

OVERLOAD

# Installation and Operating Instructions

**Model: OV66B14P**

For your convenience, we recommend to attach the serial number label HERE.

As part of Parmco Appliances commitment to improving and updating product ranges, we reserve the right to alter, change and update technical specifications and appearance attributes of all Parmco Appliances products. E&OE.

# PARMCO

Inspiring kitchens, entertaining homes

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## *Parmco Appliances extended 7 year warranty*

### **The Warranty:**

- This appliance is intended for domestic use in the owners' home. Use of the appliance for commercial purposes will limit the warranty period (please see Parmco website for commercial details).
- Subject to the terms and conditions contained within this warranty, if the product is not of Acceptable Quality (as defined in the Consumer Guarantees Act) within 7 years of the date of original purchase, then Parmco Sales undertakes to repair or, at its sole discretion, replace the product.
- The warranty does not cover the costs of transport, mileage or travelling time if the product is located beyond 30km of a recognised Service Agent.
- This warranty is offered as an extra benefit, and does not affect other legal rights, which can not be modified or excluded by agreement.
- This warranty only applies to goods supplied and installed in the North and South Islands of New Zealand.
- The provisions of this warranty are in addition to the rights and remedies available to consumers under the Consumer Guarantees Act 1993.



### **The Warranty is not valid:**

- If the product is not installed and operated in accordance with the operating instructions.
- If the product is not installed to comply with the electrical, gas, plumbing and other Regulations and Codes of Practice in New Zealand.
- If the product is operated on voltages or frequencies outside the normal range for domestic appliances in New Zealand.
- If the product is not used in normal domestic use, or if it is used in a business as defined in the Consumer Guarantees Act.
- If any serial number has been removed or defaced.
- If proof of date of purchase is not supplied, except at the sole discretion of Parmco Sales. Proof of purchase can be for the product itself, or if installed with a kitchen or house then proof of purchase can be from a Parmco reseller of products supplied by Parmco.
- If the products are purchased in a second hand condition from other parties (including but not limited to TradeMe, Sella, etc.)

### **Liability under this warranty will not be accepted for:**

- Wear and tear caused by normal domestic use of the product.
- Damage in transport.
- Damage caused to the product by neglect, abuse, negligence, wilful act or misuse.
- Any costs associated with the repair, replacement, removal or reinstallation of products installed in a damaged condition.
- Any defect caused by accident, misuse, neglect, tampering with or unauthorised modifications of the appliance or any attempt at internal adjustment or repair by any person other than an Authorised Service Agent.
- Service calls that relate principally to the following:
  - Instruction on how to use the product.
  - Repair or replacement of house fuses, electrical wiring, gas fitting or plumbing.
  - Normal or scheduled maintenance including blocked filters or ducting.
  - Consumable items such as light bulbs.
  - Any damage to hobs caused by spills when cooking.
  - Any breakage or damage of glass items.
  - Any damage caused by non recommended product used for cleaning, maintaining, lubricating or similar.
- Any aspect relating to the installation of the product, or damage caused during installation including blocked access for repair.
- Any third party (including reseller) or consequential loss or damage (direct or indirect) however arising.

Product \_\_\_\_\_ Date of purchase \_\_\_\_\_  
Serial Number \_\_\_\_\_  
Dealer / Retailers Name \_\_\_\_\_

Please retain this Warranty card together with receipt or other proof of purchase date when seeking service during the warranty period

Please contact Parmco at 09 573 5678 if your appliance needs servicing under warranty. Please have your model number and proof of purchase ready. Warranty repairs must be authorized by Parmco.

Subject to updates without prior notice, please visit [www.parmco.co.nz](http://www.parmco.co.nz) for the latest version.

E & O.E. 727626042017



Dear Valued Customer,

Thank you and congratulations on purchasing your new Parmco appliance.

All Parmco products are made to the highest quality and design standards. We are sure you will enjoy your new appliance.

As a note, please read through these instructions carefully. These will assist you in gaining a complete understanding of the functions and features offered by your appliance. Please take special note of all detailed technical information and installation instructions. It is essential that you follow these instructions to ensure the safety and reliability of this appliance.

Furthermore, not using appropriate personnel to install this appliance may affect any future warranty claims lodged, so please check with Parmco Appliances before any installation is carried out.

We hope you enjoy your new appliance. If you would like to find out more about this product or any other products in Parmco's extensive range, visit us online at [www.parmco.co.nz](http://www.parmco.co.nz).

