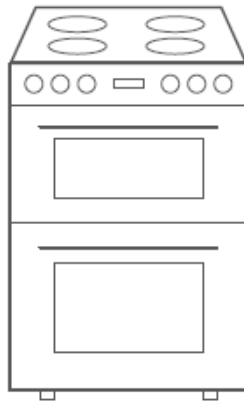


Powerpoint Freestanding oven



MODEL: P06C2MDBL

Instructions for installation and use.

Photos are only for reference, there might be difference between models.

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SAFETY WARNING

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

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. PLEASE READ THEM


CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

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

- Only use Service Centers authorized by Powerpoint.
- Always use original Spare Parts

1. This appliance is intended for non-professional use within the home.
2. Before using the appliance, read the instructions in this owner's manual carefully since you should find all the instruction you require to ensure safe installation, use and maintenance. Always keep this owner's manual close to hand since you may need to refer to it in the future.
3. After removing the packing, check that the appliance is not damaged. If you have any doubts, do not use the appliance, contact the store where you buy the appliance. Never leave the packing components (plastic bags, foamed polystyrene, nails, etc.) within the reach of children as they are a source of potential danger.
4. The appliance must be installed only by a qualified person in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.
5. Check that the electrical capacity of the system will support the maximum power of the hob, as indicated on the rating label. If you have any doubts, call in a qualified technician.

6. This appliance is designed to be used by children aged above 16 years. Person with reduced physical, sensory or mental capabilities or lack of experience and knowledge shall be under supervision and instructed concerning use of the appliances in a safe way and understand the hazards involved, when use the appliance.
7. The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed, in compliance with current regulations on electrical safety. Always ensure that the earthing is efficient; if you have any doubts call in a qualified electrician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
8. When the cooker is first used an odour may be emitted, this will cease after a period of use. When first using the cooker, ensures that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to temporary finish on oven liners and elements and also any moisture absorbed by the insulation.
9. Ensure that the appliance is switched off before maintenance, by switching off the main switches and turning all knobs to "OFF" position.
10. The openings and slot used for ventilation and dispersion of heat on the rear and below the control panel must never be covered.
11. The user must not replace the supply cable of this appliance. Always call an after-sales servicing centre authorized by Powerpoint in the case of cable damage or replacement.
12. Always switch off the electrical supply to the cooker and allow it to cool down before carrying out any cleaning operations etc.
13. **WARNING** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

14. This appliance must be used for the purpose for which it was expressly designed. Any other use is considered to be improper and consequently dangerous. The manufacturer declines all responsibility for damage resulting from improper and irresponsible use.
15. A number of fundamental rules must be followed when using instructions. The followings are of particular importance:
 - Do not touch the appliance when your hands or feet are wet.
 - Do not use the appliance barefooted.
 - Never allow the Mains Cable to be stretched, pulled or damaged if the cooker is moved for cleaning etc.
 - Do not use the cooker if the Mains Cable is damaged, consults a qualified electrician.
 - Do not allow the cooker to be used unsupervised by children or persons unfamiliar with it.
 - Do not grill to open the door. 
16. To avoid accidental spillage do not use cookware with uneven or deformed bottoms on the burners or on the electrical plates.
17. Special care should be taken when using chip pans etc. should not be used unattended since overheated oil may in order to avoid splashing or spillage of hot oil. They boil over and could also ignite.
18. Parts of this appliance, cooking surfaces, retain heat for considerable periods after switching off. Care should, therefore, be taken when touching these areas before they have completely cooled down.
19. Never use flammable liquids such as alcohol or gasoline , etc. near the appliance when it is in use.
20. When using small electric appliances near the hob, keep the supply cord away from the hot parts.
21. Make sure the knobs are in its “OFF” position when the appliance is not in use. Also make all potentially dangerous parts of the appliance, safe, above all for children who could play with the appliance.

22. When the appliance is in use, the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.
23. If you use the power code for single phase, the minimum cross-sectional area is 4mm^2 . For three phases, the minimum cross-sectional area is 2.5mm^2 .
24. The appliance that you have bought may be slightly different from the one illustrated in this manual. Please refer to the information related to the model you have.
25. Do not use harsh abrasive cleaner or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
26. Any spillage should be removed from the lid before opening and the hob surface should be allowed to cool before closing the lid.
27. If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. (If the hob surface is of glass ceramic or similar material and protects live parts.)
28. A steam cleaner is not to be used.
29. **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
30. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
31. **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
WARNING: Danger of fire: do not store items on the cooking surfaces.

