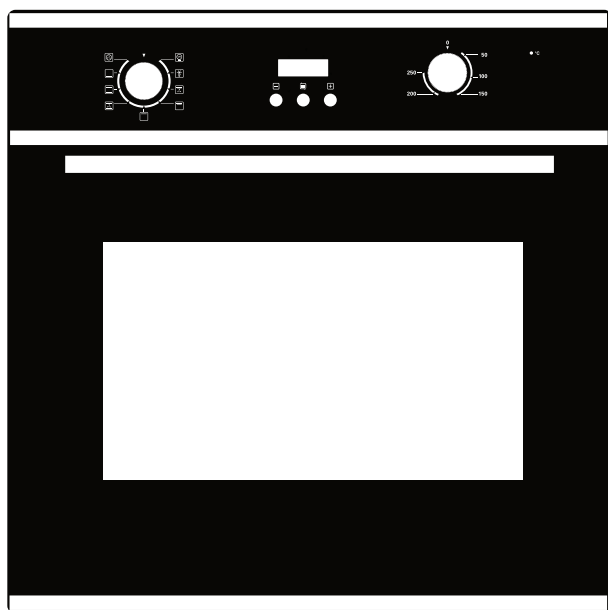


# User Manual

## Built-In Electric Oven



UBOVFP60

# ACKNOWLEDGMENT

Thank you for purchasing our product. We hope you enjoy using the many features and benefits it provides. Before using this product please study this entire Instruction Manual carefully . Keep this manual in a safe place for future reference. Ensure that other people using the product are familiar with these instructions as well.

## WARNING

- ◆ When the oven is first switched on, it may give off an unpleasant smell. This is due to the bonding agent used for the insulating panels within the oven. This is completely normal, if it does occur , you merely have wait for the smell to clear befor e putting food into the oven.
- ◆ The appliance and its accessible parts become hot during use.
- ◆ Care should be taken to avoid touching heating elements.
- ◆ Children less than 8 years of age shall be kept away unless continuously supervised.
- ◆ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experiences 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.

- ◆ Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass of the oven. This can scratch the surface and may result in permanent damage to the glass.
- ◆ During use, the appliance becomes very hot. Care should be taken to avoid touching heating elements inside the oven.
- ◆ Do not allow children to go near the oven when it is operating, especially when the grill is on.
- ◆ Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- ◆ The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring specifications.
- ◆ Children should be supervised to ensure that they do not play with the appliance.
- ◆ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by person responsible for their safety.

## SAFETY HINTS

- Do not use the oven unless you are wearing something on your feet. Do not touch the oven with wet or damp hands or feet.
- For oven: Oven door should not be opened often during the cooking period.
- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement, and installation by unauthorized personnel.
- When the door or drawer of oven is open do not leave anything on it, you may unbalance your appliance or break the door.
- Some parts of appliance may keep its heat for a long time; it is required to wait for it to cool down before touching onto the points that are exposed to the heat directly.
- If you will not use the appliance for a long time, it is advised to plug it off.
- 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.
- Excess spillage must be removed before cleaning and shall specify which utensils can be left in the oven during cleaning.
- Only use the temperature probe recommended for this oven.
- A steam cleaner is not to be used.

## FITTING THE OVEN INTO THE KITCHEN UNIT

Fit the oven into the space provided in the kitchen unit; it may be fitted underneath a work top or into an upright cupboard. Fix the oven in position by screwing into place, using the two fixing holes in the frame. To locate the fixing holes, open the oven door and look inside. To allow adequate ventilation, the measurements and distances adhered to when fixing the oven.

## IMPORTANT

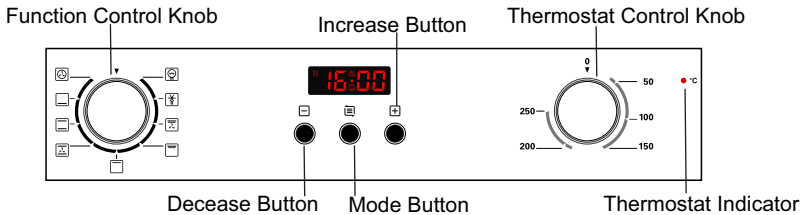
If the oven is to work properly, the kitchen housing must be suitable. The panels of the kitchen unit that are next to the oven must be made of a heat resistant material. Ensure that the glues of units that are made of veneered wood can withstand temperatures of at least 120°C. Plastics or glues that cannot withstand such temperatures will melt and deform the unit, once the oven has been lodged inside the units, electrical parts must be completely insulated. This is a legal safety requirement. All guards must be firmly fixed into place so that it is impossible to remove them without using special tools. Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven. The hob must have a rear gap of at least 45 mm.

