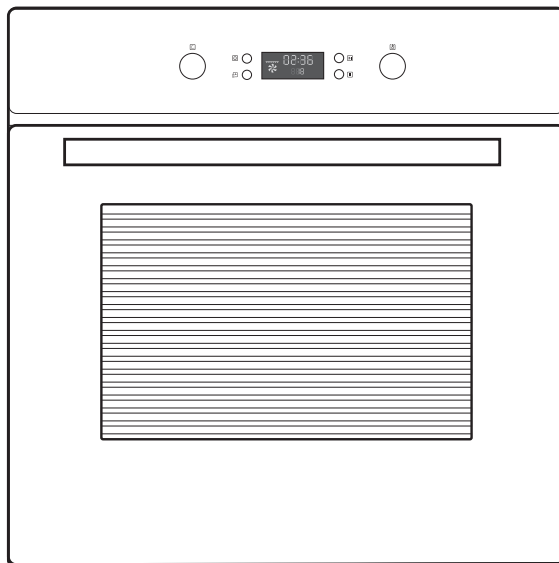


COOKETM &LEWIS

BUILT-IN ELECTRIC OVEN



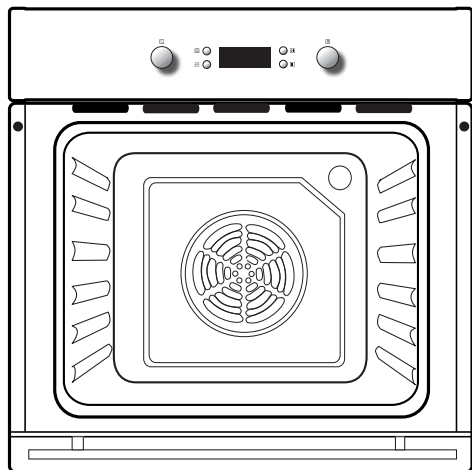
CLPYRO-23 - Version: 01



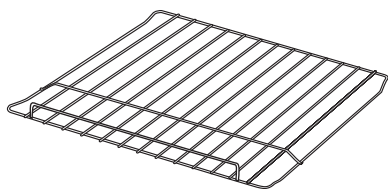
Built-in electric oven - Barcode: 5052931344000



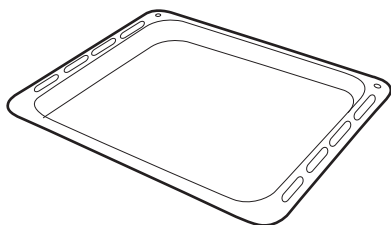
WARNING: Read the instructions before using the appliance.



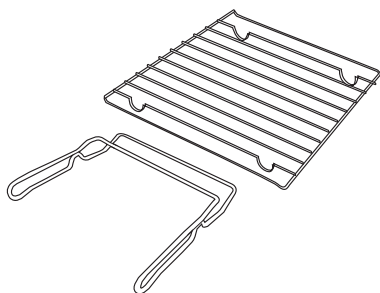
[01] x 1



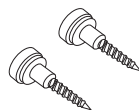
[02] x 1



[03] x 1



[04] and [05] x 1



[06] x 2



[07] x 2

[01] Main unit

[02] Oven shelf

[03] Metal pan suitable for cooking and also useful for collecting fats from foods placed on the grill.

[04] Gripper for removing hot grill and pans, thus avoiding direct contact.

[05] Grill to place on pan for supporting food being cooked.




[06] Screws (2x)

[07] Rubber covers to place on screws (2x)

CLPYRO-23 Multifunction 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...	04
	Your product	04
	Before you start	05
	Safety	06
	In more detail...	12
	Operation	12
	Care and maintenance	23
	Troubleshooting	27
	Recycling and disposal	28
	Technical and legal information	29
	Guarantee	30
	CE Declaration of conformity	32
	Appendix...	
	Installation	33

Your product

CLPYR0-23 Built-in electric oven

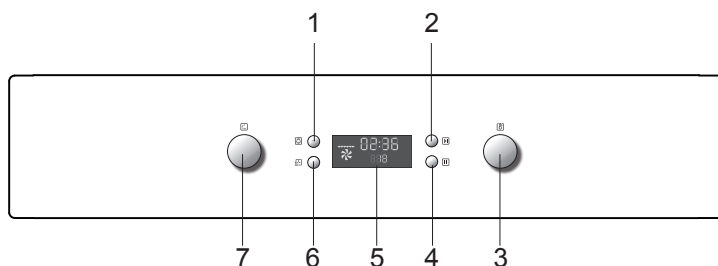
Your product

**Note:**

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

**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.



1 Function button (alarm)

2 Start/confirm button

3 Thermostat knob

4 Pause/Stop button

5 Display

6 Function button (timer/clock)

7 Selector knob

A Control panel

B Grips for moving the oven (not displayed)

