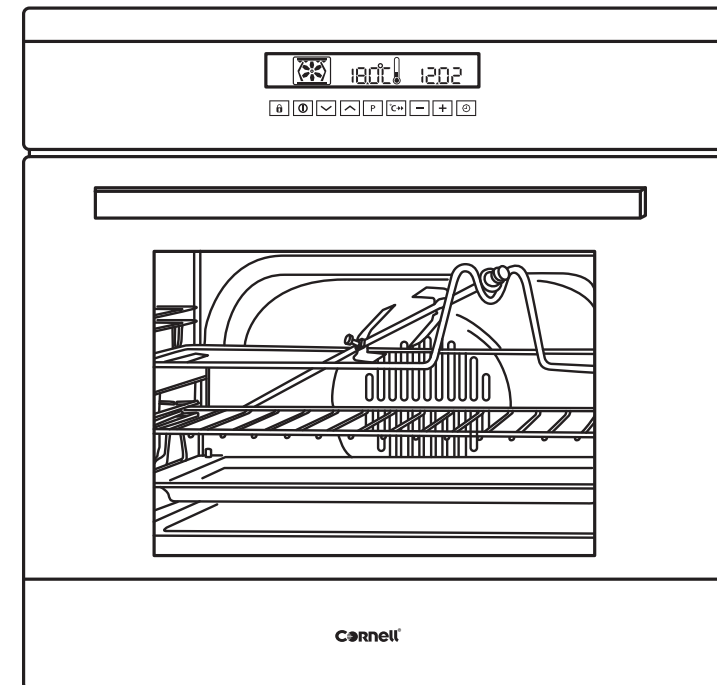


CORnell®

User Manual



CORnell®

Marketed by:

CORNELL SALES & SERVICE SDN BHD (604369-P)

Lot 11A, Jalan 223, Section 51A,
46100 Petaling Jaya,
Selangor Darul Ehsan, Malaysia.

InfoLine: 1-800-881-770
www.cornellappliances.com

Built-in Oven

CBO-1056SIX

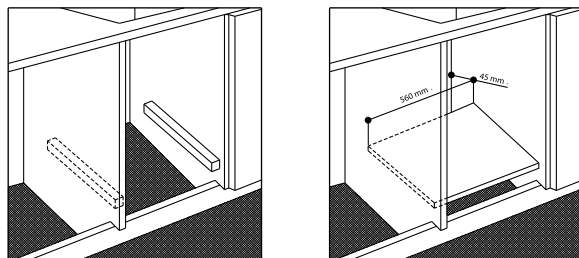
INSTALLATION

N.B: INSTALLATION IN COMPLIANCE WITH THE CONSUMPTION DECLARATION

In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 45 x 560mm.

The panels of the adjacent cabinets must be made of heat-resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100°C.

Once installed, no contact must be made with the electrical parts of the oven. This is in compliance with current safety standards.



All parts, which ensure safe operation of the appliance, must be removable only with the aid of a tool.

To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 wooden screws into the 4 holes located on the perimeter of the frame.

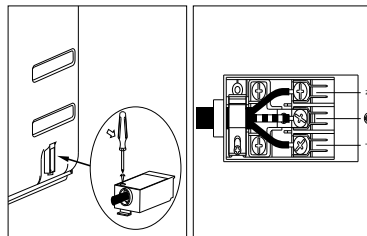
ELECTRICAL CONNECTION

Those ovens equipped with a three-pole power supply cable are designed to operate with an alternating current. The wire for earthing the appliance is yellow-green in colour.

FITTING ON A POWER SUPPLY CABLE

Opening the terminal board:

- Using a screwdriver, prize the bolt on the side tabs of the terminal board cover;
- Unscrew the bolt, pull open the cover of the terminal board.



To install the cable, proceed as follows:

- Remove the wire clamp screw and the three contact screws L-N-E
- Fasten the wires beneath the screw heads using the following color scheme: Blue (N) Brown (L) Yellow-Green (E)
- Fasten the supply cable in place with the clamp and close the cover of the terminal board.

CONNECTING THE SUPPLY CABLE TO THE MAINS

Install a standardized plug corresponding to the load indicated on the data plate. When connecting the cable directly to the mains, install an omni polar circuit breaker with a minimum contact opening of 3 mm between the appliance and the mains. The omni polar circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

The supply cable should be positioned so that it does not reach a temperature of more than 50°C with respect to the room temperature, anywhere along its length, or protected by insulation sleeve having an appropriate rating.

C O N T E N T S

4	PARTS IDENTIFICATION
4	OPERATING INSTRUCTIONS
11	MAINTENANCE
12	PRACTICAL COOKING TIPS
16	SAFETY PRECAUTIONS
17	INSTALLATION

SAFETY PRECAUTIONS

To maintain the efficiency and safety of this appliance, we recommend that you do the following:

- Call the Service Center authorised by the manufacturer only.
- Always use genuine spare parts
- In case of damage to the power cord, only special purpose cord or component purchased from the manufacturer or maintenance department should be used as replacement

When handling the appliance, it is recommended to use the recessed handles provided on the sides of the oven to prevent injury or damaging the appliance itself.