Regards,  
**The Parmco Team**

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# Content

1.....	Important safety information
2.....	Installation
3.....	Prior to start up of the appliance
4.....	Your new oven
5.....	Program and function instruction
6.....	Working mode menu
7.....	Before using the oven for the first time
8.....	How to operate the oven
9.....	Troubleshooting
10.....	Baking and grilling tips
11.....	Maintenance and cleaning
12.....	Environmental note
13.....	Test dishes

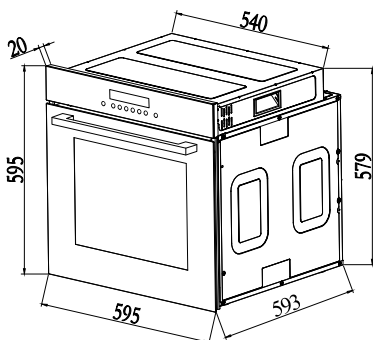
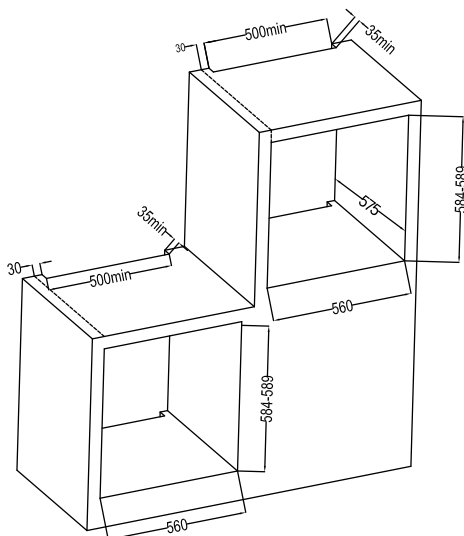


# Installation

## Before installation

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

- ✧ Surfaces, synthetic laminates and adhesives used must be heat resistant(100°C minimum), and neighbouring unit fronts up to 70°C.
- ✧ 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**

## 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 be data specified on the rating plate of the appliance. The appliance mains cable must correspond to the specifications and the power consumption.

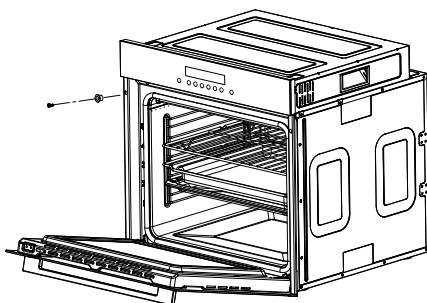


Risk of electric shock!

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

## Installation

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



## Final check

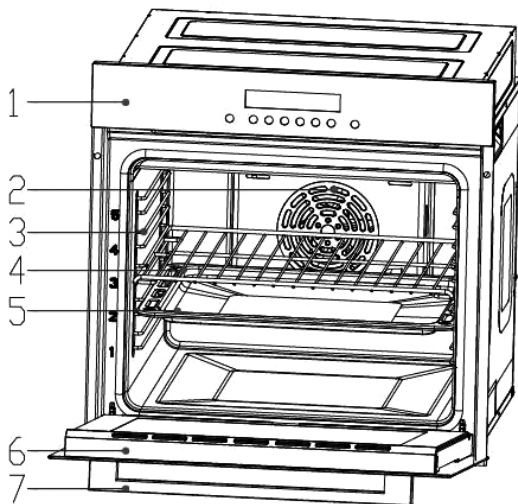
1. Connect the appliance to the mains supply and switch on the mains supply.
2. Check function.

## **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、Tray   |
| 2、Fan motor( behind steel plate) | 6、Door   |
| 3、Side shelf                     | 7、Handle |
| 4、Wire rack                      |          |

## B. Technical specifications

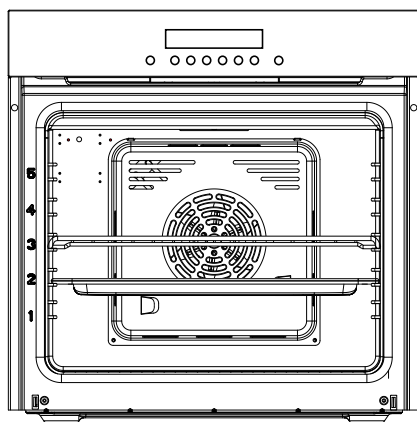
Voltage/frequency	220-240V ~ 50Hz
Total power consumption	3350W
Cable type/section	H05VV-F 3*1.5mm <sup>2</sup>
Cable length	1.2m
External dimensions(height/width/depth)	595/595/573 ( mm )
Installation dimensions(height/width/depth)	600/600/ min 593 ( mm )
Main oven	Multifunction oven
Energy efficiency class	A
Oven lamp	25W/350°C G9
Grill power consumption	3050 W

## 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.
- There is also a selection of optional accessories, with which you can improve on some of your favourite dishes, or simply to make working with your oven more convenient.

