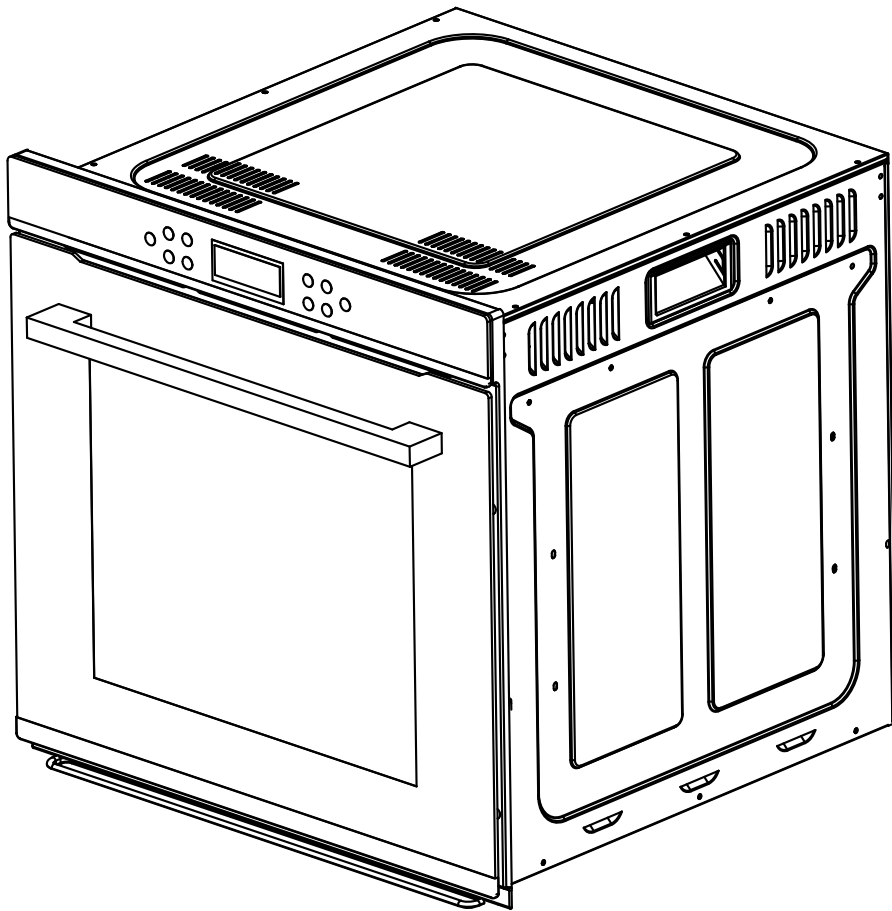


# SALINI

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## PYROLYTIC OVEN Instruction Manual



**SOP-9002B**

[WWW.SALINI.COM.AU](http://WWW.SALINI.COM.AU)

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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



### CAUTION:

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.
- If this pyrolytic oven is installed adjoining another pyrolytic oven (either side-by-side or top-and-bottom), the pyrolytic function should only be run one oven at a time, never simultaneously.