- This appliance is designed for non-professional, house-hold use only and its functions must not be altered in any way.
- The electrical system of this appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with current safety standards.
- When the appliance is in use, the heating elements and certain parts of the oven door become extremely hot. Never touch them and keep children away.
- Heat is generated during operation. Exercise extreme caution and avoid touching the heating element.

The following items are potentially dangerous, and therefore appropriate measures must be taken to prevent children and the disabled from coming into contact with them:

1. Controls and the appliance in general
2. Packaging (bags, polystyrene, nails, etc.)

Avoid the following:

1. Touching the appliance with wet parts of the body;
2. Using the appliance when barefoot;
3. Pulling on the power supply cord to unplug it from the electrical outlet;
4. Improper or dangerous operations;
5. Obstructing the ventilation or heat dissipation slots;
6. Allowing power supply cords of small appliances to come into contact with the hot parts of the appliance
7. Exposing the appliance to atmospheric agents such as rain, or sunlight
8. Using the oven for storage purposes
9. Using flammable liquids near the appliance
10. Using adapters, multiple sockets and/or extension leads
11. Attempting to install or repair the appliance without the assistance of qualified personnel




Qualified personnel must be contacted in the following cases:

1. Installation (following the manufacturer's instructions)
2. When in doubt about operating the appliance
3. Replacing the electrical socket when it is not compatible with the power plug
4. The temperature probe is a part of thermostat, if damaged; they should only be replaced by authorised service personnel




GETTING TO KNOW THE APPLIANCE

The appliance can be operated in test mode for testing or performing all operating steps. The oven will not heat up during the test.

Switching on the test mode

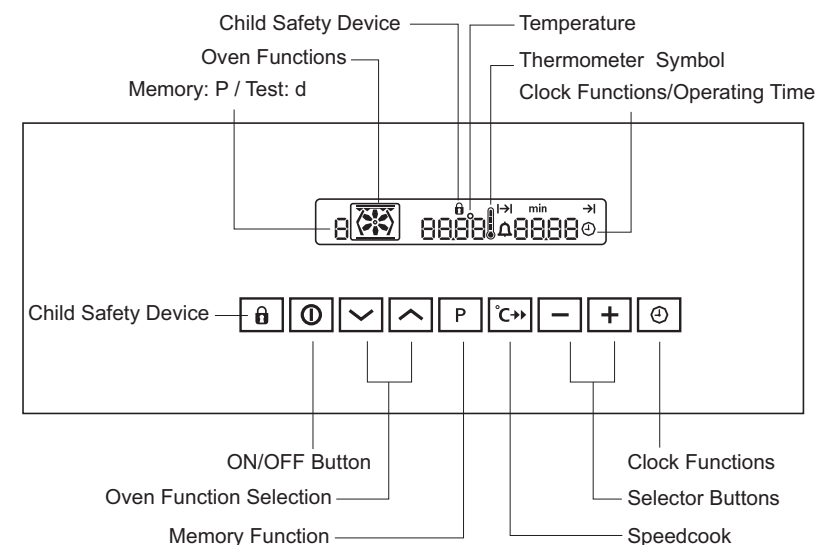
1. Switch off the appliance using the On/Off () button.
2. Press and hold () and () buttons at the same time until an acoustic signal is heard and "d" lights up in the display.

Switching off the test mode



1. Switch off the appliance using the On/Off () button.
2. Press and hold () and () buttons at the same time until an acoustic signal is heard and "d" goes up in the display.

OPERATING THE OVEN




THE ELECTRONIC OVEN CONTROL



GENERAL INSTRUCTIONS


- Always switch the appliance on first by pressing the On/Off () button.
- When the selected function is lit, the oven begins to heat up or the time set begins to count down.
- When the selected temperature is reached, an audible signal sounds.
- The oven light is switched on as long as an oven function is started. The oven light goes off after 10 minutes when the appliance switched off automatically.
- Switch appliance off using the On/Off () button.

SELECTING THE OVEN FUNCTION

1. Switch on the oven with the On/Off () button.
2. Press the () or () button repeatedly until the desired oven function symbol appears.
 - A suggested temperature appears on the temperature display.
 - If the suggested temperature is not changed within approx. 5 seconds, the oven will begin to heat up.

PRACTICAL COOKING TIPS

COOKING PIZZA

For best results when cooking pizza, use the "Pizza Mode" ():

- Preheat the oven for at least 10 minutes;
- Use a light aluminium pizza pan, placing it on the grid supplied with the oven. The dripping pan provided will extend the cooking time, making it difficult to get crispy crust.
- Do not open the oven door frequently while the pizza is cooking;
- If the pizza has a lot of toppings (three or four), we recommend you add the mozzarella cheese on top halfway through the cooking process.
- When cooking pizza on two racks, use the 2nd and 4th with a temperature of 220°C and place the pizzas in the oven after having preheated it for at least 10 minutes.

