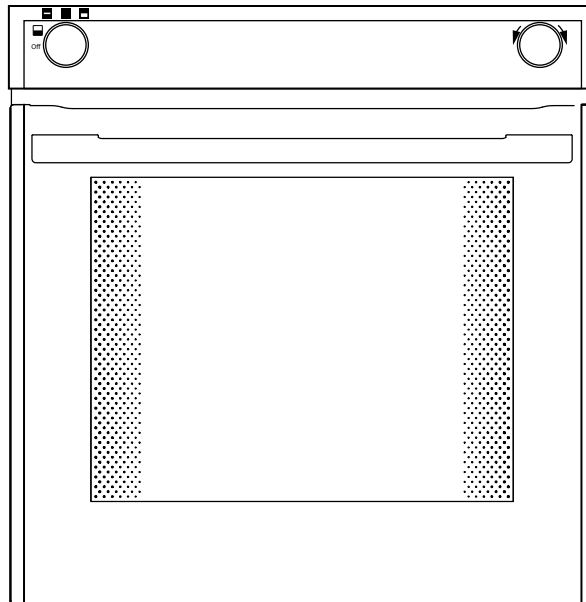


COOKETM
&LEWIS

60CM SINGLE ELECTRIC OVEN WITH TWIN ZONE



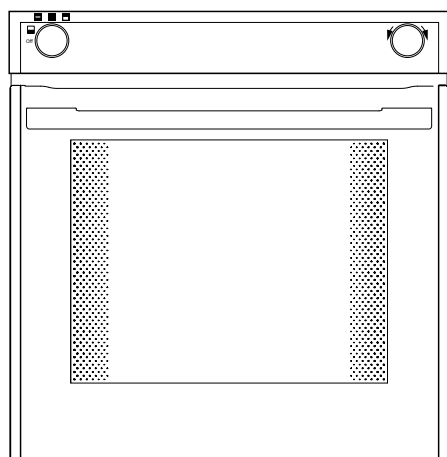
OVTC60CL - Version: 01



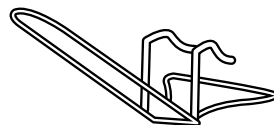
Double oven - Barcode: 5052931258765



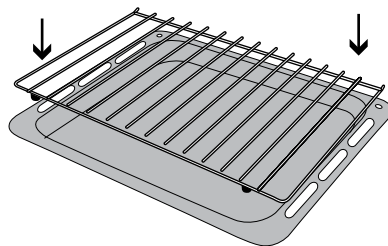
WARNING: Read the instructions before using the appliance.



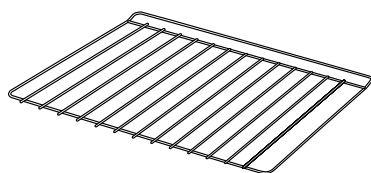
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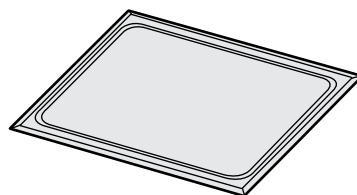
[02] x 1



[03] x 1



[04] x 2



[05] x 1



[06] x 4

1 : 1



[07] x 4
(Ø4mm x 25mm)

OVTC60CL Single oven

Let's get started...

These instructions are for your safety. Please read through them thoroughly before use and retain them for future reference.



Getting **started...**

Your product	04
Before you start	05
Safety	06



In more **detail...**

Operation	12
Care and maintenance	25
Recycling and disposal	30
Technical and legal information	30
Guarantee	31
CE Declaration of conformity	33



Appendix...

Installation	34
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Your product

OVTC60CL Single oven

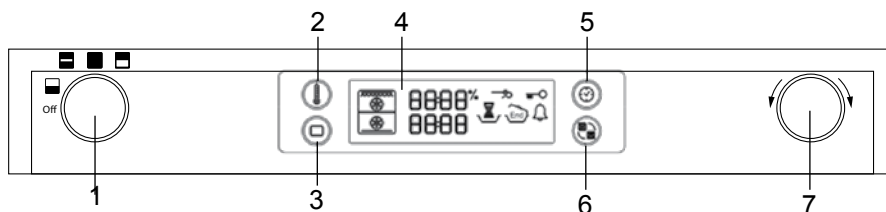
Your product



Note!

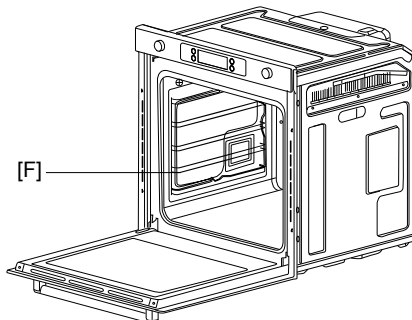
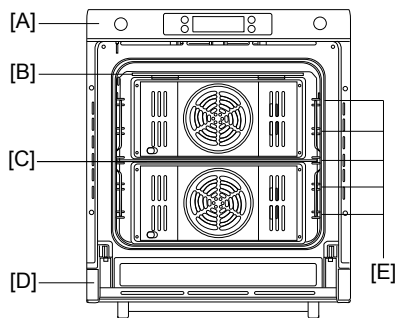
Shelf levels are numbered from the bottom up. Levels 4 and 5 are used mainly for the grill function. Please refer to the cooking guides provided throughout this manual to determine appropriate shelf levels for your dishes.

This diagram may be slightly different from the layout of the appliance.