### 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.

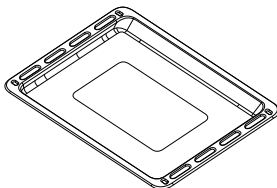


The accessories can be pulled out approximately halfway until they lock in place. This allows dishes to be removed easily.

**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.

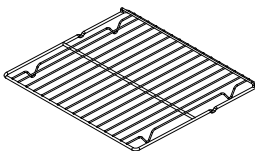
### Oven tray

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.



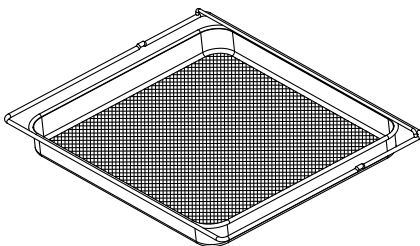
### Wire rack

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



### Air Fry Basket

When using the air frying function, you can use this basket to load food, it will help the cooking better and faster.

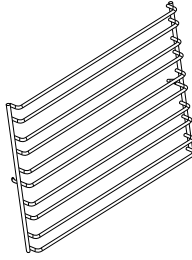


### Side shelf

on behalf of five different height positions for your choosing. For removable side shelf, you can adjust four different height positions to bake food. Used for placing grills and trays which fixed to the sides of the oven cavity.

For cooking larger, these side shelf can be removed, wire rack can be put on the oven floor, using functions as grill, full grill, full 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. **(Only for specific models)**



## D. Control panel

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

### D.1 Button icon instruction



**Figure 1: Buttons diagram**

Button	Function	Button	Function
K1	Power(Press and hold for 2 seconds to turn off the power)	K5	Time/Temperature Decrease
K2	Selection for Function	K6	Time/Temperature Increase
K3	Lamp	K7	Time/Temperature Switch
K4	Reservation	K8	Start/Pause
K5+K6	Set the time		

D.2 Display Section

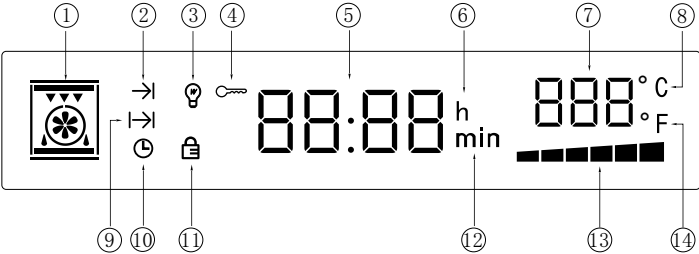


Figure 2: Display screen icon

Display screen icon instruction :

Icon	Function	Icon	Function
1	Function	8	Celsius Units° C
2	Heating Status	9	End of Setting Time
3	Oven Lamp Display	10	Reservation
4	Door Lock	11	Screen Lock
5	Time	12	Minute
6	Hour	13	Temperature Level
7	Temperature	14	Fahrenheit Unit°F

Function icon instruction

Icon	Function	Icon	Function
	Top outer heat element		Top inner heat element
	Heating fan (Defrost)		Bottom heat element
	Back heat element		Functional frame (self-cleaning )

**Program and function instruction**

1. Power on

After the oven is powered on, the display board is fully lit, and the buttons light up from left to right for 4 seconds, accompanied by a "beep" sound. The oven completes its self check; At this time, the clock displays 12:00 by default and the hour "12" flashes, allowing for clock setting. Please refer to the clock setting requirements for details.

If there is no operation within 20 seconds, enter the function selection state, and all button indicator lights will be on. In the function selection mode, after 1 minute of no button operation, enter standby mode. Press any button to re-enter the function selection mode.

**Function selection status:** The display screen shows the current clock, and all button backlight are on;

**Standby mode:** The display screen shows the current clock, and all button indicator lights turn off.

## 2. Time setting

2.1 After the first power on, the circuit board completes self check. At this time, the clock display 12:00 by default, and the hour "12" flashes (once/second). At this time, the hour can be set by tapping the "+" or "-" button; (00~23~00 circulate)



**Figure3 hour setting**



**Figure4 minute setting**

After setting the hour, press the "+" and "-" buttons at the same time to switch to minute setting. At this time, "00" will flash. Set the minute by tapping the "+" or "-" button. (00~59~00 circulate)

After setting the minute, press the "+" and "-" buttons again to confirm and complete the clock adjustment.

