

EUROXCHEF®



600mm Wall-Mount Electric Oven

User Manual

[Revision 2.0 October 2018]

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.

Safety



Before installing and using your oven, be sure to read this user manual carefully. It contains general instructions for installation, use and maintenance of the product.

- Installation and maintenance should be performed by qualified persons only, whom are aware of installation regulations and electrical safety.
- Before installing, ensure that the appliance is compliant with the mains electrical supply.
- Failure to install the oven properly or without due care may void any warranty.
- The appliance becomes very hot during operation. Do not touch the heating elements inside the oven at any time. When handling racks and utensils from inside a hot oven, always wear suitable heat-proof oven gloves/mittens.
- Do not allow children to operate or play with the appliance.
- Do not place any item weighing over 15kg on the opened oven door.
- Do not use the oven in the event of a fault. If a fault is detected or the appliance is not functioning normally, switch the appliance OFF and contact an authorized service centre or qualified technician for inspection and repair.
- Electric shock/electrocution hazard - NEVER immerse the electrical cord or appliance body in water or attempt to clean the inside of the oven using high-pressure water spray.
- Do not use harsh solvents, abrasive cleaners or sharp objects to clean the oven as this may damage surface finishes. If the oven door glass is scratched it may present a shatter hazard.
- Ensure that the appliance is switched OFF when not in use, and is cool before performing cleaning or maintenance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge. All users should have adequate training in safely operating the product or be under supervision of a person responsible for their safety.
- After removing the appliance from its packaging, check for any damage. If damage is found, contact the retailer.
- The packing materials (plastic bags, polystyrene foam, nails, metal strips, etc.) represent choking or suffocation hazards and must be kept away from children.
- Do not attempt to repair or alter the appliance.
- The manufacturer is not responsible for any injuries to persons or animals or property damage that may be caused by the incorrect installation or use of this product.

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Parts Identification



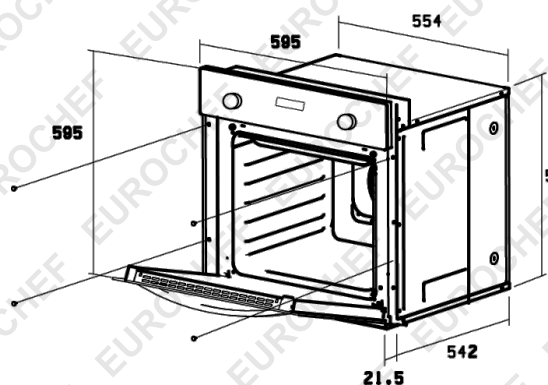
No.	Name	No.	Name
1	Oven	3	Rack
2	Baking Tray		

Installation

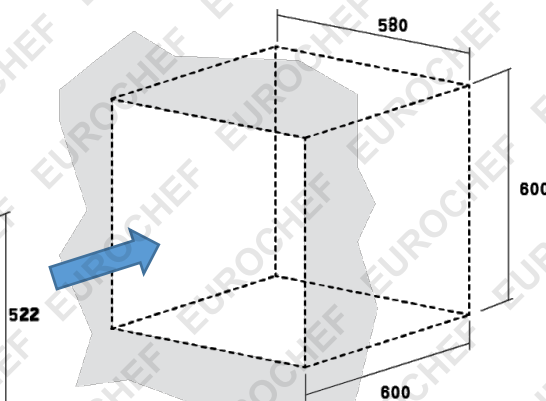


The oven electrical connection must be performed by a qualified person. • The area where the oven is to be installed must be made of materials that are rated to withstand the heat produced by an oven (nominally 100°C). • There must be adequate ventilation and space (minimally 20mm for left and right sides, top and rear surfaces) around the oven and the installation area must be capable of supporting the oven weight and its contents. • Be sure that the dimensions of the installation area are suitable (refer to installation diagrams) before proceeding with the installation. • Keep all packaging out of the reach of children and dispose of packing materials in a safe and environmentally responsible manner.

