

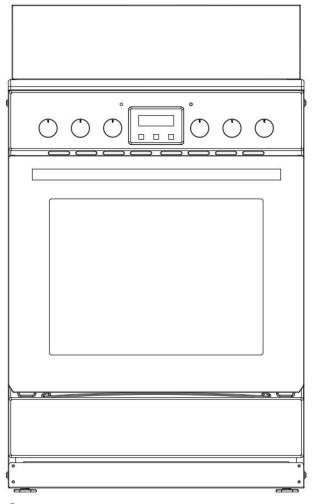


# INSTALLATION INSTRUCTIONS USER GUIDE

VOGUE Freestanding Oven with Induction Cooktop 600mm

310176

To prevent the risk of accidents or damage to the appliance, it is essential to read these instructions before it is installed and used for the first time



- Thank you so much for purchasing this appliance.
- This product is for family use only.
- Please read this instruction manual carefully before using the appliance to ensure the correct and safe use of this appliance.
- Pay special attention to Safety Precautions. (Page 2-4).
- Please safekeeping the Warranty Certificate and the User's manual.

### **Contents**

Safety precautions	2 ~5
Description of the appliance	5
● Hob	5
● Control panel	6
• Accessories	7
Installation	8~9
Electrical connection	10
Using the hob	11
Using the oven	13
Prior first use	13
● Function heating /heating mode	13
● Timer setting	14~15
Oven cooking suggestion	16
Cleaning and maintenance	17
Oven interior /oven door	17
● Remove the oven door	17
● Remove the slide-in racks	18
Oven light replacement	18
Sensor probe replacement	18
Disposal of the appliance	19

The right of final interpretation of the manual belongs to our company.

# **Safety Precautions**

Be sure to observe

To prevent the bodily injury and property damage, please be sure to observe the following safety precautions.

■ The following icons show the extent of damage caused by incorrect operations.



Warning: Indicates a potential hazard that, if unavoidable, may result in death or serious injury.



**Note:** Indicates a potential hazard that, if unavoidable, may result in death or moderate injury.

The classification and interpretation of icons are as follows.



This icon indicate that cannot be in progress, i.e. "Prohibited".



This icon indicate that it must be executed, i.e. "compulsory".

# Warning



• Do not use the appliance if the power cord or the power plug has been damaged, or the interface between the power sockets and the power plug is loose.

(To avoid electric shock or fire due to short circuit.)

- →If the soft wire of the power supply is damaged, in order to avoid danger, it must be replaced by professionals of the manufacturer, its maintenance department or similar departments.
- Do not damage power cord or power plug.
  - •The following operations are absolutely prohibited:

Damage, process, make it contact or close to high temperature, force bending, twisting, drawing hanging on the corner, pulling power to move.

(To avoid electric shock due to breakage of power cord and power plug, or fire due to short circuit.)

- Do not use the sealed tank or container in the oven.(In order to avoid the danger of explosion caused by overpressure of containers during cooking.)
- Do not insert anything into the opening of the oven.
  - •Especially the metal objects, such as lead wire or electric wire.

(To avoid electric shock or injury caused by abnormal movements.)

• Do not install the decorative door panels in front of the oven.

(To avoid the door panels become deformed caused by overheating.)

- Keep away from the appliance while in use or just after use. Pay special attention to children. (To avoid scalds)
- Do not place objects other than heat-resistant pottery in this product.

(To avoid fire caused by high temperature melting.)

Prohibition example:

- •Flammable objects such as plastic containers.
- Articles made of aluminium foil, etc.
- Do not use this appliance to heat the room.

(To avoid causing fire and shortening product life.)

Do not use this appliance to heat unopened canned products.

(To avoid fire, scald or injury cause by explosion due to pressure accumulation.

# Warning



- Do not alter, disassemble or repair the product by yourself. (To avoid causing fire, electric shock or injury.)
  For repairs, please contact (Company name) Certification Maintenance Store for consultation.
- Do not clean the oven door glass with a rough scrubber or sharp scraper.

(In order to avoid scratches on the surface of glass, resulting in glass crushing.)

