

EUROXCHEF®



Built-in Electric Oven - OE612

User Manual [Revision 3.0 April 2016]

READ THIS MANUAL CAREFULLY BEFORE USE – FAILURE TO DO SO MAY RESULT IN INJURY, PROPERTY DAMAGE AND MAY VOID WARRANTY. • KEEP THIS MANUAL FOR FUTURE REFERENCE. • Products covered by this manual may vary in appearance, assembly, inclusions, specifications, description and packaging.

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Safety

WARNING!

For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, electric shock, or to prevent damage, personal injury, or loss of life.

READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY. SAVE THESE INSTRUCTIONS

SAFETY PRECAUTIONS

When using electrical appliances, basic safety precautions must be followed, including the following:

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided User's Manual.
- Don't attempt to repair or replace any part of your oven unless it is specifically recommended in this manual. All other service should be referred to a professional qualified technician.
- Have the installer show you the location of the circuit breaker or fuse. Make it easy reference.
- Before performing any service, disconnect the oven power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do not allow anyone to climb, stand or hang on the door, this could damage the oven, or cause severe personal injury.
- Be sure the oven is securely installed in a cabinet that is firmly attached to the house structure.
- Never leave the oven door open when you are not watching the oven.
- Always keep combustible wall covering, curtains or drapes a safe distance from your oven.
- Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your oven.
- Always keep wooden and plastic utensils and canned food a safe distance from your oven.
- Do not store flammable materials in an oven.

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- Items of interest to children should not be stored in cabinets above an oven; children climbing on the oven to reach items could be seriously injured.
- Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the oven. Flammable material could be ignited if brought in contact with hot surfaces or heating elements and may cause severe burns.
- Use only dry pot holders, moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.
- For your safety, never use your appliance for warming or heating the room.
- Keep cleaning. Never leave jars or cans of fat drippings in or near your oven.
- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off.
- A flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multipurpose dry chemical or foam-type fire extinguisher.
- Do not store or use combustible materials, gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
- Stay away from the oven when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and /or eyes.
- Do not heat unopened food container. Pressure could build up and the container could burst, causing an injury.
- Keep the oven vent unobstructed.
- Keep the oven free from grease build-up.
- Place the oven shelf in the desired position while the oven is cool. If shelves must be handled when hot, do not let pot holder contact the heating elements.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Do not touch the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in colour. During and after use, do not touch, or let clothing or other flammable materials contact any interior area of the oven; allow sufficient time for cooling first.

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- Potentially hot surfaces include oven vent openings, surfaces near the openings, crevices around the oven door, the edges of the window and metal trim parts above the door.
- Remember: the inside surface of the oven may be hot when the door is opened.
- Pulling out the shelf to the stop-lock is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- Do not use the oven to dry newspapers. If overheated, they can catch on fire.
- Do not use the oven for storage area. Items stored in an oven can ignite.
- Do not leave paper products, cooking utensils or food in the oven when not in use.
- After broiling, always take the broiler pan out of the oven and clean it. Leftover grease in the broiler pan can catch fire next time you use the pan.
- Clean only parts listed in this User's Manual.
- Do not use aluminium foil to line oven bottoms, except as suggested in this manual. Improper installation of aluminium foil may result in a risk.
- **COOK MEAT AND POULTRY THOROUGHLY:** Cook meat and poultry thoroughly - meat to at least an internal temperature of 75°C (160°F) and poultry to at least an internal temperature of 85°C (180°F). Cooking to these temperatures usually protects against food borne illness.

WARNING:

- 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 use of the appliance by a person responsible for their safety.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Ensure that the appliance is switched off before replacing the lamp to avoid electric shock.
- Accessible parts may become hot during use, young children should be kept away.
- 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.

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- A steam cleaner should not be used.
- Children should be supervised to ensure that they do not play with the appliance.
- Oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

Installation

- Inspect the connection with the power source. Check and ensure a current of 16A from this power source. A special junction box must be provided and connected by a qualified person.
- You can switch off the power of the oven after installation for maintenance purposes. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring (in accordance with the wiring rules).
- Carpentry: Refer to figure 1 or 2 for the appliance dimensions to your oven, and the space necessary to install the oven. The oven support surface must be solid plywood or similar material, and the surface must be horizontal from side to side, left to right and front to rear.

