

Calmbee



BUILT-IN ELECTRIC OVEN

EB-67ERC15

How to keep Your Oven in Shape

This appliance is for household use only, don't use it outdoors!

Important: Before cleaning your oven, or performing maintenance, disconnect it from the power supply.

To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

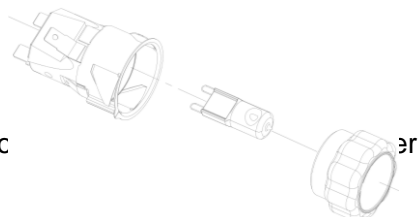
- ◎ **Do not use steam equipment to clean the appliance.**
- ◎ To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid or sprinkle water to clean the appliance!
- ◎ Don't clean the appliance when it still hot! The inside and external surface of the oven should preferably be cleaned by damp cloth when it is cooled down.
- ◎ Wash all accessories in hot sudsy water or in a dishwasher, wipe dry with a paper or cloth towel.
- ◎ If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- ◎ There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact your nearest After-sales Service Centre. We recommend you avoid using the oven until it has been repaired.
- ◎ Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- ◎ Clear the glass door using damp cloth and dry it with a soft cloth..

Replacing the Lamp in the Oven

- ◎ Cut off the supply of power to the oven by turning off the omni-polar switch connecting it to the mains, or by removing the plug if it is accessible; Avoids appearing the electric shock;
- ◎ Unscrew the glass cover attached to the lamp holder;
- ◎ Unscrew the lamp and replace it with another high-temperature lamp (300°C) with the following characteristics:

- Voltage: AC220V-240V
- Wattage: 25W
- Socket: G9

- ◎ Remount the glass cover and reconnect the power supply.



WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Warning: Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner, return appliance to the nearest Authorized Service Center for examination. Repair, or adjustment!

The following maintenance should be by Authorized Service Center or similarly qualified persons in order to avoid a hazard!

Cleaning the oven door

To make it easier to clean the inside of your oven, the oven door can be removed, by proceeding as follows (Fig. 1-2):

- Open the door completely and lift the 2 levers “B” (Fig.1);
- Now, shutting the door slightly, you can lift it out by pulling out the hooks “A” as shown in figure 2.

To reassemble the door:

- With the door in a vertical position, insert the two hooks “A” into the slots;
- Ensure that seat “D” is hooked perfectly onto the edge of the slot (move the oven door backwards and forward slightly);
- Keep the oven door open fully, unhook the 2 levers “B” downwards and then shut the door again.

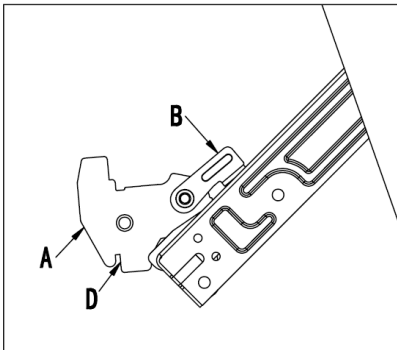


Fig. 1

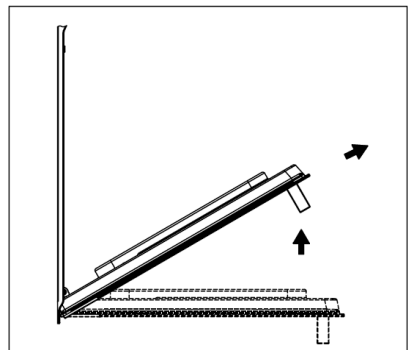


Fig. 2



This product must not be disposed together with the domestic waste. This product has to be disposed at an authorized place for recycling of electrical and electronic appliances.

By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way.

INDICATOR LIGHTS

The indicator lights situated above the control panel go on and off when the heating elements are inserted or removed. During the thermostatic functioning of the oven, the neon light remains on until the pre-chosen temperature is reached and when it goes out, this is a sign that the temperature has been reached. When the oven cools, the thermostat determines the re-insertion of the heating elements with consequent re-lighting of the indicator lights. In models the internal oven light, which is always on when any function is in operation, is considered as an operation, is considered as an operating warning light.

INSTALLING THE APPLIANCE

IMPORTANT: Unplug your oven before performing installation or maintenance!

Installation should be carried out according to the instructions by a professionally qualified person.

The manufacturer declines all responsibility for any damage to persons, animals or things due to a wrong installation.

Fitting the appliance

- Fit the appliance into its surround (beneath a work-top or above another appliance) by inserting screws and plastic covers into the 2 holes that can be seen in the frame of the oven when the door is open. (Fig. 3).
- For the most efficient air circulation, the oven should be fitted according to the dimensions shown in fig. 6-7 of page 7.
- The rear panel of the cabinet must be removed so that air can circulate freely. The panel to which the oven is fitted should have a gap of at least 70 mm at the rear (Fig. 4-5).

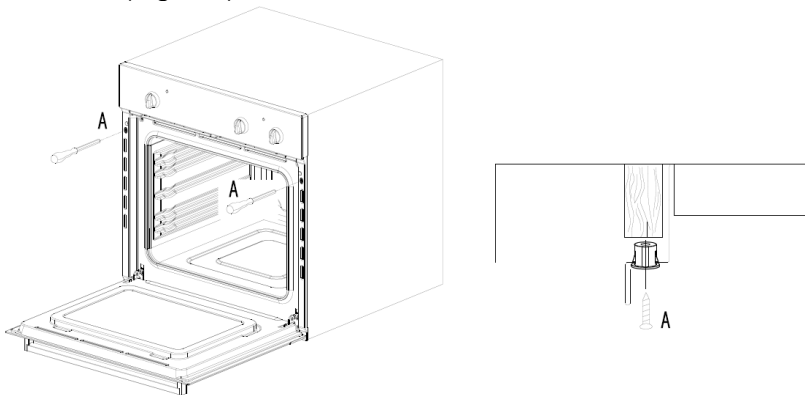


Fig.3

NB: where ovens are to be matched with hobs, it is essential to follow the instructions contained in the booklet supplied with the other appliance.

IMPOTANT

- During use the appliance becomes hot, Care should be taken to avoid touching heating elements inside the oven.
- Accessible parts may become hot during use. Yong children should be kept away.
- 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.

For a built-in oven to work well the cabinet must be of the right type. The panels of the adjoining furniture should be heat resistant. Particularly when the adjoining furniture is made of veneered wood, the adhesives should be able to withstand a temperature of 120°C. Plastic materials or adhesive which cannot withstand this temperature will become deformed or unstuck.

To comply with safety regulations, once the appliance has been fitted it should not be possible to make contact with the electrical parts. All parts which offer protection should be fixed in such a way that they cannot be removed without the use of a tool.

