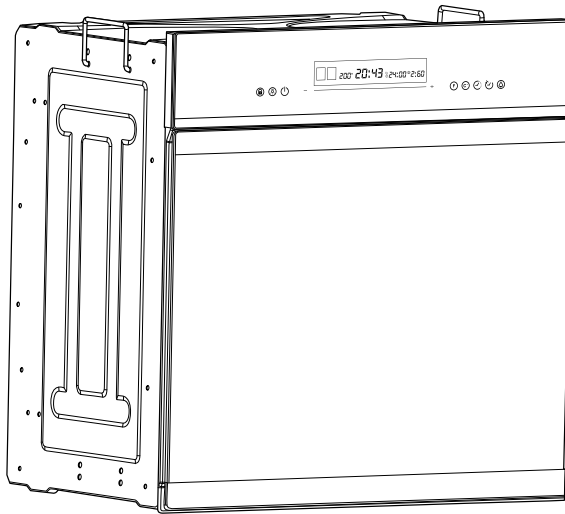
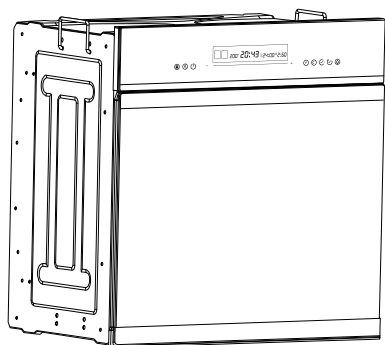


COOKE<sup>TM</sup>  
& LEWIS

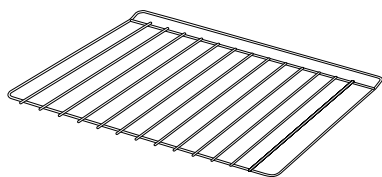
CLEF4BK-C



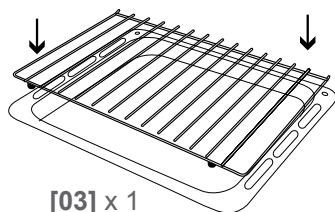
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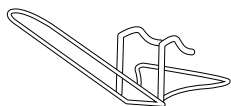


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[03] x 1

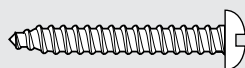
[04] x 1



[05] x 1



[06] x 4



[07] x 4  
(Ø3.9 x 32mm)

# COOKE<sup>™</sup> &LEWIS

## CLEF4BK-C

**GB** **IE** Built In Multifunction Fan Oven

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04

**Installation**

37

# Let's get started...



## Getting started...

05

**Before you start**  
**Safety**

06  
09



## In more detail...

11

**Product functions**  
**Operation**  
**Care and maintenance**  
**Troubleshooting**  
**Recycling and disposal**  
**Technical and legal information**  
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**CE Declaration of conformity**

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## Appendix

**Installation**

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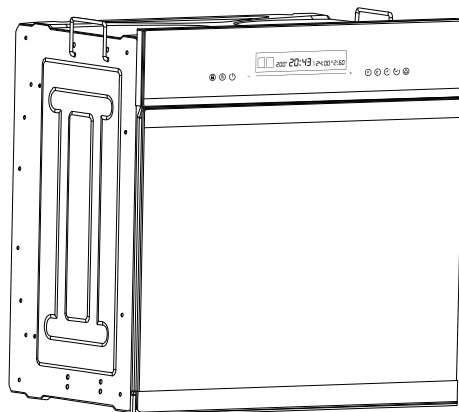
# Getting Started...

**Before you start**

06

**Safety**

09



Getting started...

## Before you start

---

- ☒ To avoid the risks that are always present when you use an electrical appliance it is important that this appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards. Please keep this instruction booklet for future reference and pass it on to any future owners. After unpacking the appliance please check that it is not damaged. If in doubt, do not use the appliance but contact Customer Services on 0844 800 1128 (UK), 1 800 535542 (Ireland) and 01 56 48 02 60 (France).
- ☒ Check the package and make sure you have all of the parts listed.
- ☒ Decide on the appropriate location for your product.
- ☒ If this product contains glass please take care when fitting or handling to prevent personal injury or damage to the product.

The specifications plate is available on this appliance. This plate displays all the necessary identification information for ordering replacement parts.

If you sell the appliance, give it away, or leave it behind when you move house, make sure you also pass on this manual so that the new owner can become familiar with the appliance and its safety warnings.

## Instructions

---

- ☒ This user manual must be kept for future reference and use by someone who is not familiar with the appliance.
- ☒ Before using the oven, carefully clean the inside with a non-abrasive detergent and warm water. Position the grill and tray in their respective runners. Once the operation is complete, turn the oven on to the maximum temperature for approximately 20 minutes to remove any traces of manufacturing grease, oil or resins which may cause unpleasant odours when cooking.

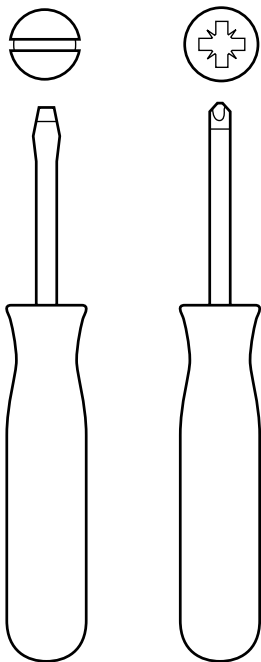
## Prior start up of the appliance

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- ☒ **WARNING:** During this first use some smoke or unpleasant odours may appear. Should this happen ventilate the room suitably until the first operation is finalised.
- ☒ Once this simple operation has been carried out the oven is ready to use for cooking.
- ☒ This appliance is exclusively for domestic use.
- ☒ Use the oven to cook food only.
- ☒ Before cooking, make sure all oven accessories that are not required are removed from the oven.
- ☒ Pre-heat the oven to the cooking temperature before using it.
- ☒ Place the cooking trays in the centre of the oven and leave space in between when using more than one, so that the air can circulate.
- ☒ Do not put oven trays on the base of the oven or cover it with aluminium foil. This will cause thermal accumulation. The cooking and roasting times will not coincide and the enamel may be damaged.
- ☒ Try to open the oven door as little as possible to see the food (the oven light remains on during cooking).
- ☒ Take care when opening the door to avoid contact with hot parts and steam.

## Tools Required

---



We advise when installing this appliance two people are recommended.



**These instructions are for your safety. Please read through them thoroughly prior to installation and retain them for future reference.**



- All installation work must be carried out by a competent person or qualified electrician.
- This appliance must be installed correctly by a suitably qualified person, strictly following the manufacturer's instructions.

- ☒ This appliance complies with all current European safety legislation, however, the Manufacturer must emphasise that this compliance does not prevent the surfaces of the appliance from heating up during use and remaining hot during its operation.
- ☒ Accessible parts may become hot during use. Young children should be kept away. Care should be taken to avoid touching the appliance (e.g hob, cooker).
- ☒ Therefore, the Manufacturer highly recommends that this appliance be kept out of the reach of babies and small children.
- ☒ Children should be supervised to ensure that they do not play with the appliance.
- ☒ This appliance is not intended for use by persons (including children) with reduced physical sensory, or mental capabilities, or by those who lack experience and knowledge, unless they have been given supervision and instruction concerning the use of the appliance by a person responsible for their safety.
- ☒ Means for isolating the appliance must be incorporated in the fixed wiring in accordance with the current wiring regulations. An all-pole disconnection switch having a contact separation of at least 3 mm in all poles should be connected in fixed wiring.
- ☒ Do not allow the electric cables to touch the hot parts of the appliance.
- ☒ Make sure that the power cord is not caught under or in the appliance and avoid damage to the power cable.
- ☒ Do not install the appliance outdoors in a damp place or in an area which may be prone to water leaks such as under or near a sink unit. In the event of a water leak allow the machine to dry naturally.
- ☒ Please dispose of the packing material carefully.
- ☒ Do not use flammable sprays in close vicinity to the appliance.

