

EN

Operating and maintenance instructions for built-in ovens



USER INSTRUCTIONS

Thank you for choosing one of our products. We hope this household appliance provides you with the best service. Therefore, we suggest you read the instructions and suggestions contained in this manual carefully in order to use our products correctly.

The specifications plate for this oven is available on this appliance. This plate, visible by opening the door, displays all the necessary identification information for this appliance for ordering replacement parts.

GENERAL INFORMATION

Please read this manual carefully before using the appliance. It is important that all the control functions are understood before beginning to cook with this appliance.

Heed the advice and warnings included under the title "IMPORTANT – Safety advice and instructions".

- This appliance has been designed for private domestic use and can be integrated into standard kitchen furnishings or similar.
- In order to use in caravan-type vehicles, the suitable indications included in the Installation Instructions should be borne in mind.
- Use of this appliance for any other purpose or in any other environment without the manufacturer's express agreement will invalidate any guarantee or liability.
- This new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions indicated in the Manufacturer's Terms and Conditions of the Guarantee.
- The above does not affect your statutory rights.


Ensure that all protective packaging and covering has been removed before using this appliance.

To collaborate in protecting the environment, separate the packaging materials into the different types and dispose of them according to local waste disposal regulations.

The packaging is designed so as not to harm the environment; it can be recovered or recycled as it is an ecological product. By recycling the packaging, you will contribute to saving raw materials and reducing the volume of industrial and domestic waste.

Any additional information on waste disposal may be requested from your local environmental agency.

When used for the first time, a slight smell from the protective covering or damp may be noticeable, which will disappear after a short time.

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.

This appliance has been built and distributed in compliance with the essential requirements of the following EEC EUROPEAN LAWS AND DIRECTIVES:

EC Symbol - 93/68 Low voltage - 73/23 CEM-89/336

Safety Rules - EN 60 335-1, EN 60 335 - 2 - 6.

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.

IMPORTANT NOTICE SAFETY INSTRUCTIONS AND WARNING

- The appliance and its accessible parts become hot during use.
- 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.
- 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.
- Therefore, the Manufacturer highly recommends that this appliance is kept out of the reach of babies and small children.
- If children cannot be kept out of the kitchen, they must be watched at all times.
- We also recommend that great care is taken during use and cleaning. Read the cleaning and maintenance sections for this appliance carefully.
- 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 lower part of the oven or cover it in aluminium foil.
- Never store flammable objects inside the oven as they may catch light.
- Do not allow the accessories or electric cables to touch the hot parts of the appliance.
- Do not use the appliance for special heating or drying clothes.
- 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 join 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 join clean.
- During operation the appliance will heat up. Care must be taken to avoid touching heating elements inside the oven.
- Open the oven carefully. Steam may escape and burn anyone nearby.
- Do not pour water inside a very hot oven. The enamel may be damaged.
- This appliance must be installed correctly by a suitably qualified person, strictly following the manufacturer's instructions.
- The Manufacturer declines all liability for personal or material damage as a result of misuse or incorrect installation of this appliance.
- 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.

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. Introduce 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.

WARNING: During this first heating 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.

USING THE OVEN

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:



A. OVEN LIGHT. Automatic when selecting the cooking mode for all models. The oven light remains on when using the oven.



B. CONVECTION MODE. Provides traditional cooking with heat from the upper and lower elements.



C. UPPER ELEMENT MODE. For gentle cooking, browning or keeping cooked dishes warm.



D. LOWER ELEMENT MODE. For slow cooking and heating food.



E. FAN-ASSISTED CONVECTION MODE. This provides convection heating of the upper and lower elements for uniform cooking.



F. GRILL. For gratinating and browning food.



G. MAXI-GRILL. As above, but the grill element provides a larger area for roasting.



H. FAN-ASSISTED GRILL. This provides fast browning so that food remains juicy. For convection baking, this is the most energy-efficient function.



I. THAWING MODE.

The fan works without heat to reduce the thawing time for frozen food.



J. Pyrolytic function:

When the function set to pyrolytic mode, LED display "PYA".

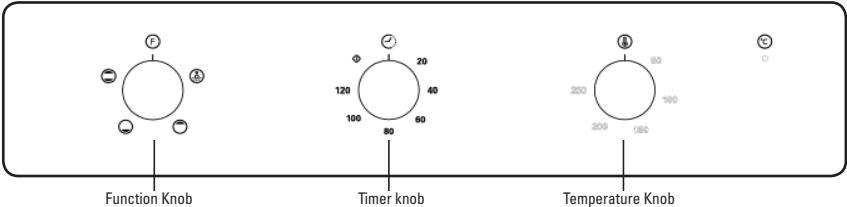
The default temperature is 450°C. The timer can be set 1:30 or 2:00 hours.