## 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.
- Only use the temperature probe recommended for this oven.

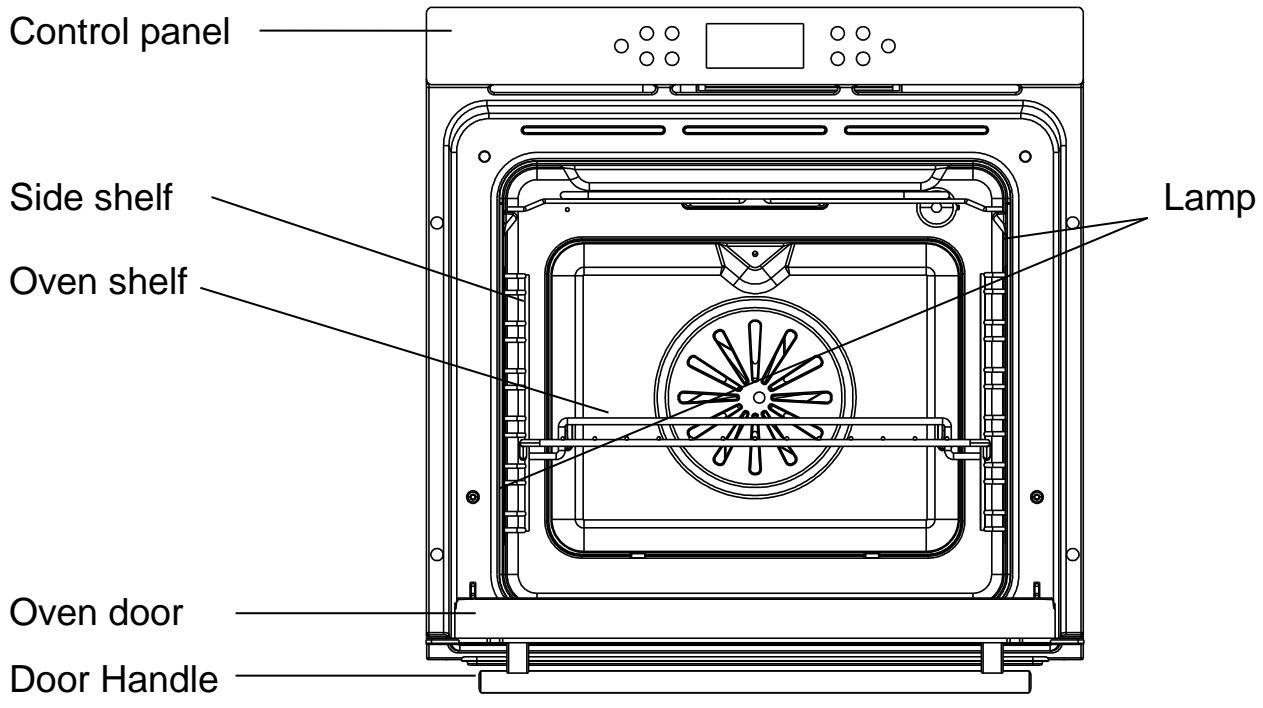
## Installation



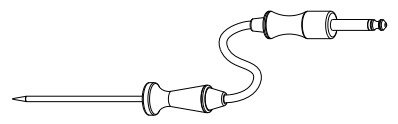
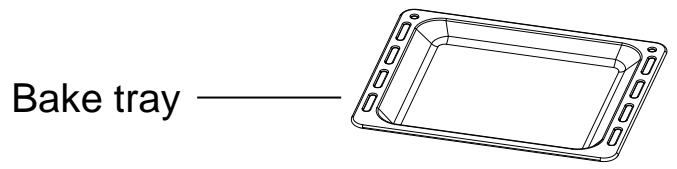
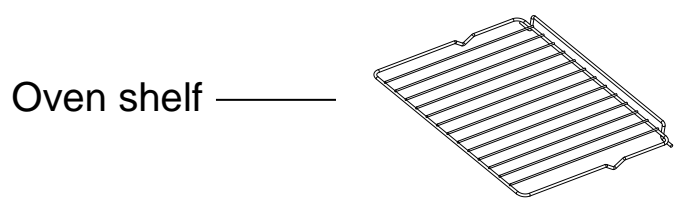
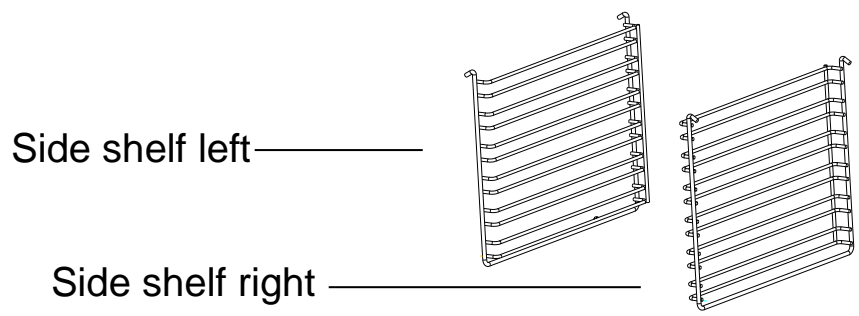
The installation must be carried out by a suitably qualified person, in accordance with the with **the manufacturer's instructions, and in accordance** with all local electrical and building rules and specifications.

- 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 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

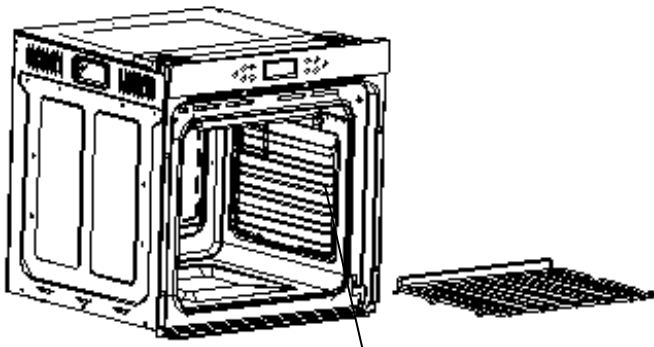


Accessories

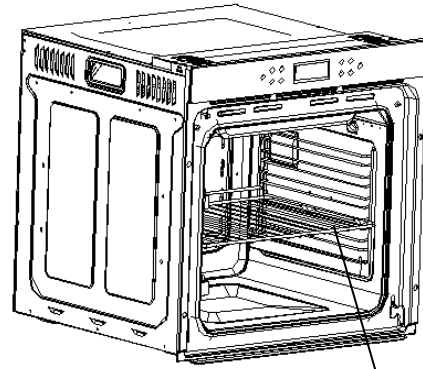


Temperature probe (Tion)