- Be sure to plug the power plug into the bottom of the socket.
   (In order to avoid causing smoke, fire or electric shock.)
- This product should be properly connected to the grounding system in accordance with national and local safety regulations.

(To avoid the risk of electric shock in case of malfunction or leakage.)

- Users must test this basic security requirement. If there is any doubt, it should be test the home power supply system by the qualified electrical technicians.
- Make sure that the product is installed correctly and all electrical components are installed correctly before use.
   (To avoid causing fire or injury.)
- This product is not suitable for following persons (including children): 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. (To avoid burns, injuries or electric shocks.)
- Make sure that the packaging (such as food preservation film, polystyrene and plastic packaging materials) that may be produced during the use of the appliance are placed out of the reach of children.
   (To avoid suffocation caused by eating wrong.)
- In case of abnormal or malfunction, please stop using and pull out the power plug immediately.

(To avoid causing smoke, fire or electric shock.)

Abnormal breakdown case

Abnormal fever of power plug and power cord.

The power cord has been damaged or intermittent power failure occurs after touching the power cord.

Abnormal fever of the appliance.

The appliance smokes or gives off a burning smell.

The appliance breaks, loosens or makes a noise.

Please contact (Company name) Certified Maintenance Shop immediately for consultation, inspection and repair.

When installing, maintaining and repairing this appliance, make sure to disconnect the power supply.
 (To avoid electric shock or injury.)

Under the following conditions, the product must be completely disconnected from the power supply.

The master fuse has been disconnected.

The twist fuse has been removed (countries that apply only to this situation).

The wall socket has been turned off and the power plug has been pulled out.

- Make sure to turn off the power supply before changing the light. (To avoid electric shock.)
- Before the first use, please burn it empty to remove the odor. (See the appendix [Initial use precautions])
   (Not to affect the normal use of the appliance.)
- Remove packing parts and cushioning materials before use. (To avoid fire causing by temperature raising)

### **WARNING**

- 1. The appliance and its accessible parts become hot during use.
- 2. Care should be taken to avoid touching heating elements.
- 3. Children less than 8 years of age shall be kept away unless continuously supervised.
- 4. 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.
- 5. Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- 6. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- 7. CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- 8. Danger of fire: do not store items on the cooking surfaces.
- 9. Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- 10. If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- 11. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- 12. Accessible parts may become hot during use. Young children should be kept away.
- 13. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass/ the glass of hinged lids of the hob (as appropriate), since they can scratch the surface, which may result in shattering of the glass.
- 14. the appliance is not intended to be operated by means of an external timer or separate remote-control system.
- 15. if the range is placed on a base, measures have to be taken to prevent the appliance slipping from the base.

# **Safety Precautions**

Be sure to observe





• Do not put inflammable materials in the oven.

(So as not to cause a fire when accidentally turning on the oven)

Do not sit or fall back on open products.

(To avoid damaging the telescopic chute.)

● Do not use irritating, corrosive cleaners or sharp metal scrapers to clean glass doors of oven.

(To avoid scratching the surface, or even causing glass to break.)

• Do not use steam cleaner to clean this product.

(To avoid short circuit or product failure.)

• Do not touch the bottom of the product after the power is turned on.



(To avoid scalds.)

• During cooking the food with fat or oil release, be sure to be watched by someone.

(To avoid causing fire.)

• When pulling out the power plug, make sure to hold the plug.

(To avoid electric shock or fire due to short circuit.)

• Do not replace your hands on either side of the door when it closes.

(To avoid injuries caused by clamping fingers when closing the door.)

### **Use Precautions**

# Focus on product

- Before the first use, please remove all the protective film on the product (except rating label). (To prevent the protective film from melting due to high temperature and scalding after touching.)
- Before first use, please remove packaging material from the oven and hob.

  (Grate, cardboard on both sides of the baking tray, cushioning foam in front and rear of the grate and strapping tapes on the slide rail).
- During operation, the oven become very hot, and heat-resistant gloves should be worn when operating. (To avoid scalds.)
- During operation, the oven door must be closed and confirm there is no object stuck on the oven door.