- ☒ We also recommend that great care be taken during use and cleaning. Read the cleaning and maintenance sections for this appliance carefully.
- ☒ A steam cleaner is not to be used.
- ☒ The appliance is not intended to be operated by means of external timer or separated remote-control system.
- ☒ The appliance is for domestic use only.
- ☒ Do not place heavy objects on this oven or lean on the door when opening it, as this may damage the hinges.
- ☒ Do not leave hot oil or fats unattended as they may catch light.
- ☒ Do not place oven dishes or trays of the base part of the oven or cover it in aluminium foil.
- ☒ Do not install the appliance near curtains or upholstered furniture.
- ☒ Do not try to lift or move kitchen appliances by pulling any door or handle as this may cause damage.
- ☒ If the oven seal is very dirty, the door will not close properly when the oven is working. The fronts of neighbouring furniture may be damaged. Keep the oven seal clean.
- ☒ Open the oven carefully as hot steam may escape.
- ☒ Do not pour water inside a very hot oven. The enamel may be damaged.
- ☒ Heat, vapour and humidity are produced during use, avoid all kinds of personal damage and ensure that the room is suitably ventilated. If used for a prolonged period of time, additional ventilation may be necessary. Consult a qualified installer if you have any doubts about the necessary volume.
- ☒ The Manufacturer declines all liability for personal or material damage as a result of misuse or incorrect installation of this appliance.













## In more detail...

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| <b>Care and maintenance</b>            | 24 |
| <b>Troubleshooting</b>                 | 29 |
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## Product functions

- > The oven is controlled by a thermostat between 50 °C and 250 °C, depending on the temperature required. The thermostat pilot light turns on and off to indicate the temperature control during use.
- > The required cooking mode is selected using the multi-functional control button. The functions that may be selected are:

|   |                            |   |
|---|----------------------------|---|
|    | Oven Light                 | Turning control knob to this setting, the oven light will illuminate in the oven cavity, and will operate on all selected functions.  |
|    | Defrost                    | Only the fan comes on and the food is thawed by ventilation without heat.   |
|    | Conventional               | Upper and lower heating element come on. Heat is distributed by natural convection and this means the top half of the oven is warmer than the bottom half, food should be placed on a higher shelf if the food is to be crisped. It is recommended that the oven is pre-heated for 10-15 minutes before commencing cooking. |
|    | Lower Element              | Lower element comes on, heat radiates by natural convection from the base of the oven.  |
|   | Upper Element              | Upper element comes on, heat radiates by natural convection from the top of the oven.   |
|  | Fan Assisted Lower Element | Lower element comes on, heat is dispersed by the rear fan. A less intensive cooking method is obtained.   |
|  | Fan Assisted               | Upper and lower elements come on with the fan. Heat is distributed by convection and dispersed by the fan. An even temperature is produced on all shelves within the oven. It is recommended that the oven is pre-heated for 10-15 minutes before commencing cooking.   |

|  |                    |  |
|--|--------------------|--|
|  | True Fan           | The circular rear element and fan come on together and the is is dispersed by force convection. The oven does not require pre-heating. |
|  | Grill              | Grill element comes on and is dispersed by radiant heat.   |
|  | Fan Assisted Grill | Grill element comes on and is dispersed by the rear fan. Even distribution of heat is attained in the cavity.                          |

- > Read the information of the food packaging for the cooking temperatures and times. Once familiar with the performance of the appliance, the temperatures and times may be varied to adapt them to your personal tastes.
- > Check that frozen food is completely thawed before cooking, unless indicated otherwise.



The information given in the following charts is intended only as a guide. Select the lowest temperature quoted and check the food at the end of the shortest duration quoted.


## Cooking instructions



## TRUE FAN MODE

| Cakes/Biscuits                         | Temperature<br>°C | Shelf Position<br>(Recommended)<br>from the bottom | Cooking Time<br>in min. |
|--|-------------------|--|-------------------------|
| <b>Cake Mixture Desserts in Moulds</b> |                   |  |                         |
| Sponge cake                            | 150 – 170         | 1  | 60 – 70                 |
| Marble, nut cake (tin)                 | 150 – 170         | 1  | 60 – 80                 |
| Fresh fruit cake (tray)                | 150 – 170         | 1  | 35 – 45                 |
| Flan base 3)                           | 150 – 170         | 1  | 25 – 30                 |
| Biscuits 3) (tray)                     | 150 – 170         | 1, 3   | 20 – 25                 |
| Sponge cake<br>(3 to 6 eggs) 3)        | 160 – 180         | 1  | 25 – 35                 |
| Swiss roll 2)                          | 160 – 180         | 1  | 20 – 25                 |
| <b>Short Pastry Dessert in Moulds</b>  |                   |  |                         |
| Tart / flan base                       | 150 – 170         | 1  | 20 – 25                 |
| Streusel cake                          | 150 – 170         | 1  | 45 – 55                 |
| Cheesecake                             | 150 – 170         | 1  | 70 – 90                 |
| Apple pie                              | 150 – 170         | 1  | 50 – 70                 |
| Apricot tart with topping              | 150 – 170         | 1  | 55 – 75                 |
| <b>Raised Dought Dessert in Moulds</b> |                   |  |                         |
| Streusel cake                          | 150 – 170         | 1  | 35 – 45                 |
| White bread                            | 160 – 180         | 1  | 40 – 50                 |
| Pizza (tray) 3)                        | 170 – 190         | 1  | 35 – 45                 |
| Onion tart                             | 170 – 190         | 1  | 35 – 45                 |
| Apple turnovers                        | 150 – 170         | 1, 3   | 25 – 30                 |
| <b>Choux pastry 3), Eclairs</b>        | 160 – 180         | 1, 3   | 30 – 40                 |
| Puff pastry                            | 170 – 190         | 1, 3   | 20 – 25                 |
| <b>Meringues, Macaroons</b>            | 120 – 140         | 1, 3   | 25 – 50                 |
| Poultry stuffed, approx. 2 kg          | 170 – 190         | 1  | 110 – 130               |
| Poultry, approx. 4 kg                  | 160 – 180         | 1  | 150 – 180               |
| Fish, whole, approx. 1.5 kg            | 160 – 180         | 1  | 35 – 55                 |

- 1) Pre-heat the oven.
- 2) Unless otherwise stated, the times given are for an oven which has not been pre-heated.

|  <b>CONVENTIONAL</b> |                   |  |                         |
|---|-------------------|--|-------------------------|
| Cakes/Biscuits  | Temperature<br>°C | Shelf Position<br>(Recommended)<br>from the bottom | Cooking Time<br>in min. |
| <b>Cake Mixture Desserts in Moulds</b>  |                   |  |                         |
| Sponge cake   | 150 – 170         | 1  | 60 – 70                 |
| Marble, nut cake (tin)  | 150 – 170         | 1  | 60 – 80                 |
| Fresh fruit cake (tray)   | 170 – 190         | 2  | 45 – 50                 |
| Flan base 3)  | 170 – 190         | 1  | 20 – 25                 |
| Biscuits 3) (tray)  | 170 – 190         | 2  | 20 – 20                 |
| Sponge cake<br>(3 to 6 eggs) 3)   | 1170 – 190        | 1  | 20 – 35                 |
| Swiss roll 2)   | 180 – 200         | 1  | 12 – 16                 |
| <b>Short Pastry Dessert in Moulds</b>   |                   |  |                         |
| Tart / flan base  | 170 – 190         | 2  | 15 – 20                 |
| Streusel cake   | 170 – 190         | 2  | 45 – 55                 |
| Cheesecake  | 170 – 190         | 2  | 10 – 20                 |
| Apple pie   | 170 – 190         | 1  | 90 – 90                 |
| Apricot tart with topping   | 170 – 190         | 1  | 55 – 75                 |
| <b>Raised Dough Dessert in Moulds</b>   |                   |  |                         |
| Streusel cake   | 170 – 190         | 1  | 35 – 45                 |
| White bread   | 180 – 200         | 1  | 40 – 50                 |
| Pizza (tray) 3)   | 190 – 210         | 1  | 35 – 45                 |
| Onion tart  | 180 – 200         | 1  | 25 – 35                 |
| Apple turnovers   | 160 – 180         | 2  | 25 – 30                 |
| <b>Choux pastry 3), Eclairs</b>   | 180 – 200         | 2  | 25 – 35                 |
| Puff pastry   | 190 – 210         | 2  | 15 – 25                 |
| <b>Meringues, Macaroons</b>   | 120 – 140         | 2  | 25 – 50                 |