32. **WARNING:**Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as use of inappropriate guards can cause accidents. Suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents. Prevention against possible fire risk!
33. **WARNING:**The appliance and its accessible parts become hot during use.
Care should be taken to avoid touching heating elements. Children less than 16 years of age shall be kept away unless continuously supervised.

INSTALLATION

The following instructions should be read by a qualified technician to ensure that the appliance is installed, regulated and technically serviced correctly in compliance with current regulations.

Important: remember to disconnect the appliance from electricity by turn off the mains before regulating the appliance or carrying out any maintenance work.

Unpacking

1. Be careful when unpacking and installing the appliance. Sharp edges might cause accidents.
2. The oven is heavy and care must be taken when moving it. Ensure that all packing, both inside and outside the cooker, has been removed before the oven is used.
3. Unpack the oven from the carton, check and make sure it has not been damaged in any way. If you have any doubts, do not use it, contact the service center or where you buy the oven.

IMPORTANT:

Do not install the product next to refrigerators or freezers. The heat emitted by the product will increase the energy consumption of cooling appliances.

Carry the product with at least two persons. Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.

Do not use the door and/or handle to carry or move the product. The door, handle or hinges get damaged.

The hob should never be installed in proximity of a door access. People opening and closing the door could come into contact with pots or pans cooking on the hob.

This unit may be installed and used only in permanently ventilated rooms.

WARNING: THIS APPLIANCE MUST BE EARTHED.

Installation steps

The cooker is designed to fit between kitchen cabinets. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinet one side or both as well as in a corner setting. It can also be used free-standing.

The appliances can be installed next to furniture units which are no taller than the top of the cooker hobs. If the cooker is placed touching walls or sides of neighboring cabinets, these must be capable of withstanding a temperature rise of 50 °C above room temperature. For a correct installation of the cooker the following precautions must be followed:

1. The cooker may be located in a kitchen, a diner or bed sitting room, but not in a bathroom or shower room.
2. Kitchen cabinets installed next to the cooker that are taller than the top of the cooker hobs must be situated at least 20cm from the edge of the hobs.
3. Hoods must be installed according to the requirements in the installation manual for the hoods themselves and in any case at a minimum distance of 65cm.
4. Place the wall cabinets adjacent to the hood at a minimum height of 42cm from the hobs as indicated in figure 1.
5. The hoods must be installed according to the requirements in the hood handbook.
6. Should the cooker be installed beneath a wall cabinet, the latter should be situated at least 70cm away from the hobs as indicated in figure 1.
7. The cut-out for the cooker cabinet should have the dimensions indicated in the figure 1.
8. The wall in contact with the back of the cooker must be of flameproof material .

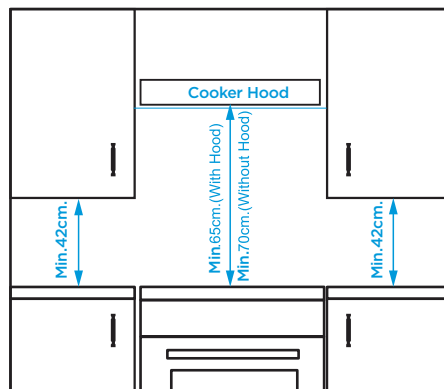


Figure 1

Leveling Your Appliance

Take out of the 4 cooker feet from oven cavity, which be packed together with backing rack, and then screw them into the 4 plinth in lower part of cooker. These feet level off the oven when necessary. The height of the cooker can be adjusted by means of adjustable feet in the plinth. Adjust the feet by tilting the cooker from the side. Then install the product into position. It is essential that the cooker be standing level before installation.

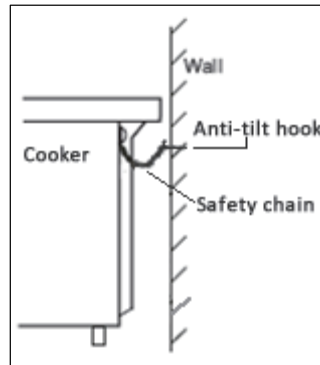
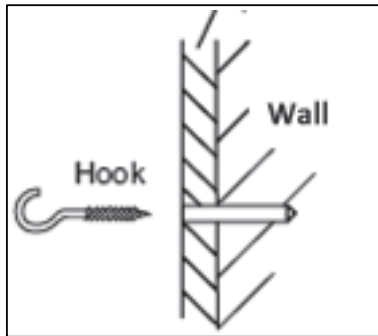
Fitting the safety chain and hook

To prevent the cooker from tipping forward, two lengths of chain **MUST BE** fixed to the back of the cooker, which should be secured to the hooks provided at all times.