Oven Dimensions



Cavity Dimensions

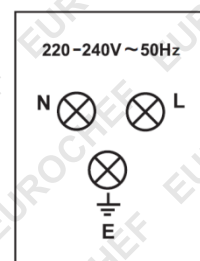
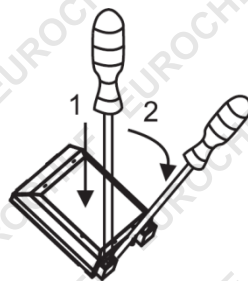


1. Ensure the cavity where the oven is to be installed is correctly sized (refer to figure above).
2. Provide an electrical connection to the oven, as follows:



The oven electrical connection must be performed by a qualified person and in accordance with local electrical codes. • The oven must be properly earthed. • The earth lead at the oven connection should be made longer than the active and neutral leads so that if the cable is pulled from the oven, the earth lead detaches after the live and neutral leads are detached. • The oven electrical cable connection must be placed so that no part of the mains supply cable rests against any surface of the oven. • The main electrical supply must be compatible with the electrical requirements of the oven (240VAC / 50Hz). • Electrical cable area must be minimum 1.5mm². • The means for disconnecting the oven from the mains electrical supply must separate all poles when being switched. • Ensure that the cable strain relief device in the oven connection housing is used. • Wire colour codes are generally **LIVE / ACTIVE** = black or brown, **NEUTRAL** = blue, **EARTH** = green/yellow.

- a. Using a screwdriver, release the tabs at the bottom of the oven connection housing cover to release it, then lift the cover up.
- b. Make the required electrical connections. Ensure that all connections are correct and screws are firmly tightened.
- c. Place the strain relief device over the cable sheathing, then screw it down so that the cable is firmly clamped.
- d. Close the cover and ensure that it "clips" securely in position.










3. Carefully slide the oven fully into the cavity, making sure that the electrical connection cable is not resting against the oven.
4. Secure the oven to its enclosure using four suitable screws. The mounting holes are located on either side of the oven – open the door to access the holes.

Using the Oven

Once the oven is correctly installed and connected to the electrical supply, it may be used. The control panel has the following features:

NOTE: Before first use, switch the oven ON at a temperature of 250°C for approximately 30 minutes. Ensure there is adequate ventilation as it is normal for some smoke and strong smells to be produced when doing this. Afterwards, allow the oven to completely cool, then clean it. It is now ready for use. • All oven functions, including the light, are disabled until the clock has been set.



No.	Description
1	<p>Display - Shows current oven functions, such as time, current function etc, and is used for function selection and programming. Associated touch buttons and symbols are:</p> <p>M – Touch to select oven function. Touch again to select the next function and so on. For each function, a "block" appears in the display next to the selected function symbol. Functions are:</p> <p> Clock. See Setting the Clock.</p> <p> Timer – Set a count-down timer to activate the oven beeper when timer reaches zero. See Using the Timer.</p> <p> Cooking Time Function – Set a count-down timer to switch the oven OFF when the timer reaches zero, or switch the oven ON when the timer reaches zero. See Using Automatic Functions.</p> <p> End Cooking Time Function – Sets a time of day to automatically switch the oven OFF. See Using Automatic Functions.</p> <p>+ – Touch to increase the displayed value by 1 minute. Touch and hold to move faster through values, then release to stop.</p> <p>- – Touch to decrease the displayed value by 1 minute. Touch and hold to move faster through values, then release to stop.</p>
2	<p>Temperature Control – Rotate to the required temperature in degrees Celsius. When the oven is ON and the heating element(s) are on (that is, the oven is heating up but has not yet reached the required temperature), the light above this control illuminates. Placing the control in the 0 position has the same effect as switching the oven OFF.</p>
3	<p>Oven Mode Control – Rotate to the required oven function. Function are:</p> <p>0 OFF – Switches the oven OFF.</p> <p> Light – Controls the oven light when the oven is off. Touch to switch ON, touch again to switch OFF. The light illuminates whenever the oven is in use.</p> <p> Fan – Activate the fan, without any heating elements on. Can be used for defrosting or helping cool the oven. Note that oven functions that have fan assistance will do the same thing as this function if the temperature is set to 0.</p> <p> Top / Bottom Element – Heat the oven elements at the top and bottom of the oven for "conventional" oven heating, without fan assistance.</p>



Fan Forced – Heat the rear oven element only and use fan assistance. This mode provides the most even heat distribution, minimal heat-up time and is useful for cooking several items at once.



