

EURO~~X~~CHEF

BUILT-IN ELECTRIC OVEN

USER'S MANUAL



User's manual

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1. Oven Specifications

Technical Data

Figure size	597*597*540mm	Installment size	560*587*550mm
Oven cubage	57L	Packaging size	660*660*660mm
Net weight	37.5kg	Gross weight	42.5kg
Electrical source	220-240VAC, 50Hz	Power	240VAC, 3400W 220VAC, 2900W (single- ring top heating element 240VAC, 2500W 220VAC, 2100W)
Energy grade	A		
Oven light	one piece, 25W		

2. IMPORTANT SAFETY INSTRUCTIONS



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:

1. Use this appliance only for its intended purpose as described in this Owner's Manual.
2. Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided User's Manual.
3. 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.
4. Have the installer show you the location of the circuit breaker or fuse. Make it easy reference.
5. Before performing any service, disconnect the oven power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
6. Do not allow anyone to climb, stand or hang on the door. This could damage the oven, or cause severe personal injury.
7. Be sure the oven is securely installed in a cabinet that is firmly attached to the house structure.
8. Never leave the oven door open when you are not watching the oven.
9. Always keep combustible wall covering, curtains or drapes a safe distance from your oven.
10. Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your oven.
11. Always keep wooden and plastic utensils and canned food a safe distance from your oven.
12. Do not store flammable materials in an oven.
13. 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.
14. 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.
15. 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.
16. For your safety, never use your appliance for warming or heating the room.
17. Keep cleaning. Never leave jars or cans of fat drippings in or near your oven.
18. Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off.
19. 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

20. Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
21. 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.
22. Do not heat unopened food container. Pressure could build up and the container could burst, causing an injury.
23. Keep the oven vent unobstructed.
24. Keep the oven free from grease buildup.
25. 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.
26. When using cooking or roasting bags in the oven, follow the manufacturer's directions.
27. 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 color. 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.
28. 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.
29. Remember: the inside surface of the oven may be hot when the door is opened.
30. 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.
31. Do not use the oven to dry newspapers. If overheated, they can catch on fire.
32. Do not use the oven for storage area. Items stored in an oven can ignite.
33. Do not leave paper products, cooking utensils or food in the oven when not in use.
34. 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.
35. Clean only parts listed in this User's Manual.
36. Do not use aluminum foil to line oven bottoms, except as suggested in this manual. Improper installation of aluminum foil may result in a risk.
37. **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:

1. 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.
2. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
3. Ensure that the appliance is switched off before replacing the lamp to avoid electric shock.
4. Accessible parts may become hot during use, young children should be kept away.
5. 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.
6. A steam cleaner should not be used.
7. Children should be supervised to ensure that they do not play with the appliance.
8. Oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.
9. 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.



3. INSTALLATION INSTRUCTIONS

Safety

Warning: Installation and service must be performed by a qualified installer.

IMPORTANT: save for local electrical inspector's use.

Warning: Do not remove spacers (if equipped) on the side walls and/or on the back of the built-in oven. These spacers center the oven in the space provided. The oven must be centered to prevent excess heat build up that may result in heat damage or fire.

NOTE: Base must be capable of supporting 80kg.

Important notes to the installer

- ! Read all installation instructions before installing the built-in oven.
- ! Remove all packing material from the oven compartments before connecting the electrical supply to the wall oven.
- ! Observe all governing codes and ordinances.
- ! Be sure to leave these instructions with the consumer.
- ! Oven door may be removed to facilitate installation.
- ! These ovens are not approved for stackable or side-by installation.

Warning:

- ! Be sure your oven is installed and grounded properly by a qualified installer or service technician.
- ! This oven must be electrically grounded in accordance with local codes.
- ! Warning: stepping, leaning or sitting on the door of this oven can result in serious injuries and can also cause damage to the oven.
- ! Never use your oven for warming or heating the room. Prolonged use of the oven without adequate ventilation can be dangerous.
- ! **Warning:** the electrical power to the oven must be shut off while line connections are being made. Failure to do so could result in serious injury or death.

Installing

1. 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.
2. 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).
3. 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.