COOKING FISH AND MEAT

- When cooking white meat, fowl and fish, use temperature setting from 180°C to 200°C.
- For red meat that should be well done on the outside while tender and juicy in the inside, begin with a high temperature setting (200°C-220°C) for a short time, then turn the temperature down afterwards.
- In general, the larger the roast, the lower the temperature setting. Place the meat on the center of the grid and place the dripping pan beneath it to trap the fat.
- Ensure that the grid is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the low rack heights.

Selector knob setting	Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Preheating time (Minutes)	Thermostat knob setting (°C)	Cooking time (Minutes)
1. CONVECTION	Duck	1	3	15	200	65-75
	Roast veal or beef	1	3	15	200	70-75
	Biscuits (short pastry)	–	3	15	180	15-20
	Tarts	1	3	15	180	30-35
2. MULTI-COOKING	Pizza (on 2 racks)	1	2-4	15	220	15-20
	Lasagna	1	3	10	200	30-35
	Lamb	1	2	10	180	50-60
	Roast chicken + potatoes	1	2-4	10	180	60-75
	Mackerel	1	2	10	180	30-35
	Plum-cake	1	2	10	170	40-50
	Cream puffs (on 2 racks)	0.5	2-4	10	190	20-25
	Biscuits (on 2 racks)	0.5	2-4	10	180	10-15
	Sponge cake (on 1 cake)	0.5	2	10	170	15-20
	Sponge cake (on 2 cakes)	1	2-4	10	170	20-25
	Savoury pies	1.5	3	15	200	25-30
3. TOP OVEN	Browning food to perfect cooking	–	3/4	15	220	–
4. DEFROSTING	All frozen food					

COOK TIME ()

To set how long the oven is to be in operation.






END TIME ()

To set when the oven is to be switched off.







TIME ()

To set, change or check the time (See also section "Before Using for the First Time")

GENERAL INSTRUCTIONS










- After a clock function has been selected, the corresponding symbol flashes for approx. 5 seconds. During this time, the desired times can be set or modified using the () or () button.
- When the desired times has been set, the symbol continues to flash for approx. 5 seconds. After this the symbol will illuminate. The set Countdown () begins to count down.
- The time set for Cook time () and End time () begins to count down after the selected function starts.

Countdown ()

1. Press the Clock Functions () button repeatedly until the symbol for Countdown () flashes.
2. Set the desired Countdown time using the () or () button (max. 99.00 minutes).
 - After approx. 5 seconds the display will show the time remaining.
 - The symbol for Countdown () lights up.
 - When the time set has elapsed, an acoustic signal can be heard for 2 minutes. "0.00" lights up and the symbol for Countdown () flashes.












PRESS ANY BUTTON TO TURN OFF THE ACOUSTIC SIGNAL

Cook Time ()

1. Select oven function and using () or () button select temperature.
2. Press the Clock Functions () button repeatedly until the symbol for Cook time () flashes.
3. Using the () or () button set the desired cooking time.
 - The oven switches itself on. The symbol for Cook time () will illuminate.
 - Pressing the Clock Functions () repeatedly, the current time can be recalled.
 - When the time has elapsed, an acoustic signal can be heard for 2 minutes.
 - The oven switches itself off. "0.00" is displayed and the symbol for Cook time () flashes.

PRESS ANY BUTTON TO TURN OFF THE ACOUSTIC SIGNAL

End Time ()

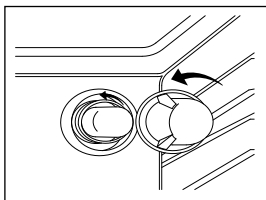
1. Select oven function and using () or () button select temperature.
2. Press the Clock Functions () button repeatedly until the symbol for End time () flashes.
3. Using the () or () button set the desired switch-off time.
 - The symbols for End time () and Cook time () will illuminate.
 - The oven will automatically switch itself on.
 - By repeatedly pressing the Clock Functions () button, the current time can be called up.
 - When the time has elapsed, an acoustic signal can be heard for 2 minutes. The oven switches itself off. "0.00" is displayed and the symbols for End time () and Cook time () flash.

PRESS ANY BUTTON TO TURN OFF THE ACOUSTIC SIGNAL

MAINTENANCE

REPLACING THE OVEN LAMP

- Disconnect the oven from the power supply by means of the omni polar switch used to connect the appliance to the power supply; or unplug the appliance if the plug is accessible;
- Remove the glass cover of the lamp-holder;
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
 - Voltage: 220-240V
 - Wattage: 25W
 - Type: E 14
- Replace the glass cover and reconnect the oven to power supply.



PRACTICAL COOKING TIPS

The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible manner. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only guidelines which may be varied according to your own personal experience.