The hooks should be secured to the wall at the rear of the cooker. The chains should always be attached to the hooks when the cooker is in position against the wall.

Fix the hooks into the wall immediately behind the cooker on both sides

Secure the chain to the hook before using or cleaning the oven.



Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the “Technical specifications” table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations. If in any doubt please visit this website for more information <https://safeelectric.ie/>

DANGER:

The product must be connected to the mains supply only by an authorised and qualified person. The product’s warranty period starts only after correct installation. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons.

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product. A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire !

The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the lower cover is opened or it is located at the rear wall of the unit depending on the unit type.

Power cable of your product must comply with values in “Technical specifications” table. Before starting any work on the electrical installation, disconnect the product from the mains supply. There is the risk of electric shock !

Connecting the power cable

1. If a power cable is not supplied together with your product, a power cable that you would select from the table in accordance with the electrical installation at your home must be connect to your product by following the instructions in cable diagram. This product must only be installed / connected by a qualified electrician such as a technician from the local electricity company or <https://safeelectric.ie/>

IMPORTANT:

Additional protection by a residual current circuit breaker is recommended.

Install an approved circuit breaker with a minimum contact opening of 3 mm, between the appliance and the mains fuse box . (the earth wire should not be interrupted by the circuit breaker)

Power cable must not be longer than 2 m because of safety reasons.

2. The cable must have conductors of sufficiently high cross sectional area to prevent overheating and deterioration.

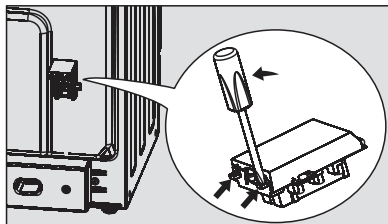
The mains cable must pass through the cable clamp.

The mains cable should be routed away from the appliance and in particular ventilation slots, the vent outlet and should not be obstructed when pushed in to position between the appliance and the wall and/or cabinets.

NOTE:

The following installation procedure must be carried out by a qualified electrician. For the installation of the feeding cable carry out the following operations:

1. Open the terminal board by inserting a screwdriver into the side tabs of the power code cover. Use the screwdriver as a lever by pushing it down to open the cover as below.
2. Connect the electricity by following the diagram as printed in the surface of power code cover.
3. Fasten the supply cable in place with the clamp and close the cover of the terminal board.



For equipment with a cooling fan

While open door grilling, in order to protect control panel, knobs and related oven parts; a fan automatically starts working.

IMPORTANT: Fan continues working until the product cools down 

Final check

1. Reconnect the product to the mains.
2. Check electrical functions.

PRECAUTIONS BEFORE USE

When properly used your appliance is completely safe but as with any electrical product there are certain precautions that must be observed. Please read the precautions below before using your appliance.

1. Turn controls OFF when you have finished cooking and when not in use.
2. Stand back when opening an oven door to allow any build up of steam or heat to disperse.
3. Use dry good quality oven gloves when removing items from the oven/grill.
4. Place pans centrally over the hotplate making sure handles are kept away from the edge of the hob and cannot become heated by other hot plate/pans.
5. Take care to avoid heat/steam burns when operating the controls.
6. Turn off the electricity supply before cleaning and allow the appliance to cool.
7. Take care when removing items from the grill when the lower oven is on as the contents will be hot.
8. Take care when removing items from the grill when the lower oven is on as the contents will be hot.
9. Keep the appliance clean, as a build up of grease or fat from cooking can cause a fire.
10. Follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
11. Keep ventilation slots clear of obstructions.
12. Refer servicing to a qualified appliance service engineer.
13. Take care to avoid touching heating elements inside the oven, as during use the oven becomes hot.
14. Never line the interior of the oven with foil as this may cause the appliance to overheat.