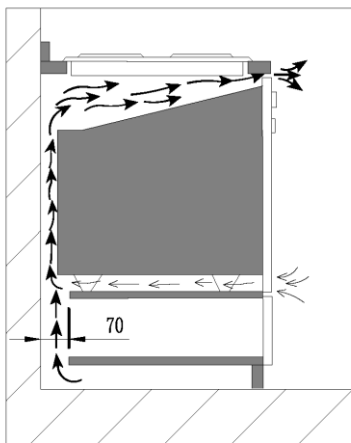


Fig.4

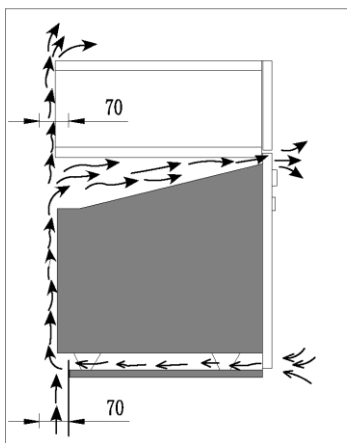


Fig.5

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

CONNECTION TO THE MAINS SUPPLY

THE APPLIANCE MUST BE CONNECTED ACCORDANCE WITH THE RULES CURRENTLY. IT CAN ONLY BE HANDLED BY AN AUTHORIZED ELECTRICAL INSTALLER IF IN FORCE.

WARNING: THIS APPLIANCE MUST BE EARTHED

- Check that the power rating of the mains supply and of the sockets are suitable for the maximum power of the appliance as indicated on the specification plate.
- plug should be accessible after installation. Fit the plug into a socket fitted with a third contact which corresponds with the earth connection. This should be properly connected.
- If the appliance just fitted with supply leads but does not come already fitted with a plug, then permanently connect to fixed wiring as follow:
 - The “yellow/green” earth wire, which must be connected to terminal, has to be about 10mm longer than the other wires; the “blue” neutral wire has to be connected to the terminal marked with letter N.
 - “Black, brown, red” live wires have to be connected to terminal L. Mains connection can also be made by fitting a double pole switch with a minimum gap between the contacts of 3mm, proportionate to the load and complying with the regulations in force.

The yellow/green earth wire should not be controlled by the switch.

The plug or a double pole switch used for mains supply connection should be easy to get at, once the appliance is in position.

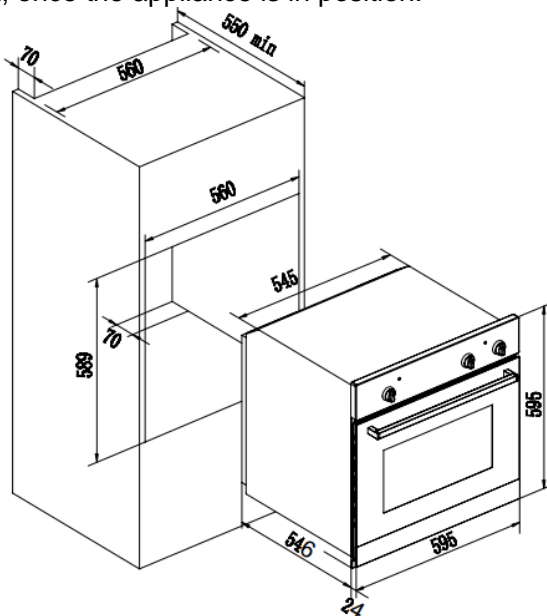


Fig.6

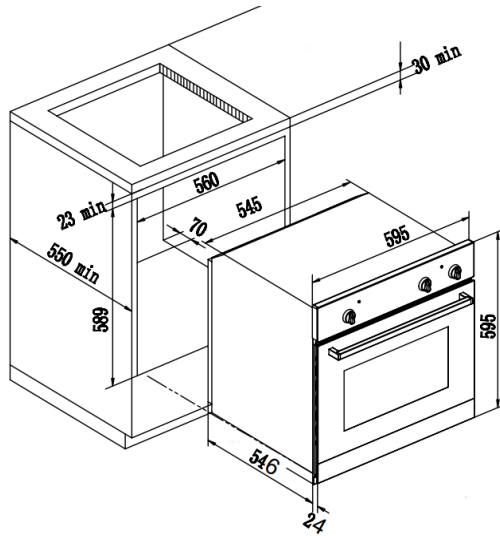


Fig.7

IMPORTANT :

position the mains supply cable so that it is never subjected to a temperature which is more than 50°C above ambient temperature.

- The electrical safety of the appliance only be guaranteed when it has been correctly connected to an efficient earthed power supply, as laid down in the regulations for electrical safety.
- The manufacturer cannot be held responsible for any damage to persons or objects due to lack of an earth connection.

Electrical connection

Ovens equipped with a three-power supply cable are designed to operate with alternating current at the voltage and frequency indicated on the data plate located on the appliance (see below).

Fitting the power supply cable

1. Open the terminal board by inserting a screwdriver into the side tabs of the cover. Use the screwdriver as a lever by pushing it down to open the cover (Fig.8).
2. Install the power supply cable by loosening the cable clamp screw and the three wire contact screws LNConnect the wires to the corresponding terminals: the Blue wire to the terminal marked (N), the Brown wire to the terminal marked (L) and the Yellow/Green wire to the terminal marked (Fig.8).
3. Secure the cable by fastening the clamp screw.
4. Close the cover of the terminal board.

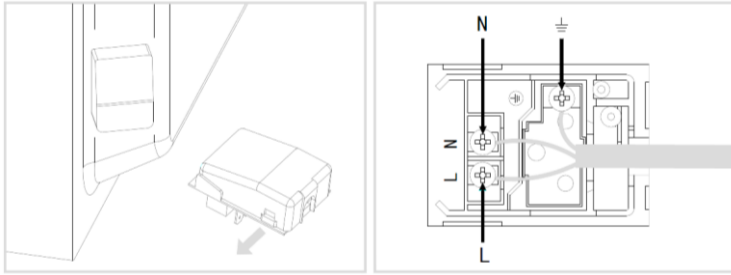


Fig.8

Connecting the electricity supply cable to the mains

1. Cable must be connected to power supply cable through power switch.
2. Rated current of power switch must be higher than 16A.
3. Ambient temperature of power supply cable cannot exceed 50 degrees.
4. Once oven is installed, power switch should be cut off easily.
5. The cable must not be bent or compressed.
6. The cable must be checked regularly and replaced by authorised technicians only (see Assistance).

The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

Safety Is A Good Habit To Get Into

- ⊙ This appliance is designed for non-professional, household use and its functions must not be changed.
- ⊙ The electrical system of this appliance may be used safely only when it is correctly connected to an efficient earthing system in compliance with the safety standards currently in effect.
- ⊙ The manufacturer will not be held liable for any damages that might arise out of incorrect installation or improper, incorrect or unreasonable use of the appliance.

The following items are potentially dangerous, and, therefore, appropriate measures must be taken to prevent children and the disabled from coming into contact with them:

- Controls and the appliance in general;
- Packaging (bags, polystyrene, nails, etc.);
- The appliance immediately after use of the oven or grill due to the heat generated;
- The appliance when no longer in use (potentially dangerous parts must be made safe).