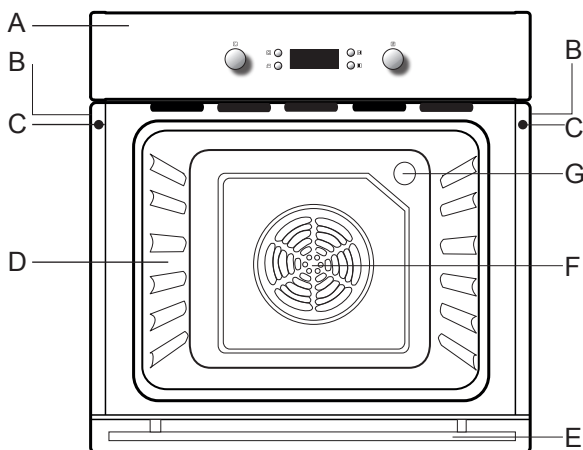
C Holes for screws

D Guides for grill and pan and shelves

E Oven door with handle

F Fan

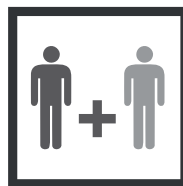
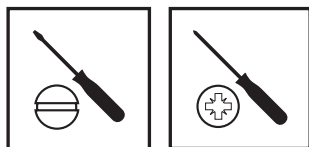
G Oven lamp



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 0344 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 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 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.

- ✓ 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.
- ✓ **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.
- ✓ Do not operate the appliance with wet hands or while standing on a wet floor.
- ✓ Always turn the appliance off before disconnecting it from the main power supply.

- ✓ Disconnect the oven from the power supply when not in use and before cleaning.
- ✓ 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 any 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.
- ☑ The oven should be cleaned regularly and any food deposits removed.
- ☑ Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass. They can scratch the surface, which may result in shattering of the glass.
- ☑ A steam cleaner is not to be used.

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 1 hour with nothing in it. Ensure adequate ventilation during this process by opening doors and windows in the room. Any odours created during this operation are 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. Never place anything on the bottom of the oven when it is in operation. This could cause damage to the enamel. Always place your cookware (dishes, aluminium foil, etc. etc.) exclusively on the shelves provided.

Control elements

- Use the selector knob to select one of the available operating modes or to input the required program settings in combination with the buttons.
- Use the thermostat knob to set the oven temperature between 50 °C and 240 °C or to input the required program settings in combination with the buttons.
- The buttons , , and emit an operating sound to provide feedback on efficient operation. In case a button does not emit a sound when pressed, press again.

Setting the time

Once the appliance is connected with the power source, the display will show 00:00. The time can now be set to 24-hour mode.

1. Press the button . The hours digits of the displayed time start blinking.
2. Set the hours by rotating the thermostat knob .
Confirm by pressing the button .
3. The hours digits stop blinking and the minute digits start blinking.
4. Use the thermostat knob  to set the minutes and confirm by pressing the button . The set time is shown on the display.



Note: When the oven is disconnected from the power source, the time settings cannot be saved and need to be re-set.



Note: In order to use a timer function, the time has to be set first.

Initial cleaning

Clean the oven thoroughly before using it for the first time.




Warning!







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

1. Open the door.
2. Clean all oven accessories 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.

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

- This oven provides a wide range of settings and functions to choose from, as described in the following table.
- Use the selector knob  to select one of the available operating modes. The corresponding icon is shown on the display.

