

Haier

Built-in Electric Oven

USER GUIDE

Model:

HOQ-F6CASGB
HOQ-F6CASGW
HOQ-F6CASGG



Please read this instruction before using your Haier appliance.

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SAFETY AND WARNINGS

Your oven has been carefully designed to operate safely during normal cooking procedures. Please keep the following safety instructions in mind when you are using it:

WARNING!



Electrical Shock Hazard
Turn the oven off at the wall before replacing the oven lamp.
Failure to follow this advice may result in electrical shock or death.

WARNING!



Cut Hazard Take care - some edges are sharp.
Failure to use caution could result in injury or cuts.

WARNING!



Fire Hazard
Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking, as doing so will irreversibly damage the enamel; lining the oven with aluminium foil may even cause fire.
Never use your appliance for warming or heating the room.
Persons could be burned or injured or a fire could start.
Storage in or on appliance:
flammable materials should not be stored in an oven or near its surface.
Failure to follow this advice may result in overheating, burning, and injury.

 **WARNING!**

Hot Surface Hazard

Accessible parts may become hot when in use. To avoid burns and scalds, keep children away. Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes.

Use care when opening the oven door.

Let hot air or steam escape before removing or replacing food.

During and after use, do not touch heating elements or interior surfaces of the oven. Heating elements may be hot even though they are dark in colour. Interior surfaces of an oven become hot enough to cause burns.

During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of the oven until they have had sufficient time to cool.

Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are the oven vent, the surface near the oven vent, and the oven door.

Failure to follow this advice could result in burns and scalds.



IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electrical shock, injury to persons or damage when using the oven, follow the important safety instructions listed below:

- ▶ Read all the instructions before using the oven. Use the oven only for its intended purpose as described in these instructions.
- ▶ Proper installation: be sure your appliance is properly installed and earthed by a qualified technician.
- ▶ Isolating switch: make sure this oven is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- ▶ Household appliances are not intended to be played with by children.

- ▶ Do not leave children alone. Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- ▶ Children of less than 8 years old must be kept away from the appliance unless continuously supervised. This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved. Cleaning and user maintenance shall not be done by children without supervision.
- ▶ Do not place heavy objects on the oven door.
- ▶ Wear proper apparel. Do not wear loose fitting or hanging garments when using the appliance. They could ignite or melt if they touch an element or hot surface and you could be burned.
- ▶ User servicing: do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- ▶ Do not use water on grease fires. Smother the fire or flame or use a dry chemical or foam type extinguisher.
- ▶ Use only dry oven mitts or potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholders touch hot areas or heating elements. Do not use a towel or a bulky cloth for a potholder. It could catch fire.
- ▶ Do not heat unopened food containers. They can build up pressure that may cause the container to burst and result in injury.
- ▶ Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warm weather.

INSTALLATION INSTRUCTIONS

- ▶ Always keep oven vents unobstructed.
- ▶ Do not operate your appliance by means of an external timer or separate remote-control system.
- ▶ Caution: Hot air can blow from the vent at the top of the oven as part of the oven's cooling system.
- ▶ Placement of oven shelves: always position shelves in the desired location while the oven is cool (before preheating). If a shelf must be removed while the oven is hot, do not let the oven mitts or potholder contact hot heating elements in the oven or the base of the oven.
- ▶ Do not clean the oven seal or use any oven-cleaning products on it. It is essential for a good seal, which ensures that the oven operates efficiently. Care should be taken not to rub, damage or move it.
- ▶ Do not install or operate the appliance if it is damaged or not working properly. If you receive a damaged product, contact your dealer or installer immediately.
- ▶ Do not open the oven door when the oven is generating steam to avoid risk of burns.
- ▶ Do not use oven cleaners, harsh/ abrasive cleaning agents, waxes, or polishes. No commercial oven cleaner, oven liner, or protective coating of any kind should be used in or around any part of the oven. Do not use harsh/abrasive cleaners, scourers or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in the glass shattering.
- ▶ Clean only the parts listed in this manual.
- ▶ Do not use a steam cleaner to clean any part of the oven.
- ▶ Do not store things children might want above the oven. Children could be burned or injured while climbing on the oven to retrieve items.
- ▶ Use only bakeware approved for oven use. Follow the bakeware manufacturer's instructions.
- ▶ Ensure the plastic transit nuts have been removed from the side racks and replaced with the supplied metal fixing nuts.
- ▶ The appliance must not be installed behind a decorative door in order to avoid overheating.

SAFETY AND WARNINGS



WARNING!



Electrical Shock Hazard

Always disconnect the appliance from the mains power supply before carrying out any maintenance or repairs. Connection to a good earth wiring system is essential and mandatory. Alterations to the domestic wiring system must only be made by a qualified electrician. Failure to follow this advice may result in electrical shock or death.



WARNING!



Fire Hazard

Do not use adapters, reducers, or branching devices to connect this appliance to the mains power supply. Failure to follow this advice may result in overheating, burning, or fire.



WARNING!

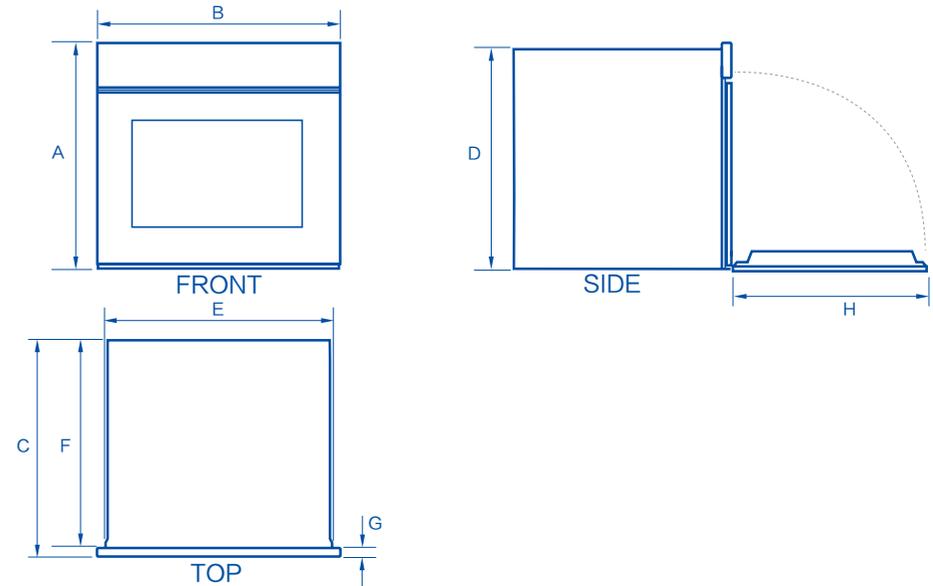


Hot Surface Hazard Take care - panel edges are sharp. Failure to use caution could result in injury or cuts.

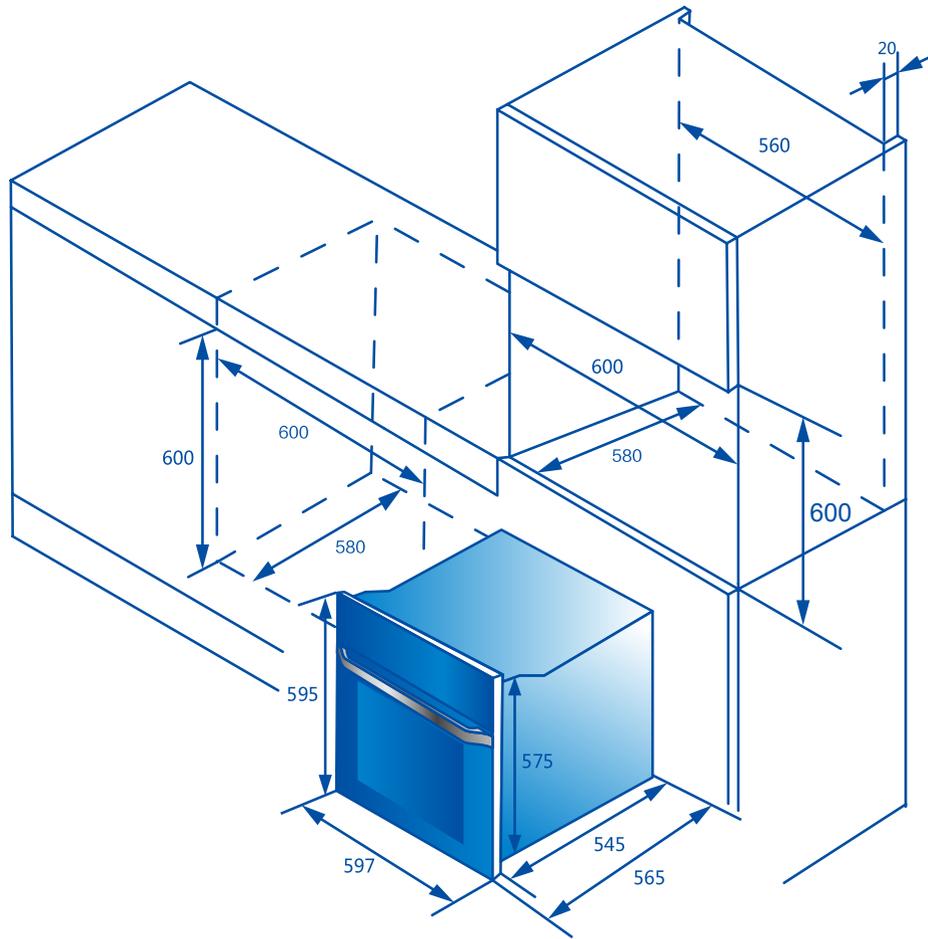
IMPORTANT SAFETY INSTRUCTIONS

- ▶ To avoid hazard, follow these instructions carefully before installing or using this appliance.
- ▶ Please make this information available to the person installing the appliance - doing so could reduce your installation costs.
- ▶ This appliance must be installed and connected to the mains power supply only by a suitably qualified person according to these installation instructions and in compliance with any applicable local building and electricity regulations.
- ▶ Failure to install the appliance correctly could invalidate any warranty or liability claims.
- ▶ If the power supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard. Isolating switch: make sure this oven is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply in accordance with the local wiring rules. The oven must be earthed.
- ▶ Dispose of packaging properly.
- ▶ To reduce impact on the environment recycle packaging materials where possible.

PRODUCT DIMENSIONS



PRODUCT DIMENSIONS	MM
A Overall height of product	595
B Overall width of product	597
C Overall depth of product (excluding handle and knobs)	565
D Height of chassis	575
E Width of chassis	552
F Depth of chassis	545
G Depth of oven frame and control panel (=distance between front of chassis and front of oven door, excl. knobs)	20
H Depth of oven door when fully open (measured from front of control panel)	450



PRIOR TO INSTALLATION

Before you install the oven, make sure that

- ▶ the benchtop and oven cavity are square and level, and are the required dimensions
- ▶ the installation will comply with all clearance requirements and applicable standards and regulations
 - ▶ a suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- ▶ the isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements)
- ▶ the isolating switch will be easily accessible to the customer with the oven installed
- ▶ there is at least 1.5 m (and not more than 2 m) free length of power supply cable within the cavity for ease of installation and servicing
- ▶ the oven connection socket (if fitted) is outside the cavity if the oven is flush to the rear wall
- ▶ the oven will rest on a surface that can support its weight
- ▶ the height from the floor suits the customer
- ▶ you consult local building authorities and by-laws if in doubt regarding installation

IMPORTANT!