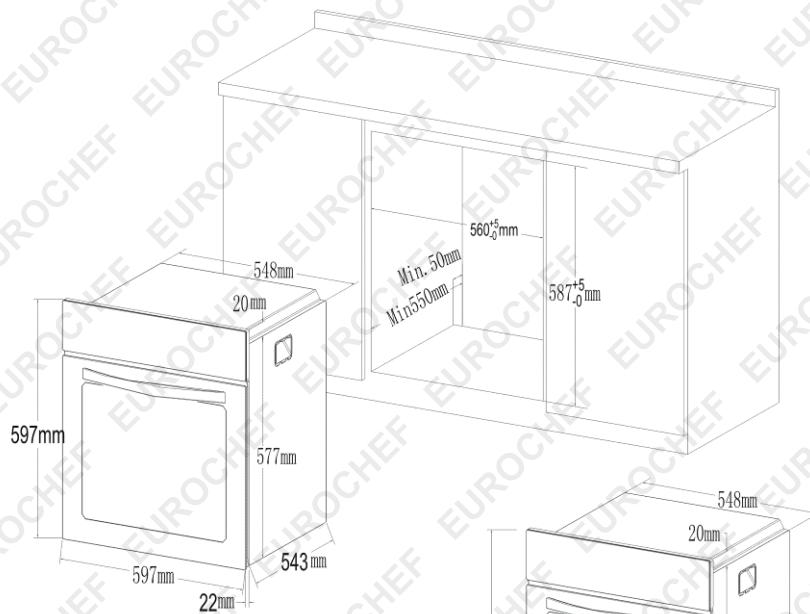


Figure 1

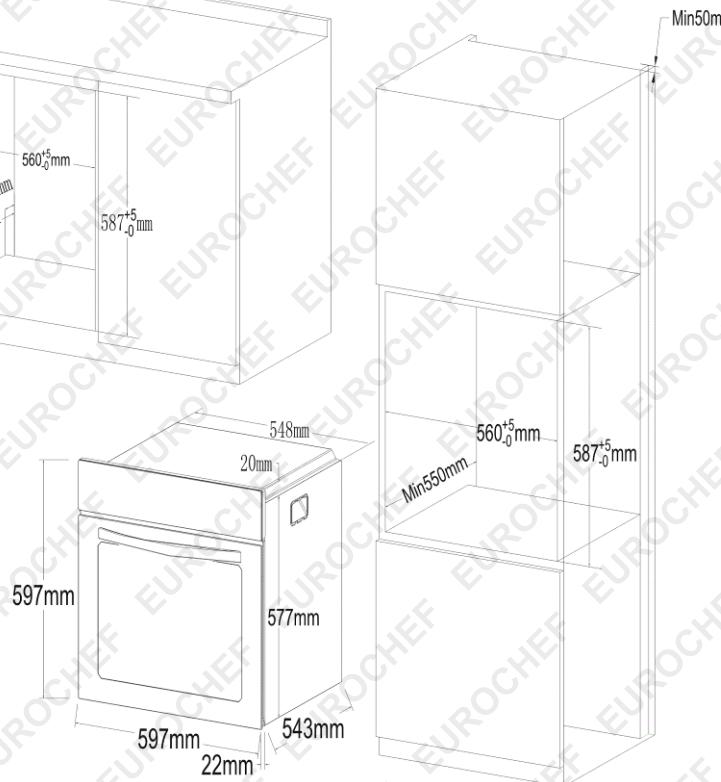


Figure 2

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.

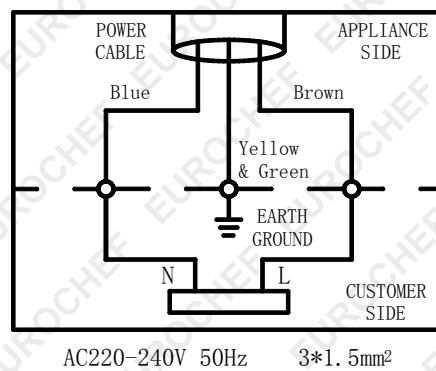
Electrical requirements

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.)

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.

Electrical Connection

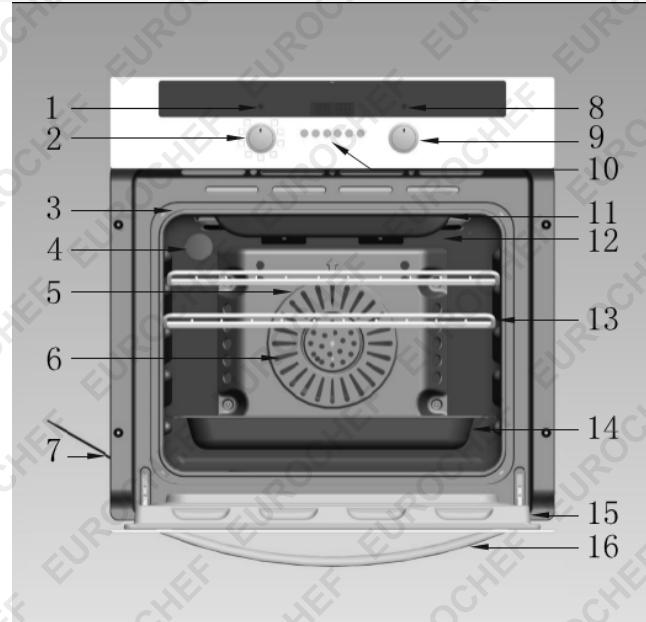


4. USING THE OVEN

(I) Mechanical & Electronic oven series

Oven Structure Mechanical & Electronic oven series

1. Green indicator light (working indication)
2. Function choose switch
3. Gasket
4. Oven light
5. Convection heating element
6. Convection fan element
7. Supply cord
8. Yellow indicator light (temperature indication)
9. Temperature switch
10. Timer
11. Inside top heating element
12. Outside top heating element
13. Grill grid
14. Tray
15. Door element
16. Handles of oven door



NOTE: Please refer to the practicality functions and ovens.

Oven function Mechanical & Electronic oven series

NOTE: Please refer to the practicality ovens and functions.

	OVEN LIGHT
	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.
	HALF GRILL MODE: 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.
	CONVENTIONAL OVEN: warming up the oven to a appropriate temperature, it is fit for making single big volume food(big cake), put the food in the middle of the oven;

	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 .
	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.
	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.
	FAN OVEN AND 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.
	HALF GRILL MODE: 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.
	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.
	HALF GRIL AND ROTISSERIE MODE: This method of cooking utilizes the inner sections of the top element, which directs heat downwards onto the food. The rotisserie keeps on rotating and the food on it gets the heat equally. This function is suitable for grilling chicken and goose etc.
	GRILL MODE: 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.
	GRILL AND ROTISSERIE MODE: This method of cooking utilises the top element, which directs heat downwards onto the food. The rotisserie keeps on rotating and the food on it gets the heat equally, This function is suitable for grilling chicken and goose etc.
	FAN OVEN: 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 allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.
	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.

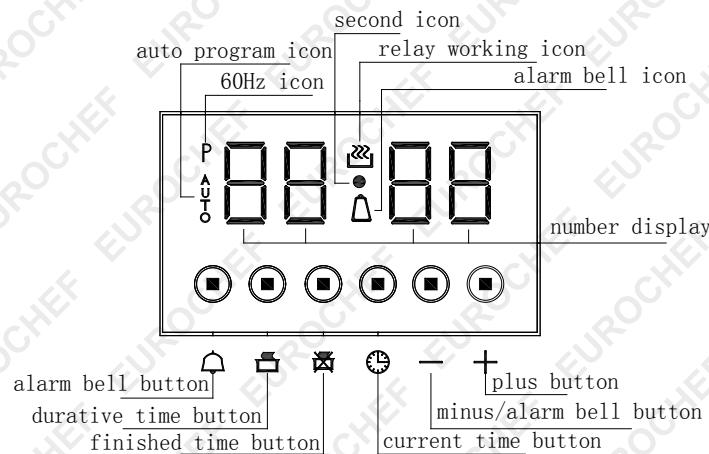
Oven control using Mechanical & Electronic oven series

NOTE: Some of the information provided in this manual may not pertain to the chosen oven.

