Morgan®

USER MANUAL

Morgan®

Built-in Oven

MBO-7680D

Thank you for purchasing a quality MORGAN appliance. We trust that you will have a pleasant experience with your new product. To guarantee safety and best efficiency, please read this manual carefully and keep a copy for future reference.

SAFETY PRECAUTIONS

IMPORTANT SAFEGUARDS

- Please read this instruction carefully. It is advisable to keep this instruction manual in a safe place for future reference.
- Remove all packing materials from this product before use. Do not allow children to play with parts of the packaging.
- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.
- This oven must be installed in accordance with the installation instructions and all measurements must be followed.
- Before connecting to the power supply, ensure that the unit is earthed and its voltage corresponds to the voltage indicated on the power supply rating label.
- **NOTE:** All installation work must be carried out by a competent person or qualified electrician.
- This product must be earthed – if no earth feed wire is available, consult an electrician.
- **NOTE:** A switched fused connection unit having a contact separation of at least 3mm in all poles should be connected in fixed wiring.
- The appliance and its accessible parts become hot during use. Young children should be kept well away when in use.
- Care should be taken to avoid touching heating elements. The appliance surfaces will become hot during use and retain heat after operation.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge or they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not install the appliance behind a decorative door to prevent overheating.
- Exhaust must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels.
- Never move racks or pans when they are hot. Wait until they cool.
- Never use accessories not recommended by the manufacturer as they pose a safety risk to the user and may damage the appliance. Only use original parts and accessories.
- Do not place those baked hot oil or fat unattended on unattended areas, as it will be a fire risk.
- Do not place pans or baking trays directly on the base of the oven cavity, even if aluminium foil is placed below them.
- Do not allow power cord or power plug to come into contact with heated areas of the appliance.
- Do not install the appliance next to curtains or soft furnishings.

SAFETY PRECAUTIONS

- Do not lift or move cooking appliances by using the oven door or handle as this may damage the appliance or result in injuries.
- To avoid damaging the power cord, do not squeeze, bend or chafe it on sharp edges. Keep it away from hot surfaces and open flames as well.
- 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.
- In the event of malfunction or appliance damage, disconnect the appliance from the power supply and contact your authorized service agent.
- **WARNING:** Do not attempt to repair the appliance yourself. All repairs must be performed by qualified personnel only.
- Do not open the appliance casing under any circumstances. Do not insert any foreign objects into the inside of the casing.
- Keep the appliance away from hot surfaces and open flames. Always operate the appliance on a level, stable, clean and dry surface. Protect the appliance against heat, dust, direct sunlight, moisture, dripping and water splashes.
- Do not place objects with open flames, e.g. candles, on top of or beside the appliance

INSTALLATION

BEFORE INSTALLATION

- The appliance should be installed as built-in into a cabinet. It should be keep safety distance with appliance and the kitchen walls.

Notes for installation (values in mm):

- Surfaces, synthetic laminates and adhesives used must be heat resistant(100ºC minimum), and neighboring unit fronts up to 70ºC.
- Kitchen cabinets must be set level and fixed. A gap of 5mm is required between the appliance and surrounding unit fronts.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.
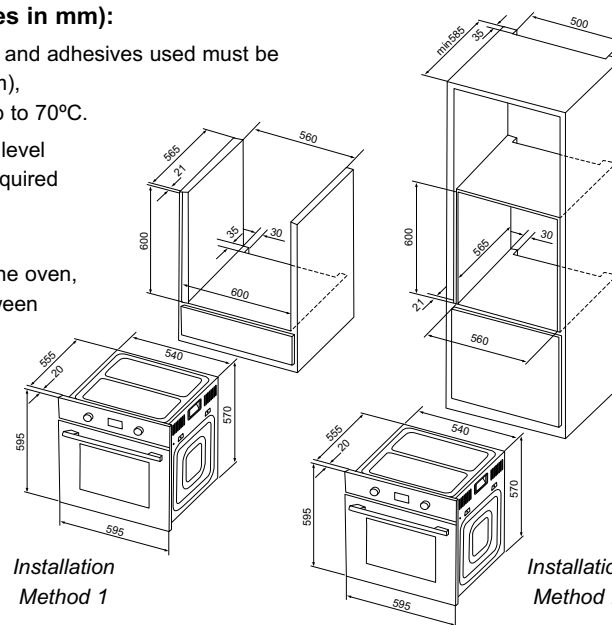
Installation Method 1

Installation Method 2

▲ **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.

