

DiLUSO

Built-in Oven

OV908DSL

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.

- 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.

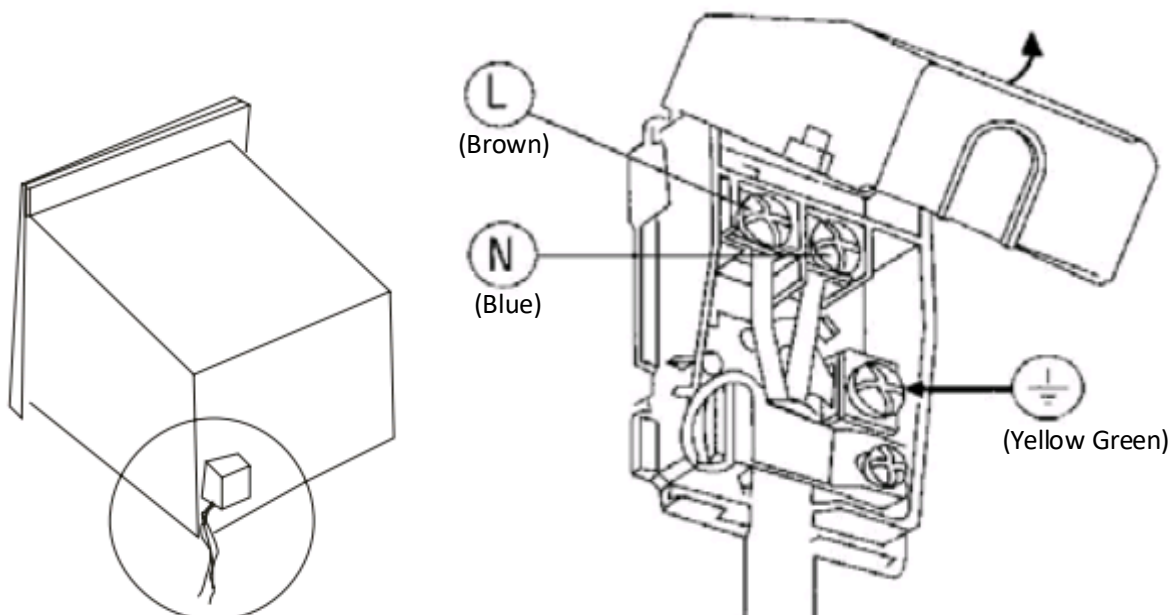
- **Power Connection:**

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 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.



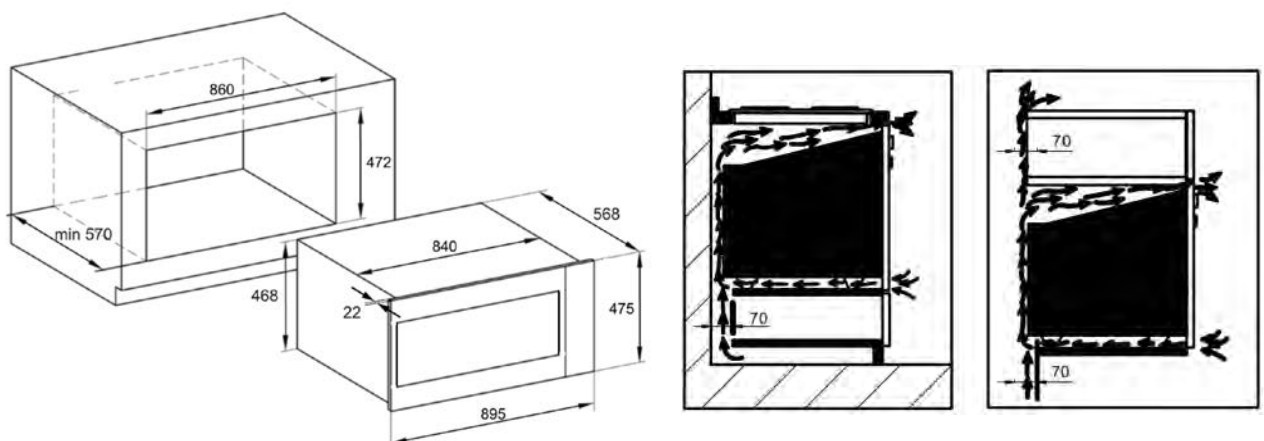
Before connecting to the mains, make sure that:

- The electricity 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 manufacturer shall not be 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 regulations in force.