Avoid the following:

- Touching the appliance with wet parts of the body;
- Using the appliance when barefoot;
- Pulling on the appliance or the supply cord to unplug it from the electrical outlet;
- Obstructing the ventilation or heat dissipation slots;
- Allowing power supply cords for small appliances to come into contact with the hot parts of the appliance;
- Exposing the appliance to atmospheric agents (rain, sun);
- Using the oven for storage purposes;
- Using flammable liquids near the appliance;
- Using adaptors, multiple sockets and/or extension cords;
- Attempting to install or repair the appliance without the assistance of qualified personnel.

WARNING- Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away

During use the appliance becomes hot, Care should be taken to avoid touching heating elements inside the oven.

Qualified personnel must be contacted in the following cases:

- Installation (following the manufacture's instructions);
- When in doubt about operating the appliance;
- Replacing the electrical outlet when it is not compatible with the plug for the appliance.

Service Centres authorized by the manufacturer must be contacted in the following cases:

- If in doubt about the soundness of the appliance after removing it from the packaging;
- If the power supply cord has been damaged or needs to be replaced;
- If the appliance breaks down or functions poorly; ask for original spare parts.

It is a good idea to do the following:

- Only use the appliance to cook food, nothing else;
- Check the soundness of the appliance after it has been unpacked;
- Disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance;
- When the appliance is not used for an extended period of time, cut off the supply of power and close the gas cock (it present);
- Use cooking gloves to place cookware in the oven or when removing it;
- Always grasp the oven door in the centre because the ends may be hot due to the escape of hot air;
- Make sure that the control knobs are on the "o" setting when the appliance is not in use;

- Cut the power supply chord after disconnecting it from the mains when you decide not to use the appliance any longer.

The manufacturer may not be held responsible for any damage due to: incorrect installation, improper, incorrect and irrational use.

During operation, the oven glass door and adjacent parts of the appliance become hot. Make sure, therefore, that children do not touch the appliance.

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

Children less than 8 years of age shall be kept away 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 use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Children should be supervised to ensure that they do not play with the appliance.

For greater safety, an additional child-safety device is available from our Head Office and our Authorised Service Centres (see enclosed list). When ordering this, please give the code: BAB-followed by the appliance model. The model is stamped on the plate which is visible on the front part of the oven upon opening the door.

Disassembling/assembling the oven door

Oven structure

The Open space oven has a capacity of 56 litres and offers users the option of cooking on 4 shelves at the same time or cooking large quantities which would not necessarily be possible in a traditional oven.

! The first time you use your appliance , heat the empty oven with its door closed at its maximum temperature for at least half an hour . Make sure that the room is well ventilated before switching the oven off and opening the oven door .The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.

!Never put objects directly on the bottom of the oven ; this will prevent the enamel coating from being damaged.

! Always place cookware on the rack (s) provided.

! We suggest not opening the door when cooking foodstuffs which require leavening , so as to not compromise cooking results.

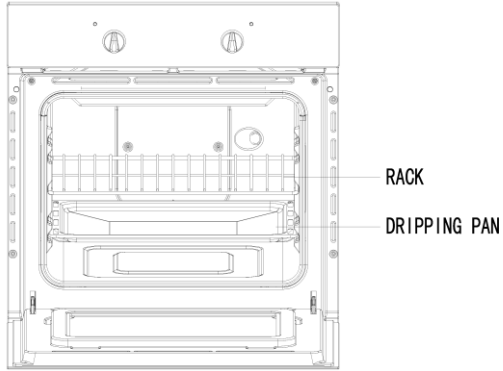


Fig.9

INSTRUCTIONS FOR USE:

CONTROL PANEL AND DISPLAY

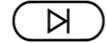
Display Screen

Power ON/OFF Button

Light ON/OFF



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OPERATION

POWER BUTTON: 

To turn the display screen On and Off.

NOTE:

Turning Off will take you to the standby screen.

LIGHT BUTTON: 

Press the light button on the control panel to switch the internal oven lights on and off.

NOTE:

The light will turn itself off after 10 minutes of inactivity.

BACK BUTTON: 

Press to return to the previous screen on the display.


Press to cancel cooking.

Press and hold for 3 seconds to activate/deactivate Child Safety Lock.

NOTE:

Use this sensor control to open the door automatically. To close it, press against the door frame with your hand or with a suitable pot holder or oven glove until the door shuts.

START/PAUSE BUTTON: 

After turning the oven on, select your desired cooking programme and duration and press  to start cooking.

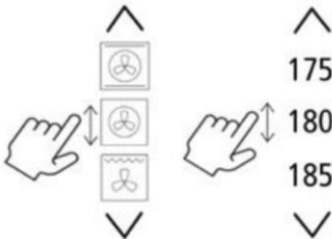
Press  while the oven is in operation to pause cooking.



NOTE:

Pause feature only available during Single Stage Cooking, multi-stage cooking cannot be paused.


NAVIGATING THE TOUCH CONTROL DISPLAY:

To adjust Times, Dates, Temperatures and Functions etc., press the up and down arrow controls or scroll by pressing and dragging up and down.



TIP: When adjusting temperatures and times, press and press and hold  or  to scroll quickly.

USING FOR THE FIRST TIME

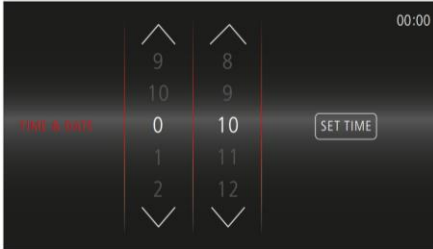
1. Press  to turn the appliance on.

When turning the appliance on for the first time you will be asked to set the date and time

NOTE:

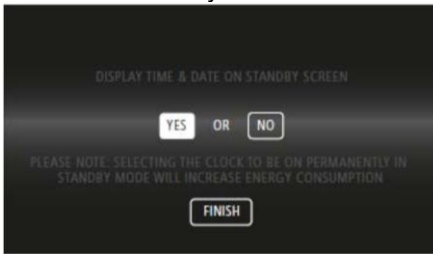
All other menu items cannot be selected at this point.

2. Adjust the Time before pressing 



3. Adjust the Date before pressing 

4. Select whether you want the Time and Date to display on the Standby Screen.



PLEASE NOTE:



Selecting to have the clock on permanently in standby mode will increase Energy consumption.

If **Yes** is selected, the default clock display will be analogue mode. This can be changed later in the **Settings Menu**.

5. To complete setup, press 

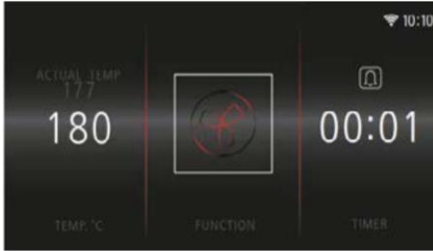
QUICKSTART GUIDE

To quickly start cooking without setting a timer and cooking stage or saving to favourites, proceed as follows:

1. Press  to turn the appliance on. The home screen will appear. The oven is automatically set to Fan Heat Function at 180°C. To start cooking press 



The timer will count up from 00:00.





NOTE:

If you press the timer to set a Cooking Duration, the timer will count down from the new set time.