  (To avoid affecting the cooking effect.)
- Do not leave sugary food residues (such as jam) in the oven.

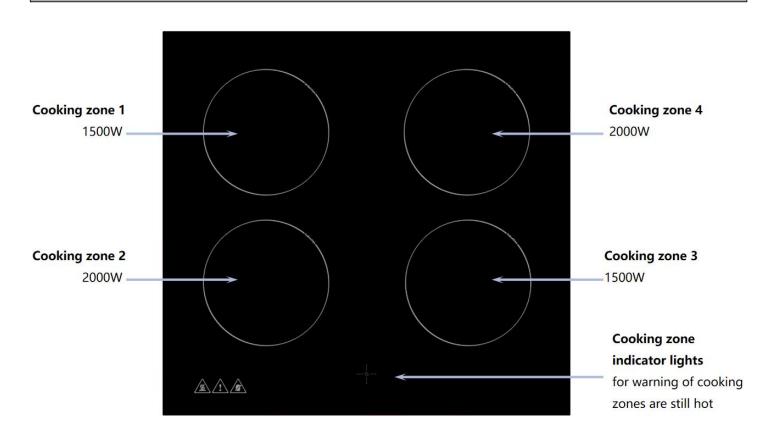
  (To avoid damaging the enamel inside the oven.)
- Do not use plastic products in the oven.

  (To avoid the melting of plastic will damage the oven cause by high temperature.)
- During using the oven, do not cover the bottom of the oven with aluminum foil, tin foil, or place pans and baking tray at the bottom of the oven. (To avoid damaging the enamel inside the oven.)
- During using the oven, if the surface is still very hot, do not water the baking pan directly. (In order to avoid steam burn out or damage the enamel surface.)
- Do not use spray cleaner.

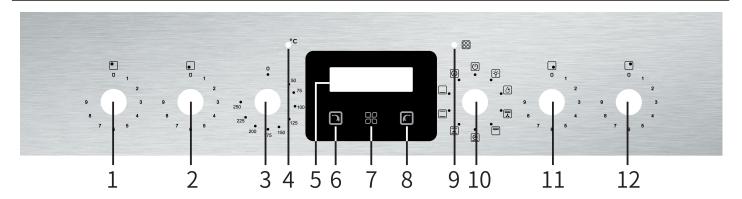
  (Avoid causing insulation aging ,thereby damaging the oven.)

# Description of the appliance

### Hob



# **Control pannel**



- 1. Power control knob for cooking zone 1 Conventional power control in 9 steps up to 1500 W
- 2. Power control knob for cooking zone 2 Conventional power control in 9 steps up to 2000 W
- 3. Oven temperature control knob
- 4. Oven indicator light
- 5. Oven main display screen
- 6. Decrease button
- 7. Timing/Clock button
- 8. Increase button
- 9. Hob Indicator light
- 10. Oven function setting knob
- 11. Power control knob for cooking zone 3 Conventional power control in 9 steps up to 1500 W
- 12. Power control knob for cooking zone 4 Conventional power control in 9 steps up to 2000 W

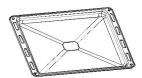
### **Accessories**



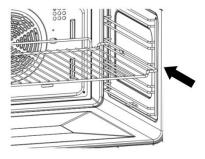
Wire shelf: For grill, dishes, cake pan with items for roasting and grilling.



Slider bracket: For cooking larger size food, these shelf support rails on the right and left sides of the oven can be removed, dishes and tray can be put on the oven floor, using functions as Radiant grilling, Double grilling, Double grill with fan. NOTE: When placing dishes on the oven floor, please DO NOT use functions with bottom heater to prevent heat gathering at bottom.



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



### SHELF PLACEMENT WARNING:

To ensure the oven shelves operate safely, correct placement of the shelves between the side rail is imperative. Shelves and the pan only can be used between the first and fifth layers. The shelves should be used with the right direction, it will ensure that during careful removal of the shelf or tray, hot food items should not slide out.

### Installation

The following instructions should be read by a qualified technician to ensure that the appliance is installed, regulated and technically serviced correctly in compliance with current regulations. Important: remember to disconnect the appliance from electricity by turn off the mains before regulating the appliance or carrying out any maintenance work.

