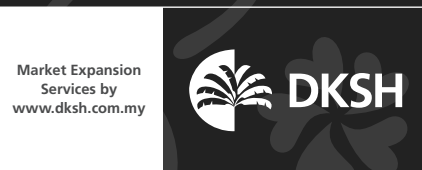


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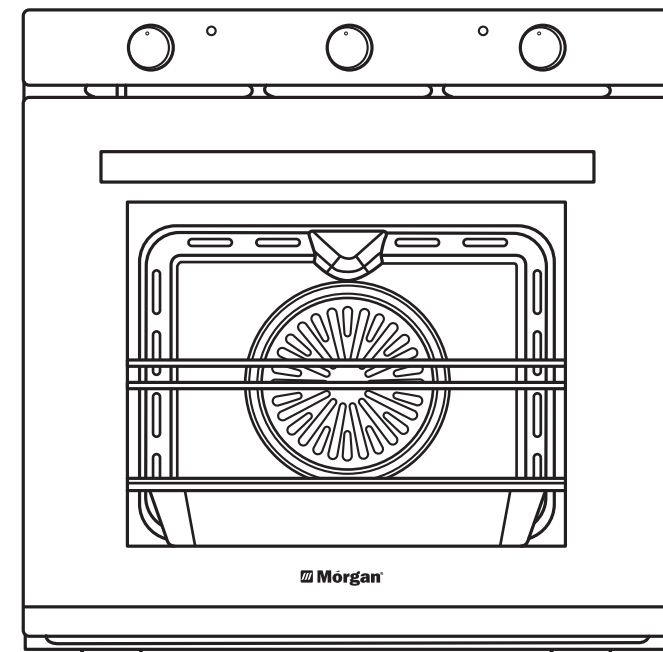
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USER MANUAL



Built-in Oven

MBO-7701M

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

IMPORTANT SAFETY INFORMATION

CAUTION!

Do not use the oven until you have read this instruction manual. The oven is intended for household use only.

GENERAL INFORMATION

- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.
- **IMPORTANT:** The adjacent furniture or housing and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discoloration at temperatures below the guidelines given above.
- Any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm to the appliance, will be the liability of the owner.
- For use in leisure accommodation vehicles, please refer to the appropriate information given in the installation instructions for this appliance.
- The use of this appliance for any other purpose or in any other environment without the express agreement of our company will invalidate any warranty or liability claim.
- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in our company's Conditions of Warranty. The foregoing does not affect your statutory rights.
- Repairs may only be carried out by Service Engineers or their authorized service agent.

WARNING AND SAFETY INSTRUCTIONS

- This appliance complies with all current European safety legislation. We emphasize that this compliance does not remove the fact that the appliance surfaces will become hot during use and retain heat after operation.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- During use the appliance becomes hot. Care should be taken to avoid touching heating element inside the oven.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

WARNING!

- **The appliance and its accessible parts become hot during use.**
- **Care should be taken to avoid touching heating elements.**
- **Children less than 8 years' of age should be kept away unless continuously supervised.**

IMPORTANT SAFETY INFORMATION

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge provided they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. A steam cleaner is not to be used for cleaning the oven.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may cause the glass to shatter.

CHILD SAFETY

- We strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance at any time.
- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

GENERAL SAFETY

- This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not place heavy objects on the oven door or lean on the oven door when it is open, as this can damage the oven door hinges.
- Do not leave heated oil or fat unattended, as this is a fire risk.
- Do not place pans or baking trays directly on the base of the oven cavity, or line it with aluminum foil.
- Do not allow electrical fittings or cables to come into contact with areas on the appliance that get hot.
- Do not use the appliance to heat the room it is located in or to dry clothing.
- Do not install the appliance next to curtains or soft furnishings.
- Do not attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.

CLEANING

- Cleaning of the oven should be carried out on a regular basis.
- Care should be taken whilst using this appliance and when following the cleaning procedure.
- **IMPORTANT:** The appliance must be disconnected from the power supply before following the cleaning procedure.