- 1) Pre-heat the oven.
- 2) Unless otherwise stated, the times given are for an oven which has not been pre-heated.




## CONVENTIONAL

| Food                          | Recommended shelf level from the bottom | Temperature °C 3) | Time in min. 4) |
|-------------------------------|---|-------------------|-----------------|
| Roast beef, approx. 1 kg      | 1                                       | 190 – 210         | 100 – 120       |
| Beef fillet, approx. 1 kg     | 1                                       | 200 – 220         | 45 – 55         |
| Venison, approx. 1 kg         | 1                                       | 190 – 210         | 90 – 120        |
| Pork joint, approx. 1 kg      | 1                                       | 200 – 220         | 100 – 120       |
| Pork joint, approx. 2 kg      | 1                                       | 180 – 200         | 120 – 150       |
| Ham joint, approx. 1 kg       | 1                                       | 200 – 220         | 60 – 70         |
| Meat loaf, approx. 1 kg       | 1                                       | 190 – 210         | 70 – 80         |
| Veal, approx. 1.5 kg          | 1                                       | 190 – 210         | 100 – 120       |
| Lef of lamb, approx. 1.5 kg   | 1                                       | 200 – 220         | 90 – 120        |
| Rack of lamb, approx. 1.5 kg  | 1                                       | 190 – 210         | 50 – 60         |
| Poultry, 0.8 – 1 kg           | 1                                       | 190 – 210         | 60 – 70         |
| Poultry, approx. 2 kg         | 1                                       | 190 – 210         | 90 – 110        |
| Poultry stuffed, approx. 2 kg | 1                                       | 190 – 210         | 110 – 130       |
| Poultry, approx. 4 kg         | 1                                       | 180 – 200         | 150 – 180       |
| Fish, whole, approx. 1.5 kg   | 1                                       | 190 – 210         | 35 – 55         |



| Food                          | Recommended shelf level from the bottom | TRUE FAN MODE        |  | CONVENTIONAL         |  |
|-------------------------------|---|----------------------|---|----------------------|---|
|                               |   | Temperature in °C 3) | Time in min. 4)   | Temperature in °C 3) | Time in min. 4)   |
| Roast beef, approx. 1 kg      | 1                                       | 170 – 190            | 100 – 120   | 190 – 210            | 100 – 120   |
| Beef fillet, approx. 1 kg     | 1                                       | 190 – 210            | 45 – 55   | 100 – 220            | 45 – 55   |
| Venison, approx. 1 kg         | 1                                       | 180 – 200            | 90 – 120  | 190 – 210            | 90 – 120  |
| Pork joint, approx. 1 kg      | 1                                       | 170 – 190            | 100 – 120   | 200 – 220            | 100 – 120   |
| Pork joint, approx. 2 kg      | 1                                       | 150 – 170            | 160 – 180   | 180 – 200            | 120 – 150   |
| Ham joint, approx. 1 kg       | 1                                       | 170 – 190            | 60 – 70   | 200 – 220            | 60 – 70   |
| Meat loaf, approx. 1 kg       | 1                                       | 160 – 180            | 70 – 80   | 190 – 210            | 70 – 80   |
| Veal, approx. 1.5 kg          | 1                                       | 170 – 190            | 100 – 120   | 190 – 210            | 100 – 120   |
| Lef of lamb, approx. 1.5 kg   | 1                                       | 170 – 190            | 90 – 120  | 200 – 220            | 90 – 120  |
| Rack of lamb, approx. 1.5 kg  | 1                                       | 170 – 190            | 50 – 60   | 190 – 210            | 50 – 60   |
| Poultry, 0.8 – 1 kg           | 1                                       | 170 – 190            | 60 – 70   | 190 – 210            | 60 – 70   |
| Poultry, approx. 2 kg         | 1                                       | 170 – 190            | 90 – 110  | 190 – 210            | 90 – 110  |
| Poultry stuffed, approx. 2 kg | 1                                       | 170 – 190            | 110 – 130   | 190 – 210            | 110 – 130   |
| Poultry, approx. 4 kg         | 1                                       | 160 – 180            | 150 – 180   | 180 – 200            | 150 – 180   |
| Fish, whole, approx. 1.5 kg   | 1                                       | 160 – 180            | 35 – 55   | 190 – 210            | 35 – 55   |

- 1) We recommend "True Fan Mode" for roasting, however, "Conventional" can also be used.
- 2) Pre-heat the oven.
- 3) Temperature in a covered pot.  
If open roasting, set the temperatures 20 °C lower.
- 4) Unless otherwise stated, the times given are calculated on the basis of an oven which has not been pre-heated.
- 5) Use the 2nd shelf level from the bottom for "Conventional".

| Food to be grilled                | Recommended shelf level from the bottom | FAN GRILL  |                             |
|-----------------------------------|---|---|-----------------------------|
|                                   |   | Temperature setting   | Total grilling Time in min. |
| Thin cuts                         |   |   |                             |
| Steak                             | 3 or 4 2)                               | maximum   | 20 – 25                     |
| Kebabs                            | 3                                       | maximum   | 16 – 20                     |
| Chicken kebabs                    | 3                                       | maximum   | 23 – 27                     |
| Cutlets/ Schnitzel                | 3 or 4 2)                               | maximum   | 23 – 27                     |
| Liver                             | 3 or 4 2)                               | maximum   | 12 – 15                     |
| Burgers                           | 3 or 4 2)                               | maximum   | 18 – 22                     |
| Sausages                          | 3 or 4 2)                               | maximum   | 9 – 13                      |
| Fish fillet                       | 3 or 4 2)                               | maximum   | 13 – 18                     |
| Trout                             | 3 or 4 2)                               | maximum   | 20 – 25                     |
| Toast                             | 3 or 4 2)                               | maximum   | 3 – 6                       |
| Cheese toast                      | 3 or 4 2)                               | maximum   | 5 – 8                       |
| Tomatoes                          | 3 or 4 2)                               | maximum   | 8 – 10                      |
| Peaches                           | 2                                       | maximum   | 15 – 20                     |
| Thicker cuts                      |   |   |                             |
| Chicken (approx. 1 kg)            | 1 3)                                    | maximum   | 60 – 65                     |
| Rolled meat, 7 cm, (approx. 1 kg) | 1                                       | maximum   | 100 – 110                   |
| Pork (approx. 1 kg)               | 1                                       | maximum   | 95 – 100                    |
| Sirloin (approx. 1 kg)            | 1                                       | maximum   | 25 – 35                     |


- 1) Turn half way through the grilling time.
- 2) Select the appropriate shelf level for the thickness of the food.
- 3) Use the 2nd shelf level from the bottom for "Fan grill".

**Notes:**

- > If you use the grill function, the door has to be kept slightly opened.