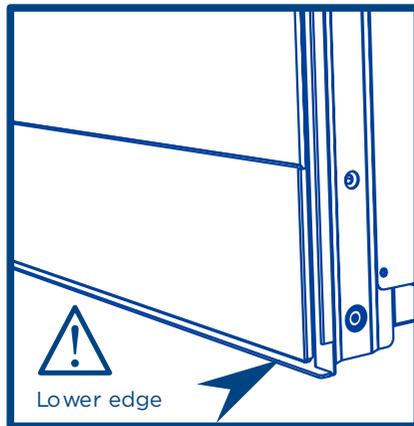
Some environmental factors and cooking habits can cause condensation in and around the oven during use. To protect surrounding cabinetry from possible damage caused by frequent or excessive condensation, we recommend moisture-proofing the oven cavity.

UNPACKING THE OVEN

IMPORTANT!

LIFTING: Do not lift the oven by the door handle. Use the handles on the side of the chassis (if present).

- ▶ Remove all packaging and dispose of it responsibly. Recycle items that you can.
- ▶ Place the unpacked oven onto wooden blocks or similar supports to prevent damaging the lower edge of the oven.



IMPORTANT!

When you remove the oven from the carton be careful not to damage the lower edge which is important for both ventilation and excess condensation.

Accessories list	Deep Roast Tray	Flat Roast Tray	Grill Rack	Steam Generator Lid	Slide Rails	Screws
Qty.	1	1	1	1	2 pairs	2

IMPORTANT!

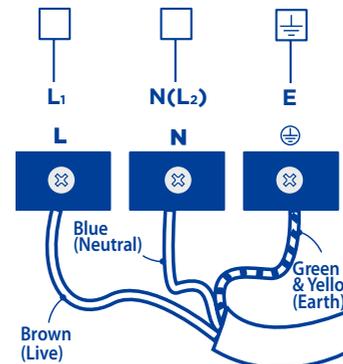
The roast trays may be deformed when cooking, this is a normal phenomenon, cooling will restore their original shape.

ELECTRICAL CONNECTION

IMPORTANT!

- ▶ This oven must be connected to the mains power supply only by a suitably qualified person.
- ▶ This oven must be earthed.
- ▶ Before connecting the oven to the mains power supply, check that the domestic wiring system is suitable for the power drawn by the oven (as specified on the rating plate)
- ▶ The voltage corresponds to the value given on the rating plate.

Mode code	Volume	Rated Power	Rated Voltage	Rated Frequency
HOQ-F6CASGB HOQ-F6CASGW HOQ-F6CASGG	72L	3480W	220-240V~	50/60Hz



Connect the power wire to a terminal block of your home. Ensure cable clamp is tightened with screw.

SECURING THE OVEN TO THE CABINETRY

1. Position the oven in the prepared cavity.

IMPORTANT!

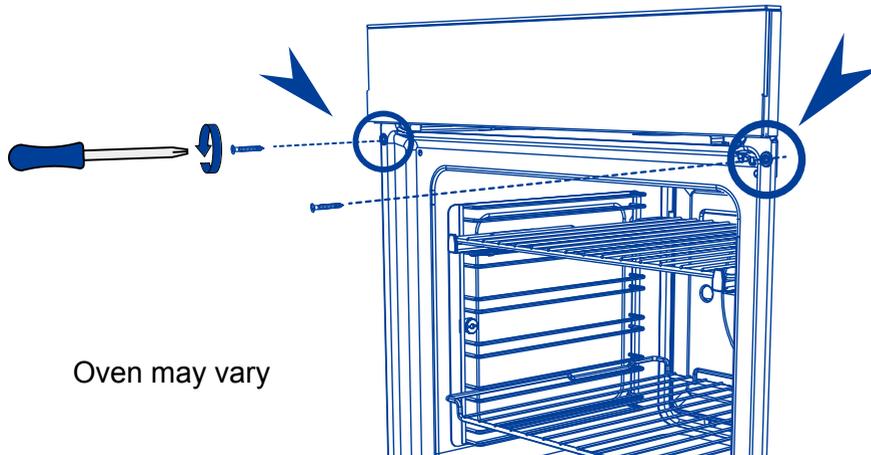
Do not lift the oven by the door handle.

2. Open the oven door fully.

3. Use the supplied screws to secure the oven to the cabinetry.

IMPORTANT!

- ▶ Do not over-tighten the screws.
- ▶ Do not seal the oven into the cabinetry with silicone or glue. This makes future servicing difficult. Haier will not cover the costs of removing the oven, or of damage caused by this removal.



FINAL CHECKLIST

- ✓ TO BE COMPLETED BY THE INSTALLER
- Make sure the oven is level and securely fitted to the cabinetry and the oven door opens and closes freely.
- Make sure all oven vents and openings are clear and are free of any obstruction/damage.
- Make sure you remove all internal packaging (including the circular yellow packing retainers holding the accessory box in place).
- Check that the power supply cable does not touch any metal parts that can become hot during use.
- Have you affixed the supplied duplicate data plate label on an adjacent surface accessible to the customer?
- Make sure that the isolating switch is easily accessible by the customer.
- Turn the power to the oven on. On some modes, the display should light up and show 12:00.
- Check the oven is working:
 - ▶ Set the clock (some modes only). See the User Guide for instructions on how to do this.
 - ▶ Select the Bake function and set the temperature to 50°C.
 - ▶ Wait 10 minutes. Has the oven warmed up?
 - ▶ Switch the oven back off.
- Advise the customer to follow the instructions in their user guide in section 'First use'.

PRODUCT INSTRUCTION

Congratulations on your new purchase.

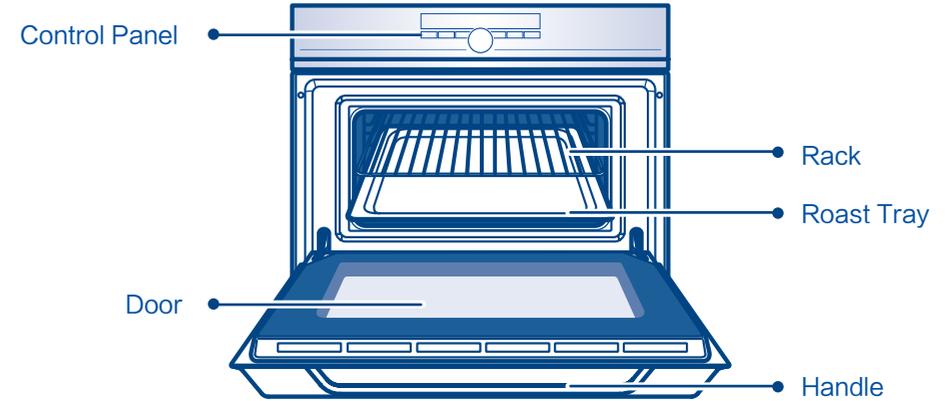
Your Haier oven has a number of features to make cooking a great experience for you:

- a wide choice of oven functions
- intuitive controls and displays

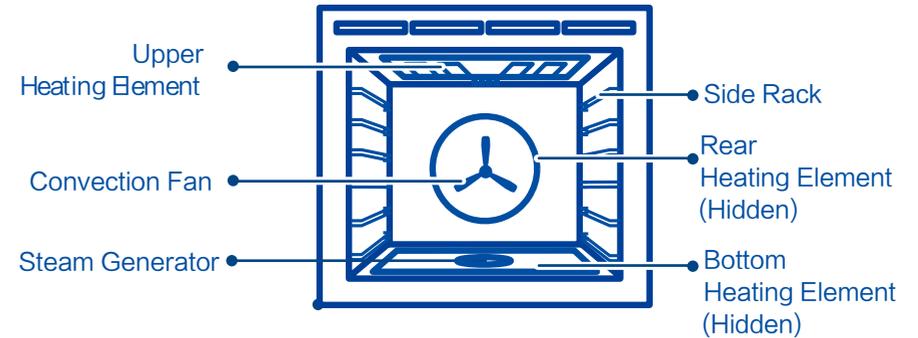
Before you start

- ▶ Make sure the installer has completed the 'Final checklist' in the Installation instructions.
- ▶ Read this guide, taking special note of the 'Safety and warnings' section.
- ▶ Remove all packaging and dispose of it responsibly. Recycle items that you can.
- ▶ Fit the side racks .
- ▶ We recommend you then condition the oven, using the instructions following.

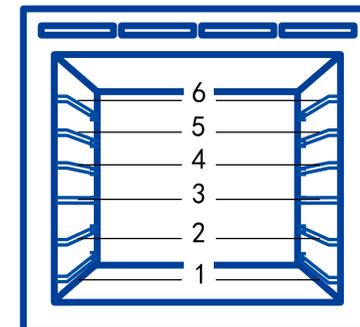
Product Intro



Heating System



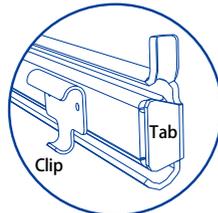
Shelf Positions



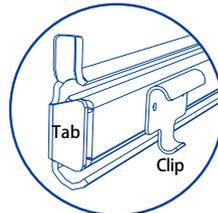
Fitting the sliding shelf supports

To fit

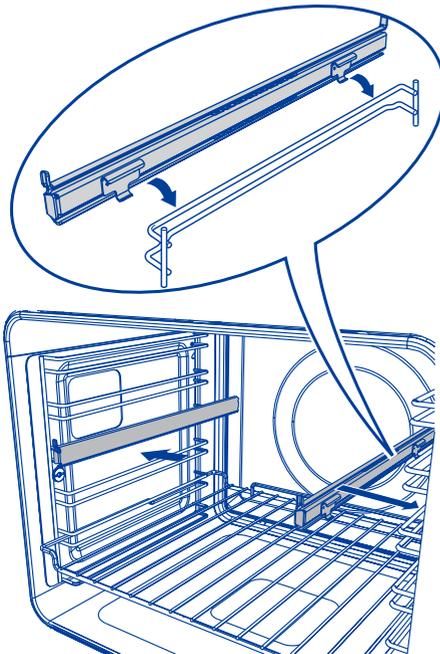
1. Ensure the slides are the correct way around (the front of the slide has the triangular shaped tab as shown).
2. Fit the top of the clips over the side rack, the front clip should be fitted as close to the front of the side rack as possible. Make sure the rear clip has engaged.
3. Rotate the slide down and 'click' the bottom of the clips into place.