## Adjusting Shelf Position

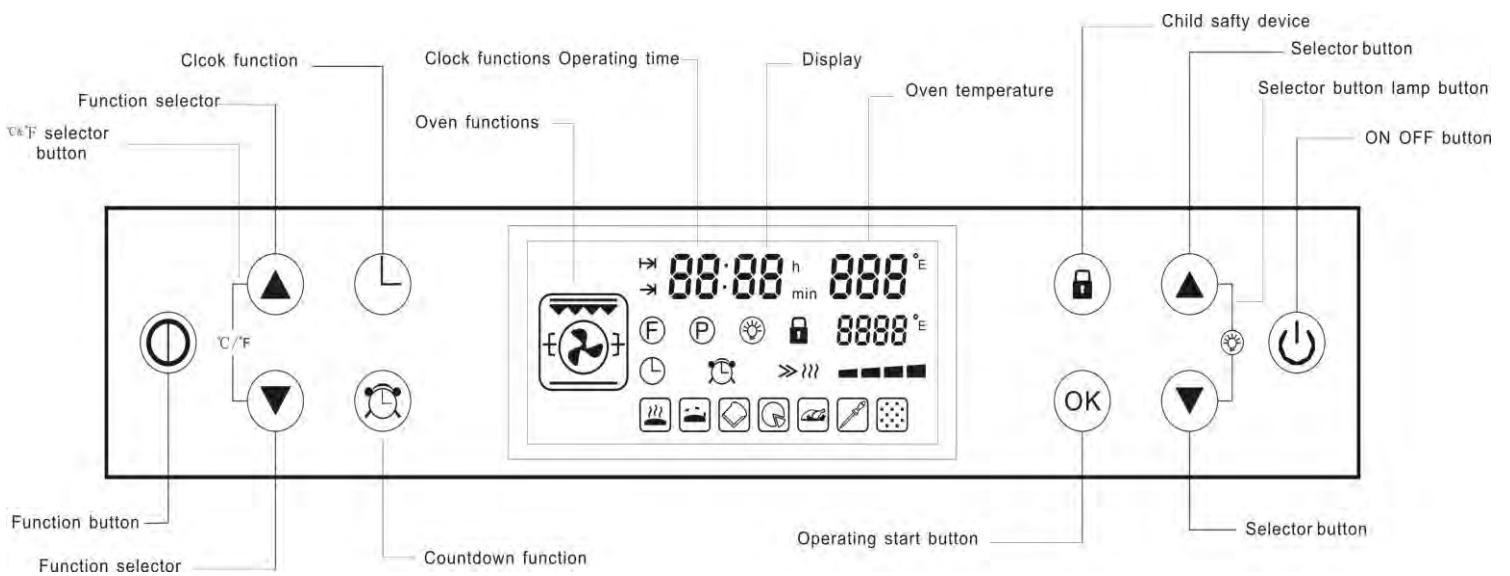


Choose the position on side shelf ideal to put in the tray



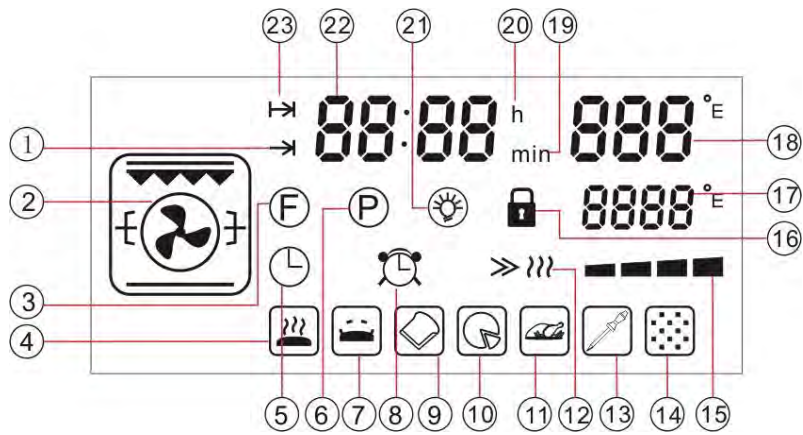
Slide in the tray and push in

## Control Panel





# Description of Display



- |                                |  |
|--------------------------------|--|
| 1. End time symbol             | 13. Temperature probe function         |
| 2. Display of heating element  | 14. Pyro-cleaning function             |
| 3. Function selector symbol    | 15. Thermometer symbol                 |
| 4. Warm function symbol        | 16. Child safety device                |
| 5. Clock function symbol       | 17. Probe function temperature display |
| 6. Automatic programs symbol   | 18. Oven temperature display           |
| 7. Rising programs symbol      | 19. Minute symbol                      |
| 8. Countdown function symbol   | 20. Hour symbol                        |
| 9. Toast bread programs symbol | 21. Lamp symbol                        |
| 10. Pizza programs symbol      | 22. Time display                       |
| 11. Chicken programs symbol    | 23. Cook time symbol                   |
| 12. Oven operation symbol      |  |



## USING YOUR APPLIANCE

This multi-function oven combines the advantages of traditional convection ovens with those of the more modern fan assisted models in a single appliance.

It is an extremely versatile appliance that allows you to choose easily between different cooking modes.

Notice: Place the dripping pan provided on the bottom shelf of oven to prevent any sauce and /or grease from dripping onto the bottom of the oven only when grilling food or when using the rotisserie (only available on certain models). For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Always place your cook ware (dishes, aluminum foil, etc. etc.) on the shelf provided, inserted correctly along the oven guides.

### General instructions

- Always switch the appliance on first by pressing the On/Off  button.
- When the selected function is lit, the oven begins to heat up or the time set begins count down.
- When the selected temperature is reached, an audible signal sounds.
- The oven light is switched on as long as an oven function is started.
- The oven light is goes off after 10 minutes when the appliance switched off automatically.
- Switch appliance off using the On/Off  button.







### Before using for first time

Notice: We strongly recommend running the oven to air it out before you use it the first time. To air it out, we recommend that it is set at the highest setting and leave the oven on for about half an hour with nothing in it, with the oven door shut. Then open the over door and let the room air in. The odor that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until is installed.

### Setting and changing the current time





NOTE: The oven only operates when the time has been set.

When the appliance is connected to the electrical supply or when there has been a power cut, the symbol for Time flashes automatically.



1. To change a time that has already been set, press the Clock functions  button repeatedly until the symbol for Time  flashes.
2. Using the selector button  or , set the current time when the  display, you can **select the time "hours"**. After 3 seconds, the symbol  display, you can select the time.
3. After about 5 seconds, the flashing stops and the clock displays the time of day set.

The appliance is now ready for use.



## Selecting the oven function

1. Switch on the oven with the On/Off  button.
2. Press the function button  , then press the function selector button  or  repeatedly until the desired oven function appears.
  - A suggested temperature appears on the temperature display.
  - If the suggested temperature is not changed within approx. 5 seconds, the oven begins to heat up.

## Changing the oven temperature

Press the selector button  or  , to raise or lower the temperature, until the desired temperature appears. The setting changes in steps of 1°C.

## Thermometer symbol

- The slowly rising thermometer symbol  indicates how hot the oven is as it heats up.
- The four segments of the thermometer symbol  show that Fast Warm Up is working.

## Changing the oven function

To change the oven function, Press the function selector button  or  repeatedly until the desired oven function is displayed.

## Switching off the oven

Switch off the appliance using the on/off  button. Hold the button for 5 seconds.

## Clock Functions

Countdown 

To set a countdown. A signal sounds after the time has elapsed.

This function does not affect the operation of the oven.

Cook time 

To set how long the oven is to be in use.






End time 

To set when the oven is to switch off again.





Time 

To set change or check the time (See also section "Before Using for the First Time").


## General instructions

- After a clock function has been selected, the corresponding symbol flashes for approx. 5 seconds, during this time, the desired times can be set or modified using the selector button  or  .
- When the desired times has been set, the symbol continues to flash for approx. 5 seconds. After this the symbol lights up. The set Countdown  begins to count down.
- The time set for Cook time  and End time  begins to count down after the selected function starts.

## Countdown

1. Press the Countdown functions  button until the symbol for Countdown  flashes.
2. Set the desired Countdown time using the selector button  or  (max. 6 hours).

After approx. 5 seconds the display shows the time remaining.







The symbol for Countdown  lights up.

When the time set has elapsed, an audible signal sounds for 1 minutes "0.00" lights up and the symbol for Countdown  flashes.

To turn off the audible signal: Press any button.

## Setting the start and end time

### Cook time


1. Select oven function and using selector button  or  button select temperature.
2. Press the Clock Functions  button repeatedly until the symbol for Clock time  flashes.
3. Using the selector button  or  button set the desired cooking time.

The oven switches itself on. The symbol for Cook time  lights up.

By repeatedly pressing the Clock functions  button, the current time can be called up.







When the time has elapsed, an audible signal sounds for 2 minutes.

The oven switches itself off.

"0.00" is displayed and the symbol for Cook time  flashes

To turn off the audible signal: Press any button.

End time 

1. Select oven function and using selector button  or  button select temperature.
2. Press the Clock functions  button repeatedly until the symbol for End time  flashes.
3. Using the selector button  or  button set the desired switch-off time.

The symbols for End time  and Cook time  light up.

The oven will automatically switch itself on.

By repeatedly pressing the Clock functions  button, the current time can be called up.



When the time has elapsed, an audible signal sounds for 10 seconds.



The oven switches itself off.

"0.00" is displayed and the symbols for End time  and Cook time  flash.

To turn off the audible signal: Press any button.

Cook time  and End time  combined.

Cook time  and End time  can be used simultaneously, if the oven is to be switched on and off automatically at a later time.

1. Select oven function and temperature.
2. Using the Cook time  function, set the time that the dish needs to cook, (e.g.) 1 hour.
3. Using the End time  function, set the time at which the dish is to be ready. (e.g.) 14:00

The symbols for Cook time and  End time  light up.