The mechanical timer may be used even if there is no electrical control. You have to adjust the time by turning the knob.

If the timer control the time of mechanical oven, there is no following electron controller operation.

Type 1:



Features and setting of oven control, clock and timer

Features

- 24 hours clock, with auto program and timer

Functions

- Clock function, 24 hours time.
- Alarm clock function, setting alarm clock during 24 hours, ringtone 3 choices
- Booking the work time, setting optional during 24 hours.
- Oven work time can set, the longest time is 10 hours.

Show press buttons from left to right: button1, button2, button3, button4, button5, button 6 replacement

Button 1	alarm clock setting press button
Button 2	durative time setting press button
Button 3	finish time setting press button
Button 4	current time setting press button
Button 5	minus button: if it is a normal situation of show clock, it can choose rings, press one for one choice, total three different ringtones to choose from.
Button 6	plus button

NOTE: Button 5 and button 6 should be pressed together to set the time. If pressed together consistently then the speed of the time change will increase.

Icon explanation

auto program icon	When setting the auto program and finishing the auto program it blinks. To set the auto program it must be bright for 5 seconds. It will blink when the auto program is finished.
60Hz icon	when the electrical source is 60Hz is brightest
second icon and alarm clock icon	Flash before the clock setting and alarm clock setting, after 5 seconds it will be bright
relay working icon	relay working situation, when the relay is switched on it will bright, disconnection will be extinguished
number display	LED number hose and VFD display, many kinds of colors to choose from

Setting

Adjust the clock after start the oven

- Switch on the electrical source, "number display" show "0:00", and blinks, if it is 60Hz electrical source, "60Hz sign" show.
- At the same time, press button 2 and button 3 or button 4. Touching point of relay absorbs the corresponding "relay working icon".
- The second icon will flash, then you should press button 5 and button 6 to adjust the current time to the correct time after 5 seconds. When the "second icon" brightly shines then the time setting is finished.

Alarm bell and buzzer function

- Press button 1 and the "alarm bell icon" flashes into alarm bell setting. Press button 5 and button 6

to adjust the current alarm bell to the time that you need after 5 seconds. When the "alarm bell icon" brightly shines then the time setting is finished and starts to run. At this time you can press button 1 to demand alarm bell time (with one minute left it will begin to show the seconds countdown).

2. Count down alarm bell is 0, then the alarm bell program is finished, the icon begins to flash and blink, the buzzers starts, and you need to press any button to turn it off, or else it will turn off automatically after 7 minutes.

NOTE:

- ! (Except alarm bell) any buzzer can be turned off by pressing any button. If you do not press any button it will turn off automatically.
- ! The sound of buzzer has "high, middle, low" tones, if it is a normal situation which you set the alarm then you must press button 5 to choose the ringtones. Press one time to choose. There are three different tones. Once you set your preference it will be stored into the memory for future buzzer usages.

Program cancel function:

- cancel function: Press button 5 and button 6 will exit the current setting situation, show the current clock time.
- manual function: Press button 2 and button 3 or button 4 to exit the half auto program and auto program situation and to renew the clock show situation.

Auto program setting and run manual

a) Half auto program mode

This mode can set the working time of the oven up to the setting time then the auto turn off cuts the oven heating, and the buzzer rings to notify the users.

Press button 2 or button 3 for the auto program time setting, "auto program icon" blinks, press button 5 and button 6 to adjust the durative time and finish time. It will auto run after setting the program for 5 seconds, "auto program icon" bright, durative time is 0, disconnection of the relay touching point, "relay working icon" disappears, "auto program icon" blinks, buzzer rings.

The durative time and finish time range of this mode as follows:

Durative time adjust range: more than 0 but less than 10 hours

Finish time adjust range: current time < finish time <= current time + 10 hours

Satisfy this relation: finish time = current time + durative time

Such as: the current show 2:00 so the finish time adjust the largest range 12:00(2:00 + 10:00 = 12:00) when finished adjust to 12:00, the durative time up to 10:00. After 5 seconds the auto program run, when running 10 hours later, the durative time count down 0, and disconnection relay touching point, "relay working icon" disappears, "auto program icon" blinks, the buzzer rings.

NOTE:

1. The durative and finish time just setting one is ok.

Such as: the current time is 2:00, make the oven working 3 hours, setting the durative time 3:00, its finished time will auto adjusted 5:00; also an set the durative time is 5:00, its durative time will auto adjusted 3:00.

2. If the durative time is adjusted to 0 or the finished time is adjusted to the current time, it will call for an auto program finished situation.
3. After the auto program finished, the durative time is 0, finished time is the same as the current time.

b) Auto mode

This mode can set the start and finish time of the oven, it means starting the oven and working the needed time and then turn off heating, at the same time the buzzer rings to notify the users.

Press button 2 or button 3 into "auto program icon" blinks, press button 5 or button 6 adjust the durative time and finish time. After 5 seconds while setting the auto program, "auto program icon" is bright, relay touching point disconnected and the icon disappears, when running to the start working time, the relay touching point absorbs and the icon appears, and the durative time count down, when the durative time is 0, disconnection relay touching point, "relay working icon" disappears, "auto program icon" blinks, and the buzzer rings.