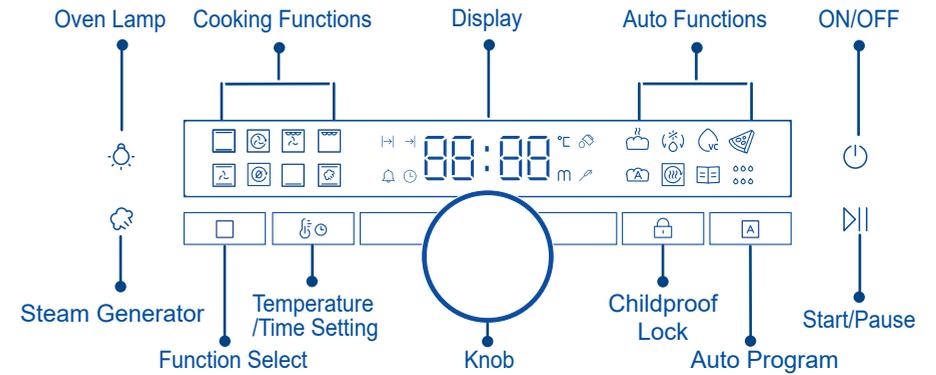
Front of Left Hand Slide



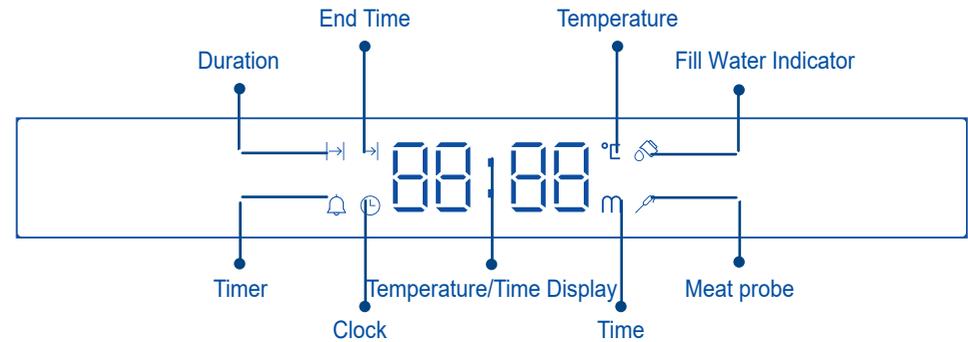
Front of Right Hand Slide



CONTROL PANEL



Display Indicator

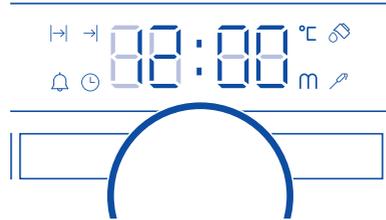


FIRST USE

When your oven is first turned on, or after a power cut, you will need to set the clock in order to use the oven.

1. Setting the Clock

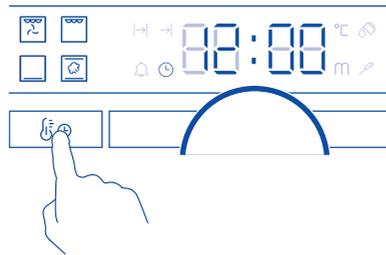
1. The display will flash 12:00.
2. Use  to set the time.
3. Press  to confirm or clock will be confirmed automatically.



2. Change the time

1. You can choose one of the 4 functions in cycles by pressing  after one function selected. Stop touching when the  indicator appear.

2. Use  to set the time. The time will be confirmed automatically in 2S after your finger leave the panel.



3. Condition the oven

It is important to condition your oven before using it for the first time for cooking or baking. Conditioning will burn off any manufacturing residues and ensure that you get the best results from the start.



1. Use and press  to select the  Bake function. Each function has a preset temperature and so the oven will start heating at the Bake preset temperature of 180°C.
2. Use  to set the temperature to 200°C. Touch  to start.

- ▶ While the oven is heating up the temperature indicator will alternately show the actual and set temperatures.
- ▶ When the oven has reached the preset temperature a tone will sound.

The indicator begin to show preset temperature and remaining time alternately.

3. After 30 minutes select the Fan Grill function . Leave the temperature at 200°C for 5 mins.
4. After 5 minutes select the Fan Forced function . Leave the temperature at 200°C for 20 minutes.
5. After 20 minutes turn the oven off.

- ▶ There will be a distinctive smell and a small amount of smoke during the conditioning process as manufacturing residue is burnt off. This is normal, but make sure the kitchen is well ventilated during the conditioning.
- ▶ Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

4. Condition the Steam Generator

Fill the steam generator with 200ml drinking water to the upper groove line on the side.

1. Use and press  to select the  Steam Bake.
2. Touch  stop touching when the  indicator appear.
3. Use  to set the time to 30min.
4. Touch  to select.
- ▶ The Water fill indicator  and  will flash.
5. Touch  to confirm the steam generator is full.

The program starts.

IMPORTANT!

- ▶ Do not open the oven door when the oven is generating steam to avoid risk of burns.
- ▶ Be aware of hot steam when open the oven door after the program finished to avoid risk of burns.
- ▶ Always use clean drinking water to fill the generator. Do not use any other liquids to fill the generator.
- ▶ Never start a steam function without first filling the generator.
- ▶ Clean up the water remain in the cavity after use to avoid risk of microbial hazard.

FUNCTION APPLICATION

Clock function Application

You can change the time settings by touching  after a function selected. Touch  repeatedly to set the Cooking duration, Ending time, Timer and Up time in circles.

- ▶ The timer counts down in minutes (hr:min) until the last hour of cooking when it will countdown in seconds (min:sec).
- ▶ You can set the timer for up to 23 hours 59 minutes

1. Set Cooking Duration

1. Touch , the cooking duration indicator  will appear.
 2. Set the time by .
 3. The cooking time will be set in 2S after your finger leave the panel.
- ▶ The timer will then begin to count down.
 - ▶ If you want to check the time of day, touch  to choose . This operation doesn't cancel the timer.

To modify the cooking time setting

1. Touch  to choose remaining time .
2. Use  to set a new time.
3. Leave the panel and the time will be confirmed.

When the set time is up

- ▶ The display will show "END" and a tone will sound for 9 seconds approximately or touch  to stop the tone.
- ▶ The display will revert to showing "The Duration of last use".

IMPORTANT:

- ▶ If you start your cooking without setting a cooking duration, the oven will work continuously until you stop the cooking manually, and the display will count on the time from 00:00.
- ▶ If the display is counting on the time, you set a duration, the display will count down the remaining time until the setting time is up.
- ▶ If you set a cooking duration, the oven will stop working when the time is up.
- ▶ You can not set a duration for Auto Bread, Auto-recipes and Aqua Clean functions.

2. Set end time

To set the switch-off time for a heating function. This option is available only when the Duration is set. You can use the functions Duration and End Time at the same time to automatically turns on and off the appliance on a given time later.

1. Select the cooking ending time by touching , stop touching when the  indicator appears.
 2. Set the ending time by .
 3. The cooking time will be set in 2S after your finger leave the panel.
- ▶ The timer will then begin to count down.

IMPORTANT:

- ▶ Fan Grill and Grill functions can not set end time(reservation function).

3. Set timer

To set a countdown.

This function has no effect on the operation of the appliance. Choose and set the time. When the time ends, an acoustic signal sounds. The Timer can be also used when the appliance is turned off.

Set a timer to remind you to start or finish a work.

1. Touch  repeatedly and stop touching it when the  indicator appears.
2. Set your timer by .
3. The timer will be set in 2S after your finger leave the panel.
4. The display will show the remaining time counting down.
5. When the time is up, a tone will sound few seconds.

To cancel the timer setting

1. Touch  repeatedly and stop touching it when the  indicator appears.
2. Use  to change the time to 00:00, press  to cancel timer.

Using meat probe

1. Meat probe Application

Meat probe measures temperature inside the food. When the food is at the set temperature, the appliance deactivates.

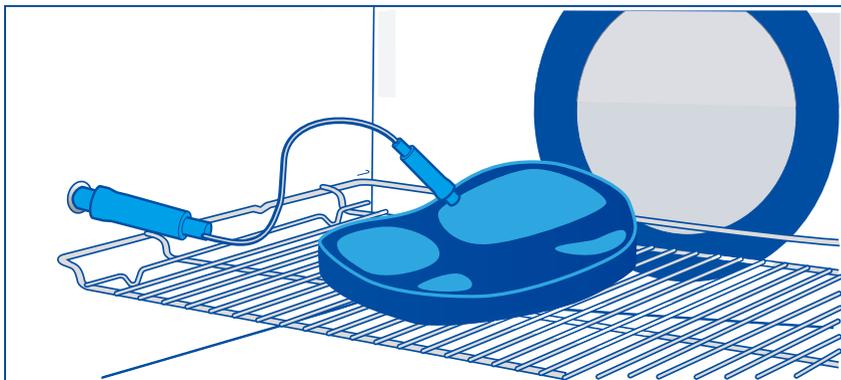
There are two temperatures to be set:

- ▶ the oven temperature
- ▶ the food core temperature.

CAUTION!

Use only the accessory supplied and the original replacement parts. Directions for the best results:

- ▶ Ingredients should be at room temperature.
- ▶ The Meat probe cannot be used for liquid dishes.
- ▶ During cooking the Meat probe must remain in the dish and the plug in the socket.
- ▶ Use recommended food core temperature settings..



2. Use meat probe for cooking

1. Touch  to start oven.
2. Insert the tip of the Meat probe into the center of meat or fish, in the thickest part if possible. Make sure that at least 3/4 of the Meat probe is inside of the dish.
3. Unscrew the nut of sensor socket at the left side of the appliance, insert the plug of the Meat probe into the socket.
4. Set a heating function and the oven temperature. Then touch  to set the food core temperature. Press  to start cooking
5. When the dish reaches the setting core temperature, an acoustic signal sounds. The oven stop working automatically.
6. Remove the Meat probe plug from the socket and remove the dish from the appliance.

WARNING:

- ▶ **Only** use the temperature probe recommended for this oven.
- ▶ Not all functions can use Meat probe. If you use the probe in a function non-supported probe sensor, the probe indicator will flash and "PErr" will show on the display
- ▶ The cooking will stop if you plug or unplug the probe during the oven working
- ▶ No need to preheat your oven when you cook with probe sensor
- ▶ You can set the sensor temperature between 30°C-99°C.
- ▶ There is a risk of burns as the Meat probe becomes hot.
- ▶ You can change the core temperature and the oven temperature at any time during cooking.
- ▶ The appliance calculates an approximate end of cooking time. It depends on the quantity of food, the set oven function and temperature.
- ▶ Do not use frozen food. The figures in the table are given as a guide. They depend on the quality and composition of the food.

COOKING GUIDE

General guidelines

This oven has been designed to utilise its four elements and rear fan in differing combinations to provide you with enhanced performance and a wide range of functions, allowing you to cook all types of food to perfection.

1. BAKING

For best results when baking, always pre heat your oven. A tone will sound when the pre-set temperature is reached.

- ▶ While the oven is heating the grill element may be on.
- ▶ Do not open the door until at least 3/4 of the way through cooking.
- ▶ Make sure cake pans do not touch each other or the sides of the oven.
- ▶ When baking double the recipe (especially cookies) you may need to increase the time by a couple of minutes.
- ▶ Your cookware will influence baking times. Dark pans absorb the heat more quickly than reflective pans; glass cookware may require a lower temperature.
- ▶ Multi-shelf baking may also require a slight increase in cooking time.
- ▶ Always leave a space between shelves when multi-shelf cooking to allow the air to circulate.

Shelf Position Guide

Place your baking on a shelf that will have the top of your pan near the centre of the oven cavity.

2. ROASTING

- ▶ Use fan grill or fan bake to roast meat, chicken or vegetables.
- ▶ Boneless, rolled or stuffed roasts take longer than roasts containing bones.
- ▶ Poultry should be well cooked with the juices running clear and an internal temperature of 75°C.
- ▶ If using a roasting bag, use Fan Bake or Fan Forced and follow the manufacturer's instructions.
- ▶ If you prefer to roast in a covered pan, use the Fan Bake function and increase the temperature by 20°C.
- ▶ Cook larger cuts of meat at a lower temperature for a longer time. The meat will cook more evenly.
- ▶ Always roast meat fat side up. That way, basting may not be required.
- ▶ Always rest the meat for at least 10 minutes after roasting to allow the juices to settle. Remember the meat will continue to cook for a few minutes after removing it from the oven.