Icon	Function	Description
	Oven light	The oven light will be switched on automatically when a cooking function is started. The light indicator  lights up on the display. The light operates on all selected functions, except in pyrolytic function.
	Defrost	The circulation of air at room temperature enables quicker thawing of frozen food, without the use of any heat. It is a gentle but quick way to speed up the defrosting time. The advantage of defrosting at room temperature is that it does not alter the taste and appearance of the food.
	Convection	A heating element around the convection fan provides an additional source of heat when using the convection cooking method. In this mode, the fan automatically comes on to improve the air circulation within the oven and creates an even heat for cooking. The temperature can be set within the range of 50 °C to 240 °C. The default temperature is 180 °C.
	Grill	The inner grill element switches on and off to maintain the required temperature. The food is cooked through radiation heat. The temperature can be set within the range of 50 °C to 240 °C. The default temperature is 210 °C.
	Double grill with fan	The inner grill element and the top grill are both activated. In this mode, also the fan is in operation to provide an even distribution of the heat. The temperature can be set within the range of 50 °C - 240 °C. The default temperature is 210 °C.
PYA	Pyrolytic function	When the oven is set to pyrolytic mode, the display shows "PYA". The default temperature is 450 °C. The timer can be set at 1:30 or 2:00 hours.

Practical cooking advice

- The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.
- Read the information of the food packaging for the cooking temperatures and times. Once familiar with the performance of the appliance, the temperatures and times may be varied to adapt them to your personal tastes.
- Check that frozen food is completely thawed before cooking, unless indicated otherwise.



Note:

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.

Using the convection mode

The rear circular element and the fan come on and the heat is dispersed by forced convection. This mode is suitable for cakes and pastry and to roast joints when you want it well cooked on the outside and tender in the middle. The oven does not need any pre-heating when using this mode.

Using the grill function

To use the grill ensure that your food is located in the centre of the oven cavity and adjust the height of the grill pan to control the browning. It is advised to use the top shelf for small items and the lower shelves for larger items.

Using the double grill function with fan


This mode is recommend for quick browning on the outside but keeping the juices in. Ideal for chops and burgers.

Using the defrost mode



In this mode only the oven fan comes on. This mode is suitable for the quick thawing of frozen foods. Thawing times vary depending on the quantity and type of food to be defrosted.

Operation



CLPYR0-23 Built-in electric oven

	CONVECTION		
Cakes / biscuits	Temperature (°C)	Shelf position (Recommended) from the bottom	Cooking time in minutes
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


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

Food to be grilled	Recom- mended shelf level from the bottom	GRILL 		GRILL WITH FAN 	
		Temperature setting	Total grilling time in minutes	Temperature setting	Total grilling time in minutes
Thin cuts					
Steak	3 or 4	maximum	10-16	maximum	20-25
Kebabs	3	maximum	25-30	maximum	16-20
Chicken kebabs	3	maximum	20-25	maximum	23-27
Cutlets/schnitzel	3 or 4	maximum	12-18	maximum	23-27
Liver	3 or 4	maximum	8-12	maximum	12-15
Burgers	3 or 4	maximum	14-20	maximum	18-22
Sausages	3 or 4	maximum	10-15	maximum	9-13
Fish fillet	3 or 4	maximum	12-16	maximum	13-18
Trout	3 or 4	maximum	16-20	maximum	20-25
Toast	3 or 4	maximum	2-4	maximum	3-6
Cheese toast	3 or 4	maximum	7-9	maximum	5-8
Tomatoes	3 or 4	maximum	6-8	maximum	8-10
Peaches	2	maximum	6-8	maximum	15-20
Thicker cuts					
Chicken (approx. 1 kg)	1	maximum	50-60	maximum	60-85
Rolled meat, 7 cm (approx. 1 kg)	1	maximum	75-85	maximum	100-110
Pork (approx. 1 kg)	1	maximum	100-120	maximum	95-100
Sirloin (approx. 1 kg)	1	-	-	maximum	25-35

Setting operation mode and temperature

1. Use the selector knob  to select one of the available operation modes. The corresponding icon is shown on the display.
2. Set the desired temperature by rotating the thermostat knob . The temperature is shown on the display and can be set between 50 °C and 240 °C in steps of 5 °C.






Note: After the operation mode and/or temperature have been set, the button  (→ *Switching on/off*) must be pressed within 5 minutes, otherwise the settings will not be saved in the oven memory.

Switching on/off

1. Press the button  to start operation with the chosen settings.



Note: If the temperature has not been set as described previously (→ *Setting mode and temperature*), the appliance will start operation with the default temperature setting for the selected mode (→ *Product functions*). The default temperature will appear on the display.

2. Press the button  to pause the operation.
3. Press the button  to resume operation. All settings (mode, temperature and timer function) are saved and still active.
4. Press the button  2 times to stop the operation. All previous settings (mode, temperature and timer functions) will be cancelled from the memory.