The durative time and finish time relation of this mode as follow:

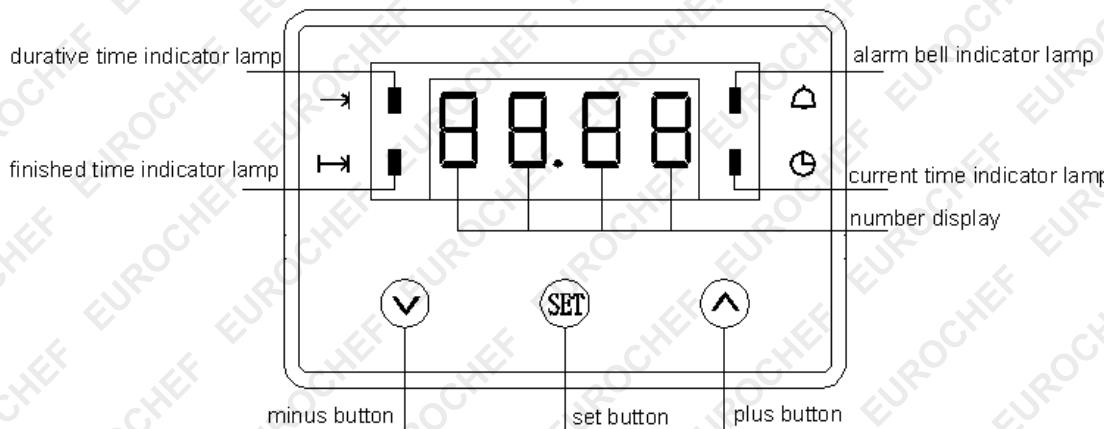
Start working time = finish time - durative time

Such as: the current time 2:00, setting durative time 3:00, setting finish time 10:00 and so the start working time 7:00 ($7:00 = 10:00 - 3:00$) relay touching point absorb the icon show, last working 3 hours, the durative time is 0, disconnection relay touching point, "the relay working icon" disappears, "auto program icon" blinks, the buzzer rings.

NOTE:

- ! The finish time more than the current time + the durative time, but not more than 23 hours 59 minutes. If the current time is 2:00 last 0:01, and the finish time range is 2:02 ($2:02 > 2:00 + 1$) to 1:59.
- ! The durative at least more than one minute, the durative time and the finished time need setting.
- ! If the durative time adjust to 0 or the finished time adjusted to the current time, it called auto program finished situation.
- ! After the auto program is finished, the durative time is 0, finished time is the same as the current time.

Type 2:



Functions

- Clock function, 24 hours clock .
- Alarm clock function, setting alarm clock during 24 hours, ringtone 3 choices
- Booking the work time, setting optional during 24 hours.
- Oven work time can set, the longest time is 10 hours.

Show press buttons from left to right: button1, button2, button3 replacement

Button 1	minus button:
Button 2	set button, can select alarm bell, durative time, finished time, current time
Button 3	plus button

Push the bottom2 for long, you can do cyclical selection of these functions: durative time, finished time, alarm bell, current time.

Clock setting

Switch on the electrical source, "number display" show "12:00", and current time indicator lamp blinks, at the same time, press button 1 or button 3 to adjust the clock. 5 seconds later, it come to working mode, or you can push button 2 to enter working mode directly.

Alarm setting

Push button2 for long until alarm bell indicator lamp blinks, at the same time, press button1 or button 3

to adjust the clock. 5 seconds later, it is automatically confirmed and come to count down mode. When the counting down comes to 0, the alarm sounds, and you can push any button to stop the alarm or it will stop automatically 2 minutes later. If you set the alarm, it shows the alarm counting down prior.

Timer roasting function setting

Push button2 for long until durative time indicator lamp blinks, at the same time, press button 1 or button 3 to adjust the working time, the maxim period is 10h, 5 seconds later comes to timer roasting, and it shows countdown of timer roasting. As the priority to display countdown of alarm, so at this moment, press button 2 one time to look at the count down of timing. When the time is up, the oven will turn off automatically. The alarm sounds, and you can push any button to stop the alarm or it will stop automatically 2 minutes later.

NOTE:If it is set 01:20,meaning oven will turn off until 1 hour and 20 seconds later.

Delayed roasting function setting

After timer roasting function is set, press button 2 again; or timer roasting function is set, press button 2 continually twice for setting roasting end time, at the same time finished time indicator lamp blinks. press button 1 or button 3 to set roasting end time. 5 seconds later comes to delayed roasting function. If setting alarm time, it have priority to display countdown interface of alarm. press button 2 one time to look at the durative time and press button 2 twice to look at the delayed end time.

When delayed time arrive half, comes to timer roasting. When the time is up, the oven will turn off automatically. the alarm sounds, and you can push any button to stop the alarm or it will stop automatically 2 minutes later.

In this modus durative time and end time must be set as follow:

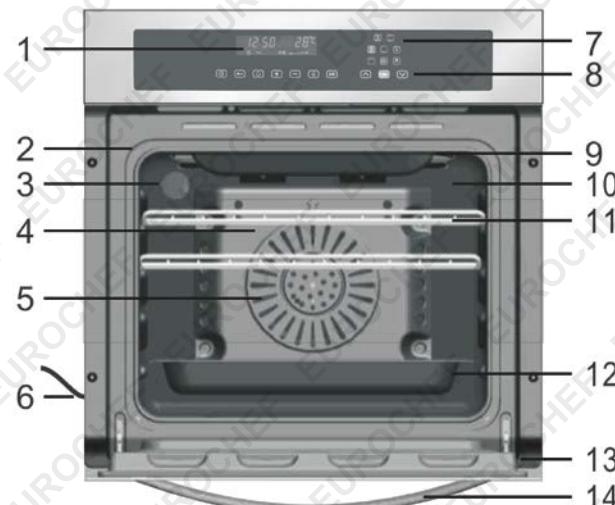
Start time = Stop time – Set time

Example: Now it is 7:00, the set time is 1:20, off time set is 11: 20, meaning the oven should work for 1h and 20min from 10:00 to 11:20.