POWER SUPPLY CONNECTION

- This appliance must be earthed.
- The manufacturer 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 power 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 power cable! The power cable must not be clamped, bent or trapped or come into contact with hot parts of the appliance. If the power cable is damaged, it must be replaced by a qualified electrician.
- The power 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.

WARNING! Risk of electric shock!

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

INSTALLATION

1. Slide the oven through the cabinet aperture, align and secure.

2. Install the oven with the 2 screws and washers as indicated in the figure.
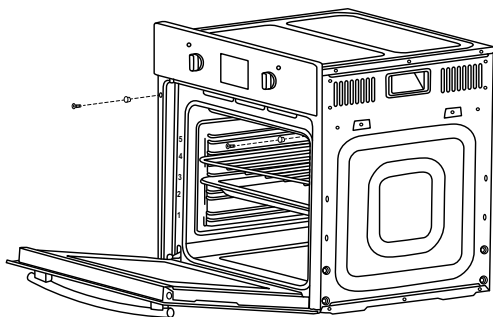
FINAL CHECK

1. Connect the appliance to the mains supply and switch on the mains supply.

2. Check function.

- This appliance is exclusively for domestic use only.
- Use the oven to cook food only.
- Before cooking, remove all oven accessories inside the appliance.
- 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).
- Exercise caution when opening the door to avoid contact with hot parts and hot escaping steam.

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 favorite 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 possible so they do not touch the door panel.
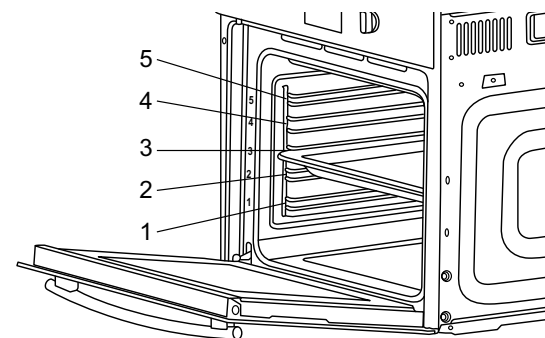
- The accessories can be detached approximately halfway until they lock in place. This allows dishes to be removed easily.
- NOTE: The accessories may deform when they become hot. They will regain their original shape once they cool down again and will not affect performance.
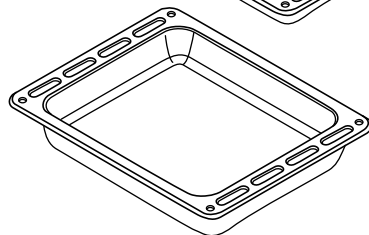
OVEN PAN

- Ideal for baking moist cakes, pastries, frozen meals and large roasts.
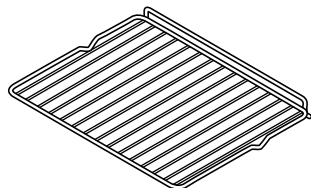- Can also be used to catch dripping fats when grilling directly on the wire rack.
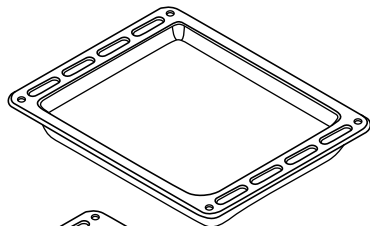
OVEN DEEP PAN *(Optional)*

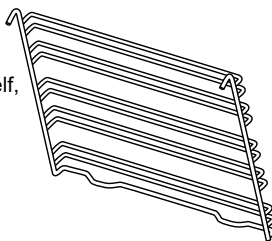- Ideal for pastries, large roasts, juicy dishes, and for collecting dripping fats while grilling.