Grill – Heat the grilling element at the top of the oven only. This is for cooking using a heat source from above the food. Keep the oven door closed when grilling and pay close attention to food being cooked under the grill to avoid burning.



Full Grill – As per "Grill", plus full grill may reduce grilling time and may allow larger portions of food to be grilled.



Full Grill and Fan – As per "Full Grill", plus fan assistance. Air movement during grilling may help reduce the intensity of the grill effect.



Bottom Element and Fan – Heat the bottom oven element only and use fan assistance. This mode provides more gentle heating; for example, for pastries.

Setting the Clock

The oven has a clock that remains on as long as the oven has power.

1. Touch **M** repeatedly until the "block" next to ⌚ is flashing – this indicates clock/time setting mode.
2. Touch **+ / -** as required to reach the required time in HH:MM. The format is 12-hour.
3. After 5 seconds, the time setting is saved and applied. When the clock is set, the "block" next to ⌚ is removed from the display and the "dot" between the hours and minutes values flashes each second.

Using the Oven – Basic Operation

The oven has normal basic operation, where you control the ON and OFF times manually.

1. Rotate the temperature control to the required temperature setting.
2. Rotate the oven mode control to the required oven . The oven switches ON and begins heating – the lamp above the temperature control illuminates – this indicates that the oven is heating up but has not yet reached the required temperature. When the lamp above the temperature control is no longer illuminated, the oven is at the required temperature. It is normal for the oven to switch the heating elements on and off automatically in order to maintain the required temperature.
3. Open the oven door and place the food to be cooked in the oven, then close the door. The oven comes supplied with a baking tray and oven rack – use these as necessary to support baking dishes etc. There are 5 different heights that the oven rack and baking tray can be set at. The various heights can produce different cooking results; for example, higher rack settings for grilling, middle settings for cake baking etc.

Example

To set the temperature to 200°C and the oven mode to bottom element and fan:



- Set the temperature control to "200".
- Set the oven mode control to

Oven Beeper

The oven features a beeper that provides an audible indication for when the oven switches OFF during automated functions or the timer ends. When the beeper is activated, it will automatically stop beeping after 2 minutes. Touch any function control to stop the beeper.

Using the Timer

The timer function will automatically activate the oven beeper after a set time. The timer has no effect on oven operation, but is designed to be used as a reminder.

1. Touch **M** repeatedly until the "block" next to  is flashing – this indicates timer setting mode.
2. Touch **+ / -** as required to set the required amount of time in HH:MM. The range is 1 minute to 23 hours and 59 minutes.
3. After 5 seconds, the setting is saved and the count-down will begin. The "block" next to  remains on the display (not flashing).
4. The oven beeper sounds when the timer ends.

Example



To set the timer to beep in 90 minutes:

- Set the  timer to "1:30" (1 hour and 30 minutes).

Using Automatic Functions

The auto-OFF functions provide both a "semi-automatic" operating mode that will switch the oven OFF after a set time has elapsed, or when a set time of day is reached; and an "automatic" operating mode that will switch the oven ON after a timer has counted down to zero, and OFF at a pre-set time of day.

Auto-OFF Using the Cooking Time Function



1. Set oven temperature and mode controls as required. The oven will switch ON and begin heating.
2. Touch **M** repeatedly until the "block" next to  is flashing – this indicates cooking time setting mode.
3. Touch **+ / -** as required to set the required amount of time in HH:MM. The range is 1 minute to 10 hours.
4. After 5 seconds, the setting is saved and the count-down will begin. The "block" next to  remains on the display (not flashing).
5. The oven switches OFF when the timer ends, and the beeper sounds.

Example

To set the cooking timer to switch the oven OFF in 3 hours:

- Set the  timer to "3:00" (3 hours).

Auto-OFF Using End of Cooking Time





1. Set oven temperature and mode controls as required. The oven will switch ON and begin heating.
2. Touch **M** repeatedly until the "block" next to  is flashing – this indicates cooking end time of day setting mode.
3. Touch **+ / -** as required to set the required time of day in HH:MM. The time of day must be later than the current time. The range is 1 minute to 10 hours.
4. After 5 seconds, the setting is saved. The "block" next to  remains on the display (not flashing).
5. The oven switches OFF when the set time of day is reached, and the beeper sounds.