When setting the hour, the icon h displays; When setting the minute, the icon min displays; After confirmation, the icon h and min are not displayed.

Long press the "+" or "-" buttons s to quickly set the time.

If the minutes are set but not confirmed within 10 seconds, the program will automatically confirm and enter the function selection state.

If the oven has been power on for 20 seconds but has not set the clock , the program deem 12:00 as system time by default and enters the function selection state.

If there is a power outage, it is necessary to reset the clock.

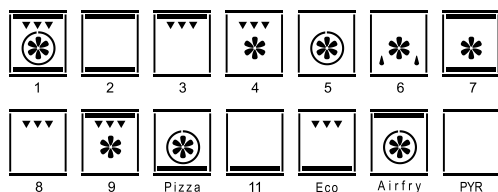
### 2.2 Set the clock in the function selection status

If the clock is not set when powered on for the first time, you can use the combination buttons ("+" and "-" buttons) to sett the clock in the function selection state. The specific operation is the same as above.

## 3.The choices of function

In the function selection mode, switch between different functions by tapping the function selection button (⊕). There are 14 functions, as shown in the following figure.





**Figure5 oven function**

When selecting function, the temperature displays the default temperature of the corresponding function and the unit flashes °C. At this time, the cooking temperature can be adjusted by using the "+" or "-" button;

Note: Temperature adjustment is based on 5 °C as a unit

After setting the cooking temperature, switch to adjusting the cooking time by tapping the time/temperature switch button (⏸); At this time, the clock displays the default cooking time of the corresponding function and flashes. The cooking time can be adjusted by tapping the "+" or "-" button;

Range of cooking time : 00 minutes to 10 hours;

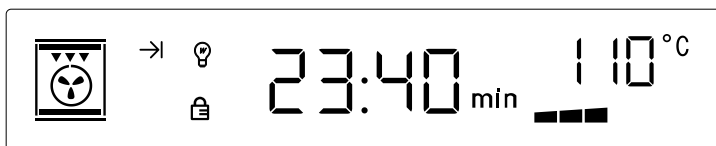
Time varies in units of "1 minute with a tap, 5 minutes with a long press";

When the cooking time is set to 0 minutes, if you tap the start button (▶) at this time, the oven will not work and the system will automatically return to standby mode.

After selecting function, adjusting the cooking time and temperature, tap the start button (▶) to activate the function.



**Figure6 diagram of the setting temperature parameter during operation**



**Figure7 diagram of the real-time parameter during operation**

After setting the cooking temperature and time, if you don't press the start button (▶) to confirm more than 10 seconds, the system will automatically return to standby mode;

After confirming startup, the icon → will be displayed in working mode, the oven light icon (💡) will be displayed, the screen lock will be activated, and the screen lock icon (🔒) will be

displayed; At this time, except for the pause button (⏸), power button (⏻), and light button (💡), all other buttons are invalid.

After confirming startup, the clock position will cycle to display a 10 second countdown to cooking time and a 2 second system time; The temperature position will cycle between displaying the real-time temperature of the cavity for 10 seconds and the cooking setting temperature for 2 seconds.

When it is necessary to pause or reset the working parameters and mode, you can lightly press the pause button (⏸) while working;; At this time, the oven stops working. You can re-select the function mode, adjust the cooking temperature and time, and then lightly touch the start button (▶) after resetting;; The oven will continue to operate based on the new set parameters.

After the oven is powered on, the oven lights can be individually switched on and off by the light button (💡). Tap the light button once (💡) to turn on the oven light, then tap the light button (💡) again to turn off the oven light.

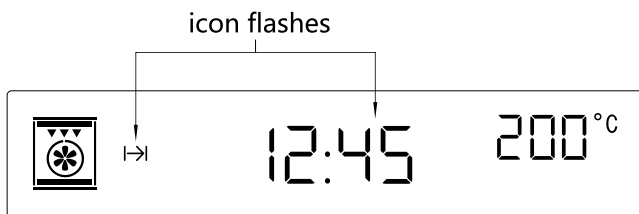
After the oven starts working, the exhaust fan will start working. The exhaust fan will only stop working when the cavity temperature is less than 100 °C.

When the cooking time is over, the buzzer will sound a beep to remind you, and the system will automatically return to the function selection status. You can stop the buzzer sound by lightly touching any button..

After starting any program, press and hold the power button (⏻) to shut down, and the system will return to standby mode.

