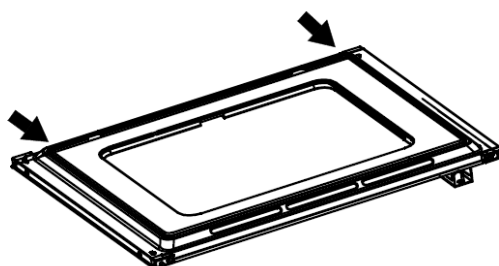


Door direction change is completed.

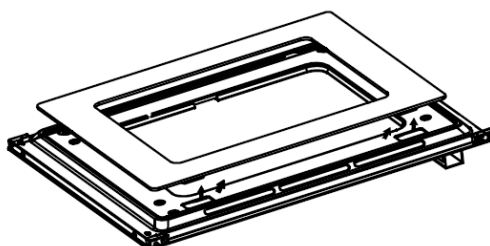


8) REMOVING THE DOOR GLASSES

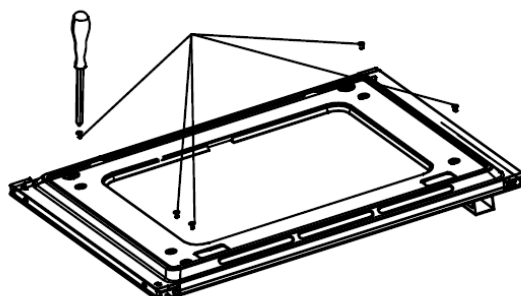
Use a flat screwdriver to pry open the inner of the oven door.



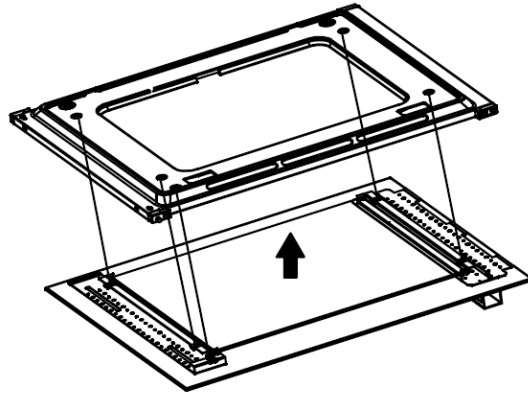
Remove the inner glass.



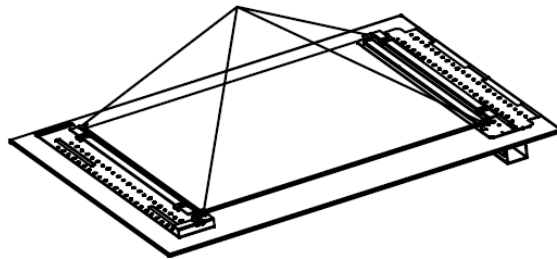
Loosen up the 5 screws on the door frame



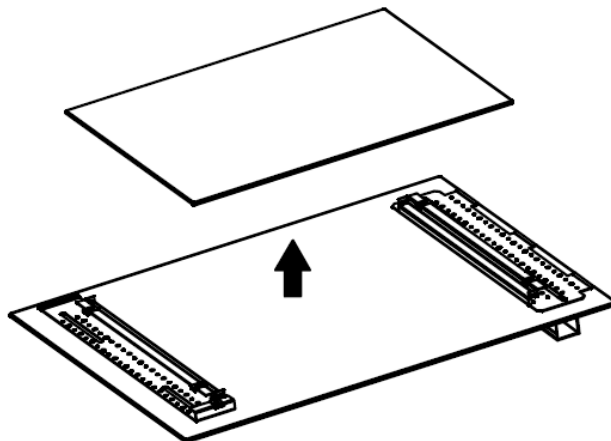
Remove the door frame.



Pry open the 4 fixing pieces on the glass holder bracket.



Remove the middle glass.



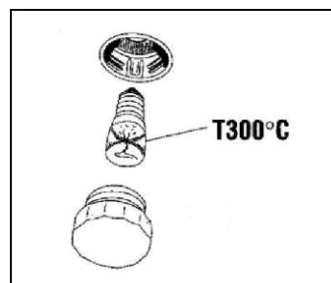
9) REPLACING THE OVEN BULB

Once the oven has been electrically disconnected, unscrew the glass protection cap and the bulb, replacing it with another one suitable for high temperature 300°C.

It should be fit below points:

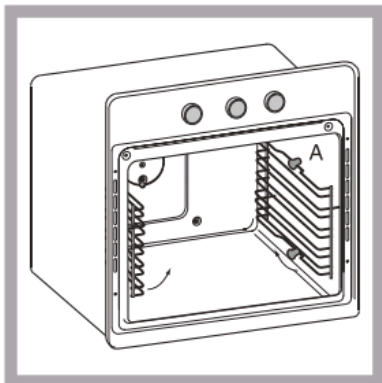
Voltage: 220-240Vac Power: 15W E14

Reassemble the glass cap and reconnect the oven.

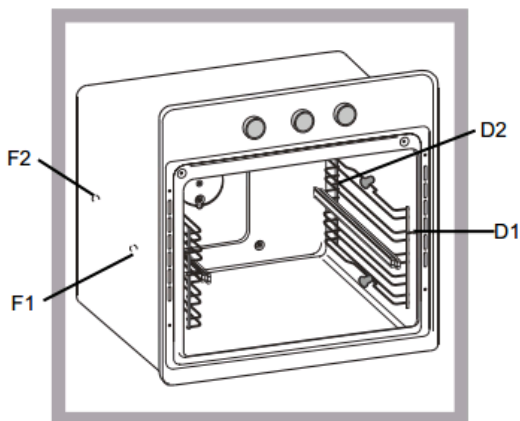
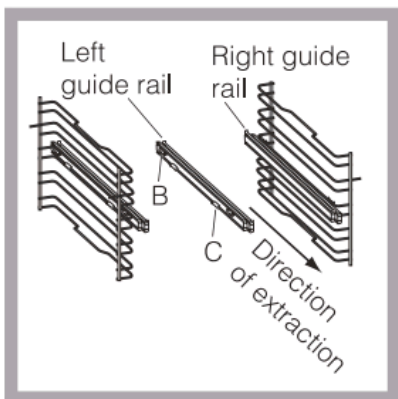


10) TELESCOPIC RACKS ASSEMBLY

To assemble the telescopic arms :



Remove the two frames, lifting them away from spacers A



Warning:

1. Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electrical shock.
2. Accessible parts may become hot during use. Young children should be kept away.
3. 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.
4. Steam cleaner is not to be used.
5. Fixed wiring must be protected.
6. The door should be situated more than 85 mm above floor after installation of the oven.
7. Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
8. When it is in use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

9. Surfaces of storage drawer can get hot.
10. The oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance to instructions.
11. The control panel is only to be connected to the heating units specified in order to avoid possible hazards.
12. This product must not be disposed with the domestic waste. It has to be disposed at an authorised bin for recycling the appliances.
13. This appliance is not intended for use by person (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction regarding the use of the appliance by personnel who is responsible for their safety.
14. Always make sure the knobs are in the "0" position when the appliance is not in use.

Dear Customer,

To protect the surrounding furniture cabinets, after cooking is completed, the cooling fan may stay on until the oven has cooled down sufficiently. If you have had the oven on for hours at a time, this fan might stay on for up to 60 minutes after you turn off the oven.