SETTING COOKING STAGES AND SAVING TO FAVOURITES

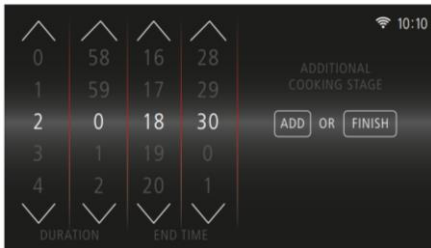
ONE COOKING STAGE:

1. Press  to turn the appliance on.
2. Select desired Function, Temperature, Boost (if required).

Then press 



3. Select a Cooking Duration and End Time.

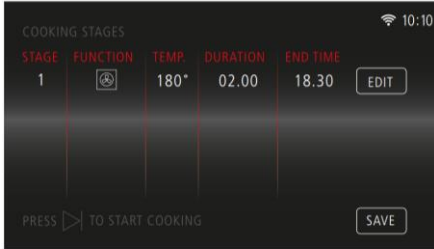


NOTE:

Cooking duration is shown in hours and minutes 'hr:mins'.
End Time will automatically adjust once Duration is set.

If only one cooking stage is required press **FINISH**.

4. Review selection, press **EDIT** to change selection. Press **▶** to begin cooking. without saving or press **SAVE** to store in your favourite's menu.



5. If saving to favourites, name your selection and press **↩**. If required, press **EDIT** to amend your selection name, or press **SAVE** to store in your favourites.



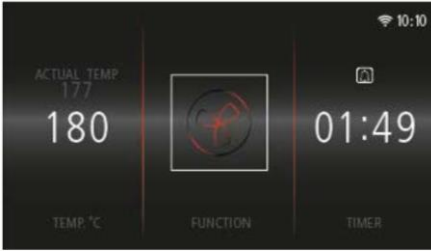
NOTE:

Selection names are limited to 14 characters.

6. Press **▶** to begin cooking.



7. Cooking will begin and the main cooking screen will display.




8. When cooking has completed. **'COOKING FINISHED'** will appear.



If a timer has been set, turn off the end of cooking alarm by pressing either




Pressing the  button will cancel the alarm and turn the light on.

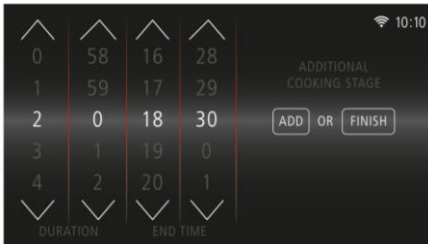
MULTI-STAGE COOKING

1. Press  to turn the appliance on.
2. Select desired Function, Temperature, Boost (if required).


Then press .



3. Select a Cooking Duration. To add additional cooking stages press .



4. Select desired Function, Temperature, Boost (if required).

Then press 





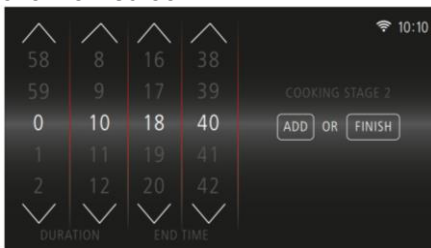
NOTE:



If is pressed before a 2nd stage timer has been selected, **'PLEASE SELECT COOKING TIME'** message will appear.


Select a cooking Duration and/or End Time to continue

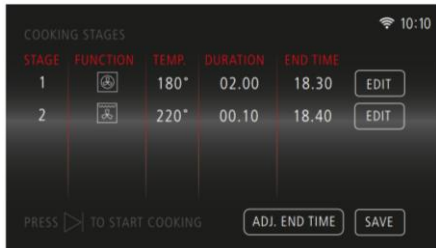


5. Select 2nd cooking stage Duration. Further Cooking Stages (maximum of 4 in total) can be added by repeating the process . Press  to go to overview screen.

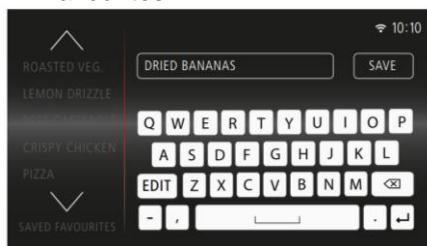


6. Review selection, press  to change selection. Press to begin cooking without saving or press  to store in the favourite's menu.

NOTE: If you press **EDIT** on multi-stage cooking, the timer will reset. Press  to reset time before proceeding.




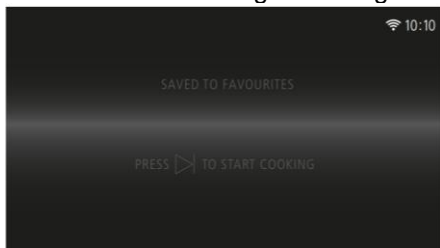
7. Name your selection, press  and then press **SAVE** to store to favourites.



NOTE:

Selection names are limited to 14 characters.

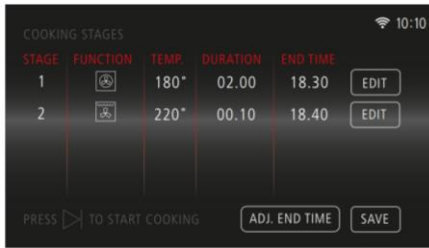
8. Press  to begin cooking



8. Cooking will begin and the main cooking screen will display.

EDITING STAGES BEFORE COOKING

1. To Edit a cooking stage before cooking has begun, press **EDIT** next to the relevant stage on the Cooking Review screen.



2. The Cooking Selection Screen will appear for the chosen cooking stage.

Make the necessary amends and then press to continue.



NOTE:

When multi-stage cooking, pressing will reset the timer for that cooking stage.

If is pressed before a timer has been selected, **'PLEASE SELECT COOKING TIME'** message will appear.

Press , select a cooking duration and/or End Time to continue.



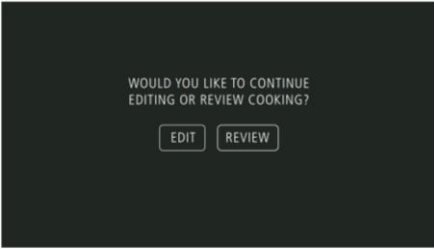
If you no longer want to Edit the selected cooking stage press

the button.

'WOULD YOU LIKE TO CONTINUE EDITING OR REVIEW COOKING' message with appear.

Press to return to the cooking review screen.


Press to continue editing.

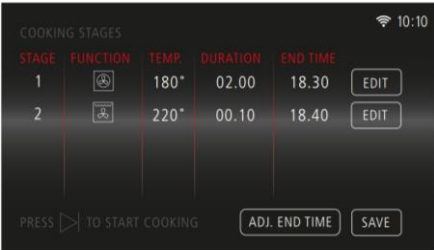


NOTE:

Please refer to bottom of page 38 for more information on Adjusting the End Time before cooking.