- | | |
|------------------------------------|--------------------------------------|
| 1. ON/OFF & Zone selection dial | 2. Temperature button |
| 3. Function button | 4. Display |
| 5. Time button | 6. Twin zone - active zone selection |
| 7. Time/Temp/Function control dial | |

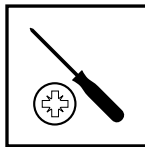
- A. Control panel
- B. Top heating/grill element
- C. Oven cavity divider
- D. Glass door
- E. Shelf guide levels 1-5
- F. Shelf guides



Things to check 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), 0144 75261 (Ireland).
- ☒ 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.

You will need



We advise when installing this appliance two people are recommended.

Installation guide
located at the end of
the guidebook

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.
- ☒ 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 remove the plug in the presence of flammable gas.

- ✓ 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.
- ✓ 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.
- ✓ Regularly check the power plug and power cord for damage. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a danger or injury.
- ✓ 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.
- ✓ The Manufacturer declines all liability for personal or material damage as a result of misuse or incorrect installation of this appliance.
- ✓ **Danger of burns!** During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- ✓ **Warning!** Accessible parts may become hot during use. Children should be kept away.
- ✓ **Warning!** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- ✓ Do not lean on the door or place any objects on the door of the appliance. This can damage the door hinges.
- ✓ The oven should be cleaned regularly and any food deposits removed.
- ✓ **Warning!** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- ✓ The oven must be installed in accordance with installation instructions and all dimensions must be followed.

- ☑ Before connecting the appliance to the power supply, check that the power supply voltage and current rating corresponds with the power supply details shown on the appliance rating label.
- ☑ Never use a damaged appliance! Disconnect the appliance from the electrical outlet and contact your retailer if it is damaged.
- ☑ **Danger of electric shock!** Do not attempt to repair the appliance yourself. In case of malfunction, repairs are to be conducted by qualified personnel only.
- ☑ To avoid damaging the cord, do not squeeze, bend or chafe it on sharp edges. Keep it away from hot surfaces and open flames as well.
- ☑ Lay out the cord in such a way that no unintentional pulling or tripping over it is possible.
- ☑ Keep the appliance and its cord out of reach of children.
- ☑ If an extension cord is used, its capacity needs to be suitable for the power consumed by the appliance.
- ☑ Do not operate the appliance with wet hands or while standing on a wet floor. Do not touch the power plug with wet hands.

- ✓ Connect the power plug to an easily reachable electrical outlet so that in case of an emergency the appliance can be unplugged immediately. Pull the power plug out of the electrical outlet to completely switch off the appliance. Use the power plug as the disconnection device.
- ✓ Disconnect the power plug from the electrical outlet when not in use and before cleaning.
- ✓ Always turn the appliance off before disconnecting the power plug.
- ✓ This appliance is classified as protection class I and must be connected to a protective ground (Earth).
- ✓ Means for full disconnection must be incorporated in the fixed wiring in accordance with the wiring rules. To achieve this install an appropriate circuit breaker (CB) and residual current device (RCD). It should be installed in an easily reachable place so that in case of emergency the appliance can be disconnected from power immediately.
- ✓ The fixed wiring must be protected against heat surfaces.
- ✓ Do not hang an objects to the handle of the oven door.

- ✓ Do not cover the bottom of the oven with aluminium foil or other objects. Caution: Risk of fire!
- ✓ Do not allow aluminium foil, plastic, paper or fabric contact with heating elements.
- ✓ Never leave the appliance unattended during use, especially when cooking with flammable substances (e.g. hot oil, fat, etc.).
- ✓ Do not store or never use harsh chemicals, sprays, flammable or non-food in or near the oven. Oven is designed specifically for heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the unit and may cause injury.
- ✓ Should any food inside the oven catch fire, keep the door closed. Switch the oven off and disconnect the power supply.
- ✓ Always exercise caution when opening the door. Move to side, open the door slowly to vent the hot air and/or steam. Make sure your face is away from the opening and make sure there are no children or pets near the oven.
- ✓ Only use utensils that are suitable for use in this type of oven.
- ✓ 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.

Introduction

**Note:**

This multifunction oven combines the advantages of traditional convection ovens with those of the more modern fan assisted models in a single appliance.

It is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes.

**Note:**

Before using the oven for the first time we recommend that the oven be switched on and set to its highest temperature. Keep the oven door closed and leave the appliance on for 30 minutes with nothing in it. Ensure adequate ventilation during this process by opening any doors and windows in the room. Any odours created during this operation will be due to the evaporation of substances used to protect the appliance during storage prior to installation.

**Note:**

Place the grill pan provided on the bottom shelf of the oven when cooking fatty foods to prevent grease droplets forming on the base of the oven. For all types of cooking never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Place your cookware (dishes, aluminium foil, etc. etc.) on the shelves provided.

Using the Divider

This oven comes equipped with an oven cavity divider which divides the oven cavity into two separated cooking zones enabling independent cooking. This function only operates when the cavity divider is in the central position (level 3). This feature gives great flexibility, enhancing energy efficiency and is convenient to use.

**Note:**

This function only operates when the cavity divider is in the central position (level3).

Oven operational safety

Safety shutoff

If a cooking time is not entered, the oven will shut itself off after a prescribed period of time indicated below.

Shutoff times for various temperature settings

Under 105°C 16 hours

From 105°C to 200°C 8 hours

From 200°C to 250°C 4 hours

- This oven features a thermal shutoff system and if the oven heats to abnormally high temperatures, the system will shut off the power supply to the heating elements for a period of time until the oven reaches a safe temperature.