WIRE RACK

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

SIDE SHELF

- 12345 select from 5 different height positions. For removable side shelf, adjust from 4 different height positions for baking.
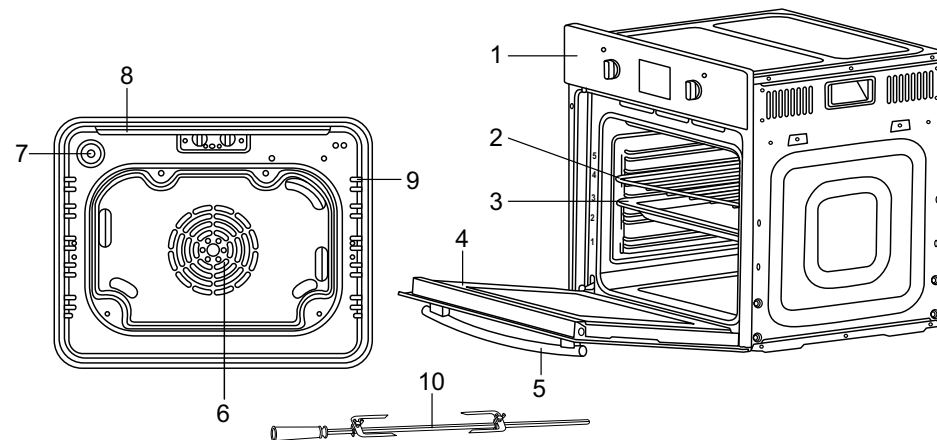
ROTISSERIE

- Ideal for grilling whole chickens and large pieces of food that need to be continuously turned over.
- Insert food on the rotating shaft while attaching food with 2 forks of the rotisserie.
- Then insert one end of the rotisserie without handle sleeve into the sleeve of the rotating motor at the back of the oven.
- Place the other end of the rotisserie into the groove of the rotating bracket.
- Finally, adjust the cooking setting of the oven, start the oven cooking.
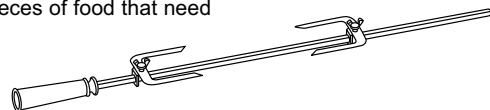
CLEANING THE ACCESSORIES

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

1. Control Panel	6. Fan Motor (behind steel plate)
2. Wire rack	7. Lamp
3. Tray	8. Grill heating element
4. Door	9. Side shelf
5. Handle	10. Rotisserie set

SPECIFICATIONS

Model	MBO-7680D
Rated Voltage / Frequency	220-240V~ 50Hz
Rated Wattage	2300W
Capacity	70L

Note: Depending on the specific model number, individual details may differ.

Power Lamp   Heating Lamp

Function Selector   Timer   Temperature Selector
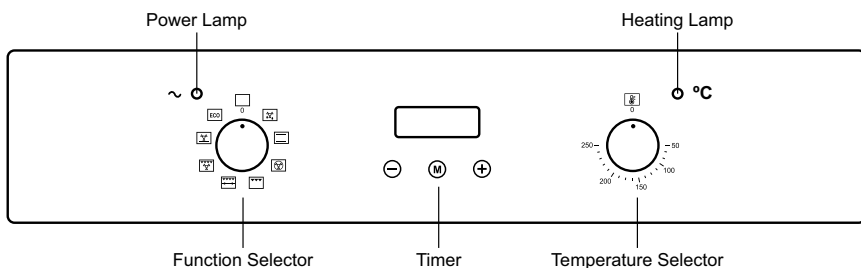
FUNCTION SELECTOR

Use the function selector to set desired heating.

- This appliance features 8 grill functions.

( ) DEFROST

- 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.

