

UBATPY60BK

UBATPY60SS

**Single Pyrolytic Oven
Instruction Manual**



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Important safety information

This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.

Warning:

- 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 experience and knowledge or 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.
- A steam cleaner is not to be used.
- Accessible parts may become hot during use. Young children should be kept well away when in use.
- Do not use harsh abrasive cleaners or metal scrapers to clean the oven door glass as this can scratch the surface, which may result in the oven glass shattering.
- Do not use abrasive products to clean the glass door panel to avoid scratching it. Otherwise, severe failure might happen to the appliance.

- The appliance must not be installed behind a decorative door in order to avoid overheating.

Operation:



Warning! Danger of fire!

- Do not allow paper or cloth to come in contact with any heating element.
- Never store or use corrosive chemicals, vapors, flammables or nonfood products in or near oven. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury
- If food inside an oven should ignite, keep door closed. Switch off the oven and disconnect from supply power.
- Exercise caution when opening the door. Standing to the side, open the door slowly and slightly to let hot air and/or steam escape. Keep your face clear of the opening and make sure there are no children or pets near the oven. After the release of hot air and/or steam, proceed with your cooking. Keep doors closed at all time

unless necessary for cooking or cleaning purposes.

- Only use utensils that are suitable for use with ovens.



Warning!

Danger of explosion!

- Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- If smoke is observed, switch off the oven and keep the door closed in order to stifle any flames.
- Do not allow any accessories or electric cables to contact the hot parts of the appliance.



Warning!

Hot surfaces! Risk 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. Young children should be kept away.
- Never move racks or pans when they are hot. Wait until they cool.

Safety advices:



IMPORTANT!

Always switch off the electricity supply at the mains during installation and maintenance.

General Information

- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.

- **IMPORTANT:** The adjacent furniture or housing and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- The appliance surfaces will become hot during use and retain heat after operation.
- Any damage caused by the non-compliance of temperature tolerance of oven during installation or by the too close distance between the furniture and the oven will be borne by the owner.
- This appliance is not intended for use by persons (including children) with reduced physical sensory, or mental capabilities, or by those who lack experience and knowledge, unless they have been given supervision and instruction concerning the use of the appliance by a person responsible for their safety .

Installation

- The oven must be installed in accordance with the installation instructions and all measurements must be followed.
- All installation work must be carried out by a competent person or qualified electrician.

Children

- Please dispose of the packaging material carefully. Packaging material can be dangerous to children.
- Make sure to keep children away from the appliance, children should be supervised to ensure that they do not

play with the appliance. It might be dangerous to allow the children to touch the appliance.

General Safety

- Do not place heavy objects on the oven door or lean on the oven door when it is open, as it may cause damages to the oven door hinges.
- Do not place those baked hot oil or fat unattended on unattended areas, as it will be a fire risk.
- Do not place pans, baking trays or aluminium foil directly on the base of the oven cavity as this can lead to thermal accumulation and damage to the enamel.
- Do not allow cable or plug to come into contact with the heating areas of appliance.
- Do not install the appliance next to curtains or soft furnishings.
- Do not attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.

Electrical safety

- 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.
- The appliance must be installed in such a way that the power supply is accessible at all times.
- 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 power source and contact your supplier 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.
- Do not open the appliance casing under any circumstances. Do not insert any foreign objects into the inside of the casing.
- Never use accessories which are not recommended by the manufacturer. They could pose a safety risk to the user and might damage the appliance. Only use original parts and accessories.
- Keep the appliance away from any hot surfaces and open flames. Always operate the appliance on a level, stable, clean and dry surface. Protect the appliance against heat, dust, direct sunlight, moisture, dripping and splashing water.
- Do not place objects with open flames, e.g. candles, on top of or beside the appliance.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- The fixed wiring for applicant shall have an all-pole disconnection device.



Safety:

- Attention, always wear gloves when handling products containing glass.
- For your safety, this product is made of tempered glass. This type of glass is highly resistant but has the feature to retain the "memory" of shocks.
- Therefore, you should handle the product with the greatest care to avoid shocks and twists, especially during installation.
- Avoid installing this type of product in areas where it would be highly exposed to shocks.
- Do not let children play with the product.
- Do not stick adhesive film on the glass surface. In case of breakage, it would generate large pieces that could be dangerous

Electrical connection



Danger of electric shock!

- Any electrical installation must be carried out by an authorised professional.
- All fittings must be installed by a competent person in accordance with local regulations. If in doubt, consult a qualified electrician.
- Important! Always switch off the electricity supply at the mains during installation and maintenance. We recommend that the fuse is withdrawn or circuit breaker switched off at the distribution board whilst work is in progress.
- This product must be earthed – if no earth feed wire is available, consult an electrician.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules. To achieve this install appropriate switched fused connection unit.

- Note! A switched fused connection unit having a contact separation of at least 3mm in all poles should be connected in fixed wiring.
- Connect the incoming positive, neutral and earth cables to the terminals of the switched fused connection unit. Ensure connections are tight.
- The spur outlet must still be accessible even when your oven is located in its housing to enable the appliance to be disconnected from the mains supply.

Cleaning

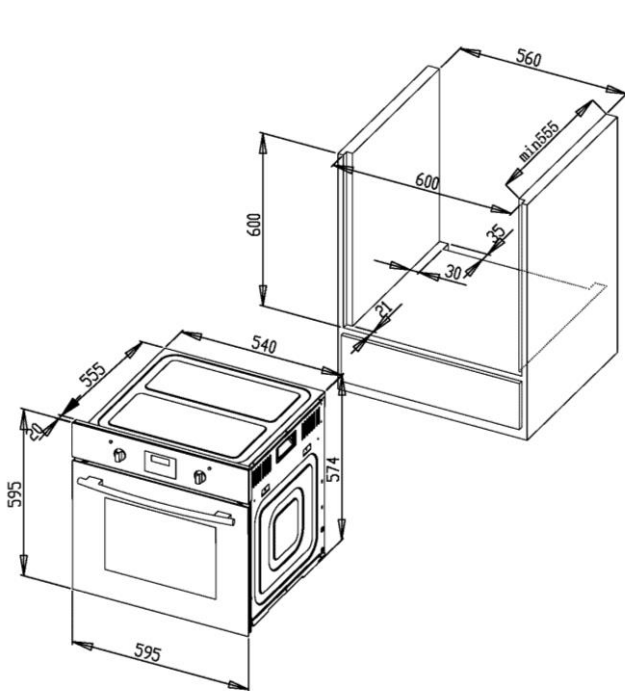
- Always disconnect the power supply prior to cleaning the appliance. If the switched fused connection unit is difficult to reach, shut off the power supply by using the corresponding circuit breaker at the distribution board.
- Clean the appliance thoroughly before first use. The oven should be cleaned regularly and any food deposits removed.
- Never clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should select a cooking temperature and function that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the drip tray where appropriate.