Note: When no timer is set and the oven is not switched off manually, it will switch off automatically after the default time of 9 hours.



The following shows how to reduce total environmental impact (e.g. energy use) of the cooking process).

1. Try not to open or close the oven door frequently during cooking.
2. Keep the oven door clear so that you can look in during cooking easily.
3. If possible, defrost frozen food in a way which does not need any power consumption.
4. It takes less time to cook food which has large surface area to volume ratio.

Changing the temperature setting during operation


1. To change the temperature settings after the baking process has been started, turn the thermostat knob  in either direction, until you have reached the desired temperature as shown on the display .
2. To confirm the new settings and continue the baking process with the newly set temperature, press the button .



Note: If the button  is not pressed within 3 seconds after the temperature has been changed with the thermostat knob , the settings will not be saved and the baking process will continue with the previously set temperature.

Setting end cooking time

You can set or change an end cooking time once you have started cooking. This will turn off the oven automatically after the programmed time has elapsed.


1. After the baking/cooking has started, turn the selector knob  to set an end cooking time. The time can be increased in steps of 1 minute when the cooking time is between 00 and 30 minutes and can be set in steps of 5 minutes for the time frame between 30 minutes and 9:00 hours. The set time is shown on the display.



Note: The automatic timer to define an end cooking time can only be set up to a maximum of 9 hours.

2. Press the button  to confirm the set time.



Note: If the button  is not pressed within 3 seconds after the baking time has been changed, the settings will not be saved and the baking process will continue with the previously set time or the default time (9 hours).

3. The oven will turn off automatically after the programmed time has elapsed. An acoustic signal is emitted 5 times to indicate that the operation is completed.

Full automatic setting (set the time of full automatic starting and ending)

You can set a timer to start operation at a desired time with a pre-set temperature and a pre-set operation time.

For example: You can set the timer in the evening to start operation at 09:00 in the morning. The oven will switch off automatically at 09:45 if you have set an operation time of 45 minutes. You can pre-set operation mode (e.g. convection, radiant grilling etc.) and temperature as well.



Note:

In order to set the full automatic timer, the clock must be set first (→ *Setting the time*).



1. Set the desired starting time:
2. Press the button . The hours digits of the displayed time start blinking.
3. Set the hours by rotating the thermostat knob . Confirm by pressing the button . The hours digits stop blinking and the minute digits start blinking.
4. Use the thermostat knob to set the minutes and confirm by pressing the selector knob . The set time and the icon are shown on the display.
5. Use the selector knob to choose an operating mode, e.g. convection. The corresponding icon and the default temperature for the selected mode are shown on the display.
6. Press the button to confirm. The display shows the default operation time and the default temperature of the selected operation mode.
7. Rotate the selector knob to set the desired operation time.
8. Rotate the thermostat knob to set the desired temperature.
9. Press the button to confirm all settings. The display returns to normal mode, showing the actual time.



Note:

If you omit the steps 7 and 8, the timer will be set with the default operation time of 9 hours and default temperature of the selected operation mode.

10. If you would like to check the settings of the timer, press the button . The icon and the timer settings are briefly displayed. The display will return automatically to normal display mode after 3 seconds.
11. An acoustic signal indicates the start of operation according to the timer settings. The icon disappears from the display and the display shows all information related to the actual operation.
12. The oven will turn off automatically after the programmed time has elapsed. An acoustic signal is emitted 5 times to indicate that the operation is completed.

13. Press the button  to cancel the set operation time and temperature (steps 7 and 8). The time and temperature flash on the display. Proceed as described in steps 7 to 9 to change and confirm settings.
14. Press the button  twice to cancel the timer function. The display shows the actual time.

Note:

The full automatic timer setting is not available for the oven light function and for the defrosting mode.








When the alarm function is activated (→ *Setting an alarm time*), the full automatic timer cannot be set.

Setting an alarm time



You have the possibility to set a timer to remind you to turn on the oven. You can also use this function as a kitchen timer to set a time frame for other tasks not necessarily related to this oven. The timer can be set in a time frame between a minimum of 1 minute and a maximum of 9 hours.





Note: This function can only be activated when the oven is in standby-mode and not in operation.

1. Press the button  on the control panel to enter the setting mode.
2. Use the thermostat knob  to set the hours. Only a setting between **0** and **9** is possible.
3. Press the button  to confirm the setting.
4. Use the thermostat knob  to set the minutes (0 to 59).
5. Press the button  to confirm the setting. The time is displayed and ":" blinks to indicate the activation of the timer function. The icon  appears and stays on the display. The countdown starts.
6. When the set time has been counted down to 00:00, an acoustic signal sounds 10 times. The icon  disappears from the display.