( ) CONVENTIONAL OVEN (top and lower element)

- This cooking method provides traditional cooking, with heat from the top and lower elements. This function is suitable for roasting and baking on one shelf only.

( ) FAN OVEN

- This cooking method uses the circular element while 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 cooking method 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 / ROTISSERIE

- This cooking method 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 or grill with rotisserie set etc.

( ) FAN AND GRILL

- This cooking method 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 BOTTOM ELEMENT

- This cooking method utilises the bottom element in conjunction with the fan, which helps to circulate the heat. This mode is ideal for foods requiring bottom and quick heating,such as pizza,etc.

(ECO) ENERGY SAVING GRILLING MODE

- This cooking method works with the top outer ring and the bottom heating element, which is suitable for slow heating food. The temperature of the oven heating process rises slowly, so that the heat penetrates into the food sufficiently, reducing the excess heat consumption.

DIGITAL TIMER CONTROL

1. CONTROL PANEL
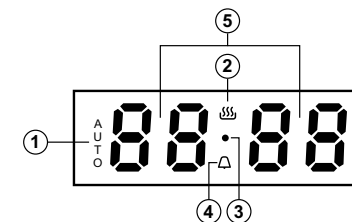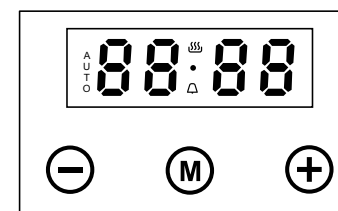
1.1 Function icon instruction

Icons	Function
⊖	Minus button
⊕	Plus button / audible signal selecting key
M	Program button

1.2 Display screen icon instruction

Icons	Function
1	"AUTO" function symbol
2	Oven in use symbol
3	Decimal point symbol
4	Clock symbol
5	Display the time, can display system time, clock and cooking time

2. TIMER WORKING STATUS

Switching the timer status: Standby→Select function→Working status.

Stand-by status:

- After connected to the power supply, the display screen displays the system time, the decimal point symbol flashes. This is the status before entering cooking function.
- If standby mode exceeds 10 seconds without any operation, the display brightness will dim.
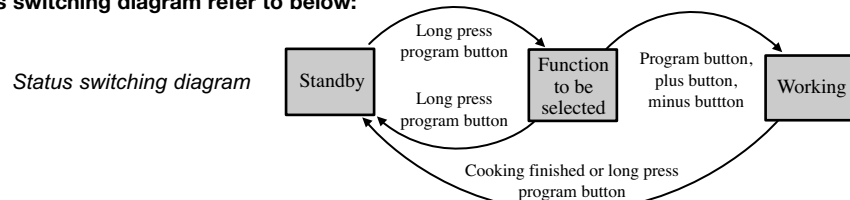- Press any key to recover to the original brightness.

Select Function status:

- Long press program button under standby status for display screen to show system time.
- This is the status when oven in use symbol and decimal point symbol are illuminated.
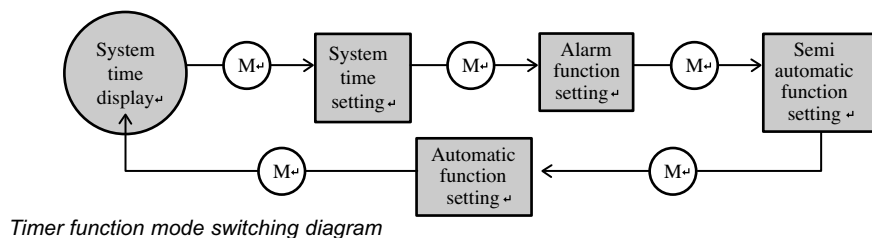
Working status:

● After completing any one of the system time, clock, cooking time or cooking end time, the display screen will show and illuminate system time.

Status switching diagram refer to below:

Status switching diagram

Long press program button

Standby

Long press program button

Function to be selected

Program button, plus button, minus buttton

Working

Cooking finished or long press program button

3. TIMER FUNCTION MODE SWITCHING

● Long press program button ((M)) for 3s enter to system time setting status.