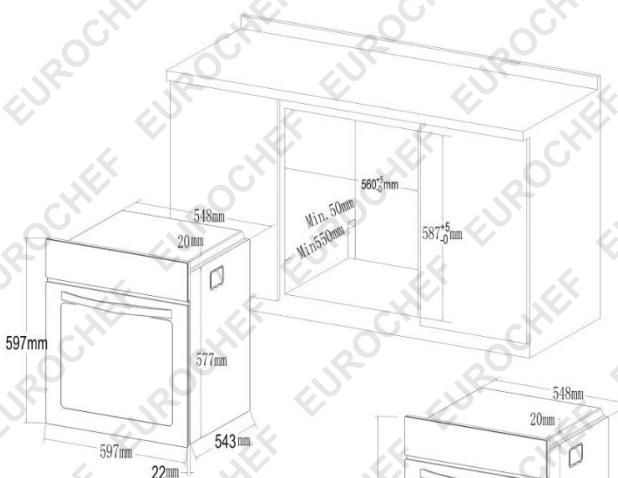


Figure 1

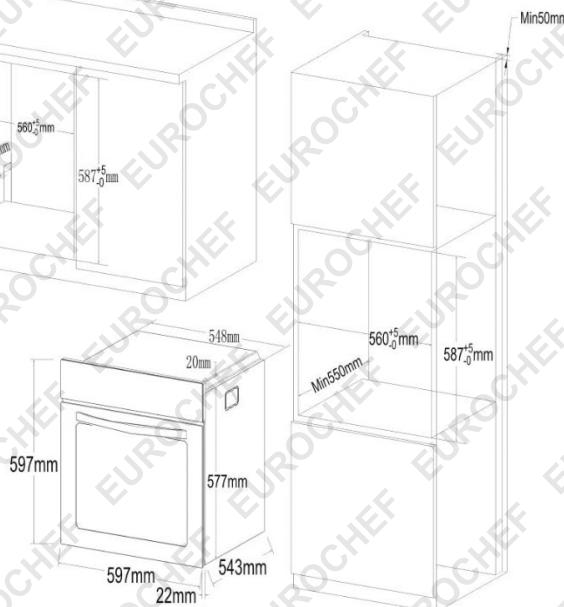


Figure 2

In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. There must be an aperture of at least 50 mm between the oven back and cabinet back.

NOTE:

If the oven is mixed with a different kitchen range, it must observe the rules which are provided by the manual of the kitchen range.

In order to get the oven operating normally, the type of cabinet must be correct.

Cabinet with a veneer exterior must be assembled with glue which can withstand temperature up to 120°C.

In accordance with the safe rules, after installation of the oven, it should not touch the electric parts.

Electrical requirements

These appliances must be supplied with proper voltage and frequency (AC220-240V, 50Hz), and connected to an individual, properly grounded branch circuit, protected by a circuit breaker (the voltage on the brand which located on the frame of oven).



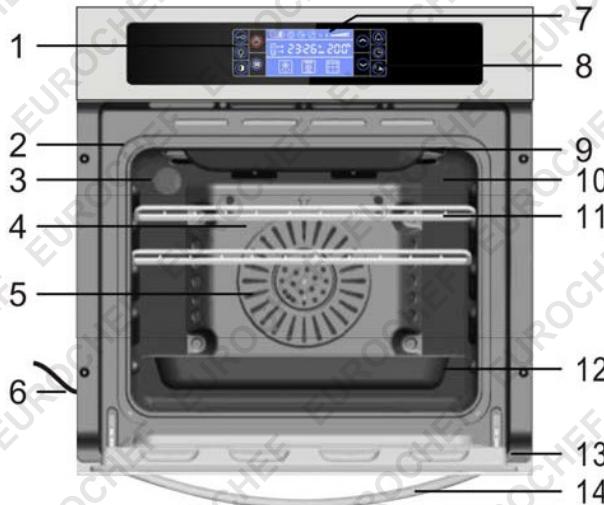
Brown	Live/Active
Blue	Neutral
Green/Yellow	Ground earth

WARNING! ELECTRICAL SHOCK HAZARD!