**CAUTION**

The oven door becomes hot during use of the grill.

| Food                               |  | Temperature in °C * | Shelf level from the bottom * | Time in min. * | Notes  |
|------------------------------------|---|---------------------|-------------------------------|----------------|--|
| Potato, pasta or vegetable bake    |   | 250                 | 1 or 2                        | 20 – 25        | Place in a suitable dish.                    |
| Lasagne, cannelloni                |   | 190                 | 1 or 2                        | 35 – 40        | Remove the lid.                              |
| Filled baguette, panini            |   | 200                 | 1 or 2                        | 12 – 15        | Place on baking paper, directly on the rack. |
| Pre-cooked pizza                   |   | 200                 | 1 or 2                        | 12 – 20        | Place on baking paper, directly on the rack. |
| Pre-cooked mini pizza              |   | 220                 | 1 or 2                        | 8 – 10         | Place on baking paper, directly on the rack. |
| Potato pancakes, Rösti, croquettes |   | 220                 | 1 or 2                        | 12 – 20        | Place on baking paper, directly on the rack. |
| Pretzels                           |   | 220                 | 1 or 2                        | 12 – 15        | Place on baking paper, directly on the rack. |

\* Please follow the manufacturer's instructions on the packaging.

| Food          | Temperature in °C | Time in min. | Recommended shelf level, from the bottom |
|---------------|-------------------|--------------|--|
| Lasagne       | 200               | 45 – 60      | 1  |
| Potato gratin | 190               | 55 – 65      | 1  |
| Vegetable     | 190               | 55 – 65      | 1  |
| Pasta bake    | 190               | 40 – 50      | 1  |

> For other recipes, use the temperature and time settings given for "Conventional".

## Control elements

### Description of the control panel and visual indications Fig. 1

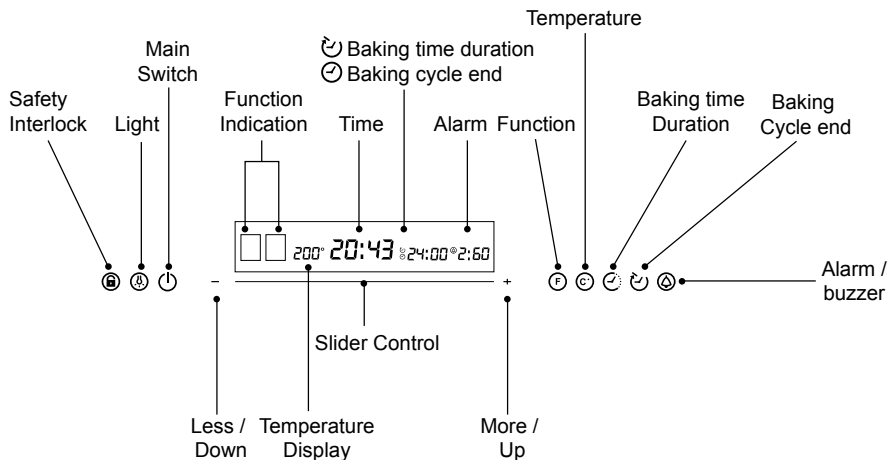


FIG. 1

### Control panel

|  |                  |  |
|--|------------------|--|
|  | Safety interlock | For blocking the operation of the oven. No key other than the On/Off switch can be activated.  |
|  | Light            | For turning on and off the oven's interior light.  |
|  | Main switch      | For turning the oven on and off.   |
|  | Less/Down        | Depending on the oven's status at the time, it allows selecting the baking mode, lowering the temperature or reducing the operating time.  |
|  | Slider control   | It allows regulating the temperature and the operating time.   |
|  | More/Up          | Depending on the oven's status at the time, it allows selecting the baking mode, raising the temperature or increasing the operating time. |

|  |                       |   |
|--|-----------------------|---|
|  | Function              | For selecting the baking mode:<br>  |
|  | Temperature           | For regulating the baking temperature.  |
|  | Baking cycle duration | For programming the oven to stop after a period of time or when the baking cycle ends.                              |
|  | Baking cycle end      | For programming the oven to stop when a certain time is reached.  |
|  | Alarm/Buzzer          | For programming an alarm that is complementary on the preceding functions. It does not affect the oven's operation. |


### Visual indications on the display

|       |  |   |
|-------|--|---|
|       | Function indication                                    | For indicating the selected baking mode.  |
| 200°  | Temperature display                                    | For indicating the selected temperature.  |
| 20:43 | Time   | It indicates the time.  |
| 24:00 | Duration of the baking cycle / End of the baking cycle | Depending on whether “Cycle duration” or “Cycle end” has been selected on the control panel, it indicates the duration of the baking cycle or the end time of the baking cycle. |
| 2:60  | Alarm  | When the indicated period ends, the audible alarm will activate.  |





## Time Adjustment

- > When the oven is turned on the first time, the time digits will flash, indicating that the user can adjust the time. This status can also be accessed by pressing and holding the main switch for three seconds.
- > Once the time flashes, it can be adjusted using the “+” and “-” buttons and the slider control.
- > Once the time has been adjusted, if no button is pressed for three seconds or if the main switch is pressed, the time will be configured and the digits will cease to flash.

## Safety Interlock



- > By pressing the safety interlock , the symbol lights up in red and the control panel is blocked so that it prevents the oven from being used accidentally by a child.
- > To un-block the oven, the interlock symbol has to be pressed again, at which time it lights up in white and the rest of the panel becomes active again.

## Basic operation

- > When the oven is turned on using the main switch, the entire control panel becomes active and is ready to be used.
- > To start baking, just press the function symbol , and the thaw function appears on the display. By pressing the function symbol successively or by pressing the “+” and “-” buttons, you can move between the functions.
- > Three seconds after having selected a function or by touching the temperature symbol, , the function will be selected, and then the temperature can be adjusted using the “+” and “-” buttons and the slider control.
- > After three seconds, the temperature remains selected, and the oven starts operating according to the selected function and temperature.
- >  The light can be turned on and off at any time during baking.
- >  The alarm function is a clock that counts down, with a buzzer at the end of the selected time. It can be turned on and off independently from oven operation.

- > When the symbol is pressed, it turns red and can be adjusted using the “+” and “-” buttons and the slider control. Three seconds after the alarm has been adjusted, it remains selected and starts the countdown.
- > When the set time ends, an audible alarm is activated for 2 minutes. To turn off the alarm, press the symbol.
- > To delete the alarm from the visual indications area, press the symbol for two seconds.

## Programming

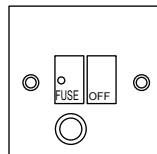
- > While the oven is operating according to a certain function and temperature, you can activate three different programmes:
- >  Baking cycle duration. When this symbol is pressed and by using the “+” and “-” buttons and the slider control, you can select the period of time after which the oven will stop automatically.
- >  Baking cycle end. When this symbol is pressed and by using the “+” and “-” buttons and the slider control, you can select a certain time when the oven will stop automatically.
- > Combination of baking cycle duration and baking cycle end. Select a function, a temperature and a duration, which we'll call “X”, for a certain baking cycle. Then select the end of the cycle at a certain time “Y”. The oven will start automatically at the Y-X time and will operate for X minutes until it reaches time Y.
- > Example: If you want to cook a pizza for 20 minutes so that it is ready when you get home from work at 19:00 h, select the desired function, the temperature (say 200 °C), a cycle duration of 20 minutes and the cycle end at 19:00 h. The oven will then start automatically at 18:40 h and will stop automatically at 19:00 h.

## Care and maintenance



### Warning

Always switch off the electricity supply before performing maintenance work. In the event of a fault, contact customer services.