Installation

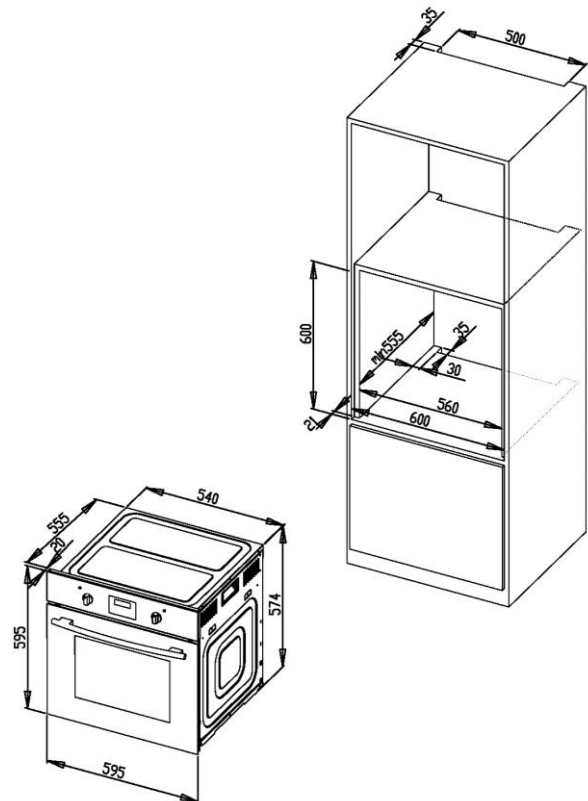
Before installation

The appliance should be installed built in the cabinet . It should be keep safety distance with appliance and the kitchen walls. Detail pls check below picture . (values in mm).

- ✧ Surfaces, synthetic laminates and adhesives used must be heat resistant up to 85°C above the ambient temperature of the room it is located in, whilst in use.
- ✧ Kitchen cabinets must be set level and fixed. A gap of 5 mm is required between the appliance and surrounding unit fronts.
- ✧ If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.



Installation method 1



Installation method 2

Installation and connection

▲ Material damage!

The door and/or handle must not be used for lifting or moving the appliance.

- ✧ For installation the appliance must be connected in accordance with all local gas and/or electrical regulations.
- ✧ Carry the appliance with at least two persons.
- ✧ Use the slots or wire handles located at both sides to move the appliance.



Connection to the mains supply

This appliance must be earthed!

- ✧ Our company shall not be held responsible for any damage caused by using the appliance without an earthed socket. Risk of electric shock, short circuit or fire by unprofessional installation! The appliance may be connected to the mains supply only

by an authorized qualified person and the appliance is only guaranteed after correct installation.

- ✧ Risk of electric shock, short circuit or fire by damage of the mains lead! The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance. If the mains lead is damaged, it must be replaced by a qualified electrician.
- ✧ The mains supply must correspond to the data specified on the rating plate of the appliance. The appliance mains cable must correspond to the specifications and the power consumption.

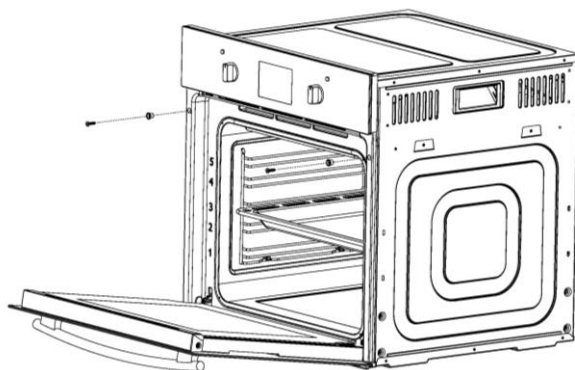


Risk of electric shock!

Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

Installation

1. Slide the oven into the cabinet aperture, align and secure.
2. Fix your oven with the 2 screws and washers as indicated in the figure.



Final check

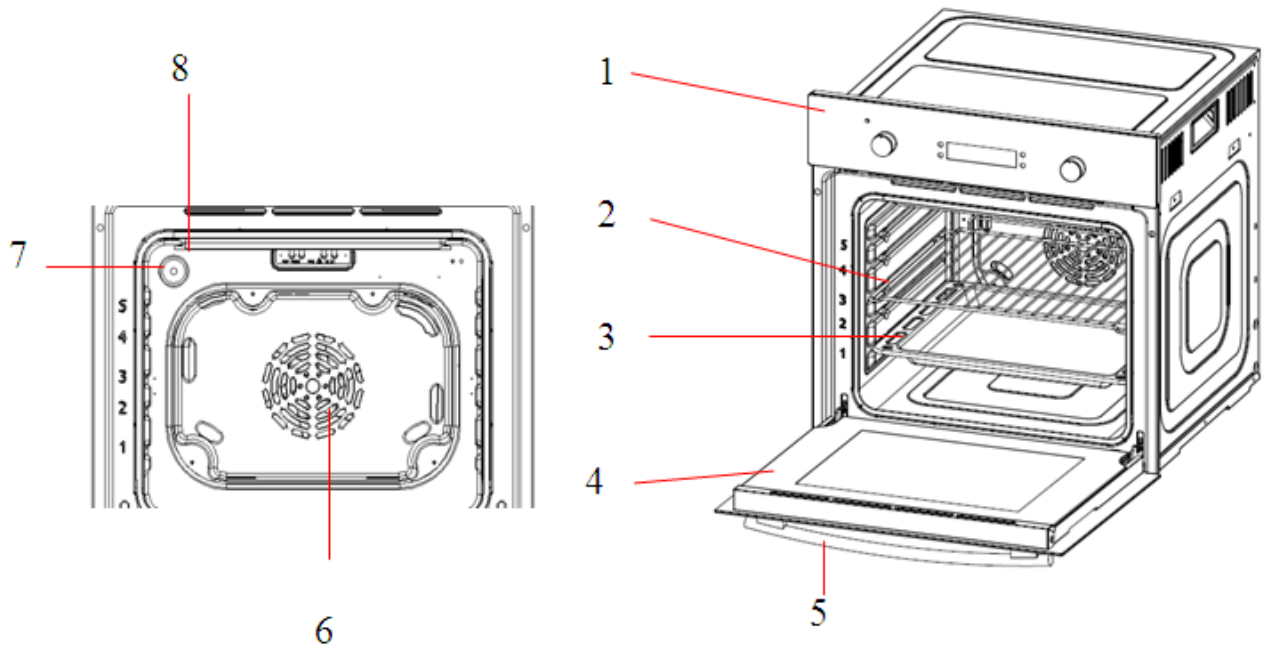
1. Connect the appliance to the mains supply and switch on the mains supply.
2. Check function.

Prior to start up of the appliance

- Once this simple operation has been carried out the oven is ready to use for cooking.
- This appliance is exclusively for domestic use.
- Use the oven to cook food only.
- Before cooking, make sure all oven accessories that are not required are removed from the oven.
- Pre-heat the oven to the cooking temperature before using it.
- Place the cooking trays in the center of oven and leave space in between when using more than one, so that the air can circulate.
- Do not put oven trays on the base of the oven or cover it with aluminium foil. This will cause thermal accumulation. The cooking and roasting times will not coincide and the enamel may be damaged.
- Try to open the oven door as little as possible to see the food (the oven light remains on during cooking).
- Take care when opening the door to avoid contact with hot parts and steam.

