



Built-in Electric Stainless Steel Oven 80L – EUC-OE80S

User Manual

[Revision 1.0 July 2019]

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

Safety messages are designed to alert you to possible dangers or hazards that could cause death, injury or equipment or property damage if not understood or followed. Safety messages have the following symbols:



You **WILL** be KILLED or SERIOUSLY INJURED if you do not follow instructions.

It is vital that you read and understand this user manual before using the product, including safety warnings, and any assembly and operating instructions. Keep the manual for future reference.

Safety precautions and recommendations detailed here must be fully understood and followed to reduce the risk of injury, fire, explosion, electrical hazard, and/or property damage.

Safety information presented here is generic in nature – some advice may not be applicable to every product. The term "equipment" refers to the product, be it electrical mains powered, battery powered or combustion engine powered.

- **Before Use** - If you are not familiar with the safe operation/handling of the equipment or are in any way unsure of any aspect of suitability or correct use for your application, you should complete training conducted by a person or organization qualified in safe use and operation of this equipment, including fuel/electrical handling and safety.
- Do NOT operate the equipment in flammable or explosive environments, such as in the presence of flammable liquids, gases or dust. The equipment may create sparks or heat that may ignite flammable substances.
- Keep clear of moving parts.
- Equipment may be a potential source of electric shock or injury if misused.
- Do NOT operate the equipment if it is damaged, malfunctioning or is in an excessively worn state.
- Do NOT allow others to use the equipment unless they have read this manual and are adequately trained.
- Keep packaging away from children - risk of suffocation! Operators must use the equipment correctly. When using the equipment, consider conditions and pay due care to persons and property.

General Work Area Safety

- Work areas should be clean and well lit.
- Do not operate the equipment if bystanders, animals etc are within operating range of the equipment or the general work area.
- If devices are provided for connecting dust extraction / collection facilities, ensure these are connected and used properly. Dust collection can reduce dust-related hazards.



You **CAN** be KILLED or SERIOUSLY INJURED if you do not follow instructions.

General Personal Safety

- Wear appropriate protective equipment when operating, servicing, or when in the operating area of the equipment to help protect from eye and ear injury, poisoning, burns, cutting and crush injuries. Protective equipment such as safety goggles, respirators, non-slip safety footwear, hard hat, hearing protection etc should be used for appropriate equipment / conditions. Other people nearby should also wear appropriate personal protective equipment. Do not wear loose clothing or jewellery, which can be caught in moving parts. Keep hair and clothing away from the equipment.
- Stay alert and use common sense when operating the equipment. Do not over-reach. Always maintain secure footing and balance.
- Do not use the equipment if tired or under the influence of drugs, alcohol or medication.
- This equipment is not intended for use by persons with reduced physical, sensory or mental capabilities.

General Fuel Safety

- Petrol/fuel/gasoline is extremely flammable – keep clear of naked flames or other ignition sources.
- Do not spill fuel. If you spill fuel, wipe it off the equipment immediately – if fuel gets on your clothing, change clothing.
- Do NOT smoke near fuel or when refuelling.
- Always shut off the engine before refuelling.
- Do NOT refuel a hot engine.
- Open the fuel cap carefully to allow any pressure build-up in the tank to release slowly.
- Always refuel in well ventilated areas.
- Always check for fuel leakage. If fuel leakage is found, do not start or run the engine until all leaks are fixed.

General Carbon-Monoxide Safety

- Using a combustion engine indoors **CAN KILL IN MINUTES**. Engine exhaust contains carbon-monoxide – a poison you cannot smell or see.
- Use combustion engines OUTSIDE only, and far away from windows, doors and vents.



You **CAN** be INJURED if you do not follow instructions or equipment damage may occur.

General Equipment Use and Care

- The equipment is designed for domestic use only.
- Handle the equipment safely and carefully.
- Before use, inspect the equipment for misalignment or binding of moving parts, loose components, damage or any other condition that may affect its operation. If damaged, have the equipment repaired by an authorised service centre or technician before use.
- Prevent unintentional starting of the equipment - ensure equipment and power switches are in the OFF position before connecting or moving equipment. Do not carry equipment with hands or fingers touching any controls. Remove any tools or other items that are not a part of the equipment from it before starting or switching on.
- Do not force the equipment. Use the correct equipment for your application. Equipment will perform better and be safer when used within its design and usage parameters.
- Use the equipment and accessories etc. in accordance with these instructions, considering working conditions and the work to be performed. Using the equipment for operations different from those intended could result in hazardous situations.
- Always keep equipment components (engines, hoses, handles, controls, frames, housings, guards etc) and accessories (cutting tools, nozzles, bits etc) properly maintained. Keep the equipment clean and, where applicable, properly lubricated.
- Store the equipment out of reach of children or untrained persons. To avoid burns or fire hazards, let the equipment cool completely before transporting or storing. Never place or store the equipment near flammable materials, combustible gases or liquids etc.
- The equipment is not weather-proof, and should not be stored in direct sunlight, at high ambient temperatures or locations that are damp or humid.
- Do not clean equipment with solvents, flammable liquids or harsh abrasives.
- For specific equipment safety use and care, see Equipment Safety.

General Electrical Safety

- Inspect electrical equipment, extension cords, power bars, and electrical fittings for damage or wear before each use. Repair or replace damaged equipment immediately.
- Ensure all power sources conform to equipment voltage requirements and are disconnected before connecting or disconnecting equipment.
- When wiring electrically powered equipment, follow all electrical and safety codes.
- Wherever possible, use a residual current device (RCD).
- High voltage / high current power lines may be present. Use extreme caution to avoid contact or interference with power lines. Electrical shock can be fatal.

General Electrical Safety

- Electrically grounded equipment must have an approved cord and plug and be connected to a grounded electrical outlet.
- Do NOT bypass the ON/OFF switch and operate equipment by connecting and disconnecting the electrical cord.
- Do NOT use equipment that has exposed wiring, damaged switches, covers or guards.
- Do NOT use electrical equipment in wet conditions or in damp locations.
- Do NOT use electrical cords to lift, move or carry equipment.
- Do NOT coil or knot electrical cords, and ensure electrical cords are not trip hazards.

General Service Information

- The equipment must be serviced or repaired at authorised service centres by qualified personnel only.
- Replacement parts must be original equipment manufacturer (OEM) to ensure equipment safety is maintained.
- Do NOT attempt any maintenance or repair work not described in this manual.
- After use, the equipment and components may still be hot – allow the equipment to cool and disconnect spark plugs and/or electrical power sources and/or batteries from it before adjusting, changing accessories or performing repair or maintenance.
- Do NOT adjust while the equipment is running.
- Perform service related activities in suitable conditions, such as a workshop.
- Replace worn, damaged or missing warning/safety labels immediately.