(II) Touch key oven series

Oven Structure 8 functions series

1. Display area
2. Gasket
3. Oven light
4. Convection heating element
5. Convection fan element
6. Supply cord
7. Function set
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 function 8 functions series

	Top inner and top outside heating tube, below heating tube, convection heating tube and convection fan (cycle heating) :quickly broiling; large food, turkey and so on, broiling golden surface, rolling grill function;
	Top inner and top outside heating tube, below heating tube, convection heating tube and convection fan (cycle heating) : warming up the oven to a appropriate temperature, it is fit for making single big volume food(big cake), put the food in the middle of the oven;
	below, back heating tube and convection fan (cycle heating) :broiling the food need not deeply cooked, fit for pizza, biscuit, flan; rolling grill function;
	below heating, convection heating tube and convection fan (cycle heating) :fit for doing vol-au-vent cake and pizza; also can warm-up food;
	Top inner and top outside heating tube, convection heating tube (cycle heating) +convection fan: this kind of combination making the color of food golden, it is humid inside, fit for doing crackling food;
	Top inner and top outside heating tube, convection heating tube (cycle heating) :fit for doing different food especially refrigerant food, it can keep the original taste; the broiling time is a little long but good taste;
	convection heating tube and convection fan (cycle heating) :fit for top heating, it is a good way to the food which need broiling golden surface but not cooked, such as noodle, potato, cheese and sausages;
	convection fan:ice-out function;

Oven control using 8 functions series

1. Electrify Situation:

After electrify, the buzzer ring 1sec. "0: 00" and  glitter show 6 times, one second every time, awake the users the time which input the clock; if no input after 6 seconds and then show "0: 00" and , at the same time, the clock start time

2. Clock setting:

Press one time , show "h",  and hour number hose glitter, press  or  to adjust hour time, after 3 seconds show "min",  and minute number blinks, press  or  adjust minute time. After 3 seconds, affirm automatic and stops blinking.

Note: when setting the clock, the function of timing roast and bespoke are canceled.

3. Choose function setting:

Switch :touch , right temperature zone show "OFF", then press  or :choose the functions, when the function icon is chosen, the corresponding icon will blink, when it blinks, press consecutively

 or , can come true deasil choice   

NOTE:

- ! 8 modes except , the other corresponding automatic temperature is 180°C , temperature range is 40°C---250°C .  the automatic temperature is the actual temperature of oven inside, the temperature range has no need adjust
- ! The situation of ice-out  only show the current temperature. No heating function.

4. No timer roast function setting:

After choose function and enactment temperature, the roast function starts automatically at the same time  and  begin to show (it's decided by the current temperature and enactment temperature, as follow in the 14th rule); if users do not turn off the function of cooking in 10 hours, after 10 hours the oven will turn off roasting automatic.  and  no showing.

5. Timer cooking function setting:

Press two times , show "h",  and hour number hose blinks. The setting way as the same as CLOCK setting way. At this moment, enactment the time of roast, and then auto roast, show the current time, press two times  look at the count down of timing. When the time is up, the oven will turn off automatically and the buzzer alarms; The buzzer rings 0.5 seconds per 0.5 seconds, ring 10 times, during the 5 seconds it will blink and show "0: 00"  10 times, display and buzzer at the same time, then show the time of CLOCK and .

NOTE:

- ! The longest time of cooking timer is 6 hours.
- ! When setting the timer of cooking more then 0,  only the icon is showed.

6. Delayed cooking function setting:

Press three times continuously , show "h",  and hour number hose blinks. The setting is the same way as provided in the CLOCK instructions. At this moment, setting the time of delayed cooking, then it will auto count down; at this moment, show the current time  look at the count down of delayed time. When the count down of delayed time goes down to 0, the buzzer will ring one time for alarming.  auto disappear, the oven auto starts, if setting the cooking timer, then into the mode of timer cooking, when the timer cooking goes down to 0, the oven auto turn off, and at the same time, the buzzer rings; The buzzer rings 0.5 seconds per 0.5 seconds, rings 10 times, during the 5 seconds blinks "0: 00"  10 times, display and buzzer at the same time, then show the time of CLOCK and .

NOTE:

- ! the longest setting bespoke time is 23 hours and 59 minutes
- ! the bespoke time more then 0,  only show the icon.

7. Alarm bell setting:

Touch , show "h",  and hour number hose display. The setting way as the same as the instruction of CLOCK. At this moment can setting the alarm clock, after setting auto count down it shows the current time; when the current time is shown, press  see the display of count down of alarm bell time. When the time is up, The buzzer rings 0.5 seconds per 0.5 seconds, rings 10 times, during the 5 seconds it blinks "0: 00" and  10times, display and buzzer at the same time, then show the time of CLOCK and .

NOTE:

- ! The time of CLOCK more then 0,  only show the icon.
- ! When using the CLOCK as timer, the timer will not influence the other functions when it is working and stops.
- ! When setting the CLOCK, press again , it means cancel the CLOCK function, back to the

situation of time show.

8. Lock button:

Touch  , display  , operate any keys is not effective. Touch again  3 second, it unlocks, not showing  , the other touching keys return using situation.

9. and :

Adjust the number of hour, minute and temperature, press one time a number, alter the unit. If pressing a long time, the number changes quickly.

10. button:

Touch directly  button, exit setting situation at once. If setting the cooking function, it will be brought into the using situation.

11. button:

Touch  button, the light will bright in the oven, press again the light turns off.

12. The alarm display of temperature sensor make mistake:

Show the failure code at the place of temperature displayed. a: temperature sensor short circuit shows the failure code Er1.

13. Temperature display mode switch:

Press  and  1second can switch Celsius and Fahrenheit degree display.

14. Temperature bar display:

Account by formula: temperature basic unit = (upper limit temperature - lower limit temperature) / 5

Show the segment number of temperature = (current temperature - lower temperature) / temperature basic unit

NOTE: the upper limit temperature is setting temperature; the lower limit temperature is 40°C

Oven Structure 10 functions series

- 1.Digital Display
- 2.Function choose
- 3.Top heating element
- 4.Light
- 5.Grill grid
- 6.Tray
- 7.Door element
- 8.Touching set
- 9.Temperature switch
- 10.Gasket
- 11.Convection heating element
- 12.Convection fan element
- 13.Handles of oven door



NOTE:

If the LCD's color is blue ,has not the wording display .Please refer to the practicality functions and ovens.