● If no operation is detected after 5s, system time, oven in use symbol ( ) and decimal point symbol (●) will illuminate. Press the program button ((M)) for circularly switch to the oven timer function.

● The operation flow and corresponding functional sequence are as follows:

System time display ↵ — M↵ → System time setting ↵ — M↵ → Alarm function setting ↵ — M↵ → Semi automatic function setting ↵

M↵ ← Automatic function setting ↵ ← M↵

Timer function mode switching diagram

4. OPERATION INSTRUCTIONS

4.1 Power on

● For the first time, the buzzer will sound once to denote that the timer is entering into standby mode. The clock shows the time of the system and starts the timing. Power-on displays as "0·00", the display screen displays the system time, the decimal point symbol (●) is flashing,1 second 1 time (see Pic 1 below). Push ((+)) to select from 3 notification tones. Default is the second ring tone. Press ((+)) again to adjust notification tone.
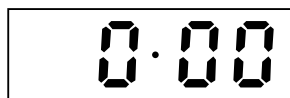
(Pic 1)

*Power-on default clock diagram (standby state)*

4.2 Start up and time setting

● When the display is flashing, press ((M)) for 3 seconds to start up the oven. The oven in use symbol ( ) will illuminate and decimal point symbol (●) flickers. When decimal point symbol (●) flickers, press ((+)) or ((−)) to set the system time. Release button and wait for 5 seconds for decimal point symbol (●) to stop flickering and confirm setting (see Pic 4). To reset time setting, push ((M)) once (see Pic 3). The decimal point symbol (●) will flicker to indicate timer reset.

● Press button ((M)) again for 3 seconds, oven is turned off and returns to standby status. The display in (Pic 2) will flicker.
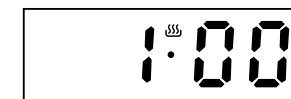
(Pic 2)

Clock setting state diagram (second icon flickering)
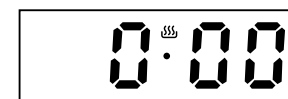
(Pic 3)

Feature to be selected state diagram (second icon always on)

(Pic 4)

System time well set diagram

NOTE 1: System time setting range is 0:00 – 23:59.

NOTE 2: Short press to set the time for each timer function of the timer or long press ((+)) and ((−)) to increase or decrease by 1 minute or reduce 1 minute.

4.3 Alarm clock setting function

● In standby mode when the display shows the system time, the oven in use symbol ( ) and decimal point symbol (●) will be on. Press ((M)) twice, then the clock icon ( ) flickers, and the screen display changes to the alarm clock time (First set default display "0·00"), alarm clock time and decimal point symbol (●) always display (see Pic 5). When the alarm clock icon ( ) flickers, Press ((+)) or ((−)) to set the clock. Alarm clock will be as (Pic 6) (Set 10 minutes).

(Pic 5)

Alarm clock setting initial state (alarm clock icon flickering)

(Pic 6)

Alarm clock set (alarm clock icon flickering)

● After choosing the time , lift the finger off the buttons and wait for 5 seconds, then the alarm clock icon ( ) stops twinkling and changes to always bright, display screen shows system time, oven in use symbol ( ),decimal point symbol (●) and system time keep bright. It means time is well set. (See Pic 7)

(Pic 7)

Alarm clock working status diagram (alarm clock icon always bright)

- Whenever user wants to adjust the clock, in the working status, push ((M)) two times, when user sees the alarm clock icon (🔔) twinkles, it will shows the set clock or the time left, and user can adjust the clock again. After setting is done, the display will change back to system time.

