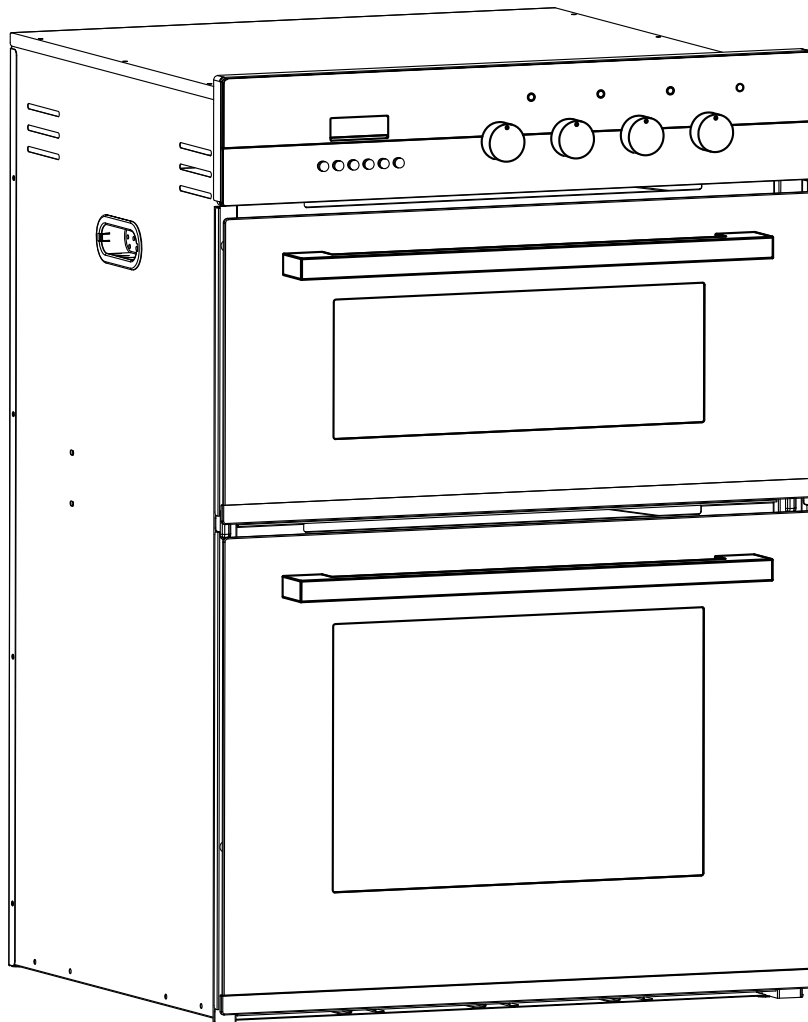


SALINI

DOUBLE OVEN **Instruction Manual**



SOD-8002H

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IMPORTANT:

This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.

IMPORTANT SAFETY INFORMATION



CAUTION!

Do not use or attempt to install this appliance until you have read this instruction manual. This appliance is intended for household use only.

General Information

- This appliance is designed for domestic household use and designed to be built into a standard kitchen cabinet or housing unit.
- **IMPORTANT:** Your product warranty will be void if the installation is not in accordance with the instructions. The installation must be carried out by a suitably qualified person, **in accordance with the with the manufacturer's instructions, and must be connected in accordance with all local electrical rules specification.**
- The use of this appliance for any other purpose or in any other environment will void warranty.
- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions, the foregoing does not affect your statutory rights.
- Repairs may only be carried out by Service Engineers or an authorised service agent.
- Check the appliance for damage after unpacking it. Do not connect or install the appliance if it has been damaged in transport as this will void the warranty.

Warning and safety instructions



WARNING:

The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

- This appliance complies with all current Australian and European safety legislation, and designed to operate safely in normal use, however the appliance surfaces will become hot during use and retain heat after operation.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- During use the appliance becomes hot. Care should be taken to avoid touching heating element inside the oven.
- Always use heat resistant oven gloves when handling food, dishes, shelves, trays or ovenware when the oven is still on or retaining heat from recent use.
- Never touch the hot burners, inner sections of the oven, heating elements etc.
- When the oven is on, or still retaining heat, use caution when opening the oven door, always allow enough distance for hot air and steam to escape before to avoid injury when handling food.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.

Electrical Caution



WARNING! Cleaning operations must only be carried out when the oven is cool and disconnected from the power supply.

- Any work on electric equipment and systems may only be carried out by authorized qualified persons.
- Even if the oven is off, the cooling fan continues working for a while after turning off the oven.
- In case of any damage, switch off the appliance and disconnect it from the power supply
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Child Safety

- WARNING: Accessible parts may become hot during use.
- We strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance at any time.
- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at ALL times.
- When the door is open, do not allow children to sit or lean onto it. It may overturn causing harm and the door hinges may get damaged.
- Cleaning and user maintenance shall not be carried out by children without supervision.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental obligation.

Cleaning

- **WARNING!** The appliance must be disconnected from the power supply before cleaning
- Cleaning of the oven should be carried out on a regular basis.
- Great care should be taken whilst using this appliance and when following the cleaning procedure (*See Cleaning and Maintenance section*)
- 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.
- A steam cleaner is not be used on any part of the oven.

General Safety of Use

- DO NOT use the appliance for any other purpose than its intended use.
- DO NOT place heavy objects on the oven door or lean on the oven door when it is open, as this can cause damage to the oven door hinges.
- DO NOT leave heated oil or fat unattended, as this is a fire risk.
- DO NOT place pans, baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- DO NOT allow electrical fittings or cables to come into contact with areas of the appliance that get hot.
- DO NOT pour water into the hot cooking compartment.
- DO NOT use the product with the front door glass removed or if glass is cracked.
- DO NOT place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude out and make contact with element.
- A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element as it may catch fire.
- The drip tray handle should only be used to reposition the drip tray and NOT for removing it from the oven cavity. When removing the drip tray, you should ALWAYS use an oven glove.

