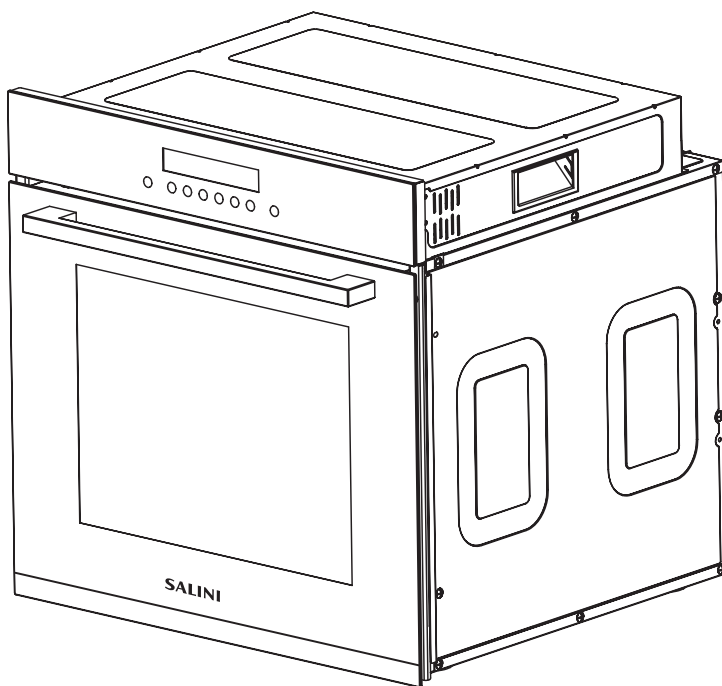


# SALINI

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## BUILT IN OVEN User Manual & Installation



SOF-2002B

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Installation of the appliance must be only be undertaken by a licensed electrician.

This manual contains important information including safety, operational, maintenance & installation information 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

## IMPORTANT INFORMATION

- Carefully read the following important information regarding installation, safety and maintenance. Keep this information booklet accessible for further consultations.
- This appliance is designed for domestic household use and designed be built into a standard kitchen cabinet or housing unit. For indoor use only.
- **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 applicable electrical regulations.
- All installation work must be carried out by a qualified installer.
- Repairs may only be carried out by service engineers or an authorised service agent.
- 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.
- 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



**CAUTION!** 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 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.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- 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 can cause injury or suffocation, dispose of them immediately and keep

away from children.

- Cleaning & Maintenance should be carried out in accordance with the “CLEANING AND MAINTENANCE” section to avoid possible hazards or potential damage to the appliance.

## WARNING AND SAFETY FOR USE

- **CAUTION:** During use the appliance becomes hot. Care should be taken to avoid touching heating element inside the oven.
- Never touch the hot burners, inner sections of the oven, heating elements etc.
- Always use heat resistant oven gloves when handling food, dishes, shelves, trays or cooking utensils when the oven is still on or retaining heat from recent use.
- 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.
- Switch off the appliance after each use.
- Cooking should always be carried out with the oven door closed.
- Open the door of the appliance with caution. The use of ingredients containing alcohol may cause a mixture of alcohol and air.
- Avoid sparks or open flames near the appliance when opening the door.
- 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 push on the door.
- 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 or discolouration of the enamel. Discolouration of the enamel does not effect the performance of the appliance.
- 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 or store any flammable liquids or materials, nor any easily combustible objects, on the appliance, inside it or nearby.
- 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 drought is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element as it may catch fire.
- We recommend the use of a drip tray to catch drippings, some drippings can stain the bottom of the oven cavity if they drip and burn during cooking.
- 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.
- DO NOT allow electrical fittings or cables to come into contact with areas of the appliance that get hot.

## WARNING AND SAFETY FOR CLEANING AND MAINTENANCE



**CAUTION!** Cleaning & Maintenance operations must only be carried out when the appliance is cool and disconnected from the power supply.

- Check that the appliance is cold. There is a risk that the glass panels might break if not cool.
- In the event the door's glass panels have been damaged, they must be replaced immediately, by contacting the authorised service centre.
- Be careful when removing the door from the appliance, the door is heavy & could cause injury.
- Cleaning of the oven should be carried out on a regular basis, it is recommended to wipe down after every use to prevent the materials forming the surface from deteriorating.
- Remains of food or fat in the appliance may cause a fire.
- 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.
- Clean the appliance with a soft moist cloth. Use only neutral detergents. Do not use any abrasive products, scouring pads, solvents or metal objects.
- If you use an oven spray, carefully follow the safety instructions given on the package.
- Do not clean the catalytic enamel (if any) with any kind of detergent.
- A steam cleaner is not be used on any part of the oven.
- The oven must be switched off before removing the cover fan and that, after cleaning, the cover fan must be replaced in accordance with the instructions.
- **CAUTION:** Before replacing the light bulb, disconnect the appliance from the electric mains.
- The light bulbs used in this appliance are special lamps for electric household appliances. Do not use them for home lighting.
- Use only light bulbs with the same technical specifications.

## ELECTRICAL CAUTION, INSTALLATION & SERVICE



**CAUTION!** Installation and servicing operations must only be carried out by a licensed electrician or authorised service person.

- In case of any damage, switch off the appliance and disconnect it from the power supply.
- Do not pull on the power cable to disconnect the appliance. Always pull on the plug itself.
- If the appliance is damaged or faulty do not attempt use.
- Do not open the casing of the unit, or attempt to open or dismantle sealed compartments.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to be repaired before use.
- **WARNING:** Ensure that the appliance is switched off before replacing the light bulb to avoid the possibility of electric shock.
- Any work on electric equipment & systems may only be carried out by a qualified electrician.
- 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.