### 3. Reservation function

Before setting the cooking parameters and starting the work, lightly press the reservation button (⌚) to switch the clock status to the setting of cooking end time. The cooking end time icon (⌚) flashes and the minute position of the clock flashes (as shown in Figure 8),




**Figure8 diagram of reservation set**

The cooking end time can be adjusted by using the "+" and "-" buttons, and the minutes can be adjusted in units of "1". After setting the reservation time, press the start button (▶) to start the reservation, and the program will automatically enter the reservation status.



In the reservation state, the reservation icon is (⌚) always on, the clock position displays the system time, the temperature position displays the setting temperature, and the screen lock is activated.

The maximum reservation time is 24 hours minus the set cooking time.

Reservation does not have the function of pausing and modifying reservation settings. After activating the reservation function, the door lock icon  will remain on and the oven door will be locked in both the reservation and subsequent working states.



#### 4. Pyrolytic self-cleaning mode

Select the self-cleaning mode in the function selection mode. The default temperature is not adjustable, and the default working time is 1.5 hours. The working time can be adjusted by using the "+" or "-" button. The working time range is a minimum of 1 hour and a maximum of 2 hours.

Select the self-cleaning function mode, set the working time, and lightly press the button (⏻) to start working. At this time, the icon is constantly on, the door lock is activated, and the door lock icon  is constantly on. This indicates that the oven door is locked, and the screen lock icon  is constantly on. The oven self-cleaning function is activated, and a tap of the button (⏻) can pause the function.

After confirming that the self-cleaning function is activated, the clock position displays a countdown to the working time and the temperature position displays " P5R ". The oven light always turns off after the self-cleaning function is activated.

#### 5. Door lock function

Door lock display: When the self-cleaning function is finished, the system enters standby mode. When the temperature inside the oven cavity exceeds 300 °C, the display screen shows the door lock icon . When the temperature inside the oven cavity drops below 280 °C, the door lock will automatically unlock, and the door lock icon  in the display screen will automatically turn off.

The oven will be locked in the following states:

- 1) When the temperature inside the oven cavity exceeds 300 °C in all function, the door lock will automatically lock and the cooling motor will operate in high speed;
- 2) When the self-cleaning function is activated, the door lock is locked;
- 3) When the oven is in standby mode or function standby mode, and the temperature sensor is open or short circuited, the door lock will automatically lock and the cooling motor will operate in high speed.
- 4) When the oven operates the reservation function, the door lock is locked.

The oven can be unlocked under the following conditions:

- 1) When the self-cleaning function of the oven is completed or suspended, the oven door lock can only be automatically unlocked when the temperature inside the oven cavity drops below 280 °C;
- 2) When the oven is powered off during the operation of the self-cleaning function, the oven door can only be unlocked after the oven is powered on again;
- 3) If there is an abnormal temperature in the oven during operation in other functions, it needs to be unlocked when the temperature is less than 280 °C

##### Force unlocking

When the oven is locked, you can press and hold the "K1+K8" buttons to unlock while the oven is in standby mode. When you hear a "beep" sound, the door lock will

be forcibly unlocked, and the door lock icon will turn off. At this time, the door can be opened, and the door lock function will be disabled.

Note: After the oven door lock is forcibly unlocked, the oven must be powered off and self checked before it can be used normally.

## 6. Temperature display range and mode switching

Temperature range display: lower limit temperature of 30 °C, below 30 °C display  $\text{Lo}^{\circ}\text{C}$ .

There are two modes for temperature display: one in Celsius and the other in Fahrenheit, with a default number of Celsius when turned on.

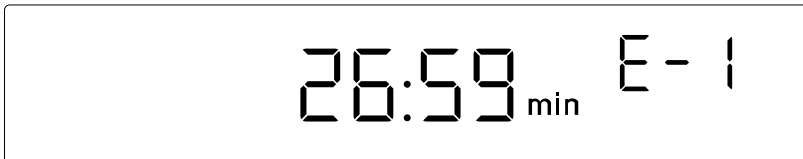
After selecting the function, you can press and hold the time/temperature switch button (D) for 3 seconds during the function parameter setting process or after confirmation to switch between Celsius and Fahrenheit. The conversion formula is as follows:

$$^{\circ}\text{C}=5 \times (^{\circ}\text{F}-32)/9$$

$$^{\circ}\text{F}=9 \times ^{\circ}\text{C}/5+32$$

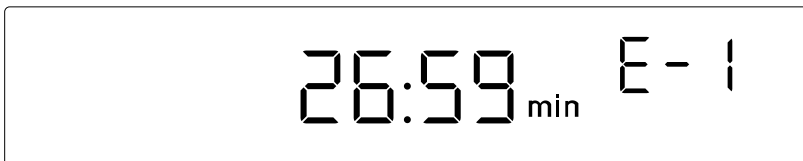
## 7. Protection function

8.1 In working condition, if the sensor occurs a short circuit or open circuit, the display screen will display fault code E-1, as shown in Figure 9;



**Figure9 diagram of fault code E-1**


8.2 In working condition, if the oven operates continuously for 5 minutes and the cavity temperature is less than 35 °C, it indicates that the heating element is faulty, and the display screen displays fault code E-1, as shown in Figure 10.