Your new oven

A. Oven overview



- | | |
|------------------|-----------------------------------|
| 1、 Control panel | 5、 Handle |
| 2、 Wire rack | 6、 Fan motor(behind steel plate) |
| 3、 Tray | 7、 Lamp |
| 4、 Door | 8、 Grill heating element |

B. Technical specifications

Voltage/frequency	220-240V ~ 50Hz
Total power consumption	2.800KW
Cable type/section	H05VV-F 3*1.5mm ²
Cable length	1.2m
External dimensions(height/width/depth)	595/595/575 (mm)
Installation dimensions(height/width/depth)	600/600/ min 555 (mm)
Main oven	Multifunction oven
Energy efficiency class	A
Oven lamp	25W/300°C
Grill power consumption	2.650KW

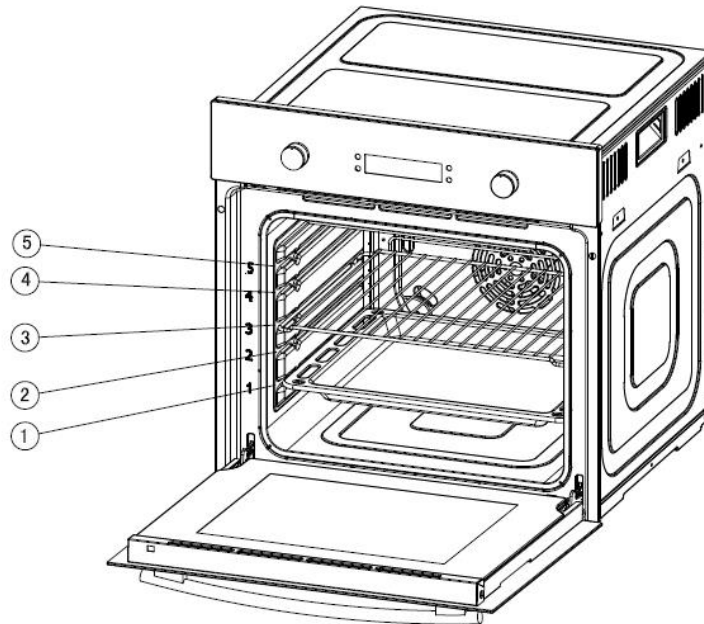
C. Your accessories

- The accessories supplied with your appliance are suitable for making many meals. Ensure that you always insert the accessories into the cooking compartment the right

way round.

Inserting accessories

You can insert the accessories into the cooking compartment at 5 different levels. Always insert them as far as they will go so that the accessories do not touch the door panel.

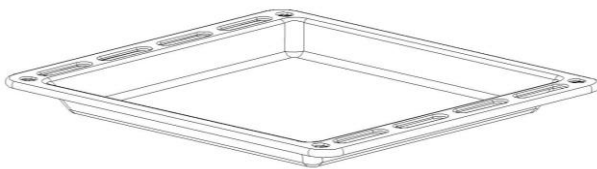


The accessories can be pulled out approximately halfway until they lock in place. This allows dishes to be removed easily.

Note: The accessories may deform when they become hot. Once they cool down again, they regain their original shape. This does not affect their operation.

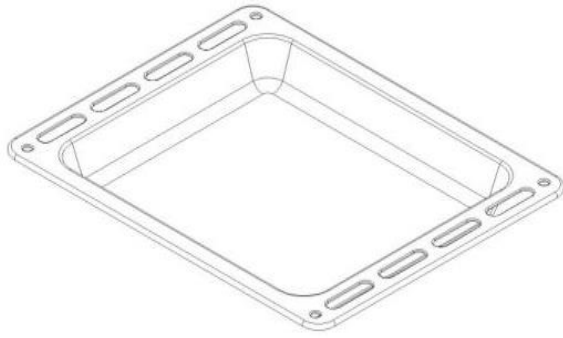
Oven pan

For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.



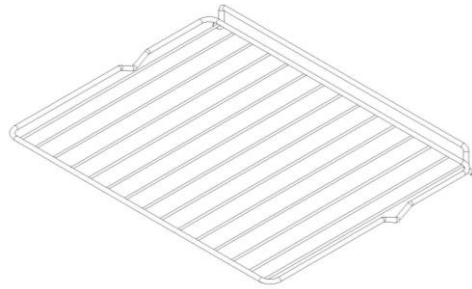
Oven deep pan(optional)

Used for pastries, large roasts, juicy dishes, and for collecting the fat while grilling.



Wire rack

Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



D. Control panel

Here, you will see an overview of the control panel. Depending on the appliance model, individual details may differ.

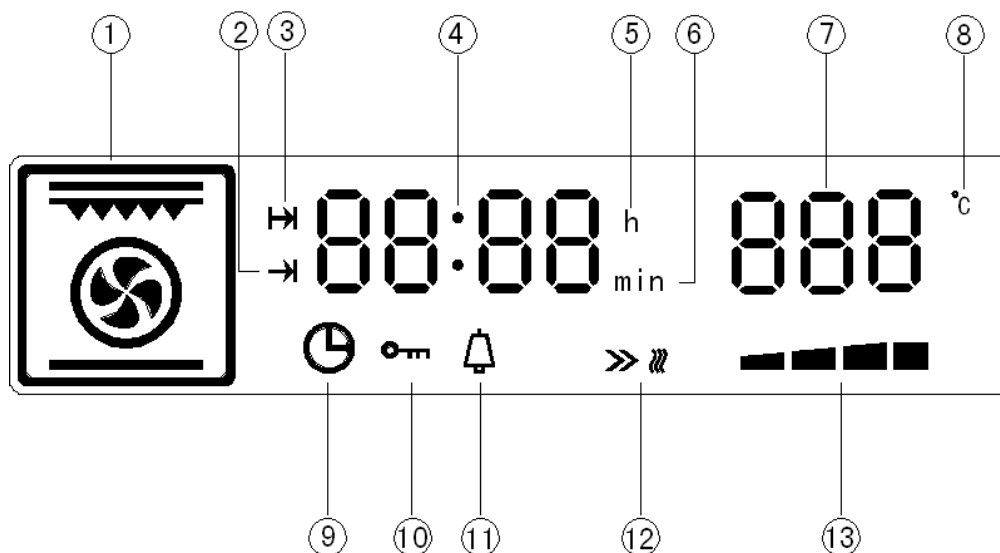
1.3.1 Button icon instruction



Button diagram

Model/button	K1	K2	K3	K4	KB1	KB2
AK100-7A	Reminder/ parameter switch (temperature/ time)	clock/ booking	startup	Pause/ cancel	Plus/minus (cooking function)	Plus/minus (temperature/ time)

Display section icon diagram



Display screen icon

Display screen icon instruction

Icons	Function	Icons	Function
1	Corresponding heating elements while working	8	Unit of degree Celsius °C
2	Work time setting icon	9	System time icon
3	Reservation function, setup start working time	10	Door lock icon
4	Display the day of time value, including hour, minute and second icon “:.”	11	Clock icon
5	Hour icon	12	Oven working icon
6	Minute icon	13	Work state dynamic indicator bar (menu working)
7	Display the temperature value		

1.3.2 Function icon instruction

Icons	Function	Icons	Function
	Top outer heat element		Top inner heat element
	Heating fan (Defrost)		Bottom heat element
	Self-cleaning mode		

Program and function instruction

1、 Power on

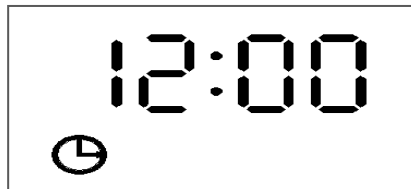
Connect your appliance to the mains supply, all indicator lights of the display board will light up for 1s and then remind the user to input the time. Default time show 12:00, hour 12 will flash, the time can be input at this stage, refer to clock setting requirement for details.