- 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.
- To work properly, the oven needs a sufficient amount of fresh air to flow. Make sure the flow of air is not jeopardised (eg. by fitting slats for thermal insulation in the cabinet where the appliance is built in). In this case, the necessary cold air must not get excessively heated by other sources of heat (eg. solid fuel stoves).
- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.
- DO NOT install the appliance next to curtains or soft furnishings.
- 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.
- **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.
- Before obtaining access to terminals, all supply circuits must be disconnected.
- Failure to install the screws or fixing device in accordance with these instructions may result in electrical hazards.
- The appliance installation must be earthed.
- Use only suitable isolation devices: circuit breakers, fuses (plug fuses must be removed from the fuse holder), earth leakage circuit breakers and relays.
- The electrical system must be equipped with an isolation device which lets you disconnect the appliance from the power socket at all poles. The isolation device must have a contact opening width of no less than 3 mm.
- Appliance shall only be used with rated voltage and frequency, ensure that the appliance data plate matches the electrical system it will be installed in.
- This appliance must be installed in accordance with the installation instructions and in accordance with local regulations.
- **WARNING:** Always switch off the electricity supply at the mains during installation and during maintenance such as before replacing the light globe to avoid the possibility of electric shock.
- Always use an electric socket with a properly installed protective contact.
- Do not use multiple sockets or cable extensions.
- Insert the power plug into the socket only at the end of installation. Check that the power plug remains accessible after installation.
- If the power plug is loose, do not connect it to the socket.
- If the power cord is damaged it must be replaced by the manufacturer or a qualified service engineer.
- We recommend the use of only genuine parts for repairs.
- We decline any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.

# INSTALLATION

**⚠ WARNING!** This product must be installed & serviced by a suitably qualified person.

- Any work on electric equipment and systems may only be carried out by a qualified electrician.
- Before obtaining access to terminals, all supply circuits must be disconnected.
- Failure to install in accordance with these instructions may result in electrical hazards.
- **WARNING:** Always switch off the electricity supply at the mains during installation and during maintenance such as before replacing the light globe to avoid the possibility of electric shock.
- This appliance must be installed in an appropriate built into cabinet or housing structure.
- For flush-mounted cabinets, the components (plastic or veneered wood) must be held together by heat-resistant adhesives (with at least 100°C); unsuitable materials and adhesives can cause buckling and voiding of glue hold which can compromise structure.
- The cabinet must permit the free passage of the electrical wiring and must be strong enough to bear the weight of the appliance and hold it in place securely.
- The oven must be mounted in a secure manner in the dedicated recess, it can be inserted into a column cabinet or under the top of a modular cabinet, while still providing adequate ventilation.
- Installation position must consider surrounding appliances and their installation requirements.
- Before connecting the appliance, make sure that the supply voltage marked on the Rating Plate corresponds with your mains supply voltage.

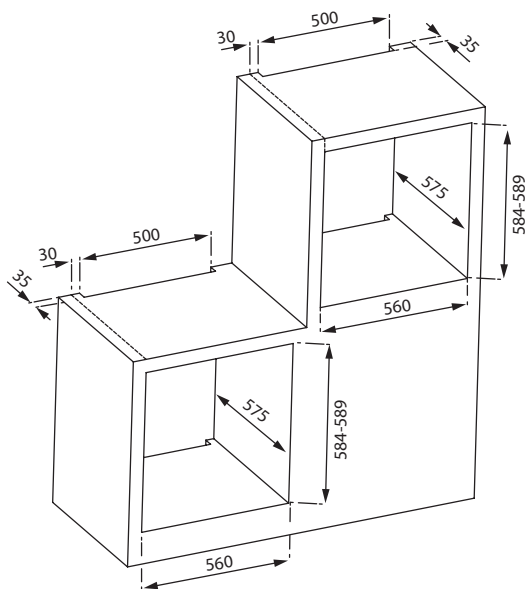
## INSTALLATION CUT OUT DIMENSION

When installing the oven, ease of access to all control elements and general operation should be ensured.

The built in cabinet recess should be as per specified (mm) and include all sides and base and top panel.

Ensure that the surrounding cabinet is straight and square.

All cabinetry around the face of the unit must leave a 5mm gap between the face and the surrounding cabinetry.

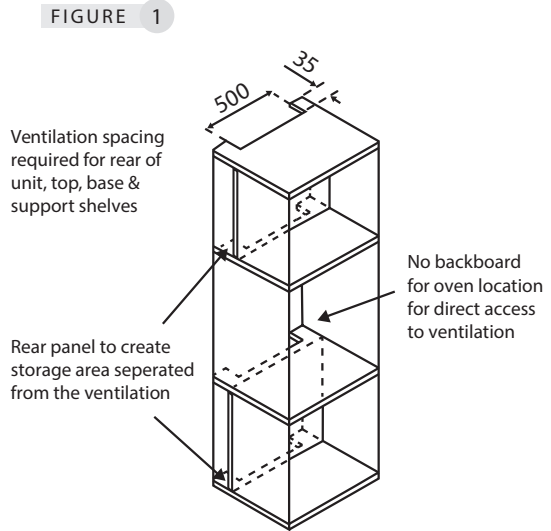




## VENTILATION REQUIREMENTS

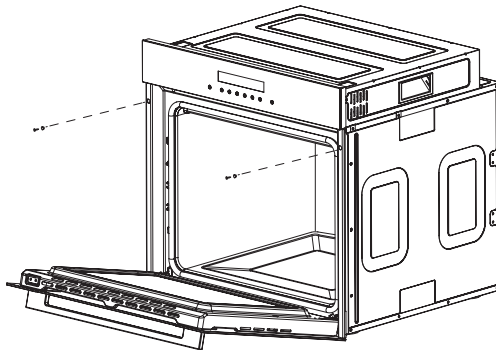
Ensure that the housing unit you will be fitting the oven into is of the specified size and that meets the ventilation requirements.

Figure (1) shows the minimum ventilation cut-out requirement for the installation of the appliance into a tall housing unit. The same minimum ventilation spacing applies to under bench installation.



## POSITIONING & VENTILATION REQUIREMENTS

**FIGURE 2**

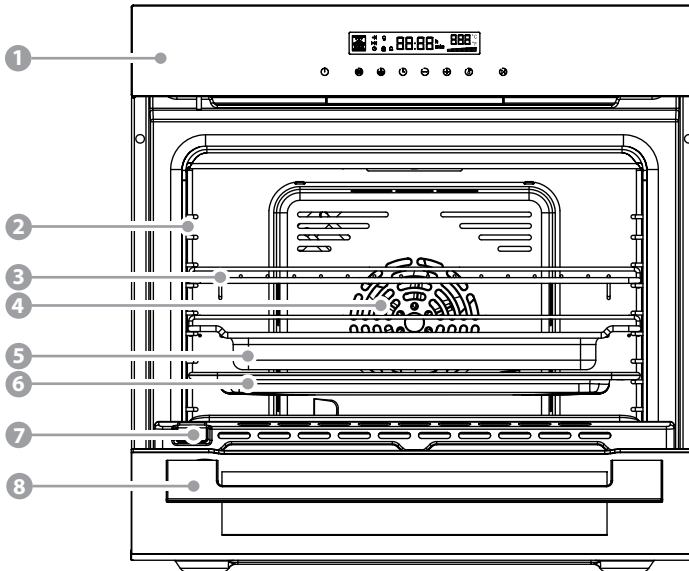


Slide the oven into the cabinet recess and align it before fixing it to the oven into the housing unit. Secure the oven into the cabinetry with two screws and washers. These should be screwed through the oven cabinet and into the housing unit as seen in figure (2).