30. Safety reminding:



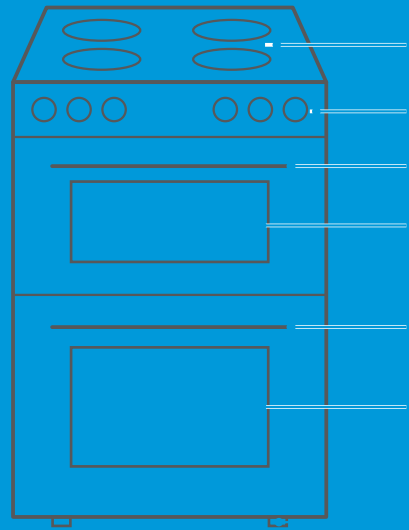
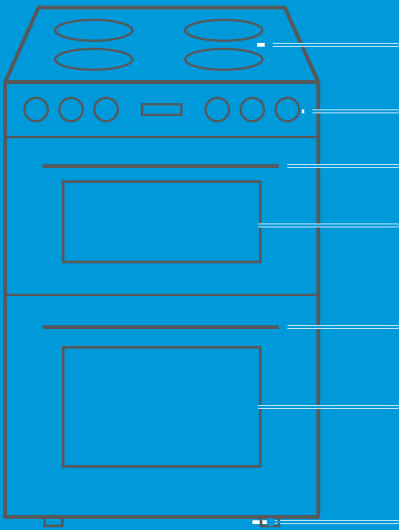
Caution, possibility of tilting



Anti-tip restraints

WARNING: In order to prevent tipping of the appliance, this stabilising means must be installed. Refer to instructions for installation.

PRODUCT INTRODUCTION



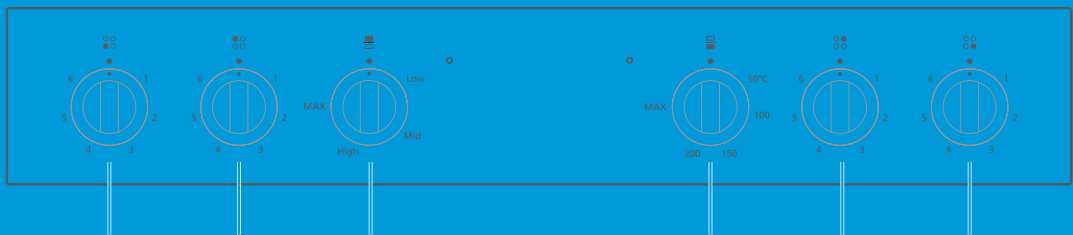
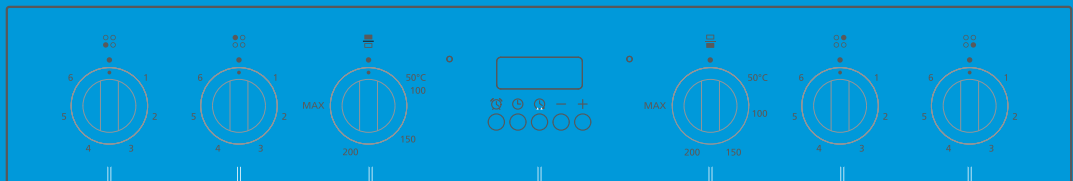
A: Cooktop

B: Control Panel

C: Oven Door Handle

D: Oven Door

E: Adjustable Feet



1. Hob control knob

2. Top oven control knob

3. Timer

4. Main oven control knob

ACCESSORIES

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

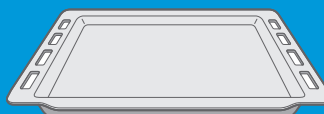
Accessories included

Your appliance is equipped with the following accessories:



Wire Rack

For ovenware, cake tins and ovenproof dishes. For roasts and grilled food.



Baking Tray

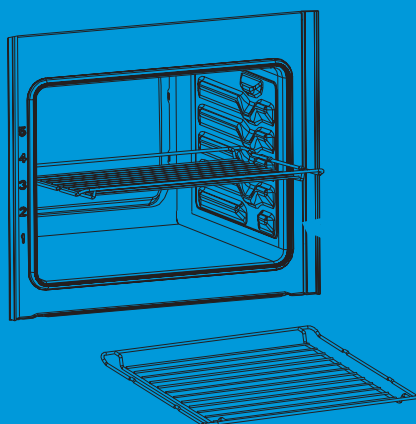
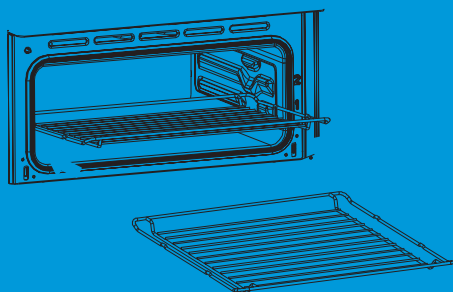
For tray bakes and small baked products.