3. GRILLING

- ▶ This is a healthier alternative to frying.
- ▶ Always grill with the oven door completely shut.
- ▶ If you use glass or ceramic pans, be sure they can withstand the high temperatures of the grill.
- ▶ To avoid piercing the meat and letting juices escape, use tongs or a spatula to turn the meat halfway through cooking.
- ▶ Brush meat with a little oil to help keep the meat moist during cooking. Alternatively marinade the meat before grilling (but be aware that some marinades may burn easily).
- ▶ Where possible grill cuts of meat of a similar thickness at the same time. This will ensure even cooking.
- ▶ Always keep a close watch on your food while grilling to avoid charring or burning.

Shelf Position Guide

- ▶ For thinner cuts of meat, toasting or browning foods, use a higher shelf position.
- ▶ Thicker cuts of meats should be grilled on lower shelves or at a lower grill setting to ensure even cooking.

COOKING FUNCTIONS

4. REHEATING

- ▶ Use Bake, Fan Bake or Steam Bake to reheat food.
- ▶ Bake and Fan Bake are particularly good for reheating pastry based items, as the base heat will help re-crisp the pastry case.
- ▶ Always reheat food to piping hot. This reduces the risk of contamination by harmful bacteria.

Food	Function	Temperature in °C	Time in mins	Shelf position
staple food	steam bake	120 °C	10-15mins	3
meat	steam bake	120 °C	10-15mins	3

5. MANUAL STEAM ASSIST

This function is to allow users to manually generate steam multi-time during baking process. This function could be used multi-time during one single program, if there is still water remain in the generator.

1. Before start baking, fill the steam generator with 50ml water.
2. During baking process. Touch  on the left side of the panel. The steam will be generated for 50 seconds. The timer will then begin to count down from 50s.

Reminding:

- ▶ The manual steam function cannot be used during the oven preheating procedure.
- ▶ Manual steam assist can not be used in steam bake or any auto program for cooking.

IMPORTANT!

- ▶ Do not open the oven door when the oven is generating steam to avoid risk of burns.
- ▶ Be aware of hot steam when open the oven door after the program finished to avoid risk of burns.
- ▶ Always use clean drinking water to fill the generator. Do not use any other liquids to fill the generator.
- ▶ Never start a steam function without first filling the generator.
- ▶ Clean up the water remain in the cavity after use to avoid risk of microbial hazard.

General guidelines

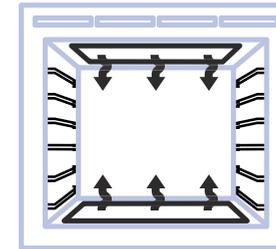
IMPORTANT!

- ▶ Depending on your model, you may only have some of these functions.
- ▶ Use all the functions with the oven door closed.

1. Bake



Bake



upper outer and lower elements

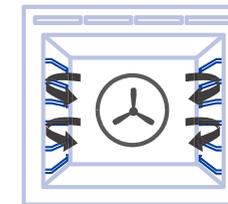
- ▶ Heat comes from both the upper and lower elements. The fan is not used in this function.
- ▶ Ideal for cakes and foods that require baking for a long time or at low temperatures.
- ▶ This function is not suitable for multi- shelf cooking.

Ideal for moist foods that take a longer time to cook eg rich fruit cake.

2. Fan Forced



Fan Forced



fan and rear element

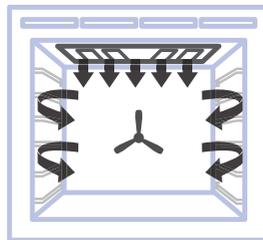
- ▶ By using the central rear heating element and fan, hot air is blown into the cavity, providing a consistent temperature at all levels, making it perfect for multi-shelf cooking.
- ▶ Trays of cookies cooked on different shelves are crisp on the outside and chewy in the middle.
- ▶ Meat and poultry are deliciously browned and sizzling while remaining juicy and tender.
- ▶ Casseroles are cooked to perfection and reheating is quick and efficient.
- ▶ When multi-shelf cooking it is important to leave a gap between trays (eg use shelves 3 & 5) to allow the air to move freely. This enables the browning of foods on the lower tray.
- ▶ For items with longer bake times (eg over an hour) it may be necessary to decrease both time and temperature.

Ideal for cooking biscuits, cookies, scones, muffins and cupcakes.

3. Fan Grill



Fan Grill



fan plus upper inner and outer elements

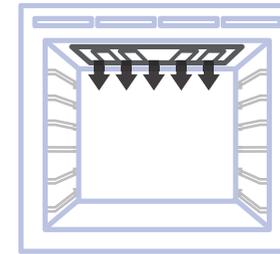
- ▶ This function uses the intense heat from the upper elements for top browning and the fan to ensure even cooking of foods.
- ▶ Meat, poultry and vegetables cook beautifully; food is crisp and brown on the outside while the inside remains moist and tender.

Ideal for whole chicken, tenderloin of beef or grilling your favourite chicken, fish and steak.

4. Grill



Grill



upper inner and outer elements

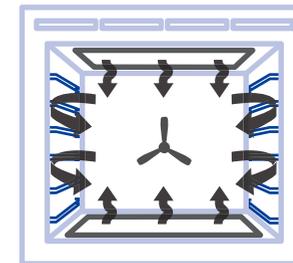
- ▶ Intense radiant heat is delivered from both top elements. There are 11 steps between 'Lo' and 'Hi' (100% power).
- ▶ Preheating is not essential although some people prefer to allow the element to heat for a few minutes before they place food under the grill.
- ▶ The most suitable function for 'finishing off' many meals, for example browning the top of potato gratin and frittata.

Ideal for toasting bread or for top browning to 'finish off dishes'.

5. Fan Bake



Fan Bake

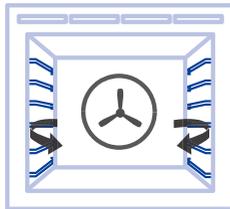


fan plus upper outer and lower elements

- ▶ The oven fan circulates hot air from the top outer and the lower elements and distributes it around the oven cavity.
- ▶ Food cooked tends to brown more quickly than foods cooked on the traditional Bake function.
- ▶ You may need to decrease the time from that recommended in traditional recipes.
- ▶ Use Fan Bake at a low temperature eg 50°C for drying fruit, vegetables and herbs.

Ideal for single shelf baking that takes less than an hour to cook – foods such as muffins, scones and cupcakes or things like enchiladas.

6. Drying



fan and rear element

Drying are intelligent heating functions that allow you to dry fruit, vegetables and herbs with outstanding results. With this type of preserving, flavourings are concentrated by the dehydration. Also you can gently cook baked items, such as casseroles, stews and braises.

The appliance optimally controls the supply of energy to the cooking compartment. The food is cooked in phases using residual heat. This means that it remains more succulent and browns less.

For drying, only use unblemished fruit, vegetables and herbs and wash them thoroughly. Line the wire rack with greaseproof paper or parchment paper. Drain the excess water from the fruit and dry it.

The recommended setting temperature is 60-110°C.

If necessary, cut it into equal chunks or thin slices. Place unpeeled fruit onto the dish with the sliced surfaces facing upwards. Ensure that neither fruit nor mushrooms overlap on the wire rack.

Grate vegetables and then blanch them. Allow the blanched vegetables to drain off and distribute them evenly on the wire rack.

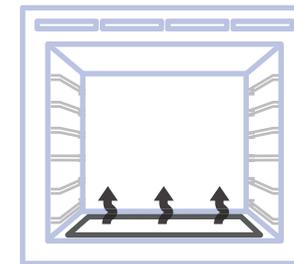
Dry herbs on the stem. Position the herbs evenly and slightly heaped on the wire rack.

Turn very juicy fruit and vegetables several times. After drying, remove the dried products from the paper immediately.

This function is mainly considered to save energy consumption during cooking.

Ideal for drying fruit, vegetables and herbs.

7. Classic Bake



lower element only

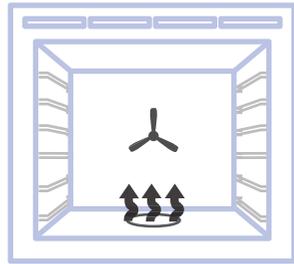
- ▶ Heat comes from the lower element only, the fan is not used.
- ▶ This is the traditional baking function, suitable for recipes that were developed in older ovens.
- ▶ Bake on only one shelf at a time.
- ▶ The oven will be hotter at the top.

Ideal for foods that require delicate baking and have a pastry base, like custard tarts, pies, quiches and cheesecake or anything that does not require direct heat and browning on the top.

8. Steam Bake



Steam Bake



steam generator plus fan and rear element

- ▶ After selecting "Steam Bake", click and and flashing, remind the user to add water. After confirming that there is water in the steam generator, click again and the program starts to run, goes out.
- ▶ Steam is produced at the start of the cooking process helping to retain moisture and flavour in food.
- ▶ It eliminates the need for a water bath when cooking.

*Use this function for baking meat or reheating.
It is ideal for keep meat juicy.*

IMPORTANT!

- ▶ **D**o not open the oven door when the oven is generating steam to avoid risk of burns.
- ▶ Be ware of hot steam when open the oven door after using steam bake to avoid risk of burns.
- ▶ Always use clean drinking water to fill the generator. Do not use any other liquids to fill the generator.
- ▶ Never start a steam function without first filling the generator.
- ▶ Clean up the water remain in the cavity after use to avoid risk of microbial hazard.

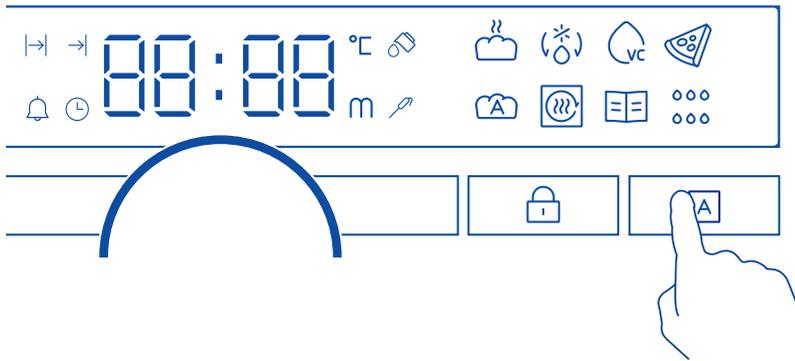
Best cook

- ▶ For best cooking experience , we recommend you below table for reference. Each function has a preset temperature, you can reset them depending on food types and weight.

Icon	Function	Preset Temperature (C)	Temperature range(C)	Duration Range	Preheat	Manual Steam Assist	Meat probe
	Bake	180	30-250	0:01-23:59	√	√	√
	Fan Forced	160	30-250		√	√	√
	Fan Grill	180	30-250		×	×	√
	Grill	HI	LO,1-9,HI		×	×	√
	Fan Bake	200	30-250		√	√	√
	Drying	80	30-200		√	×	×
	Classic Bake	160	30-220		√	√	√
	Steam Bake	180	120-250		√	×	√

AUTO PROGRAM FOR COOKING

Intelligent program can help you cook food more efficient and delicious, also can help to clean your appliance easily.



You can select intelligent program by touching **A** and use **○** to scroll all functions.

1. Using Dough Proof

Use this function to proof dough before baking it. You may proof the dough multiple times if required.

IMPORTANT!