Once the oven is installed, connect the mains supply to check the function.

# APPLIANCE OVERVIEW

## OVEN OVERVIEW



- |    |                           |    |                |
|----|---------------------------|----|----------------|
| 1. | Control Panel             | 5. | Air Fry Basket |
| 2. | Shelf Support (Each Side) | 6. | Tray           |
| 3. | Wire Rack                 | 7. | Door (Open)    |
| 4. | Fan Motor                 | 8. | Door Handle    |

## OVEN ACCESSORIES

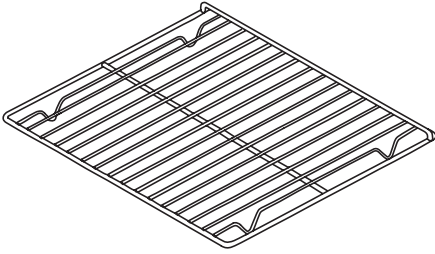
The accessories supplied with your oven are designed to help you make the most of your oven and the various functions and methods that can be used for cooking.



Remove accessories that are not required and adjust shelves before turning on the oven. When inserting accessories ensure that they are the correct way around and all the way into position.

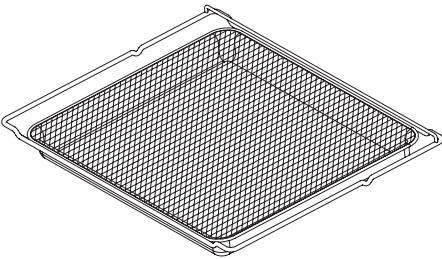
Always handle the oven accessories with care after cooking as they can become hot, always cool accessories down before handling or use heat protection gloves. Accessories supplied in the oven can become misshaped when they are hot, when they cool down they will regain their original shape, this does not effect their operation.

## OVEN ACCESSORIES INCLUDED



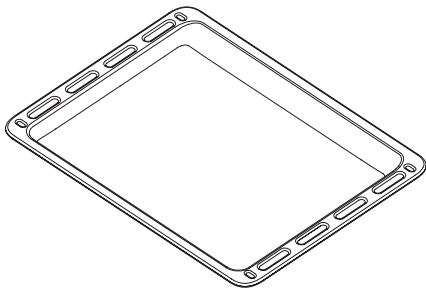
### WIRE RACK

The wire rack installed in the correct shelf level will enable you to position the food in the oven for optimal cooking. Once the rack is installed, the food and oven ware can be placed on top of the rack. Care must be taken to position the rack correctly. The wire rack must be used in the correct orientation with the raised edge at the back so that as you pull out the wire rack, the food does not slide out the back.



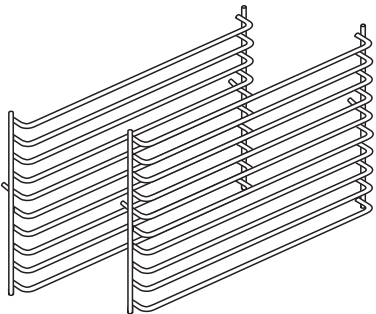
### AIR FRYER BASKET

The air fryer basket is designed to be used with the air frying function. The basket will allow for optimal airflow and together with the oven will allow the food to get a crispy outer and cooked inner with locked in moisture. When using the air fryer basket, its recommended to also use the tray on the lowest shelf to catch any drips from the tray.



### TRAY

The tray is normally positioned at the bottom of the oven to collect juices or drippings that may be released during cooking. Using the tray will prevent food drippings landing on the bottom of the cavity and prevent permanently discoloring the bottom of the oven cavity. Water can be added to the tray to collecting dripping fats, or to add moisture to the oven when cooking. The tray can also be used for cooking food on.

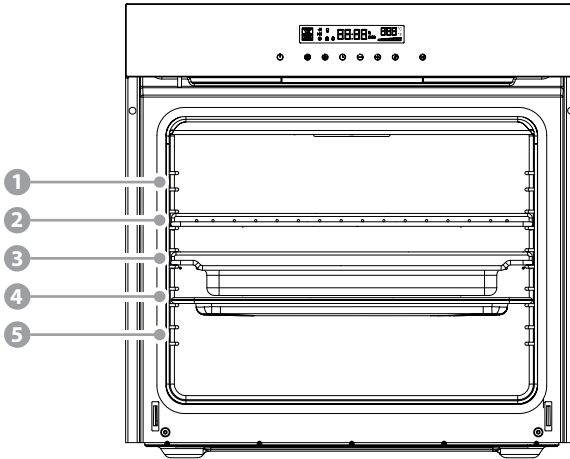


### SHELF SUPPORTS

The shelf supports are inserted in both sides of the oven cavity to allow for the accessories to be placed into the oven. They can be removed for cleaning and they must be removed when utilising the pyrolytic self-cleaning function.

## OVEN ACCESSORIES USAGE

The accessories can be inserted into 5 different levels of the shelf supports, place them according to your cooking requirement as shown in the figure below. Refer to the 'OVEN FUNCTIONS' table for recommendations on which shelf level is best suited to the cooking functions of the oven.



The accessories can be pulled out half way to allow seamless removal of cook ware, after half way the accessories will lock in position. When inserting the accessories make sure they are inserted the correct orientation and pushed completely into place. If the accessories are not required for your specific cooking method, they should be taken out of the oven before turning it on.