IMPORTANT SAFETY INFORMATION

INSTALLATION

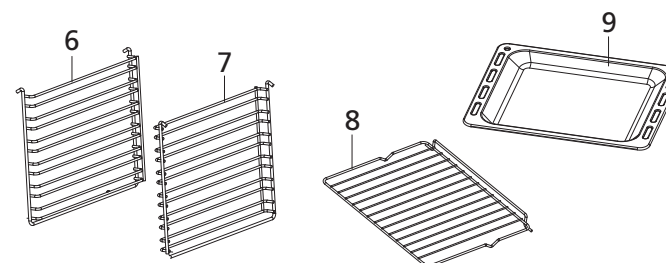
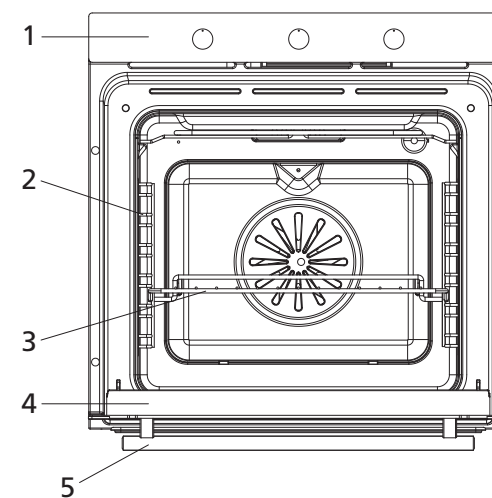
- This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions.
- We decline any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.
- Heat, steam and moisture will be created during use of the appliance. Take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.
- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

PARTS IDENTIFICATION

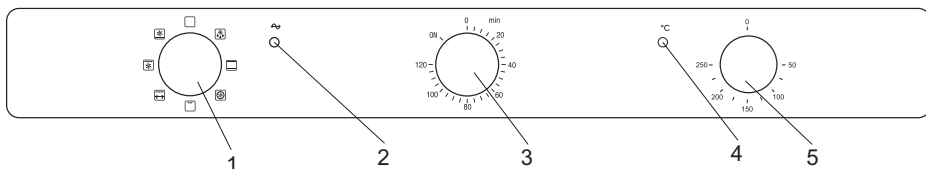
1. Control panel
2. Side shelf
3. Oven shelf
4. Oven door
5. Door handle

ACCESSORIES

6. Side shelf left
7. Side shelf right
8. Oven shelf
9. Baking tray



CONTROL PANEL



1. Oven function selector knob
2. Power indicator light
3. Oven timer knob
4. Oven operating light
5. Thermostat control knob

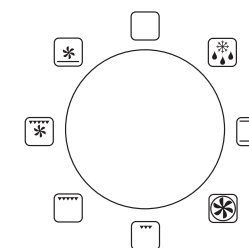
SPECIFICATIONS

Model	MBO-7701M
Dimensions (mm)	595H x 595W x 577D
Rated Voltage / Frequency	220-240V~ 50Hz
Rated Wattage	3300W
Oven Capacity	71 Litres

USING YOUR OVEN

SELECTING AN OVEN FUNCTION

The oven function selector knob should be used to select the particular mode of cooking that you require. The appliance will utilise different elements within the oven cavity, depending on the oven function that you select. When a function is selected, the power indicator light will come on.



THIS APPLIANCE HAS 7 GRILL FUNCTIONS FOR YOU TO SELECT



DEFROST MODE: 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 food. Always check food packaging for the defrosting instructions.



CONVENTIONAL OVEN (top and lower elements): This method of cooking provides traditional cooking, with heat from the top and lower elements. This function is suitable for roasting and baking on a single shelf only.



FAN OVEN: This method of cooking uses the circular element whilst the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.



HALF GRILL: This method of cooking utilises 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.



FULL GRILL: This method of cooking utilises 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.



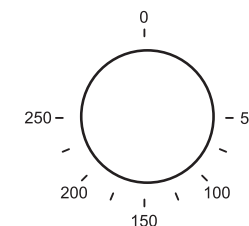
FAN AND GRILL: This method of cooking utilises the top element in conjunction with the fan, which helps to provide a quick circulation of heat. This function is suitable where quick browning is required and "sealing" the juices in, such as steaks, hamburgers, some vegetables etc.



FAN AND LOWER ELEMENT: This method of cooking utilises the bottom element in conjunction with the fan, which helps to circulate the heat. This function is suitable for sterilizing and preserving jars.

THERMOSTAT CONTROL KNOB

The oven thermostat control knob sets the required temperature of the oven. It is possible to regulate the temperature within a range of 50 - 250°C. Turn the control knob clockwise.

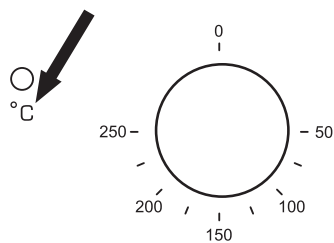


USING YOUR OVEN

OVEN OPERATING LIGHT

This light will illuminate, indicating that the oven's heating elements are in operation. The light will turn off when the temperature set on the thermostat control knob has been reached. It will cycle on and off throughout the cooking time.