Oven function 10 functions series



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.



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.



FAN OVEN AND 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.



HALF GRILL MODE: 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 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.



GRILL MODE: 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.



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.

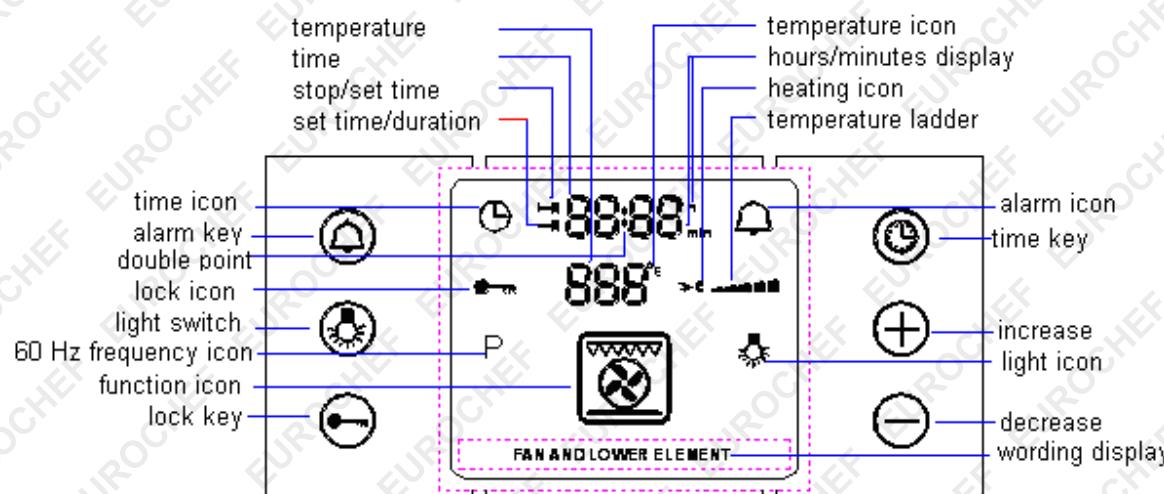


FAN OVEN: This method of cooking uses the circular element while the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.



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.

Oven control using 10 functions series



Note: If the LCD's color is blue ,has not the wording display .

Features and setting of oven control, clock and timer

1. Key explanation



“”-Key: to adjust the time, press once to enter the setting mode, press two times to set duration,

press three times to set start and stop time.

 -Key: set alarm

 -Key: increase number

 -Key: to switch on and off the oven light. With this key you can independently switch on and off

the light in the oven and its indicator .

 -Key: Child protection, press this key to lock the other key. To unlock press this key at least 3 seconds.

 -Key: decrease number

Note:  -Key and  -Key: pressing these keys once will change the numbers for 1 unit, pressing continuously will change the numbers faster.

2. Connection to power supply

After connecting to the power supply a buzzer sound will appear for half second. The time display "00:",

 "h" and  will flash three times, once every second. The display shows "Please set the current time" to remind the user to set the time. If time setting is not started within three seconds the display will show "00:00" and . The display will no longer show "Please set the current time". The time will start running.

3. Set time

Press  once. The display shows "Please set the current time", "h" and  will flash once very

second, press  or  to increase or decrease the time. 3 seconds later "min" and  will flash, press  and  to set the minutes. After 5 seconds the time will be confirmed automatically, the words "Please set the current time" will no longer be shown.

Note: After resetting the time set roasting time will be deleted and needs to be set again.

4. Set temperature

- (1) Turn the temperature switch, the display shows "Please Set Temperature". Turn the switch until desired temperature is shown in the display. 3 seconds later the temperature will be automatically confirmed, after that the real-time temperature will be shown in the display.
- (2) When the set time is reached the buzzer sounds and shows the temperature in the display.
- (3) When the temperature is changed during the heating process, the appliance keeps working, if the new and the set time differ, the appliance will work according to new set time.
- (4) The temperature can be set between 50 and 250°C.

5. Set function

(1) Turn the function knob to adjust the function. You can choose from 10 functions, by turning the knob the function will be shown in the display with both, icon and word explanation. The shown function will flash once per second, after 3 seconds the function will be automatically confirmed, the icon will stop flashing. Turning clockwise the display will show the functions in the following order: "OFF",



(2) The display will show the following icons and explanations:



Function "OFF": CONVENTIONAL OVEN;



Function "OFF": FAN AND GRILL;



Function "OFF": FAN OVEN AND GRILL;



Function "OFF": HALF GRILL MODE;



Function "OFF": FAN AND LOWER ELEMENT;



Function "OFF": GRILL MODE;



Function "OFF": LOWER ELEMENT;



Function "OFF": FAN OVEN;



Function "OFF": DEFROST MODE;

(3) When the function is set to "OFF" the heating function will not be shown.

(4) In the defrost mode ( mode), there is not heating function, the icons   and  will not be shown.

6. Timer function off

Introduction: The starting and stop time can be set manually by the user; the longest working time is 10 hours.

After setting the function and temperature the oven starts working, if the oven is not switched off by the user within 10 hours it will be switched off automatically.

7. Set timer

Introduction: After setting the timer the oven will countdown to zero and switch off the oven. Additionally it reminds the user with a buzzer sound.

Set the time

(1) Set the function and temperature.

(2) Press  two times, the display shows "Please Set Cook Time", at the same time "h",  and

two digits will flash (once per second). Follow the steps under "set time" to set the time.

(3) 5 seconds after setting the time it will be confirmed automatically. The oven will start working, the words "Please Set Cook Time" will not longer be shown in the display. Now the icons  (heating),  (temperature ladder) will be shown. The display shows current time.

When pressing  you can see the countdown. After five seconds the current time will be shown again.

(4) When the countdown reaches zero the oven will be switched off automatically, the icon  will not longer be shown. The buzzer will beep for 10 times, during this time the current time will flash up once per second and  flashes 10 times. The buzzer and display will show up together. After the user presses any of the keys the sound will stop, the icon will not be shown any

longer. The display will now show the time and .