Example

To set the cooking timer to switch the oven OFF at 6:00PM:



- Set the  timer to "6:00".

Auto-ON Using Cooking Time and Auto-OFF Using End of Cooking Time

1. Set oven temperature and mode controls as required. The oven will switch ON and begin heating.
2. Touch **M** repeatedly until the "block" next to  is flashing – this indicates cooking start count-down timer setting mode.
3. Touch **+ / -** as required to reach the required amount of time in HH:MM. The range is 1 minute to 10 hours.
4. Touch **M** repeatedly until the "block" next to  is flashing – this indicates cooking end time of day setting mode.
5. Touch **+ / -** as required to reach the required time of day in HH:MM. The time of day must be later than the current time PLUS the count-down timer value. The end cooking time range is 1 minute to 10 hours. This means that if it is 10:00AM, the latest valid time of day setting is 8:00PM.
6. After 5 seconds, both settings are saved. The "block" next to  and  remain on the display (not flashing).
7. The oven switches ON when the cooking start count-down timer reaches zero, then switches OFF when the set time of day is reached, and the beeper sounds.

Example



To set the cooking timer to switch the oven ON in 2 hours from now, then switch OFF at 8:00PM:

- Set the  timer to "2:00" (2 hours).
- Set the  timer to "8:00".

Cooking Guide



NOTE: All information provided in this section is intended as a guide only. Different recipes, food quantities, size and type of meat cuts etc and other factors may alter cooking times, temperatures and other settings. • When following recipes, it is generally a good idea to use the lowest recommended temperature settings as a starting point and adjust as required. • Rack positions are from bottom to top; that is, "1" is the lowest position and "5" is the highest position.



Baking

- The recommended oven mode is  (top and bottom elements) or  (fan forced).
- Do not use more than 1 rack or tray in the oven during baking.
- When using baking pans, cake tins etc, bake them on the rack (not the baking tray).
- For biscuits and similar styles, bake on the baking tray.
- Dark coloured baking trays produce more consistent results as they do not reflect heat as much as lighter coloured types.
- Pre-heat the oven to the required temperature before baking.



Tips

- To check cakes, pierce the cake to the bottom at its thickest point with a chopstick or similar, then draw the chopstick out. If the chopstick comes out clean, the cake is baked.
- If pastry is falling apart, check the recipe and follow mixing times. Perhaps use less fluid in the pastry mixture.
- If pastry is not cooking properly underneath, lower the rack position, use darker baking trays, or bake using the bottom element.
- Undercooking may mean you should try lower oven temperatures and extended cooking times.

Dish	Temp (°C) 	Rack Position	Temp (°C) 	Rack Position	Time (m)
Sponge / Marble Cake	150 to 170	2	170 to 180	2	60 to 80
Victoria Sponge	150 to 170	2	160 to 180	2	65 to 80
Layered Cake Base	150 to 170	2 to 3	170 to 180	2 to 3	20 to 30
Sponge Layer Cake	--	--	170 - 180	2	30 to 40
Fruit Cake (crispy base)	160 to 180	2 to 3	--	--	60 to 70
Fruit Cake (with yeast)	160 to 170	2	--	--	30 to 50
Cheesecake (short crust)	140 to 150	2	--	--	60 to 90
Teacake	150 to 170	2	160 to 180	2	40 to 60
Bread	150 to 170	2	210 to 220	2	50 to 60
Crumble	150 to 170	3	160 to 170	3	30 to 40
Sponge Roll	--	--	180 to 200	2	10 to 15
Pizza (thin base)	--	--	220 to 240	3	10 to 15
Pizza (thick base)	--	--	180 to 210	2	30 to 50
Puff Pastry	170 to 190	2	180 to 190	3	18 to 25
Meringue	--	--	90 to 110	3	80 to 90



Dish	Temp (°C) 	Rack Position	Temp (°C) 	Rack Position	Time (m)
Choux Pastry	170 to 190	2	--	--	35 to 45

Roasting



- The recommended oven mode is  (top and bottom elements) or  (fan forced).
- Iron, enamel coated steel, high temperature glass and ceramic cookware is recommended for roasting. Stainless steel cookware is not recommended.
- Pre-heat the oven to the required temperature before roasting.