The oven switches on automatically at the time calculated. (e.g.) 13:00

When the set cooking time has elapsed an audible signal sounds for 10 seconds.

The oven switches itself off. (e.g. 14:00)

## Other functions

### Switching off the display

You can save energy by switching off the display.



### Switching off the display

- If required, Switch off the appliance using the On/Off  button.

As soon as the appliance is switched on again, the display comes on automatically

When the appliance is next switched on, the display goes out again.

## Switching on the display

- If required, Switch on the appliance using the On/Off  button.
- Press the On/Off  button, the display come on again.

## Child safety device (Child Lock)

As soon as the child safely device is engaged, the appliance can no longer be switched on.

Activating the child safety device.




1. If necessary, Switch on the appliance using the On/Off  button.

No oven function must be selected.

2. Press and hold the button  until  appears in the display.




The child safety device is now activated.

Deactivating the child safety device.





1. To activate Switch on the appliance using the On/Off  button.
2. Press and hold the button  until  disappears from the display.

The child safety device is now deactivated and the appliance is again ready for use.








## Oven light control

When the oven is operating, press the  and select button  and  at the same time, the oven light will turn on or turn off.

## Temperature change

If necessary, press the   of function button  and  at the same time, the temperature  $^{\circ}\text{C}$  and  $^{\circ}\text{F}$  will transform, and the symbol display.

## Temperature probe

1. Switch on the oven with the On/Off  button.
2. Press the function button  three times, then press the function selector button  or  repeatedly until the desired oven function appears.
3. Press the selector button  or , to raise or lower the temperature, until the desired temperature appears.
4. Press the confirm button , the oven starts operating.

## OVEN FUNCTIONS

### Convection mode

The top and bottom heating elements come on. This is the classic, traditional type of oven which has been perfected, with exceptional heat distribution and reduced energy consumption. The convection oven is still unequalled when it comes to cooking dishes made up of several ingredients such as a meal consisting of meat, vegetables and grains. Excellent results are achieved when preparing veal or beef-based dishes as well (braised meats, stew, goulash, wild game, ham etc.) which need to cook slowly and require basting or the addition of liquid. It nonetheless remains the best system for baking as well as cooking using covered casserole dishes.

When cooking in convection mode, only use one dripping pan or cooking rack at a time, otherwise the heat distribution will be uneven. Using the different rack heights available, you can balance the amount of heat between the top and the bottom of the oven. Select from the various rack heights based on whether the dish needs more or less heat from the top.

### "Fast cooking" Mode

The top and bottom heating elements, as well as the fan will come on, guaranteeing constant heat distributed uniformly throughout the oven.

This mode is especially recommended for cooking prepackaged food quickly (as pre-heating is not necessary), such as frozen or pre-cooked food as well as for a few "home-made" dishes.

**The best results when cooking using the "Fast cooking" mode are obtained if you use one cooking rack only (the second from the bottom), please see the table entitled "Practical Cooking Advice".**

### Multi-Cooking Mode

The top, circle and bottom heating elements, as well as the fan, will come on alternately. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 racks can be used at the time, following the instructions in the section entitled: "Cooking On More Than One Rack".

This cooking mode is particularly recommended for dishes requiring a gratin finish or for those requiring considerably prolonged cooking times, such as lasagna, pasta bakes, roast chicken, potatoes, etc.

Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is tenderer and a decrease in the loss of weight for the roast. The Multi-cooking mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavor and appearance. Excellent results can be attained when cooking vegetable-based side dishes like courgettes, aubergines, peppers, etc.

Desserts: this mode is also perfect for baking leavened cakes.

Moreover, this mode can also be used to thaw white or red meat quickly as well as bread, by setting the temperature to 80°C. To thaw more delicate foods, set the thermostat to 60°C or use only the cold air circulation feature by setting the thermostat to 0°C .

### Pizza Mode

The bottom and circle heating elements, as well as the fan, will come on. This combination rapidly heats the oven due to the large amounts of power used by the appliance, which results in the production of considerable heat coming prevalently from the bottom.

The pizza mode is ideal for foods requiring high temperatures to cook, like pizzas and large roasts. Only use one oven tray or rack at a time. However, if more than one is used, these must be switched halfway through the cooking process.

### Top Oven

The top heating elements comes on. This mode can be used to brown food at the end of cooking.

### Baking Mode

Baking mode involves the rear heating element with the fan, guaranteeing even heat distribution throughout the oven.

This mode is ideal for baking and cooking delicate foods - especially cakes that need to rise and for the preparation of certain tartlets on 3 shelves at the same time. Here are a few examples: cream puffs, sweet and savory biscuits, savory puffs, Swiss rolls and small portions of vegetables au gratin, etc.

### Grill plus Base Heat

Full grill and bottom element, maintaining a consistent temperature throughout the oven cavity, ideal for giving a nice crisp outside so **it's perfect for pies**.

### Lower Element

This method of cooking uses the lower element to direct heat upward to the food. For slow-cooking recipes or for warming up meals.

### Top plus Fan Heat

Fan element and top element. Heat is from both rear and upper element which is great for re-heating and helping to keep already cooked foods warm.

### 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.



## Half grill

This method of cooking utilizes 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.

## 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.

## Fast preheating

To preheat the oven rapidly. The oven temperature rises quickly to 200°C.

## Automatic Programs

### Keep warm

For keeping just cooked food hot and crisp such as meat, fried food or flans. Place food on the middle shelf. The function will not activate if the temperature in the oven is above 65°C.

### Rising

For optimal rising of sweet or savory dough. To safeguard the quality of proving, the function will not activate if the temperature in the oven is above 40°C. Place the dough on the 2nd shelf. The oven does not have to be preheated.

### Toast bread

To cook toast, place bread on the 4th or 5th shelf. The oven does not have to be preheated. During the cooking the oven door must remain close.

### Pizza

To bake different types and sizes of pizza, place the dough on the 2nd shelf after preheating the oven.

### Chicken

Automatic cooking program for chicken and potatoes. Position the food on the shelves. Use the drip tray to collect the cooking juice.

### Bread

To bake different types and sizes of bread. Place the dough on the 2nd shelf after preheating the oven.







## Cake

Automatic program for cake. This function can be used to cook different foods without odours being transferred from one food to another. Use 3rd shelf to cook on one shelf only.

## Meat

Automatic program for roast. To roast large joints of meat such as legs, roast beef or chicken; position the food on the middle shelves. Use the drip tray to collect the cooking juice.

