

myappliances



USER MANUAL

UBMFM60SS MULTIFUNCTION 67L OVEN

CUSTOMER CARE
0344 800 1128

Using This Manual

This Owner's Manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.

Please take the time to read this Owner's Manual before using your oven and keep this book for future reference.

The following symbols are used in the text of this Owner's Manual



Important



Note

Safety Instructions

Installation of this oven must be performed only by a licensed electrician. The installer is responsible for connecting the appliance to the mains power supply in observance of the relevant safety recommendations.

Electrical safety

If the oven has been damaged in transport, do not connect it.

- Appliance must be connected to the mains power supply only by a **specially licensed electrician**.
- In the event of a fault or damage to the appliance, do not attempt to operate it.
- Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others. If your oven needs repair, contact a Service Centre or your dealer.
- If the supply cord is defective, it must be replaced by a special cord or assembly available from the manufacturer or an authorized service agent.
- Electrical leads and cables should not be allowed to touch the oven.
- The oven should be connected to the mains power supply by means of an approved circuit breaker or fuse. Never use multiple plug adapters or extension leads.
- The rating plate is located on the right side of the door.
- The power supply of the appliance should be turned off when it is being repaired or cleaned.
- Take care when connecting electrical appliances to sockets near the oven.

WARNING

The appliance should be powered down before replacing the lamp to avoid the possibility of electric shock. During oven operation, the interior surfaces become very hot.

Safety during operation

- This oven has been designed only for the cooking of household foods.
- During use, the oven interior surfaces become hot enough to cause burns. Do not touch heating elements or interior surfaces of the oven until they have had time to cool.
- Never store flammable materials in the oven.
- The oven surfaces become hot when the appliance is operated at a high temperature for an extended period of time.
- When cooking, take care when opening the oven door as hot air and steam can escape rapidly.
- When cooking dishes that contain alcohol, the alcohol may evaporate due to the high temperatures and the vapour can catch fire if it comes into contact with a hot part of the oven.
- For your safety, do not use high-pressure water cleaners or steam jet cleaners.
- Frozen foods such as pizzas should be cooked on the wire grill. If the baking tray is used, it may become deformed due to the great variation in temperatures.
- Do not pour water into the oven bottom when it is hot. This could cause damage to the enamel surface.
- The oven door must be closed during cooking.

- Do not line the oven bottom with aluminium foil and do not place any baking trays or tins on it. The aluminium foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.
- Fruit juices will leave stains, which can become indelible on the enamel surfaces of the oven. When cooking very moist cakes, use the deep pan.

Safety during operation(Continued)

- Does not rest bake ware on the open oven door.
- This appliance is not intended for use by young children or infirm persons without the adequate supervision of a responsible person ensuring that they are using the appliance safely.
- Only use the temperature probe recommended for this oven.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- If a cooking time is not entered, the oven will shut itself off after the lengths of time indicated below.

Child safety

- Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the heating elements.
- Always use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- WARNING: Accessible parts may become hot during use. You children should be kept away.
- Secure all loose garments, etc. before beginning. Tie long hair so that it does not hang loose, and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.
- When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe operation of the appliance by qualified persons.
- Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, warming drawer or storage drawer. This can damage the appliance, and the unit may tip over, potentially causing severe injury.
- WARNING: The appliance and its accessible surface parts become hot during use. Care shall be taken to avoid touching heating elements. Do not allow children less than 8 years of age to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.
- This appliance can be used by children age form 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 appliance. Clean and user maintenance shall not be made by children without supervision.

Cleaning Safety

CAUTION:

Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.

Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet cloths or sponges can cause burns from steam.

Oven exterior

- For cleaning both the interior and exterior of the oven, use a cloth and a mild cleaning agent or warm soapy water.
- Dry with kitchen paper or a dry towel.
- Do not use scourers, caustic cleaners or abrasive products.

Stainless steel oven fronts

- Do not use steel wool, scouring pads or abrasives. They may damage the finish.

Aluminium oven fronts

- Wipe the plate gently with a soft cloth or microfiber cloth and a mild window cleaning detegent.

WARNING

Make sure the oven is cool before cleaning.

Oven interior

- Do not hand - clean the door seal.
- Do not use coarse scouring pads or cleaning sponges.

Cleaning Safety(Continued)

- To avoid damaging the enameled oven surfaces, use commercially available oven cleaners.
- To remove stubborn soil, use a special oven cleaner.

Oven door glass

The oven door is equipped with three sheets of glass placed against each other. The inner & middle sheets can be removed for cleaning.

WARNING

- Whenever the door is separated from the oven, the clips should be flipped open.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may resulting in shattering of the glass.
- When the door is mounted, removing some of the parts (the door glass or some other part) from the door may result in injury.

Attention

The glass may break if you use excessive force especially at the edges of the front sheet.

Accessories

Wash all bakeware and accessories after each use and dry with a kitchen towel. To clean easily, soak in warm soapy water for about 30 minutes.

Catalytic enamel surface

The removable cover casing is coated with a dark gray catalytic enamel that can become coated with oil and fat distributed by circulating air during convection heating. These deposits will burn off at oven temperatures of 200 °C and higher, for example, when baking or roasting.

Higher temperatures will result in faster burning. The oven and accessories should be cleaned after each use. Otherwise further baking and roasting will cause the deposits to bake on even harder and cleaning may become difficult and in extreme cases impossible.

Cleaning by hand

Make sure the oven is cool before cleaning.

- The catalytic enameled cover casing should be cleaned using a solution of hot water and washing-up liquid applied with a soft nylon brush.

Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials. Do not use oven spray on catalytic enamel as the chemicals used in oven sprays will damage catalytic enamel and render it ineffective.

If using oven sprays on the interior oven surfaces, the catalytic cover casing must first be removed from the oven.

Cleaning with high temperatures

Before cleaning the catalytic cover casing with high temperatures, make sure that all interior oven surfaces have been cleaned as described above. Otherwise, the high temperatures can bake deposits onto the interior oven surfaces and make them impossible to remove.