After 10s without any operation and the display will change to adjust minute.

Within 10s without any operation when adjusting minute, the oven will enter standby mode automatically.

Under standby mode, if no any operation in 5 minutes, the oven will switch off automatically, and the display screen is not displayed.

When the oven is switch off, you can change to standby mode by means of key or function knob, and the standby mode displays the real time system clock and clock icon. (Refer to pic below for the display effect.)



Initial standby mode

When oven is powered on, the oven door lock will start to self-checked. During the self-examination, the door lock will walk back and forth automatically. If the correct position signal is not detected within 20 seconds, the error code will show "E-3", and it will need to long press "□" for 3s to return to standby status.

2、 Set clock

Under standby status, touching "□" once into the clock adjustment state. This time hour value of the clock will flash (1 time/second), by rotating programming switch KB2 to set the hour time. (0~23~0 is recyclable).



Hour adjustment display effect



Minute adjustment display effect

After adjusting the hour time, re-touch "□" to switch to minute adjustment. Minute value will flash at this time, by rotating programming switch KB2 to set minute time (0~59~0 recyclable) .

After adjusting the minutes, re-touch the "□" key to confirm, clock setting accomplished, and at this time, the second icon ":" flashes (1S/1 time).

Adjust hour, hour icon "h" display, adjust minutes, minute icon "min" display. After confirmation, hour icon and minute icon do not show. If the clock setting is not confirmed within 10 seconds, the system defaults to complete the clock and automatically returns to standby. If the clock is not adjusted within 10 seconds after power on, the system defaults to 12:00 and is on standby. If the power is off, the clock will be readjusted.

There will be only system clock displayed under standby status.

3、 The choice of function

Under standby status, switch different functions by rotating the programming switch KB1 in turn, refer to Pic below for the order(not recyclable,oven function will remember the last operation).



Function mode diagram

When selecting the function, the clock position shows the default time of the corresponding function, the temperature position shows the default temperature of the corresponding function. The first switch, for temperature adjustable function level, default temperature value and temperature icon “°C” will flash display; if temperature is not adjustable for that function level, then default clock value and work time icon “→” will flash display. When selecting the function, you can switch into the temperature and working time adjustment by touching “△”. If adjusting temperature, temperature value and temperature icon “°C” will flash display; if adjusting work time, clock value and work time icon “→” will flash display. Temperature value or time can be set by rotating the programming switch KB2. If the working time and temperature are not set, or not touching “▶” within 10 seconds of completion, the system automatically returns to standby status. The default cooking time, temperature and adjustable temperature range are attached behind.

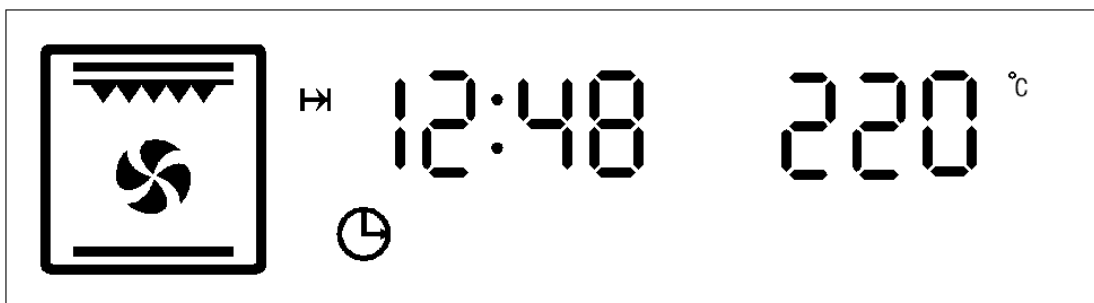
Note: The grill function adjustable time range: 5mins to 2 hours 30mins.

Note: To adjust the cooking time or temperature during a cycle, the current programme will need to be cancelled (press “□” button twice) Then select a new function, cooking time or temperature as required.

4、 Reservation function

After setting cooking time and temperature and before touching “▶” to start-up, touch “□” to enter to cooking end time setting (default end time = system time + setting cooking time), cooking end time icon “→” will flash (1S/time), the hour value of the clock position flashes at this time, rotating programming switch KB2 to set the hour time. After setting the hour time, touch “□” again and enter the minute time setting. At this time, the minute value of the clock position flashes, and the minute time can be set by rotating programming switch KB2, you can use the “□” to switch hour and minute settings circularly. After cooking end time (hour and minute) setting completed, touch “▶” to start, system will automatically calculate the grill start time (grill start time = cooking end time – grill working time).

The oven will display system clock under reservation status, all output does not work. Display effect refer to pic below.

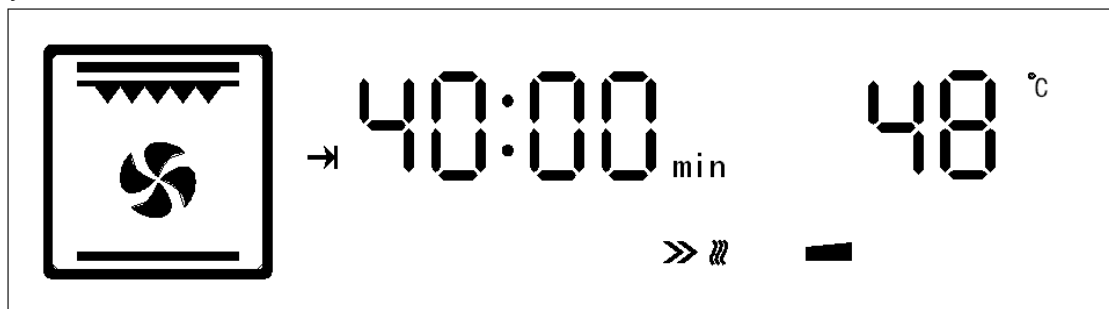


Reservation status display effect

Reservation status display: “H” reservation icon will display, “⌚” clock icon will display, clock position will display system time, the selected menu will display, temperature will display setting or default temperature.

For example, after setting up the function level, grill time and temperature, if you don't use the reservation function, you can touch “▶” key to start grill function. (refer to pic below for the display effect)

If more than 10 seconds are not confirmed during setup, the oven will automatically return to standby state.



Grill status display effect

When the oven works: “→” working time icon will display, clock position will display work countdown time, the selected menu will display, temperature will display setting or default temperature, oven function start icon “>> 🌀” will display, the working status dynamic indicator bar “■” is displayed.