Tips

- Covering meats for roasting helps preserve juices and reduces splatter.
- Large cuts can be roasted directly on the rack, with it placed on the baking tray to catch falling juices.
- Turn roasts approximately half way through cooking. Monitor roasting to prevent pans boiling dry.
- Do not leave roasts to cool in the oven. Instead, when cooked, remove the roast from the oven and loosely cover with foil, then let it "rest" for several minutes before serving.


Dish	Temp (°C) 	Rack Position	Temp (°C) 	Rack Position	Time (m)
Roast Beef (rare)	250	3	--	--	12 to 15 / cm
Roast Beef (medium)	250	3	--	--	15 to 25 / cm
Roast Beef (well done)	210 to 230	3	--	--	25 to 30 / cm
Roast Beef Joint	200 to 220	2	160 - 180	2	120 to 140
Roast Pork Joint	200 to 210	2	160 - 180	2	90 to 140
Ham	200 to 210	2	160 - 180	2	60 to 90
Pork Fillet	210 to 230	3	--	--	25 to 30
Roast Veal	200 to 210	2	160 to 170	2	90 to 120
Roast Lamb	200 to 220	2	160 to 180	2	100 to 120
Roast Venison	200 to 220	2	175 to 180	2	100 to 120
Roast Chicken	220 to 250	2	170 to 180	2	50 to 80
Fish	210 to 220	2	175 to 180	2	10 to 15

Grilling

- The recommended oven mode is  (grill element) or  (grill and top element).
- The grilling function is suitable for crisping roast skins, sausage, fish fillets, steak etc.
- Keep the oven door closed when grilling and pay close attention to food being cooked under the grill to avoid burning.
- Pre-heat the grill for at least 3 minutes before grilling.

Tips

- Use a little oil on foods for grilling to prevent sticking.
- Food can be grilled directly on the rack, with it placed on the baking tray to catch falling juices.
- Turn food approximately half way through cooking and use suitable tongs. Monitor grilling to prevent burning.

Dish	Temp (°C) 	Rack Position	Time (m)
Beef Steak (400g rare)	240	5	14 to 16
Beef Steak (400g medium)	240	5	16 to 20
Beef Steak (400g well done)	240	5	20 to 23
Beef Fillet/Roast (1500g)	190 to 200	3	40 to 80
Pork Chop (400g)	240	5	20 to 23
Pork Roast (1500g)	160 to 180	3	90 to 120
Veal Steak (700g)	240	5	19 to 22
Lamb Cutlet (700g)	240	5	15 to 18
Sausage (400g)	240	5	9 to 14
Chicken (1400g split)	240 to 250	3	28 to 33 (1 side) / 23 to 28 (1 side)
Chicken (1000g pieces)	180 to 200	3	60 to 70
Salmon Fillet (400g)	240	4	19 to 22
Fish (500g foil wrapped)	230	4	10 to 13
Fish	210 to 220	2	10 to 15

Maintenance



The appliance becomes very hot during operation. Do not touch the heating elements inside the oven at any time. When handling racks and utensils from inside a hot oven, always wear suitable heat-proof oven gloves/mittens. • Ensure that the oven is cool before performing any cleaning or maintenance tasks. • Do not use harsh solvents, abrasive cleaners or sharp objects to clean the oven as this may damage surface finishes. If the oven door glass is scratched it may present a shatter hazard. • Do not use high-pressure cleaners or excessive amounts of water to clean the oven. • Be mindful that good care and maintenance of the oven will help produce better cooking results and maximise service life of the appliance. • If the product malfunctions, do not use the appliance. Remove the mains electrical supply from the oven and contact an authorised service centre.

Cleaning

- It is recommended to clean the oven after each use.
- Clean all surfaces with suitable household cleaners and a soft, damp cloth. Avoid abrasives and solvents and flammable substances.
- After cleaning, wipe all parts of the oven dry.