If, after manual cleaning, the oven is still heavily soiled, heating it to a high temperature will help remove soiling caused by oil and grease splashes.

Note that deposits of spices, syrups and similar substances are not removed by this process. These should be removed by hand with a mild solution of hot water and washing-up liquid applied with a soft brush.

- Remove all accessories from the oven.
- Set the oven to conventional function.
- Set the heat to 250 °C.
- Run the oven for approximately 1 hour. The length of time will depend on the degree of soiling.

It is a good idea to set the finish time for the process using the end time setting, in case you forget to switch the

oven off at the end.

Any remaining soil will gradually disappear with each subsequent use of the oven at high temperatures.

Disposal Instructions

Disposing of the packaging material

Disposal Instructions (Continued)

- The material used to package this appliance is recyclable.
- Dispose of the packaging materials in the appropriate container at your local waste disposal facility Disposing of old appliances

WARNING

Before disposing of old appliances, make them inoperable so that they cannot be a source of danger.

To do this, disconnect the appliance from the mains supply and remove the mains lead.

To protect the environment, it is important that old appliances are disposed of in the correct manner.

- The appliance must not be disposed of with household rubbish.
- You can obtain information about collection dates and public refuse disposal sites from your local refuse department or council.

Installing the Oven



Electrical installation of this appliance must be performed only by a licensed electrician.

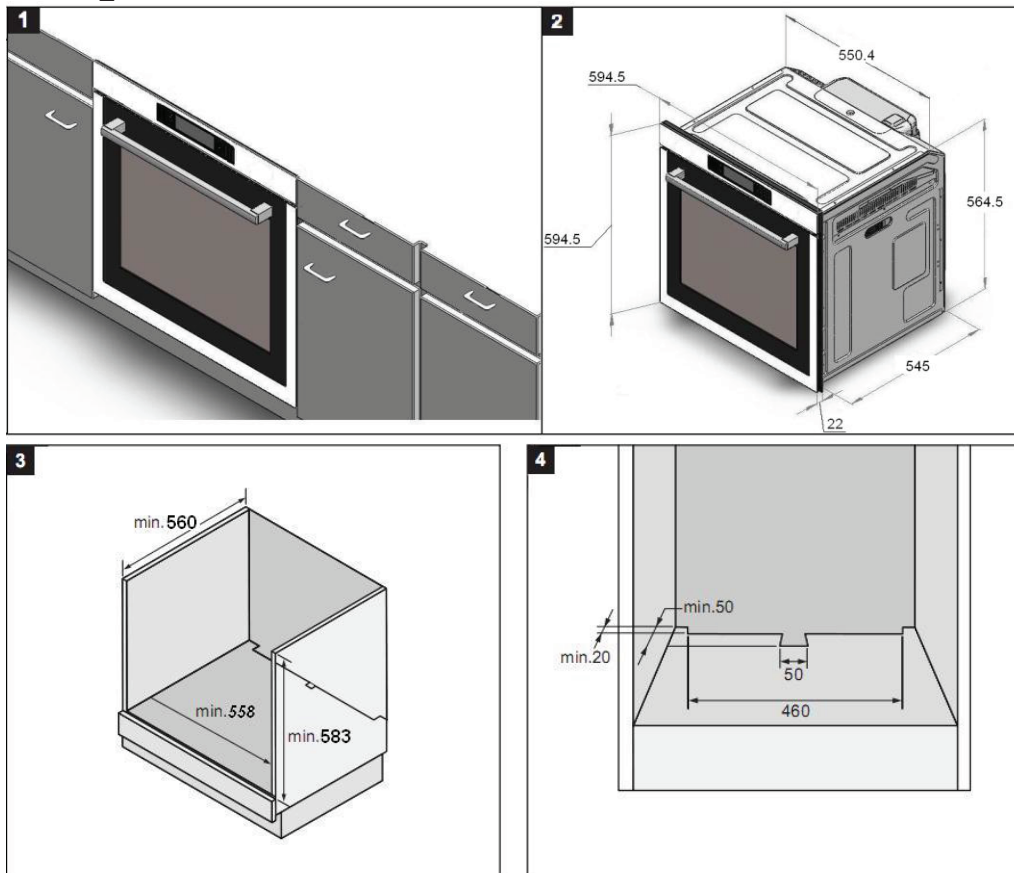
The oven must be installed according to the instructions supplied.

Remove the protective vinyl from the door after installation.

Safety instructions for the installer

- Installation must guarantee protection against exposure to electrically live parts.

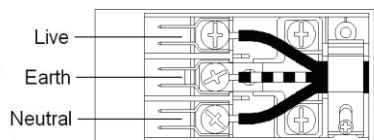
Installing into a low cabinet



5

13amp Fuse Required

Connecting the oven to the power supply
(H05VV-F, Min 1.1m, 3X1.5mm²)




Please enter
size of fuse
required at this
point.

Connecting to the mains power supply

Electrical connections must be made as per the connection plate fixed to the back of the appliance by an electrical fitter who must ensure that the appliance has been connected up in accordance with fitting instructions and local regulations.

Connecting to the mains power supply(Continued)

Where the appliance is not connected to the mains electricity supply by a plug, an Omni polar cutout device (with a contacts gap of at least 3 mm) must be fitted on the supply side of the connection to meet safety requirements.