When switching to grill time or temperature, the display screen flashes corresponding patterns (1 time/S), and stop flashing after confirm to start. The working time begin to countdown after startup (countdowns by second).

When working touch “□” key will pause the cooking, all output components stop working (excluding cooling fan), touch “□” key again to exit the current setting, and the oven returns to standby status.

If the working time is 0, the oven stops (the exhaust motor continues to work), and the system automatically returns to standby state. At this time, buzzer will beep continuously for 10 times, and the exhaust motor stops after the cavity temperature is less than 100 °C. Display temperature range: not lower than 30 °C, and it will show Lo °C if lower than 30 °C.

5、 Pyrolytic self-cleaning mode

By rotating programming switch KB2 you can switch to Pyrolytic self-cleaning mode, the default temperature of the mode is unadjustable, default working time is 1.5 hours, adjustable working time range is min 1 hour and max 2 hours;

After selecting the Pyrolytic self-cleaning mode, touch “▶” to start working. After self-cleaning mode begin, “→” icon will display, door lock will be activated, door lock icon “🔒” will always displayed, indicating that the oven door has been locked, at this moment, except for touching “□” key to pause or cancel the function, the other keys are invalid.

After the self-cleaning function is confirmed and started, clock position shows countdown time, temperature position shows “PyR”. Oven lamp cannot be used after Pyrolytic self-cleaning mode begins.



After starting self-cleaning, door lock function will be activated automatically, the oven door will be locked when detected the door is close to place. If the door lock fails to detect the

closing signal, the failure code "E-3" will be displayed and the self-cleaning function will be stopped. At this time, the door should be closed again and the self-cleaning function should be restarted by pressing "▶||". When the temperature of the cavity exceeds 300 °C, you can press "□□" to stop heating, but the oven door default can not be opened at this time. The door can be opened only when cavity temperature drops below 300 °C.

6、 Attention for self-cleaning mode

- Before use of the pyrolytic function, you must remove the side shelf, oven pan and other relative accessories to avoid damage in the high temperatures reached in the cycle.
- After using the pyrolytic function, do not use water or other washing agents.
- After use the pyrolytic function, you may find matter which was not removed in the side of the cavity, this is to be expected. Use a microfiber cloth to remove.
- Before using the pyrolytic function, remove food residue and spillages from inside of the oven cavity and prevent making a large amount of smoke and irritating smells during the cycle.
- When using the self-cleaning function, the oven can produce smoke and irritant smell, please keep the room well ventilated.
- When using the self-cleaning function, the outside temperature will be higher than normal cooking temperature, do not touch the cavity casing and ensure children are kept away from the oven to avoid getting hurt.
- When the seal of oven is found to be faulty or damaged, it should be replaced by a suitably qualified person and only a genuine replacement door seal should be fitted. Do not use alternative door seals as they may not be suitable.

7、 Door lock function

No.	Function instruction	Relieve way
1	Self-check after power on, if the detection signal is normal then exit, otherwise show the fault code "E-3".	Long press "□□" key to cancel the fault code display, it will not affect normal use.
2	Non-self-cleaning function mode, if detected cavity temperature over 300°C then lock.	The lock will automatically relieve when cavity temperature is below 300 °C.
3	<p>a. The door lock will be activated automatically after the self-cleaning starts.</p> <p>b. During the operation, except for pressing "▶ ", any operation of other keys will be useless if oven door is locked. When oven is in standby or power off status, the door lock will automatically unlocked when the cavity's center temperature falls below 300°C.</p>	<p>Door lock relieve:</p> <p>When the oven is in the process of self-cleaning, if work completed and the oven enters standby mode, oven door will be locked for the cavity temperature is above 300°C, display screen will show door lock icon  (display effect refer to pic 1 below).</p> <p>Door lock will relieve automatically after the cavity temperature is below 300°C, at this time, door lock icon  will automatically extinguish from the display screen (display effect refer to pic 2 below).</p>

4	Except for defrost mode, from the beginning to the cumulative 15 minutes of work, if the cavity temperature does not reach the set temperature, door lock will be activated automatically and with memory function.	Only when press “ U ” for 3S can cancel the lock memory function.
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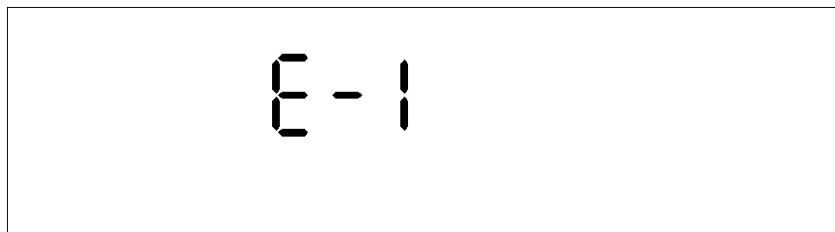
Pic 1 Door locked in standby mode display effect



Pic 2 Door unlocked in standby mode display effect

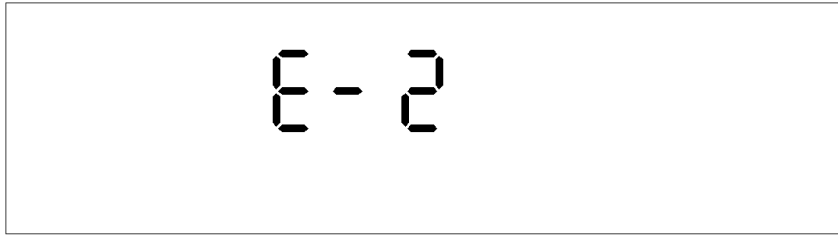
8、 Protection function

- A、 Display will show E-1 if sensor is short-circuited or disconnected, buzzer will continuously sound for 10 times, 1S/time (refer to display effect below). Touching “**U**” key can return to standby status at this time.




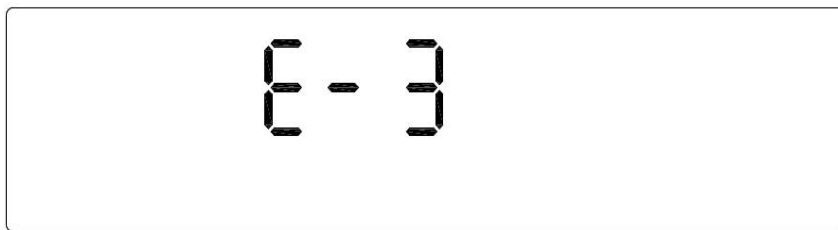
Sensor abnormality, alarm display effect

- B、 When the temperature $<35^{\circ}\text{C}$ after 5 minutes of heating, it means the heating element have a problem, display will show E-2, buzzer will continuously sound for 10 times, 1S/time (refer to display effect below). Touching “**U**” key can return to standby status at this time.





Heat element abnormality, alarm display effect

- C、 Door lock will self-check after power on, if the correct signal is not detected for 20 consecutive seconds, indicating a failure of the door lock, or the door is not closed or is not closed in place during self-cleaning, the screen displays E-3 if the correct signal for the door is not detected. (refer to display effect below). Touching “” key can return to standby status at this time.