- Electrical ground is required on this appliance.
- Do not connect to the electrical supply until appliance is permanently grounded.
- Disconnect power to the junction box before making the electrical connection.
- This appliance must be connected to a grounded, metallic, permanent wiring system, or a grounding connector should be connected to the grounding terminal or wire lead on the appliance.
- Power supply line should avoid touching the crust sheet metal of the electric oven. When they touch each other the chances rise that the oven crust sheet metal will mangle the insulated layer of the power supply line due to the high temperatures.
- Do not use a gas supply line for grounding the appliance.

Operation

Oven Structure



1. Control panel
2. Gasket
3. Oven light
4. Convection heating element
5. Convection fan element
6. Supply cord
7. Display area
8. Touching set
9. Inside top heating element
10. Outside top heating element
11. Grill grid
12. Tray
13. Door element
14. Handles of oven door

NOTE: Please refer to the practicality functions and ovens.

Oven Functions

Image	Function	Description
	Fan forced	This method of cooking uses the circular element while the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allow food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.
	Conventional oven (top and lower element)	This method of cooking provides traditional cooking, with heat from the top and lower elements. This function is suitable for roasting and baking on one shelf only.
	Conventional oven and fan	This method of cooking provides traditional cooking, with heat from the top and lower elements in conjunction with the fan. This function is suitable for roasting and baking.
	Oven	This method of cooking utilizes the inner sections of the top element, which directs heat downwards onto the food. This function is suitable for grilling portions of bacon, toast and meat etc.
	Convection	This method of cooking utilizes the inner sections of the top element, which directs heat downwards onto the food. This function is suitable for grilling portions of bacon, toast and meat etc.
	Fan and half grill	This method of cooking utilizes the inner sections of the top element in conjunction with the fan, which helps to provide a quick circulation of heat. This function is suitable for grilling portions of bacon, toast and meat etc.
	Grill	This method of cooking utilises the top element, which directs heat downwards onto the food. Ideal when additional cooking is required for the surface of the food being cooked.
	Fan and grill	This method of cooking utilizes the top element in conjunction with the fan, which helps to provide a quick circulation of heat. This function is suitable where quick browning is required and "sealing" the juices in, such as steaks, hamburgers, some vegetables etc.
	Lower element	This method of cooking utilises the bottom element, which heat upwards onto the food. Ideal when additional cooking is required for the bottom of the food being cooked.
	Fan and lower element	This method of cooking utilizes the bottom element in conjunction with the fan, which helps to circulate the heat. This function is suitable for sterilizing and preserving jars.

Image	Function	Description
	Fan oven and lower grill	This method of cooking utilizes the top element and the circular element in conjunction with the fan, which helps to provide a quick circulation of heat. The fan oven allows food to be cooked simultaneously on different shelves; This function is suitable where quick browning is required.
	Defrost mode	The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for the defrosting instructions.

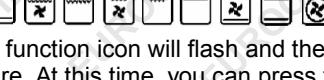
Usage

- **Clock Setting:**

Press  for 3 seconds to select the hour time, then press  or  to adjust. Pressing the button for 3 seconds continually will make the hour time go up or down quickly from 0 to 23. After 3 seconds, the minute time will be selected. Adjust the minute time by pressing either  or . Pressing the button for 3 seconds continually will make the minute time go up or down quickly from 00 to 59. If no time settings are set within 3 seconds, the clock will automatically confirm the time and will stop blinking.

Note: When setting the timer, the timing and delayed roasting functions are disabled.

- **Choosing a Function Setting:**

Press , then press  or  (or press  or  for 3 seconds for a quick selection of choices), choosing  or counter clockwise . When you have chosen a function, the selected function icon will flash and the temperature marker will show the current temperature. At this time, you can press the  or  buttons to adjust the temperature settings (or press the  or  buttons for a quick selection of choices). Temperature range is 40°C - 250°C. Pressing the  button will turn off the roasting function. Pressing it again will turn the roasting function on again.