You should not place food inside the cavity, until the correct cooking temperature has been reached.



COOKING GUIDELINES

- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.
- If you are using the fan oven function, then you should follow the information given on the food packaging for this particular mode of cooking.
- Ensure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can "cook from frozen".
- Pre-heat the oven and do not place food inside until the oven operating light has gone off. You can choose not to pre-heat when using the fan oven mode; however, you should extend the cooking time given on the food packaging by approximately ten minutes.
- Before cooking, check that any accessories that are not required are removed from the oven.
- Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.
- Try to open the door as little as possible to view the dishes.
- The oven light will remain on during cooking.

WARNINGS

- Keep the oven door closed when using any of the grill functions.
- Do not use aluminum foil to cover the grill pan or heat items wrapped in aluminum foil under the grill. The high reflectivity of the foil could potentially damage the grill element.
- You should also never line the base of your oven with aluminum foil.
- During cooking, never place pans or cookware directly onto the bottom of your oven. They should always be placed on the shelves provided.
- The grill heating element and other internal components of the oven becomes extremely hot during operation. Exercise caution to avoid touching them when handling food which you are grilling.
- **IMPORTANT:** Exercise caution when opening the oven door to avoid contact with hot parts of the oven and steam.
- The drip tray handle should only be used to reposition the drip tray and NOT for removing it from the oven cavity. When removing the drip tray, you should ALWAYS use an oven glove.
- The drip tray handle should not be left in position when the appliance is switched on.
- A steam cleaner is not to be used.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away during use.
- Do not use harsh abrasive cleaners or metal scrapers to clean the oven door glass as this can scratch the surface and cause the oven glass to shatter.

CLEANING AND MAINTENANCE

- The oven should be cleaned after every use. When cleaning the oven, the light 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.
- Only select a cooking temperature and function that is appropriate for the food that you are cooking. Always ensure that the food is placed in an adequately-sized dish and that you use the drip tray where appropriate.
- The exterior of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. Do not use abrasive cleaners.
- 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.

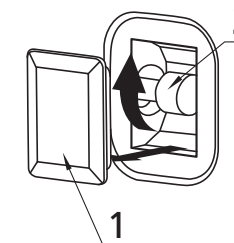
CAUTION!

Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

OVEN LIGHT BULB REPLACEMENT

In order to avoid the possibility of an electric shock, always ensure that the appliance is switched off before replacing the bulb.

- Remove all oven shelves, the drip tray and the side rack that is on the same side as the oven light.
- Using a screwdriver, remove the lamp cover (1).
- Unscrew the bulb (2) clockwise and remove it from its holder.
- Replace the bulb with a 25W/300°C, screw type pigmy.
- Do not install any other types of non-recommended bulb.
- Place the lamp cover back into position. There is a curve on one side of the cover; this should be on the right hand side as the cover goes back into place.
- Screw the bulb in, making sure it is properly inserted into the ceramic socket.
- Secure the lamp cover.



CLEANING AND MAINTENANCE

DOOR REMOVAL

- The hinges (A) have two movable bolts on them (B). If you raise both of the movable bolts (B), then the hinges (A) are released from the oven housing. (figure 1)
- Grip the sides of the door at the centre and then incline it slightly towards the oven cavity and then pull the door gently away from the oven cavity.

IMPORTANT: You should make sure that the door is supported at all times and that you place the door on some padded material whilst cleaning it.

- The oven door and door glass should only be cleaned using a damp cloth and a small amount of detergent. The cloth **MUST NOT** have come into contact with any form of cleaning product or chemical previously.
- To refit the door, slide the hinges back into their slots and open the door fully.

IMPORTANT: The movable bolts (B) must be closed back into their original positions before closing the door.

Removing the internal glass panel

- Press the bracket latch on two side that is in the corner at the top of the door. Next, remove the glass from the second blocking mechanism. After cleaning, insert and block the glass panel, and push the the blocking mechanism (figure 2).

REGULAR INSPECTIONS

Besides keeping the cooker clean, you should:

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

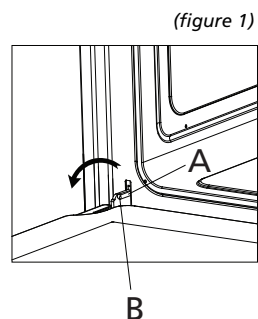
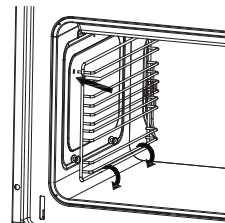
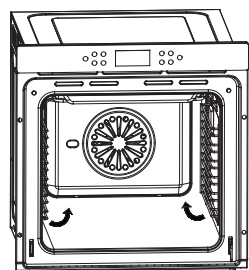
CAUTION!