## Pyrolytic self-cleaning mode function

In the standby mode, press function selection key  four times continuously, to enter the pyrolytic self-cleaning baking mode. If the user selects the mode , the display will indicate as seen in figure 32. At this moment, the icon **1:00** the hour and the self-cleaning  display will flash, one second one time, reminding the user to input the desired baking hour. The system default for the timing is "1:00" hour baking time. To choose an alternative time, and press the key  to confirm hour, and press the key  to confirm minutes. The  monitor will appear in the display and the process will begin.

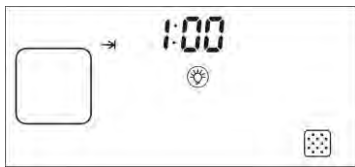


FIGURE 32

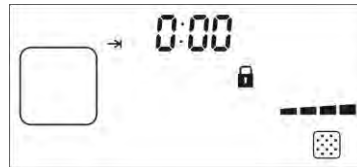







FIGURE 33

Note: The time is not confirmed automatically, if setting the hour & minute under the setting of self-cleaning mode, the hour will be confirmed automatically 3 seconds after the timing is selected, after an additional 3 seconds, the minute is confirmed.

## Self-cleaning mode

1. Before using the pyrolytic function, remove easily removable food residue and spillages from inside of the oven cavity.
2. **Ensure there are no cooking appliances or utensils inside the oven when operating the oven's self-cleaning mode.**
3. The temperature will reach 300°C when undergoing the self-cleaning cycle; the oven door will be locked.

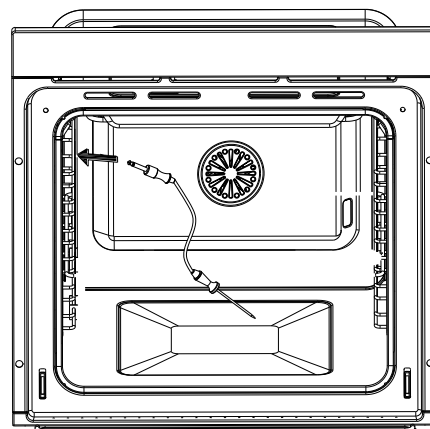
4. During the cycle, the oven door still remains locked if the power is turned off suddenly. When the inside temperature drops to below 250 °C and the power is on, then the lock will be released.
5. During the cycle, only the operation of the key  is valid after the oven door is locked. All the other keys are invalid. To stop the cycle press the key . When the inside central temperature drops below 100 °C and the door is unlocked, then the status will be off.
6. The inside temperature may not get higher than 300 °C if running in a functional mode. When the user switches to the  function, if the lock icon does not appear in the display and the door is not locked, pressing the confirming key  does not work, then the program does not enter into the heating mode. Only when the inside temperature is higher than 300 °C, then the lock icon would display indicating the door is locked. Press the confirming key  and it will enter into the heating state.
7. Before use of the pyrolytic function, you MUST remove the side shelf, oven pan and other relative accessories to avoid damage in the high temperatures reached in the cycle.
8. After using the pyrolytic function, do not use water or other washing agents.
9. After use the pyrolytic function, you may find matter which was not removed in the side of the cavity, this is to be expected. Use a microfiber cloth to remove.
10. Ensure children are kept away from the oven when using the pyrolytic mode.

**IMPORTANT:** If this pyrolytic oven is installed adjoining another pyrolytic oven (either side-by-side or top-and-bottom), the pyrolytic function should only be run one oven at a time, never simultaneously.

## How to use temperature probe (Tion)

Using the temperature probe:

1. Insert one side of the temperature probe into the connection in the side of the oven and other end into the food.
2. Select the temperature probe function, and then select the required temperature of the oven.
3. The oven will switch off, when it reaches the temperature that was set.



## 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 oven including the glass front panels.

## 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.
- If the sealing strip is not sealing adequately, it must be replaced with the same sealing strip. Do not use any other sealing strip instead as doing so may effect function performance.



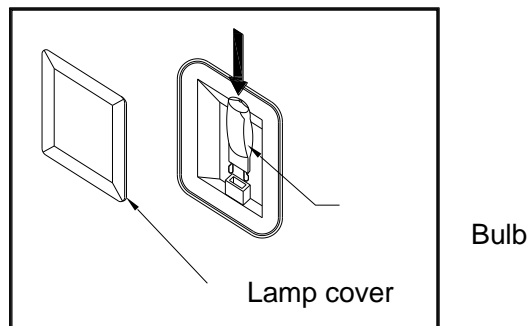
CAUTION! All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorized person.

## Replacement of the oven light bulb

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



WARNING! To avoid the possibility of an electric shock, ensure that the appliance is switched off before replacing the bulb.

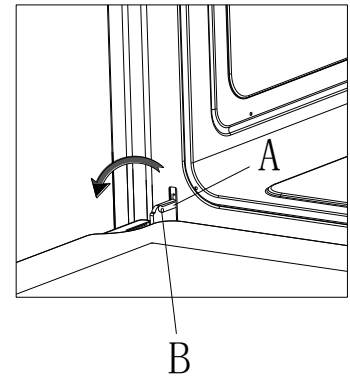


- Remove all oven shelves, the drip tray and the side rack that is on the same side as the oven light.
- Using a screwdriver, remove the lamp cover.
- Remove the light bulb and replace it with a same one: halogen lamp.
- Replace the bulb with a 230V, 25W/ 300°C, cap G9.
- Do not use any other type of 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.
- Plug the bulb in, making sure it is properly inserted into the ceramic socket.

WARNING! Do not touch the light bulb directly with your hands.

## Door removal

- The hinges (A) have two movable bolts on them (B). If you raise both of the movable bolts (B), then the hinges (A) are released from the oven housing. (See illustration)
- You should grip the sides of the door at the centre and then incline it slightly towards the oven cavity and then pull the door gently away from the oven cavity.



**IMPORTANT:** You should make sure that the door is supported at all times and that you place the door on some padded material whilst cleaning it.

The oven door and door glass should only be cleaned using a damp cloth and a small amount of detergent. The cloth **MUST NOT** have come into contact with any form of cleaning product or chemical previously.

- To refit the door you should slide the hinges back into their slots and open the door fully.