Installation



The installation must be carried out by a suitably qualified person, in accordance with the **with the manufacturer's instructions, and in accordance** with all local electrical and building rules and specifications.

- The appliance is intended for installation into kitchen cabinet or enclosure, it is important to follow instructions to ensure correct installation. Improper installation will void the product warranty, and invalidate any claims.
- We decline any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.
- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.
- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.
- Carry the appliance with at least two persons, appliance is heavy and requires two persons to lift.
- DO NOT attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.
- DO NOT install the appliance next to curtains or soft furnishings.
- IMPORTANT: The adjacent furniture or housing and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.

DESCRIPTION OF THE APPLIANCE

Product specifications

- Energy efficiency class: A
- LED full programmer
- 2 Cooling fans
- Thermostatically controlled grills
- Triple-glazed removable doors

Top oven: static oven and grill

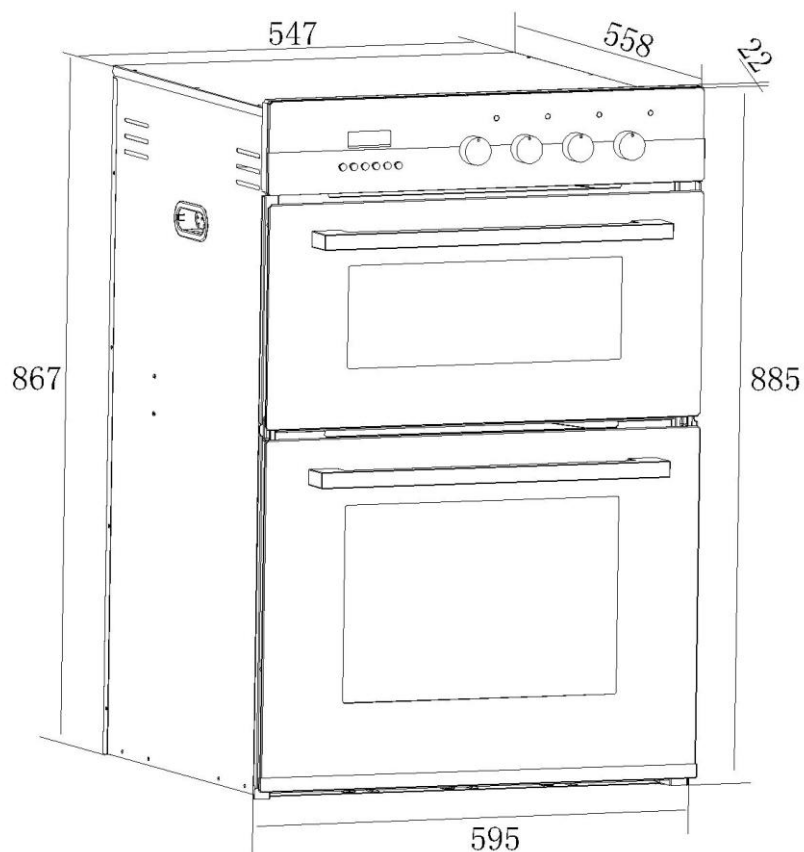
- 4 functions
- Capacity: 36 litres

Main oven: multifunction oven

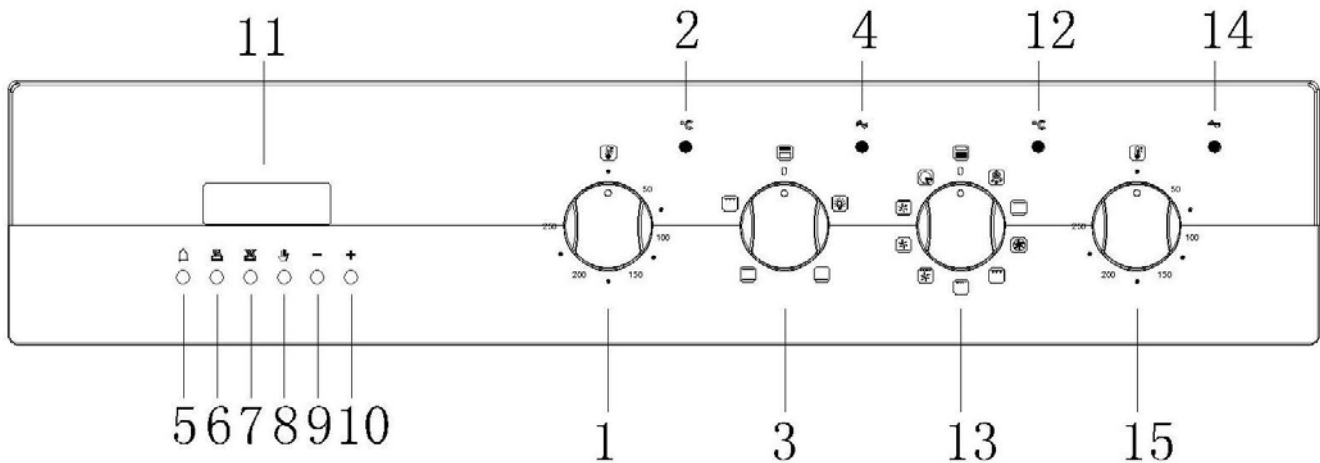
- 9 functions
- Capacity: 60 litres

Standard accessories

- Removable side racks
- 2 x Safety shelves
- 2 x Enamel trays

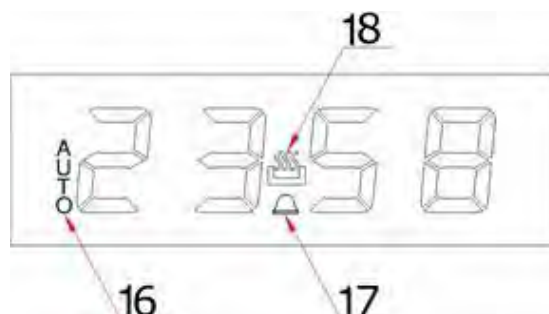


Control panel



- 1) Secondary oven thermostat control knob
- 2) Secondary oven operating light
- 3) Secondary oven function selection knob
- 4) Secondary oven power indicator light
- 5) Timer "minute minder" button
- 6) Timer "duration" button
- 7) Timer "end cook" button
- 8) Timer "manual operation" button
- 9) Timer "minus" button
- 10) Timer "plus" button
- 11) LED display
- 12) Main oven power indicator light
- 13) Main oven function selection knob
- 14) Main oven operating light
- 15) Main oven thermostat control knob