## DECLARATION OF COMPLIANCE

When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because these are dangerous to children.



PRODUCT DESCRIPTION



Symbol	Function description
	Oven Lamp: which enables the user to observe the progress of cooking without opening the door.
	Defrost: The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). It's a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes and cream filled produce etc.
	Bottom heat: A concealed element in the bottom of the oven provides a more concentrative heat to the base of food without browning. This is ideal for slow cooking dishes such as casseroles, stews, pastries and pizzas where a crispy base is desired.
	Both heat: The top and bottom work together to provide convectional cooking. The oven needs to be pre-heated to the required temperature, and is idea for single items, such as large cakes. Best results are achieved by placing food in the center of the oven.
	Convectional with fan: Combination of the fan and both heating elements provides more even heat penetration,saving up to30-40% of energy. Dishes are lightly browned on the outside and still moist on the inside. Note:This function is suitable for grilling or roasting big pieces of meat at a higher temperature.
	Radiant grilling: The inner grill element switches on and off to maintain temperature. Best results can be obtained from using the top shelf for small items and lower shelves for large items.
	Double grilling: The inside radiant element and top element are working.
	Double grilling with fan: The inside radiant element and top element are working with fan
	Convection: An element around the convection fan provides an additional source of heat for convection style cooking. In convection mode the fan automatically comes on to improve air circulation within the oven and creates an even heat for cooking.

## OPERATION INSTRUCTIONS


When the oven is first connected to the electrical supply, wait for the digital display to automatically show "12.30", a beep will sound once and the "." will flash. Ensure the correct time of day is set before using the oven. Please note this is a 24 hour clock, for example 2pm is shown as 14.00.

### To set the correct time of day

1> Press "+" "-" button to adjust the hour setting.



2> Press "" to confirm the hour setting.

3> Press "+" "-" button to adjust the minute setting.

4> Press "" to confirm the minute setting and the timer will be in standby mode.

Note: If the display does not flash, adjust the time of day by pressing the "+" and "-" buttons at the same time for more than 3 seconds.


### Oven On and Off

If the timer is in standby mode, press "" for more than 3 seconds, the timer will enter manual mode and the symbol "" will light up continuously.


1> Set the desired cooking function and the cooking temperature required.

2> Set the time function, then the oven will switch on.


If you set Dur or End, after cooking, the oven will automatically turn off.

If you set manual or minute minder, after cooking, bring the cooking function and oven temperature knob to "0" position. Press "" and "+" buttons for more than 3 seconds to return to standby mode.


### Time function setting

In manual mode, pressing "" can enter the time function setting, the sequence of the function setting is Manual mode-Minute minder-Dur-End- Manual mode. Then select the desired cooking function and adjust the cooking temperature if required.

#### Manual mode:

In manual mode, only the time and the symbol "" lights up. The cooking duration has to be controlled by the user.




NOTE: In manual mode, to ensure the oven is not accidentally left on, if no buttons have been pressed after 5 hours the timer will flash once a second to warn the appliance will enter standby mode. After a total of 10 hours the appliance will enter standby mode.



When the timer is flashing in manual mode, press any button to reset the timer if you intend to continue using the oven. Or press "" and "+" together for more than 3 seconds to enter standby mode if oven will not be used.


### Audible warning time adjustment:

This function can be used to receive audible warning at the completion of the adjusted time period.

1>Press " " button to select the minute minder function. The relevant " " " " symbol will flash.

2>Use " + " " - " button to adjust minute minder. (Refer to the instructions for setting the correct time of day.) Press " " button to confirm, the " " symbol will begin to light continuously. When the " " symbol begins to light continuously, the audible warning time adjustment is done.

3>When the time is up, the timer gives an audible warning and the " " symbol begins to flash on the screen. Press any button less than 3 seconds, it will stop the audible warning and the " " symbol disappears on the screen. Audible warning time adjustment is for warning purposes only.



Press " " and " + " together for more than 3 seconds to enter standby mode if oven will not be used.

### Semi-automatic programming according to cooking period:


This function is used to cook within a desired time range. Put the food that is to be cooked in the oven. Select the required cooking function and the desired temperature.

The maximum setting of cooking period is 10 hours.

1>Press " " button until you see " Dur " on the timer screen. (Before setting cooking period.)

2>Use " + " " - " button to adjust cooking period for the food you wish to cook. (Refer to the instructions for setting the correct time of day .) Press " " button to confirm , the day's time will appear on the screen and the symbols "A" " " will light on the screen. While doing this, the oven will also start to operate.

3>At the completion of the set duration, the timer will stop the oven and give an audible warning. Also, the symbol" A" will begin to flash on the screen. Turn the function selector knob and the temperature knob to "0" position. Press any button for less than 3 seconds to cancel the audible warning.