**IMPORTANT:** The movable bolts (B) must be closed back into their original positions before closing the door.

## Removal of the internal glass panel

- Press the two bracket latches located in the top corner of the door.
- Take out the glass from the second blocking mechanism and remove.
- After cleaning, insert and block the glass panel, And push the blocking mechanism (as seen in figure 2)

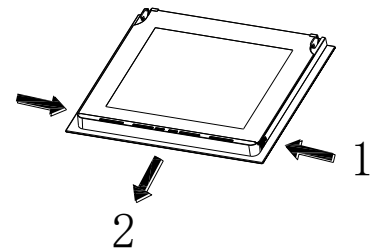
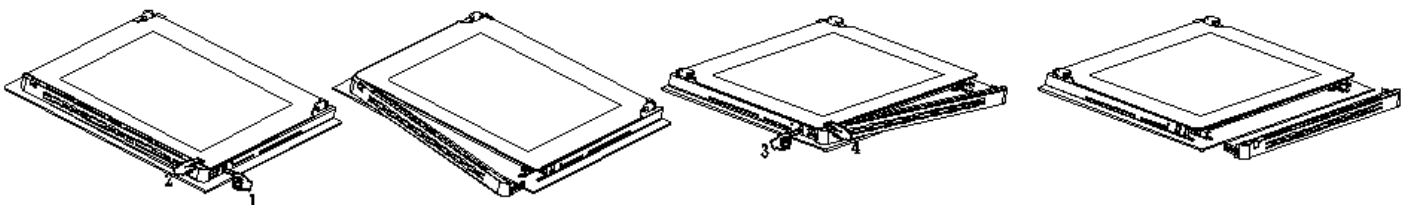


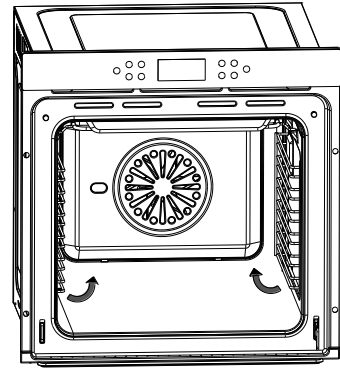
FIGURE 2



## Sliding rack kit assembly

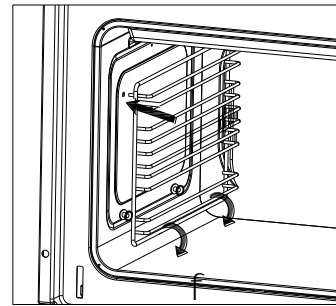
To assemble the side racks:

Remove the two frames, lifting them away from the spacers (as seen in figure 3)



**FIGURE 3**

Secure the two frames with the guide rails, using the holes provided on the oven walls. The holes for the left frame are situated at the top, while the holes for the right frame are at the bottom. (as seen in figure 4)



**FIGURE 4**

# 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.

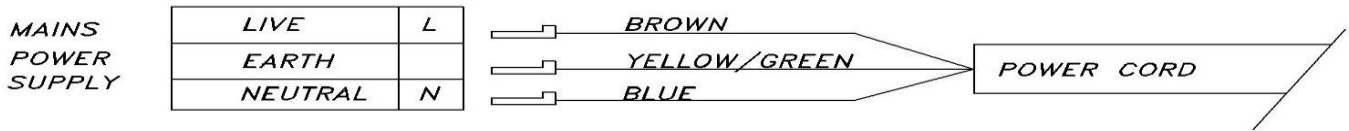
- Ensure that the benchtop and oven cavity are completely square and level, and are to the required specification.
- Ensure the oven door will be able to open fully without obstruction.
- IMPORTANT: The adjacent furniture or housing and all materials used in the installation must be able to withstand 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 outside 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 must 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.
- 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.