Oven programmer/timer display



- 16) "Auto" function symbol
- 17) "Minute minder" symbol
- 18) "Manual operation" symbol.

USING YOUR APPLIANCE

Setting and using the oven programmer/timer

Selecting manual operation mode

After your appliance is connected to your mains supply for the first time, the numbers on the timer display will flash. Before you can select a cooking function or set a temperature, you must set the appliance into "manual operation" mode.

- To select manual operation mode, press the "manual operation" button (8) on the control panel.

Setting the time of day

After setting your oven for manual operation, you should also set the time of day.

- Use the "minus" button (9) and "plus" button (10) to adjust the time that appears in the display. After getting the display to the correct time, release the "minus" and "plus" buttons. After five seconds the time will fix in the display and you will be able to use your oven.
- The "manual operation" symbol (18) will light on the oven programmer/timer display.

Before first use

To remove any residue from the oven that may have been left from the manufacturing process, you should select either the fan or conventional oven function and turn the thermostat dial to its maximum temperature setting. For the secondary oven you should select the conventional oven function and select its maximum temperature setting.

- It is perfectly normal for a smell to be produced during this process.
- You should make sure that any windows in the room are left open during this process.
- It is advisable for you not to remain in the room whilst the burning off process is taking place.
- You should leave each oven on maximum setting for 30 – 40 minutes.

IMPORTANT: You should not burn off both ovens simultaneously.

Setting the minute minder function (main and secondary oven)

You are able to set the minute minder at any time, regardless of whether an oven function has been selected. You can set a period of time using the minute minder function and an alarm will sound when this period of time has elapsed.

- **Press the "minute minder" button (5)**, the display will show a value of 00:00. Set the **period of time that you wish the minute minder to countdown for, by using the "minus" (9) and "plus" (10) buttons.**
- Once the display has got to your desired countdown time, let go of the **"minus" and "plus" buttons. The minute minder symbol (17) will appear on the timer display.**
- Once a countdown time has been set, it is possible to shorten or lengthen the time by **using the "minus" or "plus" buttons.**
- An alarm will sound when the countdown time has elapsed. The alarm can be silenced by **pressing the "minute minder" button or "manual operation button"**
- Important: The oven will continue to heat once the alarm has been silenced. If you have finished cooking, then you should turn the oven function selector and thermostat control knob to 0.

Setting the duration function (main oven only)

This function will allow you to set a countdown time similar to the minute minder function. However the oven will no longer continue to heat, once the countdown period has elapsed.

- Use the main oven thermostat control knob (15) to set the temperature that you require. The manual operation symbol (18) will appear on the display.
- Use the main oven function selection knob (13) to select the mode of cooking that you require.
- It is then possible to set the duration of the cooking time that you require.
- **Press the "duration" button (6) and the display will show a value of 00:00. Set the period of time that you wish the duration function to countdown for, by using the "minus" (9) and "plus" (10) buttons.**
- **Once the display has got to your desired countdown time, let go of the "minus" and "plus" buttons. The countdown will start immediately and the word AUTO will appear on the timer display.**
- Once a countdown time has been set, it is possible to shorten or lengthen the time by **using the "minus" or "plus" buttons.**
- An alarm will sound when the countdown time has elapsed and the oven will switch off. The word AUTO will flash and the heating symbol will disappear.
- To silence the audible signal and return the oven to manual operation mode, once the **duration function has been used. You should press the "manual operation" button, the word AUTO will disappear from the display and the manual operation symbol will appear instead.**
- Important: If you do not turn the thermostat control knob and main oven function selection knob to 0. Then the appliance will continue to operate as soon as you press the **"manual operation" button.**

Setting the end cook function (main oven only)

This function is similar to the duration function, however instead of selecting a period of time that you wish the oven to switch off after. You select the time of day that you wish the oven to switch off at.

- Use the main oven thermostat control knob (15) to set the temperature that you require. The manual operation symbol (18) will appear on the display.
- Use the main oven function selection knob (13) to select the mode of cooking that you require.
- **Press the "end cook" button (7) and the display will show a value of 00:00. Set the time of day that you wish the oven to stop cooking at by using the "minus" (9) and "plus" (10) buttons.** The timer will calculate how long the cooking time will be, based on the time of day that you have selected and show it on the display.
- Once the display has got to the time of day that you want the oven to stop cooking at, **let go of the "minus" and "plus" buttons. The countdown will start immediately and the word AUTO will appear on the timer display.**
- When the time is set, it can be **modified by pressing the "minus" and "plus" buttons.**
- When the time of day reaches the end of cooking time that you set, the oven will switch off and an alarm will sound. The word AUTO will flash and the heating symbol will disappear.
- To silence the audible signal and return the oven to manual operation mode, once the **end cook function has been used. To do this you should press the "manual operation" button, the word AUTO will disappear from the display and the manual operation symbol will appear instead.**



Important: If you do not turn the thermostat control knob and oven function selection knob to 0. Then the appliance will continue to operate as soon as you press the "manual operation" button.