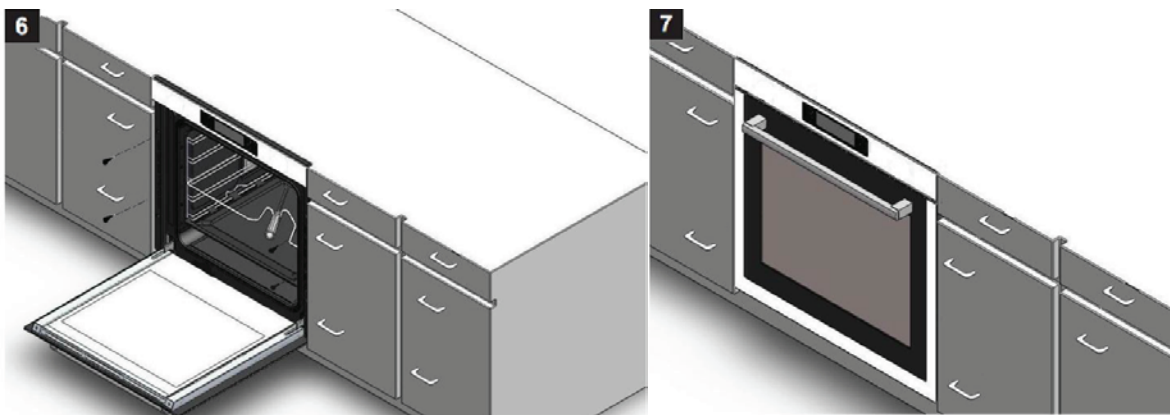
 When power is connected, the electronics of the oven are initialized; The electric cable (H05VV-F, Min 1.1m, 3X1.5mm²) must be long enough for it to be connected to the built-in oven standing on the floor in front of its unit.

Open the back cover of the oven at the bottom (using a flat-bladed screwdriver) and completely unscrew the connection screw and the cable clamp before fitting conducting wires into the appropriate terminals.

The earth wire must be connected to the (⏏) terminal of the oven.

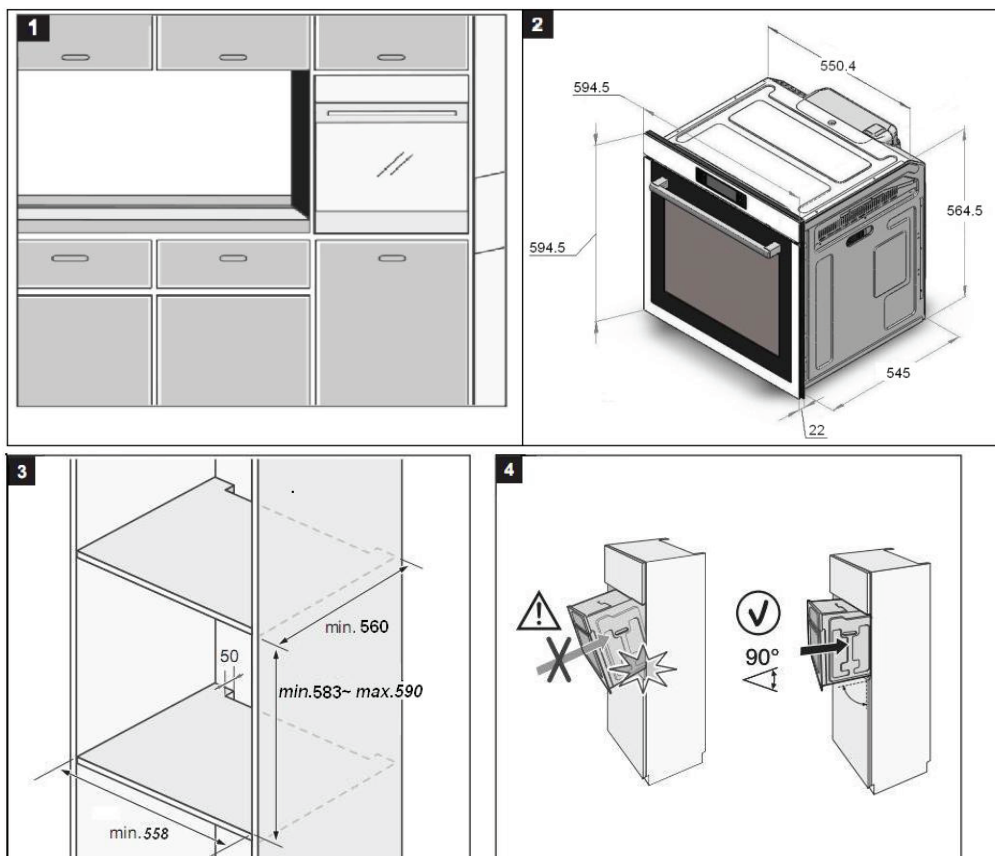
If the oven is connected to the power supply by a plug, this must remain accessible once the oven has been fitted.

We cannot accept any liability in the event of an accident resulting from non-existent or faulty earthing.



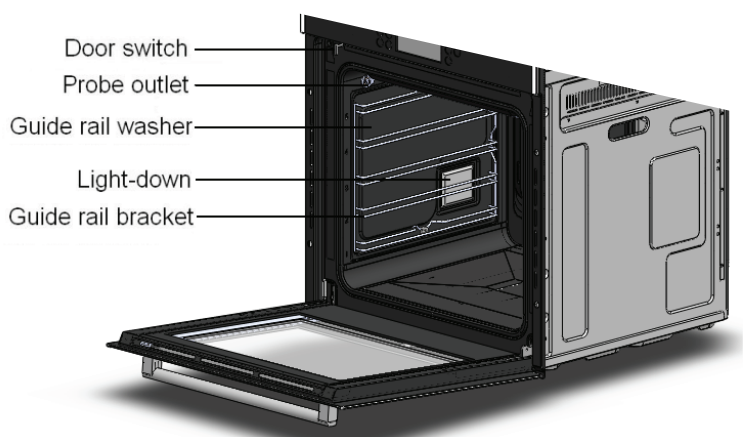
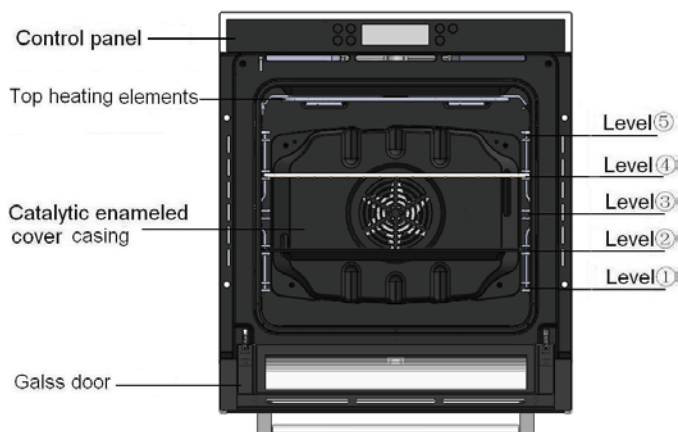
Installing into a high cabinet

- Observe minimum clearance requirements.
- The oven should be slid into place at the proper angle of alignment.