Cooling fan

- During cooking, it is normal for the vent to release hot air from the front of the oven.
- The cooling fan will also continue to operate after the oven has been in use. It will turn off when the internal oven temperature has dropped to 110°C.

Setting the clock for the first time

When the appliance is switched on for the first time, the display on the control panel will light briefly and 0:00 will begin blinking in the display. The oven cannot be operated until the clock is set.

To set the clock you need to first set the hour "0:" then the minutes ":00". This is done by turning the **Time/Temp/Function (7)** dial left or right to set the hours then pressing the **Time (4)** button to select the minutes in the same way.

Initial cleaning

Clean the oven thoroughly before using for the first time.



Warning!

Do not use sharp or abrasive cleaning materials. These could damage the oven surface.

To clean the oven

1. Open the door, the oven lights comes on.
2. Clean all oven trays, accessories and side runners with warm water or washing up liquid and polish dry with a soft clean cloth.
3. Clean the oven interior with a soft clean cloth.
4. Wipe the front of the appliance with a damp cloth.

Check that the clock is set correctly. Remove accessories and operate the oven at the convection setting at 200°C for 1 hour before using. There will be a distinctive odour from the oven, this is normal. Ensure your kitchen is well ventilated during this period.

Product functions



Note!

If you want to change the partition, touch the **Function (3)** button and hold for about 3 seconds, then Short touch the **Function (3)** button to select the desired partition.

Divider	Symbol	Oven function	Insert divider	Usage information
Upper zone		<ul style="list-style-type: none"> • True fan • Top heat+ convection • Large grill 	Yes	This zone saves energy and time when cooking small amounts of food.
Lower zone		<ul style="list-style-type: none"> • True fan • Bottom heat+ convection 	Yes	This zone saves energy and time when cooking small amounts of food.
Single zone		<ul style="list-style-type: none"> • True fan • Top heat+ true fan • Conventional • Large grill • Small grill • Bottom heat+ true fan • Defrosting 	No	
Twin zone		<ul style="list-style-type: none"> • Both upper and lower zone function 	Yes	You can cook two dishes at two different temperatures at the same time.

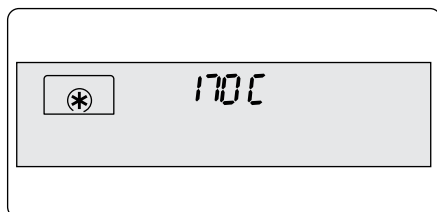
Setting the zone selection

For upper, twin and lower zones, select the “OFF” position before inserting the divider in the central position, level 3 of shelf guides. For single zone, remove the divider when “OFF” position is selected. Then turn the **Zone selection dial (1)** to single mode. Press the **Function button (3)** and hold for about 3 seconds. Turn the **Time/Temp/Function (7)** dial to select the desired oven function. If after 3 seconds there are no further adjustments, the oven will begin automatically.

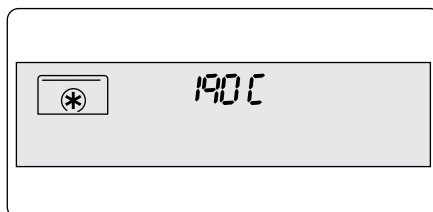
Product functions

Upper zone

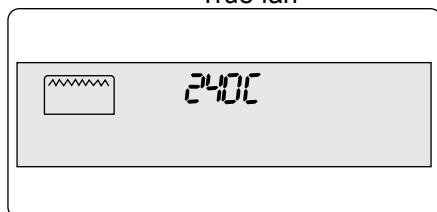
The divider should be inserted.



True fan



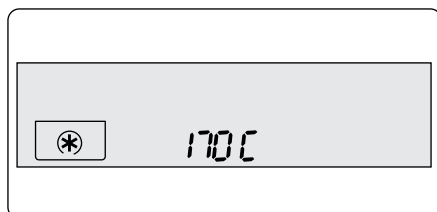
Top heat + true fan



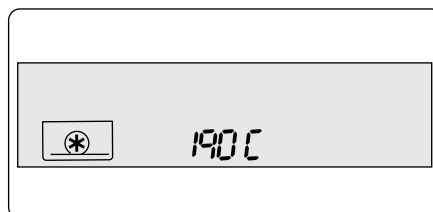
Large grill

Lower zone

The divider should be inserted.



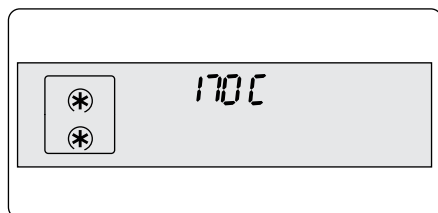
True fan



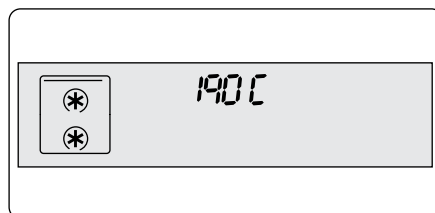
Bottom heat + true fan

Single zone

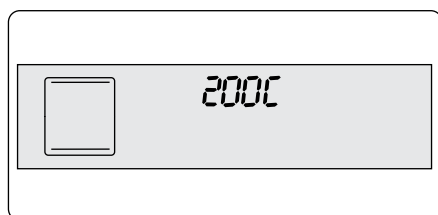
The divider should **NOT** be inserted.