General Safety – Electric Oven

- The appliance becomes very hot during operation. Take care not to touch the heating elements inside the oven.
- **WARNING: Accessible parts may become hot during use. To avoid burns, young children should be kept away.**
- Mains lead of adjacent appliances may be damaged by hobs or stuck between the oven doors and can produce short circuiting. Keep them at a safe distance from the appliance.
- Never put pans weighing over 15Kg on the open door of the oven.
- Do not use the oven in the event of a technical fault. If there is a technical fault, disconnect the power and report the fault to an authorised service centre to be repaired.
- Never clean the oven with a high-pressure steam cleaning device, as it can cause short circuiting.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door, as they can scratch the surface, which could then result in the glass shattering.
- The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the oven.
- While being used, the appliance becomes hot. Care should be taken to avoid touching the heating elements inside the oven.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or other similarly qualified technicians in order to avoid a potential hazard.
- The 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 the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- **WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**
- **WARNING: The appliance and its accessible parts become hot during use.**
- Care should be taken to avoid touching the heating elements.
- Children less than 8 years of age should be kept away, unless continuously supervised.
- This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance. Cleaning and user maintenance should not be made by children without adult supervision.
- **WARNING: Accessible parts may become hot during use.**
- Young children should be kept away from the oven.
- During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

How to save energy

Using energy in a responsible way not only saves money, but also helps the environment. So, let's save energy! And this is how you can do it:

- Make use of residual heat from the oven. If the cooking time is greater than 40 minutes, switch off the oven 10 minutes before the end time. Important when using the timer, set appropriately shorter cooking times according to the dish being prepared.
- Make sure the oven door is properly closed. Heat can leak through spillages on the door seals. Clean up any spillages immediately.
- Do not install the oven in the direct vicinity of refrigerators/freezers. Otherwise, energy consumption will increase unnecessarily.

Unpacking

- During transportation, protective packaging was used to protect the appliance against any damage.





















- After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment. All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.
- **CAUTION: During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.**

Disposal of the Appliance

- Old appliances should not simply be disposed of with normal household waste but should be delivered to a collection and recycling centre for electric and electronic equipment.
- A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.
- Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.
- Information on appropriate disposal centres for used devices can be provided by your local authority.

Safety Symbols

The product may have safety warning labels attached to it, explained below. Understand the symbols on your product and their meanings. If any stickers become unreadable, unattached etc., replace them.

 <p>Flammable Material Hazard Flammable liquids, gases or substances etc may present. Avoid ignition sources and open flames. Danger of fire.</p>	 <p>Read User Manual Read and fully understand product safety warnings, operation, procedures etc before using the product.</p>	 <p>Use Hand Protection Wear appropriate hand protection and take due care as the product or use of the product may present hand hazards.</p>	 <p>Carbon-Monoxide Hazard Do not use the product in confined areas or without adequate ventilation. Carbon-monoxide poisoning can be fatal.</p>
 <p>Electrocution / Electrical Shock Hazard High voltage or high current electricity may be present or required by the product. Take due care when handling electrical products, cables, plugs and leads. Electrical shock can be fatal.</p>	 <p>Toxic Fumes / Dust Hazard Using the product or by-products from use may produce fumes, smoke or particles that could be harmful if inhaled. Wear appropriate breathing protection and have adequate ventilation.</p>	 <p>Explosive Material Hazard Combustible liquids, gases or substances etc may be present. Avoid ignition sources and open flames. Danger of explosion.</p>	 <p>Cutting / Amputation Hazard The product may have blades, edges or mechanical devices that can cause severe cut injury to fingers, limbs etc. Take due care when handling and using the product.</p>
 <p>Crush Hazard The product may have blades, edges or mechanical devices that can cause severe crush injury to fingers, limbs etc. Take due care when handling and using the product.</p>	 <p>Single Operator Only The product must be operated by a single person only. More than one person operating the product may introduce additional hazards.</p>	 <p>Use Face Protection Wear appropriate full-face protection and take due care as the product or use of the product may present face and eye hazards.</p>	 <p>Use Foot Protection Wear appropriate foot protection and take due care as the product or use of the product may present foot hazards.</p>
 <p>Use Eye / Ear / Head Protection Wear appropriate eye and / or ear and / or head protection and take due care as the product or use of the product may present eye, hearing and head hazards.</p>	 <p>Running Hazard Do not run on or near the product as doing so may present a fall hazard.</p>	 <p>Diving Hazard Do not dive into the product as doing so may present a neck / head injury hazard.</p>	 <p>Adult Supervision Required Always supervise children and other users of a product to prevent drowning or injury.</p>
 <p>Skin Penetration / Puncture Hazard The product may produce pressure, emit liquids or objects that can cause severe injury to fingers, limbs, blood etc. Take due care when handling and using the product.</p>	 <p>Hot Surface Hazard Be aware that the product may produce high temperatures and hot surfaces that can cause burn injuries.</p>	 <p>Flying Debris Hazard Be aware that the product or use of the product may present hazards produced by flying debris. Wear appropriate clothing and protective devices.</p>	 <p>Moving Parts Hazard Be aware that the product contains or uses mechanical devices that move or rotate. Always wait for moving parts to stop fully before handling the product, adjusting, maintenance etc.</p>
