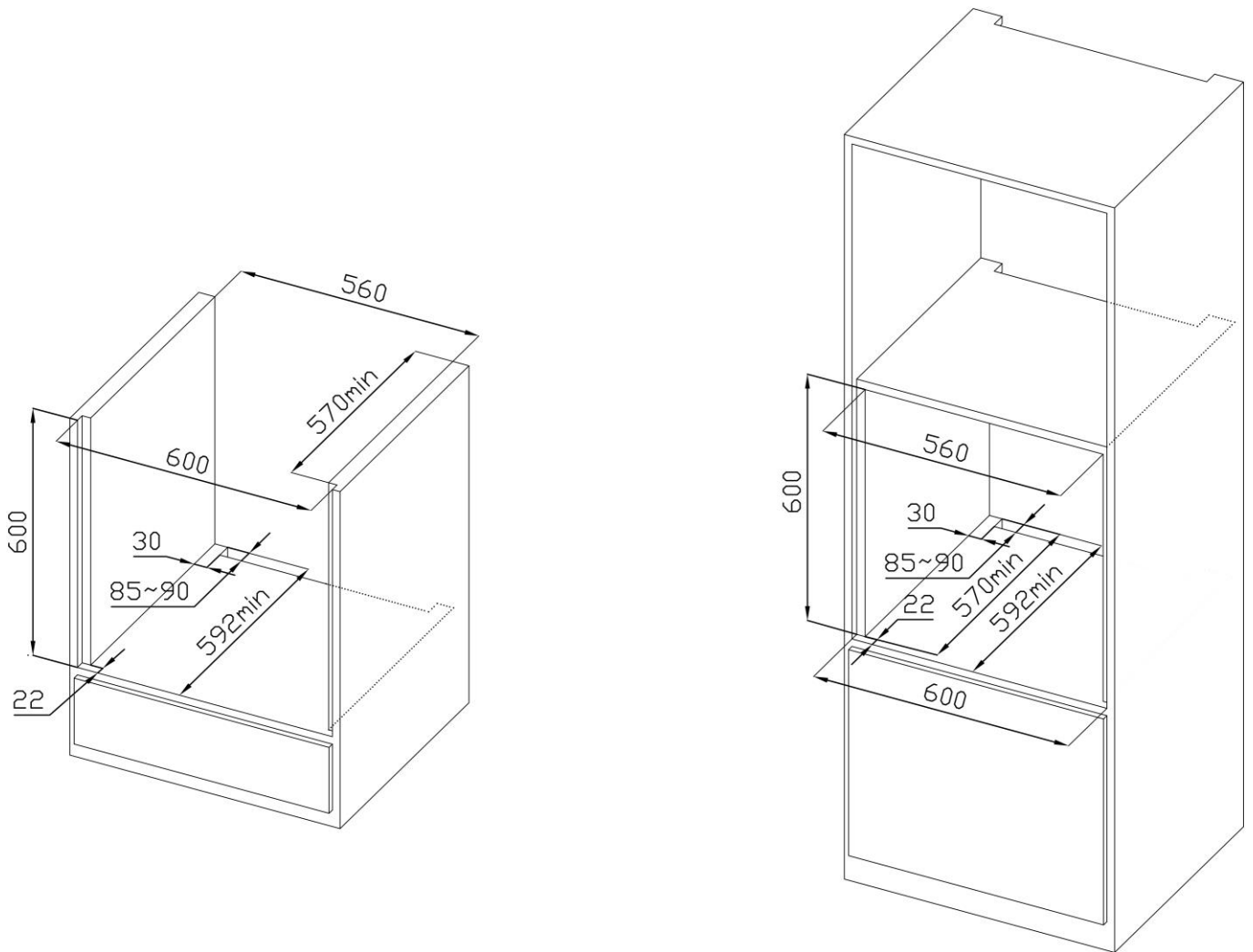
## Final Check

1. Connect the appliance to the mains supply and switch on the mains supply.
2. Check function.

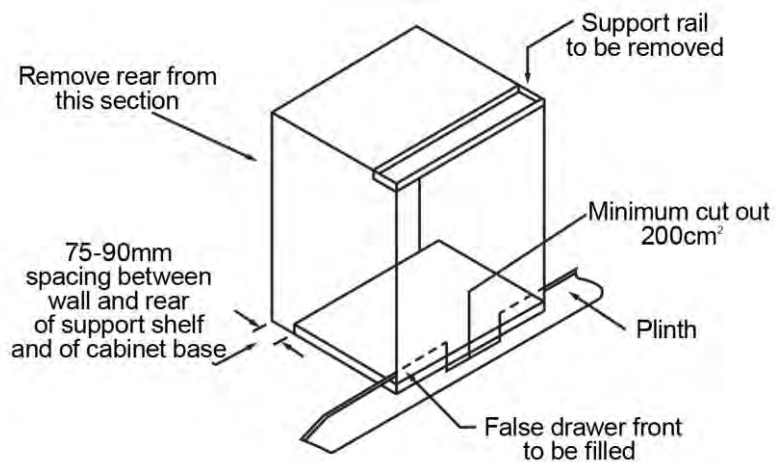
## Installing the oven into the kitchen cabinet

The kitchen area should be dry and aired and equipped with efficient ventilation. When installing the oven, easy access to all control elements should be ensured.

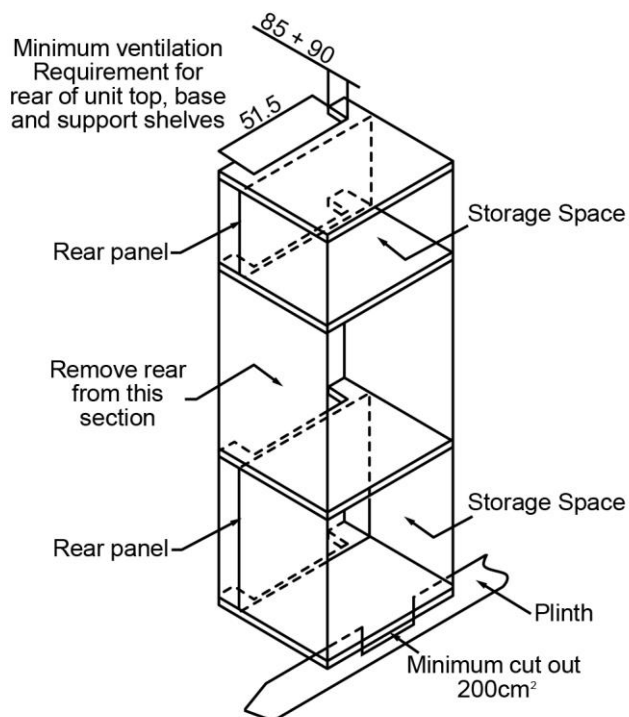
- Ensure that the cabinet cavity is as required.
- Follow required ventilation requirements depending on installation.
- Ensure that the rear panel of the furniture housing unit has been removed.
- Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is secured with screws. These should be screwed through the oven cabinet and into the housing unit.
- DO NOT seal the installed oven with silicon or glue, as this will interfere with future maintenance.



## Ventilation requirements



Above figure shows the ventilation and cut-out requirements for the installation of the appliance into a standard kitchen unit



Above figure shows the ventilation and cut-out requirements for the installation of the appliance into a tall housing unit

# TROUBLESHOOTING

## Troubleshooting table

Problem	Possible Cause	Suggestion
Oven is not turning on	Power failure	Check the power in the house
	Failure of circuit breaker	Check the fuse
	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
	Normal closed thermostat is reacting	If the cooling fan works normally, the Normal closed thermostat may be broken. Change it
	Timer has ended	Reset the timer
Oven cannot heat	Temperature is not set	Reset the temperature
	Cooking function not set	Choose a cooking function
	Oven is not turned on	Turn the oven on
	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
Cooling fan keeps operating for a long time after the oven is turned off	The cooling fan lasts according to the heating period	If the venting air is hot, the cooling fan is working normally
	Normal on thermostat is broken	If the venting air is cool, change the normal on thermostat
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

Error "E-02" displayed	Temperature probe function selected	Unselect the temperature probe function
	Temperature probe inserted incorrectly	Reinsert the temperature probe
	Oven requires restart	Turn the oven off and on again

#### Thermal system error

- During use, if the thermal system has an error, **the LCD display will show "ER1"**. In this situation, the oven lock will be activated and inside heating will continue to work. Press the **"OFF" key to deactivate**. If all other keys are not operational, the oven will need to be serviced. If there is food inside at this time, disconnect the power and then reconnect the power after 10mins. Once power is reconnected the lock will open automatically and the food can be removed.

After the service and when power has been reconnected, press the alarm key and ok key at the same time to initialize the program within the first 5 seconds. Press the off key again, the initialization operation has been successful.



**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 Authorised Service Person 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 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 they 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 if any installation other than the one specified by our company has been completed.