Cancelling the timer function

7. Press the button  to cancel the timer before completing the settings.
8. Press the button  twice to cancel the timer function after the timer has been set.







Display functions

- While the appliance is in operation, the operation settings are shown on the display. The actual time is not displayed.
- To view the actual time while the oven is in operation, press the button . After 3 seconds the display returns automatically to normal working mode.
- To view the settings of the full automatic timer, press the button . After 3 seconds the display returns automatically to show the current time.

Energy-saving function

- This appliance features an energy-saving function that allows the display to enter an energy-saving mode.
- The display goes automatically into energy-saving mode after 10 minutes of inactivity, when the oven is not in operation.
- You can also set the display to energy-saving mode by pressing the button  for 3 seconds when the appliance is not in active operation.
- When the appliance is set to energy-saving mode, press any button or rotate one of the knobs to quit the energy-saving mode.

Child lock function

- This oven features a child lock function for the control elements to prevent changing of temperature and timer settings.
- To activate the function, press simultaneously the buttons  and  for about 3 seconds. A long acoustic signal indicates that the function has been activated and the symbol  appears on the display.
- To unlock, press again simultaneously the buttons  and  until a long acoustic signal indicates that the lock function has been deactivated. The symbol  disappears from the display.

Pyrolytic function (automatic cleaning function)

- Pyrolytic cleaning is an automatic cleaning function which works by heating the inside of the oven to 450 °C, at which temperature any grease stuck to the walls is simply burned off.
- You can choose between a program duration of 1 hour and 30 minutes or 2 hours, depending on the amount of grease to be removed. Once the programme has finished operation and the oven has cooled down, wipe off dirt and burned-on residue with a wet sponge and then dry with a soft cloth.



Important!

Before activating the pyrolytic cleaning function, remove any excessive spillage and make sure that the oven is empty. Do not leave anything inside it (e.g. pans, baking tray, dripping pan, slider bracket etc.), as this could heavily damage them.

- Set the pyrolytic mode using the selector knob . The display shows *PYA*.
- Press the button to confirm. The default time of 2 hours is shown on the display.
- To change the time setting to 1:30 hours, you can now use the selector knob . Press the button to confirm. The display shows the set time.
- Press the button to start the pyrolytic cleaning program.
- Press the button 2 times to stop operation. When the core temperature does not exceed 300 °C, the display will show the clock. In case the core temperature was higher than 300 °C, the display will show *COOL*.

Note:

- The oven door must be completely closed for the pyrolytic program to start. In case the door is not well closed, the display shows the warning *DOOR*.



Close the oven door and press again the button to start. The door will lock automatically 5 seconds after the program has started.

- When the door is opened during operation, the heating element will pause, display shows *DOOR* and an acoustic signal will beep continuously until the door is closed or the operation is stopped by pressing the button 2 times.



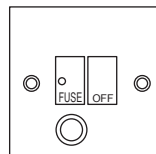
The oven lamp cannot be switched on during the pyrolytic cleaning cycle.

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 your 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.

Information for dismantling

Do not dismantle the appliance in a way which is not shown in the user manual. The appliance could not be dismantled by user. At the end of life, the appliance should not be disposed of with household waste. Check with your Local Authority or retainer for recycling advice.

Replacing the oven light bulb



Important!

The bulb in the oven lamp is a special bulb and has high temperature resistance. Replace only with a bulb of the same type!



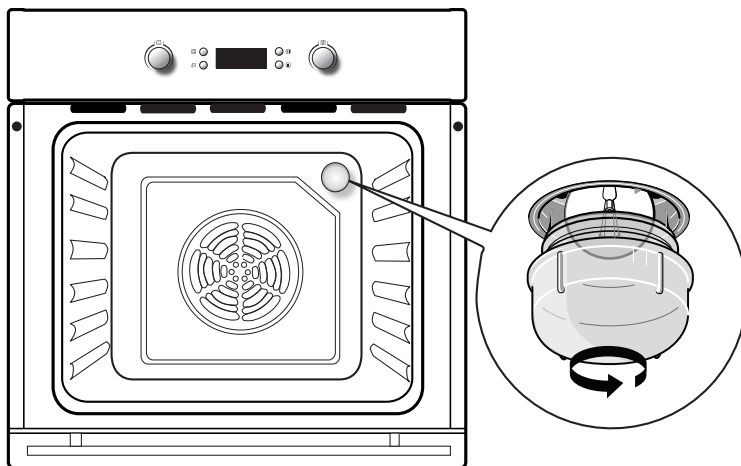
Warning

Always disconnect the appliance from the electricity supply before performing maintenance work.