CANCELLING STAGES BEFORE COOKING

To Cancel your cooking stage(s) before cooking has begun, press the  button when in the Cooking Review screen. The Homescreen will appear and any previous cooking stage(s) will have been cancelled.



NOTE:

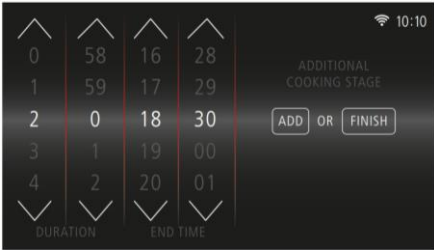
During multi-stage cooking, all cooking stages will be cancelled.


AUTOMATIC COOKING

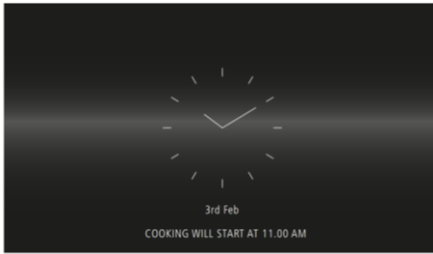
After selecting a Cooking Duration, you can adjust the End Time so that your cooking automatically starts later in the day.

Oven Start Time = End Time – Duration

For example: If you select a Duration of 2 hours and an End Time of 6:30pm, your cooking Start Time will be 4:30pm.



After selecting desired cooking Duration and End Time, press  to begin cooking. The standby screen will appear with '**COOKING WILL START AT...**' message.



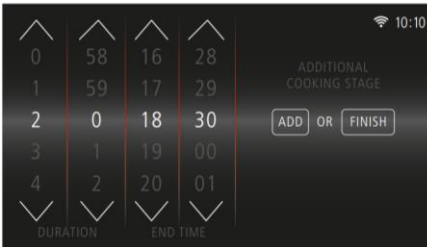
At the Start Time, the oven will automatically turn on and begin cooking.

NOTE:

To set automatic cooking for multi-stage cooking, do not adjust the end times in the timer section. Use the **ADJ. END TIME** button in the review screen, as this will edit the end time of all cooking stages.

END TIME ERROR

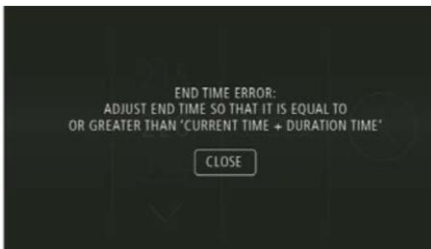
If an End Time is selected that is sooner than the **'Current Time + Duration Time'**, an Error message will display.




For example: If the current time is 10:10am, you select a Duration of 2 hours and an End Time 12:00pm, the Error message will appear

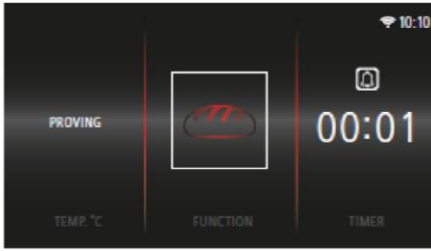
I.E. $10:10 + 02:00 = 12:10$

Adjust the end time accordingly, so **'IT IS EQUAL TO OR GREATER THAN THE CURRENT TIME + DURATION TIME'** to proceed.



AUTO-TIME

If no Timer is set, when you press  to begin cooking, the Timer will count up from 00:00, so you can see how long you have been cooking.



ADJUSTING COOKING TEMPERATURE AND TIMER DURING COOKING

It is simple to make adjustments to the Cooking Temperature and Timer from the main cooking screen.

ADJUST TEMPERATURE

Touch the Temperature ('180') to adjust. The left column appears as shown to allow adjustment.



Once the new temperature is selected, wait 3 seconds for it to confirm. Once confirmed it will return to the normal cooking screen and display the new temperature.



ADJUST TIMER

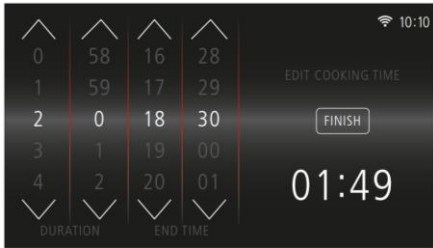
Touch the Timer Display ('01:49') to amend cooking time.




The Time Adjustment screen will appear.

Use controls to adjust the Duration and End Time, then press to return to

Main Cooking Screen.



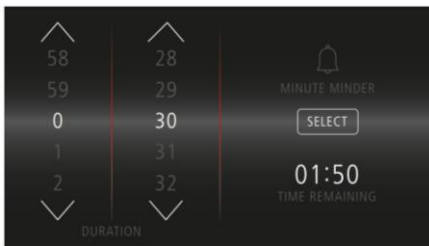
SETTING THE MINUTE MINDER


Pressing  on the main cooking screen takes you to the Minute Minder screen. Here you can set an alarm separate to the timer, to sound after a pre-set duration.



Use the controls to set the Minute Minder for your desired duration, then press




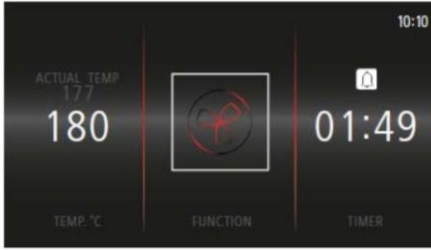


If no adjustments are made, the main cooking screen will display after 3 seconds. The Minute Minder Symbol will now appear white. Press  the Minute Minder symbol again to view the time remaining before the audible alarm sounds.

NOTE:

To cancel the Minute Minder, press , reduce the Duration to 00:00, then press .

When the alarm sounds, the Minute Minder symbol will flash. To turn the alarm off, press .

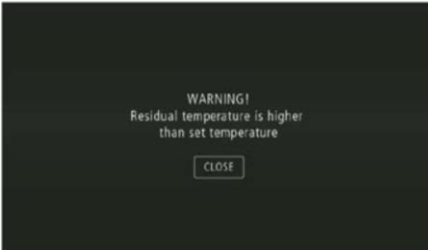


RESIDUAL HEAT

When cooking has completed, the oven's **RESIDUAL HEAT** will display on the Standby screen.



If you decide to make a new cooking selection and the Residual Temperature is greater than the Set Temperature, **'WARNING! Residual temperature is higher than set temperature'** message will appear.



Press **CLOSE** to remove the warning and proceed with cooking. You will still be able to proceed with your chosen temperature, this is just to warn you that the high residual temperature may effect your cooking results.

CHILD SAFETY LOCK

To activate the Child Safety Lock, press and hold the **↵/A** button for 3 seconds.


COOKING: When the Child Safety Lock is turned ON during cooking, both the touch screen display and control panel (ON/OFF, LIGHT, BACK, START/PAUSE buttons) will be disabled.

NOT COOKING: When the Child Safety Lock is turned ON when you are not cooking, only the control panel (ON/OFF, LIGHT, BACK, START/PAUSE buttons)

will be disabled


When the lock is activated the symbol  will appear in the top left corner of the display screen.