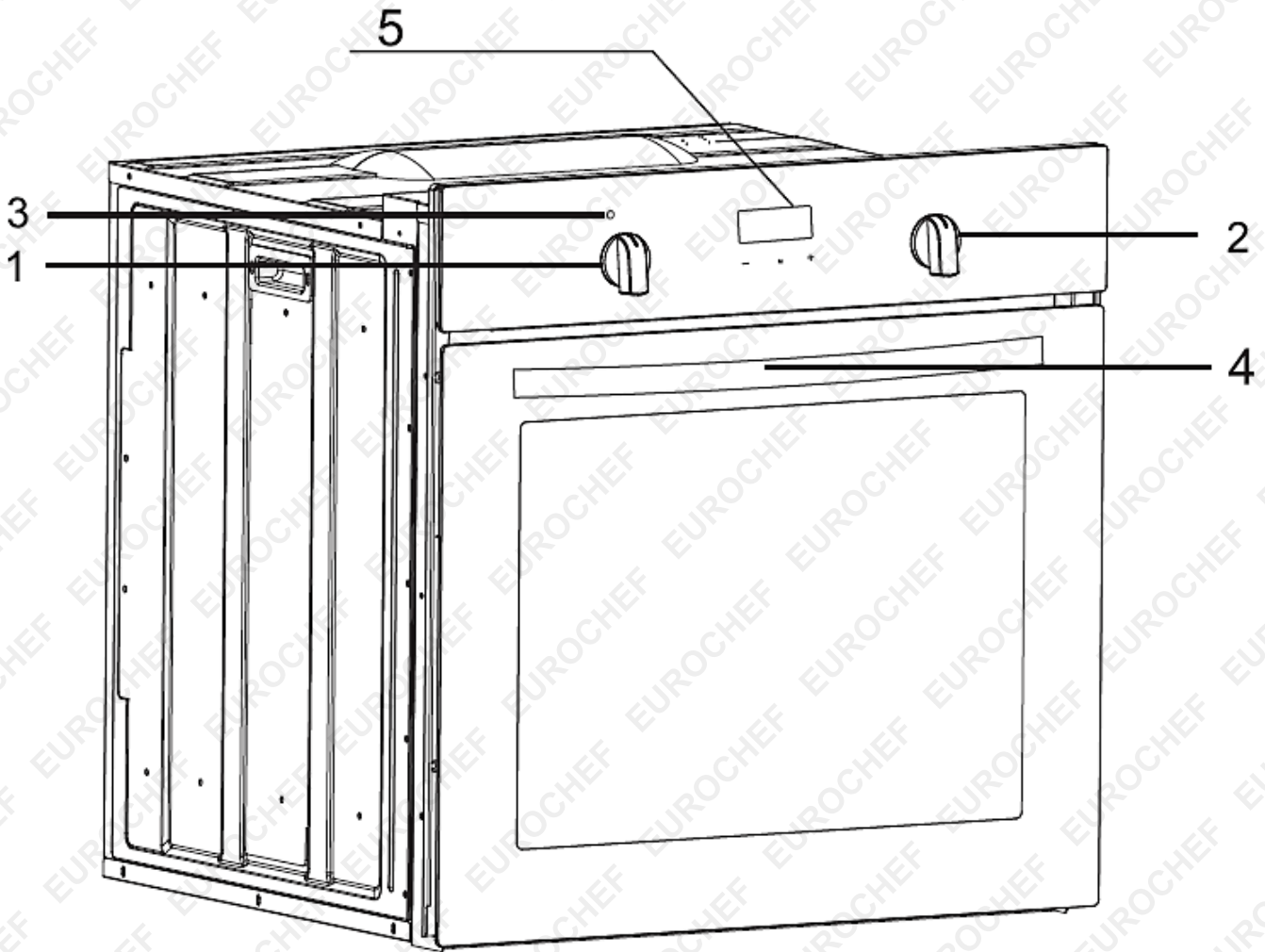
 <p>Carbon-Monoxide Hazard Do not use the product in confined areas or without adequate ventilation. Carbon-monoxide poisoning can be fatal.</p>	 <p>Pull Hazard Be aware that the product contains or uses mechanical devices that can pull in objects and can cause severe injury to fingers, limbs etc. Take due care when handling and using the product.</p>	 <p>Slope / Fall Injury Hazard Be aware that using the product on sloping surfaces or in slippery conditions may present additional dangers from falls and contact with blades, moving parts, hot surfaces etc.</p>	 <p>"Slam Dunk" Warning Do NOT attempt "slam dunk" manoeuvres as this may result in severe injury due to falling, product breakage or collapse etc.</p>
 <p>Electrocution / Electrical Shock Hazard - Outdoor High voltage or high current electricity may be present or required by the product. Do NOT use in rain, damp or wet conditions. Electrical shock can be fatal.</p>	 <p>Electrocution / Electrical Shock Hazard - Disconnect High voltage or high current electricity may be present or required by the product. Always disconnect the product from the electrical supply before handling the product, adjusting, maintenance etc.</p>	 <p>Power Line Electrocution Hazard High voltage / high current power lines may be present. Use extreme caution to avoid contact or interference with power lines. Electrical shock can be fatal.</p>	 <p>"Kick-Back" Hazard High level of "kick-back" hazard that can cause the machine to suddenly rotate towards operator. Kick-back injury can be fatal.</p>
 <p>Winch Operator Position Hazard Do NOT stand between winch and load. Do NOT use winch to move people.</p>	 <p>Winch Lift Hazard Do NOT LIFT load vertically. Use machine to PULL only.</p>	 <p>Cable Hazard Ensure that load bearing cable is not kinked or knotted.</p>	 <p>Winch Cable Hazard Ensure that there is a minimum number of cable coils on winching mechanism.</p>
 <p>Winch Hook Hazard Carry hook to load – do NOT throw or run.</p>	 <p>Flash / Blinding Hazard Wear appropriate eye protection for welding. Direct exposure to weld arcs may cause permanent eye injury.</p>	 <p>Laser Hazard Laser may be in use – do NOT look directly at laser or allow others to.</p>	

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Parts Identification

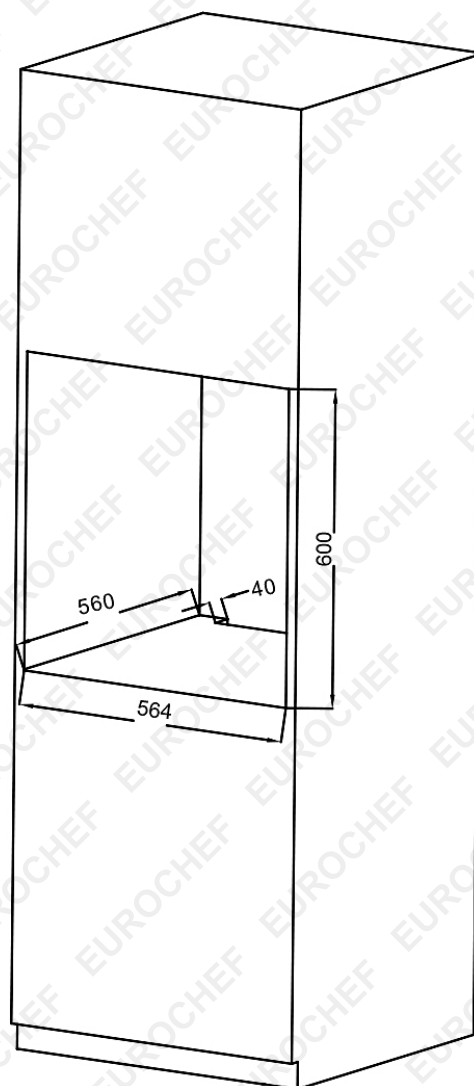
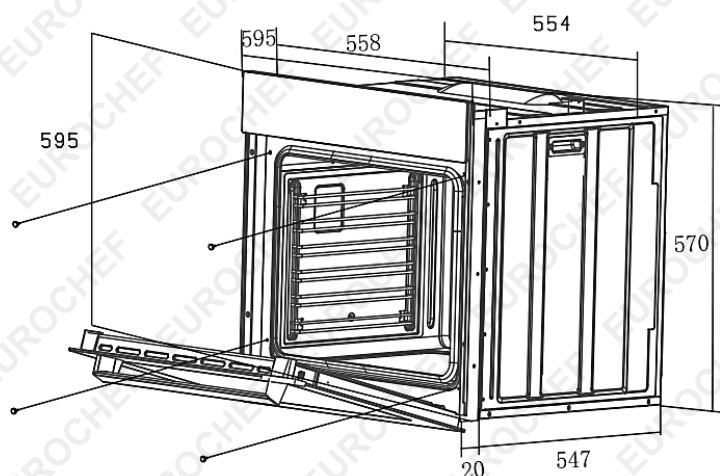