Note 1: Longest working time that can be set is 10 hours.

Note 2: When the time has reach zero  will show up.

Note 3: After setting the time the appliance will confirm it automatically. Press  three times to check the set time.

8. Delay timer

Introduction: Using this mode you can set the starting and stopping time of the oven, just like the normal timer function. After the stopping time is reached the oven will switch off automatically and the buzzer will sound up.

Set the delay timer

(1) Set the function and temperature.

(2) Press  twice, the wording "Please Set Cook Time" will be shown in the display, at the same time "h",  and two digits will flash (once per second). Follow the steps under "set time" to set the time.

(3) Press  again, the wording "Please Set Stop Time" will be shown in the display, at the same time "h",  and two digits will flash (once per second). Follow the steps under "set time" to set the time.

(4) 5 seconds after setting the time it will be confirmed automatically. The oven will start working according to the set starting time, the words "Please Set Cook Time" will not longer be shown in the display. Now the icons  (heating),  (temperature ladder) will be shown. The

display shows current time. When pressing  you can see the countdown. After five seconds the current time will be shown again.

(5) When the countdown reaches zero the oven will be switched off automatically, the icon  will not longer be shown. The buzzer will beep for 10 times, during this time the current time will flash up once per second and  flashes 10 times. The buzzer and display will show up together. After the user presses any of the keys the sound will stop, the icon will not be shown any longer. The display will now show the time and .

In this modus duration and stopping time must be set as follow:

Start time = Stop time – Set time

Example: the set time is 2:00, the oven should work for 3 hours and finish at 10:00 you have to set the starting time to 7:00 ($7:00 = 10:00 - 3:00$). After 3 hours working the time will reach 0, the oven stops working and a buzzer sound indicates the finished time.

Note 1: The stop time can be bigger than current time+ duration, but cannot exceed 23:59 hours.

If the current time is 2:00, the abidance is 0:01, then the stop time can be set between 2:02 and 1:59.

Note 2: The shortest time that can be set is 1 minute. Set time and stop time both need to be set.

Note 3: After the oven has finished, the time will be zero, the stop time and current time stay the same.

Note 4: When the set time is bigger then 0,  will be shown.

9. Set alarm

(1) Press the  key, "h", the icon  and two digits will be show in the display. The wording "Please Set Alarm Clock" appears. Press  or  to set the alarm time (see also set time).

Three seconds after you finished the setting, the icon  will be shown and the time will start counting. The alarm time will not be shown any longer. Press the  key to check the alarm time.

When the time is reached the bell icon shows up and the buzzer sounds up. Press any key to stop the buzzer. If you don't stop the buzzer it will stop automatically after 20 seconds. Note 1: The alarm can be set at any time and will not influence other time settings.

10. Adjust buzzer volume

You can adjust the volume of the buzzer to high, middle and small, press the  key until the desired volume is set.

11. Temperature sensor indicates error: When the display shows Er1, the temperature sensor found a malfunction or is short cut appeared.

12. Temperature display mode switch:

Press  and  1second can switch Celsius and Fahrenheit degree display.

13. Sound on/off

Press  to switch on or off the buzzer tone. Press again to change the setting. The display will show "Sound off" or "sound on" according to the setting.

14. Temperature bar display:

Account by formula: temperature basic unit = (upper limit temperature –lower limit temperature) /5

Show the segment number of temperature = $(\text{current temperature} - \text{lower temperature}) / \text{temperature basic unit}$

NOTE: the upper limit temperature is setting temperature; the lower limit temperature is 50°C

Usage

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 selves 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:



NOTE: Please refer to the practicality functions and ovens.

Set the oven for baking or roasting

1. Choose the function which the roasting food needs.
2. Adjust the appropriate temperature to that which the food needs.
3. Turn the timer knob deasil, adjust the timing hour which the broiling food needs; or turn to the end

anticlockwise(about 30°), this way you just turn on the oven but no timing function. If it is an electronical timer, please use the appropriate electronical timer to set the time.

4. Assure that you cook the food at least to its minimal cooking time. If needed, prolong the time.
5. After cooking, turn the function switch and the thermostat switch to OFF position.

NOTE:

- ! the oven light will switch on automatically.
- ! function is selected. In order to cool down the inner parts after cooking or baking, the cooling fan will turn on automatically, and turn off in auto style as well. It is the normal phenomena.

Grill Position

Type of food	position30"	Interior without slide way	Interior with slide way
Frozen pies	B or C (on cookie sheet)		
Biscuits	B		
Cream cakes	B		
Refreshment, Muffins	B or C		
Brownies, cookies	B or C		
Cookies, cupcakes	B or C		
Layer cakes, pies	B or C		
Casseroles	B or C		

NOTE: Please refer to the practicality functions and ovens.

Preheating and Pan Placement

Preheat the oven if the recipe calls for it. To preheat, set the oven at the correct temperature. Preheating is necessary for good results when baking cakes, cookies, pastry and breads. Preheating time usually 10 minutes.

Baking results will be better if baking pans are centered in the oven as exact as possible. Pans should not touch each other or the walls of the oven. If you need to use two shelves, stagger the pans, so that one is not directly above the other.

How to set the Oven for Broiling

1. Place the meat or fish on the grid in the tray.
2. Follow suggested shelf positions in the Broiling Guide (see below).
3. Set the program, temperature and time according to required.
4. The oven start to broiling automatically.