Parts and Features

Oven

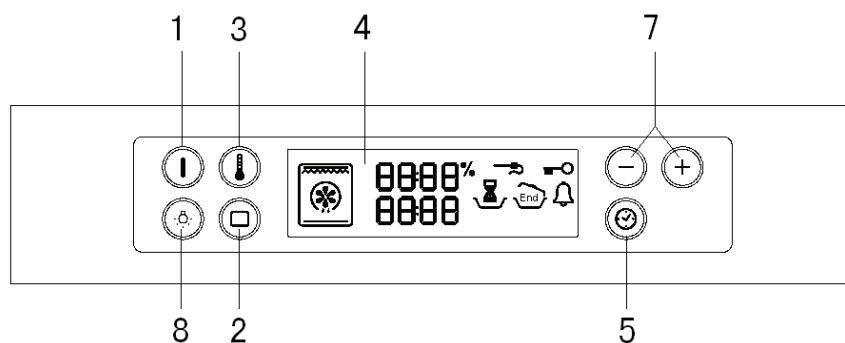


Shelf levels are numbered from the bottom up.

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.

Oven controls






1. On/Off Button
3. Temperature Button
5. Time Button
7. Time / Temp/ Function Adjust Button
2. Function Button
4. Window Display
8. Light Button

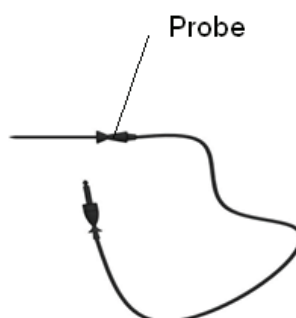
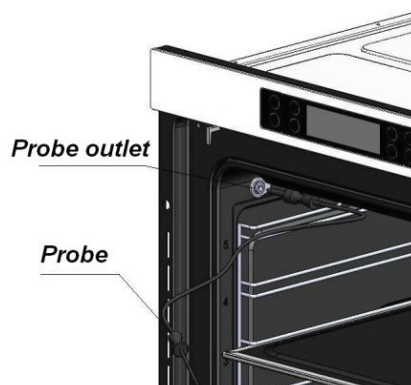
Special features

The oven comes equipped with the following special features.


- **Probe** (an optional choice for customers) : This function just can be used in single mode.

(These modes can't use it   )

There is a Probe Outlet to match with the Probe.



How to set the oven for roasting when using the probe

- Insert the probe into the meat.
- Plug the probe into the outlet in the oven. Make sure it is pushed all the way in. If the Probe is inserted correctly,  will show on the display.
- Remove the divider, then Close the oven door.
- Switch the Oven On by touching the **On/Off Button** , then touch the **Time / Temp / Function Adjust Button** to select the function you need.
- Touch the **Temperature Button**, the oven temperature will show on the display, you can use the **Time / Temp / Function Adjust Button** set the desired oven temperature, in 5°C increments, from 40°C to 250°C.
- Touch the **Temperature Button again**, the Probe temperature will show on the display, you can use the **Time / Temp / Function Adjust Button** set the Probe temperature, in 5°C increments, from 40°C to 95°C.
- When the internal temperature of the meat reaches the number you have set, the probe and the oven turn off, End will show in the display and the oven control will beep.

Accessories

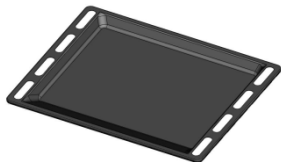
The following accessories are provided with your oven.



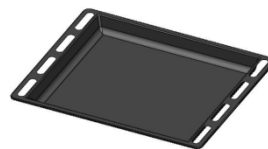
1. **Wire grill**, for dishes, cake tins, roasting and grilling trays.



2. **Wire roast**, for roasting.



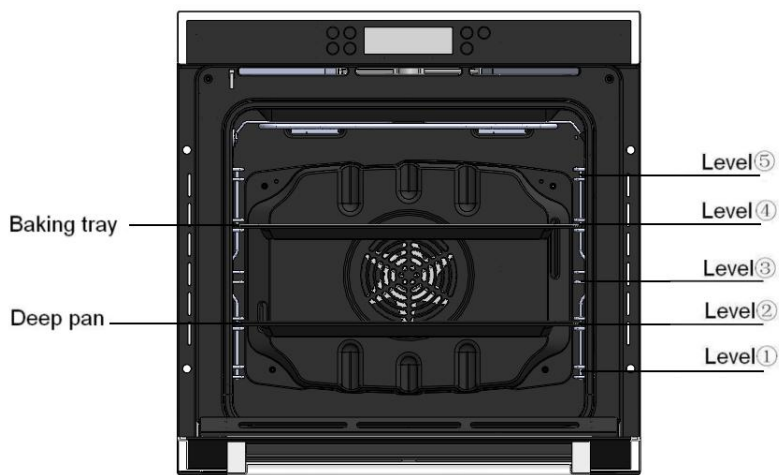
3. **Baking tray**, for cakes and biscuits.



4. **Deep pan**, and roasting or collecting meat juices or fat drippings.

The baking tray, deep pan and wire grill should be inserted correctly into the side runners. When taking out the cooked foods from the oven, be careful of hot utensils and surfaces.