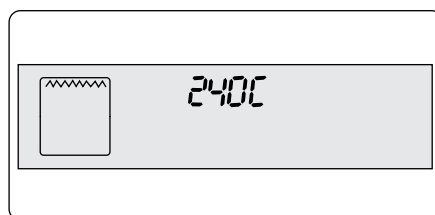
True fan



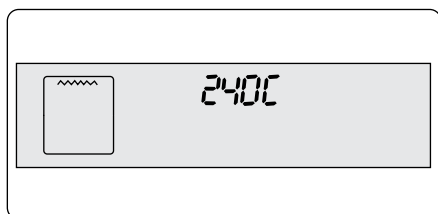
Top heat + true fan



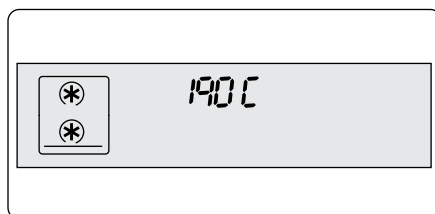
Conventional



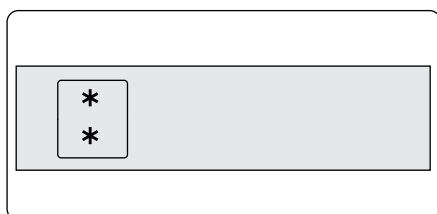
Large grill



Small grill



Bottom heat + true fan



Defrosting

Operation


OVTC60CL Single oven



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. If using upper or lower zone adjust cooking time accordingly.

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


> Pre-heat the oven for 10 mins.

	CONVENTIONAL		
Food	Recommended shelf level from the bottom	Temperature °C	Time in min.
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
Leg of lamb, approx. 1.5 kg	1	220 – 220	90 – 120
Rack of lamb, approx. 1.5	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	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


> Pre-heat the oven for 10 mins.

Operation

OVTC60CL Single oven

 TRUE FAN MODE			
Cakes / biscuits	Recommended shelf level from the bottom	Temperature (°C)	Cooking Time in min.
Cake Mixture Desserts in Moulds			
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	150-170	1	25-30
Biscuits (tray)	150-170	1, 3	20-25
Sponge cake (3 to 6 eggs)	160-180	1	25-35
Swiss roll	160-180	1	20-25
Short Pastry Desserts in Moulds			
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
Raised Dough Desserts in Moulds			
Streusel cake	150-170	1	35-45
White bread	160-180	1	40-50
Pizza (tray)	170-190	1	35-45
Onion tart	170-190	1	35-45
Apple turnovers	150-170	1, 3	25-30
Choux pastry, Eclairs	160-180	1, 3	30-40
Puff pastry	170-190	1, 3	20-25
Meringues, Macaroons	120-140	1, 3	25-50
Poultry, approx. 4 kg	160-180	1	150-180
Fish, whole, approx. 1.5 kg	160-180	1	35-55

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

	GRILL MODE		
Food to be grilled	Recommended shelf level from the bottom	Temperature setting	Total grilling time in min.
Thin cuts			
Steak	3 or 4	maximum	10-16
Kebabs	3	maximum	25-30
Chicken kebabs	3	maximum	20-25
Cutlets/schnitzel	3 or 4	maximum	12-18
Liver	3 or 4	maximum	8-12
Burgers	3 or 4	maximum	14-20
Sausages	3 or 4	maximum	10-15
Fish fillet	3 or 4	maximum	12-16
Trout	3 or 4	maximum	16-20
Toast	3 or 4	maximum	2-4
Cheese toast	3 or 4	maximum	7-9
Tomatoes	3 or 4	maximum	6-8
Peaches	2	maximum	6-8
Thicker cuts			
Chicken (approx. 1 kg)	1	maximum	50-60
Rolled meat, 7 cm (approx. 1 kg)	1	maximum	75-85
Pork (approx. 1 kg)	1	maximum	100-120
Sirloin (approx. 1 kg)	1	-	-

- > Turn half way through the grilling time.
- > Select the appropriate shelf level for the thickness of the food.

Setting the temperature

Select the required zone (see page 15).

Lower, upper and single zone temperature setting

1. Press the **Temperature button (2)** and hold for about 2 seconds and the temperature will flash in the display.
2. Turn the **Time/Temp/Function dial (7)** left or right to adjust the temperature in increments of + or - 5°C to the desired setting .

Single zone	40°C - 250°C
Upper zone	40°C - 250°C
Lower zone	40°C - 250°C



Note!



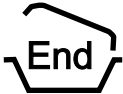

You can adjust the temperature during cooking in any of the zones

Twin zone temperature setting

3. Press the **Temperature button (2)** and hold for about 2 seconds and the temperature will flash in the display (upper or lower zone).
4. Turn the **Time/Temp/Function dial (7)** left or right to adjust the temperature in increments of + or - 5°C to the desired setting.
5. Press the **Twin zone button (6)** to change the zone and the temperature will flash in the display (upper or lower zone)

Upper zone	160°C - 250°C
Lower zone	160°C - 250°C

Display icons

	End time icon		Locked icon
	End of cooking time		Kitchen timer icon

Setting end cooking time

You can set an end cooking time once you have started cooking. This will turn off the oven automatically after the programmed time has elapsed. You will hear a audible beep when it turns off.

Lower, upper and single zones

1. You have already started cooking now press the **Time button (5)** for 2 seconds and the end time ' 0:00 ' and the end time icon will flash.
2. Turn the **Time/Temp/Function dial (7)** to set the end time required.
Example: 0:35 (thirty five minutes)
3. Wait 3 seconds and the display will alternate between temperature and time remaining.
4. The oven will continue to cook until the selected time has elapsed.