Door lock abnormality, alarm display effect



- D、** When the oven is heated with a common function mode, and the cavity temperature is above 300°C, the oven door will be locked automatically. At this time, door lock icon “” will keep bright on the display screen.





Door lock will be automatically relieved when the cavity temperature is lower than 300°C, and door lock icon “” will automatically extinguish from the display screen at this time.


9、 Enquiry function


- (1) Under **cooking** state, touch “” key one time can query system time, the clock position shows the current time of the system, second icon will flash. Re-touch “” key or 10s later automatically return to the **cooking** time display.
- (2) At the end of the reminder time setting, reservation or **cooking** state, touch “” can query the alarm remaining countdown. Re-touch “” key or 10s later automatically return to its original state. You can query the remaining alarm time and reset the alarm time under standby state, when the alarm countdown time is less than 1 minute, the clock position shows 0: 00;
- (3) In the reservation status, first touch of the “” can query the **cooking** start time, the clock position shows the **cooking** start time, **clock value** and “” icon flashes. Re-touch “” key or 10s later automatically return to the system time display.


10、 Alarm function

Touch “” key under standby state to enter to alarm function setting, this time the clock position hour value will flash, minute value will long lit and alarm icon “” keep bright.







- (1) Rotate programming switch KB2 to set the hour time, at this time the hour value is always bright, the value setting range is 0-23;
- (2) Touch “” key again, minute value will flash, and hour value keeps bright;
- (3) Rotate programming switch KB2 to set the minute time, at this time the value of the minute is always bright, the setting range is 0-59;
- (4) When the alarm time is set, you can touch “” for confirmation, second icon “:” starts to flash, “” icon keeps bright, and it starts to countdown by second, when the time countdown is 00:00, **buzzer will sound for 1 minute** (1S/time), and alarm clock icon “” will keep flashing display (1S/time), at this time, press any key can stop the flashing.

Note: 1) During setup, second icon “:” will long lit, alarm clock icon “” will always bright.

2) During setup, touch “” key will cancel the current reminder time setting and return to standby state.

3) If a reminder feature has been set, then alarm clock icon “” should always be displayed when the menu is working, and the reminder time can be queried.

11、 Start/pause/cancel function



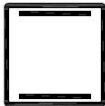


1. After setting up the **cooking** function, touch “” key to start working; if touching “” key when the **cooking** is suspended, you can restart the work.
2. During oven **cooking**, touch “” key one time can pause the cooking, temperature and time will flash display, function icon will long lit; Touch “” key again will cancel current cooking.
3. When setting system time, press “” key will exit the clock setting state directly and return to standby state.
4. When oven function, working time and temperature are set, press “” key will exit function setting state and return to standby state.

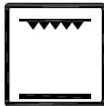

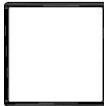
12、 Oven function instruction

This appliance have 7 cooking functions and self-cleaning mode for choices.



Function instruction are as followings:

Function mode	Icons	Default temperature	Temperature range	Default time	Function description
Function 1		220	50-250	50:00	Rapid preheating mode: This mode the inner and outer part of the top heat element and the bottom heat element are both activated to alternately heat circulating, in this mode, also the fan is in operation to provide an even distribution of the heat and shorten the food roasting time, suitable for rapid preheating the oven.
Function 2		50	Not adjustable	30:00	Defrost: Fan work without heating at room temperature. Defrost time according to quantity and series of food. The defrost time, please refer to the instruction of food packaging label .
Function 3		200	50-250	50:00	Conventional oven (up and base heating): Suitable for grill meat or baking food on one layer.
Function 4		210	50-230	50:00	Half grill: This method of cooking uses the inner part only of the top element, which directs heat downwards onto the food. This function is suitable for grilling small portions of bacon, toast and meat etc.
Function 5		210	50-250	60:00	Fan heating and grill mode: This mode by using top heat element and fan together, to let the inner heating circulate quickly. It is suitable for needing bake food quickly and locking the inner moisture of food, such as beefsteak, hamburger, and some vegetables.

Function 6		200	50-250	60:00	Grill mode (inner top and bottom heating): Suitable for grill meat or baking food on one layer.
Function 7		200	50-230	60:00	Full Grill: For this mode, all of inside and outside top heating element working, quantity of heat will downward to the food. This mode suit to bake middle or large weight of sausage, bacon, beefsteak, fish and etc.
Function 8		430	Not adjustable	1:30	1. Before use of the pyrolytic function, you must remove the side shelf, oven pan and other relative accessories to avoid damage in the high temperatures reached in the cycle. 2. The cavity temperature can reach 430°C, the grease and food residue can be carbonized at high temperature for easy cleaning.

Note:

A. The motor works at low speed in working status(F1-F7), and stops to work when the cavity temperature is lower than 100°C under power off status.

B. If the cavity temperature is higher than 300°C at any function level, the motor will work at high speed.

Grill guidance

- ◆ Please refer to the related information of the bake temperature and time which shown on the food packaging. When you are familiar with use of the oven, you can follow your own habits to set the **cooking** temperature and time.
- ◆ If you are using hot-air circulation for cooking, you should refer to the pattern of such proposals of **cooking** on the food packaging.
- ◆ Ensure complete thawing frozen food before **cooking**, unless a mark of "cook from frozen" appears on food packaging.
- ◆ You should pre-heat the oven and not place food inside of it until the oven operating light has gone off. You can choose not to pre-heat when using the fan oven mode;

however you should extend the cooking time given on the food packaging by approximately ten minutes.

- ◆ Check carefully if there were no extra parts before the start of **cooking** and bake, and remove them to ensure safety.
- ◆ Please put the pan in the middle of the oven and leave sufficient gap on the pan to allow the hot-air to flow.
- ◆ Avoid opening the door to observe food cooking when oven is working.
- ◆ The oven light will remain on and **off** during cooking **circularly**.
- ◆ Keep the oven door closed when using any of the oven functions.
- ◆ Do not use aluminium foil to cover the grill pan or heat items wrapped in aluminium foil under the grill. The high reflectivity of the foil could potentially damage the grill element.
- ◆ You should also never line the base of your oven with aluminium foil.
- ◆ During cooking, never place pans or cookware directly onto the bottom of your oven. They should always be placed on the shelves provided.
- ◆ The grill heating element and other internal components of the oven becomes extremely hot during operation, avoid touching it inadvertently when handling the food which you are grilling.
- ◆ Important: Be careful when opening the door, to avoid contact with hot parts of the oven and steam.
- ◆ The drip tray handle should only be used to reposition the drip tray and NOT for removing it from the oven cavity. When removing the drip tray, you should ALWAYS use an oven glove.
- ◆ The drip tray handle should not be left in position when the appliance is switched on.
- ◆ A steam cleaner is not to be used.
- ◆ Warning: Accessible parts may become hot during use. Young children should kept well away when in use.
- ◆ Do not use harsh abrasive cleaners or metal scrapers to clean the oven door glass as this can scratch the surface, which may result in the oven glass shattering.

Before using the oven for the first time

Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. An hour of Top/bottom heating at 250°C is ideal for this purpose. Ensure that no packaging remnants have been left in the cooking compartment. Ensure the room the oven is installed in is well ventilated by opening doors and windows during this process.