### **Positioning**

Important: The hob should never be installed in proximity of a door access. People opening and closing the door could come into contact with pots or pans cooking on the hob. This unit may be installed and used only in permanently ventilated rooms.

### **Unpacking**

- 1. Be careful when unpacking and installing the appliance. Sharp edges might cause accidents.
- 2. The oven is heavy and care must be taken when moving it. Ensure that all packing, both inside and outside the cooker, has been removed before the oven is used.
- 3. Unpack the oven from the carton, check and make sure it has not been damaged in any way. If you have any doubts, do not use it, contact the service center or where you buy the oven.

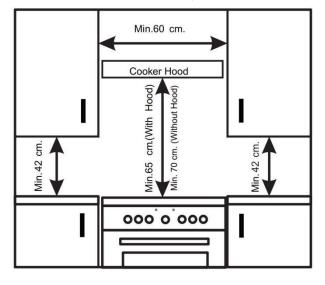
### Installation

The cooker is designed to fit between kitchen cabinets. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be

used with cabinet one side or both as well as in a corner setting. It can also be used free-standing.

The appliances can be installed next to furniture units which are no taller than the top of the cooker hobs. If the cooker is placed touching walls or sides of neighboring cabinets, these must be capable of withstanding a temperature rise of 50° C above room temperature. For a correct installation of the cooker the following precautions must be followed:

- 1. The cooker may be located in a kitchen, a diner or bed sitting room, but not in a bathroom or shower room.
- 2. Kitchen cabinet installed next to the cooker that are taller than the top of the cooker hobs must be situated at least 20 cm from the edge of the hobs.
- 3. Hoods must be installed according to the requirements in the installation manual for the hoods themselves and in any case at a minimum distance of 65 cm.
- 4. Place the wall cabinets adjacent to the hood at a minimum height of 42 cm from the hobs as indicated in figure 1.
- 5. The hoods must be installed according to the requirements in the hood handbook.
- 6. Should the cooker be installed beneath a wall cabinet, the latter should be situated at least 70 cm away from the hobs as indicated in figure 1.
- 7. cut-out for the cooker cabinet should have the dimensions indicated in the figure 1.
- 8. The wall in contact with the back of the cooker must be of flameproof material.

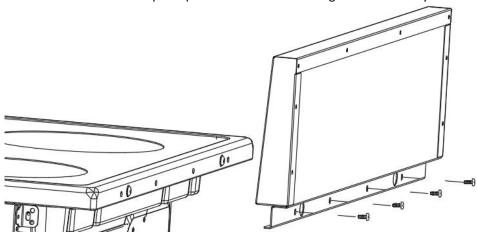


### **Leveling Your Appliance**

Take out of the 4 cooker feet from oven cavity, which be packed together with backing rack, and then screw them into the 4 plinth in lower part of cooker. These feet level off the oven when necessary. The height of the cooker can be adjusted by means of adjustable feet in the plinth. Adjust the feet by tilting the cooker from the side. Then install the product into position. It is essential that the cooker be standing level before installation.

### Fitting the splash plate

Use the screws to fix the splash plate into the kitchen range board securely.

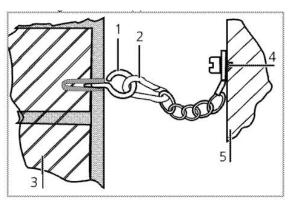


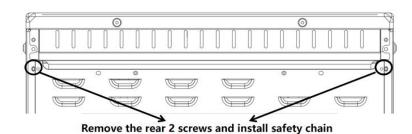
### Fitting the safety chain and hook

To prevent the cooker from tipping forward, two lengths of chain MUST BE fixed to the back of the cooker, which should be secured to the hooks provided at all times.

The hooks should be secured to the wall at the rear of the cooker. The chains should always be attached to the hooks when the cooker is in position against the wall.

Fix the hooks into the wall immediately behind the cooker on both sides. Ensure the chain to the hook before using or cleaning the oven.