PREHEATING

If the oven must be preheated (this is generally the case when cooking leavened foods), the "Multi-Cooking" mode and the "Fast cooking" mode can be used to reach the desired temperature as quickly as possible in order to save on energy.

Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

COOKING ON MORE THAN ONE RACK

If you have to cook food using several racks, use either the "baking" mode () or the "Multi-Cooking" mode (), as these are the only modes that allow you to do so.

When cooking delicate food on more than one rack, use the "baking" mode, which allows you to cook on 3 racks simultaneously (the 1st 3rd and 5th from the bottom). Some examples are included in the "Practical Cooking Advice" table.

When cooking other food on several racks, use the "Multi-Cooking" mode keeping the following suggestions in mind:

- The oven is fitted with 5 racks. During fan assisted cooking, use two of the three central racks; the lowest and highest racks receive the hot air directly and therefore delicate foodstuffs could be burnt on these racks.
- As a general rule, use the 2nd and 4th rack from the bottom, placing the foodstuffs that require greater heat on the 2nd rack from the bottom. For example, when cooking meat roasts together with other food, place the roast on the 2nd rack from the bottom and the more delicate food on the 4th rack from the bottom.
- When cooking foodstuffs that require differing times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the 4th rack from the bottom and take the food requiring less time out of the oven first.
- Place the dripping pan on the lower rack and the grid on the upper;

OVEN FUNCTIONS

CONVECTION MODE ()

Set the temperature between 60°C and Max. The top and bottom heating elements will be activated. This is the classic, traditional type of oven which has been perfected, with exceptional heat distribution and reduced energy consumption. The convection oven is still unequalled when it comes to cooking dishes made up of several ingredients, e.g. cabbage with ribs, Spanish style cod, Ancona style stockfish, tender veal strips with rice, etc. Excellent results are achieved when preparing veal or beef-based dishes as well (braised meats, stew, goulash, wild game, ham etc.) which need to be cooked slowly and require basting or the addition of liquid. It is best system for baking cakes as well as fruit and cooking using covered casserole dishes for oven baking. When cooking in convection mode, use only one dripping pan or cooking rack at a time for even heat distribution. Use the different rack height available to balance the amount of heat between the top and the bottom of the oven. Select from among the various rack heights based on whether the dish needs more or less heat from the top.

FAST COOKING MODE ()

Set the temperature between 60°C and Max. The top and bottom heating elements, as well as the fan, will be activated, assuring constant heat distributed uniformly throughout the oven.

This mode is especially recommended for cooking pre-packed food quickly (as pre-heating is not necessary), such as for example: frozen or pre-cooked food) as well as for a few "home-made" dishes.

The best results when cooking using the "Fast cooking" mode are obtained if you use one cooking only (the second from the bottom), please see the table entitled "Practical Cooking Advice".

MULTI-COOKING MODE ()

Set the temperature between 60°C and Max. The top, circle and bottom heating elements, as well as the fan, will be activated alternately. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. This model also allows you cook various foods simultaneously, as long as their respective cooking temperatures are the same. A maximum of 2 racks can be used at the same time. Please follow the instructions in the "Cooking on More Than One Rack" section.

This cooking mode is particularly recommended for dishes requiring a gratin finish or for those requiring considerably prolonged cooking times, such as for example: lasagna, pasta backs, roast chicken and potatoes, etc. Moreover the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is more tender and less weight for the roast. The Multi-cooking mode is especially suited for cooking fish, which can be prepared with limited amounts of condiments, thus maintaining their flavor and appearance. Excellent results can be attained when cooking vegetable-based side dishes like courgettes, aubergines, peppers, etc...

Desserts: this mode is also perfect for baking leavened cakes.

Moreover, this mode can also be used to thaw quickly white or red meat and bread by setting the temperature to 80°C. To thaw more delicate foods, set the thermostat to 60°C or use only the cold air circulation feature by setting the thermostat to 0°C.

PIZZA MODE ()

Set the temperature between 60°C and 250°C. The bottom and circle heating elements, as well as the fan, will be activated. This combination rapidly heats the oven due to the large amounts of power used by the appliance, which results in the production of considerable heat coming prevalently from the bottom.

The pizza mode is ideal for foods requiring high temperatures to cook, like pizzas and large roasts. Only use one oven tray or rack at a time. However, if more than one is used, these must be switched halfway through the cooking process.

OPERATING INSTRUCTIONS

DELICATE COOKING ()

Set the temperature between 60°C and 250°C. The bottom heating element and the fan be activated. Suitable for pastries, cakes and non-dry sweets in baking tins or moulds. Excellent results are also obtained in cooking requiring above all heat from the bottom. **YOU ARE ADVISED TO PLACE THE PAN ON A LOWER LEVEL.**

"TOP" OVEN ()

Set the temperature between 60°C and Max. Set the temperature between 60°C and Max. The top heating elements will be activated. This mode can be used to brown food at the end of the cooking duration.