Installation Instruction

- Fit the appliance into the cabinetry by inserting screws into the 4 holes that can be seen in the frame of the oven when the door is open. Do not forget to place the special spacers provided between the hole and the screw itself.
- 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 cabinetry.
- 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 at least 120°C of heat 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 panel to which the oven is fitted should have a gap of at least **70 mm** at the rear. To provide adequate ventilation, there must be appropriate ventilation openings in the front bottom and the top part of 200cm², and an exhaust opening at the bottom of at least 200cm², and an exhaust opening of at least 60cm².
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, the oven door will heat up. Make sure children do not go near the oven when it is in use.

Technical Specifications

Voltage : (220 – 240)Vac
Frequency : 50Hz
Maximum Power : 3400W (240Vac)
Oven Capacity : 100 litres

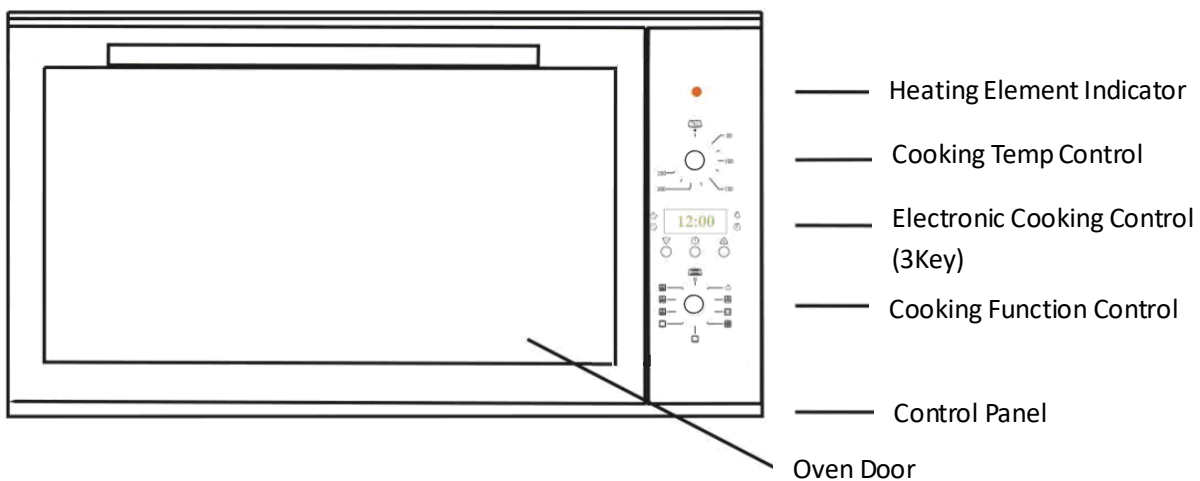
Powers at different function :

Oven lower heating element : 1300W
Oven upper heating element : 1050W
Oven light : 25W
Medium grill heating element : 2000W
Total grill heating element : 1050 + 2000W
Circle heating element : 2800W

Accessories :

Synchromotor : 4W
Shaded motor (back) : 25W
Shaded motor (top) : 15W

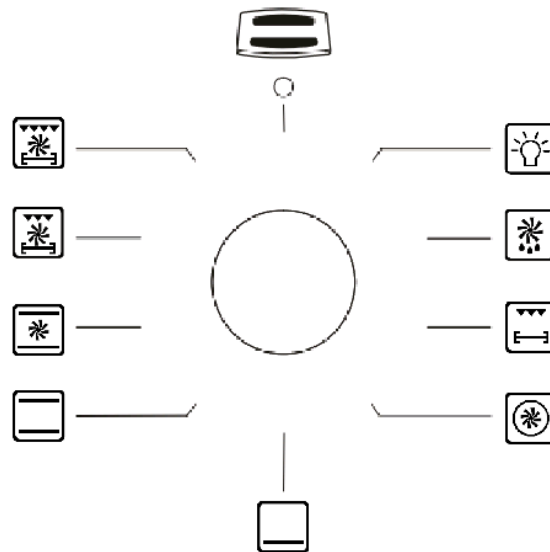
Control Panel



Note : When the heating element is working , the indicator will be on. When the oven temperature has reached the set temperature, the indicator is off.

Oven Cooking Functions

The **OV908DSL** oven is an eight-function oven. The selection between the cooking functions can be done by setting the electronic programmer to the manual position or by the cooking function control & temp control knobs.



Oven light - When the function control knob is at any position other than the "0", the oven light is on.



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.



Full Grill – Both outer and inner part of the top heating element operates. It is more suitable for grilling larger portions of foods, e.g. sausages, steaks, fish. Keep oven door closed when in use. The rotisserie can be used with this function.



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.