Broiling Guide

Food	Quantity and/ or thickness	Oven shelf position	Oven first side	Oven second side	comments
time (min.)					
Ground beef,					
well done	0.45 kg (4 patties), 10 to 20 mm thick	C	10	7	Space evenly. Up to 8 patties take about the same time.
Beef steaks					Steaks less than 25mm thick cook through before browning. Pan frying is recommended. Slash fat.
Rare	25 mm thick	C	6	5	
Medium	0.45 to 0.7 kg	C	8	6	
Well done		C	12	11	
Rare	30 mm thick	C	10	7-8	
Medium		C	15	14-16	
Well done	50 to 60mm	C	25	20-25	

	thick				
Chicken					
	1 whole 0.8 to 1 kg, split lengthwise.	A	35	10-15	Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side down first.
Lobster kernel					
	2-4 pcs, every weight 150-220 g	B	13-16	Do not turn back	Open the carapace of back. Wipe the thaw butter before broiling and half broiling
Fish fillets					
	6 to 12 mm thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning.
Ham slices (precooked)					
	25 mm thick	B	8	8	Prolong time 5 to 10 minutes per side for 1.5 inch thick or home cured ham.
Pork chops, well done					
about 0.5kg	2 (12 mm thick)	C	10	10	Slash fat
	2 (25 mm thick),	B	13	13	
Lamb chops					
Rare	2 (25 mm thick), about	C	10	9	Slash fat
Medium	280 to 335g	C	12	10	
Well done	2 (35mm thick), about 0.5kg	C	14	12	
		B	16	12-14	

5. CARE AND CLEANING OF THE OVEN

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

How to remove 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.

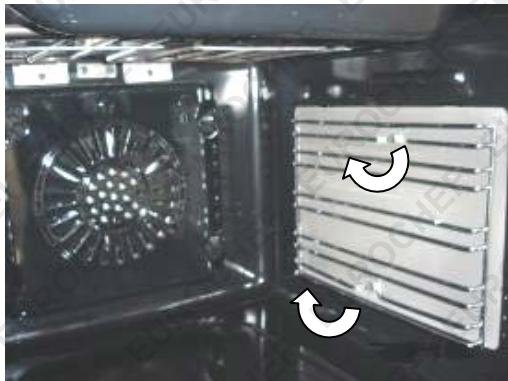
To clean the inside of the door:

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.

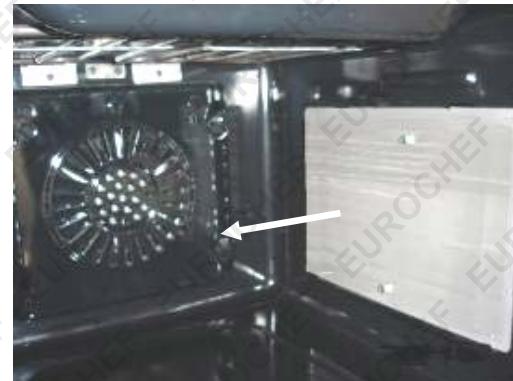


Take out the ventilation cover by loosen the screws



Take off the shelf for easy cleaning

Wipe the surface with a soft towel.



Remove catalytic liner and change other spare one.

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:



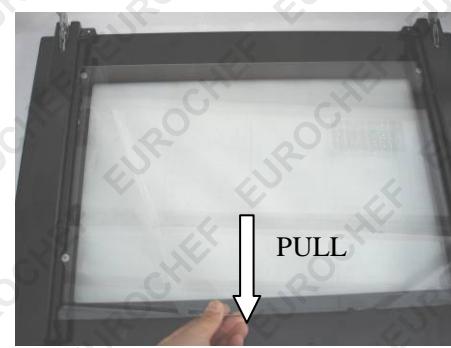
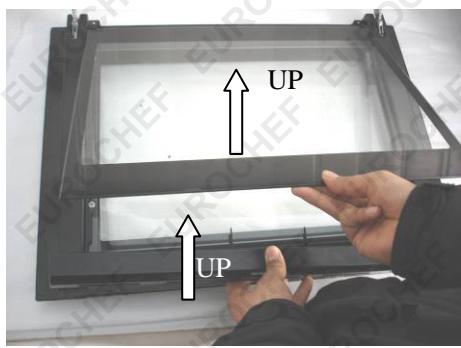
To clean the outside of the door:

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

Type 1:



Type 2:



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

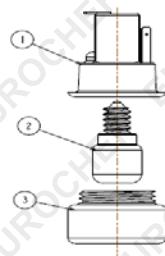
To clean the outside glass finish, use a glass cleaner. Rinse and polish with a dry cloth. Do not allow the water or cleaner to run down inside the oven door while cleaning.

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



1. Bulb holder
2. Bulb
3. Glass cover

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.

Troubleshooting

Food does not take or roast properly.

Oven controls improperly set.	See the Using the oven section.
Food does not broil properly.	
Shelf position is incorrect or the shelf is not level.	See the Using the oven section.
Incorrect cookware or cookware of improper size being used.	See the Using the oven section.
Improper shelf position being used.	See the Broiling Guide.
Food being cooked in a hot pan.	Use the tray and grid that came with your oven. Make sure it is cool.
Cookware not suited for broiling.	Use the tray and grid that came with your oven.
In some areas the power (voltage) may be low.	1) Preheat the broil element for 10 minutes. 2) Broil for the longest period of time recommended in the Broiling Guide.
Clock and timer do not work.	
A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
Oven controls improperly set.	See the Using the clock and timer section.
Oven light does not work.	
Light bulb is loose or defective.	Tighten or replace the bulb.
Oven temperature too hot or too cool.	
Oven thermostat needs adjustment.	Call for service.
Oven will not work.	
Oven controls improperly set.	See the Using the oven section.
“Cracking” or “popping” sound	
This is the sound of metal heating and cooling during the cooking.	This is normal.
Display goes blank.	
A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
The clock is in the black-out mode.	Call for service
Power outage.	
Power outage or surge.	Reset.
“Burning” or “oily” odor emitting from the vent.	
This is normal in a new oven and will disappear in time.	This is temporary.
Strong odor	
An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	This is temporary. The new oven should burn two hours under high temperature.
Fan noise	
A cooling fan may automatically turn on.	This is normal. The cooling fan will turn on to cool internal parts.



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

- 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 recognised training course before being given access to the product.

- 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 a technical issue 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 or could financially affect 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 considering the points above simply contact the retailer directly for details of their returns policies if required.