GRILL ()

Set the temperature at Max. The top central heating elements will be activated. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: beef steaks, veal, rib steak, filets, hamburgers etc ...

Cooking with the oven door ajar.

Some grilling examples are included in the "Practical Cooking Advice" paragraph.

FAN ASSISTED GRILL ()

Set the temperature between 60°C and 200°C. The top central heating elements and the fan will be activated. This combination of features increase the effectiveness of the heating element's unidirectional thermal radiation through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs lamb chops, chicken in spicy sauce, quail, etc.

Cooking in "fan assisted grill mode" with the oven door shut.

This mode is also ideal for cooking fish steaks, like swordfish, stuffed cuttlefish etc.

BAKING MODE ()





Set the temperature between 60°C and 250°C. The rear heating element and the fan will be activated, guaranteeing delicate heat distributed uniformly throughout the oven. This mode is ideal for baking and cooking delicate foods-especially cakes that need to rise-and for the preparation of certain tartlets on 3 shelves at the same time. Here are a few examples: cream puffs, sweet and savoury biscuits, savoury puffs, Swiss rolls and small portions of vegetables au gratin, etc....

DEFROSTING MODE ()

Set at any temperature. The fan located on the bottom of the oven makes the air circulate at room temperature around the food. This is recommended for the defrosting of all types of food, particularly for delicate types of food which do not require heat, such as: ice cream cakes, cream or custard desserts, fruit cakes. By using the fan, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process using the "Baking" mode and setting the temperature to 80°C-100°C.

THE TURNSPIT (only apply to certain models)

To start the turnspit, proceed as follows:

- Place the oven tray on the 1st rack;
- Insert the special turnspit support on the 2nd rack and position the spit by inserting it through the special hole into the turnspit at the back of the oven;
- Press the Oven function selection () or () to select setting ( / ) .

COOLING VENTILATION

In order to cool down the exterior of the appliance, this model is equipped with a cooling fan, which will activate automatically when the oven is hot. When the fan is switched on, a normal flow of air can be heard exiting between the oven door and the control panel.

Note: When cooking is completed, the fan stays on until the oven cools down sufficiently.

MAINTENANCE

Before cleaning your oven, or performing maintenance, disconnect it from the power supply.

To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

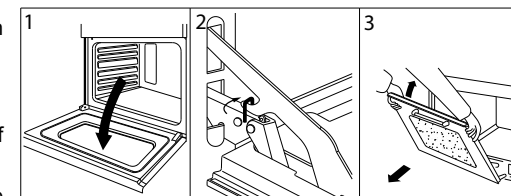
- The enamelled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them. Stainless steel could get stained. If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse and dry thoroughly.
- The interior of the oven should preferably be cleaned immediately after use, when it is still warm, with hot water and soap. The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc.) and abrasive sponges for dishes or acids (such as lime scale remover, etc...) as these could damage the enamel. If grease spots and dirt are particularly tough to remove, use a special oven cleaning product, following the instructions provided on the packet. Never use a steam cleaner for cleaning interior of the oven.
- If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regularly. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact your nearest After-sales Service Centre. We recommend you avoid using the oven until it has been repaired.
- Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the oven's performance and even damage the enamel.
- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

REMOVING THE OVEN DOOR

For a more thorough clean, you can remove the oven door. Choose the assembling and disassembling methods according to different models of oven purchased. Proceed as follows:

Oven door (Type 1) remove and assemble procedure:

- Open the door fully
- Lift up and turn the small levers situated on the two hinges
- Grip the door on the two external sides, Shut it slowly but not Completely
- Pull the door towards you, pulling it out of its seat

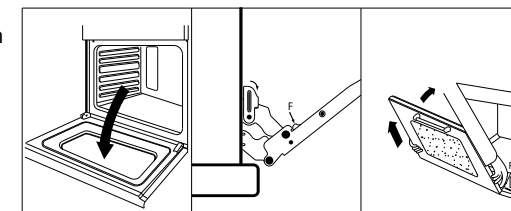


Type 1

Reassemble the door by following the above procedures backwards.

Oven door (Type 2) remove and assemble procedure:



- Open the door fully
- Lift up and turn the small levers located on the two hinges
- Grip the door on the two external sides and close it approximately half Way. Unlock the door by pressing on the clamps F, and then pull the door towards you lifting it out of its seat. To replace the door, reverse this sequence.







Type 2

OPERATING INSTRUCTIONS

Cook Time () and End Time () combined

Cook time () and End time () can be used simultaneously, if the oven is to be switched on and off automatically **at a later time**.




1. Select oven function and temperature.
2. Using the Cook time () function, set the time that the dish needs to be cooked, e.g:- 1 hour.
3. Using the End time () function, set the time at which the dish is to be ready, e.g:- 14:05.
 - The symbols for Cook time () and End time () will illuminate.
 - The oven switches on automatically at the pre-set time, e.g:- 13:05.
 - When the set cooking time has elapsed, an acoustic signal can be heard for 2 minutes. The oven will automatically switch off, e.g:- 14:05.