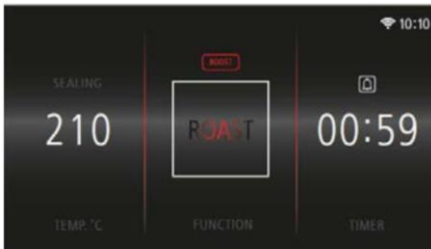


To deactivate, press and hold the  button for 3 seconds.

BOOST

If Boost is available, you can select this option to heat up the oven faster.

When activated, the  symbol will appear above the function symbol on the cooking overview screen.



Boost will stop when the oven reaches the required temperature.

NOTE:


Only available on certain functions (see 'OVEN FUNCTIONS')

FAVOURITES

› To view your saved favourites, press  on the Function Selection Screen.



› Choose from your favourites:

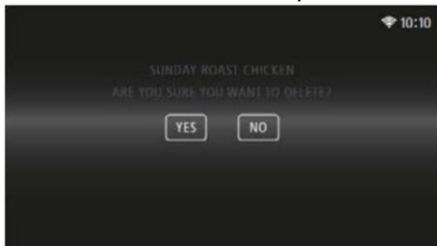
Press  to view relevant cooking stages, edit stages if necessary and begin cooking.

Press **DELETE** to remove a saved favourite.



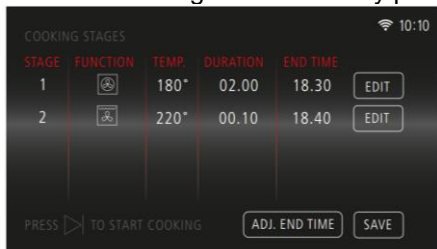
› To confirm deletion, press **YES**

› To cancel and return to previous screen, press **NO**

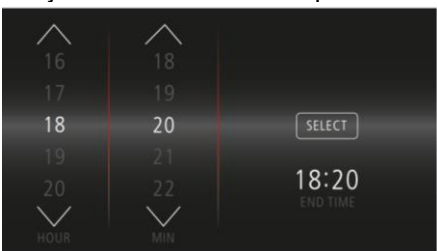


› When a favourite cooking programme has been selected, the end time will reset based on the current time.

› To start cooking later in the day press **ADJ. END TIME**

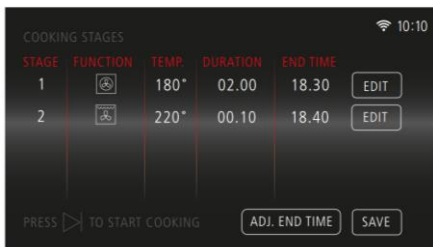


› Adjust the End Time and press **SELECT**



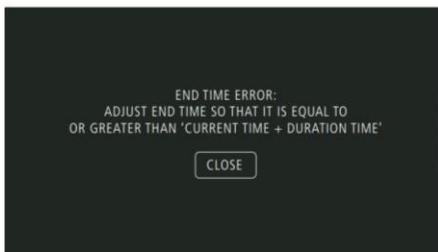
› The Cooking Review Screen will now show the new End Time.

› Edit or Save cooking selection if necessary, then press **▶** to begin cooking.




NOTE:

If an End Time is selected that is sooner than the **'Current Time + Duration Time'**, the **END TIME ERROR** message will display. Adjust the end time accordingly, so **'IT IS EQUAL TO OR GREATER THAN THE CURRENT TIME + DURATION TIME'** to proceed.

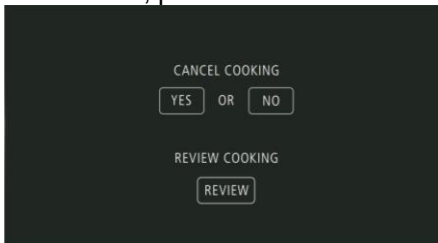


REVIEW AND CANCEL COOKING


To review and/or cancel your selection after cooking has begun, press the  button.

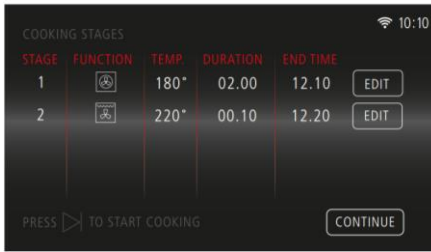


› From here, proceed to select either   or .

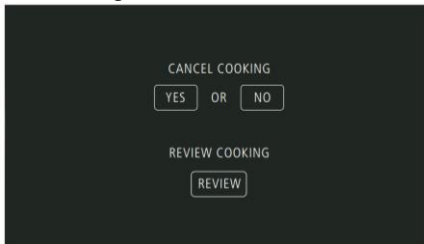


› Selecting will display the cooking stages screen.

Press  to resume cooking.



- › Selecting will end cooking and display the home screen.
- › Selecting will return to the main cooking screen.



PAUSE COOKING

To pause cooking press the button.



‘COOKING PAUSED...’ message will display. Press to continue cooking.



NOTE:

Pause will only work when one cooking stage has been set.

If the button is selected during Multi-Stage Cooking, ‘PAUSE FUNCTION NOT AVAILABLE...’ message will display.




Press **CLOSE** to return to the main cooking screen.

NOTE:

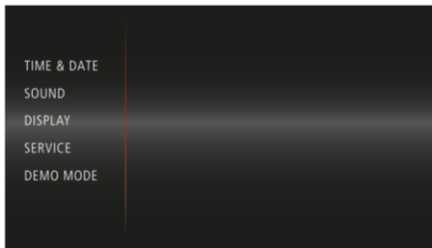
When cooking is paused, the **↶🔒** will not work. If you would like to cancel cooking, press **▶** to resume cooking, and then press **↶🔒** the button to cancel cooking.

SETTINGSMENU

The settings menu is accessed by pressing the  symbol on the home screen.



From here you will be able to customise the following options for your oven:



TIME AND DATE

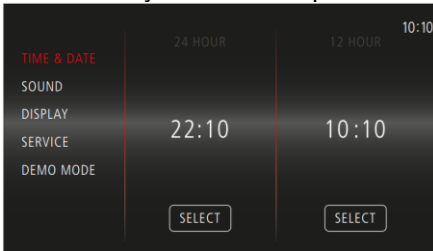
Adjust the Time using the controls before pressing **SET TIME**.



Press **SELECT** underneath Analogue or Digital.



If Digital is selected, choose either a 24- or 12-hour clock, by pressing **SELECT** underneath your desired option



Adjust Date using the controls before pressing **FINISH** to return to the Settings Menu.

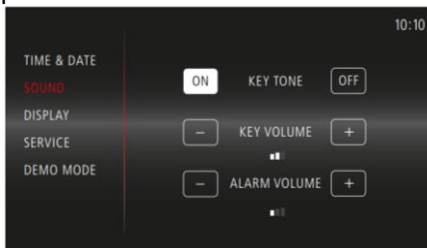
Press the **←** button to return to the home screen.



SOUND

Set Key Tone, Key Volume and Alarm Volume levels.

After making your adjustments, select a different setting option from the menu or press the **←** button to return to the home screen.