- ① Cleaning an oven that does not feature self-cleaning panels must be done after use, when it is switched off but still warm, not hot, so that the film of grease produced by the cooking vapours on the walls is still easy to remove, as well as the drips and splashes of fat that are not yet hard and dry.
- ② To clean the stainless steel external parts, use a soft cloth with soap and water; do not use any powdered products that contain abrasive substances.

Normally, wiping with a damp soft cloth and warm detergent is enough, but for stubborn stains the following is recommended:

### Cleaning the oven cavity

- > Spray a proprietary oven cleaner inside your oven and leave it to work for the time specified in the manufacturers instructions. Then use a clean sponge to wipe off the foam residue.
- > Wear rubber gloves to prevent the cleaner coming into contact with your skin and make sure the kitchen is well-ventilated to disperse the fumes produced by the cleaner. Repeat if necessary.
- > Also avoid the use of acid or alkaline substances (lemon juice, vinegar, salt, tomatoes, etc.). Avoid using products containing chlorine, acid or abrasive substances specially for cleaning the varnished walls. Do not use thick steel wool or hard utensils, as they can damage the surface finishes.
- > Do not use high pressure cleaners or steam appliances for cleaning the oven.
- > Only use a recommended cleaner for this type of material – avoid chloride-based products such as bleach.



**Removing the door from the oven (Fig.2)**

- > To simplify cleaning the interior of the oven, the door can be removed.  
The process of removing the door is shown below:
- > Open the door fully to position "C"
- Lift the two mobile links "A" of the hinges, until fixing at point "B".
- > Then close the door to the half-way position.
- > Next, lift the door upwards and remove it, sliding it outwards; hold the door by the sides close to the hinges when doing this.
- > To replace the door, first slide the hinges into their grooves and open the door completely.
- > Remember to turn the two moving links "B" used to engage the two hinges before closing the door (Fig.2).

**WARNING**

- Take care not to remove the hinge locking system when taking off the door, as the hinge mechanism can spring back suddenly.
- Never submerge the door in water for any reason.

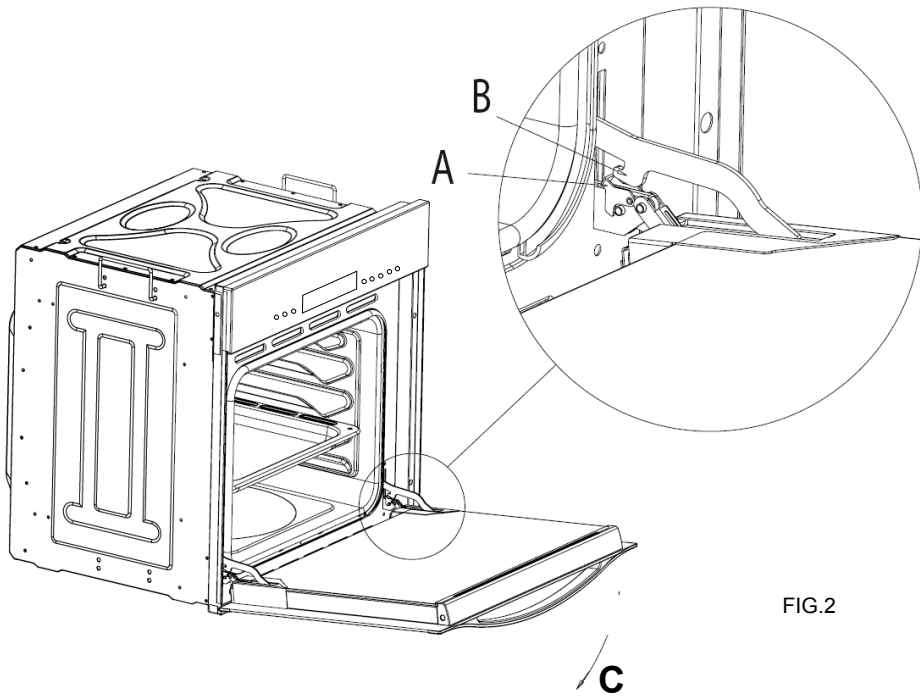


FIG.2

### Cleaning the glass door (Fig.3)

- > If possible, remove the oven door glass following the manufacturer's instructions. Use warm water with a little detergent to clean the glass sections of the door.
- > To simplify the cleaning, the inner glass panel can be taken out of the door. The method for removing the glass from the door is shown below.
- > After removing the screws fixing the glass, located on the inner face of the door, lift the glass out carefully. In versions with three glasses the intermediate glass can also be removed. The procedure is the same as above.
- > Do not use abrasive products which could damage the glass. Remember that if the surface of the glass panel becomes scratched, it could cause a dangerous failure.

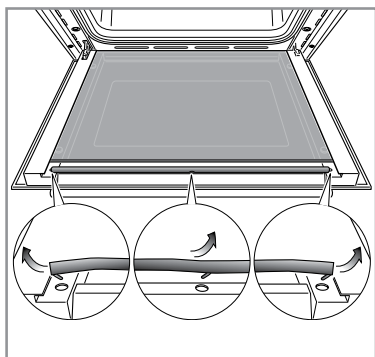
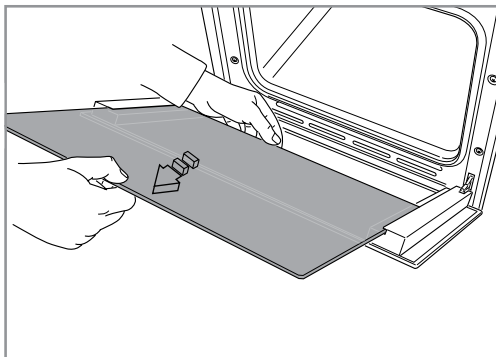


FIG.2

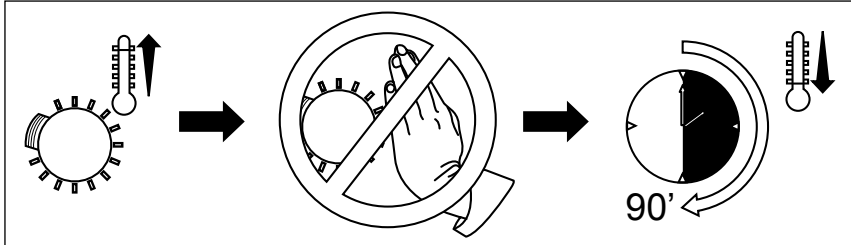


### Warning

This oven has catalytic liners. The catalytic liners are self cleaning and will vaporise food splashes and fats while the oven is on. To aid this process and to ensure continued good performance of the liners we recommend you run the oven, without food in it, once a week at 250°C for at least an hour. Manual cleaning of the catalytic liners is not recommended and damage will occur if oven sprays or abrasives of any kind are used. Slight discolouration of the catalytic surfaces may occur in time. This does not affect catalytic properties in any way.

## Replacement of the oven light bulb (Fig.4)

> Not covered by the appliance guarantee.



**WARNING:** Disconnect the appliance from the electricity supply, open the oven door and remove the oven shelves.

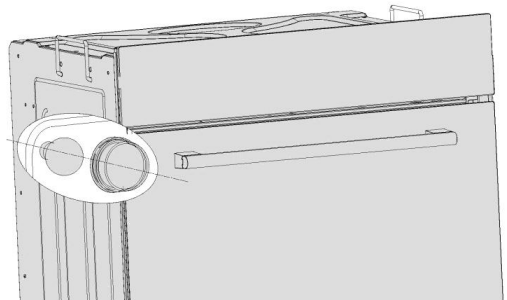
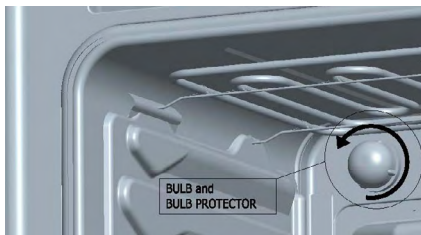
The oven has a light with the following characteristics:

> 15 W or 25 W, 300 °C and type E-14

1. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven
2. **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock
3. Remove the glass cover that protects the light bulb by turning it anti-clockwise.
4. Unscrew the old light bulb and dispose of it safely and ecologically, change it for one as specified in the "Technical data" and replace the cover.