**Figure10 diagram of fault code E-2**

出现综上所述两种故障时，电源键 闪烁，提示铃声 10 秒。故障代码闪烁显示，此时除电源键外所有按键无效，可长按电源键退出显示，程序将进入待机状态。

8.3 在使用自清洁功能时，如果烤箱门已关到位，显示屏显示故障代码 E-3（如图 11），则表示门锁或检测电路有故障。

When the above two types of faults occur, the power button  flashes and the prompt rings for 10 seconds. The fault code flashes, and all buttons except the power button are invalid. You can press and hold the power button to exit the display, and the program will enter standby mode.

8.3 When using the self-cleaning function, if the oven door is closed in place and the display screen displays fault code E-3 (as shown in Figure 11), it indicates a fault in the door lock or detection circuit.



**Figure11 diagram of fault code E-3**

8.4 In any state, if the power board fails to receive valid communication data from the display board for 20 consecutive seconds, the power board will automatically shut down all loads, and the display screen will display fault code E-5;

8.5 In any state, if the display board fails to receive valid communication data from the power board for 20 consecutive seconds, the display screen will display fault code E-6.







**Fault code description**









Fault code	description	cause
E-1	Sensor open circuit or short circuit	Sensor or detection circuit malfunction
E-2	Sensor failure	Sensor or heating element malfunction
E-3	Door lock malfunction	Door lock or detection circuit malfunction
E-4	MCU register failure	MCU failure
E-5	If the power board fails to receive valid communication data from the display board for consecutive 20 seconds, the power board will automatically turn off all loads	Communication line failure
E-6	The display board cannot receive valid communication data from the power board for 20 consecutive seconds, and the	Communication line failure

	display board sends data to turn off the load.	
E-7	High temperature protection occurs, turn off the load within 10 seconds.	Sensor or heating element drive circuit malfunction

## Menu of working mode

This appliance has 14 grill functions available.

function	Working mode	Range of Temperature	Default Temperature	Default time
	<b>Rapid preheating:</b> 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.	50–250	220	00:00
	<b>Conventional oven (top outer and lower element):</b> This method of cooking provides traditional cooking, with heat from the top and lower elements. This function is suitable for roasting and baking on one shelf only.	50–250	150	00:00
	<b>Full grill:</b> This method of cooking utilizes the inner and outer parts of the top element, which directs heat downwards onto the food. This function is suitable for grilling medium or large portions of sausages, bacon, steaks, fish etc.	50–250	150	00:00
	<b>Half grill with FAN:</b> This method of cooking utilizes the inner part only of the top element and fan, which directs heat downwards onto the food. This function is suitable for grilling small portions of bacon, toast and meat etc.	50–250	160	00:00
	<b>Fan oven</b> (fan + rear heating element) : This function is using fan to circulate the heating to bake food. The baking time will be short, so it's economic. Heating fan will be transferred balanced to every rack, avoid mixture taste between different dishes.	50–250	200	00:00
	<b>Defrost:</b> The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of	不可调	50	00:00

	food. Always check food packaging for the defrosting instructions.			
	<b>Conventional grill</b> (fan + top outer heating element+ bottom heating element) : This method of cooking is a conventional cooking method, the oven heat from top element to lower element, and the fan helps to circulate the heat to achieve an even baking result.This function is suitable for roasting and baking on one shelf only.	50-250	150	00:00
	<b>Half grill:</b> This method of cooking utilizes 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.	50-250	140	00:00
	<b>Fan heating and grill:</b> 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.	50-250	170	00:00
	<b>Pizza</b> (fan + rear heating element+ bottom heating element) : This mode by using back fan and base heating element , it is suitable for needing base heating and fast heating food.	50-250	200	00:00
	<b>Bottom element:</b> This method of cooking utilizes the bottom element, This function is suitable for food needing to heat bottom.	50-250	220	00:00
 Eco 档	<b>Energy saving grilling:</b> This method of cooking uses the top inner ring and the bottom heating element to control the temperature, making the grilling more energy saving, mainly suitable for large food, oven temperature rises slowly,the heat fully penetrates and the excess heat consumption is reduced.	50-250	200	00:00
 Airfry	<b>Air frying:</b> This mode by use the upper heating pipe, rear heating pipe and rear high-speed fan to work at the same time, quickly heat and remove the food surface moisture, so that the food forms a crispy appearance, the tender and smooth inside effect.	150-250	160	00:00
 PYR	<b>Self-cleaning:</b> 1.Before use of the self-cleaning function, all the accessories such as the wire rack, oven pan and side shelves must be taken out of the oven, otherwise the high temperature will damage the fittings.	不可调	/	90:00 (60-120)