Example Level 1: Deep pan
 Level 4: Baking tray



When using the deep pan or the baking tray to collect drippings from cooking foods, ensure that the pan or tray is properly placed in the side runners. Allowing these accessories to contact the bottom surface of the oven can damage the enamel of the surface. Trays and pans placed on level 1 should clear the bottom surface of the oven by at least 2 cm.

Using the accessories

Probe, wire grill, baking tray and deep pan

Positioning the Probe

Insert the **Probe** into the **Probe outlet**.

Positioning the wire grill

Insert the wire grill at any desired level.

Positioning the baking tray or deep pan

Insert the baking tray into level 4 of the oven and the deep pan into level 1 of the oven

Safety shutoff

If a cooking time is not entered, the oven will shut itself off after the lengths 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's electrical circuitry features a thermal shutoff system. 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 or oven for all along.

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 cabinet temperature has dropped to 110 °C or after 22 minutes.

Before You Begin



Setting the clock

When power is first supplied to the oven, 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.

- 1 "0: " will blink in the display when power is first supplied to the appliance and shows the set hour.
- 2 Touch the **Time / Temp / Function Adjust Button** "+" or "-" to set the hour of the day.

Example: to set 1:30.

Wait for about 5 seconds, The clock stops blinking and show the set hour.

- 3 Press the **Time Button**  The " :00" will blink.
- 4 Touch the **Time / Temp / Function Adjust Button** "+" or "-" to set the minute of the time.
- 5 Press the **Time Button**  to finish setting the clock or wait for about 5 seconds. The " :30" will stop blinking. The display shows the time of day. The appliance is now ready to use.

Initial cleaning

Clean the oven thoroughly before using for the first time.



Do not use sharp or abrasive cleaning materials. These could damage the oven surface. For ovens with enamel fronts, use commercially available cleaning agents.

To clean the oven

1. Open the door, the oven lights comes on by touching the **Light Button**.
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 convec-

tion setting at 200 °C for 1 hour before using. There will be a distinctive odor; this is normal, but ensure your kitchen is well ventilated during this conditioning period.

Before You Begin (Continued)

Oven functions

The features of this oven include the following functions

1. Conventional

Food Item	Shelf Level	Temperature (°C)	Accessory	Time(min)
Lasagne frozen (500-1000g)	3	180-200	Wire grill	40-50

Suggested temperature: 200 °C

The conventional function is ideal for baking and roasting foods arranged on one rack. Both the top and bottom heating elements operate to maintain the oven temperature.

Before starting to cook you should preheat the oven.

(You can preheat the oven in the current mode, “Conventional”, or in “Top-heat +Convection”mode)

Dorado & the same size fish(300-1000g) 3-4 cut on each side DROP OIL	3/2	240	Wire grill/ Baking tray (for juice catching)	15-20
Fish filets(500-1000g) 3-4 cut on each side DROP OIL	3	200	Baking tray	13-20
Frozen cutlets (minced meat & with ham, cheese or Mushroom filing) (350-1000g) DROP OIL	3	200	Baking tray	25-35
Frozen cutlets from minced, carrot, beetroot or Potato(350-1000g) DROP OIL	3	200	Baking tray	20-30
Pork on bone cutlets (500-1000g) DROP OIL,ADD SALT& PEPPER	3/2	200	Wire grill/ Baking tray (for juice catching)	40-50
Baked potato (cut in half) (500-1000g)	3	180-200	Baking tray	30-45
Meat roll With mushrooms filing Frozen(500-1000g) DROP OIL	3	180-200	Baking tray	40-50

2. Top Heat + Convection

Suggested temperature: 190 °C

This setting should be used when cooking cakes placed on one shelf and biscuits that must be well browned or crispy on the bottom. It is also good for pizzas, quiches lorraine and cheesecakes. The top heating element is in operation and the fan operates to constantly circulate the hot air.

Before starting to cook you should preheat the oven.

(You can preheat the oven in the current mode “ Top-heat +Convection ”)

Before You Begin (Continued)

Food Item	Shelf Level	Temperature (°C)	Accessory	Time(min)
Pork on bone (1000g) DROP OIL,ADD SALT&PEPPER	3/2	180-200	Wire grill with products Baking tray (for juice catching)	50-65
Pork shoulder in foil (1000-1500g) Better marinate meat	3/2	180-230	Baking tray	60-120
Whole chicken (700-1500g) DROP OIL,ADD	3/2	190-200	Baking tray	40-55

SALT&PEPPER				
Meat or fish steaks (400-800g) DROP OIL,ADD SALT&PEPPER	3/2	180-200	Baking tray with a wire roast on top	15-35
Sponge cake(Bisquit) (1000g)	3/2	180	Deep pan	20

Food Item	Shelf Level	Temperature(°C)	Accessory	Time(min)
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3. Convection

Suggested temperature: 170 °C

This function bakes foods placed on up to three shelves and is also appropriate for roasting.

Cooking is achieved by the heating element on the rear wall and the fan distributes the heat.

Before starting to cook you should preheat the oven.

(You can preheat the oven in the current mode, “Convection heat”, or in “Top-heat +Convection” mode)

Food Item	Shelf Level	Temperature(°C)	Accessory	Time(min)
Lamb rack (350-700g) DROP OIL,ADD SALT&PEPPER	3/2	190-200	Wire grill / Baking tray (for juice catching)	40-50
Bananas in foil with chocolate, nuts &brown sugar 3-5pc Each cover by foil with 3-4pc of sugar(drop on sugar water).make a small cut & put onside the cut 10- 15g chocolate, 5-10g nuts	3	220-240	Wire grill	15-25
Bake apples 5-8pc x 150-200g Take out the hearts, add sugar in. Put in a pan with water	3	200-220	Wire grill	15-25
Cutlets from minced meat (300-600g) DROP OIL	3	195	Baking tray	18-25
Meat roll with filling (minced meat) (500-1000g) DROP OIL	3	180-200	Baking tray	50-65

Before You Begin (Continued)

4. Large Grill

Suggested temperature: 240 °C

The large grill function grills large quantities of flat foods, such as steaks, schnitzels and fish. It is also suitable for toasting. Both the top outside element and the top inside element are on in this mode.