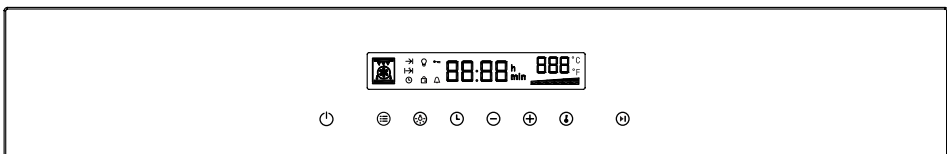


**CAUTION:** If repositioning is required during cooking, care must be taken and heat protection gloves should be worn, improper handling of hot accessories and oven ware can cause burns.

When using the pyrolytic self-cleaning function, all of these accessories should be removed including the shelf supports before turning the function on. Refer to the 'CLEANING & MAINTENANCE' section of the manual for how to clean the accessories.

## OVEN CONTROL PANEL

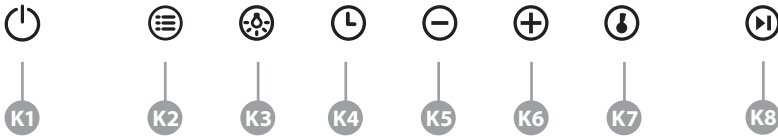
The control panel features a touch button control system and an LED display to operate the oven and the various cooking functions and oven features.



## OVEN CONTROL PANEL

### BUTTON ICONS

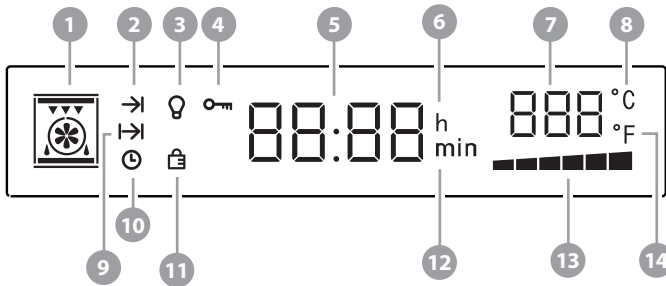
Refer to below table for a description of each touch button and their functions.



K1.	Power (Press & hold for 2 seconds to turn off the power)	K5.	Time/Temperature Decrease
K2.	Selection for Function	K6.	Time/Temperature Increase
K3.	Lamp	K7.	Time/Temperature Switch
K4.	Reservation	K8.	Start/Pause
K5+K6.	Set the time		

### LED DISPLAY

Refer to below table for a description of each element of the LED display. The LED display will show you the selections made and the function in operation.



1.	Function Display	8.	Celsius Units °C
2.	Heating Status	9.	End of Setting Time
3.	Oven Lamp On	10.	Reservation
4.	Door Locked	11.	Screen Locked
5.	Time & Clock	12.	Minute Indicator
6.	Hour Indicator	13.	Temperature Level
7.	Temperature Indicator	14.	Fahrenheit Unit °F

# APPLIANCE OPERATION

## PREPARING FOR FIRST USE



**CAUTION!** Read the important safety information before proceeding with use.

- Before operating this appliance, please read all the safety warnings and recommendations listed in the "IMPORTANT SAFETY INFORMATION" section at the beginning of this book.
- Before cooking for the first time, we recommend running an initial operation cycle to prepare the oven for cooking, (refer to "INITIAL OPERATION CYCLE" section)

## INITIAL CLEAN

All accessories should be removed and cleaned with soapy water, then returned to their original position. The internal cavity should also be wiped down to ensure there is no packaging or other debris which can burn when undergoing the initial operation cycle.

## INITIAL OPERATION CYCLE















To remove any residue from the oven that may have been left from the manufacturing process, the oven should undergo an initial operation cycle before cooking.

- Ensure that the room is well ventilated, with windows open during the cycle and cool down. It is normal if there is odour released while any residues are burnt off.
- Set the oven at 250°C on the top & bottom function and leave the oven on for 1 hour with nothing inside the oven and the oven door shut.
- Once the operation is complete, turn off the oven and carefully open the oven door and allow the oven cavity to cool down before closing the door.
- Once this cycle has been carried out the oven is ready to use for cooking.

## OVEN USE & COOKING GUIDELINES

- Ensure all oven accessories that are not required are removed from the oven before use.
- Pre-heat the oven to the cooking temperature required for cooking before adding in the food.
- Place the cooking trays in the center of oven and leave space in between when using more than one, so that the air within the oven can circulate and ensure even cooking.
- Do not put oven trays on the base of the oven or cover it with aluminium foil. This will cause thermal accumulation. The cooking and roasting times will be accurate and the enamel on the base of the oven may get damaged.
- Try to open the oven door as little as possible during roasting, baking & grilling (the oven light remains on during cooking), this will ensure best energy efficiency and consistent cooking times.
- 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 to avoid food spilling into the bottom of the cavity.
- See the "COOKING GUIDE" section for more information & recommendations on energy efficiency.

## OVEN FUNCTIONS

Function	Application	Temp Range	Default Temp
 Defrost	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. Check food packaging.	Set	50
 Rapid Reheating	Both the inner and outer top elements, bottom and rear heating elements are operational together with the fan. This allows rapid reheating with heat distribution.	50-250	220
 Conventional	This function is the traditional oven heating method it utilises the top and bottom heat element. It is suitable for roasting or baking on one shelf only.	50-250	150
 Half Grill	This utilises the inner grill element which directs heat downwards onto the food. This function is suitable for grilling smaller food such as toast, bacon or small meats on one shelf only.	50-250	140
 Full Grill	This function utilises both the inner and outer top elements directing the heat downwards onto the food. Suitable for grilling foods on one shelf only.	50-250	150
 Half Grill with Fan	This utilises the inner grill element together with the fan, which directs heat downwards while the fan distributes heat around. This function is suitable for grilling smaller foods on one shelf only.	50-250	160
 Full Grill with Fan	This function utilises both the inner and outer top elements together with the fan directing the heat downwards onto the food, and circulated by the fan. Suitable for grilling foods on one shelf only.	50-250	170
 Fan Forced Oven	This function utilises the back heating element together with the fan, circulating the heat throughout the oven will result in economic cooking. Ideal for baking and can have more than one shelf at a time.	50-250	200
 Conventional with Fan	This function utilises the top and bottom heat element together with the fan. It is suitable for roasting or baking for best results use one shelf only or swap shelves half way through.	50-250	150
 Pizza	Utilises the bottom and back heating element along with the fan. Perfect for heating base of foods and quick reheating.	50-250	200
 Bottom Element	This function utilises the bottom element only. It is suitable for roasting or baking on one shelf only.	50-250	220
 Eco Mode	This functions utilises the top inner grill element together with the bottom heating element. This method heats slowly and reduces energy consumption.	50-250	200
 Air Fryer	The oven utilises the top elements and the back heating element along with a high speed fan. This combination heats the food's surface to quickly to form a crispy texture, whilst heating the food internally.	150-250	160
 Self Cleaning	This is the pyrolytic self cleaning function that runs for a set cycle. The element heat cavity on high temperature to reduce any food residue for easy cleaning. The cycle will run between 60-120 minutes.	Set	-

## 1. POWER ON

After the oven is powered on, the display board is fully lit, and the buttons light up from left to right for 4 seconds, accompanied by a "beep" sound. The oven completes its self check and during this time the clock is displayed. After the first power on, 12:00 by default and the hour "12" flashes, allowing for clock setting. Please refer to the "CLOCK SETTING" section for details.