- 1 Stability hook
- 2 Safety chain
- 3 Kitchen wall
- 4 Firmliy fix chain to cooker rear
- 5 Rear of cooker

### **Electrical connection**

# Warning

All electrical work must be carried out by a suitably qualified and authorized electrician. No a terations or willful changes in the electricity supply should be carried out.

Before attempting the connection, check whether the voltage indicated on the rating label corresponds to the actual mains voltage.

Earthing wire should be installed in such manner to be the last one pulled out in case the safety relief device of the mains lead should fail. Mains lead behind the oven must be placed in such manner to avoid touching the back panel of the oven because of the heat it develops during operation.

### Caution!

Voltage of heating elements 220V-240V ~50/60Hz

In the event of any connections the earth wire must be connected to



the E terminal.

Abbreviation	Function	Colour
L	live wire/Line conductor	Brown

N Netural terminal
PE Procted earth terminal

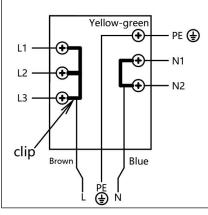
Yellow-green

Blue

Cable types for different phases:

Phase		Minimum size cable
220V-240V	~50/60Hz (wiring diagram as below)	3x4.0 mm <sup>2</sup>

### 220V-240V~50/60Hz



# **Operation**

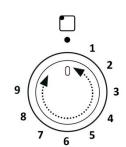
Before you start heating, place your food in suitable cookware and place it in the middle of the desired coo-king zone as described before. Make sure that the bottom of the cookware and the cooking surface are clean and dry.

The cooking zones have different power levels (see "Description of the appliance").
 These can be set in steps by turning the corresponding power control knob clockwise to the desired position.

### Note:

When the machine is powered on for the first time, the Power control knob for cooking zone needs to be turned back to the "Off" position ( ● ) after it is rotated, so that the cooking zone can work

 When you have finished cooking, switch off the cooking zone by turning the power control knob to the "Off" position ( ● ).



# Controlling the heating zones of the hob

Use induction-suitable cookware only. Check the induction symbol on the packaging or the base of the cookware.

Check the suitability with a magnet. When the magnet is attracted by the base, the cookware is suitable.

If you have not got a magnet:

Pour some water into the cookware which is to be checked.

Follow the steps described in HOW TO START COOKING

When — does not flash on the display or The indicator light does not flash on the hob and the water is heated up, the cookware is suitable.

Cookware made of the following materials is not suitable: pure stainless steel, aluminium and copper without a magnetic base, glass, wood, china, ceramic and earthenware/pottery.

Do not use cookware with sharp or serrated edges or an coarse and uneven base.



The base of your cookware should be flat, contact the glass ceramic completely and have the same diameter as the relevant cooking zone. Always centre the cookware on the cooking zone. Cookware with a diameter of less than 140 mm can be undetected by the appliance.



Always lift your cookware, when you want to move it on the glass ceramic. Do not push cookware as you may scratch the glass ceramic.



The base of cookware must have a minimum diameter relevant to the diameter of the cooking zone you use the cookware on.

# **Heat level selection**

The heating zones have different levels of heat. The level of heat can be adjusted gradually by turning the appropriate knob to the right.

# **Power levels**

Power level	Suitability
1-2	Delicate warming of small amounts of food.
	Melting of chocolate, butter etc.
	Food which burns quickly.
	Gentle simmering.
	Slow warming.
3-4	> Reheating.
	Fast simmering.
	> Rice.
5-6	Pancakes.
7-8	> Saute.
	Pasta.
9	> Asian-style.
	Frying.
	Reaching the boiling point of soup/water.