Setting the start and end time function (main oven only)

This function will allow you to set a time in the future that the oven switches on at and a time that the oven will switch off at.

- Use the main oven thermostat control knob (15) to set the temperature that you require. The manual operation symbol (18) will appear on the display.
- Use the main oven function selection knob (13) to select the mode of cooking that you require.
- **Press the "duration" button (6)** and the display will show a value of 00:00. Set the period of time that you wish to cook for, **by using the "minus" (9) and "plus" (10) buttons.** The word AUTO will appear on the timer display.
- **Immediately press the "end cook" button (7)** and the timer display will show the value 00:00. Set the time of day that you want the oven to switch off at, **using the "minus" and "plus" buttons.**
- The oven will calculate what time it needs to switch on at, so that your food will cook for the length of time that you selected. It will automatically switch itself on, once it reaches the time of day that it has calculated.
- When the time of day reaches the end of cooking time that you set, the oven will switch off and an alarm will sound. The word AUTO will flash and the heating symbol will disappear.
- To silence the audible signal and return the oven to manual operation mode, once the **start and end time function has been used. To do this you should press the "manual operation" button, the word AUTO will disappear from the display and the manual operation symbol will appear instead.**



Important: If you do not turn the thermostat control knob and oven function selection knob to 0. Then the appliance will continue to operate as soon as you press the "manual operation" button.

Adjusting the audible signal

- To adjust the level of the audible signal, when it is sounding, press the minus button and it will adjust through the 3 sound levels. Release the minus button and the sound level of the audible signal will be set.

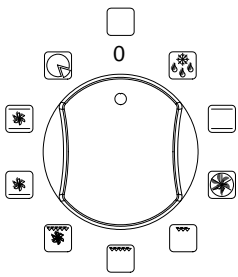
SELECTING AN OVEN FUNCTION AND TEMPERATURE

Selecting manual operation mode

After your appliance is connected to your mains supply for the first time, the numbers on the timer display will flash. Before you can select a cooking function or set a temperature, you **must set the appliance into "manual operation" mode.**

- To select manual operation mode, **press the "manual operation" button (8)** on the control panel.

Selecting a main oven function



The oven function selector knob should be used to select the particular mode of cooking that you require. The appliance will utilise different elements within the oven cavity, depending on the oven function that you select. When a function is selected, the power indicator light will come on.



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.



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 OVEN: This method of cooking uses the circular element whilst 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.



HALF GRILL: This method of cooking utilises the inner part only of the top element, which directs heat downwards onto the food. This function is suitable for grilling small portions of bacon, toast and meat etc.



FULL GRILL: This method of cooking utilises the inner and outer parts of the top element, which directs heat downwards onto the food. This function is suitable for grilling medium or large portions of sausages, bacon, steaks, fish etc.



FAN AND GRILL: This method of cooking utilises 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 AND LOWER ELEMENT: This method of cooking utilises the bottom element in conjunction with the fan, which helps to circulate the heat. This function is suitable for sterilizing and preserving jars.

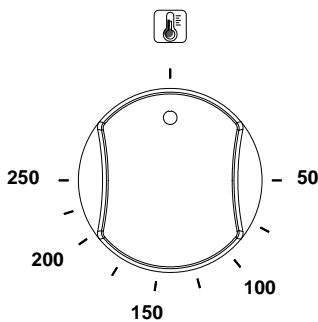


INTENSIVE BAKE (top and lower element with fan): This method of cooking is the traditional cooking method, the heat from the top and lower elements. The fan can help the heat to recycle and make the barbecue more symmetrical.



PIZZA (lower and back element with fan): This mode use the back, lower element and the fan to work at the same time.

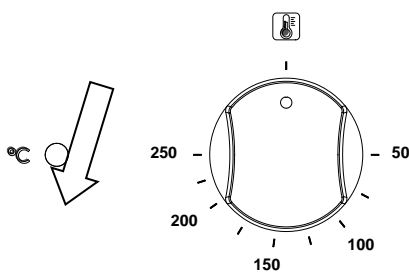
Main oven thermostat control knob



The oven thermostat control knob sets the required temperature of the oven. It is possible to regulate the temperature within a range of 50 - 250°C.

Turn the control knob clockwise.

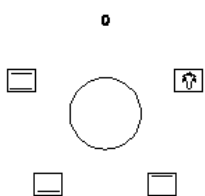
Oven operating light (main and secondary oven)



This light will come on to indicate that the oven's heating elements are in operation. The light will turn off when the temperature set on the thermostat control knob has been reached. It will cycle on and off throughout the cooking time.

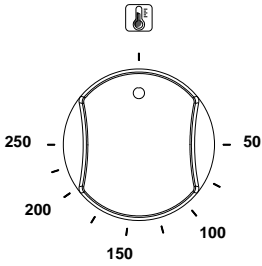
You should not place food inside the cavity, until the correct cooking temperature has been reached.

Selecting a secondary oven function and temperature



The secondary oven function selection knob should be used to select the particular mode of cooking that you require. The appliance will utilise different elements within the oven cavity, depending on the oven function that you select. When a function is selected, the secondary oven power indicator light will come on.

Secondary oven thermostat control knob



The oven thermostat control knob sets the required temperature of the oven. It is possible to regulate the temperature within a range of 50 - 250°C.

Turn the control knob clockwise.

Cooking guidelines

- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.
- If you are using the fan oven function, then you should follow the information given on the food packaging for this particular mode of cooking.
- Make sure that frozen foods are thoroughly thawed before cooking, unless the **instructions on the food packaging advise that you can "cook from frozen"**.
- You should pre-heat the oven and not place food inside of it until the oven operating light has gone off. You can choose not to pre-heat when using the fan oven mode; however you should extend the cooking time given on the food packaging by approximately ten minutes.
- Before cooking, check that any accessories that are not required are removed from the oven.
- Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.
- Try to open the door as little as possible to view the dishes.
- The oven light will remain on during cooking.