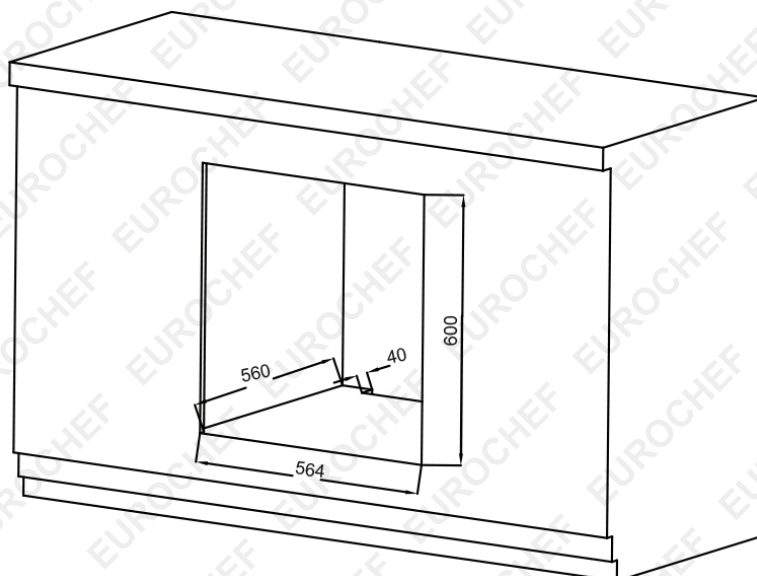
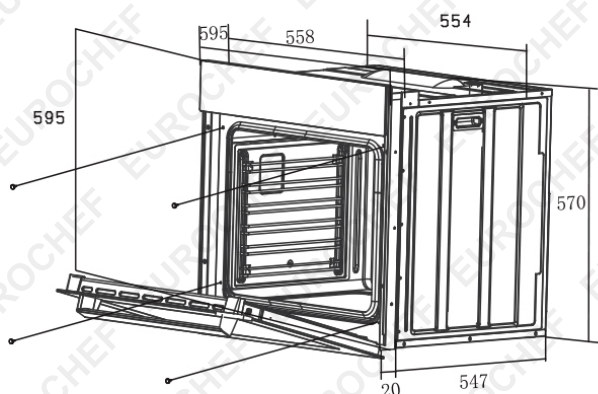
No.	Name
1	Temperature control knob
2	Oven function selection knob
3	Oven temperature signal light - red
4	Oven door handle
5	Digital display

Installation

Installing the Oven

- The kitchen should be dry and have effective ventilation according to the existing technical provisions.
- Main lead behind the oven must be placed in such manner to avoid touching the back panel of the oven because of the heat it develops during operation.
- Remove any packaging materials (foils, artificial foam, nails, etc.) from the reach of children, because they represent potential danger. Children may swallow small parts or suffocate with foils.
- This is a built-in oven, which means that its back wall and one side wall can be placed next to a high piece of furniture or a wall. Coating or veneer used on fitted furniture must be applied with a heat resistant adhesive (100°C). This prevents surface deformation or detachment of the coating. If you are unsure of your furniture's heat resistance, you should leave approximately 2cm of free space around the oven. The wall behind the oven should be resistant to high temperatures. During operation, its back side can warm up to around 50°C above the ambient temperature.
- Make an opening with the dimensions given in the diagram for the oven to be fitted.
- The appliance must be earthed.
- Insert the oven completely into the opening without allowing the four screws in the places shown in the diagram to fall out.





Electrical Connection

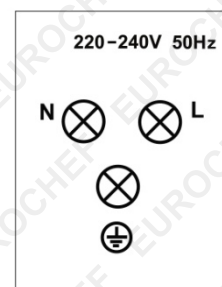
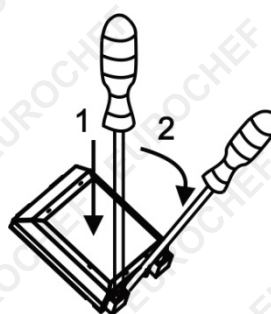


WARNING! All electrical work must be carried out by a suitably qualified and authorized electrician. No alterations or wilful changes in the electricity supply should be carried out.

- Before attempting the connection, check whether the voltage indicated on the rating plate corresponds to the actual mains voltage.
- Mains lead should be minimum 1.5m long.
- Earthing wire should be installed in such manner to be the last one pulled out in case the safety relief device of the mains lead should fail.
- Mains lead behind the oven must be placed in such manner to avoid touching the back panel of the oven because of the heat it develops during operation.
- The cable of correct size rating must be used cable type HO5VV-F 3 x 1.5mm². The grounding wire shall be longer than the other wires.
- The means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under over voltage fixed wiring in accordance with the wiring rules.

Connection (by authorised electrician)

- Using a screwdriver, open the connector cover at the rear of the appliance. Release two locks located at either side of the connector bottom.
- Mains lead must be led through the relief safety device, protecting the mains lead cable from disconnection.
- Tighten the relief device securely and close the connector cover.



Colour code
L = exterior live wires, usually coloured black, brown.
N=neutral
The colour is usually blue.
Beware of the correct N-connection!



E = earthing wire, the colour is green/yellow.

Operation

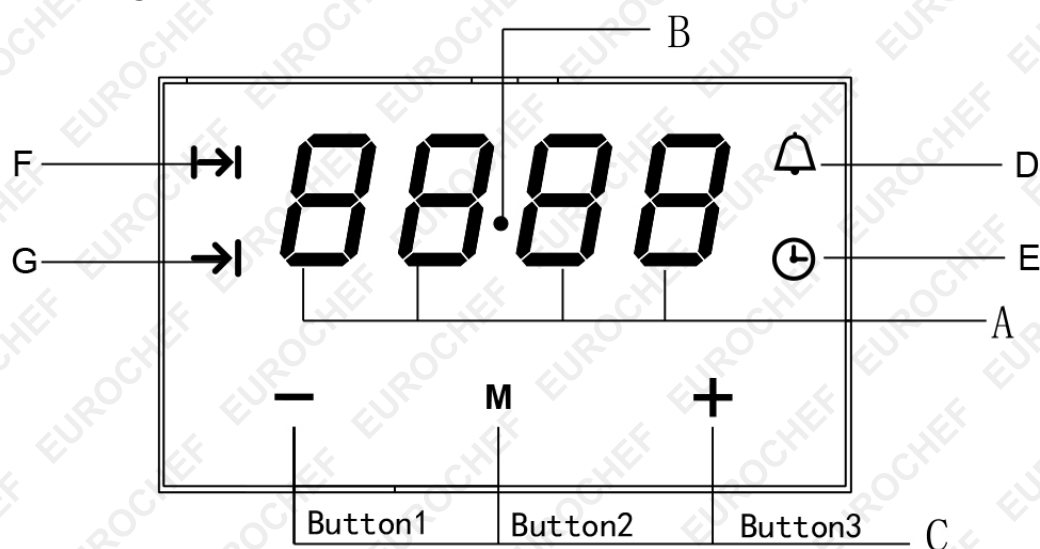
Prior First Use

- Remove packaging, clean the interior of the oven.
- Take out and wash the oven fittings with warm water and a little washing-up liquid.
- Switch on the ventilation in the room or open a window.
- Heat the oven (to a temperature of 250°C, for approx. 30 min.), remove any stains and wash carefully.