- ▶ Low temperatures are required for dough proofing. The oven operates automatically at a preset temperature.
- ▶ This function will only work if the cavity is cool.
- ▶ Clean up the water remain in the cavity after use to avoid risk of microbial hazard.

Fill the steam generator with 50ml water.

1. Touch **A** and use **○** to scroll to . The Display will show the preset temperature 35°C. Press **○** to select.
2. Depending on your cooking experience, you can set a dough proof duration by touch **60** and use **○**.
3. Touch **||** to select.
 - ▶ The Water fill indicator  and **||** will flash.

Note: if the cavity is too hot:

- ▶ A tone will sound, the  will flash and the fan may come on.
 - ▶ Open the door to allow the oven to cool down.
4. Place the dough in a heatproof bowl in the centre of the oven.

IMPORTANT!

▶ Do not put dough in before the oven has cooled down below 35°C.

▶ Do not cover the dough, as this will stop the steam from proofing the dough.

6. Touch **||** to confirm the steam generator is full and the dough is in the oven. The program starts.

▶ If you set a duration, the display will count down the remaining time.

▶ If you set a duration for dough proof, when the dough proof function is finished.

A tone will sound and you can take the bowl out of oven. Check dough to see if it is sufficiently risen (your dough should look much larger in size). To check if your dough has proofed, gently press with one finger. The indent should slowly fill back in.

▶ If you don't set a duration, you must monitor the proof status of dough and stop the proof by holding **||** when the dough proof is completed.

If you want to proof the dough again :

- ▶ Touch **A** and use **○** to scroll back to the Dough Proof function
- ▶ Follow the steps on the previous page to reset the Dough Proof function.

To Cancel Dough Proof

Touch and hold **||** or turn off the oven.

- ▶ Do not open the oven door when the oven is generating steam to avoid risk of burns.
- ▶ Be aware of hot steam when open the oven door after the program finished to avoid risk of burns.
- ▶ Always use clean drinking water to fill the generator. Do not use any other liquids to fill the generator.
- ▶ Never start a steam function without first filling the generator.
- ▶ Clean up the water remain in the cavity after use to avoid risk of microbial hazard.

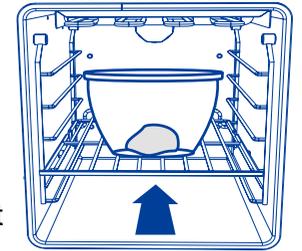
2. Using Defrost function

Use this function to defrost your food before cooking it.

IMPORTANT!

Low temperatures are required for defrost.

The oven operates automatically at a preset temperature.



1. Touch  and use  to scroll to Defrost .

Note: The Display will show the preset temperature 40°C.

2. Remove the food packaging and put the food on a plate. Do not cover the food with a bowl or a plate, as this can extend the defrost time. Use the first shelf position from the bottom.

3. Touch  to start defrost.

If you need, you can set a duration before starting defrost, the display will count down the remaining time.

- ▶ Clean up the water remain in the cavity after use to avoid risk of microbial hazard.

3. Vacuum Cooking

1. Use this function to cook food in lower temperature than normal cooking. You can cook meat, vegetables or fruit to make them tender and juicy. Handle the food with special care for better quality.

IMPORTANT FOR FOOD SAFETY:

- ▶ Use high quality raw materials that is as fresh as possible
- ▶ Always keep raw materials in correct conditions before you cook them.
- ▶ Always clean the materials before you cook them.
- ▶ For good and safe cooking results, always cook the food as the values showing in the cooking tables.
- ▶ To avoid safety problems, food should not be kept at a temperature below 60 °C for a longer time.
- ▶ Only the food what can be eaten raw and only for a short time can be used low temperatures to cook.
- ▶ Food fresh out of oven under VC function taste best, eat right after cooking is recommended. You can:
 - decrease temperature quickly (You can put the food in ice bath and put it in the fridge), you can keep the food for 2-3 days in the fridge.
- ▶ Do not use Vacuum Cooking function for reheating food leftovers.
- ▶ Always keep the raw food and cooked food separately to avoid them contacting with each other.
- ▶ Do not use the same tools for meat and vegetables. If you do that, please wash the tools carefully.
- ▶ For recipes with raw eggs, prevent egg whites or yolks from contacting with the external part of the egg shells.

IMPORTANT FOR VACUUM COOKING FUNCTION:

- ▶ Necessary equipments for Vacuum Cooking function are a vacuum sealer and vacuum bags.
- ▶ If you want to vacuum pack liquids, please use a chamber vacuum sealer. Only this type of sealer can do that.
- ▶ Use vacuum bags correct for Vacuum cooking function.
- ▶ Do not reuse vacuum bags.
- ▶ Put the food in the center of the third layer to get an even cooking result.
- ▶ Set the vacuum degree to the highest possible to make the cook faster and more even.
- ▶ To guarantee a safe closing of the vacuum bag, make sure that the area subject to the seal is clean.

2. General Guidance for Vacuum Cooking:

- ▶ You can add some oil and spices to the food depending on your taste.
- ▶ Season the food moderately in the beginning of vacuum cooking.
- ▶ Using garlic powder to replace raw garlic.
- ▶ You can use a neutral kind of oil instead of olive oil
- ▶ Keep the vacuum degree as high as possible (99.9%) to help you cook food faster and more even.

2.1 Vacuum Cooking: Meat

- ▶ Do not use meat portions of a larger thickness than the tables show to prevent undercooking.
- ▶ The cooking times in the tables are the minimum necessary times. The cooking time can be increased in accordance to personal preferences.
- ▶ Use only boneless meat to avoid damages to the vacuum bags.
- ▶ For the poultry fillets to taste better, fry them on the skin side before or after vacuum cooking.
- ▶ Fry the meat surface with butter after the vacuum cooking finish, the taste will be much better.

Food	Thickness of food	Amount of food (g)	Temperature (°C)	Time (min)	Shelf position
Beef					
Beef fillet medium	4cm	400	63	120	3
Beef fillet medium well	4cm	400	66	120	3
Beef fillet well done	4cm	400	70	120	3
Veal fillet medium	4cm	400	60	120	3
Veal fillet well done	4cm	400	65	120	3
Lamb/Game					
Lamb medium	3cm	400	65	105-115	3
Boar	3cm	400	90	120	3
Rabbit boneless	1.5cm	400	75	120	3
Poultry					
Chicken breast boneless	3cm	500	70	120	3
Duck breast boneless	2cm	500	65	140-160	3
Turkey breast boneless	2cm	500	70	75-85	3

Food	Thickness of food	Amount of food (g)	Temperature (°C)	Time (min)	Shelf position
Low Temperature eggs					
Perfect to put on toast	Regular size	/	60	90	3
Yolk malleable, shapeable, still soft, and glossy	Regular size	/	65	90	3
Yolk developing, granulaity but still soft	Regular size	/	71	60	3
Yolk granular-crumbly and starting to develop green color	Regular size	/	80	60	3

2.2 Vacuum Cooking: Fish and seafood

- ▶ Do not use fish portions of a larger thickness than the tables show to prevent undercooking.
- ▶ Dry the fish fillets with a paper towel before you put them in a vacuum bag.
- ▶ Add some water in the vacuum bag when you cook the mussels.

Food	Thickness of food	Amount of food (g)	Temperature (°C)	Time (min)	Shelf position
Fish and Seafood					
Sea bream fillet	4 fillets 1 cm	500	70	25	3
Sea bass fillet	4 fillets 1 cm	500	70	25	3
Cod fish	2 fillets 2 cm	500	65	90	3
Scallops	big size	500	60	100-110	3
Prawns without shell	big size	500	75	26-30	3

2.3 Vacuum Cooking: Vegetables

- ▶ Peel the vegetables where necessary.
- ▶ Some vegetables can change their colour when you peel them and cook in a vacuum bag.
- ▶ To keep the colour of the artichokes, put them in water with lemon juice after you clean and cut them.

Food	Thickness of food	Amount of food (g)	Temperature (°C)	Time (min)	Shelf position
Vegetables					
Asparagus green	whole	500	68	90	3
Asparagus white	whole	500	68	90	3
Courgette	slices of 1 cm	500	90	90	3
Leek	stripes or rings	500	95	90	3
Eggplant	slices of 1 cm	500	90	90	3
Pumpkin	pieces with thickness of 2 cm	500	90	90	3
Pepper	stripes or quarter	500	95	90	3
Celery	rings of 1 cm	500	95	90	3
Carrots	slices of 0.5 cm	500	95	90	3
Celery root	slices of 1 cm	500	95	90	3
Fennel	slices of 1 cm	500	95	90	3
Potatoes	slices of 1 cm	500	95	90	3
Artichoke hearts	cut in quarter	500	95	90	3

2.4 Vacuum Cooking: Fruits and sweets

- ▶ Peel the fruits, remove the seeds and cores where necessary
- ▶ To keep the colour of the apples and pears, put them in water with lemon juice after you clean and cut them.
- ▶ For better results , cook the food immediately after you prepare it.

Food	Thickness of food	Amount of food (g)	Temperature (°C)	Time (min)	Shelf position
Fruits					
Peach	cut in halves	2 fruits	90	60	3
Plum	cut in halves	500	90	60	3
Mango	cut in cubes of about 2 x 2 cm	1 fruits	90	60	3
Nectarine	stripes or rings	1 fruits	90	60	3
Pineapple	slices of 1 cm	500	90	60	3
Apple	cut in quarters	2 fruits	95	60	3
Pear	cut in halves	2 fruits	95	60	3
Vanilla creme	350 g in each bag	500	85	60	3

4. Pizza Mode

- This function will PREHEAT for around 10 minutes to 250°C.
- ▶ The fan circulates heat from the lower element throughout the entire oven.
 - ▶ Excellent for cooking pizza as it crisps the base beautifully without overcooking the topping.
 - ▶ For best results, pre-heat a pizza stone for at least 1 hour and bake on oven shelf position 1 or 2.

Pizza	type	Accessories/ cookware	Shelf position	Temperature in °C	Cooking time in mins.
Forzen	Thin base	Wire rack	2	190~210	15~20
	Thick base	Wire rack	2	180~200	20~25
Homemade	Thin base	Baking tray	2	230-250	10~15
	Thin base	Pizza tray	2	230-250	8~12
	Thick base	Baking tray	2	210-220	15~20
	Thick base	Pizza tray	2	210-220	15~20

IMPORTANT!

If you don't set a duration for Pizza mode, the oven will continuously work until you stop the oven manually. You should pay more attention to observe the status of food to avoid the food overcooked.

5. Auto Bread

This is a one step automatic process that will both proof and bake the dough. For best result, recommend to use this function with our specially developed recipes. Check the recipe booklet. There is a choice of two settings.

- ▶ Setting 1 - for baking loaves
- ▶ Setting 2 - for baking savory or sweet rolls

Fill the steam generator with 200ml water.

1. Touch  and use  to select . Use  to scroll between Auto Bread 1 and Auto Bread 2. The display will show 01 or 02.
2. Place the dough on the shelf position specified in the recipe.
3. Touch  to select the one you wish to use.
 - ▶ The Water fill indicator  and  will flash.

Note: if the cavity is too hot:

- ▶ A tone will sound and the fan may come on.
 - ▶ Open the door to allow the oven to cool down.
4. Touch  to confirm the steam generator is full and the dough is in the oven. The program starts.
 - ▶ The display will countdown the remaining time.

To Cancel Auto Bread

Touch and hold  or turn off the oven.

IMPORTANT!