CLEANING AND MAINTENANCE



WARNING! Cleaning operations must only be carried out when the oven is cool and disconnected from the power supply.

- The oven should be cleaned after every use. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- After cleaning the oven cavity wipe it dry.
- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.
- DO NOT clean the oven surfaces by steam cleaning.
- Any damage that is caused to the appliance by a cleaning product is not included under the product warranty, even if the appliance is within the warranty period.

Advice to help reduce cleaning required

- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should select a cooking temperature and function that is appropriate for the food that you are cooking.
- You should also ensure that the food is placed in an adequately sized dish and that you use the drip tray where appropriate.



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

Regular inspections

- Besides keeping the appliance clean, you should:
- Carry out periodic inspections of the control elements and cooking units of the cooker. After the warranty period has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years
- Fix any operational faults
- Carry out periodical maintenance of the cooking units of the cooker.



CAUTION! All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorized person.

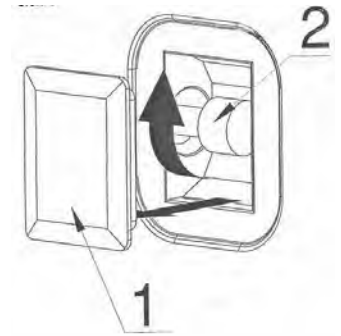
Replacing the oven bulb



IMPORTANT: The oven must be disconnected from your mains supply before you attempt to either remove or replace the oven bulb.

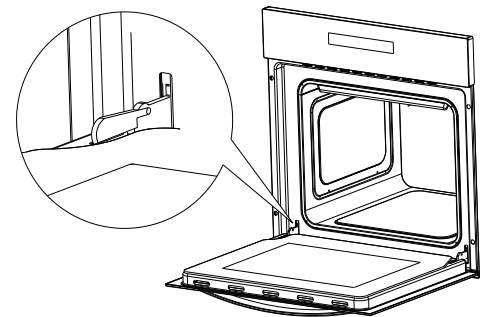
(If the bulb in the oven light fails, it must be replaced.)

- Remove all oven shelves, the drip tray and the side rack that is on the same side as the oven light.
- Using a screwdriver, remove the lamp cover (1).
- Unscrew the bulb (2) clockwise remove it from its holder.
- Replace the bulb with a 25W/300°C, screw type pigmy. Do not use any other type of bulb.
- Place the lamp cover back into position. There is a curve on one side of the cover; this should be on the right hand side as the cover goes back into place.



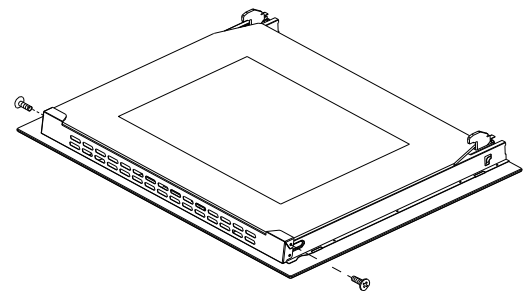
Door removal

In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door. 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 inverse. When fitting, ensure that the notch 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.



Removal of the internal glass panel

Unscrew and unfasten the bracket 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, then screw in the blocking mechanism.



- Take care not to dislodge the hinge locking system when removing the door, as the hinge mechanism has a strong spring.
- Do not immerse the door in water at any time.

INSTALLATION



The installation must be carried out by a suitably qualified person, in accordance with the **with the manufacturer's instructions, and** in accordance with all local electrical and building rules and specifications.

Before Installation

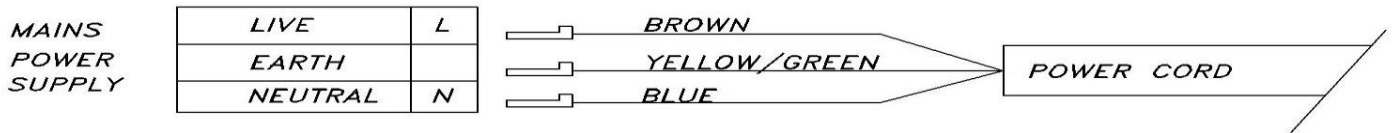
The appliance is intended for installation into kitchen cabinet or enclosure, it is important to follow instructions to ensure correct installation. Improper installation will void the product warranty, and invalidate any claims.

- Ensure that the benchtop and oven cavity are completely square and level, and are to the required specification.
- Check that the oven door will be able to open fully without obstruction.
- IMPORTANT: The adjacent furniture or housing and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- Kitchen cabinets must be set level and fixed. A gap of 5 mm is required between the appliance and surrounding unit fronts.
- Any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 5mm to the appliance, will be the liability of the owner.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.
- Keep all ventilation slots clear of obstructions.
- Carry the appliance with at least two persons, appliance is heavy and requires two persons lift
- CAUTION! The door and/or handle must not be used for lifting or moving the appliance, use the slots or wire handles located at both sides to move the appliance.
- DO NOT seal the installed oven with silicon or glue, as this will interfere with future maintenance

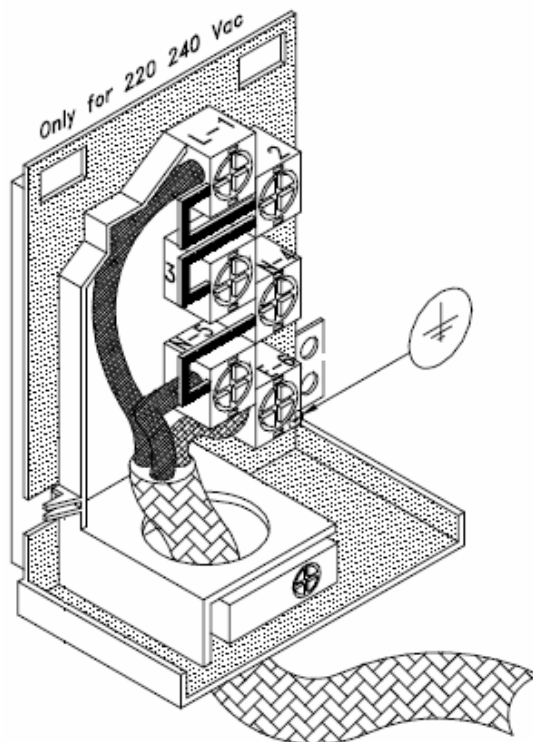
Electrical Connection


Before connecting the appliance, make sure that the supply voltage marked on the Rating Plate corresponds with your mains supply voltage.