CAUTION! When heating the oven for the first time, it is normal phenomenon to give off smoke and peculiar smell. This will disappear IN about 30 minutes.

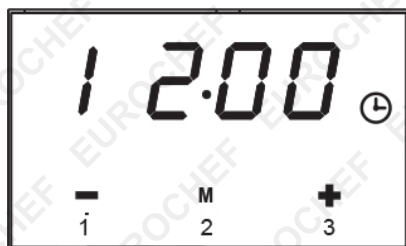
Digital Display



No.	Name
A	Display field
B	Seconds icon
C	Buttons
D	timer
E	Current time
F	Cooking time
G	End of cooking time
M	Function
-	To decrease the numbers on the digital display
+	To increase the numbers on the digital display

Setting the Time

1. At power on, "12.00", and  flashes.



2. The current time can be set with button 1 and 3, 5 seconds after the time has been set, the new data will be saved.

Timer

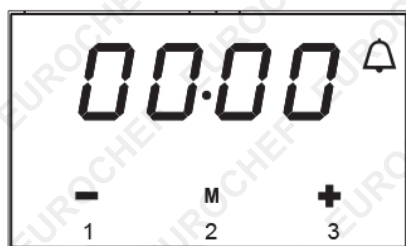
The timer can be activated at any time and any function. The timer can be set from 1 minute to 23 hours and 59 minutes.


To set the timer, you should:

1. Press button 2, flashing . Enter the timer setting.



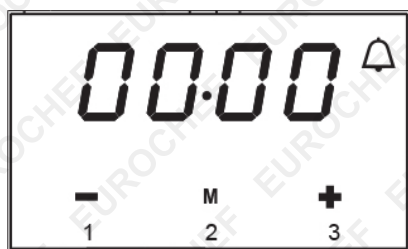
2. Set the timer using buttons 1 and 3.



3. 5 seconds after the time is set, or directly press button 2, the signal function  will be turned on. Your settings are now saved.



4. When the set time is up, the alarm signal will be activated and the signal function  starts flashing again.






5. Press any button, the signal function  and alarm signal will go off. Or the alarm signal will be turned off automatically after 2 minutes.



CAUTION! Besides timer alarm, any other alarms can be turned off by pressing any button. If the alarm signal is not turned off manually, it will be turned off automatically after 2 minutes.

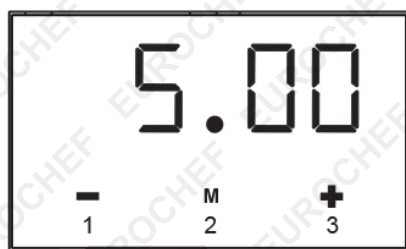
Semi-Automatic Operation

If the oven is to be switched off at a given time, or after defined period, you should:

1. Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate.
2. Press the function button, the oven will begin to work and the function signal  will flash.
3. Press button 1 or 3 to adjust the cooking time, within a range from 1 minute to 10 hours.
4. Or press button "MODE" twice, then the display will show a flashing . Set the end time with buttons 1 and 3.
5. Set time has now been introduced to the oven's memory after 5 seconds.
6. When the set time passed, the oven is switched off automatically, the alarm is activated.
7. Press any button, the alarm signal and the  icon will go off. Or the alarm signal will be turned off automatically after 2 minutes.

CAUTION:

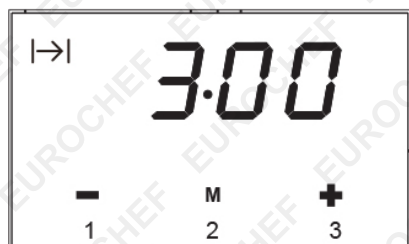
- The cooking time and end of cooking time range:
 - Cooking time range: $0 < t \leq 10$ hours.
 - End of cooking time range: $\text{current time} < \text{end of cooking time} \leq \text{current time} + 10$ hours.
 - End of cooking time = current time + cooking time.
- When using the semi-automatic operation, set either the cooking time or the end of cooking time.
- If you set the cooking time to 0 or set the end of cooking time to the current time, the auto function will be off.
- After the auto function is turned off, the cooking time to 0, end of cooking time and current time remains the same.
- **For example:** The current time is 2:00. You want the oven to operate 3 hours. End of cooking time is set to 5:00 ($2:00 + 3:00 = 5:00$).



There are two methods to achieve this setting:

First method:

1. Set the cooking time using buttons 1 and 3.



2. End of cooking time automatically change to 5:00.

Second method:

1. Set the end of cooking time using buttons 1 and 3.



2. Cooking time automatically change to 3:00. 5 seconds after the setting, the auto function is on. 3 hours later, the current time shows "5.00". The alarm signal is activated.

Automatic Operation

If the oven is to be switched on for a specified period of time and switched off at a fixed hour then you should set the cooking time and the end of cooking time:

1. Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate.
2. Press button 2, the oven will begin to work and the function signal |→| will flash.
3. Press button 1 or 3 to adjust the cooking time within a range of one minute to 10 hours.
4. Press button 2, then the display will show a flashing →|. Set the cooking time using buttons 1 and 3.
5. The set time is introduced to the memory after 5 seconds, the |→| and →| always on.
6. When the set time has passed, the oven is switched off automatically, the alarm is then activated and |→| will turn off.
7. Press any button, the alarm signal and the →| icon will go off. Or the alarm signal will be turned off automatically after 2 minutes.

Caution!

- Work time = end of cooking time – cooking time

For example:

If the current time is 2:00; cooking time set to be 3 hours; end of cooking time is set to be 10:00, the work time will be 7:00 (7:00 = 10:00 - 3:00).



1. Set the cooking time to "3.00" with buttons 1 and 3.



2. Set the end of cooking time to "10.00" with buttons 1 and 3.



3. 5 seconds after setting, the auto function will turn on.