- For example, set the clock 10 minutes. After10 minutes, display screen shows system time, oven in use symbol (〰), decimal point symbol (●) and system time keep bright, the alarm clock icon (🔔) twinkles, buzzer will prompt the user for 5 minutes, reminding the user that the alarm clock time is over. (Like Pic 8) Pressing any key can stop the buzzer and extinguish alarm icon (🔔). (Like Pic 9)

(Pic 8)

Alarm clock time over diagram
(alarm clock icon flickering)
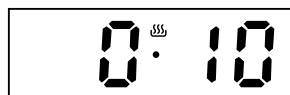
(Pic 9)

Cancel alarm clock icon display diagram
(After alarm clock over)

**NOTE:** Alarm clock time setting range is 0:00 – 23:59.

4.4 Cooking time setting function

- In standby mode, press button ((M)) 3 times, the "AUTO" and oven in use icons (〰) will flicker. The screen shows the cooking time (First set default display "0·00") cooking time and decimal point symbol (●) will be on (see Pic 10). When "AUTO" and oven in use symbol icons (〰) flicker, set cooking time by pressing (➕) or (➖). See Pic 11 for set cooking time diagram (Set 30 minutes).

(Pic 10)

Cooking time setting initial state
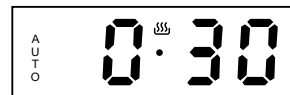
(Pic 11)

Cooking time well set state

- After selecting the time, release the buttons and wait for 5 seconds. The "AUTO" and oven in use symbol icons (〰) will stop flickering and be always on indicating time has been set. To adjust the timer, in standby mode, push ((M)) thrice. When "AUTO" and oven in use symbol icons (〰) flicker, it will show the set timer or the time left, and the timer can be adjusted again. After setting is done, the display will change back to system time, decimal point symbol (●) and system time will be always on (see Pic 12).

(Pic 12)

Cooking time working status
(All the icons always bright)

- For example, set the timer 30 minutes. After 30 minutes, display screen shows system time, oven in use symbol icon (〰) disappears, system time will be always on, decimal point symbol (●) and "Auto" function symbol flickers, buzzer will prompt the user for 5 minutes, reminding the user that cooking time is over (see Pic 13). Pressing any key to stop the buzzer and deactivate "Auto" function symbol (see Pic 14).
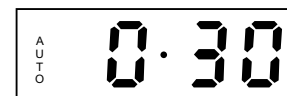
(Pic 13)

Cooking time over diagram
(All the icons flickering)
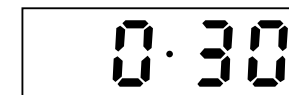
(Pic 14)

Cancel "Auto" function symbol display
diagram (After cooking time over)

NOTE 1: Cooking time setting range is 0:00-10:00.

NOTE 2: If cooking time is not set after power on, the appliance will automatically shut down after 10 hours on standby, without buzzer reminding any functions.

4.5 Cooking end time setting function

- In standby mode, press button ((M)) 4 times, the "AUTO" and oven in use symbol icons (〰) will flicker, display screen shows cooking end time (the first setting shows the current system time by default), cooking end time and decimal point symbol (●) will be always on (see Pic 15). For example, when display time is 0:00 the "AUTO" and oven in use symbol icons (〰) flicker, cooking end time can be set by pressing (➕) or (➖). See Pic 16 for set time (assuming cooking end time is 0:30).
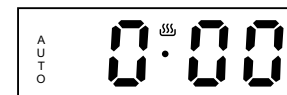
(Pic 15)

Cooking end time setting initial state

(Pic 16)

Cooking end time well set state

- After choosing the time, release buttons and wait for 5 seconds, the "AUTO" and oven in use symbol icons (〰) will stop flickering and change always on. Display screen will show system time, decimal point symbol (●) and system time will be always on denoting time has been set (see Pic 17).