Before starting to cook you should preheat the oven.

(You can preheat the oven in the current mode, “Large Grill”, or in “Top-heat +Convection” mode)

Sausages 5-10pc	4/3	200	Wire grill /Baking tray (for juice catching)	10-15
Hunters sausages 8-10pc DROP OIL	4/3	200	Wire grill /Baking tray (for juice catching)	10-12
Toasts 5-10pc	4	240	Wire grill /Baking tray (for juice catching)	8-12
Cheese Toasts 5-10pc	3/2	200	Baking tray	18-25
“Bliny” (Pancakes) with filing frozen) 200-500g) PUT IN COLD OVEN (before preheat) DROP OIL	3	180-200	Baking tray	20-30

5. Small Grill

Suggested temperature: 240 °C

This setting is for grilling smaller amounts of flat foods, such as steaks, schnitzels, fish and toast, placed in the middle of the tray. Only the top inside element are on in this mode.

Before starting to cook you should preheat the oven.

(You can preheat the oven in the current mode, “Small Grill”, or in “Top-heat +Convection” mode)

Food Item	Shelf Level	Temperature(°C)	Accessory	Time(min)
Camembert for frying, Frozen (2x75g-4x75g) PUT IN COLD OVEN (before preheat)	3	200	Wire grill	10-12
Tomato-Mozzarella baguettes (French bread) (with ham, with salami) frozen	3/2	200	Wire grill /Baking tray (for juice catching)	15-20
Fish fingers (300-700g) PUT IN COLD OVEN (before preheat) DROP OIL	3/2	200	Wire grill /Baking tray (for cheese catching)	15-25

Before You Begin (Continued)

Fish burger frozen (300-600g) PUT IN COLD OVEN ,DROP OIL	3	180-200	Baking tray	20-35
Pizza frozen (300-500g) PUT IN COLD OVEN (before	3/2	180-200	Baking tray	23-30

preheat)				
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6. Bottom Heat + Convection

Suggested temperature: 190 °C

The Bottom Heat + Convection mode is for recipes calling for a moist topping and a crisp base, as with foods like pizzas, quiches lorraine, German-style open fruitcakes and cheese-cakes.

Before starting to cook you should preheat the oven.

(You can preheat the oven in the current mode, “Bottom-heat + Convection”, or in “Top-heat +Convection” mode)

Food Item	Shelf Level	Temperature(°C)	Accessory	Time(min)
Yeast dough pie with apple Frozen (350-700g)	3	180-200	Wire grill	15-20
Puff pastry small pie with filling frozen (300-600g) BRUSH EGG YOLK,PUT IN COLD OVEN(before preheat)	3	180-200	Baking tray	25
Meat balls in sauce (250-500g) USE A frying pan	3	180-200	A pan on a Wire grill	25-35
Puff pastry fans (500-1000g) BRUSH EGG YOLK	3	180	Baking tray	15-23
Cannelloni in sauce (250-500g) USE A PAN	3	180	A pan on a Wire grill	22-30
Yeast dough pies with filling (600-1000g) BRUSH EGG YOLK	3	180-200	Baking tray	20-30

7. Probe

Meats		Minutes	Oven Temp	Internal Temp.	
Beef	Rib Boneless RIB,	Rare	20-24	165°C	60°C
	Top Sirloin	Medium	24-28	165°C	70°C
	(1360 to 2270g)	Well	28-32	165°C	75°C
	Beef Tenderloin	Rare	10-14	165°C	60°C
		Medium	14-18	165°C	70°C

Before You Begin (Continued)

Pork	Bone-in Boneless (1360 to 2270 g)		23-27	165°C	75°C
	Chops (1/2 to 1” thick)	2 chops	30-35 total	165°C	75°C
		4 chops	30-40 total	165°C	75°C
		6 chops	40-45total	165°C	75°C
Ham	Canned, Butt, Shank (1360 to 2270g) (fully cooked)		14-18	165°C	60°C

Lamb	Bone-in Boneless (1360 to 2270g)	Medium Well	17-20 20-24	165°C 165°C	70°C 75°C
Seafood	Fish whole (1360 to 2270g)		30-40 total	205°C	
	Lobster Tails (170-230g each)		20-25 total	175°C	
Poultry	Whole Chicken (1134 to 1588g)		24-26	175°C	80-85°C
	Cornish Hens Unstuffed (453-680g)		50-55 total	175°C	80-85°C
	(Stuffed 453-680g)		55-60 total	175°C	80-85°C
	Ducking (1800-2270g)		24-26	160°C	80-85°C
	Turkey, whole*				
	Unstuffed (4536-7260g)		8-11	160°C	80-85°C
	Unstuffed (8165-10890g)		7-10	160°C	80-85°C
	Turkey Breast (1814-2720g)		16-19	160°C	75°C

Oven use

Mode



Top Heat + Convection



Convection



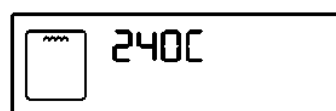
Defrosting



Conventional



Large Grill




Small Grill



Bottom Heat + Convection

Setting the oven temperature

- 1 Touch the **Temperature Button**  and hold for about 3 seconds, the temperature will flash .
- 2 Touch the **Time / Temp/Function Adjust Button** “+” or “-” to adjust the temperature in increments of 5 °C.

 **The temperature may be adjusted during cooking.**

Oven use(Continued)

Switching the Oven On/Off


To switch the oven on/off, touch the **On/Off Button**.

Switching the Light On/Off


To switch the light on/off, touch the **Light Button**.

End time

You can set the end time during cooking.

- 1.Touch the **Time Button**  several times until the end time icon and the three digits on the display begin to flash.