OTHER FUNCTIONS




SWITCHING OFF THE DISPLAY

You can conserve energy by switching off the display.

Switching off the display

1. If required, switch off the appliance using the On/Off () button.
2. Press the Clock Functions () button and the () button simultaneously until the display disappears. As soon as the appliance is switched on again, the display will illuminate automatically. When the appliance is next switched off, the display will disappear again.




Switching on the display

1. If required, switch off the appliance using the On/Off () button.
2. Press the Clock Functions () button and the () button at the same time until the display will illuminate again.




CHILD SAFETY DEVICE

As soon as the child safety device is engaged, the appliance can no longer be switched on.

Activating the child safety device




1. If necessary, switch on the appliance using the On/Off () button. No oven function can be selected.
2. Press and hold the button () until () appears in the display. The child safety device is now activated.

Deactivating the child safety device



1. To deactivate, switch on the appliance using the On/Off () button.
2. Press and hold the button () until () disappears from the display. The child safety device is now deactivated and the appliance is again ready for use.

BUTTON BEEP

Switching off button beep

1. Switch off the appliance using the On/Off () button.
2. Press and hold () and () buttons at the same time until an acoustic signal is heard (approx. 2 seconds). The button beep is now switched off.

Switching on button beep


1. Press and hold () and () buttons at the same time until an acoustic signal is heard (approx. 2 seconds). The button beep is now switched on again.

USING THE "FAST COOKING" MODE


Functional, fast and practical for those who use pre-packed products (such as for example: frozen or pre-cooked food) along with other food items. You will find useful suggestions in the "Practical Cooking Advice" table.

USING THE GRILL

This multi-function oven offers you 2 different grilling modes.

Use the "grill" mode (), with the oven door ajar, place the food under the centre of the grill (situated on the 3rd or 4th rack from the bottom) as only the central part of the top heating element is turned on.

Use the bottom rack (1st from the bottom), placing the dripping pan provided to collect any sauce and /or grease and prevent the same from dripping onto the oven bottom. When using this mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

Setting () "fan assisted grill", **only with the oven door shut**, is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface but also to cook the bottom part.

Moreover, it can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes, for example.

When using this mode, place the grid on the 2nd or 3rd oven rack from the bottom (see cooking table). To prevent fat and grease from dripping onto the bottom of the oven and smoke, place a dripping-pan on the 1st rack from the bottom.

Important: always use the "fan assisted grill" with the oven door shut. This will allow you both to obtain excellent results and to save on energy (approximately 10%).

When using this mode, it is advisable to set the thermostat to 200°C, as it is the most efficient way to use the grill, which uses infrared rays. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

Therefore the best results when using the grill modes are obtained by placing the grid on the lower racks (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and smoke from forming, place a dripping-pan on the 1st oven rack from the bottom.

BAKING CAKES

When baking cakes, always place dough inside a preheated oven. Make sure you wait until the oven has been preheated thoroughly (the end light "E" will turn off). Do not open the oven door during baking to prevent the cake from dropping. In general:

Pastry is too dry

Increase the temperature by 10°C and reduce the cooking time.

Pastry dropped

Use less liquid or lower the temperature by 10°C.

Pastry is too dark on top

Place it on a lower rack, lower the temperature, and increase the cooking time.

Cooked well on the inside but sticky on the outside

Use less liquid, lower the temperature, and increase the cooking time.

The Pastry sticks to the pan



Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

Cooking point are not the same when more than 1 level used (in "ventilated oven" function)

Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.



OPERATING INSTRUCTIONS

CHANGING THE OVEN TEMPERATURE



Press the () or () button, to raise or lower the temperature.

The setting changes in steps of 5°C


THERMOMETER SYMBOL

- The slowly ascending thermometer symbol () indicates how hot the oven is as it heats up.
- The three segments of the thermometer symbol () show that Fast Warm Up is working.


CHANGING THE OVEN FUNCTION

To change the oven function, Press the () or () button repeatedly until the desired oven function symbol is displayed.



SWITCHING OFF THE OVEN


Switch off the appliance using the On/Off () button.

SPEEDCOOK

After an oven function is selected, with the use of the additional function Speedcook () the empty oven can be pre-heated in a relatively short time.

Important: Do not place the food to be cooked into the oven, until Speedcook is completed and the oven is operating using the desired function.





- Set the desired function. If necessary, change the suggested temperature.
- Press the Speedcook () button. The symbol () lights up:
The bars flashing one after another show that Speedcook is operating.

When the temperature set is reached, the bars of the heat indicator will illuminate. An acoustic signal can be heard. The symbol () will disappear.



The oven now continues heating according to the pre-set oven function and temperature. You can now place the food in the oven.

MEMORY FUNCTION

The Memory function can be used to save a setting which is frequently used.

- Set oven function, temperature and If necessary the clock functions: Clock time () and/or End time ().
- Press and hold the button () for approx. 2 seconds, until an acoustic signal sounds. The setting is saved. To save another setting, press the button () for approx. 2 seconds. The previously saved setting will be replaced by the new one.