If there is no operation within 20 seconds, the display will enter the function selection state, and all button indicator lights will be on. In the function selection mode if there is no operation for 1 minute then the oven will enter standby mode. Press any button to re-enter the function selection mode.



Function selection mode - The display screen shows the clock and all buttons are lit.

Standby mode - The display screen shows the clock and all button indicator lights are off.

## 2. CLOCK SETTING

After the first power on, the oven completes a self check of the circuit board. During this time, the clock display 12:00 by default, and the hour "12" flashes (once per second). In this mode, the clock can be set. The hour can be adjusted by tapping the "+" or "-" button (24hr time format). Once hour is adjusted, press the "+" and "-" buttons at the same time to switch to minute setting. At this time, "00" will flash. Set the minute by tapping the "+" or "-" button. After setting the minute, press the "+" and "-" buttons again to confirm and complete the clock adjustment.

FIGURE HOUR SETTING

FIGURE MINUTE SETTING

When setting the hour, the (h) icon displays, when setting the minute the (min) icon displays. Once the clock is set, these icons are not displayed.

Press and hold the "+" or "-" buttons to quickly set the time. If the minutes are set but not confirmed within 10 seconds, the program will automatically confirm and enter the function selection state. If the oven has been power on for 20 seconds but has not set the clock, the clock will set a 12:00 as the time by default and enters the function selection state. If there is a power outage, the clock will re-set and the clock will need to be set again.


If the clock is not set when powered on for the first time, press and hold the "+" or "-" buttons to set the clock in the function selection mode. The clock operation is the same as above.


## 3. CHOOSING OVEN FUNCTION


In the function selection mode, switch between different functions by tapping the function selection button to scroll through the functions. Refer to the "OVEN FUNCTIONS" table for details of each function.






When selecting function, the temperature displays the default temperature of the corresponding function and the unit flashes the temperature in °C. At this time, the cooking temperature can be adjusted by using the "+" or "-" buttons.







 Temperature adjustment is adjusted by 5°C increments.

After setting the cooking temperature, switch to adjusting the cooking time by tapping the time/temperature switch button . At this time, the clock displays the default cooking time of the corresponding function and flashes. The cooking time can be adjusted by tapping the "+" or "-" button.



 Cooking time range is 00 minutes to 10 hours. A cooking time must be set.


Time varies in units of 1 minute with a tap and 5 minutes with a long press. When the cooking time is set to 0 minutes, and you tap the start button  the oven will not work and the system will automatically return to standby mode. After selecting function, adjusted the cooking time and temperature, tap the start button  to activate the function.

After setting the cooking temperature and time, and you don't press the start button  to confirm within than 10 seconds, the system will automatically return to standby mode.

After confirming the oven mode, the icon  will be displayed in working mode, the oven light icon  will be displayed, the screen lock will be activated, and the screen lock icon  will be displayed. Aside from the pause button , the power button  and light button  all other buttons are invalid.

After confirming startup, the clock position will cycle to display a 10 second countdown to cooking time and a 2 second system time. The display will cycle between displaying the real-time temperature of the cavity for 10 seconds and the cooking setting temperature for 2 seconds.



When it is necessary to pause or adjust the working parameters and mode, you can lightly press the pause button  while in operation, this will pause operation. You can re-select the function mode, adjust the cooking temperature and time, and then lightly touch the start button . The oven will continue to operate based on the new set parameters.

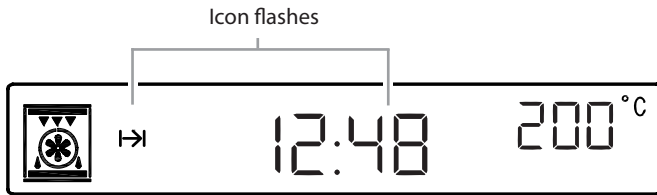
After the oven is powered on, the oven lights can be individually switched on and off by pressing the light button . Tap the light button once to turn on the oven light, then tap the light button again to turn off the oven light.


After the oven starts working, the exhaust fan will start working. The exhaust fan will only stop working when the cavity temperature is less than 100°C. When the cooking time is over, the audible alarm will sound a "beep" to remind you, and the system will automatically return to the function selection status. You can stop the audible alarm by lightly touching any button.


After starting any program, press and hold the power button to shut down, and the system will return to standby mode.


#### 4. RESERVATION FUNCTION

Before setting the cooking parameters and starting the work, lightly press the reservation button  to switch the clock status to the setting of cooking end time. The cooking end time icon  flashes and the minute position of the clock flashes.







The cooking end time can be adjusted by using the "+" and "-" buttons, and the minutes can be adjusted in units of "1". After setting the reservation time, press the start button  to start the reservation, and the program will automatically enter the reservation mode.


In the reservation state, the reservation icon  is always on, the clock position displays the system time, the temperature position displays the setting temperature, and the screen lock is activated.

The maximum reservation time is 24 hours minus the set cooking time. Reservation does not have the function of pausing and modifying reservation settings. After activating the reservation function, the door lock icon  will remain on and the oven door will be locked in both the reservation and subsequent working states.


#### 5. PYROLYTIC SELF CLEANING FUNCTION

Select the self-cleaning mode in the function selection mode. The default temperature is not adjustable, and the default working time is 1.5 hours. The working time can be adjusted by using the "+" or "-" button. The working time range is a minimum of 1 hour and a maximum of 2 hours.