**Note:** The glass cover may be tight and, therefore, may need a grip to release it.

FIG.4





**WARNING:** Disconnect the appliance from the electricity supply, open the oven door and remove the oven shelves.

The oven has a light with the following characteristics:

> 15 W or 25 W, 300 °C and type E-14

1. Remove the glass cover that protects the light bulb by turning it anti-clockwise.
2. Unscrew the old light bulb and dispose of it safely and ecologically, change it for one as specified in the "Technical data" and replace the cover.

**Note:** The glass cover may be tight and, therefore, may need a grip to release it.

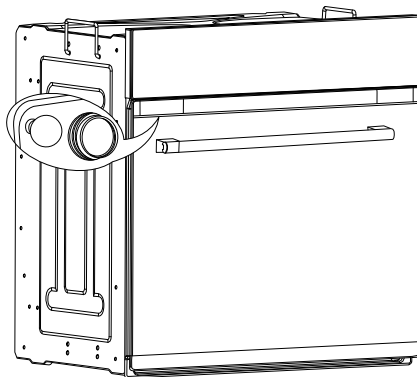


FIG.5

## Care and replacement of the catalytic covering

- > When assembled, the covering is not covered by the appliance guarantee.
- > In order to keep the covering "always clean" efficiently, the oven must be heated to a minimum of 200 °C whenever there are stubborn stains, so that they do not become permanent.
- > If the covering becomes black and shiny, it must be replaced. Remove all the internal accessories to facilitate the replacement of the covering.
- > The replacement covering may be bought directly from the Manufacturer's Replacement Part Department. Indicate the reference numbers of the product type described in the specifications plate and/or the series number of the appliance on ordering.

## Troubleshooting

| Fault                      | Cause  | Solution   |
|----------------------------|--|--|
| Oven doesn't work          | Something at the connection is wrong, or it's not connected.                 | Turn off main supply and check if some wire has been disconnected.         |
|                            | Power supply connections are loose.  | Turn off main supply and check if some wire has been disconnected.         |
|                            | Something at house installation is wrong.                                    | Turn off main supply and check if some wire has been disconnected.         |
| Oven light doesn't work    | Light bulb is burned out.  | Replace bulb as described in the manual in section "Care and maintenance". |
| Oven will not heat         | Any function is selected.  | Choose a cooking function turning the selector.                            |
|                            | Any temperature is selected.   | Choose a temperature turning the selector.                                 |
|                            | Something at timer function is selected.                                     | Check the timer display.   |
|                            | Automatic cooking has been selected and the start time has not been reached. | Oven will start working at time selected.                                  |
| Grill not heating properly | The grill power set too low.   | Turn the temperature control knob to regulate the grill power.             |

## Recycling and Disposal

### Environmental Protection

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.



The symbol on the product or its packaging indicates that this product cannot be treated as normal household waste. This product must be handed over to an electric and electronic equipment collection point for recycling.

On ensuring that this product is disposed of correctly, you will help to avoid possible negative consequences for the environment and public health, which could occur if this product is not handled correctly. To receive more detailed information about recycling this product, contact your local government, domestic waste disposal services or the outlet where the product was bought.

## Technical data

**Interior dimensions:**

Height: 340 mm  
Width: 440 mm  
Depth: 390 mm

| Final Model Name | Gross Volume (LITRES) | Net Volume (LITRES) |
|------------------|-----------------------|---------------------|
| CLEO1BK-C        | 59                    | 52.5                |
| CLMF1BK-C        | 59                    | 49                  |
| CLMF2BK-C        | 59                    | 49                  |
| CLEF4BK-C        | 59                    | 46                  |
| CLEF2SS-C        | 59                    | 49                  |
| CLEF3SS-C        | 59                    | 49                  |

**Electrical information:**

Nominal voltage: 220 V - 240 V ~ 50 Hz  
Power connection: 13 A (automatic bipolar switch with protected socket, with 3 mm separation between contacts)

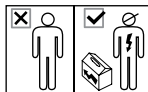
**Power absorption:**

Base Resistance: 1.30 kW  
Roof Resistance: 0.90 kW  
Fan Resistance: 2.30 kW  
Grill Resistance: 1.35 kW

**Network power cable:**

3 x 1.5 mm<sup>2</sup> type H07RN-F <HAR>

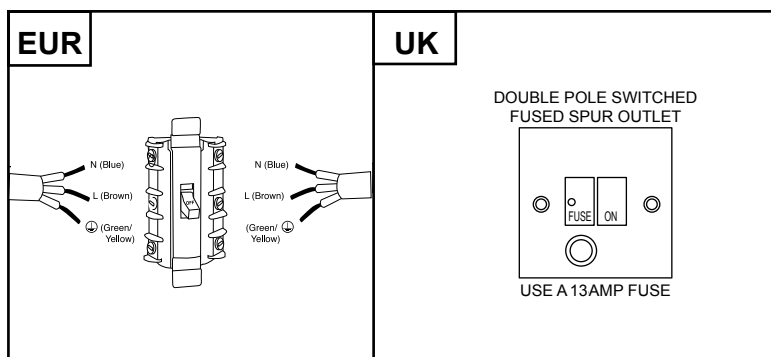
**Oven light bulb:** 15 W - 25 W / 300 °C screw type E-14



All installation work must be carried out by a competent person or qualified electrician. Before connecting the mains supply ensure that the mains voltage corresponds to the voltage on the rating plate inside the cooker hood.

**Warning: THIS APPLIANCE MUST BE EARTHED.**

Mains Supply could be connected to the Mains Voltage by Direct Connection



## Direct Connection

If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.

If the cable is damaged or to be replaced, the operation must be carried out by a qualified electrician with dedicated tools to avoid any accidents.

The installer must ensure that the correct electrical connection has been made and that it complies with wiring diagram.

The cable must not be bent or compressed.

The cable must be checked regularly and replaced by authorized technicians only.



## Electrical Requirements

Any permanent electrical installation must comply with the latest I.E.E. Regulations and local electricity company regulations. For your own safety a qualified electrician or contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC) should undertake the electrical installation.

## Electrical Connection

Before connecting the mains supply ensure that the mains voltage corresponds to the voltage on the rating plate inside the appliance.

### **WARNING: THIS APPLIANCE MUST BE EARTHED**

The appliance is supplied with a 3-core mains cable and must be connected to the electricity supply via a double pole switch having a 3mm minimum contact gap on each connector.

For UK only  
A Switched Fused Connection Unit to BS 1363 Part 4 is recommended.

**The fuse must be rated at 13 Amps.**

The wires in the mains lead are coloured in accordance with the following code:

**Brown = L - Live**

**Blue = N - Neutral**

**Green and Yellow = ⊕ - Earth**

The connection point must be placed in a position adjacent to the appliance so as to be readily accessible for an engineer in the event of a breakdown.

**Disconnect the appliance from the mains supply before carrying out any kind of maintenance or cleaning.**

## Manufacturer's Guarantee

---

This appliance is covered by a full manufacturer's 24 month parts and labour guarantee and covers all parts and labour costs associated with the repair of the appliance in a domestic environment. We will repair any defect that arises due to faulty materials or workmanship and use genuine manufacturers parts.

All claims must be supported with the original receipt or other reasonable proof of purchase.