STARTING THE MEMORY FUNCTION

- Switch the oven on using the On/Off () button.
- Using the button () can recall the saved setting.

CLOCK FUNCTIONS

COUNTDOWN ()

To set a countdown. A signal sounds after the time has elapsed.

This function does not affect the operation of the oven.

PRACTICAL COOKING TIPS

Selector knob setting	Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Preheating time (Minutes)	Thermostat knob setting (°C)	Cooking time (Minutes)
5. GRILL	Soles and cuttlefish	1	4	5	Max	8-10
	Squid and prawn kebabs	1	4	5	Max	6-8
	Cod fillet	1	4	5	Max	10
	Grilled vegetables	1	3/4	5	Max	10-15
	Veal steak	1	4	5	Max	15-20
	Cutlets	1	4	5	Max	15-20
	Hamburgers	1	4	5	Max	7-10
	Mackerels	1	4	5	Max	15-20
	Toasted sandwiches	–	4	5	Max	2-3
	With rotisserie (where present)					
6. FAN ASSISTED GRILL	Veal on the spit	1.0	–	5	Max	80-90
	Chicken on the spit	1.5	–	5	Max	70-80
	Lamb on the spit	1.0	–	5	Max	70-80
	With rotisserie (where present)					
	Veal on the spit	1.5	–	5	200	55-60
	Cuttlefish	1.5	3	5	200	30-35
	Veal on the spit	1.5	–	5	200	70-80
	Chicken on the spit	2.0	–	5	200	70-80
	Chicken (on the spit) + potatoes (roasted)	1.5	–	5	200	70-75
	Lamb on the spit	–	2	5	200	70-75
7. BAKING	Tarts	0.5	3	15	180	20-30
	Fruit cakes	1	2/3	15	180	40-45
	Fruitcake	0.7	3	15	180	40-50
	Sponge cake	0.5	3	15	160	25-30
	Stuffed pancakes (on 2 racks)	1.2	2-4	15	200	30-35
	Small cakes (on 2 cakes)	0.6	2-4	15	190	20-25
	Cheese puffs (on 2 cakes)	0.4	2-4	15	210	15-20
	Cream puffs (on 3 cakes)	0.7	1-3-5	15	180	20-25
	Biscuits (on 3 racks)	0.7	1-3-5	15	180	20-25
	Meringues (on 3 racks)	0.5	1-3-5	15	90	180
8. FAST COOKING	Frozen food					
	Pizza	0.3	2	–	250	12
	Courgette and prawn pie	0.4	2	–	200	20
	Country style spinach pie	0.5	2	–	220	30-35
	Turnovers	0.3	2	–	200	25
	Lasagna	0.5	2	–	200	35
	Golden Rolls	0.4	2	–	180	25-30
	Chicken morsels	0.4	2	–	220	15-20
	Pre-cooked food					
	Golden chicken wings	0.4	2	–	200	20-25
9. PIZZA	Fresh Food					
	Biscuits (short pastry)	0.3	2	–	200	15-18
	Fruitcake	0.6	2	–	180	45
	Cheese puffs	0.2	2	–	210	10-12
	Pizza	0.5	3	15	220	15-20
	Roast veal or beef	1	2	10	220	25-30
	Chicken	1	2/3	10	180	60-70

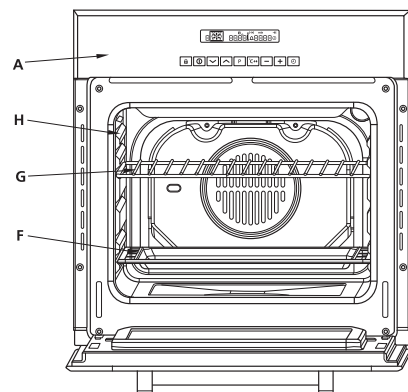
NB: cooking times are approximate and may vary according to individual tastes. When cooking using the grill or fan assisted grill the dripping pan must always be placed on the 1st oven rack from the bottom.

Please read the instructions in this owner's manual carefully before use. Keep this instruction manual for future reference.

PARTS IDENTIFICATION

CLOSE-UP VIEW

- A. Control Panel
- G. Oven Rack
- H. Guides for sliding the racks or dripping in and out
- F. Dripping Pan or Baking Sheet



OPERATING INSTRUCTIONS

This multi-functioned oven combines the advantages of traditional convection oven with those of the more modern fan assisted models in one single appliance.

It is extremely versatile, allowing you to select easily and safely between different cooking modes.

NOTE: Using for the first time: It is recommended to set the thermostat to the highest setting and leave the oven on for about half an hour with nothing inside, with the oven door shut. Once complete, leave the oven door open. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven prior to installation.