Warning: During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. Wait until all parts have cooled down.

- Remove all pans and grills from inside the oven to easily access the bulb.
- The oven lamp is situated at the rear of the oven cavity.



- Unscrew the covering glass twisting it anti-clockwise.
- Unscrew the old light bulb twisting it anti-clockwise. Dispose of it safely and ecologically.
- Twist clockwise to screw a new bulb of the same type (type: YR 300°C, 240V~25W) in place. Make sure it is correctly inserted.
- Screw the covering glass back in place by twisting clockwise. Make sure it is correctly inserted.

Troubleshooting

What should I do if the oven does not heat up?

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

- The oven may not be switched on. Switch on the oven. Make sure that the buttons you press emit an operation sound, otherwise you may not have pressed correctly.
- 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 the Service Centre.

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 the Service Centre.

What should I do if I cannot change the set temperature?

Make sure to have pressed the button  to confirm the new settings.

What should I do if I cannot change the timer settings?

Make sure to have pressed the button  to confirm the new settings.

What should I do if the time display is set to 00:00?

There was a power failure. Set the clock again (→ *Setting the clock*).

What should I do if the oven light does not illuminate?

The oven light is faulty. Replace the oven light bulb (→ *Replacing the oven light bulb*). Remember that the oven lamp cannot be activated during pyrolytic function.

The grill does not heat up properly?

The grill power is set too low, turn the temperature control knob to a higher temperature.

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 - 240 V~, 50/60 Hz
Output Power	: Max. 2920 W

Measurements:

Oven capacity	: 65 L
Dimensions (W x H x D)	: 595 x 595 x 575 mm
Net weight	: 38 kg approx.

Legal information:

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

Technical parameters (www.diy.com)				
Item	Symbole	Value		Unit
		Declared	measured	
Model identification	CLPYRO23			
Type of oven	Built-in electric oven			
Mass of the appliance	M	-	38	kg
Number of cavities		1	1	
Heat source per cavity (electricity or gas)	Electricity			
Volume per cavity	V	65	63	l
Energy consumption(electricity) required to heat a standardised load in a cavity of an electric heated oven during a cycle in conventional mode per cavity (electric final energy)	EC _{electric cavity}	-	-	kWh/cycle
Energy consumption required to heat a standardised load in a cavity of an electric heated oven during a cycle in fan-forced mode per cavity (electric final energy)	EC _{gas cavity}	0,87	0,80	kWh/cycle
Energy Efficiency Index per cavity	EEl _{cavity}	-	98,8	

The measurement and calculation method of the above table was done in accordance with commission regulation (EU) No 65/2014 & 66/2014.

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: 0344 800 1128*

Email: uksupport@apelson.co.uk


Web: www.spareszone.co.uk

Republic of Ireland (Eire)

Phone: 014475261

*Local call rates apply

CE Declaration of Conformity

MANUFACTURER: CATA		
ADDRESS: C/ Ter nº 2, Torelló 08570 - Barcelona (Spain)		
<p>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.</p>		
MACHINE APPLICATION:	CLPYRO-23	
TYPE :	Built-in oven	
EC DIRECTIVES APPLIED:	Comply with the European Directives 2006/95/EC: LVD and the 2004/108/EC: EMC	
APPLIED HARMONIZED STANDARDS:		
EN 60335-2-6		
EN 60335-1		
EN 62233		
APPLIED INTERNATIONAL TECHNICAL STANDARDS AND SPECIFICATIONS: ISO9001.2008		
PLACE: Torelló	<div style="text-align: right;"> David Sala _____ Technical Manager </div>	