- ▶ **D**o not put dough in before the oven has cooled down below 35°C.
- ▶ Do not cover the dough.
- ▶ Do not open the oven door when the oven is generating steam to avoid risk of burns.
- ▶ Be aware of hot steam when open the oven door after the program finished to avoid risk of burns.
- ▶ Always use clean drinking water to fill the generator. Do not use any other liquids to fill the generator.
- ▶ Never start a steam function without first filling the generator.
- ▶ Clean up the water remain in the cavity after use to avoid risk of microbial hazard.

6. Air Fry

Ideal for food cooked from frozen, or battered and crumbed food that would usually be deep fried.

- ▶ Replicates the conditions used in an air fryer.
- ▶ A healthier way of frying which crisps food while using less oil. For best results, coat food with 1—2 tablespoons of oil.
- ▶ For pre-packaged food: if the manufacturer's cooking advice suggests using a function that isn't fan-based, decrease temperature by 20°C.
- ▶ Single shelf cooking: cook in the upper part of the oven, but not at the highest shelf position.

Food	Function	Temperature (°C)	Time in (min)	Shelf position	Shelves
chips	air fry	205°C	15-20mins	4	Roast tray
chips	air fry	205°C	15-20mins	3	Air fry basket
hash browns	air fry	200°C	20-25mins	3	Rack
chicken nuggets	air fry	200°C	18-23mins	4	Roast tray
chicken nuggets	air fry	205°C	18-23mins	3	Air fry basket
chicken wings	air fry	180°C	20-25mins	3	Rack

7. Smart Recipes

For better experience of cooking, there are some programs for meat recipes you can select.

1. Touch  and use  to select  the display will show P1
2. 10 recipes are set in the oven, you can use  to select P1~P10.
3. Press  to confirm current recipe, if there are second level in the first level recipe, the display will show second level recipe, eg. P1-1, P1-2...
4. Refer to below chart, use  to select a recipe which you need.
5. Press , the display will show temperature, you can set a new temperature as well.
6. Press  to start cooking.

You can touch  back to previous menu.

The time showed in the table is only for reference. For smart recipes function, no need to preheat oven.

First Level Code	Second Level Code	Food	Status	Shelves	Shelf Position	Function	Temp in °C	Time in mins	Meat probe Temperature in °C
P1	P1-1	Beef (Boneless)	Rare	Single Wire Rack	3	Roast	165	20 / 450g	49
	P1-2		Medium		3			25 / 450g	58
	P1-3		Well Done		3			35 / 450g	74
P2	P2-1	Prime RIB Roast	Rare	Single Wire Rack	3	Roast	165	30 / 450g	55
	P2-2		Medium		3			35 / 450g	67
	P2-3		Well Done		3			40 / 450g	77
P3	P3-1	Lamb leg (Bone in)	Medium	Single Wire Rack	3	Roast	165	28 / 450g	67
	P3-2		Well done		3			33 / 450g	77
P4	P4-1	Lamb leg (Boneless)	Medium	Single Wire Rack	3	Roast	165	35 / 450g	67
	P4-2		Well done		3			45 / 450g	77
P5	P5-1	Veal	Medium	Single Wire Rack	3	Roast	165	40 / 450g	67
	P5-2		Well done		3			45 / 450g	77
P6	P6-1	Turkey (Whole)	With stuffing	Single Wire Rack	1	Bake	170	22 / 450g	82
	P6-2		Without stuffing		1			160	20 / 450g
P7	P7-1	Pork (Boneless)	Medium	Single Wire Rack	3	Roast	170	40 / 450g	71
	P7-2		Well done		3			45 / 450g	79
P8	P8-1	Venison	Rare	Single Wire Rack	4	Fan Grill	225	7 / 450g	52
	p8-2		Medium		4			9 / 450g	57
P9		Chicken (Whole)	Well done	Single Wire Rack	3	Fan Grill	185	45 / 450g	82
P10		Pork Cracking	Crisp		3	Vent Bake	250	20	/

8. Aqua Cleaning

Remove as much dirt as possible manually. Remove the accessories and the shelf support to clean the side walls. The Aqua cleaning functions support the steam cavity cleaning of the appliance. For a better performance you should start the function when the appliance is cool. The specified time is related to the duration of the function and does not include the time required for cleaning of the cavity by user.

When the Aqua cleaning function is active, you cannot set temperature and time.

1. Pour 200ml water to the Steam Generator on the bottom of oven
2. Choose the Aqua cleaning function .
3. Press  to start the function, the display will show 00:20 and the remaining time will count down.
4. An acoustic signal sounds when the program is completed.
5. After 10min, wipe the internal surface of the appliance with a non-abrasive surface care sponge. You can use warm water or oven detergents to clean the cavity.

After cleaning keep the oven door open for approximately 1 hour. Wait until the appliance is dry. To speed up the drying you can heat up the appliance with hot air at temperature 150°C for approximately 15 minutes. You can get maximum effects of the cleaning function if you manually clean the appliance immediately after the function ends.

WARNING:

- ▶ Do not open the oven door when the oven is generating steam to avoid risk of burns.
- ▶ Be aware of hot steam when open the oven door after the program finished to avoid risk of burns.
- ▶ Always use clean drinking water to fill the generator. Do not use any other liquids to fill the generator.
- ▶ Never start a steam function without first filling the generator.
- ▶ When you clean the cavity surface with sponge, wear a Hot-Insulating glove to protect hands.
- ▶ Clean up the water remain in the cavity after use to avoid risk of microbial hazard.

9. Lock the panel

This function is to prevent accidental use of the oven (eg by children). When locked the controls are unresponsive and the oven will not turn on.

To lock:

Touch and hold  3S until the indicator light comes on. When the panel is locked, only ON/OFF and Light button can be controlled. If you touch other button, the  will flash 3 times and a tone will be sounded.

To unlock:

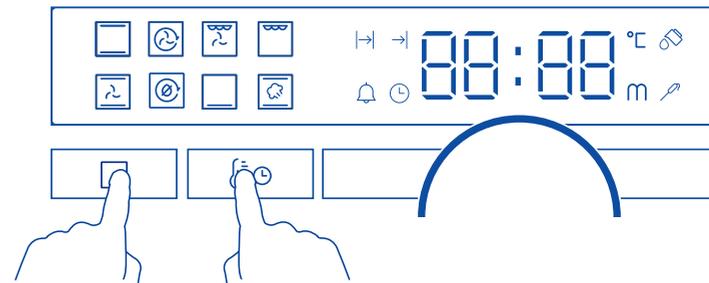
Touch and hold  3S until the indicator light goes out. Or restart the oven.

10. Sabbath setting

This setting is designed for religious faiths that observe a 'no work' requirement on the Sabbath.

While your oven is in Sabbath setting:

- ▶ The display and indicators will be unlit, the buttons will be unresponsive excluding power key and light key
- ▶ No tones or beeps will sound.
- ▶ No alert codes or temperature changes will be displayed.
- ▶ Bake  is the only function available in Sabbath setting.



How to set Sabbath setting

1. Touch and hold  and  together for 3 seconds, the display will show .
- 2 .Press  to set Sabbath mode. You can only use bake function, the other functions cannot be chosen.
3. Set temperature and working period , You may set the time up to 99 hours . If the time is not set , the oven will bake until you quit Sabbath setting.
4. Press  to start Sabbath woking.
The oven will heat to the set temperature, and the lights and display will turn off.

Reminding:

Sabbath setting cannot be quit when the oven is powered off .
When the oven is repowered on, Sabbath is working directly as previous working status.

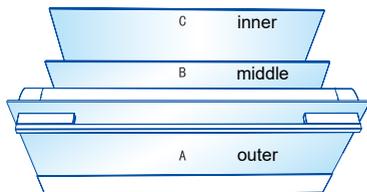
To quit Sabbath setting

Touch and hold  for 3S until the time of day appears in the display and the oven turns off.

CARE AND CLEANING

Manual cleaning

ALWAYS	NEVER
<ul style="list-style-type: none"> • Before any manual cleaning or maintenance, first wait for the oven to cool down to a safe temperature to touch, then turn its power supply off at the wall. • Read these cleaning instructions and the 'Safety and warnings' section before you start cleaning your oven. • To prevent soiling from becoming 'baked on' and stubborn, we recommend removing any easy-to-reach spills, food or grease stains from the oven cavity enamel after each use. 	<ul style="list-style-type: none"> • Never use a steam cleaner. • Never store flammable substances in the oven. • Never use abrasive or harsh cleaners, cloths, scouring pads or steel wool. Some nylon scourers may also scratch. Check the label first. • Never use oven cleaner on catalytic panels. • Never leave alkaline (salty spills) or acidic substances (such as lemon juice or vinegar) on the oven surfaces. • Never use cleaning products with a chlorine or acidic base.

WHAT?	HOW?	IMPORTANT!
<p>Glass surfaces</p> <p>(oven door panes, control panel)</p>	<p>Door comprises a total of 3 glass panes</p>  <p>To clean glass pane B, you will first need to remove the door and the inner pane. For instructions, see section 'Removing and replacing the door glass panes for cleaning'.</p> <ol style="list-style-type: none"> 1. Clean with a solution of mild detergent or baking soda and hot water, then wipe dry. 2. Wipe with a glass cleaner and dry with a soft, lint-free cloth. 	<ul style="list-style-type: none"> • Don't use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the glass surfaces. These scratch the glass and may damage its special coating, which in turn could result in the glass cracking or shattering. • Even if you only clean the inner pane (C), remove the door and the pane first. Cleaning the glass with the pane in the door may result in cleaning liquid running down the gaps and drying onto internal components. • Take particular care when cleaning the control panel glass. Only use a damp cloth with detergent.

WHAT?	HOW?	IMPORTANT!
Stainless steel strip/handle on the front of the oven door	<ul style="list-style-type: none"> • Clean with a solution of mild detergent and hot water, then wipe dry with a microfibre cloth • If necessary, use a suitable stainless steel cleaner and polish. 	<ul style="list-style-type: none"> • Always read the label to make sure that your stainless steel cleaner does not contain chlorine compounds as these are corrosive and may damage the appearance of your oven. • Always rub the stainless steel in the direction of the grain.
Aluminium framing of oven door and plastic corner clips	Clean with a solution of mild detergent and hot water, then wipe dry.	/
Telescopic sliding shelf supports	Wipe with a damp cloth and mild detergent. Do not wipe off or wash away the white lubricating grease (visible when the slides are extended).	Do not wash these in the dishwasher, immerse in soapy water, use oven cleaner on them as doing so will remove the white lubricating grease and prevent the slides from running smoothly.
Oven cavity	Remove everything from the oven: all shelves and trays, the side racks, the catalytic panels. <ol style="list-style-type: none"> 1. Remove the oven door (see instructions on following pages). 2. Wipe the inside of the oven using a household detergents or an ammonia-based cleaner. 3. Wipe clean with a damp cloth and allow to dry completely. 	<ul style="list-style-type: none"> • To prevent soiling from becoming 'baked on' and stubborn, we recommend removing any easy-to-reach spills, food or grease stains from the enamelled surfaces after each use. • To make wiping out the oven easier you may remove and the oven door. See the following pages for instructions. • To make cleaning the oven ceiling easier, the grill element can be lowered. See following pages for instructions.