HOW TO USE

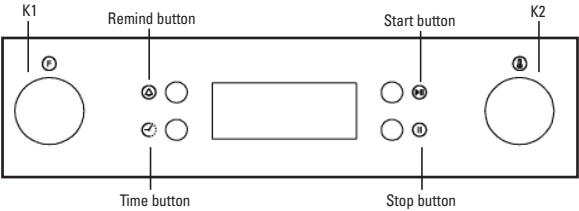
- Stay on: For the oven to be used in the “🔥”. the food may catch fire if the cooking time is set too long. Close supervision is necessary during toasting and the time should not be set too long.
NOTE: For cooking times which are under sixty minutes, first set to a longer time and then turn the switch back to the time you require.

- To set functions by turning the function knob to desired level. The oven will automatically start cooking after function, time and temperature are set.
- To set the time of cooking by turning the timer knob to desired time per your food cooking guide. After the cooking time is up, the unit will “Dong” to stop.
- To set the temperature by turning the temperature knob. If the unit is not in use, always set the knobs to “0”.

PRODUCT DESCRIPTION

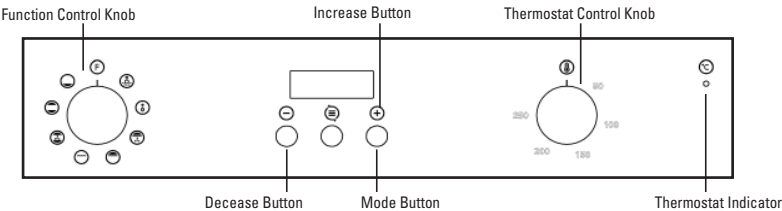


PRODUCT DESCRIPTION



Kindly reminder: To open the oven door, always use one hand to hold the handle in the centre and do ot touching the child lock stud.




PRODUCT DESCRIPTION



OPERATION INSTRUCTIONS



1. Clock Setting

After connecting the unit to the power, the symbols 00:00 will be visible on the display.





- 1) Press "", the hour figures will flash.
- 2) Rotate "K2" to adjust the hour figures, (Time should be within 0--23).
- 3) Press "", the minutes will flash.
- 4) Rotate "K2" to adjust the minutes setting, (time should be within 0-59).
- 5) Press "" to finish the clock settings. ":" will flash, and the time will be illuminated.

Note: The clock is 24 hours. After connected to the mains power, the clock will untimed.



2. Function Setting

- 1) Rotate "K1" to choose the cooking function you require. The related indicator will illuminated.
- 2) Rotate "K2" to adjust the temperature.
- 3) Press "" to confirm the start of cooking. The corresponding icon for temperature "°C" will be on.
- 4) If step 2 is ignored, Press "" to confirm the start of cooking. and the default time is 9 hours, the default temperature will display on the LED.

NOTE:



- 1) The step quantities for the adjustment time of the coding switch are as follow:
0--0:30min: step 1 minute 0:30--9:00hour: step 5 minutes
- 2) The step quantities for the adjustment of temperature is 5°C, and the radiant grilling function is 30°C.
- 3) Rotate "K1" to adjust the cooking time when cooking begins. Then press "" to start cooking.
If "" not pressed within 3 seconds, the oven will revert back to the previous time to continue cooking.
- 4) Rotate "K2" to adjust the temperature when cooking begins. The related indicator will be illuminated. Then press "" to start cooking. If "" not pressed in 3 seconds, the oven will revert back to the previous temperature to continue cooking.

3. Lamp Setting




- 1) Rotate "K1" to select the relevant function, then the corresponding icon will be on.
- 2) Press "" button to start cooking. Lamp icon " * ":" will flash.



4. Inquiring function

During cooking process, you can use inquiring function, after 3 seconds return to the current working state.

- 1) During cooking mode, press "" button to see the current time.
- 2) If the clock was set, press "" button to ask for cooking time.

5. Child lock function






To Lock: press "" and "" simultaneously for 3 seconds, there will be a long "beeping" sound indicating the children-lock is on and the "" will be illuminated.

Lock quitting: press "" and "" simultaneously for 3 seconds, there will be a long "beeping" sound indicating the child-lock is released.





Note: During working mode, if you want to stop cooking, press stop button quickly. Do not need to long pressing on stop button, it is invalid.