Note: The time and delay roasting functions can only be set only after the stall mode has been selected.

- **Timer Cooking Function Setting:**

Press the  button once and the  icon and timer number will flash. This setting is the same as the clock setting. At this time, enter the roasting time and it will show as a countdown timer. Press the  button once to look at the countdown timer. When time is up, the oven will turn off automatically. For example, if the timer is set at 01:20, the oven will turn off in 1 hour and 20 seconds later.

Note: When setting the timer, the timing and delayed roasting functions are disabled.

- **Delayed Cooking Function Setting:**

After the timer is set, press the  button again or press twice for setting the cooking end time, displaying the  icon. The setting is the same as what was provided in the Clock Setting in the previous page. After setting the cooking end time, it will show a delayed end time. Due to priority to display the countdown interface of the alarm, when setting the alarm time, it will prioritise the display of the countdown interface of the alarm. Then it will display the timer or the delayed end time.

When the delayed time is half completed, the  icon will flash, as well as the cooking timer. In this mode, the duration and stop time must be set as follows:

Start Time = Stop Time – Set Time

Example: Current time is 7:00. Set time is 1:20. Off time is 11:20. This means that the oven should work for 1 hour and 20 seconds from 10:00 to 11:20.

Note: When setting the timer, the timing and delayed roasting functions are disabled.

- **Alarm Setting:**

Press the  button to show the hour time. The setting is the same as the Clock Setting in the previous page. At this time, the alarm will begin counting down, until it flashes "0:00" and the alarm will buzz 10 times.

Note: When using the alarm as a timer, the timer will not affect the other functions when it is operating and when it stops. When setting the alarm, press the  button once to cancel the alarm function.

- **Lock Setting:**

Press the  button to lock all of the buttons. Pressing the  button for 3 seconds will unlock the buttons.

-  and 

Adjust the time for the hour and minute and set the temperature. Pressing either button once will change the number setting slowly, while pressing either button for a prolonged time will change the number setting quickly.

-  **Button:**

Pressing this button once will turn on the lights in the oven. Pressing it again will turn off the lights.

- **°C / °F Interchange:**

Pressing both  and 

-  **Button:**

Press this button to adjust the screen brightness.

-  **Button:**

Press this button to adjust the buzzer volume.

Note: E1 is the alarm for temperature sensor open circuit or short-circuit.

Racks

To avoid possible burns, place the shelves they have been provided in the desired position before you turn the oven on (see table for grill position below).

Place the shelves correctly on the supports

To remove a shelf, pull it towards you, lift the front end up and pull it out.

To replace a shelf, place the end of the shelf on the support, lift the front end up and push the shelf in.

Interior with slide way:



Interior without slide way:



Maintenance

Be sure electrical power is off and all surfaces are cool before cleaning any part of the oven.

Removing the packaging tap

To assure no damage is done to the finish of the product, the safest way to remove the adhesive left from packaging tape on new appliances is an application of a household liquid dishwashing detergent, mineral oil or cooking oil.

Wipe and then apply an appliance polish to thoroughly clean and protect the surface.

Do not rub or clean the gasket of the door----because the gasket has the poor ability to prevent abrasion.

If you find the gasket has the abrasion, chafe or dilapidation, or the gasket is shift, please change it.

Cleaning the inside of the door

Using soap and water to clean two sides of the oven and the bottom of the oven. Take out the ventilation cover and using the soap and water or detergent to clean.



Take out the ventilation cover by loosen the screws



Wipe the surface with a soft towel



Take off the shelf for easy cleaning



Remove catalytic liner and change other spare one.

Removing and installing the oven door

1. To remove the oven door: first open the oven door utmost, open the buckle of the hinges utmost, which locate below the door, then close the door to lock the hinge and buckle, at last handhold two sides of the door to lift, it can remove the oven door.
2. To install the oven door: it is opposite with the remove sequence; first handhold two sides of the door, lock the hole of the hinge in the oven, then open the door utmost, at last close the buckle of the hinge.

NOTE: Remove and install the oven door according to the manual, to avoid increase the difficulty or make the injury.