Twin zone

You can set a different end cooking time for each zone

5. Use the **Twin zone button (6)** to select the zone required and then carry out the same operation as above.
6. The select the other zone using the **Twin zone button (6)** and carry out the same operation.
7. Wait 3 seconds and the display will alternate between temperature and time remaining.
8. The oven will continue to cook until the selected time has elapsed.

Setting delayed start cooking

You can set the oven to turn on automatically when you are out at a prescribed time so you can have something cooked when you return.

Lower, upper and single zones only

1. Select the appropriate cooking zone and set your cooking temperature.
2. Press and hold **Time button (5)** for 2 seconds and end time ' 0:00 ' and the end time icon will flash.
3. Turn the **Time/Temp/Function dial (7)** to set the cooking time required.
Example: 2:30 (two hours, thirty minutes)
4. Press the **Time button (5)** again within 3 seconds to set the end cooking time.
5. Turn the **Time/Temp/Function dial (7)** to set the end cooking time required.
Example: 19:00 (7.00pm)
6. Wait 3 seconds and the everything is set and the oven will turned off until cooking time is reached
7. Using the example above at 16:30 the oven will start cooking for 2:30 (two hours, thirty minutes). Cooking will stop at the end time of 19:00 (7.00pm).

Setting Kitchen timer

This only works when a cooking function is not selected.

8. Press and hold **Time button (5)** for 2 seconds and end time ' 0:00 ' and the kitchen timer icon will flash.
9. Turn the **Time/Temp/Function dial (7)** to set the time required.
Example: 0:15 (fifteen minutes)
10. Wait 3 seconds and the timer will start. Once time has elapsed a beep will sound.

Lock function

This locks the touch control buttons on the display.

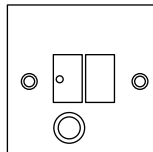
11. Press the **Time button (5)** and **Twin zone button (6)** at the same time and hold for 1 second and the Locked icon will appear in the display .
12. Press the **Time button (5)** and **Twin zone button (6)** at the same time and hold for 3 seconds again to unlock.

Care and maintenance



Warning

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



Caution

Do not use hot water, diluents, petrol, alcohol, kerosene, washing powder, cleanser, alkaline detergent, acid, chemical cloth, etc. for cleaning so as not to damage the enamel coating and plastic. The appliance must not be cleaned directly with water as this could cause rusting or render the insulation less efficient.

- The enamelled and stainless steel parts of the appliance should be wiped clean using a damp cloth using the minimum possible amount of soap and lukewarm water. Do not use abrasive powders or corrosive substances which could ruin the surfaces. Remember stainless steel could tarnish and restoring these surfaces can be difficult. Specialist stainless steel cleaners are available from major supermarkets. After cleaning these surfaces should be wiped with a clean cloth and lukewarm water to remove any traces of detergent.
- The inside of the oven should ideally be cleaned when the oven is still warm using a damp cloth and the minimum possible amount of soap and hot water. After cleaning the soap should be removed using a clean damp cloth and hot water. Dry the interior of the oven with a soft dry cloth after cleaning.



Warning!

DO NOT USE EXCESSIVE AMOUNTS OF WATER WHEN CLEANING THE PRODUCT.

- Do not use abrasive powders, cleaners, sponges or acids (lime scale remover) to clean the interior as these can damage the enamel. If the interior is very difficult to clean use a specialist oven cleaner. Follow closely the instructions provided on the packaging.



Warning!

NEVER USE A STEAM CLEANER TO CLEAN THE INSIDE OF THE OVEN.

- If the oven is in use for an extended length of time condensation may form. Once the oven has cooled remove the condensation using a dry cloth.

How to keep your oven in good condition

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

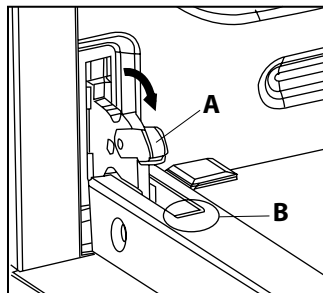
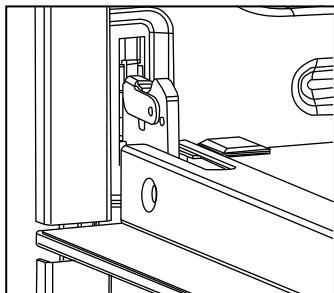
To extend the life of your oven, it must be cleaned frequently, keeping in mind that

- The enamelled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them. Stainless steel could get stained. If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.
- The inside of the oven should preferably be cleaned immediately after use, when it is still warm, with hot water and soap. The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc.) and abrasive sponges for dishes or acids (such as lime scale remover, etc.) as these could damage the enamel. If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet.
- Never use a steam cleaner for cleaning inside of oven.
- 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 you're 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 build up of heat could compromise cooking and even damage the enamel.
- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

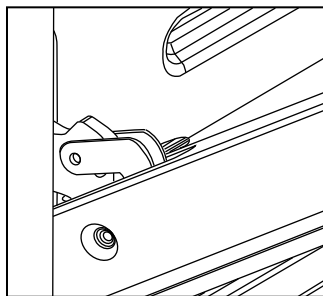
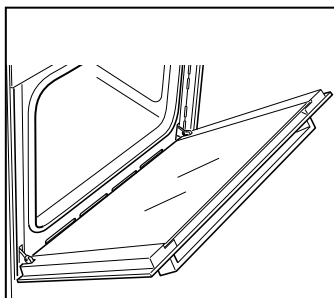
How to remove the oven door

For a more thorough clean, you can remove the oven door. To remove the oven door use the following instructions:

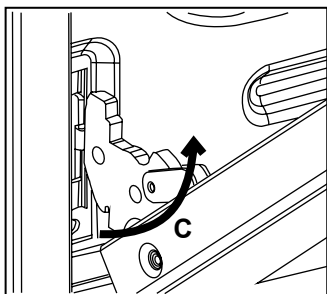
1. Open the door to the full extent.
2. Open the lever **A** completely on the left hand hinges.