You can use the tray to place liquid or cooking food with juice.

Only use original accessories. They are specially adapted for your appliance.

You can buy accessories from the after-sales service, from specialist retailers or online.

1. The accessories may deform when they become hot. This does not affect their function.
2. Once they have cooled down again, they regain their original shape.



Put the shelves into the oven in the direction of the arrow. And horizontally insert until it is fixed.

POINTS FOR ATTENTION IN USE

Instructions for the oven

1. When you're done, wear heat-proof gloves and remove food and accessories.
2. If food is cooking too fast, place it at the bottom of the baking pan.
3. Do not place cookware with rough bases on the oven door.
4. Ensure that there is at least 25mm space at top of oven when grilling larger foods or using tall cookware.
5. Always grill with the door open.
6. Do not place aluminum foil on the grill.
7. When baking the thicker bottom, turn the food over during cooking to make sure both sides are cooked.
8. Please preheat the oven before cooking.
9. Put big or medium-sized portions in correct rack position under the grill heater for grilling.
10. For foods that only need to be baked on top, place the food on a wire grill on a tray or on a grill.
11. When the main oven is in use, food and dishes placed on the grill will be heated. Please do not touch attachments or food.
12. Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

Tips for baking

1. Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone moulds.
2. Make best use of the space on the rack.
3. Place the baking mould in the middle of the shelf.
4. Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
5. Keep the oven door closed(Main oven).
6. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/ from the hot oven.
7. Be careful when opening the oven door 'as steam may escape. Exiting steam can scald your hands, face and/or eyes.

FUNCTION IS INTRODUCED

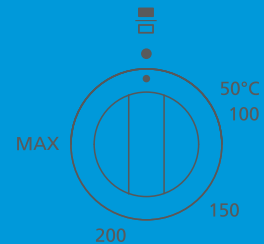
Turning on the oven

Oven is operated with Function knob. Oven is turned off when the Function knob is in Off (upper) position.

1. Close the oven door.

2. Set the oven temperature.

★ Temperature light will turn off when the set temperature is attained.



Turning off the grill oven

1. Turn the Function knob to Off (upper) position.

Top oven

This product is designed for OPEN DOOR Grilling.

Hot surfaces may cause burns! Keep children away from the product. Oven door remains slightly inclined when opened full and thus, avoid possible splashes reaching you.

There is a switch on the door. As a safety precaution, this switch prevents operation of the grill when the door is CLOSED.

Grill oven can be used both as a grill and a baking oven. Switch on the top oven operates the oven when the oven door is closed, and the grill when the oven door is opened.

The door switch functions as a selector between the grill and electric oven feature, i.e. when the door is closed while grilling, top oven automatically switches to electric oven and continues working.

Switching on the grill oven

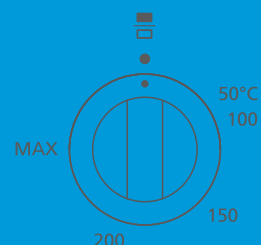
Grill is operated with Function knob. Grill is turned Off when the Function knob is in Off (upper) position.

1. Open the oven / grill door.

2. Set the grill temperature to 150°C and if required, perform a preheating for about 5 minutes.

3. Then, select the desired grilling temperature.

★ Thermostat (temperature) light turns on.



Turning off the grill oven

1. Turn the Function knob to Off (upper) position.

Top oven(Only for model: 24EME4R106-1EDT0023)



WARNING:

This product is designed for OPEN DOOR GRILLING.

WARNING:

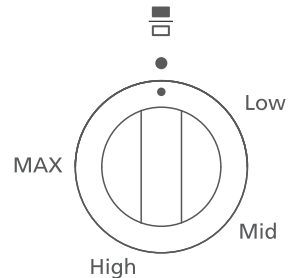
Hot surfaces may cause burns! Keep children away from the product. Oven door remains slightly inclined when opened full and thus, possible splashes to not reach you.

There is no switch on the door. Top oven can be used both as a grill and a baking oven.

Switching on the grill oven

Grill is operated with Function knob. Grill is turned Off when the Function knob is in Off (upper) position.

1. Open the oven / grill door.
 2. Set the grill temperature to Mid position and if required, perform a preheating for about 5 minutes.
 3. Then, select the desired grilling temperature.
- ★ Thermostat (temperature) light turns on.