4. When it goes up to 7:00, the oven will begin to work.



5. When it goes up to 10:00, the alarm signal is activated. The oven is switched off automatically.

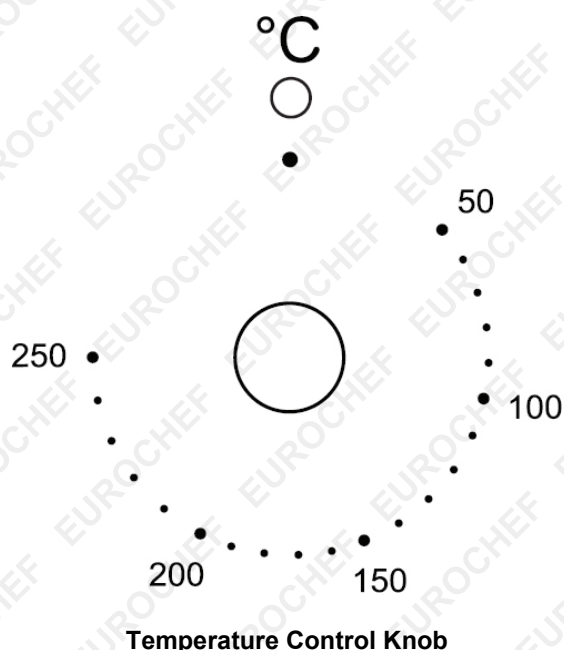
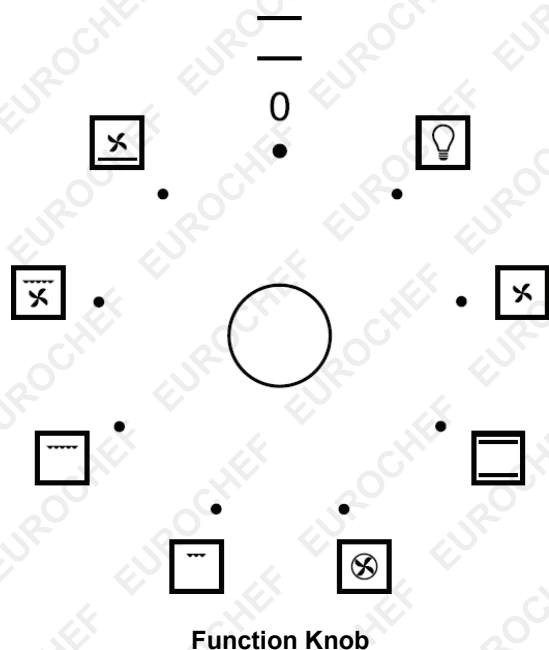


Caution!

- End of cooking time > current time + cooking time ≤ 10hours
- At least more than one minute cooking time, cooking time and end of cooking time must be set.
- If the cooking time set to be 0 or the end of cooking time set to be the current time, the auto function will be off.
- After the auto function be off, the cooking time to 0, end of cooking time and current time remains the same.

Oven Functions

The oven is controlled by the function knob and the temperature control knob.



CAUTION! When selecting any heating function, the oven will be switched on only after the temperature has been set by the temperature control knob.



Full Grill

This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and permits larger portions to be grilled.

WARNING! • When using Grill, it is required that the oven door should remain closed. • When the grill is in use accessible parts can become hot. It is best to keep children away from the oven.

**Fan (Defrost)**

In this function, only the fan works. You can cool the dish or the oven chamber or defrost food.

**Circular Heater Fan**

This function allows the oven to be heated up in a forced way with the thermo fan, which is in the central part of the oven chamber. Heating the oven up in this way permits even heat circulation around the dish that is in the oven. The advantage of this heating method is:

- Reduction of oven heating-up time and of the initial heating stage.
- Possibility to bake at two cooking levels simultaneously.
- Reduction in the amount of fats and juices coming out of meat dishes, which results in an improvement in taste.

**Bottom and Top Element On**

Setting the knob to this position allows the oven to be heated conventionally.

**Fan and Bottom Heater On**

At this oven function, the oven activates the bottom heater and fan function. The mode is useful for baking low pastry and preparation of preserved fruit and vegetables.

**Grill Heater On**

Setting the knob to this position allows dishes to be grilled on the grate.

WARNING! When using Grill, it is recommended that the oven door should remain closed. When the grill is in use, accessible parts can become hot. It is best to keep children away from the oven.

**Fan Grill Element**

When the knob is turned to this position, the oven activates the grill and fan function. In practice, this function allows the grilling process to be speeded up and an improvement in the taste of the dish. You should only use the grill with the oven door shut.

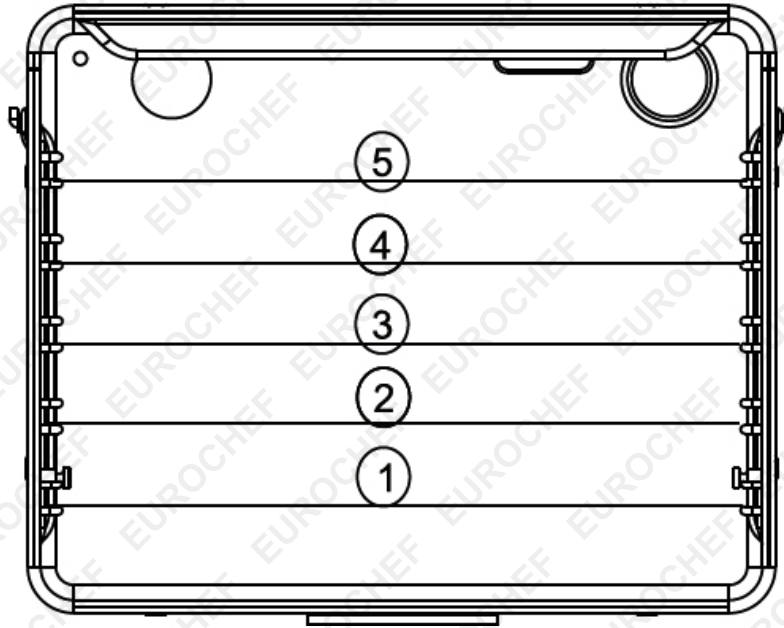
**Separate Oven Lighting**

By setting the knob to this position, the lighting inside the oven is switched on.

CAUTION! When the fan functions have been selected but the temperature knob is set to zero, only the fan will be on. With this function, you can cool the dish or the oven chamber.

Oven Guide Levels

Baking pans and accessories (oven grid, baking tray, etc.) may be inserted into the oven in guiding levels. Appropriate levels are indicated in the tables that follow. Always count levels from the bottom upwards!



Maintenance

By ensuring proper cleaning and maintenance of your oven, you can have a significant influence on the continuing fault-free operation of your appliance. Before you start cleaning, the oven must be switched off and you should ensure that all knobs are set to the "0" position. Do not start cleaning until the oven has completely cooled.

Oven

- The oven should be cleaned after each use.
- Cool the oven completely before cleaning.
- Never clean the appliance with pressurized hot steam cleaner.
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.
- Steam cleaning:
 - a. Pour 250ml of water (1 cup) into a bowl placed in the oven on the first level from the bottom.
 - b. Close the oven door.
 - c. Set the temperature knob to 100°C, and the function knob to the bottom heater position.
 - d. Heat the oven chamber for approximately 30 minutes.
 - e. Open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with washing-up liquid.
- After cleaning the oven chamber, wipe it dry.

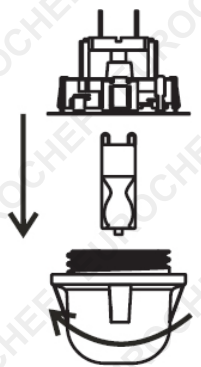
CAUTION! Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

Replacing the Oven Light Bulb

Before any maintenance is started involving electrical parts, the appliance must be disconnected from the power supply. If the oven has been in use, let the oven cavity and the heating elements cool down before attempting any maintenance.