WARNING: this appliance must be earthed.



- A suitable disconnection switch is to be incorporated in the permanent wiring, the switch is to be of approved type and positioned in accordance with local wiring and electrical rules and specifications. The switch must have 3 mm air gap contact separation in all poles, in the active (phase) conductor of the fixed wiring.
- To connect the oven power cord, loosen and remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.
- The mains terminal block is located on the rear of the oven and the terminals are accessible by removing the terminal block cover. You should remove the cover screw to access this.
- The cable connections must be made in accordance with the diagram below: -



- 1, 2 and 3 are the live connection, 4 and 5 are the neutral connection and the remaining one is the earth connection.
- The live wire MUST be placed in connection number 1. The neutral wire MUST be placed in connection number 4. The earth wire MUST be placed in the connection marked with the  symbol.
- The brass links must be positioned as marked in the diagram above and once established ALL terminal screws must be tightened down firmly.
- If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.
- The installation must include 1.5m of free cable within the enclosure for ease of installation and future maintenance.
- The mains cable must not touch any hot metal.
- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.
- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained from the Spares Department.

Final Check

- Connect the appliance to the mains supply and switch on the mains supply.
- Check function.
- If when the oven is first switched on, it does not function correctly, you should recheck that the terminal screws are all fully tightened between the links. This should be done before contacting our Service Department.




CAUTION:

The appliance must NOT be connected to the mains supply by means of a 30A plug and socket. The cable can be looped if necessary, but make sure that is not kinked or trapped when the oven is in position. Care must be taken to avoid the cable being in contact with hot parts of the appliance.

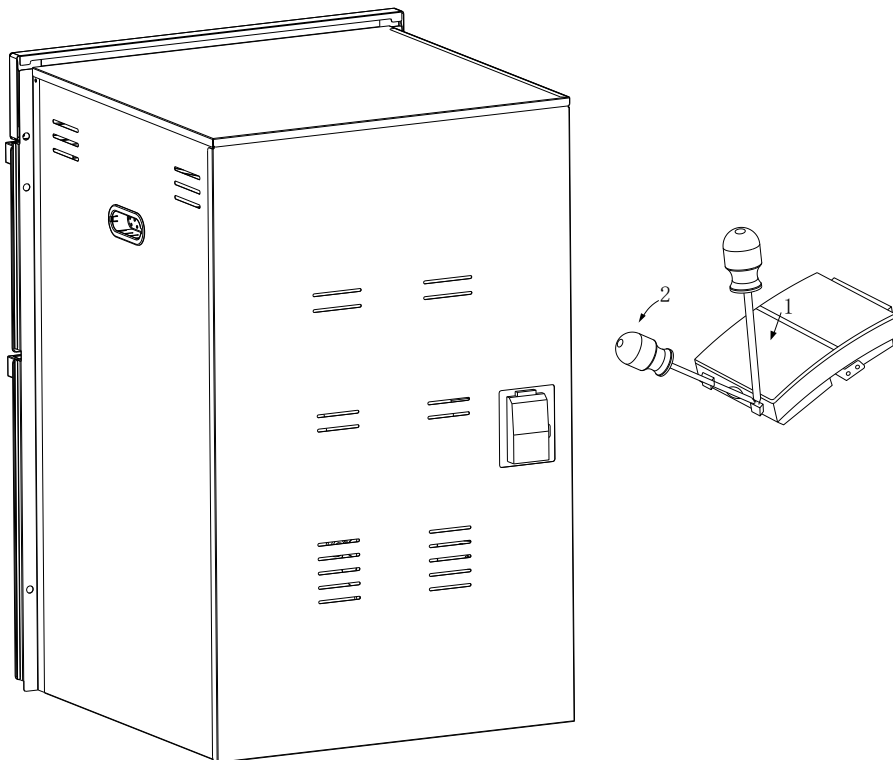
Replacing the mains supply cable

If the mains supply cable is damaged, then it must be replaced with a suitable replacement.