Turning off the grill oven

1. Turn the Function knob to Off (upper) position.

Cooking guide for top oven (For all model)

1. Timings may vary due to temperature of food, thickness, type and your own preference of cooking. Cook on the bottom Shelf level 1 only. Do not cook on the base of oven.
2. Do not place cookware with rough bases on the oven door.
3. Ensure that there is at least 25mm space between the top of oven when cooking larger foods or using taller cookware.
4. Preheat oven first.
5. When removing tray from top oven, pull and hold with two hands from two sides.

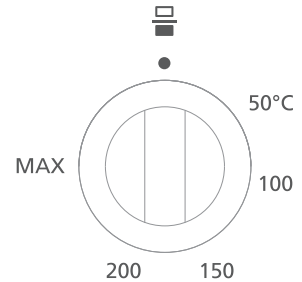
How to operate the main oven

IMPORTANT: Before you can use the main oven, the time must be set. If the time is not set, oven will not be operate. (For models with the timer.)

Product is equipped with two ovens. Overview section indicates the relevant knobs for each oven.

Select temperature and operating mode

1. Set the Function knob to the desired temperature.
★ Oven heats up to the adjusted temperature and maintains it. During heating ,temperature lamp stays on.



Switching off the main oven

Turn the Function knob to Off (upper) position.






Baking Tips

1. Treating whole chicken, turkey and large piece of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
2. It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
3. Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
4. Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.
5. Fish should be placed on the middle or over rack in a heat-resistant plate.





Display screen use

For the cooker with 2 hour mechanical timer, you can use it to set it to set cooking time from 1-120minutes. To use the timer, the buzzer must be wound up by turning the knob one full turn clockwise; then turn it back to the desired time so that the number of minutes on the knob matches the reference mark on the panel. After set cooking time finish,timer buzzer would sounds.





-  The alarm clock Settings
-  Continuous cooking time setting
-  Cooking end time setting
-  Value decrease key
-  Value increase key

Set the clock




When used for the first time, the screen shows “000”. Turn the knob back to its original position ●, press  and , and finally press  or  to adjust.If you keep it down for a long time, time will change more quickly.

NOTE:

1. Manual cooking: If you press  and  at the same time and activate the desired function and temperature, the oven will continue to work.
2. To turn off the oven, turn all knobs back to Position ●.





Semi-automatic cooking


Semi-automatic cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.



Press  and the display displays the number 000; Then set the cooking time by  and , and the symbol A will light up. After setting the cooking time for 5 seconds, the cooking time will start to count, and the display will show the current time and A (to indicate that a programmed cooking operation has been set) .

Automatic cooking

This feature turns the oven on and off completely automatically.

Press  and the display displays the number 000; Then set the cooking time by  and  key , and the symbol A will light up. Press the  key, and the display will show the sum of the current time plus the cooking time.

Subtract the cooking duration from the end of cooking time and the remainder will be the time that the oven starts to work with the symbol  .




After making the setting, press the  key to view the remaining cooking time; press the  key to view the cooking end time.

End of cooking

When the cooking is over, the oven will turn off automatically, the buzzer will emit a sound and the display screen will show the current time.

Clock settings

The programmer can also be used as an ordinary timer.

Press the  key and the display will show the figures 000 ; and the symbol  will flash, press the value modification keys + or - . 5 seconds after setting the time of timer the count will start and the display will show the current time and the symbol .




After setting, press  key to display the time.

In timer mode, the oven operation will not be cut out at the end of the set time.




Adjusting the buzzer volume

The buzzer volume can be varied (3 settings) while it is in operation by pressing - .

Stopping the buzzer

The buzzer stops automatically after about seven minutes. It can be deactivated manually by pressing any keys as follows: ,  or .

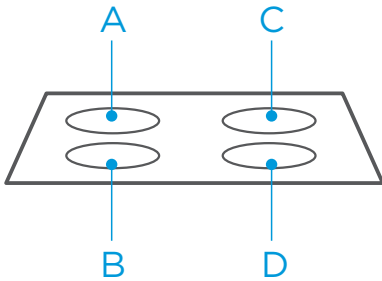
Modify the parameters

The set cooking data and timer data can be modified at any time. Press any function keys as follows: ,  or , then press the keys + or - to change the value.

Canceling cooking

Having programmed a manual, semi-automatic or automatic cooking operation, to switch off the appliance, return all knobs to the ● setting + or - press the keys or together.