If, during the guarantee period, the appliance becomes irreparable as agreed by the engineer approved by GAA then we reserve the right, at our discretion, to exchange the defective product with a replacement appliance at GAA's sole cost. If the same product is no longer available an alternative will be offered with the same functions as the faulty item.

After an appliance has been repaired or replaced any remaining balance of the GAA guarantee will be valid and any further call outs during this prescribed period will be covered by GAA on the replacement appliance.

Should any person other than an authorized engineer modify or attempt to repair the appliance then the warranty will be invalid.

The guarantee applies to the UK mainland, Scotland, Ireland, ROI and France but is not transferrable between EU countries.

This guarantee is non-transferrable to any other person or product. The guarantee is covered by UK law and is in addition to and does not diminish your legal rights.

### Exclusions to the guarantee

This guarantee does NOT cover:

Appliances that have been damaged or neglected as a result of failure to store, assemble, install, use or care of the products in accordance with the manufacturer's instructions - GAA will not accept responsibility under this guarantee if a product is damaged or becomes defective due to, misuse, neglect, wilful or accidental damage or act of god.

Normal wear and tear.

Consumable items such as carbon filters and bulbs.

**Exclusions to the guarantee (continued)**

Claims arising from non-domestic use or commercial environment.

Any gas appliance not fitted by a gas safe qualified installer.

If no fault is found then GAA reserves the right to charge for the call out at the going rate of £55.00 plus VAT.

In the course of the service work carried out it may be necessary to remove the built in appliance from its fitted position. If the appliance is glued, grouted or tiled in such a manner that it cannot be removed, it is the responsibility of the customer/installer to remove and reinstall the appliance to facilitate the repair.

**This Guarantee does not affect your statutory rights.**

The guarantee is offered by GAA Ltd, 1301-1303 Lu Plaza,  
2 Wing Yip St, Kwun Tong, Kowloon, Hong Kong.

**Customer Service**

To arrange an in guarantee service call, please contact customer services on the following numbers.

**UK and N.Ireland – ISDAL Customer Care Centre**

**T: 0844 8001128 E: [uksupport@cnagroup.hk](mailto:uksupport@cnagroup.hk)  
[www.myspareparts.co.uk](http://www.myspareparts.co.uk)**

**Republic of Ireland (ROI) – ISDAL Customer Care Centre**

**T: 1-800 535542 E: [uksupport@cnagroup.hk](mailto:uksupport@cnagroup.hk)**

**France – SIDEPAR Customer Care Centre**

**T: 01 56 48 02 60 E: [callcenter@sidepar.fr](mailto:callcenter@sidepar.fr)**

## CE Declaration of Conformity

**MANUFACTURER: CATA**



**ADDRESS:** C/Ter n° 2, Torelló 08570 – Barcelona (Spain)

We hereby certify that the mentioned accessory complies with the essential requirements of the European Directives applicable, including their modifications and the corresponding transpositions from the national law.

**MACHINE APPLICATION:** CLEF4BK-C

**TYPE:** OVEN

**EC DIRECTIVES APPLIED:** EC Symbol - 2006/95/EEC Low voltage - 73/23 CEM-89/336

**APPLIED HARMONIZED STANDARDS:** Safety Rules - EN 60 335-1, EN 60 335 - 2 - 6

**APPLIED INTERNATIONAL TECHNICAL STANDARDS AND SPECIFICATIONS:** ISO9001:2008

**PLACE:** Torelló

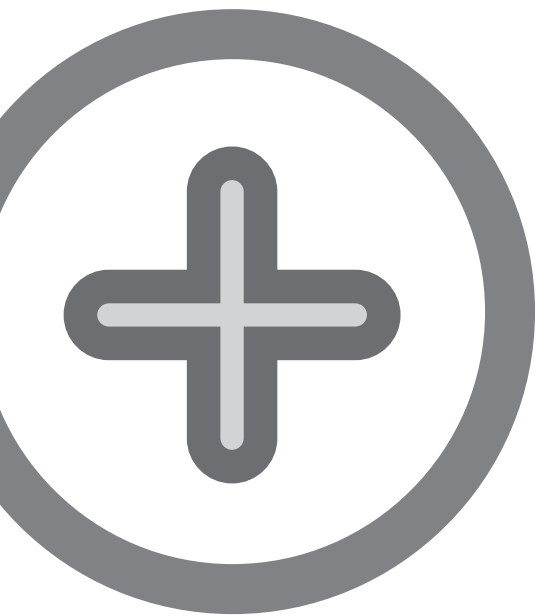
David Sala

Technical Manager

This appliance respects laws of the suppression of radio-interference. As the Manufacturer has a policy of continuous product improvement, it reserves the right to adapt and carry out any modification considered necessary without prior warning.

B&Q plc  
Chandlers Ford, Hants  
SO53 3LE United Kingdom  
[www.diy.com](http://www.diy.com)

Castorama  
Parc d'Activités B.P.101  
59175 Templemars - France  
[www.castorama.fr](http://www.castorama.fr)



# Appendix...

Installation

## Fitting the appliance

### Important

- > The adjacent piece of furniture or cupboard and all the materials used in the installation must resist a minimum temperature increase of 85 °C above the ambient temperature during use of the appliance.
- > Certain types of vinyl or laminated kitchen furniture are particularly susceptible to damage due to decolouration at temperatures below those indicated.
- > If the appliance is installed without paying attention to this temperature limit or if it is placed less than 4 mm from the adjacent cupboards, liability will belong to the owner.

### Installation Notes

1. The oven has to be installed in a standard gap of 600 mm, as indicated in Fig.6, whether under a hob or in a column.
2. On inserting the oven in a column, it is essential in order to ensure there is enough ventilation, to remove the rear panel of the furniture and have an opening of at least 85 – 90 mm as indicated in Fig.6.
3. Check that the oven has been fixed securely in the housing. Fixing the oven into the cupboard is done using 4 screws. One in each corner of the oven door frame.