WHAT?	HOW?	IMPORTANT!
Grill tray Grill rack Side racks Oven shelves Baking tray	<ul style="list-style-type: none"> ● Clean with a solution of mild detergent and hot water. ● Pre-soak stubborn burnt-on stains in a solution of dishwasher powder and hot water. ● Except for the baking tray these parts are also dishwasher safe. 	
Oven seal	Clean with a solution of mild detergent and hot water	
Drip channel/ Steam generator	Use a sponge to soak up any moisture in the drip channel and steam generator, then wipe dry.	
Catalytic panels	In the back of the cavity. Catalytic panels has the function of oxidation self-cleaning.	

Removing the side racks

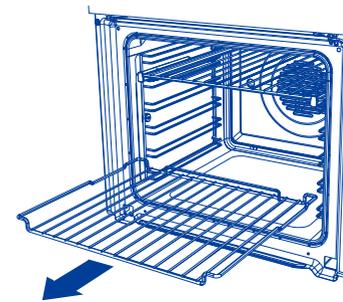
IMPORTANT!

Always turn off the oven at the wall first. Ensure the oven has cooled down completely before starting.

Remove all shelves:

Slide out all shelves and remove.

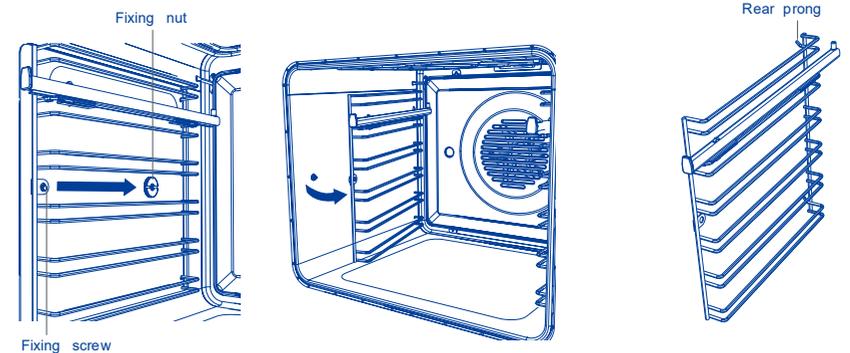
For easier access we recommend removing the oven door. See 'Removing and refitting the oven door.'



Remove both side racks:

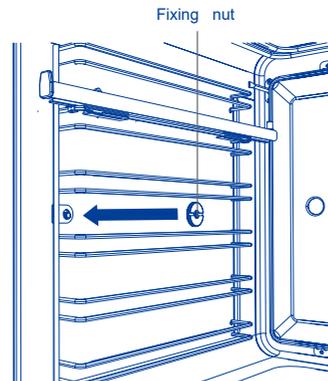
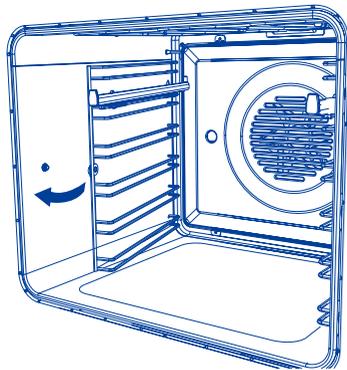
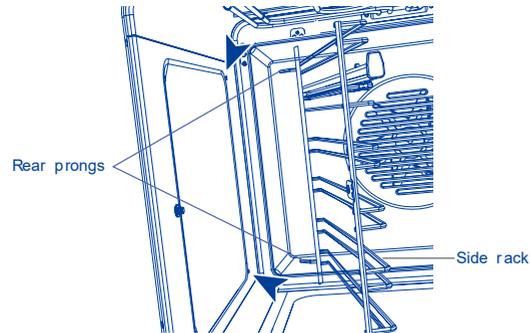
Unscrew and remove the fixing nut at the front of the side rack. Use a coin to loosen the screw if necessary.

1. Pull the side rack toward the center of the oven until the front tab is clear of the fixing screw.
2. Slide the side rack forward until the rear prongs are clear of the holes.



Replace the side rack:

1. Slide the rear prongs of the side rack into the holes at the rear of the oven.
2. Fit the side rack front tab over the fixing screw.
3. Replace the fixing nut. You may use a coin to tighten the nut.



Removing and refitting the sliding shelf supports (purchased separately)

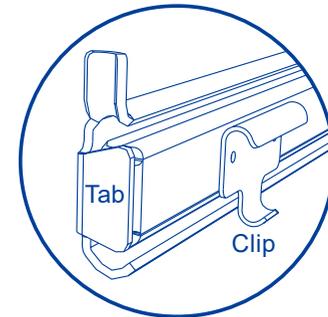
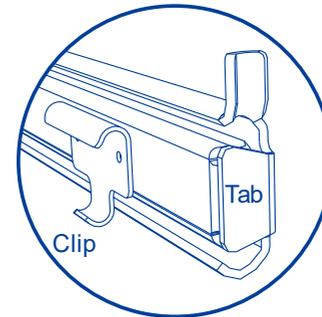
IMPORTANT!

Compact ovens only:

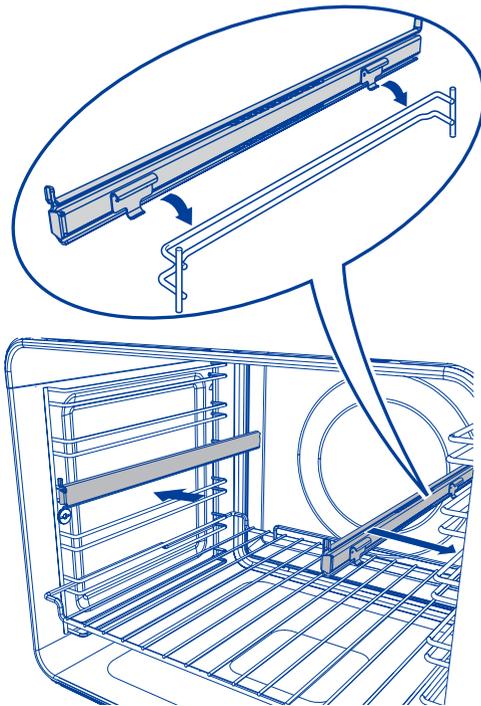
The sliding shelf supports cannot be used on shelf positions 3 and 4.

To fit

1. Ensure the slides are the correct way around (the front of the slide has the triangular shaped tab as shown).
2. Fit the top of the clips over the side rack, the front clip should be fitted as close to the front of the side rack as possible. Make sure the rear clip has engaged.
3. Rotate the slide down and 'click' the bottom of the clips into place.



To remove
Grasp the slide and rotate the bottom up to release the clips and remove.

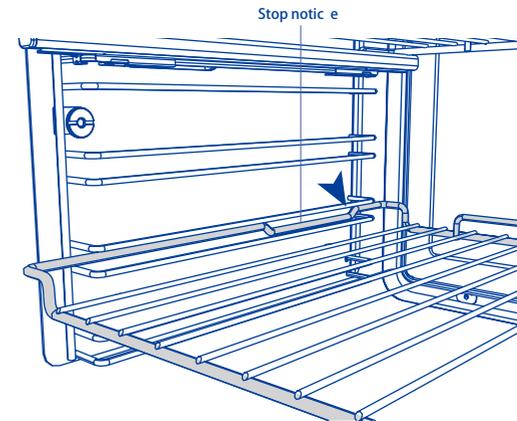


When refitting the sliding shelf supports, make sure that you fit:

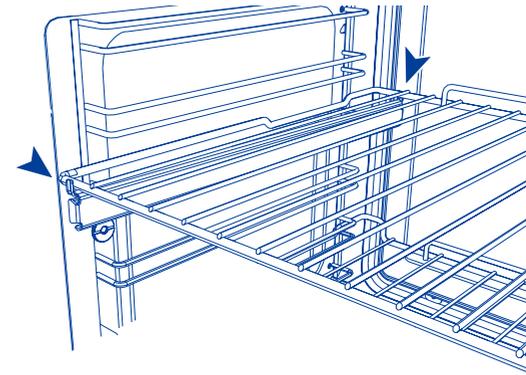
- ▶ the side racks first
- ▶ the slides to the top wire of a shelf position (shelf positions 1 & 2 only in compact ovens)
- ▶ both sides of each pair of slides

Refit the oven trays and grill pan

- ▶ Slide in the shelves you need, making sure that:
- ▶ They slide between the two wires of a shelf position (unless a sliding shelf support is being used)
- ▶ The stop notices point down
- ▶ The guard rail is to the rear.



Refitting the shelf between two wires



Refitting the shelf onto a sliding shelf support

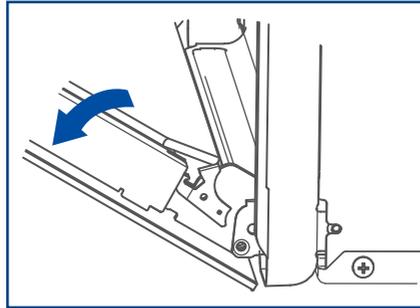
Removing and refitting the oven door.

IMPORTANT!

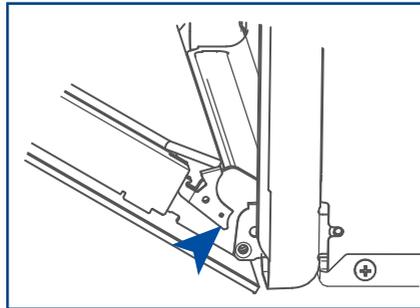
Take care, the oven door is heavy.

To remove the door:

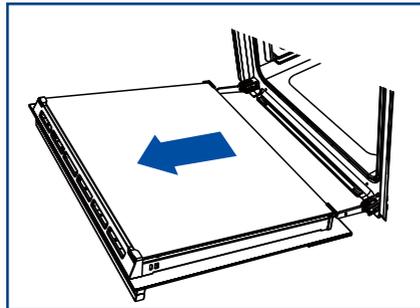
1. Open the door fully.
Locate the two small metal locking levers on both door hinges either side.



2. Push each locking lever up fully to release the door from the hinge.

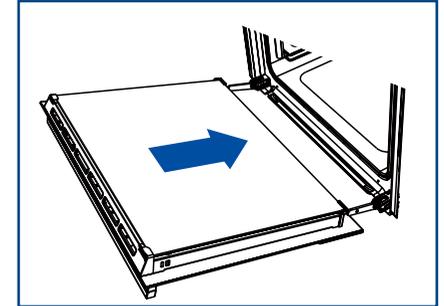


3. Holding the door on both sides, carefully pull the door out and away from the hinges.

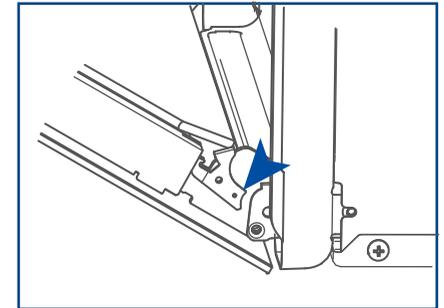


To refit the door:

1. Holding the door on both sides, line up the holes in the base of the door with the hinges and slide the door on.



2. Once the door is fully located on the hinges, push each locking lever down fully to lock the door onto the hinge.



3. IMPORTANT!

Ensure the levers are both fully locked before trying to shut the door.

Removing the door glass panes for cleaning

IMPORTANT!

Always turn off the oven at the wall before lowering the upper element. Make sure the oven has cooled down completely before starting.