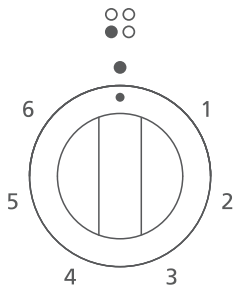
Hob introduce



A/C: Single cycle cooking plate
 Size: 165mm
 Power: 1200W

B/D: Single cycle cooking plate
 Size: 200mm
 Power: 1800W

Hob knob	1	2-5	6
Fire size	boiling	stewing simmering	warming



○ ○ Location of cooking area

● OFF

6 Lowest setting (Keep food warm)

1 Highest setting (quick heating up quick cooking, roasting)

- When cooking is complete, turn the knob back to the off position.
- To obtain the required cooking power, open the cover glass of the stove and turn the hob control knob to the appropriate level.

Glass ceramic hob with operating lamp and heat area warning indicator. Hot zone reminder indicator shows active status area, it is still lit after the plate is closed, when the plate's temperature cools to A1 level, it can be moved by the hand, warning indicator is closed.

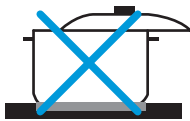
When Hob needs to be turned off, turn the corresponding knob back to position ●.

On the hob anywhere

1. Glass ceramic surface is heatproof and is not affected by big temperature differences.
2. Do not use the glass ceramic surface as a place of storage or as a cutting board.
3. Use only the saucepans and pans with machined bottoms. Sharp edges create scratches on the surface.
4. Do not use aluminum vessels and saucepans. Aluminum damages the glass ceramic surface



Use only the saucepans and pans with flat bottoms. They ensure easier heat transfer.



Spills may damage the glass ceramic surface and cause fire



Do not use vessels with concave or convex bottoms.



If the pot's diameter is too small or the lid doesn't fit, energy is wasted

Safety requirements for deep fat frying

1. Use a deep pan, large enough to completely cover the appropriate heating area.
2. Never fill the pan more than one-third full of oil.
3. Never leave oil or fat unattended during the heating or cooking period .
4. Never try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
5. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods, in particular, will cause frothing and spitting, if added to quickly.
6. Never heat fat, or fry, with a lid on the pan.
7. Keep the outside of the pan clean and free from streaks of oil or fat.

CLEAN AND MAINTENANCE

Before each operation, disconnect the cooker from the electricity. To assure the long life of the cooker, it shall be thoroughly cleaned frequently, keeping in mind that:

1. Wait until the oven has cooled before removing the wire shelves, wash them separately in warm soapy water and dry thoroughly.
2. Wash the interior of the oven with hot soapy water and wipe down with a damp cloth.
3. Leave the door open until the interior has dried, before replacing the wire shelves.
4. Clean the oven after each use, especially after roasting or grilling, this will prevent spilt or splattered food debris burning and becoming difficult to remove.
5. Do not use abrasive pads to clean the interior of the oven as this may remove the enamel, which will affect the efficiency of your oven.
6. 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 shattering of the glass.

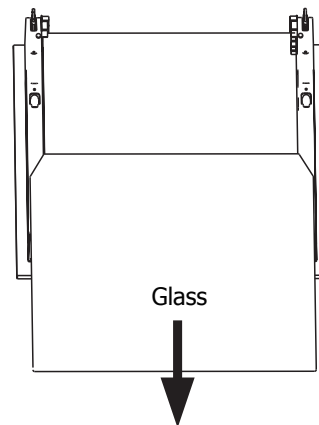
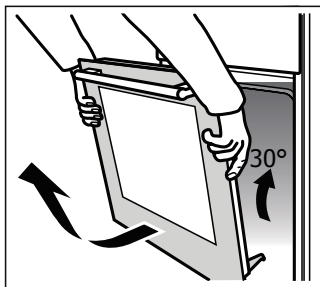
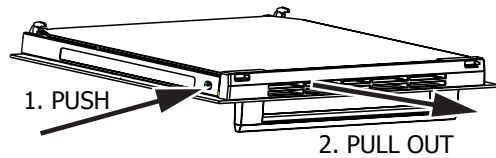
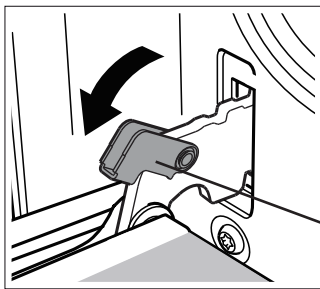
Cleaning the outside of the oven

1. You should regularly wipe over the control panel, oven door and sides using a soft cloth and mild liquid detergent as spilt liquids may damage the enamel.
2. Wash enameled or chrome plated parts of the oven with warm soapy water or with non-abrasive detergents.
3. Never use abrasive pads to clean enameled, chromed or stainless steel surfaces.
4. When using commercially available stainless steel cleaning products, avoid cleaning any lettering or symbols, as they can become damaged.