3. Open the door to angle as shown.
4. Close the door until the left & right hand levers **A** are hooked to part **B** of the door as shown in diagram of step 2.



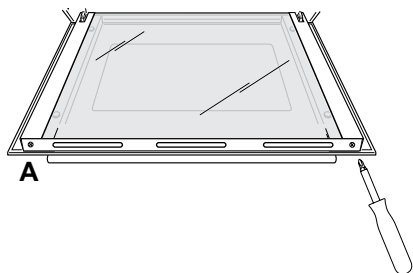
5. Withdraw the hinge hoods for their position following arrow **C**.



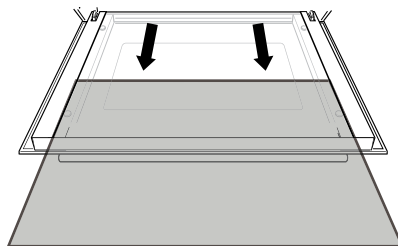
To replace the door, reverse the above procedure.

Removing the inner pane of glass

1. Remove the top plate by unscrewing the no. 2 screws (A).



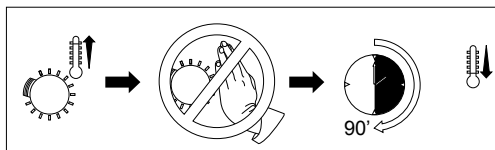
2. Gently pull out the inner panel of glass.



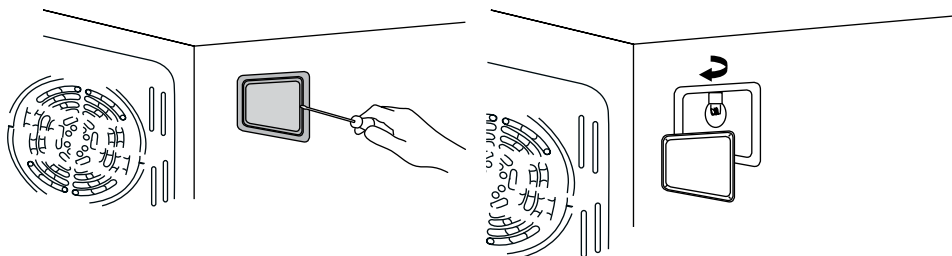
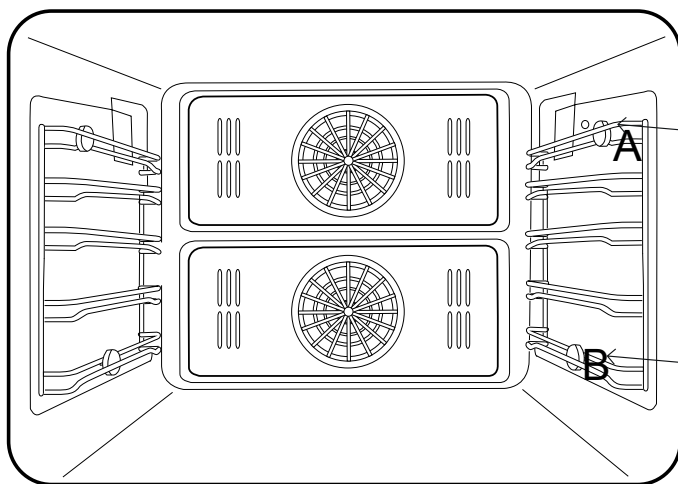
Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface. Now you can also clean the inside of the outer glass.

To replace the glass reverse the procedure above.

Replacing the oven lamp



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



- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Remove all internal shelves and shelf support guides from the oven cavity, by applying downward pressure to Point A and upward pressure to point B to release and guides.
- To remove the glass cover, hold the lower end with one hand, insert a flat sharp implement such as a screwdriver between the glass and the frame and pop out the cover.
- 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.

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 and legal information

Technical information:

Power supply	: 220 - 240V~, 50/60Hz
Output Power	: 3,990 - 4,700W

Measurements:

Oven capacity	: 70L
Dimensions (WxHxD)	: 594x566x594mm
Net weight	: 42kg approx

Legal information

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

Guarantee

This appliance is covered by a full manufacturer's 2 year parts and 2 year 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 transferable between EU countries.

This guarantee is non-transferable 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.

Extended parts only warranty

As testimony to our commitment to you as a valued customer of Cooke & Lewis, we will offer you an additional 3 years parts warranty absolutely free.

If during the extended parts warranty period the appliance fails and it is considered uneconomical to repair our Customer Service Department will offer you the opportunity to purchase the same or equivalent model at a discounted price.

All parts supplied free of charge under the extended warranty must be fitted by our approved engineers and will be subject to a call out charge to fit the part.

Guarantee

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.

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.