Changing the bulb

1. Unscrew the protective cover. We recommend that you wash and dry the glass cover at this point.
2. Carefully remove the old bulb and insert the new bulb suitable for high temperatures (300°C) having the following specifications: 220-240V, 50Hz, 25W, G9 fitting.
3. Refit the protective cover.



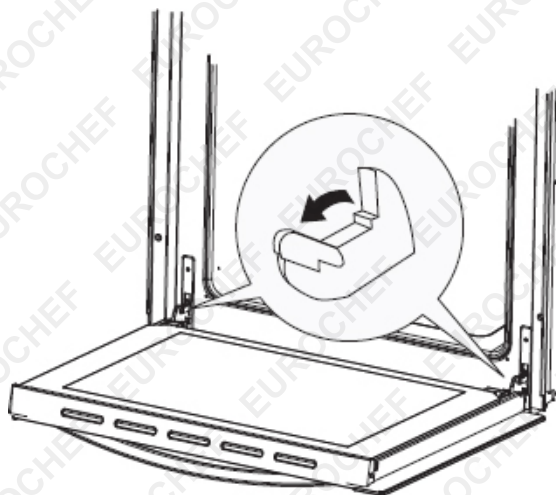
IMPORTANT! Never use screwdrivers or other utensils to remove the light cover. This could damage the enamel of the oven or the lamp holder. Remove only by hand. Never replace the bulb with bare hands as contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

PLEASE NOTE: The bulb replacement is not covered by your warranty.

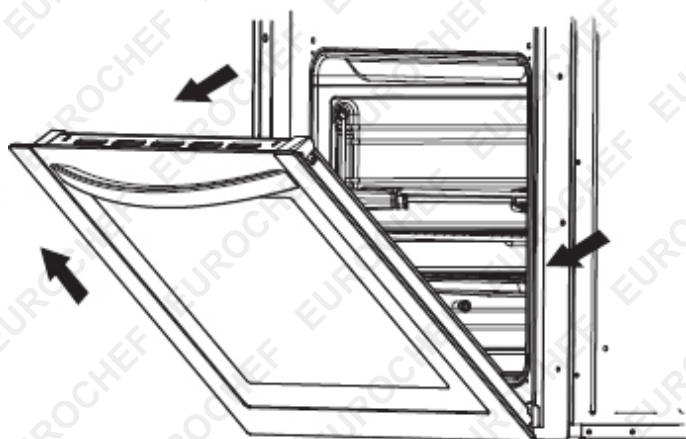
Removing the Oven Door

In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door.

To do this, tilt the safety catch part of the hinge upwards. Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the cooker, do the reverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.



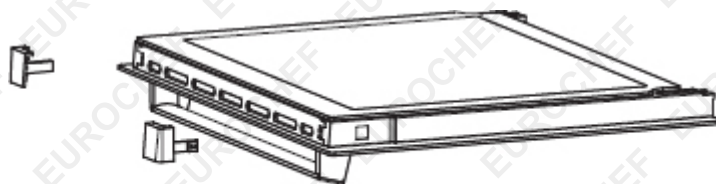
Tilting the hinge safety catches



Door removal

Removing the Internal Glass Panel

Unscrew and unfasten the plastic latch that is in the corner at the top of the door. Next, take out the glass from the second blocking mechanism and remove. After cleaning, insert and block the glass panel, and screw in the blocking mechanism.



Removal of the internal glass panel

Troubleshooting

In the event of an emergency, you should:

- Switch off all working units of the oven.
- Call the service centre.
- Some minor faults can be fixed by referring to the instructions given in the table below. Before calling for customer or service support, check the following points in the table.

PROBLEM	REASON	ACTION
The appliance does not work.	Break in power supply.	Check the household fuse box; if there is a blown fuse replace it with a new one
	Choose wrong function.	Check if function knob, temperature Knob is set to the correct position.
The programmer display is flashing "0.00".	The appliance was disconnected from the mains or there was a temporary power cut.	Set the current time (see Use of the programmer)
The oven lighting does not work.	The bulb is loose or damaged.	Tighten up or replace the blown bulb (see Maintenance).

Baking with the Oven

Baking pastry

Most appropriate position for baking is the application of both upper and lower heater, or the hot air.

- The baking parameters given in the table are approximate and can be corrected based on your own experience and cooking preferences.
- In case you may not find any particular type of cake in the table, use the information available for the next most similar type of cake.

Baking with Upper and Lower Elements

- Use only a single guide level.
- This baking position is especially suitable for baking dry pastry, bread and teacakes. Use dark baking pans. Light pans reflect heat and pastry is not adequately browned.
- Always place baking pans on the grid rack. Remove the grid only if baking in the flat biscuit tray, supplied with the appliance.
- Preheating shortens the baking time. Do not put the cake in the oven until proper temperature is obtained.

Baking Tips

Is the cake baked?

Pierce the cake with a wooden skewer at the thickest part, if the dough does not stick to it, the cake is baked. You may switch off the oven and use the remaining heat.

Cake has fallen

Check the recipe. Use less liquid next time. Follow the mixing times, especially when using electric kitchen mixers.

Cake is too light on the bottom

Use dark baking pan next time, or place the pan one level lower, or switch on the lower heater a while before the completion.



Cheesecake is undercooked

Next time reduce the baking temperature and extend the baking time.

Notes regarding the baking tables

- The tables indicate the temperature range. Always select lower temperature first. You may always increase the temperature in case pastry needs more baking.
- Baking times are indicative only.
- The asterix indicates that the oven requires preheating.

Baking Table

Type of pastry	Guide level (from down upwards)	Temp (°C) 	Guide level (from down upwards)	Temp (°C) 	Baking time (in min.)
Sweet pastries					
Raisin cake	2	160-170	2	150-160	55-70
Ring cake	2	160-170	2	150-160	60-70
Tree cake (tart form)	2	160-170	2	150-160	45-60
Cheesecake (tart form)	2	180-190	3	160-170	60-80
Fruit cake	2	190-200	3	170-180	50-70
Fruit cake with icing	2	180-190	3	160-170	60-70
Sponge cake	2	180-190	2	160-170	30-40
Flake cake	3	190-200	3	170-180	25-35
Fruit cake mix dough	3	180-190	3	160-170	50-70
Cherry cake	3	190-210	3	170-200	30-50
Jelly roll	3	190-200	3	170-180	15-25
Fruit fan	3	160-170	3	150-160	25-35
Plait bun	2	190-210	3	180-210	35-50
Christmas cake	2	180-190	3	170-200	45-70
Apple pie	2	190-210	3	170-200	40-60
Puff paste	2	180-190	3	160-170	40-60
Salted pastries					
Bacon roll	2	190-200	3	170-180	45-60
Pizza	2	220-240	3	210-230	30-45
Bread	2	200-220	3	180-210	50-60
Rolls	2	210-230	3	200-220	30-40
Cookies					
Caraway roll	3	180-190	3	160-170	15-25
Biscuits	3	180-190	3	160-170	20-30
Danish pastry	3	190-210	3	170-200	20-35
Flaky pastry	3	200-210	3	180-200	20-30
Cream puff	3	190-210	3	170-200	25-45
Deep frozen pastry					
Apple pie, cheese pie	2	190-210	3	170-200	50-70
Cheesecake	2	190-200	3	170-180	65-85
Pizza	2	210-230	3	200-220	20-30
Chips for oven	2	210-230	3	200-220	20-35
Potato fries for	2	210-230	3	200-220	20-35

Roasting with the Oven

Best results are obtained with the engagement of both upper and lower elements. Best heating mode for each type of roasting pan is indicated by bold print in the Roasting Table.