Bottom Heat – Operates the bottom heating element, for more focused heat and control. Use this function to achieve crispy bases in pies and pizzas. Also suitable for slow cooking or reheating meals.



Conventional – The traditional way of cooking, using the bottom and top outer heating elements to provide heat from above and below. It is ideal for pastries and for slow cooking at a low temperature. Best positions are shelf levels 2 and 3.



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



Half Grill + Fan – With fan assisted, the inner top heating element is able to give a very generous coverage of the grill tray from rear to front. Suitable for cooking small portions of food. The rotisserie can be used with this function.



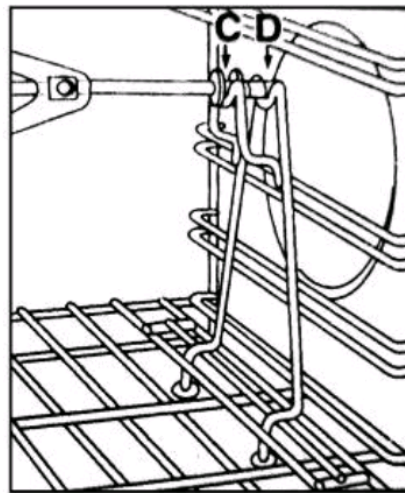
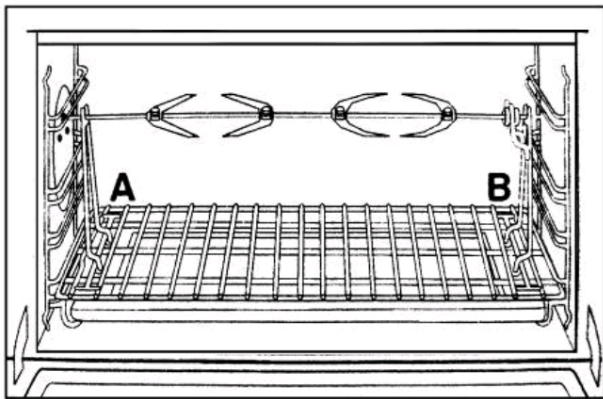
Full Grill + Fan – Both inner and outer part of the top heating element operates with fan assistance. The fan disperses the radiant heat from the elements. Suitable for browning food, whilst keeping it moist. The door must be closed whilst grilling. The rotisserie can be used with this function.



Off

Rotisserie

The **OV908DSL** oven is equipped with a removable multiple skewer rotisserie positioned parallel to the back of the oven. Slide the meat to be cooked into the spit lengthwise, keeping it in place with the adjustable forks.



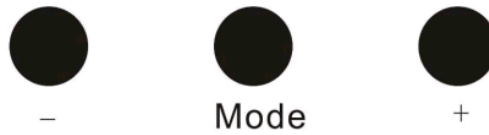
Place the holders, "A" and "B" as shown in the picture above, with the feet placed on the baking tray as pictured. Rest the groove end of the rod on the guide "D" then slid the rod into the hole for the motor shaft and place the grooved end of the rod on the guide "C".

Now, you can start the motor by setting the oven function to any one of the grill settings.



Electronic Timer (3 Keys)

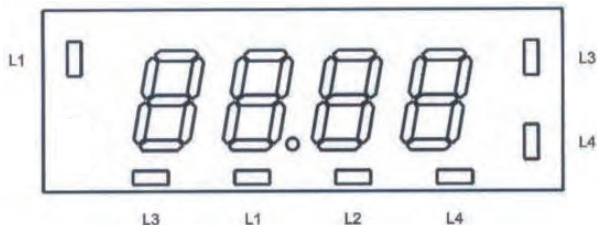
This timer is set and controlled by using 3 keys. The keys functions are shown below :



The 3-key electronic timer could be used for

- Countdown
- setting cooking duration
- setting cooking end time
- setting local time

By pressing the mode key, you can switch between the four functions mentioned above. “+” a”-“ keys are used for adjusting the time.



L1 : Cooking Duration

L3 : Countdown

L4 : Local Time

Note : Depending on your model the indicators L1 to L4 may either be displayed on the side or on the bottom.

Setting of Local Time

When the oven is connected to the mains for the first time, timer displays 12.00 and LED L4 flashes. While L4 is flashing, adjust the local time by “+” and “-“ keys.

5 seconds after adjustment, LED L4 will stop flashing and the local time is saved.

If the time setting is wrong, press the “mode” key until L4 is flashing again, and adjust the time.