Select the self-cleaning function mode, set the working time, and lightly press the start button  to start the cycle. During the cycle, the icon is constantly on, the door lock is activated, and the door lock icon  is constantly on. This indicates that the oven door is locked, and the screen lock icon  is constantly on. When the oven self-cleaning function is activated, tap of the pause button  to pause the function.

After confirming that the self-cleaning function is activated, the clock position displays a countdown to the working time and the temperature position displays . The oven light always turns off after the self-cleaning function is activated.

#### 6. DOOR LOCK MODE



When the self-cleaning function is finished, the system enters standby mode. When the temperature inside the oven cavity exceeds 300°C, the display screen shows the door lock icon . When the temperature inside the oven cavity drops below 280°C, the door lock will automatically unlock, and the door lock icon in the display screen will automatically turn off.

- The oven will be locked during the following conditions:

- 1) When the temperature inside the oven cavity exceeds 300 °C in all function, the door lock will automatically lock and the cooling motor will operate in high speed.
- 2) When the self-cleaning function is activated, the door lock is locked; When selecting function, the temperature displays the default temperature of the corresponding function and the unit flashes the temperature in °C. At this time, the cooking temperature can be adjusted by using the "+" or "-" buttons.
- 3) When the oven is in standby mode or function standby mode, and the temperature sensor is open or short circuited, the door lock will automatically lock and the cooling motor will operate in high speed.
- 4) When the oven operates the reservation function, the door lock is locked.

- The oven will be unlocked during the following conditions:


- 1) When the self-cleaning function of the oven is completed or suspended, the oven door lock can only be automatically unlocked when the temperature inside the oven cavity drops below 280°C.
- 2) When the oven is powered off during the operation of the self-cleaning function, the oven door can only be unlocked after the oven is powered on again.
- 3) If there is an abnormal temperature in the oven during operation in other functions, it needs to be unlocked when the temperature is less than 280°C.

When the oven is locked, you can press and hold the "Power+Start" buttons  +  to unlock while the oven is in standby mode. When you hear a "beep" sound, the door lock will be forcibly unlocked, and the door lock icon will turn off. At this time, the door can be opened, and the door lock function will be disabled. Note: After the oven door lock is forcibly unlocked, the oven must be powered off and self checked before it can be used normally.

#### 4. TEMPERATURE RANGE & DISPLAY CONFIGURATION

When the temperature range is below 30 °C, the display shows  $L\Box^{\circ}$ .

There are two modes for temperature display: one in Celsius and the other in Fahrenheit, with a default number of Celsius when turned on.

After selecting the function, you can press and hold the time/temperature switch button  for 3 seconds during the function parameter setting process or after confirmation to switch between Celsius and Fahrenheit. The conversion formula is as follows:


$$^{\circ}\text{C}=5 \times (^{\circ}\text{F}-32)/9$$

$$^{\circ}\text{F}=9 \times ^{\circ}\text{C}/5+32$$


#### 4. PROTECTION MODE


While the oven is in operation, and there is a fault such as sensor issue or a short circuit or an open circuit is detected, the display screen will display fault code eg. E-1 in the temperature display section. Refer to the 'TROUBLESHOOTING' section to see more on faults and troubleshooting.

## CLEANING & MAINTENANCE

 **CAUTION!** Cleaning & Maintenance operations must only be carried out when the appliance is cool and disconnected from the power supply. Ensure that you have read and understood the important safety information before proceeding.

- Check that the appliance is cool and safe to touch after use before attempting to clean.
- Regular cleaning after each use will help protect finishes and reduce risk of debris catching fire. Surfaces of the appliance are susceptible to scratches and abrasions, so it is important to follow the cleaning instructions to avoid damage to any surface.
- Clean the inside of the appliance & accessories after each use to prevent the surfaces from deteriorating. Use a soft cloth moistened with warm soapy water.
- Clean the glass oven door with a soft cloth moistened with warm soapy water. Cleaning while the glass is still warm (CAUTION: Not while hot) may help in cleaning. Dry it with a soft cloth.
- Do not use steel wool, acids or abrasive products that could damage the surfaces of the oven. Glass surfaces can scratch if using inappropriate cleaning products and/or tools.
- Extra care should be taken when handling the glass door, removing the door and glass panels to avoid injury and damage to the appliance. Only remove glass when completely cool as there is a risk the glass that the glass might break if not completely cool.
- To clean the metal surfaces, use a regular detergent.
- Do not clean non-stick accessories with strong detergents, this could damage the coating.
- If you use any form of oven cleaner on your appliance, then you must check that the cleaner is suitable for use on your appliance and surfaces. Carefully follow the label instructions.
- All surfaces can discolour or alter if you use unsuitable products. In particular the front of the oven can be damage by cleaning sprays and descalers. Remove residual detergent immediately.

 **CAUTION:** Never use a steam appliance to clean the oven. Steam from an electric household appliance could reach live parts and cause short-circuiting.

 Some household detergents and cleaning products contain harsh chemicals and are abrasive, they can damage the finish of the appliance and potentially remove printed markings on the door. Damages caused by improper care will not be covered under manufacturers warranty.

### REGULAR INSPECTIONS

You should also carry out regular inspections to ensure the appliance is running optimally, such as:

1. Regularly check the door seal. The door seal is around the frame of the oven compartment. The seals must be soft and elastic. To keep the door seals clean, use a non-abrasive sponge with warm water. Do not operate the appliance if the door seal is damaged.
2. Carry out periodic inspections of the control elements and other parts of the appliance. After the warranty has expired you should have a technical inspection of the appliance carried out at a service centre at least once every two years.
3. Fix any operational faults identified by periodical maintenance of the appliance.

**!** **IMPORTANT!** If your appliance appears not to be operating correctly, please contact the service center. Do not attempt to repair the appliance yourself.

### REMOVING THE SHELF SUPPORTS

To clean the oven thoroughly, remove the shelf supports following below instructions:

1. Remove the side racks but pulling and lifting them away from the holders. Ensure you are pulling both sides of each rack evenly when removing. Use one hand to push on the oven cavity and the other to pull out the shelf supports.
2. Install the rack supports by following the procedure described in reverse order, placing the frame into the holes first before placing rack supports into place.