	2. When the temperature of the cavity reaches the high temperature of carbonization, the grease and food residue will be carbonized for easy cleaning.			
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## **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.

1. Use the function selector to set Top/bottom heating.
2. Set the temperature selector to 250°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 aluminium 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 5 minutes cooking time per centimetre 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

The oven may have some abnormal breakdown during working, you can check the fault list before calling to the after-sell service, maybe some breakdown you can repair by yourself.

Normal operation:

When first using the oven, it may have some situation of peculiar smell and smoking for some hours; Open the heating pattern to let the oven burn without anything for 1 hour when use the oven for the first time, then close the heating function, waiting for some time until the oven is cold, open the door and clean the oven.

When oven working, it may have sounds of crisp because of well of metal.

If the heating foods have some moisture, the heating emission hole may blow steam during the working operation.

The fan will start to work after 15 minutes after oven begin to work. Even if the oven is closed, fan will continue to work for 35 minutes.

Please preheat before put food in oven when for baking.

For a long cooking, you can turn off the oven before stop the oven and using the balance heat to finish the cooking.

### Malfunction table

Problem	Reason	Suggestion
Oven isn't working	Interrupt electrical current	Check your kitchen light or other appliance if working on
	Breaker malfunction	Check if your breaker are working on
	Forgot to push the timer function	Reset the timer function
Lamp isn't coming on	Lamp have defectiveness	Change for a new lamp
	No electrical current	Check if the oven have electrical current

Oven stop working in a sudden during working	Power interrupt	Check your kitchen light or other appliance whether still working on
	Normal close thermostat protective	Check if the cool fan are working, if yes, need change for a new normal close thermostat
Oven not heating	Not adjust the temperature controller	Set up the temperature
	If this model have timer, you may not set up the time	Set up the timer
	No power	Check the power box
	Heating element was damaged	Change for a new heating element
Water come out from the glass door when working	Door seal is blow-by	Change for a new door seal
	Hinge is not strong enough	Change for a new hinge

If the problem has not been solved: 1. Separate unit from the mains supply(deactivate or unscrew fuse). 2. Call the after-sales service of your store reseller; Do not attempt to repair the appliance yourself. There are no customer service items inside 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 vapor, 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**

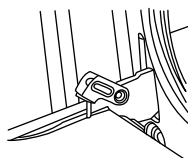
For cleaning purposes and to remove the door panels, you can detach the oven door. Every door hinge has a locking rod, when it is close, door was fixed in place, then the door was not disassembly. In order to remove down door to open the locking rod, hinge will be locked and would not bite.



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.

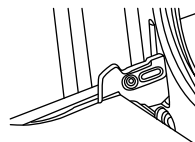


A

## 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

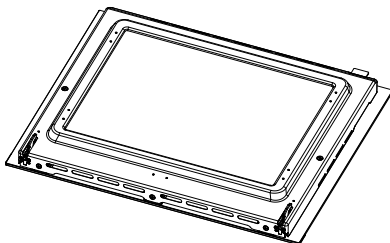


If the door drop accidentally or hinges shut up suddenly, do not push you hand in hinges. Please call your after-sell department.

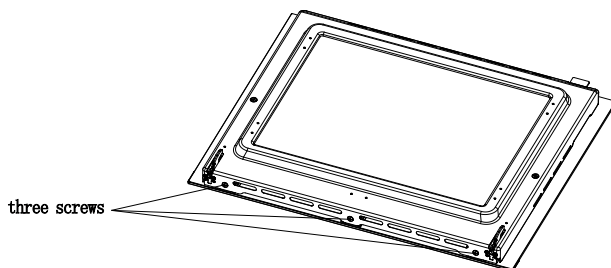
## Remove and install the door

Remove

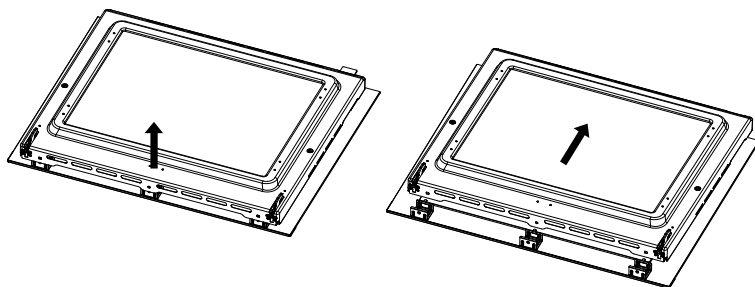
- Remove oven door, put it on a piece of cloth.