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 & Northern Ireland
Phone: 0844 800 1128
Email: uksupport@apelson.co.uk
Web: www.myspareparts.co.uk

Republic of Ireland (Eire)
Phone: 014475261

CE Declaration of Conformity



MANUFACTURER: CATA

ADDRESS: C/ Ter nº 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: OVTC60CL

TYPE : Multifunction oven

EC DIRECTIVES APPLIED: Comply with the European Directives 2006/95/CE: LVD and the 2004/108/CE: EMC

APPLIED HARMONIZED STANDARDS:

EN 60335-2-25/A2:2006

EN 60335-2-6/A2:2008

EN 60335-1/A13:2008

EN 62233:2008

APPLIED INTERNATIONAL TECHNICAL STANDARDS AND SPECIFICATIONS: ISO9001.2008

PLACE: Torelló

David Sala
Technical Manager

This appliance respects laws of the suppression of radio-interference. 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

01

Only a qualified person in compliance with the instructions provided must install the appliance. The manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

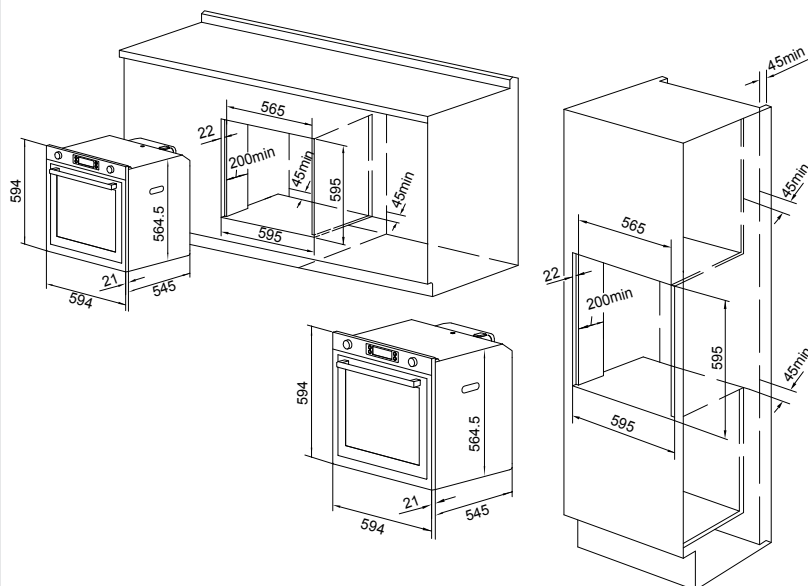


Caution

- The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

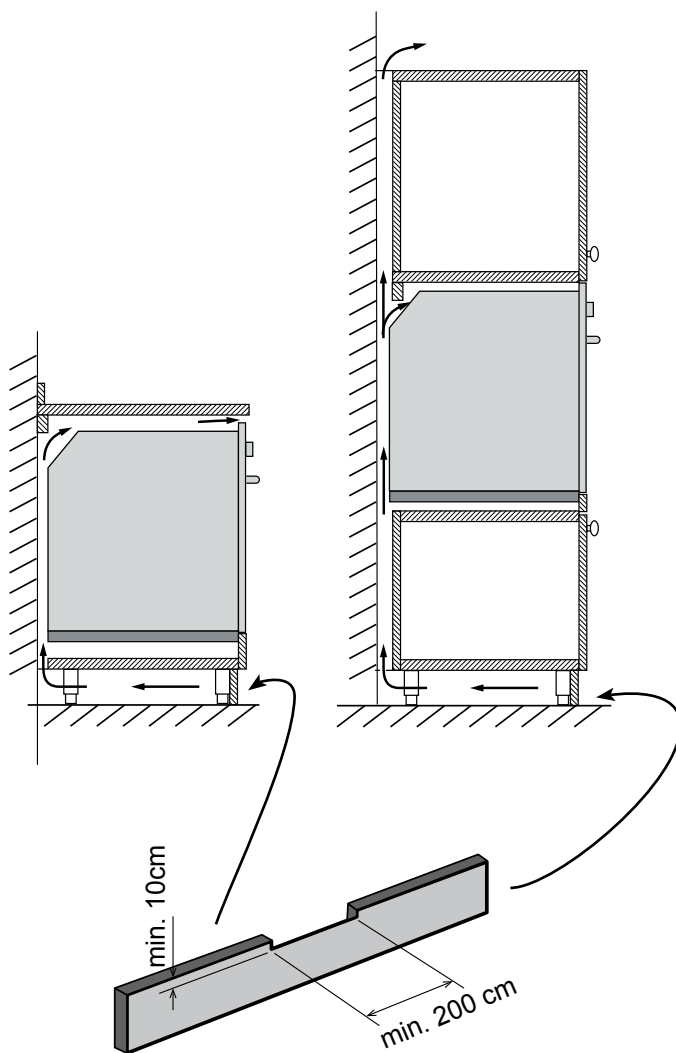
Installation of Built-in Ovens

For correct installation this product can be fitted under the work surface in a built under housing unit or in a tall oven housing unit.



Note!

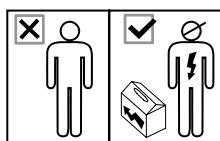
- The panels of the adjacent cabinets must be made of heat-resistant material. In particular the adhesive that bonds the plastic laminate to the furniture must be able to withstand temperatures of not less than 150°C to avoid delamination. The appliance must be housed in heat-resistant cabinets.



Above figure shows the air circulation requirements including a slot that should be cut into the plinth if fitted.

It is essential when installing your oven there is adequate air circulation around the appliance to ensure the correct operation of the appliance. Inadequate air circulation will greatly impair the performance of the appliance and can affect adjacent cabinets due to the rise in temperature.