Pressing " " for more than 3 seconds set the oven to Manual mode again to use the oven.

### Semi-automatic programming according to finishing time:


This function is used to cook according to the desired finishing time. The food to be cooked is put into the oven. The oven is adjusted to the desired cooking function and temperature setting.

1>Press " " button until you see " End " on the timer screen. (Before setting finished time).

2>Use " + " " - " button to adjust finishing time. (Refer to the instructions for setting the correct time of day.)



3>Press " " button to confirm, the day's time will appear on the screen and the symbols "A" " " will light on the screen. While doing this, the oven will also start to operate.




4>At the completion of the set duration, the timer will stop the oven and give an audible warning. Also, the symbol" A" will begin to flash on the screen. After turning the cooking function and oven temperature knob to "0" position. Pressing any button less than 3 seconds, it will stop the audible warning.

Pressing " " for more than 3 seconds set the oven to Manual mode again to use the oven.

## Full-automatic programming:


This function is used to cook after a certain period of time, with a certain duration. The food to be cooked is put into the oven. The oven is adjusted to the desired cooking function. The oven temperature is adjusted to the desired degree depending on the food to be cooked.

First: Press " " button until you see "Dur " on the timer screen. Use " + " - " button to adjust cooking period for the food you wish to cook. Press " " button to confirm, the day's time will appear on the screen and the symbols "A" will begin to continuously light on the screen.

Second: keep pressing on " " button until you see "End" on the timer screen. When you see "End" on the timer screen, Use " + " - " button to adjust finishing time, Press " " button to confirm, the day's time will appear on the screen and the symbol "A" will begin to continuously light on the screen. The symbol " " disappears until the time cooking starts.

You can set a time which can be up 23.59 hours after the time obtained by adding the cooking period to the day's time.

The oven will start operating at the time calculated by deducting the cooking period from the set finishing time, and will stop at the set finishing time. The timer will give an audible warning and the symbol "A" will begin to flash. After bringing the cooking function and oven temperature knob to "0" position. Pressing any button less than 3 seconds, it will stop the audible warning.


Pressing " " for more than 3 seconds set the oven to Manual mode again to use the oven.


Please note: Once setting full-automatic mode, all the time can not be changed. Change time means cancel automatic programme and enter into corresponding mode. If you need to reset automatic mode, need to stop setting the current mode, to set the automatic mode according to the above steps again.

## Specification

1> Long press on "+" or "-" for more than 3 seconds, the date will progressively and rapidly increase or decrease in the rate of 5 seconds.

2> When setting each of the time function, if there is no operation for 5 minutes then it will return to manual mode.

3> When setting each of the time function, pressing on " " for more than 3 seconds can cancel current setting and enter manual mode.

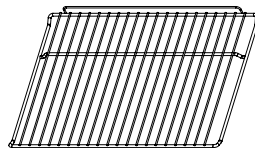
4> During time function setting, pressing on "+" and " " for more than 3 seconds, a beep sounds it can cancel the current time function setting and enter standby mode.

5> We suggest that you run the oven elements for 15 minutes at 200 degrees to burn off any residue from their surfaces.

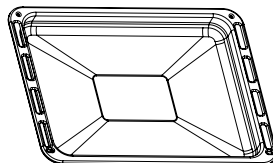


## ACCESSORIES

Wire shelves : For grill dishes, cake pan with items for roasting and grilling.

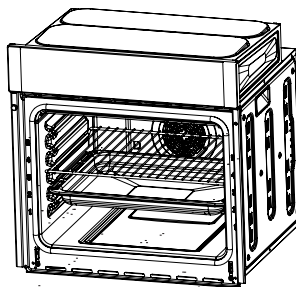


Universal pan: For cooking large quantities of food such as moist cakes, pastries, frozen food etc, or for collecting fat/ spillage and meat juices.



## SHELF PLACEMENT WARNING:

To ensure the oven shelves operate safely, correct placement of the shelves between the side rails is imperative. This will ensure that during careful removal of the shelf or tray, hot food items should not slide out.

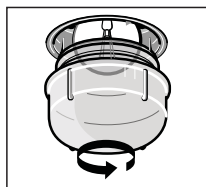


## BULB REPLACEMENT

The bulb in the light is a special bulb, and has high temperature resistance (240V~25W).

For replacement, proceed as follows:

- 1>.Disconnect power from the mains outlet or switch off the circuit breaker of the unit's mains outlet.
- 2>.Unscrew the covering glass and replace the bulb with a new one of the same type.
- 3>.Screw the covering glass back in place.