Removing the door for easier cleaning

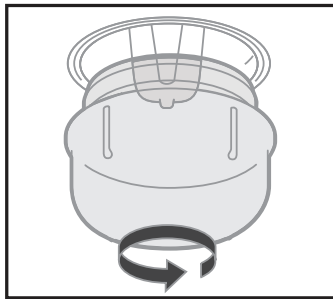
We recommend you have someone to assist you during removal of the door.

1. To remove the door, open the door to the maximum angle. Then pull the buckle at the door hinge backward.
2. Close the door to an angle approximately 30°. Hold the door with one hand on each side. Lift up and slowly pull the door out from the oven.
3. Always make sure that the glass is pushed fully into the Stop position.
4. To remove the glass panel, open the door wide, push the clips on the left and right sides of door bracket. Then remove the plastic top cover. Hold the glass and slide it out along the door bracket.



Oven Lamp Replacement

1. Switch off and disconnect the power from the oven. Ensure that the internal parts are cool before touching internal parts.
2. Remove the lamp cover by turning it counter-clockwise (note, it may be stiff), replace the bulb with a new one of the same type.
3. Insert the new bulb, which should be resistant to 300oC. For replacement bulbs contact your local service centre.
4. Re-fit the cover.
5. If in any doubt, consult a qualified electrician for help.



WARNING: To avoid electric shocks-please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold. before removing the lamp lens.

TECHNICAL SPECIFICATIONS



Model	24EME4R106-1EDX0023	24EME4R106-1EDT0023
	Double Oven	Twin Oven
GENERAL		
External dimensions(height/width/depth)	900/600/600mm	900/600/600mm
Voltage frequency	220-240V~ 50Hz	220-240V~ 50Hz
Top power consumption	10.0 kW	9.1 kW
Fuse	min.32A	min.32A
Cable type / section	When the user owns wiring, it can be equipped with H07RN-F power cord at least 4mm ² , or at least 4mm ² cable.	When the user owns wiring, it can be equipped with H07RN-F power cord at least 4mm ² , or at least 4mm ² cable.
Cable length	max.2m	max.2m
HOB		
Rear left burner dimension / Power	165mm / 1200W	165mm / 1200W
Front left burner dimension / Power	200mm / 1800W	200mm / 1800W
Front right burner dimension / Power	165mm / 1200W	165mm / 1200W
Rear right burner dimension / Power	200mm / 1800W	200mm / 1800W
OVEN / GRILL		
Top oven	Conventional oven	Conventional oven
Grill power consumption	2.2 kW	1.3 kW
Main oven	Fan oven	Fan oven
Inner lamp	25W	25W
Timer	Digital timer	/
Cavity volume	35L / 70 L	35L / 70 L

TROUBLE SHOOTING

Trouble shooting

Before contacting the authorized service center in case of problems while using your cooker, check the problem quite below; there may be nothing wrong with your cooker.

Problem	
Slight odour or small amount of smoke when using the cooker for the first time	This is normal and should cease after a short period.
Nothing Works	Is the main cooker wall switch turned on? There may be no electricity supply.
Oven does not cook evenly	Check that the containers being used in the oven allow sufficient air flow around them. Check that the cooker is level.
Hotplates are slow to boil or will not simmer	The hob surround can be cleaned with warm soapy water and a cream cleaner, such as Cif. The sealed hotplates should be cleaned regularly.
Grill keeps turning on and off	When the grill control is operated at a setting less than maximum, this is normal regulator operation, not a fault.
Condensation on the wall at the rear of the cooker	Steam and/or condensation may appear from the vent at the rear of the appliance when using an oven particularly for foods with a high water content e.g. frozen chips, roast chicken etc. This is normal and any excess should be wiped off.
Steam / Condensation in the oven after use	Steam is a by-product of cooking any food with high water content. This is normal and could be clean when regular cleaning of cooker.

REFERS TO RATING LABEL

This symbol on the product or in the instruction means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the EU. For more information, please contact the local authority or your retailer where you purchased the product.



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

This product was supplied by Shomar Ltd Dublin.

After sales service, spare-parts & warranty information can be accessed by visiting our website www.powerpointappliances.ie or scanning the qr code below.