2.Touch the **Time / Temp /Function Adjust Button** “+” or “-” to set the desired end time.

3.The oven operates with the selected end time automatically after press the **Time Button**  or wait for about 3 seconds.




(1) During cooking, you can adjust the previously set end time with the **Time Button** and **Time / Temp /Function Adjust Button** for better results.


(2) You can not set cook time during the function with probe.

Cook time

You can set the cook time during cooking.

1. Touch the **Time Button**  several times untill the end time icon and the three digits on the display begin to flash.

2. Touch the **Time / Temp /Function Adjust Button** “+” or “-” to set the desired cook time.

3.The oven operates with the selected cook time automatically after press the **Time Button**  or wait for about 3 seconds.



(1) During cooking, you can adjust the previously set cook time with the **Time Button** and **Time / Temp /Function Adjust Button** for better results.

(2) You can not set cook time during the function with probe.

Delayed start

If the end time is entered after the cook time has already been set, the cook time and the end time are calculated and if necessary the oven sets a delayed start point.


1. Touch the **Time Button** .

Example : Current time is 3:00 and the desired cook time is 5 hours.


2. Touch the **Time / Temp /Function Adjust Button** “+” or “-” to set the end time.

Example: You want to cook for 5 hours and finish at 8:30.




3. Touch the **Time Button**  . The oven is inoperable until the delayed start point.

Kitchen timer




1. Touch the **Timer Button**  several times untill “” icon and the three digits on the display begin to flash.


2. Touch the **Time / Temp /Function Adjust Button** “+” or “-” to set the desired time.

3. Touch the **Timer Button**  to start the kitchen timer. When the set time has elapsed, an audible signal sounds.

Oven use(Continued)

Child safety function





1 Touch the **Time Button**  and **Function Button**  at the same time and hold for 1 seconds.  icon will appear in the display .

2 Press the **Time Button**  and **Function Button**  at the same time and hold for 3 seconds again to unlock.



When locked, all buttons and knobs except the **Divider Select Knob** and the unlock button will not operate.
The lock is available whether or not the oven is in operation.

Check the temperature

- Press the **Temperature Button**  and **“+” Button**  at the same time to check the temperature of the test probe.
- Press the **Temperature Button**  and **Time Button**  at the same time to Check the temperature of probe.

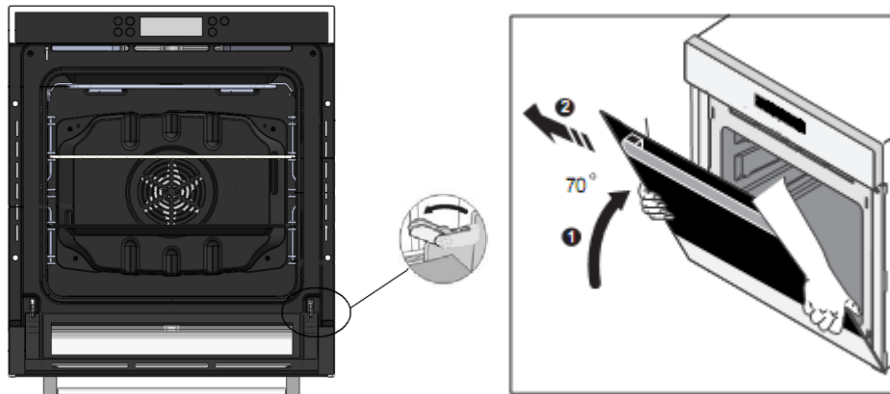
Cleaning and Care

Cleaning the oven door

For normal use, the oven door should not be removed but if removal is necessary, for example, for cleaning, follow these instructions. The oven door is heavy.

Removing the door

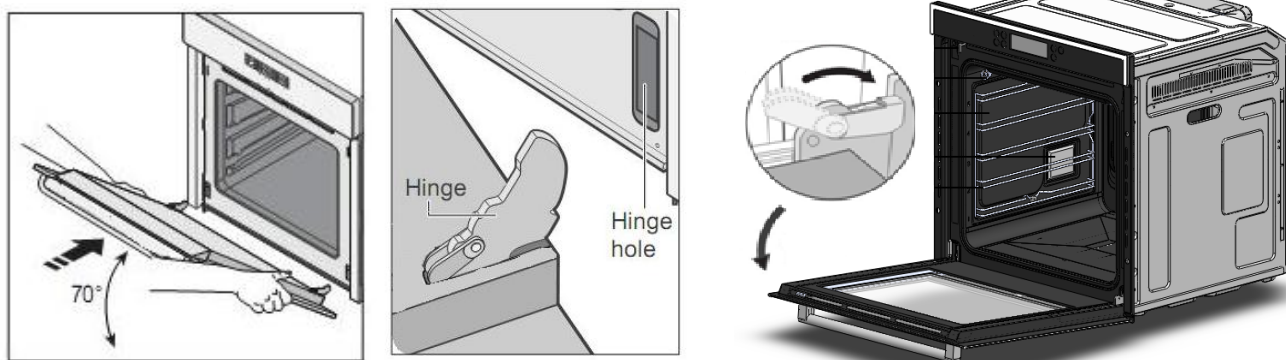
1. Flip open the clips at both hinges.



2. With both hands, grasp the sides of the oven door at its middle.
3. Rotate the door by approximately 70 ° until the hinges can be taken out completely from the hinge holes.

Attaching the door

1. With the clips still flipped open, align the door hinges into the hinge holes.
2. Rotate the door toward the horizontal line and flip the clips closed.