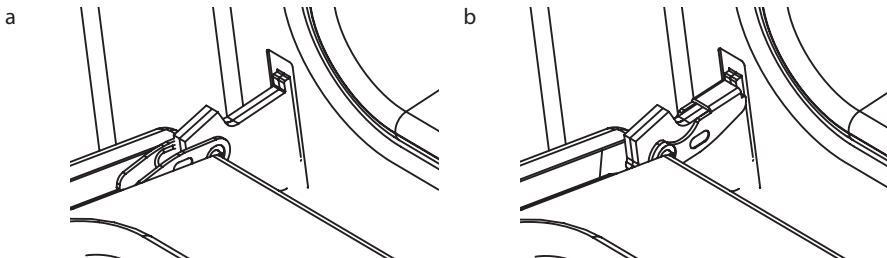
### DETACHING THE DOOR FROM THE OVEN

When cleaning your oven, you may wish to remove the door and its panels to clean them thoroughly. When trying to remove the glass panels from the door, first remove the door from the oven.

To remove the oven door, follow the below instructions:

1. Open the door to fully open position.
2. Fold up both left & right side locking lever found on each of the door hinges, see figure (4a).
3. Firmly hold both sides of the door, then close the door to almost fully closed, pulling upward, then dislodge the hinges by pulling the door downward and pull out.
4. To replace the door, firmly hold door on both sides and lodge hinges back into the oven hinge holes in reverse, starting at the almost closed position.
5. Ensure both are inserted at the same time and that they are even.
6. Once lodged slowly open the door to fully open, then close off both of the locking levers (4b).
7. Double check that the door is replaced properly and functioning correctly.

FIGURE 4



## REMOVING THE GLASS FROM THE OVEN DOOR

Before removing the glass panels from the door, the oven door should be removed from the oven (see "DETACHING THE DOOR FROM THE OVEN" section).

After removing the oven door from the oven, you can remove the glass panels by following below:

1. Place the door on a clean and level surface with the inner glass facing toward you, see figure (6).
2. Unscrew and unfasten the 3 screws on the top panel of the door, see figure (5).
3. Next, lift up the enamel top and glass section and then push forward as seen in figure (6).
4. The door will be in 2 parts as seen in figure (7).
5. Flip the internal glass part and remove the four screws as seen in figure (7).

FIGURE 5

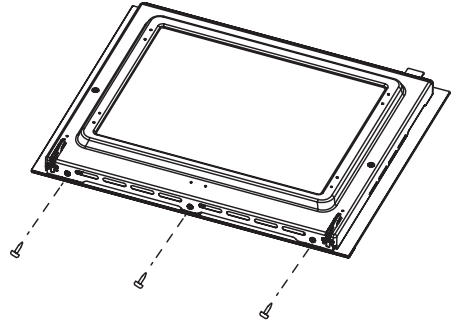


FIGURE 6

When cleaning is completed, fit the parts back on by following the reverse procedure to that described above to put the oven door back into its original condition.

1. Place the inner glass into glass pressure groove.
2. Both sides should be aligned to slot glass into place
3. Reassemble the glass door reverse of the above procedure.

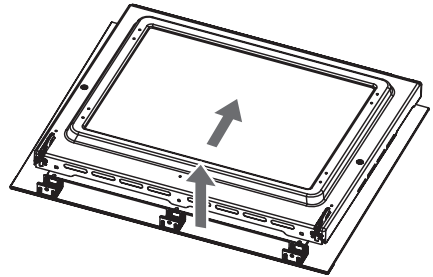
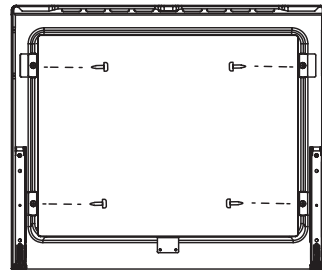
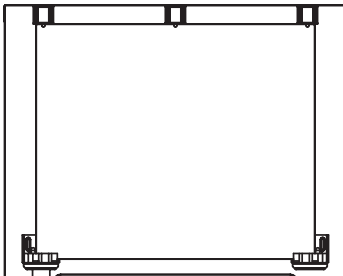



FIGURE 7



## REPLACING THE OVEN LAMP GLOBE

 **CAUTION!** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.


Before proceeding with changing the light globe, read all of the “IMPORTANT SAFETY INFORMATION” at the beginning of manual.

To replace the light globe:

1. Disconnect the power supply from the power socket or disconnect mains power.
2. Set all control knobs to the position “OFF”.
3. Place a soft tea towel under the globe to prevent breakage if the globe drops.
4. Unscrew the glass lamp cover anticlockwise (note that it might be stiff)
5. Change the light bulb with a new one of the same type, making sure it is properly inserted into the ceramic socket.
6. Screw the glass lamp cover back into place.
7. Remove tea towel and switch on or connect the power.


**IMPORTANT:** Replace only with a suitable ‘high temperature’ bulb 25W, 220-240V, type 9G T300°C or T300°C halogen lamp globe.

## TROUBLESHOOTING

 Any electrical repairs to this appliance must conform to your local, state and federal regulations. If in any doubt, please contact the service centre.

- **CAUTION:** Always disconnect the unit from the power source when troubleshooting the unit.
- If troubleshooting has not solved the problem, contact an authorised service agent.
- Repairs may only be carried out by service engineers or an authorised service agent.
- Any modifications or use of this appliance for any other purpose or in any other environment than intended will void warranty.

The oven in certain circumstances may encounter some issues or malfunctions during its operation, you can check the fault list provided there may be some issues you can attempt to solve before calling to the after-sell service.

 **IMPORTANT!** If your appliance appears not to be operating correctly, please contact the service center. 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 warranty 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.

## TROUBLESHOOTING TABLE

Problem	Possible Cause	Solution
Oven is not turning on	The oven is off	Press the power button to turn on
	Power failure	Check the power in the house
	Failure of circuit breaker	Check the fuse
Oven will not heat, or certain functions don't heat	Oven function is not set	Set a cooking function, temperature and time must be set
	Heating element has faulted or been damaged	Replacement heating element required
Inside oven light not working	Cooking has stopped	Turn on cooking function or light mode
	Blown/faulty globe	Replace light globe
Oven stops heating	Cooking timer has ended	Reset the timer or cook without timer
	Power failure	Check the power to appliance
	Normal close thermostat protective	Check if the cooling fan is working, if it is then you will need to replace the close thermostat.
Water or steam is being released from the glass door when in operation	Door seal is damaged	Replace the door seal
	Door hinge failure	Replace the door hinge
The fan is staying on after operation	The fan will continue to work to cool down the oven	This does not effect the function, no solution required
Cracking sounds heard from cavity	As the internal components and cavity heat up, some sounds may be heard	This does not effect the function, no solution required
Door is locked	The door has a safety lock mode that is on	Review the "DOOR LOCK MODE" section for more details



## ERROR CODES & PROTECTIVE MODE

When the oven is in operation and it detects a fault, the display screen will show an error code in the temperature indicator section of the display.