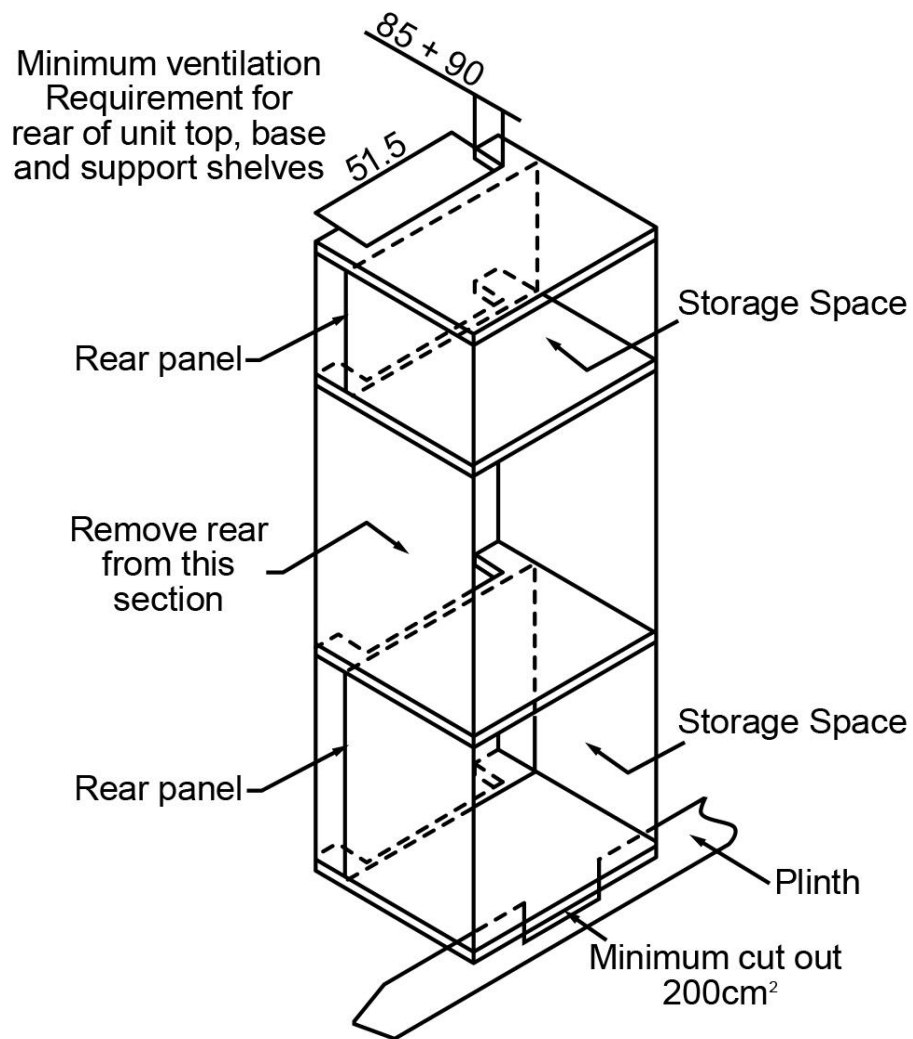
The mains supply cable should be replaced in accordance with the following instructions:

- Switch the appliance off at the control switch.
- Open the terminal block on the back of the oven.
- Unscrew the terminal screws fixing the cable
- Replace the cable with one of the same length and in accordance with the specification.
- **The "green-yellow" earth wire must be connected to the terminal marked  . It must be about 10 mm longer than the live and neutral wires.**
- **The "blue" neutral wire must be connected to the terminal marked with letter (N) - the live wire must be connected to the terminal marked with letter (L).**

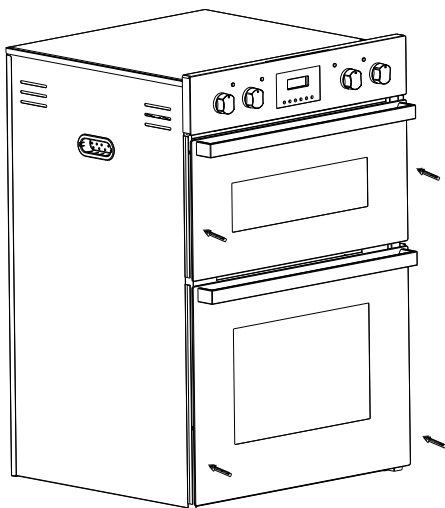
The connection cable must be secured in a strain-relief clamp.



Ventilation requirements



(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a tall housing unit).



Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is made by using four screws. These should be screwed through the oven cabinet and into the housing unit.

TROUBLESHOOTING

Troubleshooting table

Problem	Possible Cause	Suggestion
Oven is not turning on	Power failure	Check the power in the house/fuse
	Manual operation mode	Set the oven to manual operation
	Time set	Check the time is set
	Oven is not turned on	Turn the oven on
Lamp is not working	Lamp is broken	Change the lamp
	Power failure	Check the power to the oven
Oven stops heating	Power failure	Check the power in the house
	Timer has ended	Reset the timer
Oven cannot heat	Temperature is not set	Reset the temperature
	Cooking function not set	Choose a cooking function
	Manual operation mode	Set the oven to manual operation
	Timer not set	Set the timer
	Power failure	Check the fuse
	Heating element is broken	Change the heating element
Grill and top element not working	Cooking function	Check the cooking function is correct
	Temperature of oven too high	Allow the oven to cool for 2 hours. Check again
Water drips when oven is working	The seal is broken	Change the seal
	Hinge is not working well	Change the hinge
Food not cooking properly	Cooking temperature	Check the cooking temperature is correct for the food you are cooking. Adjust the temperature +/- 10°C
	Cooking function	Check the cooking function is correct for the food you are cooking
Food is not cooking evenly	Oven is not installed correctly	Check the oven is installed correctly and level
	Temperature/Function	Check the correct temperature/function is being used
	Shelf position	Check the correct shelf position is being used

IMPORTANT: Condensation in the oven can occur as a natural by-product of cooking any foods with high water content. To reduce the condensation do not leave foods to cool within the oven and when possible cook using oven safe cookware with a lid.



IMPORTANT: If your appliance appears not to be operating correctly, please contact the dealer

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by our company has been completed.

COOKING GUIDELINES OF MAIN OVEN FUNCTIONS

Baking

We recommend using the baking trays which were provided with your oven;

- It is also possible to bake in cake tins and trays bought elsewhere which should be put on the drying rack; for baking it is better to use black trays which conduct heat better and shorten the baking time;
- Shapes and trays with bright or shiny surfaces are not recommended when using the conventional heating method (top and bottom heaters). Use of such tins can result in undercooking the base of cakes;
- Before the cake is taken out of the oven, check if it is ready using a wooden stick (if the cake is ready the stick should come out dry and clean after being inserted into the cake);
- After switching off the oven it is advisable to leave the cake inside for about 5min.
- If information given in recipe books is significantly different from the values included in this instruction manual, please apply the instructions from the manual.