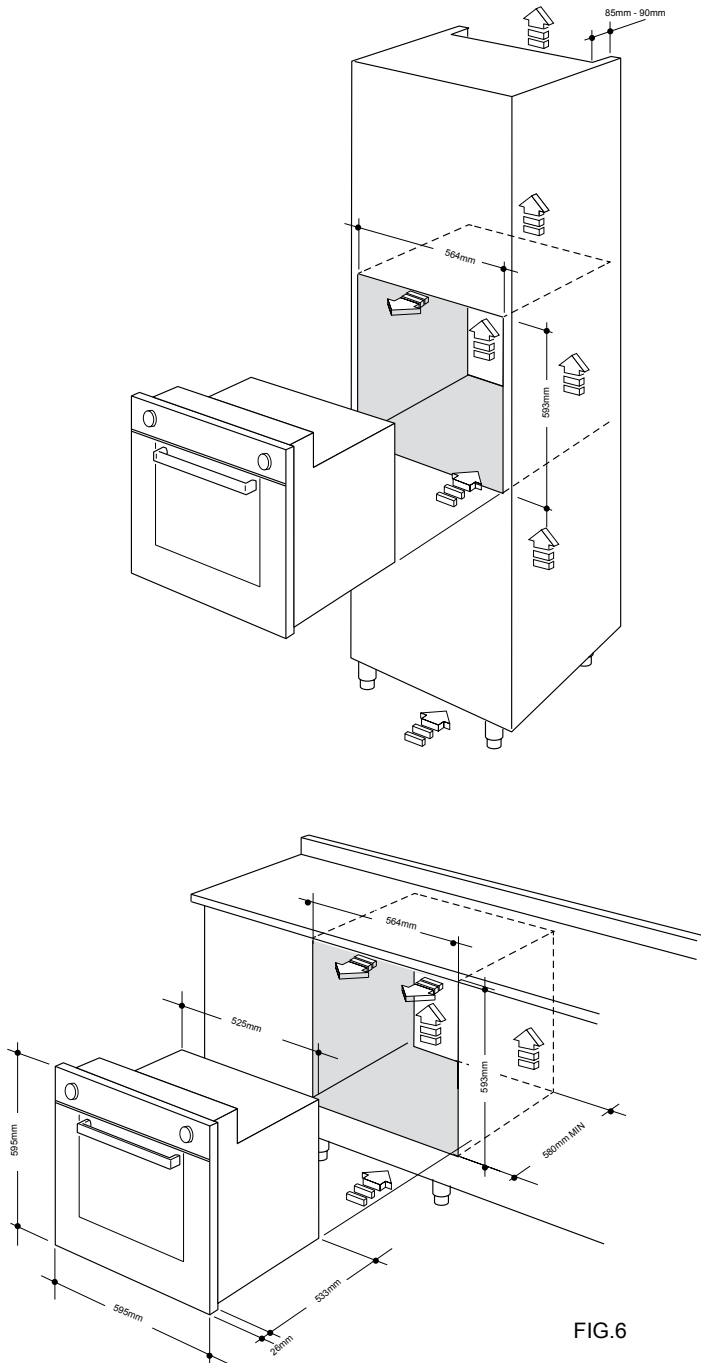
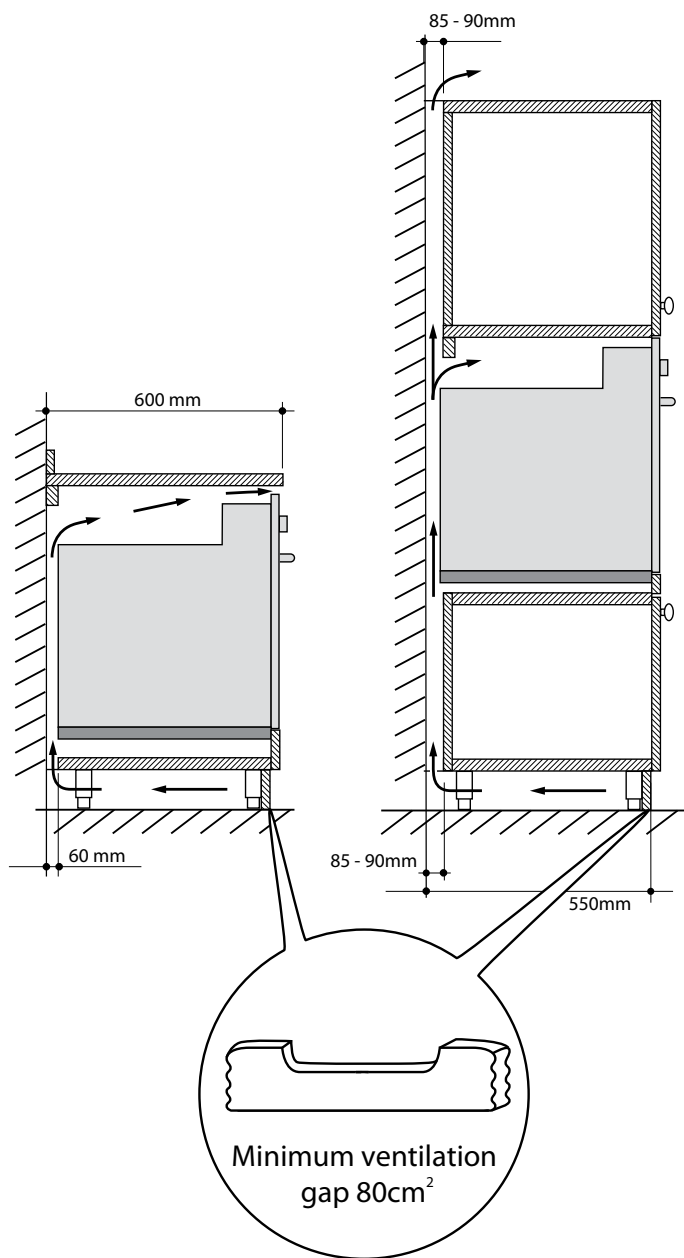
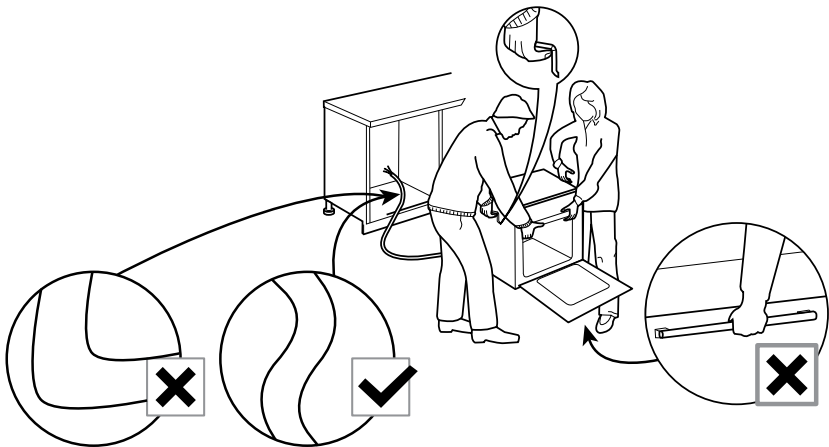


FIG.6

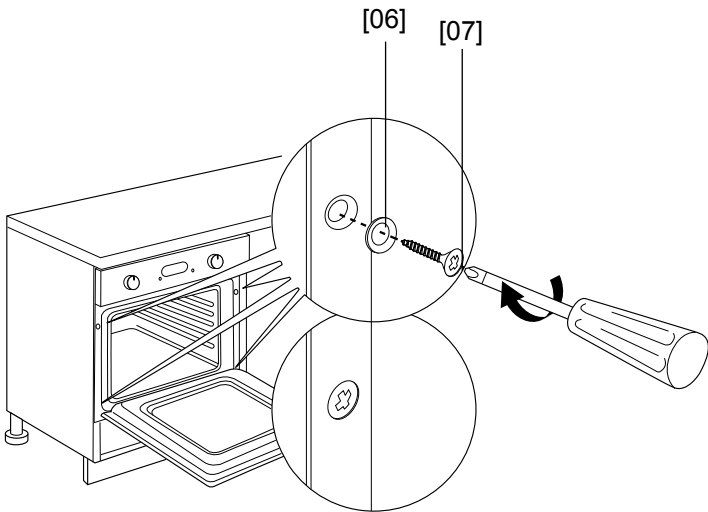




01



02



[06] x 4

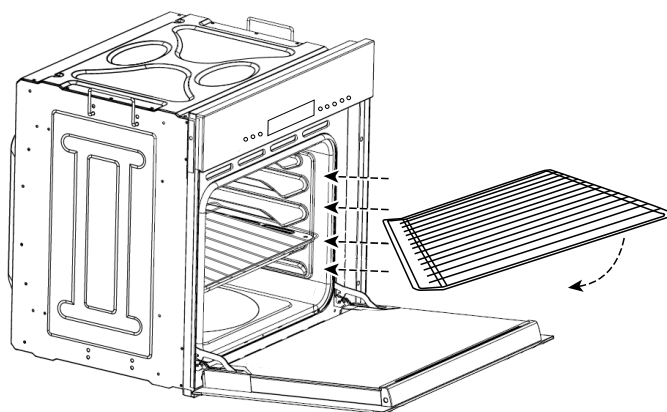


[07] x 4



**Note:** For electrical connection see **Technical and legal information** section

## 03



### Adjusting the shelf position

**Note:** For electrical connection see **Technical and legal information** section

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Chandlers Ford, Hants  
SO53 3LE United Kingdom  
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**[www.diy.com](http://www.diy.com)**

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0 810 104 104  
**[www.castorama.fr](http://www.castorama.fr)**

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