# **Error codes**

Code			Possible causes	Measures
Only for model with Digital tube	Indicator light on the hob	Buzzer		
F3/F4	Flash once, stop for 2S	/	Temperature sensor of	Contact the after
	Flash once, stop for 2S	Synchronization with indicator light	the induction coil is defective.	sales service.
F9/FA	Flash once, stop for 1S	/	Temperature sensor of	Contact the after
	Flash once, stop for 1S	Synchronization with indicator light	the IGBT*.	sales service.
E1/E2	Four indicator lights flash three times continuously at the same time (0.5s interval) and stop for 2S	Synchronization with indicator light	Abnormal supply voltage.	Please inspect whether the voltage is normal.
	Four indicator lights flash twice continuously at the same time (0.5s interval) and stop for 2S	Synchronization with indicator light		Power on after the power supply is normal.
E3	Flash three times continuously (interval 0.5s), stop for 2S	Synchronization with indicator light	High temperature of the induction coil sensor.	Contact the after sales service.
E5	Flash twice continuously (interval 0.5s), stop for 2S	Synchronization with indicator light	High temperature of the IGBT sensor.	Please restart after the appliance has cooled down.

<sup>\*:</sup> IGBT = insulated-gate bipolar transistor, a semiconductor device to control the load power supply.

# Using the oven

# **Prior first use**

Remove packaging, clean the interior of the oven.

Take out and wash the oven fittings with warm water and a little washing-up liquid.

Switch on the ventilation in the room or open a window.

Heat the oven (to a temperature of 250 ℃, for approx. 30 min), remove any stains and wash carefully.

### Caution!

When heating the oven for the first time, it is normal phenomenon to give off smoke and peculiar smell. This will disappear about 30 min later.

# **Function selecting/Heating mode**

Icons	Function Description
( <u>;;</u>	Lamp
.ਨੈ.	Users can observe the cooking progress without opening the door, but they need to start the setting
	function and then the lamp will turn on.
	Defrost  At your township single in single in some said to the set of the set
(*,	At room temperature, air circulation can quickly thaw frozen food (without any heat). This is an easy
	control and fast way to speed up defrosting time and thawing process for ready-made vegetables and butter-filled foods.
===	Double grilling + fan  The upper inner ring heating element ,outer ring heating element and rear fan can work at the same
	time. The temperature can be set in the range of $50^{\circ}$ C to $250^{\circ}$ C.
	Double grilling
∞∞	The upper inner ring heating element and the outer ring heating element can work at the same time.
	The temperature can be set in the range of $50^{\circ}$ C to $250^{\circ}$ C.
	Pizza function(Rapid heating or bottom heat element + fan)
	The rear hot air heating element and the lower heating element can work at the same time. Rapid
	heating. The temperature can be set in the range of 50 $^{\circ}$ C to 250 $^{\circ}$ C.
	Conventional+fan
	The combination of fan and two heating elements can provide more uniform thermal penetration
	performance and save 30-40% energy. The outside of the food is slightly brown but the inside is still wet.
	Note: * This function is suitable for high temperature roasting or roasting large pieces of meat.
	Lower heater + Upper heater
	The top and bottom work together, and can be used for routine cooking operations.
	The top and bottom work together, and can be used for routine cooking operations.
	Bottom heat
	The concealed element at the bottom of the oven provides more concentrated heat without browning.
	This is suitable for slow cooking dishes, such as crisp casseroles, stews, pastries and pizza.
	Convection
	Components around convective fans provide an additional source of heat for convective cooking. In
	convective mode, the fan starts automatically, which can improve the air circulation in the oven and
	generate even heat for cooking. The temperature can be set in the range of 50 $^{\circ}$ C to 250 $^{\circ}$ C.

### **Clock Setting**

Used for display the current time on the screen. Clock must be set before use. 1. When the power is turned on, the display screen shows "12.00" and the clock icon ( flashes. At this time, the oven is not working. 2. Press or Dbutton to set the current time. After 5 seconds, the default setting is finished and the clock icon is off. **Alarm Setting** For setting alarm functions on any function, the setting time range is: 1 minute< T < 23 hour and 59 minutes 1. Press the button OO until you see  $\bigcirc$  flashes on the screen, then set the alarm function. 2. Press or set the required alarm time (alarm time = current time + set time). 3. After 5 seconds,  $\triangle$  lighting, the setup is finished. 4. When the working time reaches the set time, the alarm function will be activated ,and the  $\triangle$  will flash. At this time, press the  $\bigcirc$ ,  $\bigcirc$  or  $\bigcirc$  button, the alarming sound will be stopped and the  $\bigcirc$  goes off. If you do not press any button, the alarming sound will be stopped after 2 minutes. **Cooking Time Setting** Used for cooking for a selected period of time, when the setting time comes, the oven shuts off automatically, cooking time adjustment range: 0 < T < 10 hours; Press the button 00 until you see |+| flashes on the screen, then set the cooking time. 1. Press the or to set the cooking time you want. When is constant lighting, that means the setting is completed. 2. Adjust the oven function knob and temperature knob to your desired function and temperature. 3. When the cooking time is over (cooking time = current time + set time), the oven stops working. The bell rings and flashes. Pressing C,00 or at this time will stop the bell rings. If you don't press any button, the bell ring will stop after 2 minutes.