All repairs and regulatory activities should be carried out by the appropriate service centre or by a suitably authorized technician.

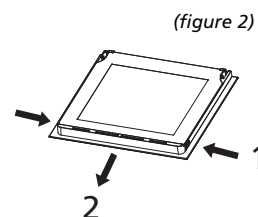
SLIDING RACK KIT ASSEMBLY

To assemble the side racks:

- Remove the two frames, lifting them away from the spacers (figure 3).
- Secure the two frames with the guide rails using the guide rails using the holes provided on the oven walls. The holes for the left frame are situated at the top, while the holes for the right frame are at the bottom (figure 4).



(figure 1)



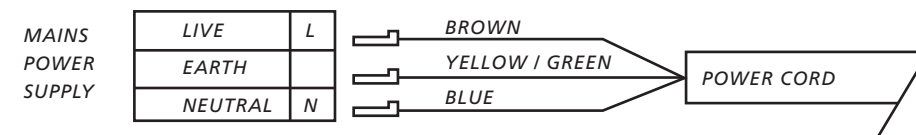
(figure 2)

INSTALLATION

ELECTRICAL CONNECTION

WARNING: THIS APPLIANCE MUST BE EARTHED.

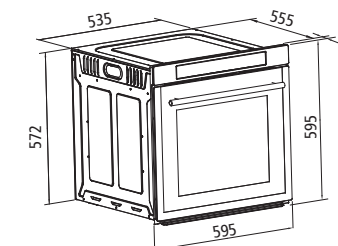
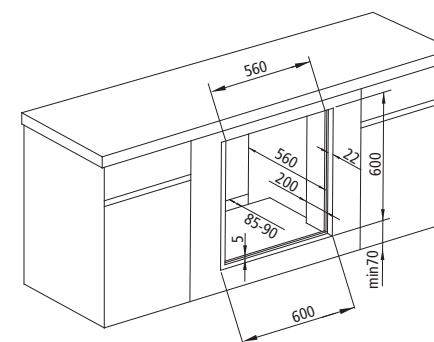
- This appliance should be wired into a 16 A double pole switched fused spur outlet, having 3mm contact separation and placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your oven is located in its housing to enable the appliance to be disconnected from the mains supply.



- To connect the oven power cord, loosen and remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.
- If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.
- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.
- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained from Spares Department.

INSTALLING THE OVEN INTO THE KITCHEN CABINET

- The kitchen area should be dry and aired and equipped with efficient ventilation. When installing the oven, easy access to all control elements should be ensured.



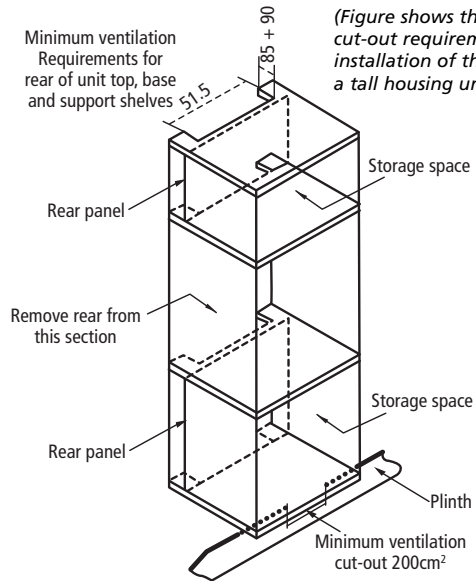
POSITIONING THE APPLIANCE

- Ensure that the aperture for fitting the oven corresponds to the size given in the above diagram.
- The oven must be fitted into an oven housing with the ventilation cut-outs shown in the "Ventilation requirements" section on the next page.
- Ensure that the rear panel of the furniture housing unit has been removed.
- Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is made by using four screws. These should be screwed through the oven cabinet and into the housing unit.

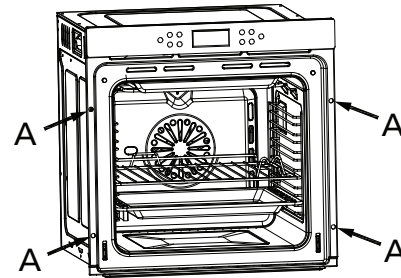
INSTALLATION

TROUBLESHOOTING

VENTILATION REQUIREMENTS



(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a tall housing unit).



Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is made by using four screws. These should be screwed through the oven cabinet and into the housing unit.

The oven isn't working.