**WARNING! DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF!**

# COOKING GUIDELINES OF MAIN 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.



Use the back elements and fan working mode

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



Use the upper and lower elements working mode:

Food	Weight	Preheat	Tray Position	Temperature	Finished Time
Beef	1kg	15 minutes	2nd floor	220°C	40-50mins
Pork	1 kg	15 minutes	2nd floor	220°C	70-80mins
Chicken	1.2 kg	15 minutes	2nd floor	220°C	50-60mins
Duck	1.5 kg	15 minutes	2nd floor	220°C	50-60mins
Steak	0.8 kg	10 minutes	2nd floor	220°C	20-30mins
Bread	0.5 kg	10 minutes	2nd floor	220°C	35-45mins



Use the upper element + fan working mode

Food	Weight	Preheat	Tray Position	Temperature	Finished Time
Beef	0.8kg	10 minute	3 <sup>rd</sup> floor	200°C	20-25mins
Pork	0.8 kg	10 minute	3 <sup>rd</sup> floor	200°C	25-30mins
Chicken	1.2 kg	10 minute	3 <sup>rd</sup> floor	200°C	40-45mins
Sausage	0.6 kg	10 minute	3 <sup>rd</sup> floor	200°C	15-20mins
Hamburger	0.6 kg	10 minute	3 <sup>rd</sup> floor	200°C	15-20mins
Corn	1.2 kg	10 minute	3 <sup>rd</sup> floor	200°C	20-25mins
Vegetable	0.5 kg	10 minute	4th floor	200°C	15-20mins



Use the upper element working mode

Food	Weight	Preheat	Tray Position	Temperature	Finished Time
Beef	0.8kg	10 minute	3 <sup>rd</sup> floor	250°C	20-25 mins
Pork	0.8 kg	10 minute	3 <sup>rd</sup> floor	250°C	25-30 mins
Chicken	1.2 kg	10 minute	3 <sup>rd</sup> floor	250°C	40-45 mins
Sausage	0.6 kg	10 minute	4th floor	250°C	15-20 mins
Hamburger	0.6 kg	10 minute	4th floor	250°C	15-20 mins
Corn	1.2 kg	10 minute	3 <sup>rd</sup> floor	250°C	20-25 mins
Vegetable	0.5 kg	10 minute	4th floor	250°C	15-20 mins



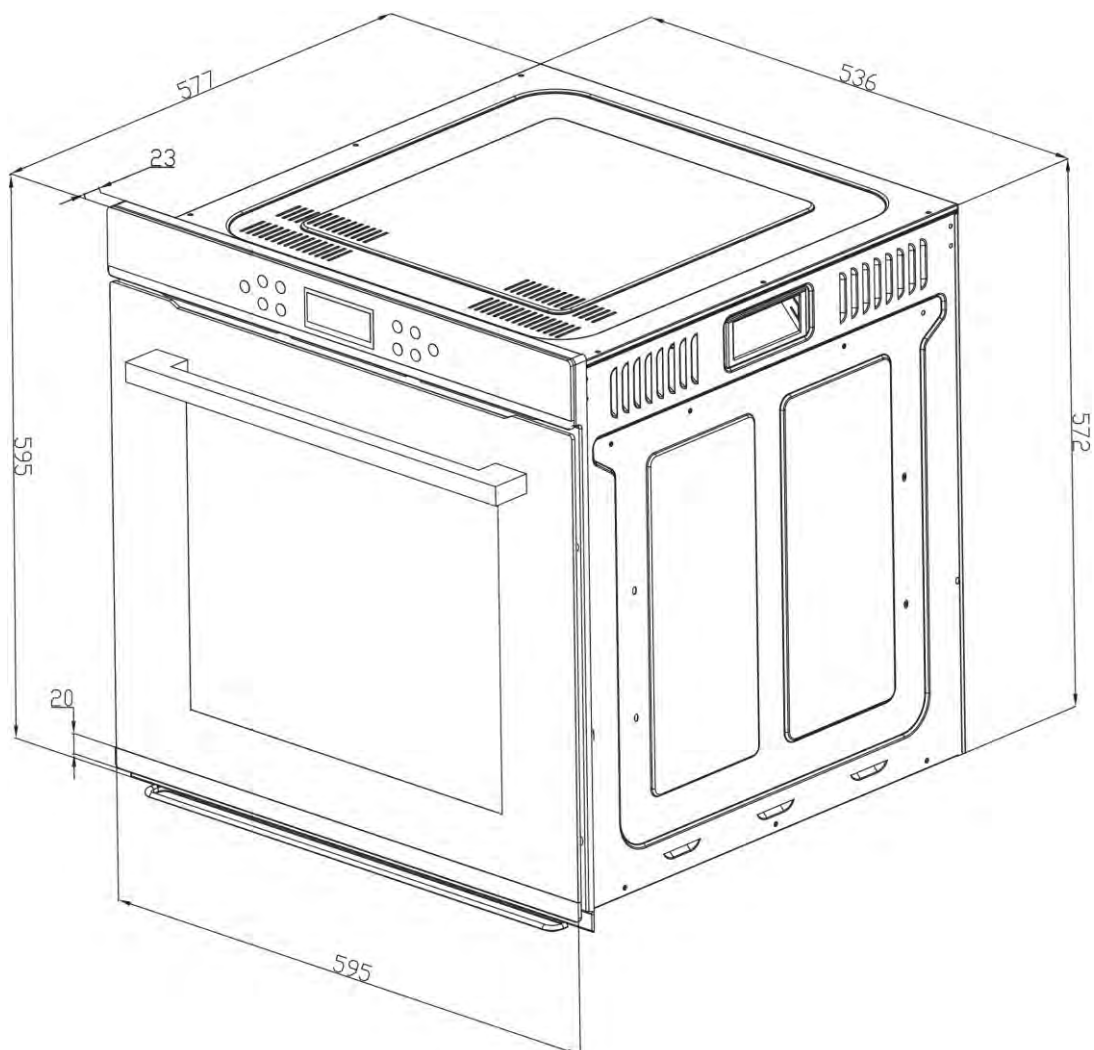
Use lower element + fan working mode

Food	Weight	Preheat	Tray Position	Temperature	Finished Time
Bread	0.5kg	10 minute	1 <sup>st</sup> floor	200°C	10-15 mins
Pizza	0.7 kg	15 minute	2 <sup>nd</sup> floor	200°C	40-45 mins
Cake	1.5 kg	15 minute	1 <sup>st</sup> floor	180°C	35-40 mins
Biscuit	0.7 kg	15 minute	2 <sup>nd</sup> floor	180°C	20-25 mins
Fruit Pie	1.2 kg	10 minute	3 <sup>rd</sup> floor	250°C	20-25 mins

# TECHNICAL DATA

## Specifications

Voltage/frequency	220-240V~50Hz
Total power consumption	3.5KW
Amps	14.58 (A)
Cable type/section	H05VV-FG 3*1.5mm <sup>2</sup>
Cable length	1.5m
External dimensions (height/width/depth)	595/595/577(mm)
Installation dimensions (height/width/depth)	600/600/592(min) (mm)
Main oven	Multifunction & Pyrolytic oven
Usable capacity of the oven	70L
Energy efficiency	A
Oven lamp	2*25W/300°C
Grill power consumption	3.5KW





# 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.