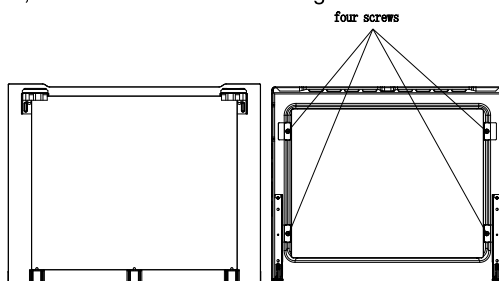
- Remove the three screws using a cross screwdriver.



- Lift up the enamel door and then push forward .



- Flip the enamel door, remove the four screws using a cross screwdriver .



### 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.

### Remove and install side shelves

In order to clean sides of oven, you should remove the side shelves to clean the oven

One hand push the side of the cavity, another hand catch the front side of the shelf, pull at the shelf out.

### 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.
- Only use 25W/220-240V~ type G9,T300℃ or T350℃ halogen lamps

## 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.***

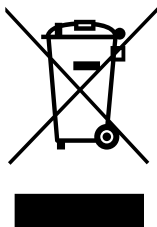
This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by 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:

- A. 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.
- B. The baking parameters given in Tables are approximate and can be corrected based on your own experience and cooking preferences.
- C. Please use the accessories provided. Before cooking, check that any accessories that are not required are removed from the oven.
- D. Oven glove must be used when removing the accessory or ovenware from the appliance.

## Baking and grilling table(Some functions are only available on special models)

Foods	Accessory	Heating function	Rack place	Temperature setting (°C)	Heating time (Mins) <b>Excluding preheating time</b>
Small cake	Bake Pan		3 <sup>rd</sup> layer	180-200	20-30
Sponge cake	Round model		2 <sup>nd</sup> layer	165-185	30-45
	Round model		2 <sup>nd</sup> layer	140-160	30-40
Apple pie	Bake Pan		4 <sup>th</sup> layer	170-190	45-55
	Bake Pan		4 <sup>th</sup> layer	155-175	50-60
Pizza	Bake Pan		3 <sup>rd</sup> layer	190-210	10-20
	Bake Pan		3 <sup>rd</sup> layer	190-210	10-20
	Bake Pan		3 <sup>rd</sup> layer	190-210	10-20
Butter biscuit	Bake Pan		3 <sup>rd</sup> layer	160-180	15-25



	Bake Pan		3 <sup>rd</sup> layer	140-160	20-30
Bread piece (12piece)	Rack		4 <sup>th</sup> layer	240-250	2-6
	Rack		4 <sup>th</sup> layer	240-250	2-6
Sausage	Rack		3 <sup>rd</sup> layer	190-210	10-20
Ribs	Rack		3 <sup>rd</sup> layer	190-210	30-40
	Rack		3 <sup>rd</sup> layer	190-210	20-30
	Rack		3 <sup>rd</sup> layer	190-210	25-35
	Rack		3 <sup>rd</sup> layer	190-210	20-30
	Rack		3 <sup>rd</sup> layer	190-210	20-30
Beef patties	Rack		3 <sup>rd</sup> layer	200-220	20-30
	Rack		4 <sup>th</sup> layer	200-220	20-30
Beef steak	Rack		2 <sup>nd</sup> layer	190-210	20-30
Small Whole chicken (1.2Kg)	Rack		2 <sup>nd</sup> layer	180-200	60-70
	Rack		2 <sup>nd</sup> layer	190-210	50-60
	Rack		2 <sup>nd</sup> layer	180-200	35-45
	Rack		2 <sup>nd</sup> layer	190-210	55-65
Roast chicken wings	Rack		3 <sup>rd</sup> layer	190-210	40-50
	Rack		3 <sup>rd</sup> layer	180-200	25-35
	Rack		3 <sup>rd</sup> layer	180-200	25-35
	Rack		3 <sup>rd</sup> layer	180-200	25-35
Whole fish	Rack		2 <sup>nd</sup> layer	210-230	20-30