- ▶ Make sure you follow the precautions and instructions below very carefully. Replacing the glass panes and the door incorrectly may result in damage to the oven and may void your warranty.
- ▶ Take care, the oven door is heavy (12 kg). If you have any doubts, do not attempt to remove the door.
- ▶ Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.
- ▶ Take extreme care when handling the glass panes. Avoid the corners and edges of the glass bumping against any surface. This may result in the glass shattering.
- ▶ Don't use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the glass surfaces. These scratch the glass and may damage its special coating, which in turn could result in the glass cracking or shattering.
- ▶ If you notice any sign of damage on any of the glass panes (such as chipping or cracks), do not use the oven. Call your Authorised Repairer or Customer Care.

- ▶ Make sure you replace all the glass panes correctly. Do not use the oven without all glass panes correctly in place.
- ▶ If the glass panes feel difficult to remove or replace, do not force them. Call your Authorised Repairer or Customer Care for help.

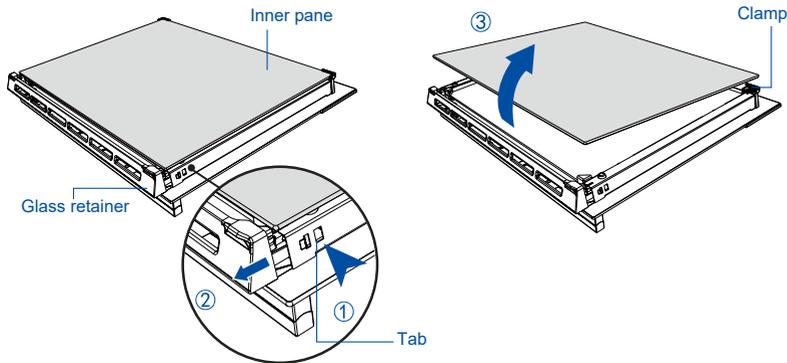
Note: service visits providing assistance with using or maintaining the oven are not covered by your warranty.

We recommend removing the door to make cleaning the glass easier. See 'Removing and refitting the oven door' for instructions. Once the door is removed, lay it down on a soft, clean, flat surface

Make sure you follow the precautions and instructions below very carefully. Replacing the glass panes and the door incorrectly may result in damage to the oven and may void your warranty.

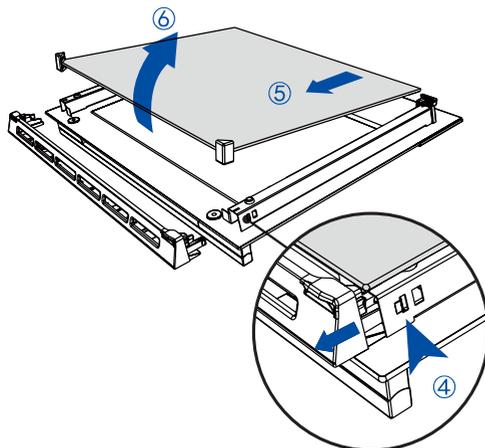
To remove the inner pane

1. Touch the glass retainer tabs in on both sides of the door.
2. Pull the glass retainer up until the tabs relocate in the topmost hole.
3. Holding the top of the inner pane, gently pull the pane toward the top of the door until the pane is clear of the clamp at the bottom of the door and lift out. Do not angle the pane too much as you may damage the glass.



To remove the middle pane

4. Touch the glass retainer tabs in on both sides of the door again. The glass retainer can then be pulled off completely.
5. Gently pull the middle pane toward the top of the door until the pane is clear of the clamp at the bottom of the door.
6. Lift the pane out. The rubber stoppers at the top of the pane remain attached to the glass pane.



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After cleaning replace the door glass panes.

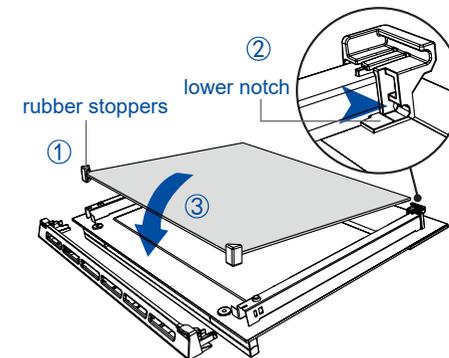
When replacing the glass panes make sure that

- ▶ you replace the inner pane correctly as shown. The pane must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly
- ▶ you take extra care not to bump the edges of the glass against any object or surface you do not force any of the panes into place. If you are experiencing difficulties replacing the panes, remove them and start the process again from the beginning. If this still does not help, call Customer Care.

Replace the middle pane

Ensure the pane is the right way up (the warning should be readable at the bottom of the door)

1. Ensure the rubber stoppers are still attached at the top to the pane.
2. Slot the bottom of the pane into the lower notch at the bottom of the door.
3. Lower the pane into the door, the rubber stoppers rest on the outer pane of glass.



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Replace the inner pane

Ensure the pane is the right way up

(ie the logo should be readable at the bottom of the door)

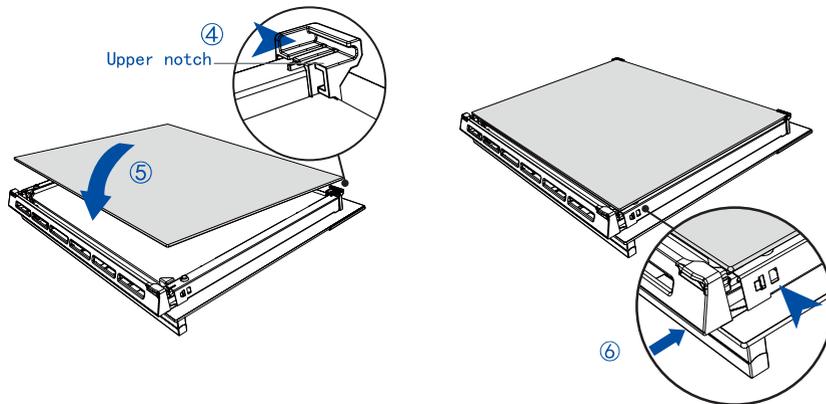
4. Slide the pane into the notch at the bottom of the door.

5. Lower the pane onto the clamp at the top of the door.

6. Slide the glass retainers back into place and ensure they are clipped securely in place.

IMPORTANT!

Make sure the glass retainers are correctly and firmly in place and the glass pane is secure .



Replacing the oven light bulbs

Note: Oven bulb replacement is not covered by your warranty.

The light is located in the ceiling of the oven, center front.

Some models use G9 halogen bulbs with the specifications 220-240V, 50Hz and 25W.

Always hold the replacement bulb in a soft cloth. Touching the bulb will reduce its lifespan.

Changing the bulb

Let the oven cavity and grill element cool down before changing the bulb.

IMPORTANT!

Turn the oven off at the wall before continuing.

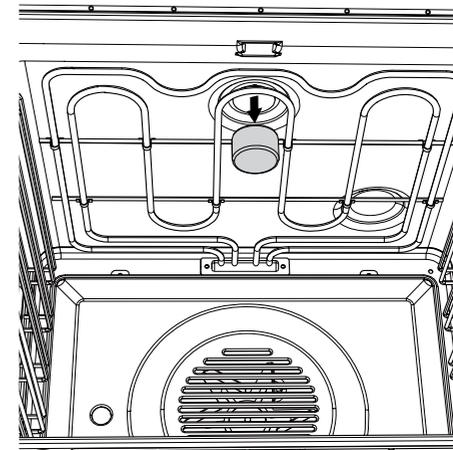
2. Turning anti-clockwise unscrew the glass cover.

3. Carefully pull out the faulty halogen bulb.

4. Carefully pull in the new light bulb.

5. Turning clockwise screw the glass cover.

6. Turn the oven back on and set the clock (see 'First use' for instructions).



TROUBLE SHOOTING

Troubleshooting chart

If there is a problem, check the chart below to see if you can fix it. If the problem cannot be fixed or persists, call your Authorised Repairer or Customer Care.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
General		
The oven does not work.	No power.	Check that the mains power supply (wall switch) is turned on, the fuse has not tripped and there is no power outage in your area.
The oven does not work but the display is lit.	The oven is set for automatic cooking.	See 'Automatic cooking' for instructions.
The lights do not come on when I open the oven door.	The oven light bulb(s) have blown.	Replace the light bulb(s). See 'Care and cleaning' for instructions.
	The door is not correctly fitted. The oven is in Sabbath setting and the 'Light off' option has been saved.	See 'Care and cleaning' for instructions on fitting the door correctly. To quit Sabbath setting, touch and hold the cancel button. See 'User preference settings' for instructions on changing the 'Light off' option.
The oven is not heating.	The door is not properly closed or it is opened too frequently during cooking.	The heating elements are disabled while the door is open. Make sure the door is properly closed and avoid opening it frequently during cooking.
A glass pane in the oven door has cracked, chipped, or shattered.	Incorrect cleaning or the edge of the glass hitting against something.	You must NOT use the oven. Call your Authorised Repairer or Customer Care.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
General		
I can feel hot air blowing out of the vents after I have turned the oven off.	This is normal.	For safety reasons the cooling fans will continue to run even when you have turned the oven off. The fans will switch off automatically when the oven has cooled.
The oven fan comes on when I select a function that does not use a fan (eg bake or classic bake)	This is normal. The fan comes on while the oven is preheating. It may turn off when the oven has reached the set temperature.	Wait until a long tone sounds and the all the heating indicators are lit: the oven will then be ready to use.
The oven is heating but the display is dark.	The oven is set to 'Display off' option. The oven is in Sabbath setting.	To quit the 'Display off' option, touch and hold the ON/OFF button  until the display shows the time of day. To quit Sabbath setting, touch and hold the ON/OFF button  until the display shows the time of day
The oven cancels automatic cooking when I try to adjust the clock setting.	The oven was set for automatic cooking when you were trying to adjust the clock setting.	You can only adjust the clock setting while the oven is not set for automatic cooking.
No steam is produced when I used steam related function.	The steam generator is empty.	Filling the steam generator with drinking water.
	The steam generator needs descaling.	Descaling the steam generator.
	A steam function have not been selected.	Using steam functions, or select steam functions again and restart.

ALERT CODES

If there is a problem, the oven will:

- ▶ automatically suspend all oven functions
- ▶ beep five times
- ▶ display an alert code.

IMPORTANT!

Do not turn off the mains power supply to the oven (wall switch) if you get an alert code, unless the instructions in the chart following specifically instruct you to. There are cooling fans within the oven which are needed to cool the oven's components. Turning off the power while the oven is too hot may damage the oven and its surrounding cabinetry.

What to do if an alert code is displayed

1. If the beeping hasn't stopped already, touch any button to stop it.
2. Make a note of the alert code displayed. You may need this information.
3. Check the chart following to see if you can fix the problem yourself and follow the instructions.
4. If you can fix the problem and the alert code does not reappear, you can keep using your oven.

OR

If you can't fix the problem yourself or the alert code reappears and the problem persists: wait until the cooling fans have stopped and the oven has completely cooled down, then turn the power to the oven off at the wall and call your Authorised Repairer or Customer Care with the alert code information.

ALERT CODE	POSSIBLE CAUSES	WHAT TO DO
Er+number	Technical fault.	<ol style="list-style-type: none">1. Note down the alert code.2. Wait until the cooling fans have stopped and the oven has completely cooled down.3. Turn the power to the oven off at the wall.4. Call your Authorised Repairer or Customer Care with the alert code information.

WARRANTY AND SERVICE

Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

1. Your product is correctly installed.
2. You are familiar with its normal operation.

If after checking these points you still need assistance or parts, please refer to