6. Reminder Function:


The oven has 9 hours reminder, this function will help to remind you to start cooking in a certain time from 1 minute to 9 hours. Only when oven in standby mode, the reminder can be set. Follow below to set the reminder:

- 1) Press reminder setting button "";
 - 2) Rotate "K2" to set the hour time of reminder. (Time should be within 0--9).
 - 3) Press reminder setting button "" again;
 - 4) Rotate "K2" to set minute time of reminder. (Time should be within 0--59).
 - 5) Press "" to confirm setting. ":" will be flash and the indicator for reminder "" will light. The time counts down.
- Note: The oven buzzer will sound for 10 times after the time back to the zero hour. "" symbol disappears on the screen to remind you to start cooking. You can cancel the reminder during setting by pressing the stop button; After the reminder has been set, you can cancel it by pressing stop button twice.

7. Start/Pause/Cancel Function


- 1) If the cooking time has been set, press "" to start cooking.
If the cooking is paused, press "" to resume cooking.
- 2) During cooking process, press "" once to pause the cooking. Press "" twice to cancel the cooking.

8. Energy-Saving Function

- 1) During in waiting state and reminding state, press "" for three seconds, the LED display will go off and set to energy-saving mode.
- 2) If no operation in 10 minutes under waiting state, the LED display will go off and go into energy-saving mode.
- 3) Under the energy-saving mode, press any key or rotate any encoder can quit the energy-saving mode.

9. Pyrolytic Function (only some modes)

This function allows you to clean thoroughly the oven cavity.

- 1) Rotate "K1" to select the pyrolytic function. LED will display "PYA".
- 2) Press "" to confirm the cooking. And the default time is 2 hours, "PYA" will display on the LED.
- 3) Rotate "K1" to change the pyrolytic time. There have two levers time can be selected "1:30 or 2:00".

Note:

- A) When the oven door is not closed, press start button will be invalid, LED display "DOOR", "PYA".
- B) When the oven center temperature is higher than 200°C, Press cancel button can return to waiting state directly and the oven center temperature is higher than 300°C, press start button, LED display "COOL".

- C) When open the door in normal working condition, the relay for heater will stop working, LED display "DOOR", the buzzer will beep continuously until the door closed or press the cancel button.
- D) When the pyrolytic function finished working and oven center temperature is lower than 300°C. LED display will go off.
- E) Before activating the pyrolytic cleaning function, remove any excessive spillage and make sure that oven is empty. Do not leave anything inside it(e.g. pans, baking tray, dripping pan, slider bracket etc.) as this could heavily damage them.

10. Note

- 1) The oven lamp will be on for all functions.(except pyrolytic function)
- 2) Once the cooking programme has been set and the "⏸" button is not pressed within 5 minutes, the current time will be displayed or turn back to waiting state. The setting program will be invalid.
- 3) The buzzer sounds when effectively pressed, if not effectively pressed there will be no response.
- 4) The buzzer will sound five times to remind you when cooking has finished.

USEFUL ADVICE

- 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 fill the tray to full when preparing a juicy, fruit cake. Any fruit juice that drips from the tray will produce stains that cannot be removed.
- 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.

COOKING INSTRUCTIONS

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.

Type of food	Temp. °C	Runners	Cooking time in minutes Suggested	Personal
Cake mixture desserts in moulds				
Sponges or buns	175	2	55-65	
Cake	175	3	60-70	
Short pastry desserts in moulds				
Pie base	200	3	08-10	
Cheesecake pie base	200	3	25-35	
Fruit pie base	200	3	25-35	
Raised dough desserts in moulds				
Pie base	180	3	30-45	
Soft bread 1 kg of flour	200	3	25-35	
Small pastries				
Short pastry	200	3	10-15	
Doughnut dough	200	2	35-45	
Biscuit dough	200	3	15-20	
Lasagne	225	2	40-50	
Meats (Cooking time per cm of thickness)				
Long roasts	200	2	120-150	
Short roasts	200	2	60-90	
Meatballs	200	2	30-40	
Poultry				
Duck 1 1/2 Kg	200	2	120-180	
Goose 3 Kg	200	2	150-210	
Roast chicken	200	2	60-90	
Turkey 5Kg	175	2	240-260	
Game				
Hare	200	2	60-90	
Leg of venison	200	2	90-150	
Vegetables				
Oven-baked potatoes	220	2	30-40	
Cooked vegetable flan	200	2	40-50	
Fish				
Trout	200	2	40-50	
Sea Bream	200	2	40-50	
Pizza	240	3	10-20	
Grill				
Chops		4	8-12	
Sausages		4	10-12	
Grilled chicken		2	25-35	
Spit-roasted veal 0,6Kg			50-60	

* The runner number is counted from the bottom of the oven up (Excluding the base of the oven as trays cannot be placed on it)

THE POSITION INFORMATION IS INDICATIVE BECAUSE THE COOKING TYPE AND TIMES CHANGE DEPENDING ON THE QUANTITY AND QUALITY OF THE FOOD.