Tips Regarding Roasting Pans



- For best results, use light enamel pans, temperature resistant glass pans, clay dishes or cast iron dishes.
- As stainless steel dishes reflect the heat, they are not recommended.
- If you cover your roast or wrap it in foil, it will preserve its juices and the oven will remain clean.
- The roast will be cooked quicker if it is left uncovered. Large roasts can be placed directly on the grid with the oven tray below for catching the juices and melted fat.

Reminders When Roasting

Roasting table indicates suggested temperatures, guide level and roasting times. Roasting time largely depends upon the type of meat, its size and quality. So, you may expect some variations.

- Roasting of large chunks of meat may produce excessive steaming and condensation on the oven door. This is quite normal and does not affect the operation of the oven. However, after the completion of roasting, wipe the oven door and the glass thoroughly.
- Add as much liquid as necessary to prevent burning of juice, dripping from meat. Roast must be checked regularly, and liquid added if necessary.
- At approximately the middle of the indicated time turn the roast round, especially if you use the deep roast dish.
- When roasting on the grill grid, place the grid in the deep roasting pan and insert both into the sliding guide. The bottom pan will intercept dripping fat.
- Never leave roast to cool in the oven, as it might produce condensation and corrosion of the oven.

Roasting Table

Type of meat	Weight (in grams)	Guide level (from bottom up)	Temp (°C) 	Roasting time (in min.)	Temp (°C) 	Roasting time (in min.)
Beef						
Beef loin	1000	2	210-230	2	200-220	100-120
Beef loin	1500	2	210-230	2	200-220	120-150
Roast beef, rare	1000	2	230-240	2	220-230	30-40
Roast beef, well done	1000	2	230-240	2	220-230	40-50
Pork						
Pork roast with skin	1500	2	190-200	2	170-180	140-160
Flank	1500	2	200-210	2	180-190	120-150
Flank	2000	2	190-210	2	170-200	150-180
Pork loin	1500	2	210-230	2	200-220	120-140
Meat roll	1500	2	210-230	2	200-220	120-140
Pork cutlet	1500	2	190-210	2	170-200	100-120
Minced meat roast	1500	2	220-230	2	210-220	60-70
Veal						
Veal roll	1500	2	190-210	2	170-200	90-120
Veal knuckle	1700	2	190-210	2	170-200	120-130
Lamb						
Lamb prime ribs	1500	2	200-210	2	180-200	100-120
Mutton blade bone	1500	2	200-210	2	180-200	120-130
Venison						
Hare ribs	1500	2	200-220	2	180-210	100-120
Hare blade bone	1500	2	200-220	2	180-210	100-120
Boar ham	1500	2	200-220	2	180-210	100-120
Poultry						
Chicken entire	1200	2	210-220	2	200-210	60-70
Hen	1500	2	210-220	2	200-210	70-90
Duck	1700	2	190-210	2	170-200	120-150
Goose	4000	2	170-180	2	150-160	180-200
Turkey	5000	2	160-170	2	140-150	180-240
Fish						
Fish, entire	1000	2	210-220	2	200-210	50-60
Fish soufflé	1500	2	190-210	2	170-200	50-70

Grilling with the Oven

Grill heater is especially suitable for the preparation of low-fat sausages, meat and fish fillets and steaks, and for browning and crisping the roast skin.


Safety

- Take extra precautions when grilling. Intensive heat from infrared element makes the oven and the accessories extremely hot. Use protective gloves and barbecue accessories!
- Perforated roast may produce spurting of hot grease (sausages). Use long grill tongs to prevent skin burns and protect your eyes.
- Supervise the grill at all time. Excessive heat may quickly burn your food and provoke fire!
- Do not let the children in the vicinity of the grill.

Tips for Grilling

- Grilling should be carried out with the oven door closed.
- Grilling table indicates the recommended temperature, guide levels and grilling times, which may vary according to the weight and quality of meat.
- Grill element should be pre-heated for 3 minutes.
- Oil the grill grid before placing food on it, to avoid food sticking to the grid.
- Place the meat upon the grid, then place the grid upon the grease interception pan. Insert both trays into the oven guides.
- Turn the meat round after half of the grilling time has expired. Thinner slices will require only one turn, for larger chunks you might need to repeat the procedure. Always use barbecue tongs to avoid losing excessive juice from meat.
- Dark beef meat is grilled quicker than lighter pork or veal.
- Clean the grill, the oven and the accessories each time after use.

Grilling Table

Type of meat for grill	Weight (in grams)	Guide level (from bottom up)	Temp °C)	Grill time (in min.)
				
Meat and sausages				
2 beefsteaks, rare	400	5	240	14-16
2 beefsteaks, medium	400	5	240	16-20
2 beefsteaks, well done	400	5	240	20-23
2 pork scrag fillets	350	5	240	19-23
2 pork chops	400	5	240	20-23
2 veal steaks	700	5	240	19-22
4 lamb cutlets	700	5	240	15-18
4 grill sausages	400	5	240	9-14
2 slices of meat cheese	400	5	240	9-13
1 chicken, halved	1400	3	240-250	28-33(1-side) 23-28(2-side.)
Fish				
Salmon fillets	400	4	240	19-22
Fish in aluminium foil	500	4	230	10-13
Toast				
4 slices of white bread	200	5	240	1,5-3
2 slices of whole meal	200	5	240	2-3
Toast sandwich	600	5	240	4-7
Meat/poultry				
Chicken	1000	3	180-200	60-70
Pork roast	1500	3	160-180	90-120
Pork scrag	1500	3	160-180	100-180
Pork knuckle	1000	3	160-180	120-160
Roast beef/ beef fillet	1500	3	190-200	40-80

Specifications

Type	Electric
Fascia Width x Height	595 x 595mm
Built-in Width x Depth x Height	564 x 560 x 600mm
Oven Volume	80L
Number of Ovens	Single Oven
Installation	Built-in/Wall Oven
Finish Colour	Black/Stainless Steel
Functions	8
Power	2000W
Voltage	240V 50Hz
Power Plug	10A Australian Standard



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.