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

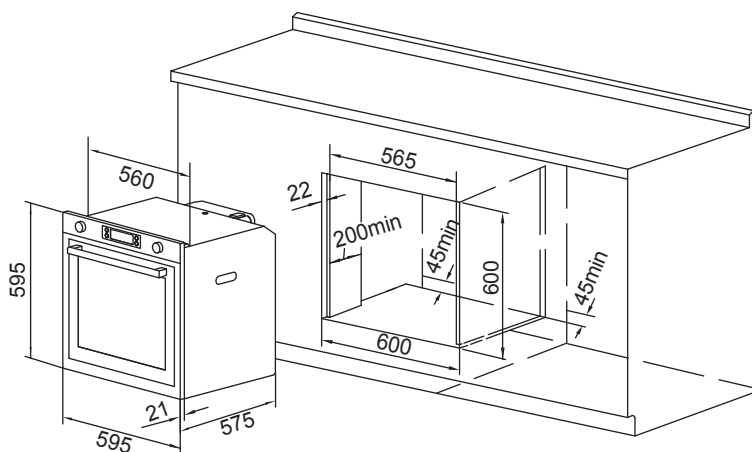
Only a qualified person in compliance with the instructions provided must install the appliance. The manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

**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.

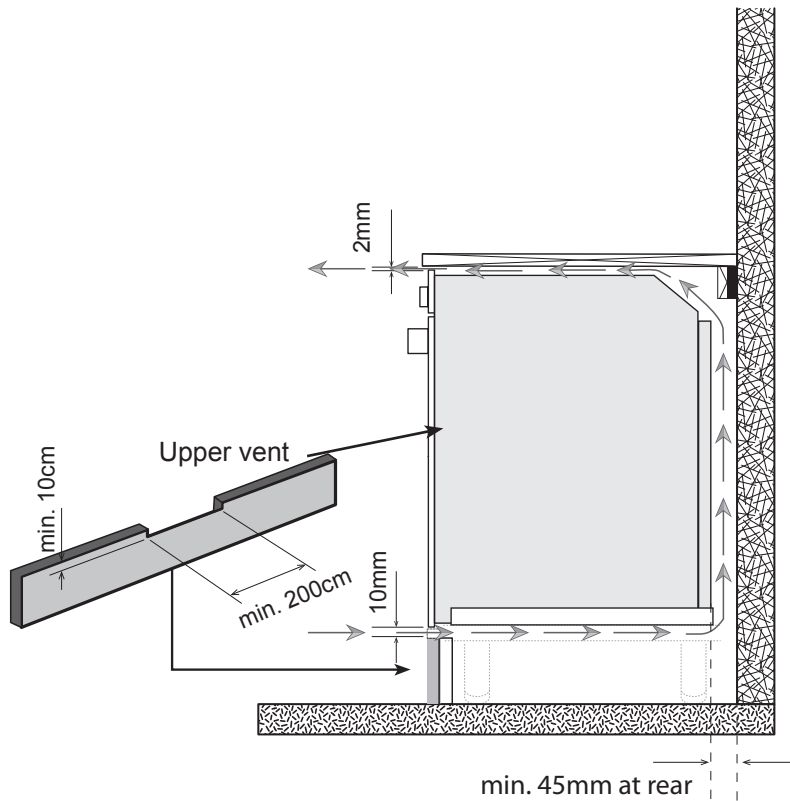
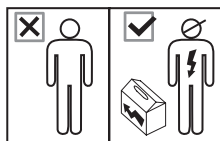


Figure above shows the air circulation requirements including a slot that should be cut into the plinth if fitted.

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. 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. Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven. The rear gap should measure at least 45 mm.

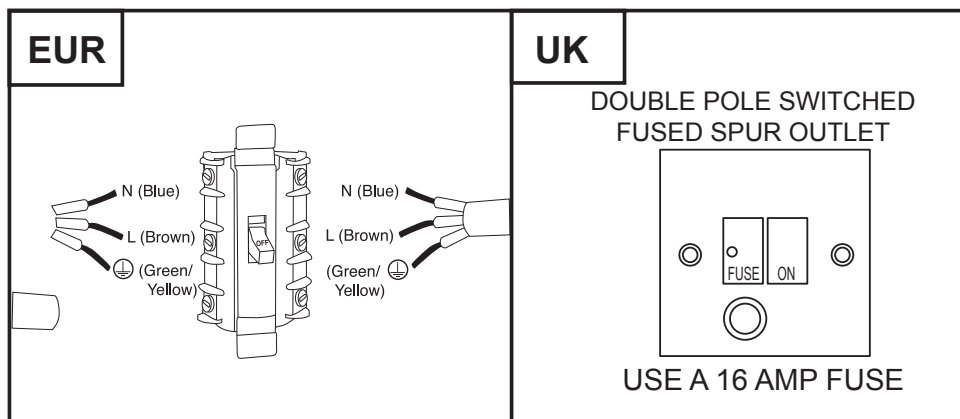
Electrical connection



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 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 16 Amps.