HOW TO USE THE GRILL

Place the food to be browned on the grid or in the shallow tray. The grid has to be placed on the highest runner, whilst the tray for collecting fat should be on the lower runner. Connect the grill using the following positions of fan-assisted oven selector knob ☺, ☻ or in the position ☹, ☼, ☽ of the multi-function oven selection knob.

Depending on the type of food (meat, fish, poultry, etc.) it will be necessary to turn it over to expose both sides to the infra-red rays of the grill. For guidance only, we indicate some cooking times below:

Food to be grilled	Cooking times in minutes Suggested
Lean or thin meat	4-6
Normal meat	5-8
Fish without scales	8-10
Fish (e.g. Trout, salmon)	12-15
Sausages	10-12
Sandwiches	2-5

WARNING

- Do not use aluminium foil to cover the grill tray or heat.
- Do not wrap elements in aluminium foil or place them under the grill - the great reflective quality of aluminium may damage the grill element.

CLEANING THE APPLIANCE

IMPORTANT

As a safety precaution, before beginning to clean the oven always unplug it from the power supply or remove the appliance power lead.

Cleaning an oven that does not 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.

Remove the chrome-plated wire side supports; pull the front part upwards to unattach them from the wall and remove them from the rear orifices. Clean the oven with a soft cloth soaked in a diluted ammoniac solution; rinse and dry. If there are still stains and splashes, place a damp cloth soaked in ammoniac at the back, close the door and, after a few hours, wash the oven with warm water and liquid detergent, rinse and dry carefully. To clean the shiny metal outside doors, use a soft cloth with soap and water; do not use any powdered products that contain abrasive substances.

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.

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

VITRIFIED ENAMELLED PARTS

Only use a recommended cleaner for this type of material – avoid chloride-based products such as bleach.

INSTRUCTIONS FOR INSTALLATION

This appliance must be installed by a competent person, in accordance with the current version of the UK Safety Rules and Regulations or their European equivalent:

Urban development regulations (published by the Department of Environment).

Urban development laws (published by the Scottish Executive Development Department).

IEE wiring regulations.

Electricity in labour regulations.

PRIOR START-UP OF THE APPLIANCE

When it is unpacked, check that the following parts are with the oven:

- Instructions and Installation Manual
- oven grid
- 1 tray
- Screws and stoppers for fitting the appliance in the housing

FITTING THE APPLIANCE (see Fig. 5)

These appliances are classified as Class I.

The earth is obligatory as provided for by law. The manufacturer declines all liability in the event that the accident prevention rules have not been followed.

IMPORTANT

The adjacent piece or 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.

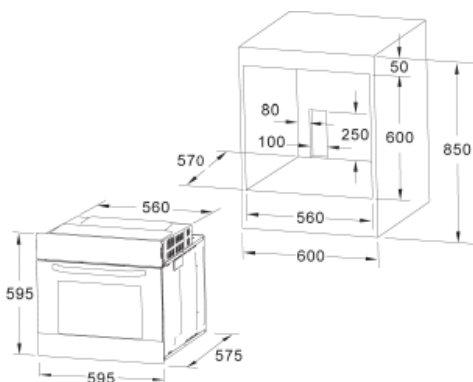
Certain types of vinyl or laminated kitchen furniture are particularly susceptible to damage due to decolouration at temperatures below those indicated.

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 600mm, as indicated in Fig. 5, 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 85-90mm as indicated in Fig. 5.
3. Check that the oven has been fixed securely in the housing. Fixing the oven into the cupboard is done using 4 screws "A" Fig.5. One in each corner of the oven door frame.

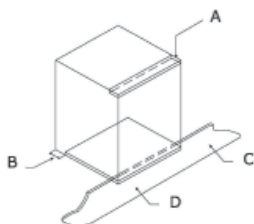
Fig. 5: Installation distanced for simple electric ovens of 60 cms wide (the shape of the upper casing may vary) and attachment to the cupboard.



- A. The support runner must be removed
- B. Spacing of 75-90 mm between the wall and the rear part of the support shelf and the base of the cupboard
- C. Base
- D. False box front to be assembled

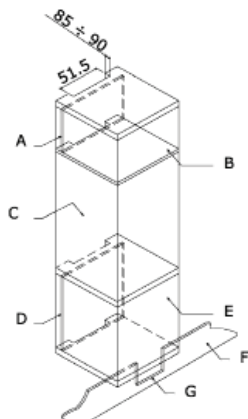
Fig. 7: Ventilation and gap requirements for the installation of a simple electric oven in a standard cooking unit.