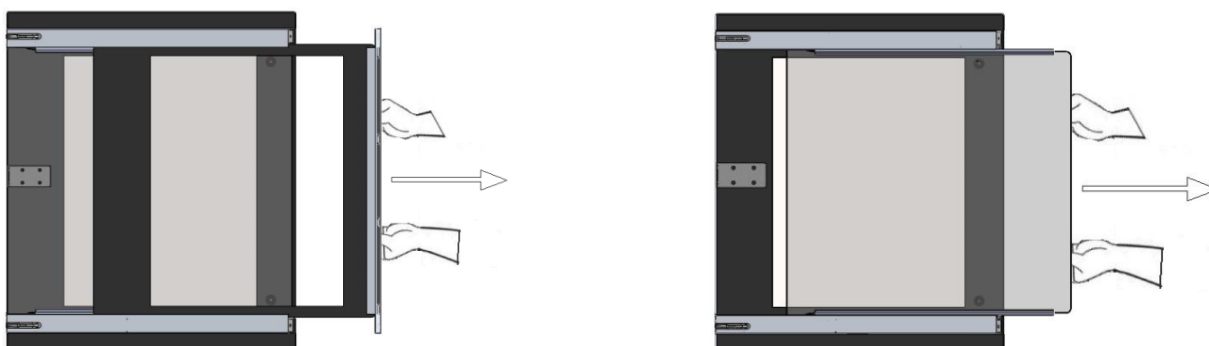


The hinge is normal inserted

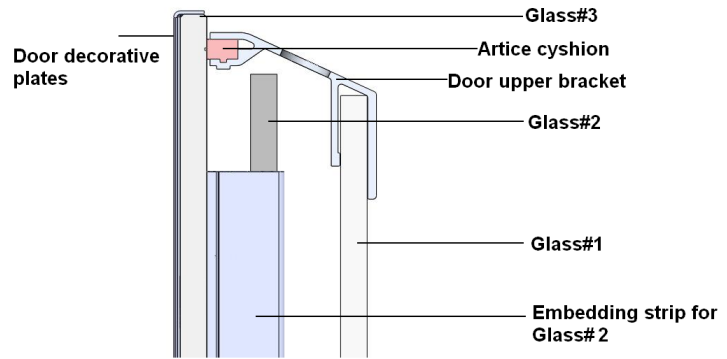
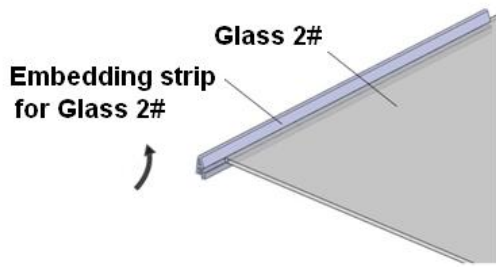
Cleaning and Care(Continued)


Disassembling the door

1. Detach the glass 1# from the door with both hands;
2. Detach the glass 2# from the door with both hands;



3. Loose the Embedding stirp;



 Clean the sheets with warm water or washing-up liquid and polish dry with a soft clean cloth.

Assembling the door

Reassemble the door by following the above procedures backwards.

Changing the lamp



Danger of electric shock!

Before replacing the oven light bulb, take the following steps:

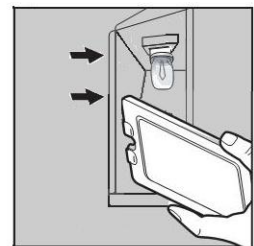
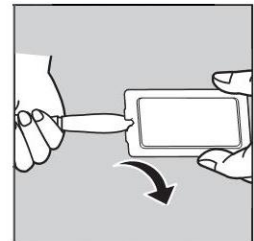
- Switch off the oven;
- Disconnect the oven from the mains supply;
- Protect the oven light bulb and the glass cap by laying a cloth on the bottom of the oven.

Replacing the oven side lamp and cleaning the glass cap

1. To remove the glass cover, hold the lower end with one hand, insert a flat sharp implement such as a table knife between the glass and the frame and pop out the cover.
2. If necessary, replace the halogen bulb with a 25 watt, 230 V, 300 °C heat - resistant oven light bulb.

Tip

- Always use a cloth when handling a halogen bulb to avoid depositing oils from your fingers on to the surface of the bulb.
3. Replace the glass cover.



Warranty & Service

FAQs and Troubleshooting

What should I do if the oven doesn't heat up?

Check to see if one of the following actions resolves the issue:

Warranty & Service(Continued)

- The oven may not be switched on. Switch the oven on.
- The clock may not be set. Set the clock (see section "Setting the clock").
- Check to see if the required settings have been applied.
- A household fuse may have blown or a circuit breaker may have tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call an authorised electrician.

What should I do if, even though the oven function and temperature have been set, the oven does not heat up?

There may be problems with the internal electrical connections. Call your local service centre.

What should I do if an error code appears and the oven does not heat up?

There is a fault in the internal electrical circuit connection. Call your local service centre.

What should I do if the time display is blinking?

There was a power failure. Set the clock (see section "Setting the clock").

What should I do if the oven light doesn't illuminate?

The oven light is faulty. Replace the oven light bulb (see section "Changing the lamp").

What should I do if the oven's fan is running without having been set?

Following use, the oven's fan runs until the oven has cooled down. Call your local service centre if the fan continues to run after the oven has cooled down.

Error and Safety codes

Error and Safety codes	General Functions	Solution
Er 3	TEMP SENSOR ERROR	Call local service centre
Er 0	COMMUNICATION FAILURE	Call local service centre

Technical data

Model	F70SMR,F71SIX,F72SIX,F73SIX,F74SIX
Power Source	220-240V ~ 50/60Hz
Volume (usable capacity)	67 L
Output Power	2,750-3,300W / 13amp FUSE
Weight Net Shipping	38kg approx 41.8 kg approx!
Dimensions (W x H x D) Outside Cutout	594.5 x 594.5 x 566mm 558 x 583 x 560 mm !
Company Name	ARDA(ZHEJIANG)ELECTRIC Co., LTD
Company Add	NO.166,Yingui northern road, chengxi new industrial area Yongkang , Zhejiang 321300 P.R. China

Meaning of crossed –out wheeled dustbin:

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

Contact you local government for information regarding the collection systems available.

If electrical appliances are disposed of in landfills or dumb, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.

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