Count down

Press the “mode” key until LED L3 is flashing. The countdown timer can be set from 1 min to 2 hour and 30mins. When L3 stops flashing and stay illuminated, the countdown timer starts. Buzzer rings (2 beeps every 2 seconds) when the countdown timer comes to an end and again L3 will flash. Press any key to cancel the buzzer and now the timer will show local time. If the buzzer is not cancelled by user, it will go off automatically after 2 mins.

The countdown timer could be set at any time even when the cooking is in process.

Cooking Duration

Press the “mode” key until LED L1 is flashing. Set the desired cooking duration by “+” and “-“ key. Cooking duration could be set between 1 min to 10 hours. 5 seconds after setting, timer will be automatically saved. L1 will stay illuminated and the timer starts. Display is now showing local time. When the cooking duration comes to an end, buzzer rings (4 beeps every 2 seconds) and again L1 will flash. Press any key to cancel the buzzer. If the buzzer is not cancelled by the user, it will go off automatically after 2 mins.

General Advise

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 work)

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	Shelf No.	Oven Temp. °C	Time Minutes
General	2	220--250	Relative to Qty
Long-cooking roast	2	225--250	50--60
Fowl (duck)	1	210--250	150--180
Poultry	2	225--250	50--60
Game	1	200--225	Relative to Qty
Fish	1	180--200	20--25
Pastries	1	160--200	60--70

Food	Qty.Kg	Shelf No.	Temp. °C	Pre-heat time in minutes	Time in min.
Veal cutlet	1	3	250	5	8--10
Lam cutlet	1	3	250	5	12--15
Liver	1	3	250	5	10--12
Chopped meat roulades	1	3	250	5	12--15
Veal heart	1	3	250	5	12--15
Roast in the net	1	3	250	5	20--25
Half-chicken	1	3	250	5	20--25
Fish filet	1	3	250	5	12--15
Stuffed tomatoes	1	3	250	5	10--12

Grilling

The 1st guide rail is understood as being the lowest position. It is recommended to set 175°C in grill mode.

Food	Qty (kg)	Oven Shell	Time in min.
Chops	0.5	3 rd guide rail	25
Sausages	-	2 nd guide rail	15
Chicken	1	1st guide rail	60
Veal on the spit	0.6	-	60
Chicken on the spit	1	-	60

Hints for Cooking

Problem	Possible Cause	Solution
The upper crust is over cooked and the lower part is under cooked	Not enough heat at the bottom	<ul style="list-style-type: none">- use traditional convection mode- use deeper cake tins- lower the set temperature- put the food on a lower shelf
The lower part is over cooked and the upper part is under cooked	Excessive heat at the bottom	<ul style="list-style-type: none">- use traditional convection mode- use lower tins- lower the set temperature- put the food on a higher shelf
The outer is over cooked and the inner is under cooked	Temperature is too high	<ul style="list-style-type: none">- lower the set temperature and increase the cooking duration
The outer is too dry even though the cooking is just nice	Temperature is too low	<ul style="list-style-type: none">- increase the set temperature and reduce the cooking time

Cleaning and Maintenance

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

Make sure a 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 can lead to damage of 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 stainless 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) LOWERING THE GRILL ELEMENT

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!

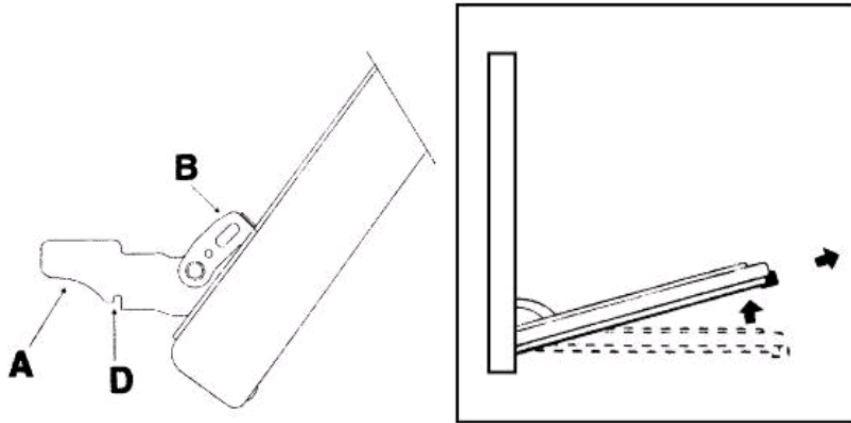
5) CLEANING OF OVEN DOOR

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 AND GLASS

To make it easier to clean the oven chamber, the oven door could be removed.