Minimum ventilation requirements for upper, base and support shelves for the rear part of the unit.



- A. Rear panel
- B. Storage space
- C. Remove the rear part of this section
- D. Rear panel
- E. Storage space
- F. Base
- G. Minimum ventilation gap 80 cm²

Fig. 8: Ventilation and gap requirements for the installation of a simple electric oven in an upper cupboard.



ELECTRICAL CONNECTION

Before connecting the appliance, check that the voltage marked on the specifications plate coincides with the voltage of the electricity network.

The NICEIC register is recommended for electrical installations.

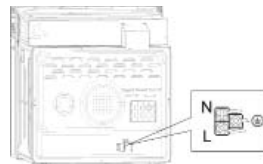
WARNING – THIS APPLIANCE MUST BE EARTHED

This appliance must be wired to a 13 A bipolar automatic switch with protected socket, which has a 3 mm separation between contacts and is placed in an easily accessible place next to the appliance.

IMPORTANT

The conductors of the network power supply lead are coded by colours are follows:

Green and yellow -Earth
Blue - Neutral
Brown - Live



- The green and yellow conductor must be connected to the terminal marked "E" or with the symbol of the earth or which is green and yellow.
- The blue conductor must be connected to the terminal marked "N".
- The brown conductor must be connected to the terminal marked "L".
- The lead must not reach a temperature higher than 50 °C above the ambient temperature at any point.
- If the power lead is damaged, it must be replaced by a special lead or unit supplied by the manufacturer or it after-sales service.

REPLACEMENT OF THE NETWORK POWER SUPPLY LEAD

If it is necessary to replace the network power supply lead, proceed as follows:

1. Disconnect the appliance from the power supply, unscrews the fastening screws and remove the rear panel.
2. Unscrew the fastening screws and those of the terminals to free the existing lead.
3. Assemble the replacement lead which must comply with the information listed in the Specifications, ensuring the correct connection of the colour codes and that all the screws are correctly tightened.

MAINTENANCE

Before carrying out maintenance, disconnect the appliance from the power supply.

During the guarantee period, if necessary all services should be commissioned to the Manufacturer's Technical Assistance Service Department. Bear in mind that intervention or repair by unauthorised personnel will invalidate this guarantee.

REPLACEMENT OF THE OVEN LIGHTBULB

(Not covered by the appliance guarantee.)

The oven has a light with the following characteristics: 15 W or 25 W, 300 °C and type E-14

WARNING: Disconnect the appliance from the electricity supply, remove the oven door (as described above), as well as the oven shelves.

Remove the glass cover that protects the light bulb by turning it anti-clockwise. Fig. 9 (A)

Unscrew the old light bulb and dispose of it safely and ecologically, change it for one as specified in the Specifications and replace the cover.

NOTE – The glass cover may be tight and, therefore, may need a grip to release it.



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, they 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 (see details included in the cover). Indicate the reference numbers of the product type described in the specifications plate and/or the series number of the appliance on ordering.

SPECIFICATIONS

INTERIOR DIMENSIONS

Height: 346.5 mm
Width: 457 mm
Depth: 410 mm
Useful volume: 70 litres

ELECTRICAL INFORMATION

Nominal voltage:

220 V - 240 V ~ 50 Hz

Power connection: 13A (automatic bipolar switch with protected socket, with 3mm separation between contacts)

POWER ABSORPTION

Top heating element	950 W
Grill heating element	1700 W
Bottom heating element	1100 W
Convection heating element	2000 W
Convection motor	33 W
Rotisserie motor	4.1 W
Cooling fan	23 W
Oven lamp	25 W
Max. power	2870W

Network power cable:

3 x 1.5 mm² type H07RN-F <HAR>

Oven light bulb:

15 W - 25 W / 300 °C screw type E-14

The Manufacturer declines all liability for damage caused to persons and objects due to incorrect or improper installation of the appliance.

The Manufacturer reserves the right to make any modification it believes necessary and useful to the products, without prior warning.



CATA ELECTRODOMÉSTICOS, S.L.

c/ Ter, 2 - 08570 TORELLÓ (Barcelona) SPAIN

Tel. +34 938 594 100 - Fax +34 938 594 101

www.cnagroup.es - e-mail: cna@cnagroup.es

Atención al Cliente: 902 410 450 - info@cnagroup.es

SAT Central Portugal: 214 349 771 - service@junis.pt