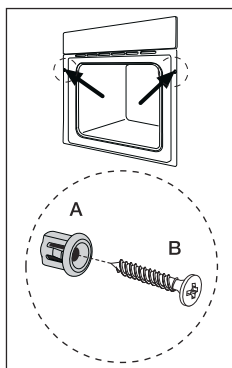
## VENTILATION OPENINGS

When cooking is finished, if the temperature of the oven cavity is over 70 degrees C the cooling fan will continue to operate until the cavity has cooled.

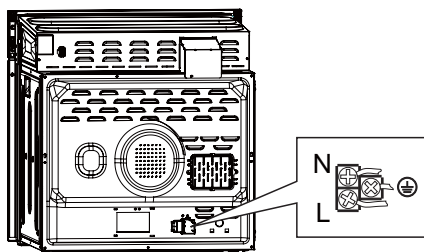
Wait until the inside of the oven is not hot but is still warm. Cleaning is easier when the oven is warm.

## SECURING THE OVEN TO THE CABINET

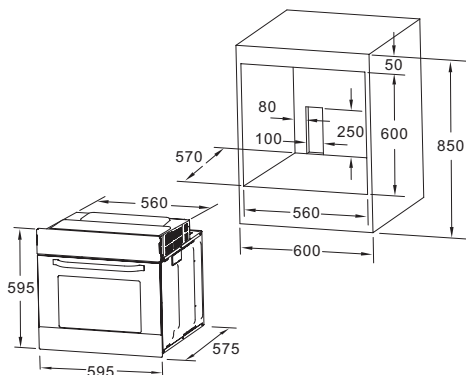
1. Fit oven into the cabinet recess.
2. Open the oven door.
3. Secure the oven to the kitchen cabinet with two distance holders "A" which fit the holes in the oven frame and fit the two wood screws "B".



## CONNECTION OF THE OVEN



## INSTALLATION



NOTE: The number of accessories included depends on the particular appliance purchased.

## TECHNICAL DATA

### Electrical information:

Nominal voltage: 220 V – 240 V ~ 50 Hz

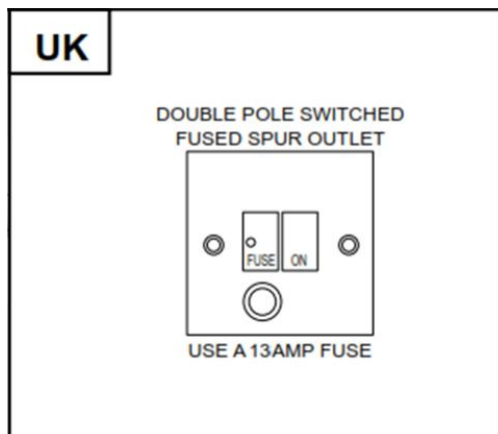
Power connection: 13 A (automatic bipolar switch with protected socket, with 3 mm separation between contacts)



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

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

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



### **Direct Connection**

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

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

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

The cable must not be bent or compressed.

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

### **Electrical Requirements**

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

### **Electrical Connection**

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

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

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


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

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

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

**Brown = L - Live**

**Blue = N - Neutral**

**Green and Yellow =  - Earth**

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

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

## CLEANING AND MAINTENANCE

For the sake of good appearance and reliability, keep the unit clean. The modern design of the unit facilitates maintenance to a minimum. The parts of the unit which come into contact with food have to be cleaned regularly.

- Before any maintenance and cleaning, disconnect the power.
- Set all controls in the OFF position.
- Wait until the inside of the oven is not hot but is still warm. Cleaning is easier when the oven is warm.
- Clean the surface of the unit with a damp cloth, soft brush or fine sponge and then wipe dry.  
In case of heavy soiling, use hot water with non- abrasive cleaning product.
- For cleaning the glass of the oven door, do not use abrasive cleaners or sharp metal scrapers, these can scratch the surface or lead to the glass being damaged.
- Never leave acidic substances (lemon juice, vinegar) on stainless steel parts.
- Do not use a high pressure cleaner for cleaning the unit. The baking pans may be washed in mild detergent.

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment(WEEE).

By ensuring this product is disposed correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



## Manufacturer's Guarantee

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

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

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

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

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

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

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

### Exclusions to the guarantee

This guarantee does NOT cover:

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

Normal wear and tear.

Consumable items such as carbon filters and bulbs.

**Exclusions to the guarantee (continued)**

Claims arising from non-domestic use or commercial environment.

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

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

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

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

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

**Customer Service**

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

**UK and N.Ireland**

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

**Republic of Ireland**

**T: 014475261 E: [uksupport@apelson.co.uk](mailto:uksupport@apelson.co.uk)**

**France**

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