- 1、 Use the function selector to set Top/bottom heating.
- 2、 Set the temperature selector to 240°C. After an hour, switch off the oven. To do so, turn the function selector to the off position.

Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- 1、 Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- 2、 While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- 3、 Do not open the door of the oven frequently during cooking.
- 4、 Try to cook more than one dish in the oven at the same time, whenever possible . You can cook by placing two cooking vessels onto the wire grill.
- 5、 Cook more than one dish one after another. The oven will already be hot.
- 6、 You can save energy by switching off your oven a few minutes before the cooking time. Do not open the oven door.
- 7、 Defrost frozen dishes before cooking them.

How to operate the oven

General information on baking, roasting and grilling

Risk of scalding by hot steam! Take care when opening the oven door as steam may escape.

Tips for baking

- 1、 Use non-stick coated appropriate metal plates or aluminum containers or heat-resistant silicone moulds.
- 2、 Make best use of the space on the rack.
- 3、 It is recommended to place the baking mould in the middle of the rack.
- 4、 Keep the oven door closed.

Tips for roasting

- 1、 Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey or a large piece of meat.
- 2、 Meat with bones takes about 15 to 30 minutes longer before it is cooked than a roast of the same size without bones.
- 3、 You should calculate about 4 to 5minutes cooking time per centimeter height of the meat.
- 4、 Let meat rest in the oven for about 10 minutes after the cooking time. The juice is better distributed all over the roast and does not run out when the meat is cut.
- 5、 Fish in a fire-resistant dish should be placed on the rack at the medium or lower level.

Tips for grilling

Grilling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without it drying out too much. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with a high water content such as tomatoes and onions.

Troubleshooting

In the event of the oven breaking down please refer to the trouble shooting guide below

telephoning the service department. Some problems can be resolved without requiring an engineer visit.

Normal operation:

When oven working, you may hear some noises caused by the expansion of the metal. Foods with high moisture content will produce steam. This steam will exit at the oven exhaust and may be seen blowing out of the ventilation slots.

The cooling fan will start to work 15 minutes after oven is operated. Even after the oven is switched off, the fan will continue to work for 35 minutes.

Preheat the oven before putting food in oven when for baking.

When cooking for a long time, you can turn off the oven a few minutes before cooking ends and use the residual heat to finish the cooking.

Malfunction table

Problem	Reason	Suggestion
Oven isn't working	Interruption in the electrical supply.	Check that power is on at the property and test the fuse to the appliance.
	The breaker has tripped.	Check and reset the breaker.
	Forgot to push the timer function	Reset the timer function
Lamp isn't coming on	Lamp has stopped working	Change for a new lamp
	No electrical current	Check if the oven have electrical current
Oven stops working during use	Power interrupted.	Check there is power to the property.
	Overheat thermostat has operated.	Check if the cooling fan still works. If it does please call the service department.
Oven not heating	Has a temperature been selected?	Set the required temperature.
	If this model has a timer, you may not have set up the time	Set up the timer
	No power	Check the power box
	Heating element has failed.	Telephone the service department.
Water come out from the glass door when working	Door seal is faulty.	Telephone the service department.
	Hinge is not strong enough	Telephone the service department.
The oven has been switched off but I can still hear it working.	The oven has been working for a long time or at a high temperature.	Put your hand to the outlet and feel if it is come out for hot air, if yes, it is normal
	The cooling fan does not stop running after	Telephone the service department.

	the oven has cooled.	
Oven door is locked and cannot be open	Door lock abnormality	Long press "K3+K4" key at the same time under standby status, door lock will be released in force when hearing "di", door lock icon will extinguish and oven door can be open. Note: After oven door lock was released in force, the oven must be cut off and reconnected, door lock will self-check again during the connection, oven can be used normally afterwards.
	Temperature sensor abnormality	

If you have not been able to resolve the problem and a service engineer is required switch the appliance off at the mains and do not attempt to use it. Do not attempt to repair the appliance yourself. There are no user servicable parts inside of the appliance.

Baking and grilling tips

Baking tips

- 1、 How to establish whether sponge cake is baked through. Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick into the cake at the highest point. If the cocktail stick comes out clean, the cake is ready.
- 2、 The cake collapses. Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.
- 3、 The cake has risen in the middle but is lower around the edge. Do not grease the sides of the spring form cake tin. After baking, loosen the cake carefully with a knife.
- 4、 The cake goes too dark on top. Place it lower in the oven, select a lower temperature and bake the cake for a little longer.
- 5、 The cake is too dry. When it is done, make small holes in the cake using a cocktail stick. Then drizzle fruit juice or an alcoholic beverage over it. Next time, select a temperature 10 degree higher and reduce the baking time.
- 6、 The bread or cake(e.g. cheesecake) looks good, but is soggy on the inside (sticky, streaked with water). Use slightly less fluid next time and bake for slightly longer at a lower temperature. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or bread crumbs and then place the topping on top. Please follow the recipe and baking times.
- 7、 The cake is unevenly browned. Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using Top/bottom heating. Protruding greaseproof paper can affect the air circulation. For this reason, always cut greaseproof paper to fit the baking tray.
- 8、 The bottom of a fruit cake is too light. Place the cake one level lower the next time.
- 9、 The fruit juice overflows. Next time, use the deeper universal pan, if you have one.
- 10、 Small baked items made out of yeast dough stick to one another when baking. There should be a gap of approx. 2 cm around each item. This gives enough space for the baked items to expand well and turn brown on all sides.
- 11、 You were baking on several levels. The items on the top baking tray are darker than that on the bottom baking tray. Always use 3D hot air to bake on more than one level.

Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

12. Condensation forms when you bake moist cakes. Baking may result in the formation of water vapour, which escapes above the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is natural process.

Grilling tips

- ▲ When grilling, preheat the oven for approx. 4 minutes, before placing the food into the cooking compartment. Always grill with the oven door closed.
- ▲ As far as possible, the pieces of food you are grilling should be of equal thickness. This will allow them to brown evenly and remain succulent and juicy.
- ▲ Turn the food you are grilling after 2/3 of the time.
- ▲ Do not add salt to steaks until they have been grilled.
- ▲ Add in a little liquid if the meat is lean. Cover the base of the ovenware with approx. 1/2 cm of liquid.
- ▲ Add liquid generously for pot roasts. Cover the base of the ovenware with approx. 1-2 cm of liquid.
- ▲ Place the food to be grilled directly on the wire rack. If you are grilling a single piece, the best results are achieved by placing it in the centre of the wire rack. The universal pan should also be inserted at level 1. The meat juices are collected in the pan and the oven is kept cleaner.
- ▲ When grilling, do not insert the baking tray or universal pan at level 4 or 5. The high heat distorts it and the cooking compartment can be damaged when removing it.
- ▲ The grill element switches on and off continually. This is normal. The grill setting determines how frequently this will happen.
- ▲ When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes. This allows better distribution of the meat juices.
- ▲ For roast pork with a rind, score the rind in a crossways pattern, then lay the roast in the dish with the rind at the bottom.
- ▲ Place whole poultry on the lower wire rack breast-side down. Turn after 2/3 of the specified time.
- ▲ For duck or goose, pierce the skin on the underside of the wings. This allows the fat to run out.
- ▲ Turn the pieces of fish after 2/3 of the time, whole fish does not have to be turned. Place the whole fish in the oven in its swimming position with its dorsal fin facing upwards. Placing half a potato or a small ovenproof container in the stomach cavity of the fish will make it more stable.
- ▲ How to tell when the roast is ready. Use a meat thermometer (available from specialist shops) or carry out a "spoon test". Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
- ▲ The roast is too dark and the crackling is partly burnt. Check the shelf height and temperature.
- ▲ The roast looks good but the juices are burnt. Next time, use a smaller roasting dish or add more liquid.
- ▲ The roast looks good but the juices are too clear and watery. Next time, use a larger roasting dish and use less liquid.
- ▲ Steam rises from the roast when basted. This is normal and due to the laws of physics. The majority of the steam escapes through the steam outlet. It may settle and form condensation on the cooler switch panel or on the fronts of adjacent units.