- Check that the oven is in manual operation mode.
- Check that you have selected a cooking function and a cooking temperature.

There appears to be no power to the oven and grill.

- Check that the appliance has been connected to the power supply correctly.
- Check that the power fuses are in working order.
- Check that the operating instructions for setting the time of day and putting the appliance into manual operation mode have been followed.

The grill function works but the main oven does not.

- Check that you have selected the correct cooking function.
- The grill and top oven element is not working, or cuts out for long periods of time during use.
- Allow the oven to cool for approximately 2 hours. Once cool, check whether the appliance is again working properly.

My food is not cooking properly

- Ensure that you are selecting the correct temperature and the correct cooking function for the food that you are cooking. It may be appropriate to adjust your cooking temperature by plus or minus 10°C, to achieve the best cooking results.

My food is not cooking evenly

- Check that the oven has been installed correctly and is level.
- Check that the correct temperatures and shelf positions are being used.

The oven light is not working

- Refer to page 14 and follow the "oven light bulb replacement" section.

I am getting condensation in my oven

- Steam and condensation is a natural by-product of cooking any food with high water content, such as frozen food, chicken etc.
- You may get condensation in the oven cavity and forming between the oven door glasses. This is not necessarily a sign that the oven is not working correctly.
- Do not leave food in the oven to cool after it has been cooked and the oven has been switched off.
- Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.

IMPORTANT: If your appliance appears not to be operating correctly, please contact the dealer.

TROUBLESHOOTING

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

- Please note that if an engineer is asked to attend whilst the product is under warranty and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.
- The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.
- This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by our company has been completed.

MAIN COOKING FUNCTIONS GUIDELINE



REAR HEATING ELEMENT + FAN

Food	Weight	Preheat time	Tray position	Temperature setting	Finish time
Beef	1.0 kg	10 min	2nd Tier	200°C	40-50 min
Chicken	1.2 kg	10 min	2nd Tier	200°C	50-60 min
Duck	1.5 kg	10 min	2nd Tier	200°C	50-60 min
Steak	0.8 kg	10 min	2nd Tier	180°C	20-30 min
Bread	0.5 kg	10 min	2nd Tier	200°C	35-45 min



TOP HEATING ELEMENT + BOTTOM HEATING ELEMENT

Food	Weight	Preheat time	Tray position	Temperature setting	Finish time
Beef	1.0 kg	10 min	2nd Tier	220°C	40-50 min
Chicken	1.2 kg	10 min	2nd Tier	220°C	50-60 min
Chicken	1.5 kg	10 min	2nd Tier	220°C	50-60 min
Steak	0.8 kg	10 min	2nd Tier	220°C	20-30 min
Bread	0.5 kg	10 min	2nd Tier	220°C	35-45 min

MAIN COOKING FUNCTIONS GUIDELINE



TOP HEATING ELEMENT + FAN

Food	Weight	Preheat time	Tray position	Temperature setting	Finish time
Beef	0.8 kg	10 min	3rd Tier	200°C	20-25 min
Chicken	1.2 kg	10 min	3rd Tier	200°C	40-45 min
Banger	0.6 kg	10 min	3rd Tier	200°C	15-20 min
Hamburger	0.6 kg	10 min	3rd Tier	200°C	15-20 min
Corn	1.2 kg	10 min	3rd Tier	200°C	20-25 min
Vegetable	0.5 kg	10 min	4th Tier	200°C	15-20 min



TOP HEATING ELEMENT

Food	Weight	Preheat time	Tray position	Temperature setting	Finish time
Beef	0.8 kg	10 min	3rd Tier	250°C	20-25 min
Chicken	1.2 kg	10 min	3rd Tier	250°C	40-45 min
Banger	0.6 kg	10 min	4th Tier	250°C	15-20 min
Hamburger	0.6 kg	10 min	4th Tier	250°C	15-20 min
Corn	1.2 kg	10 min	3rd Tier	250°C	20-25 min
Vegetable	0.5 kg	10 min	4th Tier	250°C	15-20 min



BOTTOM HEATING ELEMENT + FAN

Food	Weight	Preheat time	Tray position	Temperature setting	Finish time
Bread	0.5 kg	10 min	1st Tier	200°C	10-15 min
Pizza	0.7 kg	10 min	2nd Tier	200°C	40-45 min
Baking Power Cake	1.5 kg	10 min	1st Tier	180°C	35-40 min
Biscuit	0.7 kg	10 min	2nd Tier	180°C	20-25 min
Fruit Salad Pie	1.2 kg	10 min	3rd Tier	250°C	20-25 min

* The above cooking suggestions serve as a guideline only