Back elements and fan working mode

Food	Weight kg	Preheat (minutes)	Tray position	Temperature setting	Finished time mins
Beef	1	15	2	200°C	40-50
Pork	1	15	2	200°C	70-80
Chicken	1.2	15	2	200°C	50-60
Duck	1.5	15	2	200°C	50-60
Steak	0.8	10	2	180°C	20-30
Bread	0.5	10	2	200°C	35-45



Upper and lower elements working mode

Food	Weight kg	Preheat minutes	Tray position	Temperature setting	Finished time (minis)
Beef	1	15	2	220°C	40-50
Pork	1	15	2	220°C	70-80
Chicken	1.2	15	2	220°C	50-60
Duck	1.5	15	2	220°C	50-60
Steak	0.8	10	2	220°C	20-30
Bread	0.5	10	2	220°C	35-45



Upper element & fan working mode

Food	Weight kg	Preheat minute	Tray position	Temperature setting	Finished time (minis)
Beef	0.8	10	3	200°C	20-25
Pork	0.8	10	3	200°C	25-30
Chicken	1.2	10	3	200°C	40-45
Sausage	0.6	10	3	200°C	15-20
Hamburger	0.6	10	3	200°C	15-20
Corn	1.2	10	3	200°C	20-25
Vegetable	0.5	10	4	200°C	15-20



Upper element working mode:

FOOD	WEIGHT kg	PREHEAT minute	Tray Position	Temperature setting	Finished Time mins
Beef	0.8	10	3	250°C	20-25
Pork	0.8	10	3	250°C	25-30
Chicken	1.2	10	3	250°C	40-45
Sausage	0.6	10	4	250°C	15-20
Hamburger	0.6	10	4	250°C	15-20
Corn	1.2	10	3	250°C	20-25
Vegetable	0.5	10	4	250°C	15-20



Lower element + fan working mode

Food	Weight kg	Preheat minute	Tray position	Temperature setting	Finished time mins
Bread	0.5	10	1	200°C	10-15
Pizza	0.7	15	2	200°C	40-45
Baking Cake	1.5	15	1	180°C	35-40
Biscuit	0.7	15	2	180°C	20-25
Fruit Pie	1.2	10	3	250°C	20-25

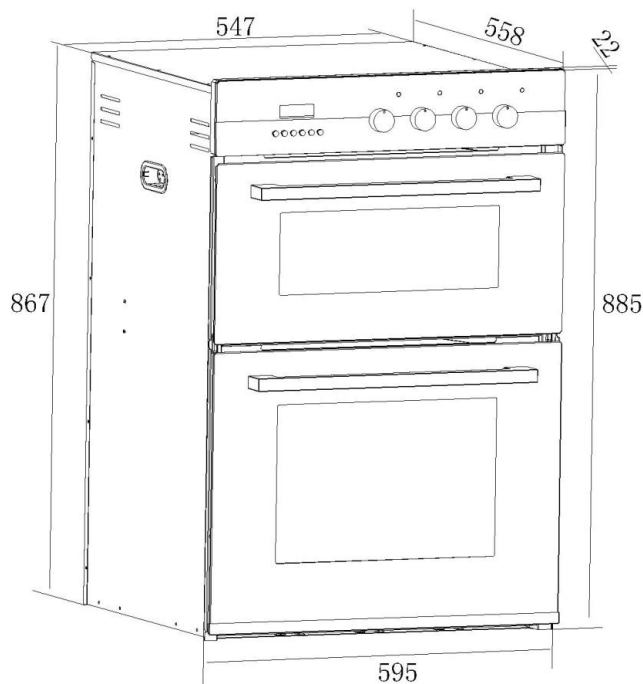
TECHNICAL DATA

Specifications

Voltage/frequency	220-240V~50Hz
Total power consumption	5.6KW
Cable type/section	H05VV-F 3*2.5mm ²
Cable length	1.5m
External dimensions (height/width/depth)	885/595/558(mm)
Installation dimensions (height/width/depth)	890/600/587(min)(mm)
Main oven	Multifunction oven
Usable capacity of the oven	36L(top oven) + 56L(bottom oven)
Energy efficiency	A+
Oven lamp	25W/300°C
Grill power consumption	2.25KW(top oven)+2.25KW(bottom oven)

Electrical details

Supply Connection: 30 A (double pole switched fused outlet with 3mm contact gap)
Mains Supply Lead: 3 x 2.5 mm² or 4x1.5 mm²



For future reference please record the following information which can be found on the Rating Plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the oven door and looking on the right hand side of the oven chassis.

DECLARATION OF CONFORMITY

Australian Standards

This product has been designed and manufactured to comply with all relevant Australian and New Zealand Standards.

AS/NZS 60335.1 General Requirements for Domestic Electrical Appliances
AS/NZS 60335.2.6 Specific Requirements for Domestic Electrical Cooking Appliances
This appliance is SAA certified

Installation of the appliance must be only be undertaken by a licenced electrician who can provide a compliance certificate.

This appliance is intended for domestic use only.

European Standards

- o *CE: Appliance conforming to the European directives 89/336/EEC, 93/68/EEC, 73/23/EEC and subsequent revisions and "RoHS" directive 2002/95/CE.**
- o *The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.*
- * ***The RoHS directive stands for "the restriction of the use of certain hazardous substances in electrical and electronic equipment". This directive bans the placing on the EU market of new electrical and electronic equipment containing more than the agreed levels of lead, cadmium, mercury, hexavalent chromium, polybrominated biphenyl (PBB) and polybrominated diphenyl ether (PBDE) flame retardants.***

European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE) (for European Union countries only)

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office or your household waste disposal service.