4. When the oven is shut off, the display screen shows the current time.

### **Cooking End Time Setting**

The oven will be shut off automatically when the cooking end time is set. The adjustable range of the end time: the end time ≤ current time + 10 hours, but the maximum end time is not more than 24 hours. 1. Press the the button  $\overline{OO}$  until you see  $\rightarrow$  flashes on the screen, then set the cooking end time. 2. Press ☐or ☐ button to set the end time you need. After 5 seconds, the default setting is completed, and → is constant Lighting. 3. Adjust the oven function knob and temperature knob to your desired function and temperature. 4. When the cooking time is over, the oven stops working. The bell rings and → flashes. Pressing , or → at this time will stop the bell ring. If you don't press any button, the bell ring will stop after 2 minutes. 5. When the oven is shut off, the screen displays the current time. **Automatic Programmer Setting** Used for cooking for a selected time, and the oven will shut off at the end time you set. After the function is set, the oven will automatically start up at the set time, and can cook during set time, it will automatically shut off at the end time. Satisfy this relationship: End time =Current time(display screen time) + Cooking time 1. Press the button  $\bigcap$  until you see  $\mid$  flashes on the screen, then set the cooking time. 2. Press ☐or ☐ button to set the cooking time you need, → will be constant lighting. 3. Press the button 00 until you see if lashes on the screen, then set the cooking end time. 4. Press Cor button to set the cooking end time you need, → | will be constant lighting. 5. Adjust the oven function knob and temperature knob to your desired function and temperature. 6. Arrive at the set time, the oven will start up automatically and work according to the set procedure. 7. When the end time of program comes, the oven stops working, the bell rings, and the |--| are lighting at the

8. Press the C, 50,1, it will stop the alarm clock. If you do not press any button, the alarming sound will stop after 2

same time.

9. Turn the knob to the "0" position, the oven is turned off.

### Setting the child-proof lock (key lock)

Your appliance is equipped with a child lock to prevent the appliance from being switched on accidentally or settings from being changed unintentionally, e.g. by children. When activated, the the control keys are all locked.

1. To activate the key lock, press and hold the control keys are now locked.

To deactivate the key lock, press and hold down the Coand Ckeys again for 3 seconds. The cicon disappears from the display and you can ope-rate the appliance normally again.

# **Oven Operation Suggestions**

### Normal Suggestions

- •We suggest to preheat the oven before the food is put into the oven.
- Normally , it is impossible to shorten the cooking time by increasing the temperature (food may be well cooked outside, but not yet inside).
- If cooking is done on a multi-layer grate, we suggest using a Conventional + fan function so that uniform cooking can be achieved at all heights.
- In order to achieve the best cooking effect, we suggest that the suitable ware should be placed in the center of the grate or tray.
- In order to prevent the formation of excessive condensation beads on the inner glass, after cooking, hot food should not be placed in the oven for a long time.

### Suggestions on meat cooking

- •The cooking time of food, especially meat, varies with the thickness and quality of the meat and the taste of the user.
- •We suggest using meat thermometers when cooking meat. (The thermometer is not supplied with the oven.)
- •If necessary, food can be wrapped in aluminum foil for cooking to make the food more tender.