- To adjust the timer in standby mode, push ((M)) 4 times. When the "AUTO" symbol icon flickers, it will show the set cooking end time, which can be adjusted again. After setting is done, The display will change back to system time.
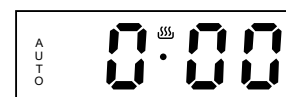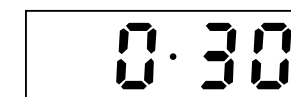
(Pic 17)

Cooking end time working
status (All the icons always on)
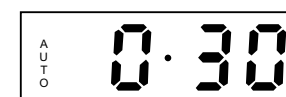
(Pic 18)

Cooking finished diagram
(All the icons flickering)

(Pic 19)

Cancel "Auto" function symbol
display diagram
(After cooking finished)

- For example, the system time is 0:00 (pic 19). Set cooking end time 0:30 (pic 20). When the time reaches 0:30, display screen shows system time, oven in use symbol ( ) disappears. System time will always be on, decimal point symbol (●) and "Auto" function symbol flicker, buzzer will prompt the user for 5 minutes, reminding the user that the cooking is finished (see Pic 18). Press any key to deactivate the buzzer and extinguish "Auto" function symbol (see Pic 19).

NOTE: Cooking end time is beyond current system time plus cooking time, and within 23:59.
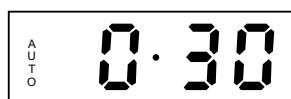
4.6 Cooking reservation function

In standy mode, cooking time can be reserved and set when to have the dish ready.

- First, press button (M) 3 times, the "AUTO" and oven in use symbol icons ( ) will flicker. The screen shows the cooking time (First set default display "0·00"). When the icon "AUTO" and oven in use symbol ( ) flickers, cooking time can be set by pressing (+) or (−).

(Pic 20)
*Cooking time well set diagram*

(Pic 21)
Reservation function setting initial state

- Second, press (M) again. When the "AUTO" symbol flickers, reserved time can be set by pressing (+) or (−). After selecting time, release the button and wait for 5 seconds. The "AUTO" icon will stop flickering, denoting reserved time has been set. To adjust the reserved time, press (M) 3 times to adjust the cooking period, or press (M) 4 times to adjust the end time. After setting is done, the display will change back to system time.

- For example, the system time is 0:00. First, set cooking time 30 mins (see Pic 21).

- Second, set cooking end time 1:00 (see Pic 22). Oven will be in standby mode. When the time reaches 0:30, the oven will automatically begin cooking for 30 mins and will stop at the set time 1:00.

- Display screen will show system time, oven in use symbol ( ) disappears, system time will be always on, decimal point symbol (●) and "Auto" function symbol will flicker, buzzer will prompt the user for 5 minutes, reminding the user that the cooking is finished (see Pic 25). Press any key to stop the buzzer and deactivate "Auto" function symbol (see Pic 26).
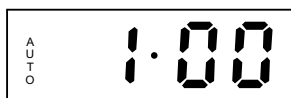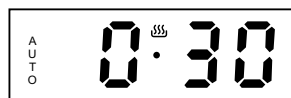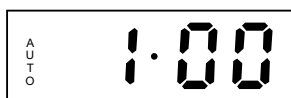
(Pic 22)
Reservation function set state
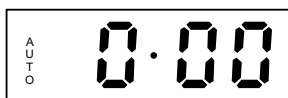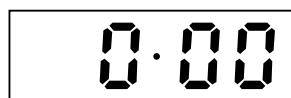
(Pic 23)
Reservation function start state

(Pic 24)
Cooking function start diagram

(Pic 25)
Cooking function end diagram

(Pic 26)
Cancel "Auto" function symbol display diagram
(After cooking finished)

**NOTE:** Cooking time setting range is within 10 hours.

4.7 Selecting the audible notification

The audible notification has 3 tones. To adjust the signal you should proceed as follows:

- Under standby mode, when display screen shows system time, decimal point symbol (●) will flicker, audible notification can be adjusted by pressing the plus button to select from the 3 notification tones. Press once to confirm selection. Default notification tone is the second tone.

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 – 250ºC.

- Turn the control knob clockwise.
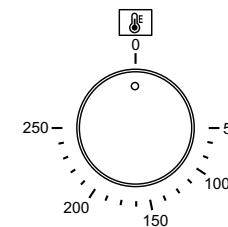
BEFORE FIRST USE

HEATING UP THE OVEN

- To remove new appliance odors, 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.
- Use the function selector to set Top/bottom heating.
- Set the temperature selector to 240°C. After an hour, switch off the oven by turning the function selector to the off position.