When any of the error code faults occur, the power button flashes and the alarm will sound for 10 seconds. When the fault code flashes, and all buttons except the power button are invalid. You can press and hold the power button to exit the display, and the oven will enter standby mode.

Error Code Displayed	Description	Cause
E-1	The oven has detected a sensor open circuit or short circuit	Sensor or detection circuit malfunction
E-2	The oven has detected a sensor failure. If the oven operates continuously for 5 minutes and the cavity temperature is less than 35°C	Sensor or heating element malfunction
E-3	The oven has detected a door lock malfunction	Door lock or detection circuit malfunction
E-4	The oven has detected a MCU register failure	MCU failure
E-5	If the power board fails to receive valid communication data from the display board for consecutive 20 seconds, the power board will automatically turn off all loads	Communication line failure
E-6	The display board cannot receive valid communication data from the power board for 20 consecutive seconds, and the display board sends data to turn off the load	Communication line failure
E-7	The oven has detected a high temperature & protection occurs, turn off the load within 10 seconds	Sensor or heating element drive circuit malfunction

**⚠ IMPORTANT!** If your appliance appears not to be operating correctly, please contact the service center. Do not attempt to repair the appliance yourself.






# COOKING GUIDE

## ENERGY SAVING

By using your new appliance with some considerations, you can save energy during everyday cooking. Below are some other tips to help with reduce energy consumption when cooking:

- Ensure that the oven door is closed properly when the appliance is in operation and keep it closed as much as possible during cooking.
- Cook with set timer to ensure cooking is finished at the required time.
- Metal plates improve heat insulation and energy efficiency, use metal oven ware.
- If the cooking time does not need to be measured precisely, place the food in the oven before preheating it. However we recommend adding appropriate cooking time.
- Use the residual heat to warm up other foods, or to keep foods warm. If you want to use the residual heat to keep a dish hot, choose the lowest temperature setting possible.
- For slow cooking, you can turn off the oven before the oven timer is reached and using the balance heat to finish the cooking.
- Functions that utilise the fan are more energy efficient, use the cooking functions that include the fan to save energy.
- Defrost frozen foods before cooking them in the oven.
- Use oven shelves to cook more than one tray or pan at the same time, placed side by side.

## BAKING GUIDE

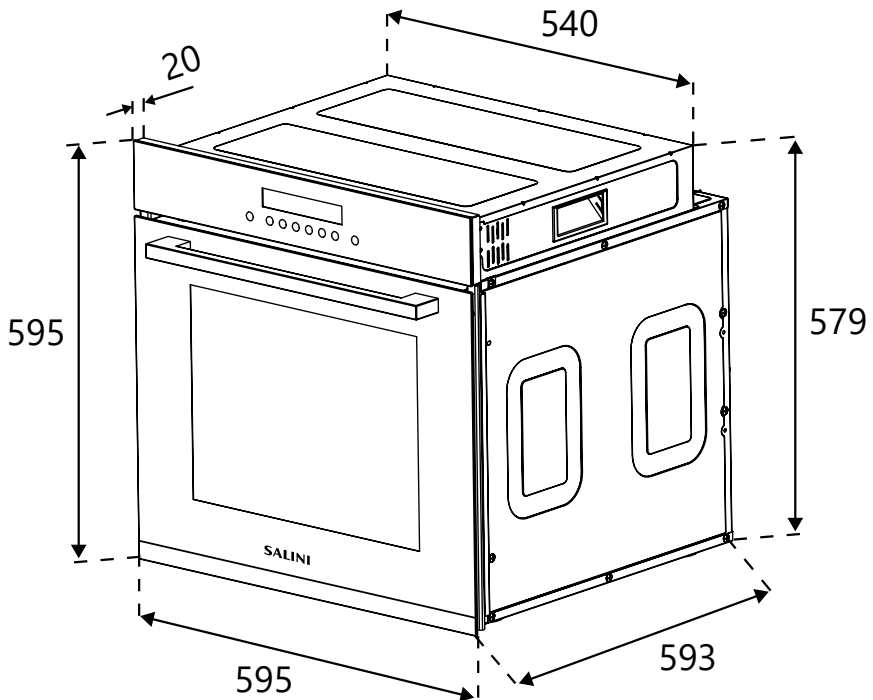
Dishes	Accessories	Preheating (minutes)	Rack Position	Function	Temperature (°C)	Time (minutes)
Biscuits	Baking Pan	15	2		150-160	30-35
Small cakes	Baking / Cake Pan	8	3		165-175	30-35
Sponge cake with water	Spring Foam Pan	8	3		165-175	37-42
Leavened sweet	Baking Pan	8	3		165-175	35-40
Apple pie	Round Spring Foam Pan	10	2		160-170	40-60

*This guide is for suggestion only. Preheating time based on preheating with oven on max temperature. Rack position is from bottom. Use dripping tray when appropriate.*

# TECHNICAL DATA & SPECIFICATION

## Specification

Model	SOF-2002B
Appliance Type	Pyrolytic Oven with Air Fryer (Fan Forced)
Oven Dimension	595 x 595 x 579mm
Oven Capacity	85L
Oven Lamp	25W/350°C G9
Rated Voltage / Frequency	220-240V / 50Hz
Max Rated Inputs (Total power)	3350W
Grill Power Consumption	3050W
Cable Type	SAA Power Cord



# 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 licensed electrician who can provide a compliance certificate.

This appliance is intended for domestic use only.

## DISPOSAL

Do not dispose of electrical appliances as unsorted municipal waste, use appropriate collection facilities. 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 the inappropriate waste handling of this product. Contact your local council for information regarding collection systems available.

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The product specifications in this booklet apply to the specific products and models described at the date of issue, these specifications or recommendations may change at any time. You should check with your Dealer for the latest issue, or visit our website for more information.

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