Disassemble the door according to the following figures:



To clean the outside of the door:

Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door. Do not let water drip into the vent openings.

Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.

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Do not use the oven cleaners, cleaning powders or harsh abrasives on the outside of the door.



Oven heating elements

Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.

Clean oven bottom in warm soap-filled water.

Tray and Grid

After broiling, remove the tray from the oven. Remove the grid from the tray. Carefully pour out the grease from the tray into a proper container. Wash and rinse the tray and grid in hot water with a soap-filled or plastic scouring pad.

If food has burned on, sprinkle the grid with detergent while hot and cover with wet paper towels or a dishcloth. Soaking the tray will remove burned-on foods. Do not store a soiled tray and grid anywhere in the oven.

Control panel

It is a good idea to wipe the control panel after each use. Clean it with dry soft cloth. Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleaners on the control panel-they will damage the finish.

Glass Surfaces

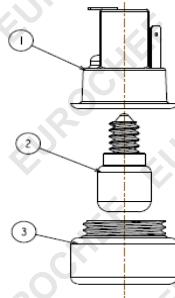
To clean the outside glass finish, use a glass cleaner. Rinse and polish with a dry cloth. Do not allow the water or cleaner to run down inside the oven door while cleaning.

Stainless steel surfaces (on some models)

Do not use the stainless steel cleaners for it will scratch the surface. Use a hot, damp cloth with a mild detergent suitable for stainless steel surfaces. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.

If food soil remains, try a general kitchen cleaner. For hard-to-clean soil, use a standard stainless steel cleaner. After cleaning, use a stainless steel polish. Follow the product instructions for cleaning the stainless steel surface.

Oven light bulb



NOTE: The glass cover (on some models) should be removed only when cold.

Wearing latex gloves may offer a better grip.

Before replacing the bulb, disconnect electrical power to the oven at the main fuse or circuit breaker panel. Let the bulb cool completely before removing it.

For your safety, do not touch a hot bulb with a damp cloth. If you do, the bulb will break.

To remove:

Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clear the grooves of the socket. Remove the bulb.

To replace:

Put in a new 25-watt appliance bulb. Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise 1/4 turn.

**NOTE:**

A 25-watt appliance bulb is smaller than a standard 25-watt household bulb.

Install and tighten the cover clockwise.

Reconnect electrical power to the oven.

For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.

Specifications

Depth	60cm
Height	59.3cm
Width	60cm
Type	Electric
Oven Volume	60L
Finish Colour	Silver
Functions	12
Power	2900-3400W
Max Temperature	250°C
Energy Rating	A
Voltage	240V 50Hz



Some experts believe that the incorrect or prolonged use of almost any product may cause serious injury or death. To help reduce your risk of serious injury or death, refer to the information below. For more information, see www.datastreamserver.com/safety

- Consult all documentation, packaging and product labelling before use. Note that some products feature documentation available online. It is recommended to print and retain the documentation.
- Before each use, check the product for loose/broken/damaged/missing parts, wear or leaks (if applicable). Never use a product with loose/broken/damaged / missing parts, wear or leaks.
- Products must be inspected and serviced (if applicable) by a qualified technician every 6 months. This is based on average residential use by persons of average size and strength, and on a property of average metropolitan size. Use beyond these recommendations may require more frequent inspections / servicing.
- Ensure that all users of the product have completed a suitable industry recognised training course before being allowed access to the product.
- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or description of application. Be sure to attain third-party approval from a qualified specialist for your application before use, regardless of any assurances from the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (for example, automobile, computer, toaster), there is the possibility of technical issues that may require the repair or replacement of parts, or the product itself. If the possibility of such failure and the associated time it may take to rectify could in any way inconvenience the user, business or employee, or financially affect the user, business or employee, then the product is not suitable for your requirements. This product is not intended for use where incorrect operation or a failure of any kind, including but not limited to, a condition requiring product return, replacement, parts replacement or service by a technician may cause financial loss, loss of employee time or an inconvenience requiring compensation.
- If this product has been purchased in error when considering the information presented here, contact the retailer directly for details of their returns policy, if required.



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