DISPLAY

Choose whether to display Date and Time as well as adjust the screen

brightness.


If **ON** is selected for ‘**Display Date**’ or ‘**Display Time**’, the Night Mode option becomes available.



If **OFF** is selected, then this option will be unavailable.




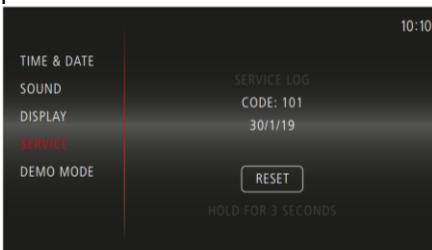
Night mode is an Energy Saving option where between the hours of 11pm and 6am, the brightness of the display is reduced to the minimum.

After making your adjustments, select a different setting option from the menu or press the  button to return to the home screen.

SERVICE

View Error codes and reset the appliance.

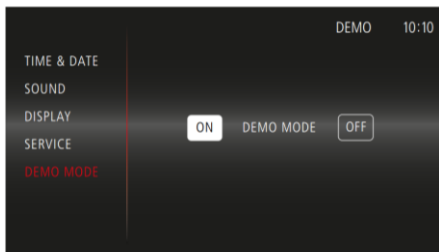
After making your adjustments, select a different setting option from the menu or press the  button to return to the home screen



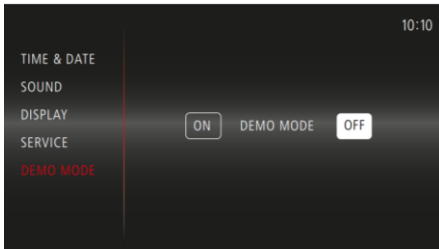
DEMO MODE


In Demo Mode, the normal operation of the cooling fan, circulation fan and lighting work normally, however all heating elements and other functions are disabled.

If the oven is turned off, it will remain in Demo Mode when the oven is turned back on.






















When Demo Mode is turned on 'DEMO' is shown at the top of all screens.


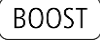

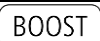






After making your adjustments, select a different setting option from the menu or press the  button to return to the home screen.

OVEN FUNCTIONS

	FAN HEAT	Both the fan and circular heating element operate together for the most even air distribution. This is the ideal cooking method for several types of food (meat & fish, pastries etc).	
	FULL GRILL	Both the top heating element and grill element operate together to grill larger quantities of food. Perfect for large pieces of steak or fish, this function should be used with a closed door.	
	ECO GRILL	This function uses just the grill element, and is primarily used for grilling small quantities of food such as bacon or toast. This function should be used with a closed door.	
	TURBO GRILL	The heat which is produced by the top element and grill is circulated by the fan for faster and more even cooking. Perfect for quick browning foods such as potato gratin or lasagne.	
	FAN	This function uses standard fan heat for cooking, with the grill to brown the	

	HEAT & GRILL	tops of foods.	
	CONVENTIONAL	This function uses top and bottom heating elements simultaneously. Perfect for baking, the static cooking function ensures consistent cooking through to the middle. For the best results use one shelf only.	BOOST 
	TURBO CONVENTIONAL	Fan assisted top and bottom elements for fast and even heat distribution. Ideal for cooking more than one food type without transferring smells or tastes, this function is perfect for light and delicate baking, such as pastry and bread.	BOOST
	BASE HEAT	This function uses the bottom heating element only, to cook the underside of the food. It is ideal for slow cooking, i.e. casseroles.	BOOST
	TURBO BASE HEAT	Designed for delicate and slow cooking. Both the fan and the lower heating element operate together. The air which is heated by the lower heating element is circulated by the fan, helping to distribute the heat. Eliminates the need for blind baking.	BOOST
	BASE HEAT & FAN HEAT	The heat produced by the circular and bottom elements is evenly distributed by the fan. This function is ideal for cooking pizza and pastries.	BOOST
	FAN HEAT & TOP HEAT/BASE HEAT	This function combines Conventional Heat with Fan Heat for intense even cooking.	BOOST
	DEHYDRATE	This function uses Fan Heat, with a pre-set temperature of 60°C, with options to select 50°C and 70°C. Ideal for drying fruit.	BOOST
	WARM	This function uses Base Heat with a pre-set temperature of 40°C, with options to select 30°C and 50°C. It is ideal for warming plates etc.	BOOST

	WARM +	This function uses Base Heat with a pre-set temperature of 75°C, with options to select 100°C and 50°C. It is ideal for warming plates and keeping food warm.	
	SLOW	This function is for slow cooking over a period of time at 90°C using Conventional Heat.	
	DEFROST	No heat, fan only. The air at ambient temperature is distributed inside the oven for defrosting food quicker. Perfect for frozen desserts.	
	SABBATH	Uses Conventional Heat with a selectable time of up to 74 hours, and a selectable temperature of 70°C to 140°C.	
	ROAST	This function uses Fan Heat. Once your chosen temperature is set, the function automatically raises the oven to 250°C. Once reached it will drop to the set temperature.	
	PROVING	This function uses Base Heat at a temperature of 30°C. Ideal for proving dough.	

Symbol indicates feature can be used with relevant function:

 Boost

 Rotisseri


NOTE:

These symbols will appear 'grey' on the screen and be non-selectable if they are not available for a specific function.

SPECIAL FUNCTIONS

DEHYDRATE 


Dehydrate is pre-set to 60°C , with alternative options of 50°C and 70°C. From here, proceed to select Temperature, **BOOST** if necessary, choose a cooking Duration and/or save to favourites.

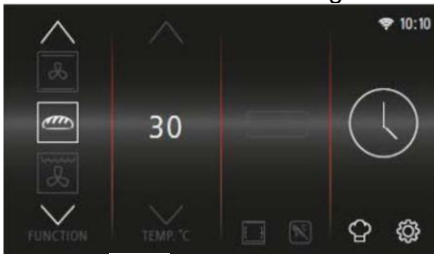
Press  to start cooking



PROVING


The Proving function operates at 30°C only. If necessary, select Duration, add additional Cooking Stages and/or save to Favourites.

Press  to start cooking.




ROAST

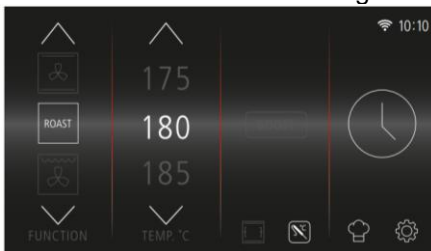
Ideal for roasting joints of meat, the Roast function raises the oven to 250°C and once reached will lower to the set temperature; effectively sealing flavours in the meat before cooking.

1. Turn on the oven by pressing the  button.

2. Select  from the Function Selection Screen.

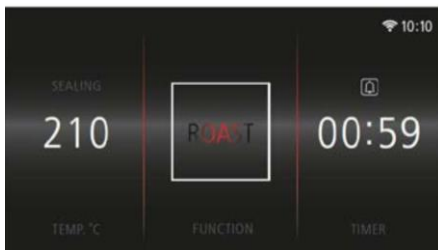
3. Proceed to select **Meat Probe** if necessary, choose a cooking Duration and/or save to favourites.