Maintenance and cleaning

- The oven should be cleaned after every use. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.
- After cleaning the oven chamber wipe it dry.
- Never clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should select a cooking temperature and function that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the drip tray where appropriate.
- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.
- Any damage that is caused to the appliance by a cleaning product will not be fixed free of charge, even if the appliance is within the guarantee period.
- Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

Cleaning the oven

No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

To clean the side walls and oven door

1. Take down left and right side-shelves, method is pushing the bottom of shelves and pull to sides at the same time, push up side shelves and rotate up to level, and pull out the rack.
2. Cleaning left and right sides, order of install is opposite to the order of take down.

Detaching and attaching the oven door

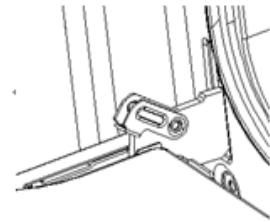
For cleaning purposes and to remove the door panels, you can detach the oven door. Every door hinge has a locking rod, when it is close, door was fixed in place, then the door was not disassembly. If in order to remove down door to open the locking rod, hinge will be locked and would not bite.



When the hinge not locked, it will have a big strength to close in sudden. Make sure locking rod closed all the time, and insure it was open when remove the door.

Remove the door

- Full open the door.
- Fold up the right and left side of locking rod. (picture A)
- Close the door until reach to stop step, hold on both left and right sides of the door, then reclose the door, upward and downward and pull out the door.

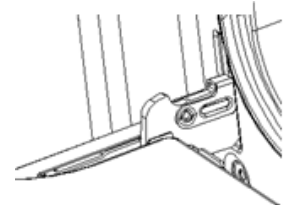


A

Install the oven door

Accord to the opposite order of door disassembly

- When install oven door, make sure both hinge plug into opening mouth directly.
- Both sides of hinge rabbet must bite up each other.
- When open the door, spread down locking rod (picture B)



B

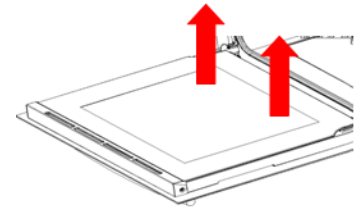


If the door drop accidentally or hinges shut up suddenly, do not push you hand in hinges. Please call your after-sell department.

Remove and install door panel

Remove

- Remove oven door, put it on a piece of cloth.
- Using one hand to push the outside glass, the other hand to pull the inside glass, hold the glass then pull out the glass.



C

Notice! Dangerous!

If the glass has some scratches, it may lead to crack.

Don't use the glass spatula, acute and corrosive cleaning product or detergent to clean the glass.

Install

- Plug the inner glass into glass pressure groove.
- Both right and left sides need put down alignment to card slot and push the glass to its place.
- Put on the oven door.

Replacing the oven lamp



If the bulb in the oven Light fails, it must be replaced. Risk of electric Shock!

Switch off the circuit breaker in the fuse box.

- Place a tea towel in the oven when it is cold to prevent damage.
- Unscrew the glass cover by turning it anti-clockwise.
- Replace the bulb with one of the same type.
- Screw the glass cover back in.
- Remove the tea towel and switch on the circuit breaker.

Regular inspections

Besides keeping the cooker clean, you should:

1. Carry out periodic inspections of the control elements and cooking units of the cooker. After the guarantee has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years.
2. Fix any operational faults

Carry out periodical maintenance of the cooking units of the cooker.



Caution!


All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorized fitter.

Environmental note

Note: Before discarding an old appliance, switch off and disconnect it from the power supply. Cut off and render any plug useless. Cut the cable off directly behind the appliance to prevent misuse. This should be undertaken by a competent person.

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 of 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 or on the documents accompanying the product

indicates that this appliance 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 or local waste management office.

The packaging materials that we use are environmentally friendly and can be recycled. Please discard all packaging material with due regard for the environment.






















Test dishes



We provide all kinds of recipes and ideal setting for choice here. It will show you which heating type and which temperature are of best suits for your dishes. You can find information about the appropriate accessories and its insertion height, as well as tips on cooking containers and methods of preparation.

Instructions:

- The values in the table can always apply to the dishes place in the cold and empty oven. Only pre-heat the oven when it states in the table below. Do not lay the oil-proof paper onto the accessories before pre-heat is completed.
- The baking parameters given in Tables are approximate and can be corrected based on your own experience and cooking preferences.
- Please use the accessories provided. Before cooking, check that any accessories that are not required are removed from the oven.
- Oven glove must be used when removing the accessory or ovenware from the appliance.

Baking and grilling table

Foods	Accessory	Heating function	Rack place	Temperature setting (°C)	Heating time ()
Cake	Round model		2 nd layer	140-160	30-45
Bread	Bake Pan		2 nd layer	180-200	10-20
	Bake Pan		3 rd layer	170-190	10-20
	Bake Pan		3 rd +1 st layer	160-180	10-20
Thin pizza (cold)	Bake Pan		2 nd layer	190-210	15-25
Deep pizza (cold)	Bake Pan		2 nd layer	180-200	20-30
	Bake Pan +rack		3 rd +1 st layer	170-190	25-35
Bread piece (9piece)	Rack		3 rd layer	160-170	10-15
	Rack		3 rd +1 st layer	160-180	15-25
Sausage	Rack		3 rd layer	160-180	10-15
Ribs	Rack		3 rd layer	200-220	20-35
Pork	Bake Pan		2 nd layer	190-210	70-85
	Bake Pan		1 st layer	180-200	55-70
Beefsteak (3cm thickness)	Bake Pan		2 nd layer	190-210	20-35
Small whole chicken (1.2Kg)	Rack		2 nd layer	200-220	50-60
Whole chicken (1.6Kg)	Rack		2 nd layer	190-210	50-60
Small chicken pieces (150g)	Rack		3 rd layer	200-220	30-40
Whole goose (3.5Kg)	Rack		2 nd layer	170-190	60-70
Big piece of mutton with bone (1.2Kg)	Bake pan		2 nd layer	170-190	60-70

Whole fish (1.0Kg)	Rack		2 nd layer	200-220	30-40
Whole fish (1.5Kg)	Rack		2 nd layer	180-200	40-50