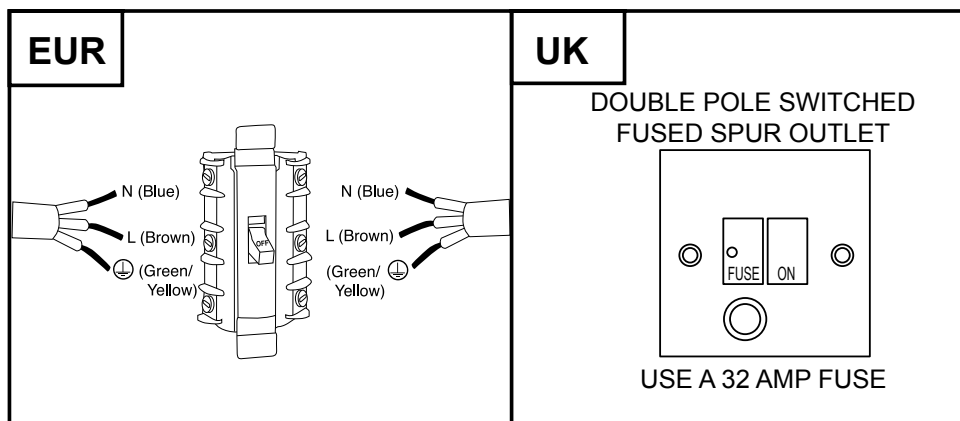
Electrical connection



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



Warning

- Make sure the fused spur outlet is located in an accessible position.

Direct Connection

If the appliance is being connected directly to the mains an omnipolar circuitbreaker 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

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 32 Amps.

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

Brown = L - Live

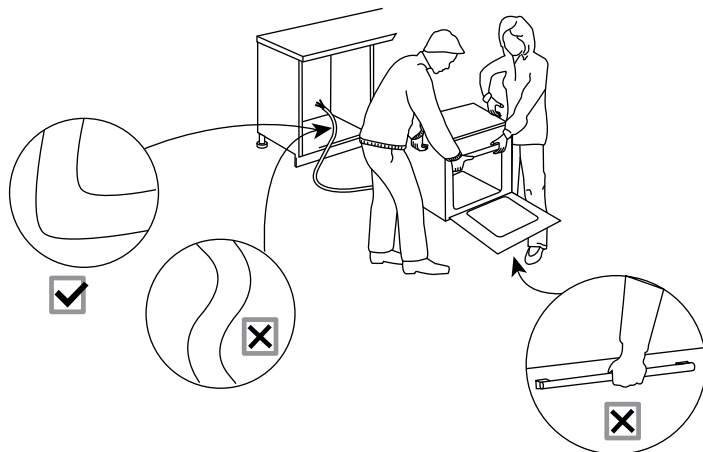
Blue = N - Neutral

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.

03

Fixing the double oven



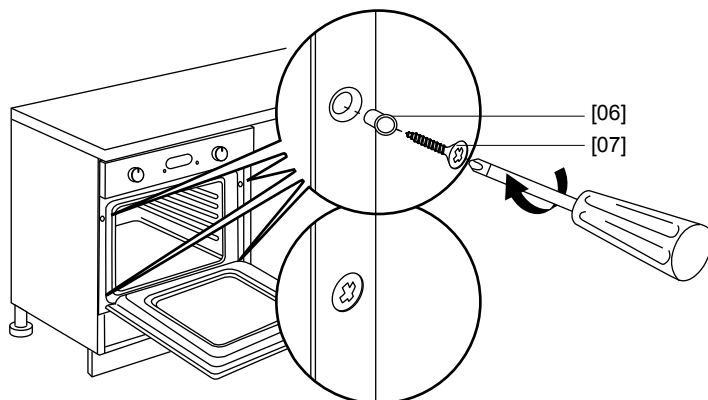
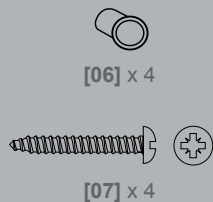
Connect to mains power supply ensuring the cable is not bent.

Lift oven into housing unit, do not lift the oven with the handle otherwise the glass door might shatter.



Note: If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

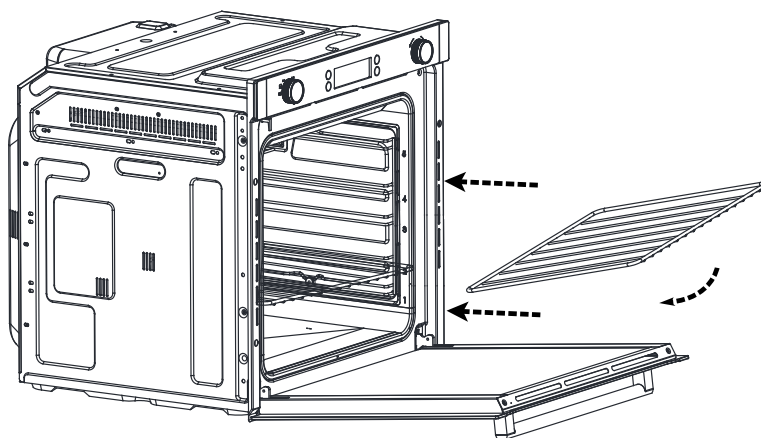
04



Once the oven has been lifted into place in either of the housing units secure with 4x screws [07].

Also ensure that you adjust the furniture doors adjacent to the sides of the oven so there is a 4 - 6mm gap between them, otherwise heat displaced from the oven might damage the furniture door.

38 The appliance is now ready to use.



Adjusting the shelf position.



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