### Suggestions on cake and biscuits cooking

- Dark metal molds can absorb heat better when baking cakes.
- •Temperature and cooking time depend on the quality and consistency of the mixture.
- To check the cake is ripe or not, at the end of cooking time, insert the metal pole to the top of the cake and then withdraw. If the batter does not stick to the metal pole, the cake is ripe.
- •If the cake collapses when it comes out of the oven, the next you can extend the time appropriately, if necessary, can also be reduced by about  $10^{\circ}$ C for baking.

### **Energy saving tips**

In order to save energy in the use of ovens, the following instructions can be followed:

- 1. The door must be completely closed for all cooking operations.
- 2. Please don't open the oven door frequently while cooking, because it will let the heat out of the oven.
- 3. Turn off the power completely when not in use.
- 4. Always keep the Oven interior clean.

# **Cleaning and Maintenance**

# **Oven Interior/Oven Door**

### Oven door

Glass door should always be clean, to remove stubborn stains with kitchen absorbent paper, wet sponges and common detergents.

- •Do not use a steam cleaner to clean the oven.
- Do not use detergents or corrosive detergents to clean glass door.
- •Do not use rough or friction materials or sharp metal scrapers to clean the oven glass door, as they may scratch the surface.
- Oven Interior

In order to maintain the oven better, after cooking, the oven should be fully cooled before cleaning.

- Take out all removable parts.
- •In order to facilitate cleaning, the oven door can be removed.( Removal method refers to "Remove the oven door" below.)
- •Steam cleaners should not be used when cleaning.

### **Remove the Oven Door**

Removable oven door allows users to fully touch the oven interior, making maintenance more convenient and fast.

- ①Open the door to the maximum angle and pull the lock back at the hinge of the door(Figure 1). There are two locks on both sides of the oven door.
- ②Close the oven door, at about 15 degree, then lift the door, and slowly pull out from the oven.(Figure 2)
- ③After cleaning, perform the above-mentioned operations in the opposite steps to restore the door to its original condition.
- Note: After using a specific detergent, run the oven for 15-20 minutes with maximum heating settings to remove residues in the oven.

  In this process, touchable parts may be hotter than usual. Keep children away from the oven.

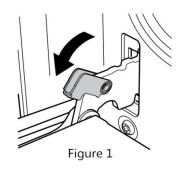




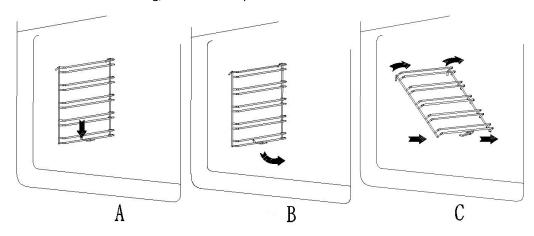
Figure 2

### Remove the Slide-in racks

Remove the hanger to facilitate cleaning the side wall of the oven. Note: Operate this process must by hand slightly, or it

will damage the enamel.

- Remove all accessories such as grate and baking tray.
- Slightly push down the hook in racks at the clamping point as shown (A).
- Swivel the rack inwards to an angle of approx. 45 degrees(B-C).
- Unhook it at the top and carefully pull it out (C).
- To reinstall after cleaning, follow the steps above in reverse order.



# **Oven Light Replacement**

The light used in oven is a special high temperature resistant light (AC220V/25W).

Therefore, it is necessary to purchase genuine light from authorized distributors.

The replacement steps are as follows:

- 1.Disconnect the power supply of the power socket.
- 2.Turn the glass cover counterclockwise.(Figure 5)
- 3. Remove the light and replace it with the same type. (Figure 6)
- 4. After replacing the light, screw the glass cover clockwise.



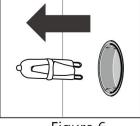


Figure 5

Figure 6

### **Sensor Probe Replacement**

The probe used in the oven is a mechanical physical probe. Do not replace it without authorization. In case of abnormal temperature sensing of the sensor probe, please contact the designated repair shop immediately for replacement.

# Disposal of the appliance



Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are lapelled with information concerning this By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centres for used devices can be provided by your local authority.

Please note that we are constantly updating our manuals.

Due to continuous development, we reserve the right to make technical changes including errors or other aberrations without notice.

PN.: K407080248