4. Press  to start cooking.

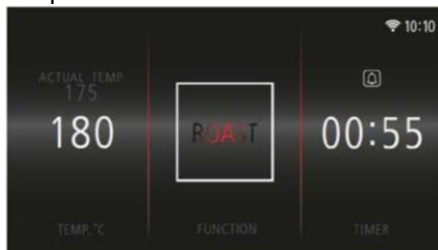


NOTE:

'SEALING' appears above oven temperature until 250°C is reached.




Once 250°C is reached, '**SEALING**' turns off and returns to show the actual temperature.

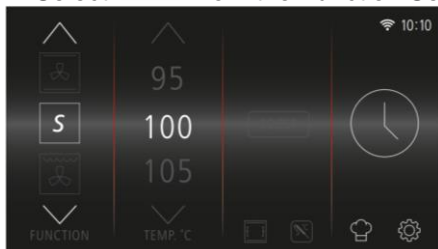




SABBATH

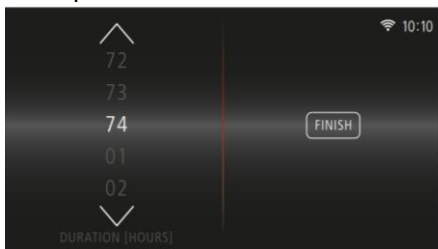
The Sabbath function can be set up to a maximum of 74 hours.

1. Turn on the oven by pressing the  button.

2. Select  from the Function Selection screen and a cooking Temperature.




3. In **SABBATH** mode, a duration time must be set. Press  to select a duration. Then press .



NOTE:


END TIME is unavailable for this function.

4. Press  to start cooking.

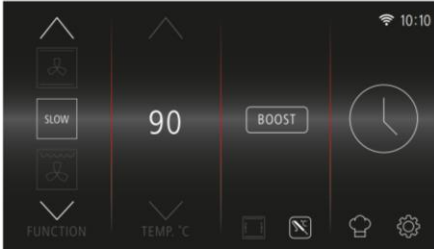
SLOW



This function is for slow cooking over a period of time at 90°C only.

1. Turn on the oven by pressing the  button.

2. Select  from the Function Selection screen.




3. Proceed to select **BOOST** or **Meat Probe** if necessary choose a cooking Duration and/or save to favourites.


4. Press  to start cooking

WARM



This function is pre-set to 40°C, with the option to select 30°C or 50°C.

1. Turn on the oven by pressing the  button.

2. Select  from the Function Selection screen.


3. Select a heat of either 30°C, 40°C or 50°C.



4. Proceed to select **'BOOST'** if necessary, choose a cooking Duration and/or save to favourites

NOTE:


'BOOST' is only available when the Temperature is set to 50°C.

5. Press  to start cooking.

WARM+



This function is pre-set to 75°C with the option to select 100°C.


1. Turn on the oven by pressing the  button.

2. Select  from the Function Selection screen.

3. Select a heat of either 75°C or 100°C.



4. Proceed to select **BOOST** if necessary, choose a cooking Duration and/or save to favourites.

5. Press  to start cooking

USING THE ROTISSERIE

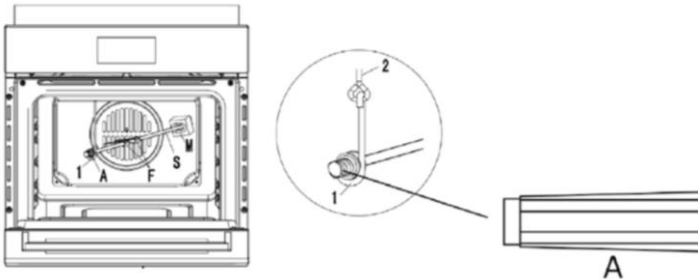


The Rotisserie turns meat automatically as it cooks, so that it bastes itself.

This feature can be used with several programmes in this oven (See OVEN FUNCTIONS).

WARNING:

THE ROTISSERIE SPIT HAS SHARP EDGES AND THERE IS A RISK OF INJURY. ENSURE IT IS KEPT OUT OF THE WAY OF CHILDREN AND THEY DO NOT USE THIS ACCESSORY. ENSURE CAUTION IS USED WHEN HANDLING THE ROTISSERIE SPIT.




After fitting the food onto the spit, block it with the two forks. Then proceed as follows:

- › Position the spit support as shown in figure 6.
- › Fit the end of the into the motor (M) at the back of the oven.
- › Fit the support into the circular groove in the spit.
- › » Unscrew and remove handle (A).
- › » Place the oven tray with a little water on the lowest shelf of the oven.
- › » Close the oven door.

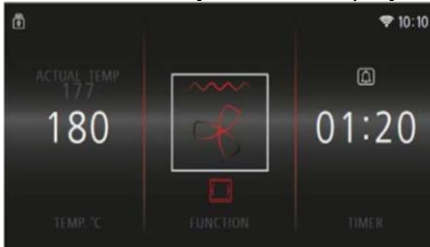
› Turn the oven on by pressing the  button.

Select a Cooking Function and  Temperature, then press



› Select a Cooking Duration if necessary, then press 

The Rotisserie symbol will display on the Main Cooking Screen.



› When the cooking time is up, screw the handle on the spit and remove everything from the oven.

If necessary, use oven gloves to avoid any burns.

USEFUL NOTES FOR COOKING

In the following table, some indicative hints for cooking:

FAULTS	CAUSES	REMEDIES
The upper crust is dark and the lower part too pale	Not enough heat from the bottom	<ul style="list-style-type: none">» Use the natural convection position» Use deeper cake tins» Lower the temperature» Put the cake on a lower shelf

The lower part is dark and the upper crust too pale	Excessive heat from the bottom	<ul style="list-style-type: none"> » Use the natural convection position » Use lower side tins » Lower the temperature » Put the cake on a higher shelf
The outside is too cooked and the inside not cooked enough	Too high temperature	Lower the temperature and increase the cooking time
The outside is too dry even though it is the right colour	Too low temperature	Increase the temperature and reduce the cooking time.

ERROR CODES

ERROR CODE	ERROR	REASON
ER01	Thermostat not detected.	No thermostat detected or high temperature detected. The oven will stop heating and turn the cooling fan on.
ER02	Thermostat short circuit.	Very low temperature. The oven will stop heating and turn on the cooling fan.

SPECIFICATION

The ovens are designed to operate with a monophasic alternating current of 220-240V 50/60Hz. anyway, before the installation of the appliance, we suggest you to check always these specifications on the rating label applied on the outside rear part

Powers absorbed in accordance with models

		Accessories according to models
Oven lower heating el. 1200Watt	Oven inside heating el. 1900 Watt	Oven upper heating el. 1000Watt
Circle heating el. 2100Watt	Shaded motor (back) 32Watt	Shaded motor (top) 25Watt
Oven light 25Watt	synchromotor 4 Watt	