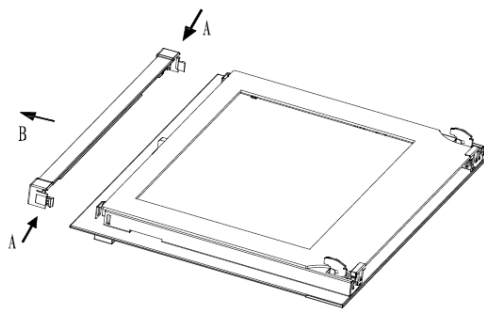
Open the oven door wide and lift levers "B" as shown in figure below. After that, close the door slightly and lift it up by pulling hooks "A".



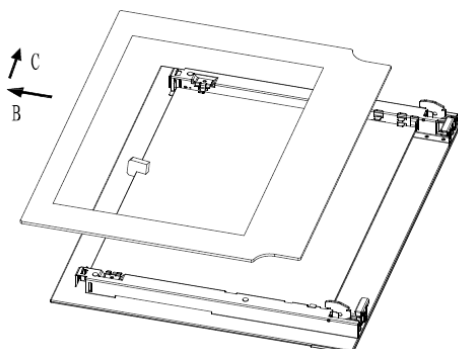
To reassemble the door, place the door at vertical position and insert hooks "A" into the slots. Ensure hinge position "D" is hooked correctly onto the edge, try that by moving the oven door forth and back a little. Open the oven door fully, close levers "B".

7) REMOVE OVEN GLASS

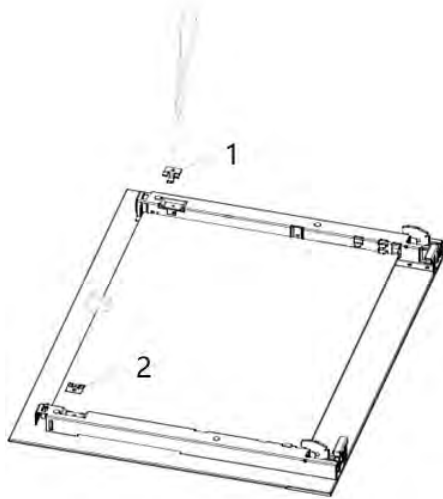
To remove the oven door glass, first press the oven door bracket inwards from left and right (direction A), and remove the bracket.



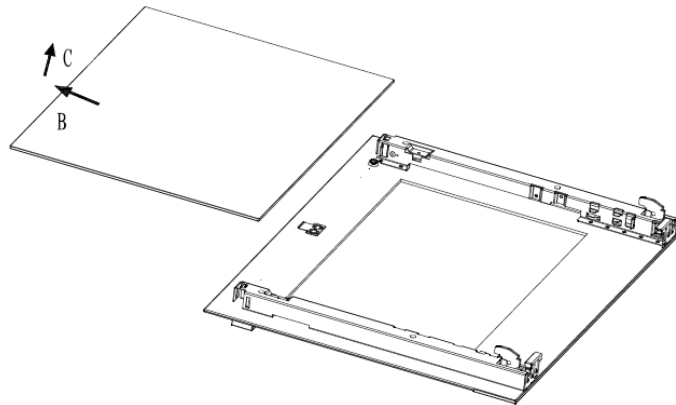
Lift the inner glass up a bit and remove the inner glass.



Unscrew the clips 1 and 2 located at left and right of the door frame.



Lift the middle glass up a bit and remove the middle glass.



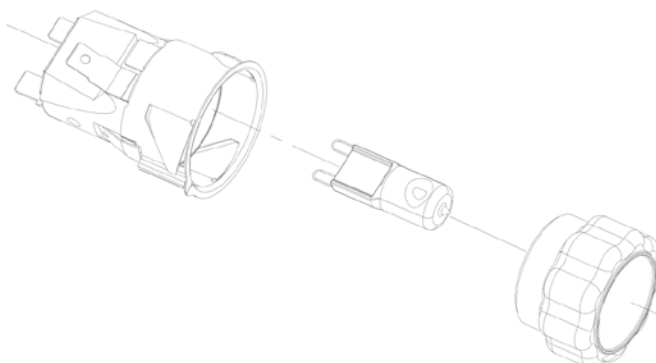
8) REPLACING THE OVEN BULB

Set the control knob to position "0" and disconnect the oven plug. Unscrew the lamp cover, wash and dry it. Remove the light bulb from its socket, replacing it with another one suitable for high temperature 300°C.

It should be fit below points:

Voltage: 220-240Vac Power: 25W G9

Reassemble the lamp cover and reconnect the oven.



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 appliances.
13. This appliance is not intended for use by people (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 settings are in the "0" position when the appliance is not in use.

Dear Customer,

To protect the surrounding cabinetry, 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.