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

Brown = L - Live

Blue = N - Neutral

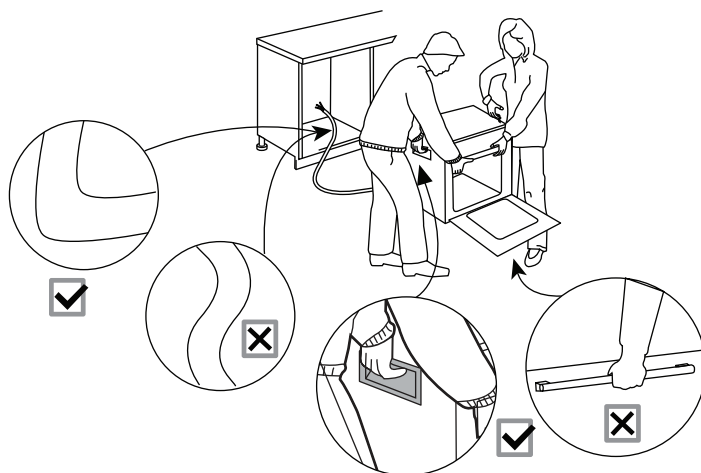
Green and Yellow = ⊕ - Earth

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.

03

Handling and fixing the oven



Connect to mains power supply ensuring the cable is not bent.
Lift oven into housing unit using the foreseen handles at the sides of the appliance, do not lift the oven with the door handle otherwise the glass door might shatter.

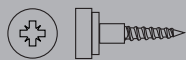


Note: If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

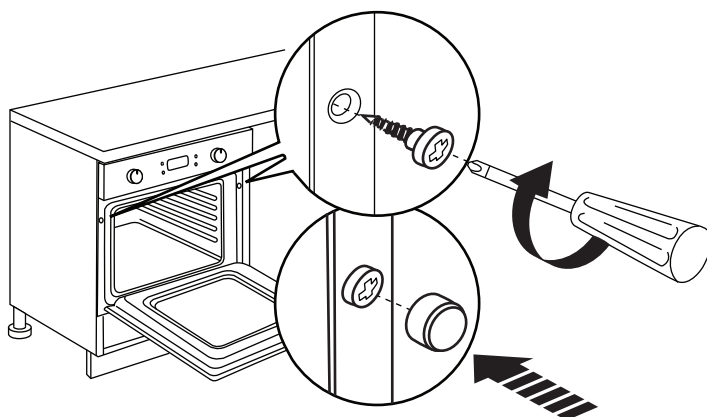
04



[07] x 2



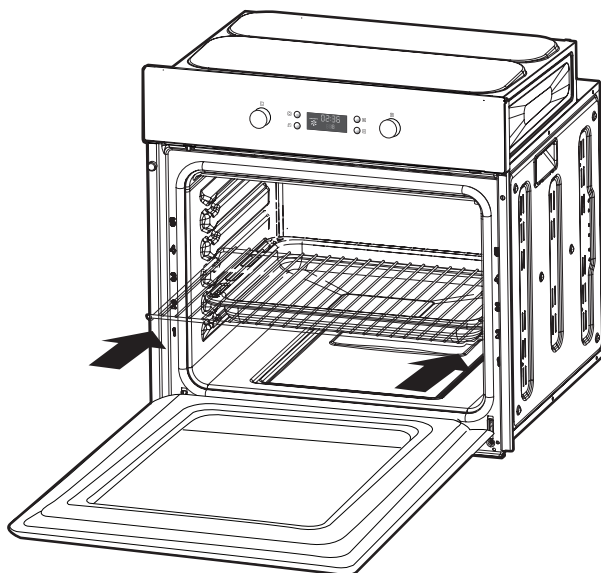
[06] x 2



Once the oven has been lifted into place inside the housing unit, use the two holes located within the sides of the metal casing of the oven to secure it. Secure with 2x screws [06] and cover with 2x plastic covers [07].

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

37 The appliance is now ready to use.



Adjusting the shelf position.

To minimize the risk of burns when handling hot pans, grills or oven dishes, always ensure to place pan and grill correctly between the side rails as shown above.



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