NOTE: Place the dripping pan provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven only when grilling food or when using the rotisserie (only available on certain models). For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven during operation as this could damage the enamel finishing. Always place your cookware (dishes, aluminium foil, etc.) on the grid provided with the appliance inserted along the oven guides.

BEFORE USING FOR THE FIRST TIME

SETTING AND CHANGING THE CURRENT TIME

The oven only operates when the timer has been set.

When the appliance is connected to the electrical supply or when there has been a power failure, the symbol for Time flashes automatically.

- To change the time that has already been set, press the Clock functions () button repeatedly until the symbol for Time illuminates.
- Using the () or () button, set the current time.

After about 5 seconds, the illumination stops and the clock displays the time of day set. The appliance is now ready for use.

Service Center authorised by the manufacturer must be contacted in the following cases:

- If in doubt about the integrity of the appliance after removing it from its packaging
- If the power supply cord has been damaged or needs to be replaced
- If the appliance breaks down or functions poorly; ask for genuine spare parts

It is a good idea to note the following:

- Steam cleaner should not be used to clean the oven
- Only use the appliance to cook food and nothing else
- Check the integrity of the appliance after it has been unpacked
- Disconnect the appliance from the power socket if it is not functioning properly and before cleaning or performing maintenance
- When left unused, unplug the appliance from the power socket
- Use oven mitts to place or remove cookware in the oven.
- Always grip the oven door handle in the centre as the handles may be hot due to any hot air leaks
- Remove the power supply cord after disconnecting it from the power supply when you decide not to use the appliance any longer
- The manufacturer may not be held responsible for any damage due to: Incorrect installation, improper, incorrect and irrational use

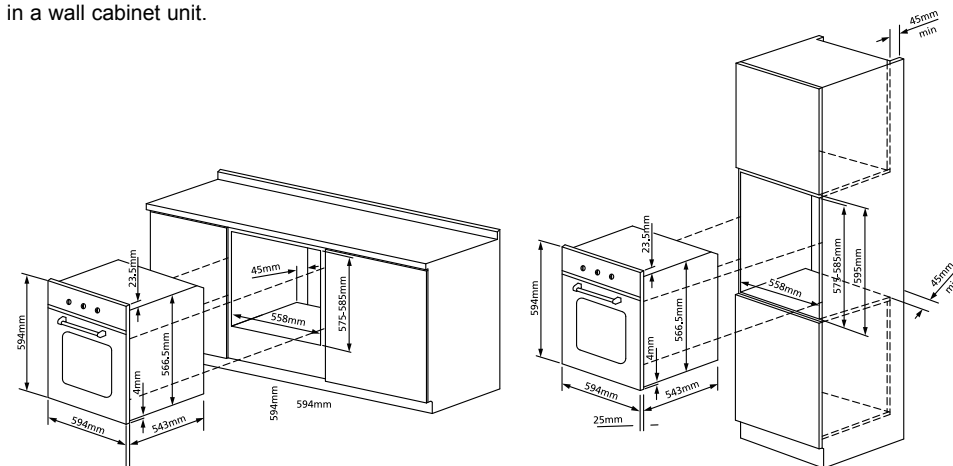
INSTALLATION

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

Important: – The power supply to the appliance must be cut off before any adjustments or maintenance work is performed on it;
– Air duct is supposed to use in Ventilation.

INSTALLATION OF BUILT-IN OVENS

In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit.



INSTALLATION

We recommend to use 16amp BS plug top for this appliance.

BEFORE MAKING THE CONNECTION, ENSURE THAT:

- The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed, in compliance with regulations on electrical safety. Always ensure that the earthing is efficient; if you have any doubts call in a qualified technician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
- Before plugging the appliance into the mains, ensure that the specifications indicated on the data plate (on the appliance and/or packaging) correspond to those of the electrical mains system of your home.
- Check that the electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate. If you have any doubts, consult a qualified technician.
- If the socket and appliance plugs are not compatible, have the socket replaced with a suitable model by a qualified technician. The latter, in particular, will also have to ensure that the cross section of the socket cables are suitable for the power absorbed by the appliance. The use of adapters, multiple sockets and/or extensions, is not recommended. If their use cannot be avoided, remember to use only single or multiple adapters and extensions which comply with current safety regulations. In these cases, never exceed the maximum current capacity indicated on the single adapter or extension and the maximum power indicated on the multiple adapter. The plug and socket must be easily accessible.

TECHNICAL SPECIFICATIONS

INNER DIMENSIONS OF THE OVEN:

Width: 43.5cm

Depth: 40cm

Height: 32cm

Inner Volume of the oven: 56 liters

Voltage and Frequency of Power Supply: 220-240V~ 50/60Hz or 50Hz



MEANING OF CROSSED-OUT WHEELED DUSTBIN:

- Do not dispose of electrical appliances as unsorted municipal waste. Use separate collection facilities.
- Contact your local government for information regarding the collection systems available.
- If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.
- When replacing old appliances with new ones, the retailer is obliged to take back your old appliance for disposals at least free of charge.