"Steam cleaning" is a method that helps to soften deposits from splatter etc from the oven walls, rack etc. To "steam clean":

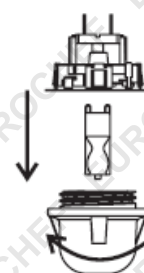
1. Place a bowl with 250ml of clean water on the oven rack. Have the oven rack in the first position up from the bottom. Close the oven door.
2. Set the temperature control to 50°C.
3. Set the oven mode to (bottom element and fan).
4. Allow the oven to heat for approximately 30 minutes.
5. Open the oven door and remove the bowl. The oven should be damp inside.
6. Wipe off deposits from internal oven surfaces with soft cloth or sponge. A small amount of dishwashing liquid may also assist.
7. Dry the oven surface.

Replacing the Oven Light Bulb



Disconnect the mains power supply to the oven before performing any maintenance tasks involving electrical parts. • Do not use tools or other implements to remove the light cover as damage to the light assembly or oven surfaces may result. Remove and re-install the light cover using your hands only. • Do not handle replacement bulbs with bare hands – contaminants such as oil from your skin may cause premature bulb failure. Handle replacement bulbs with gloves or a clean cloth. • Replacement bulbs must suitable for high temperature (300°C) and must be **240VAC / 50Hz, 25W, G9** fitting. • Oven light bulbs are not covered under warranty.

1. Open the oven door. The oven light is located near the top-left corner at the back of the oven.
2. Unscrew (rotate left) the light cover by hand and remove. It is recommended to clean the light cover.
3. Carefully remove the old bulb and gently insert the replacement bulb.
4. Re-install the light cover (rotate right) and tighten by hand only.

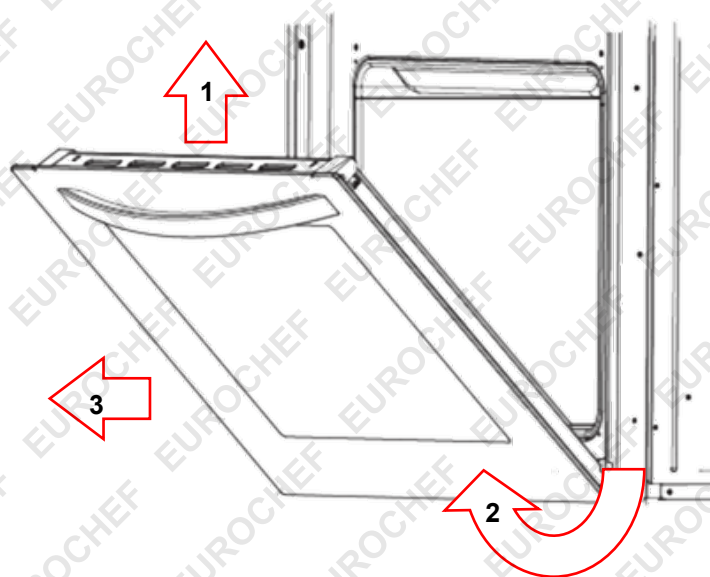
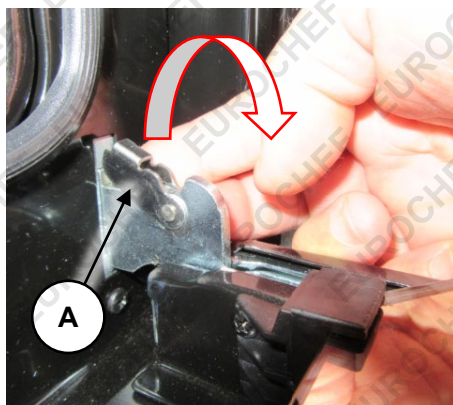


Removing the Oven Door and Glass



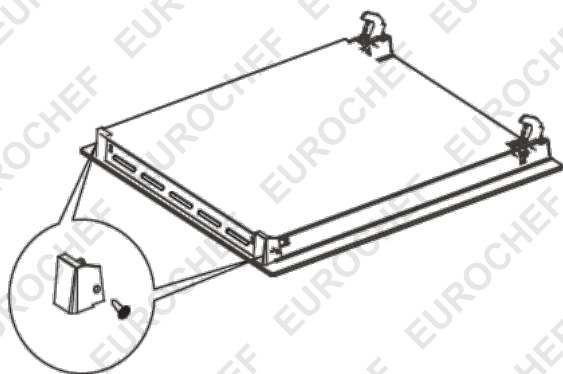
The oven door can be removed to enable easier access to the inside of the oven for cleaning etc. The oven door is heavy and care is required when removing and re-installing it. Do not use excessive force when removing / re-installing the door.

1. Open the oven door fully.
2. Unlock the door hinges by rotating the hinge safety latches (A) towards the door.
3. Partially close the door, then gently lift it slightly (1). It may be necessary to rotate the bottom of the door outward (2) in order to unhook the door hinges from the oven. Gently pull the door from the oven (3).



To re-install the door, bring the door up to the oven in the partially closed state and insert the hooked ends of the hinges into the slots in the oven. When the hooks are safely inside the slots, lower the door so it is resting on the hinges, then rotate the hinge safety latches back into place. It may be necessary to "wiggle" the door slightly to get the hinges to seat properly. Ensure that the safety latches are fully rotated before closing the door, or damage to the appliance may result.

If the door glass needs to be removed for cleaning or to be replaced, remove the screws (rotate left) attaching the plastic clips at the top corners of the door. Then, carefully pull the glass panel from the plastic holders at the bottom of the door. Note that when the glass is removed, the door may close due to the hinge spring mechanism. Reverse the removal process to re-install the door glass.



Troubleshooting

Problem	Possible Causes	Solutions
<i>Appliance does not function</i>	<ol style="list-style-type: none"> 1. Clock not set. 2. No mains electrical power. 3. Circuit breaker tripped. 4. Appliance fault. 	<ol style="list-style-type: none"> 1. Set clock. 2. Check electrical supply and connections. 3. Reset circuit breaker. 4. Have appliance inspected and repaired at an authorised service centre or by a qualified technician.
<i>Display flashing "12.00".</i>	<ol style="list-style-type: none"> 1. Power disruption. 	<ol style="list-style-type: none"> 1. Set clock.
<i>Oven light does not function.</i>	<ol style="list-style-type: none"> 1. Bulb loose. 2. Bulb not serviceable. 	<ol style="list-style-type: none"> 1. Check that bulb is correctly installed. 2. Replace bulb.

Contact the manufacturer if you cannot solve problems according to the methods above.

Specifications

Electrical	240VAC / 50Hz
Power Consumption	Top Element – 850W Bottom Element – 1100W. Grill Element – 1100W. Fan Force Element – 2000W
Oven Light Bulb	High temperature (300°C) 240VAC / 50Hz 25W G9 fitting



Some experts believe the incorrect or prolonged use of almost any product could cause serious injury or death. For information that may reduce your risk of serious injury or death, consult the points below and additionally, the information available at www.datastreamserver.com/safety

- | | |
|--|--|
| <ul style="list-style-type: none">• Consult all documentation, packaging and product labelling before use. Note that some products feature online documentation which should be printed and kept with the product.• Check product for loose / broken / damaged / missing parts, wear or leaks (if applicable) before each use. Never use a product with loose / broken / damaged / missing parts, wear or leaks (if applicable).• Products must be inspected and serviced (if applicable) by a qualified specialist every 6 months assuming average residential use by a person of average weight and strength, above average technical aptitude, on a property matching average metropolitan specification. Intended use outside these guidelines could indicate the product is not suitable for intended use or may require more regular inspection or servicing.• Ensure all possible users of the product have completed an industry recognized training course before being given access to the product. | <ul style="list-style-type: none">• The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or your description of the application. Be sure to attain third-party approval for your application from a qualified specialist before use regardless of prior assurances by the retailer or its representatives.• This product is not intended for use where fail-safe operation is required. As with any product (take an automobile, aircraft, computer or ball point pen for example), there is always a small chance of technical issues that needs to be repaired or may require replacement of the product or a part. If the possibility of such failure and the associated time it takes to rectify could in any situation inconvenience the user, business or employee then the product is not suitable for your requirements. This product is not for use where incorrect operation or a failure of any kind, including but not limited to a condition requiring product return, replacement, service by a technician or replacement of parts could cause a financial loss, loss of employee time or an inconvenience requiring compensation.• If this item has been purchased in error after considering the points above, simply contact the retailer directly for details of their returns policy, if required. |
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