ENERGY SAVING TIPS

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

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- 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.
- Cook more than one dish one after another as the oven is already be hot.
- Save energy by switching off the oven a few minutes before the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

General information on baking, roasting and grilling

WARNING: Risk of scalding by hot steam! Exercise caution when opening the oven door as hot steam may escape.

BAKING TIPS

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

ROASTING TIPS

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

GRILLING TIPS

- 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.

PROBLEM	POSSIBLE CAUSES	SOLUTION
Oven not working	Interrupt electrical current	Check kitchen light or other appliances are working
	Breaker malfunction	Check if your breaker is working
	Forgot to push the timer function	Reset the timer function
Lamp not working	Defective lamp	Replace lamp
	No power supply	Check power supply
Oven stops suddenly during operation	Power outage/interruption	Check kitchen light or other appliances are working
	Normal close thermostat protective	Check if the cooling fan is working. If yes, closed thermostat needs replacement
Oven not heating	Temperature controller not set	Set the temperature
	Timer not set (for selected models only)	Set up the timer
	No power supply	Check the power supply
	Damaged heating element	Replace heating element
Water leaks from the glass door during operation	Blown door seal	Replace door seal
	Damaged hinge	Replace hinge
Oven not functioning but the motor is cool and still operating	Oven used for long time so cooling needs longer time	Put your hand to the air vents. If hot air is present, it is normal
	Malfuctioning normal open thermostat	If the air temperature from the outlet is room temperature, replace normal open thermostat

If the problem has not been solved:

- Separate appliance from the power supply (deactivate or unscrew fuse
- Contact the after-sales service agent.
- Do not attempt to repair the appliance yourself. There are no user-servicable parts inside the appliance.

BAKING TIPS

- 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.

- Use less liquids next time if the cake collapses or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.

- 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.

- 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.

- 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.

- The bread or cake (e.g., cheesecake) looks good, but is soggy on the inside (sticky, streaked with water). Use slightly less liquids 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.

- 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.

- The bottom of a fruit cake is too light. Place the cake one level lower the next time.

- The fruit juice overflows. Next time, use the deeper universal pan, if you have one.

- 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.

- 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.

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

GRILLING TIPS

- When grilling, preheat the oven for approx. 4 minutes, before placing the food into the cooking compartment. Always grill with the oven door closed.

- Wherever possible, ensure the pieces of food for grilling are 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.

- 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.

- Check the shelf height and temperature if the roast is too dark or the crackling is partly burnt.

- 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 because most 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.

- 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.

- Wash the oven chamber 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.

- Wash the oven cavity with warm soapy water and sponge or soft cloth. Do not use abrasive cleaners.

- Stains on the bottom of the oven are usually from food splashes or spilt food during the cooking process. These could be food cooked at an excessively high temperature or being placed in cookware that is too small.

- Select the proper cooking temperature and function for the food to be cooked. Ensure that the food is placed in a proper sized dish and 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. Do not use abrasive cleaners.

- When using an oven cleaner, check with the manufacturer of the cleaner whether that it is suitable for use on your appliance.

- There manufacturer will not be liable for any damage caused to the appliance by a cleaning product.

- Do not use abrasive cleaning cleaners to clean the glass front panel.

TO CLEAN THE SIDE WALLS AND OVEN DOOR

- Detach the left and right side-shelves by pushing the bottom of shelves and pull to the sides at the same time, push up the side shelves and rotate up to level, and pull out the rack.

- After cleaning left and right sides, install by following the opposite steps as above.

DETACHING AND ATTACHING THE OVEN DOOR

The oven door and door panels can be detached for cleaning purposes.

- Fully open the door.

- Fold up the right and left side of locking rod. (picture A)

- Close the door, hold on both left and right sides of the door. Close the door again, move it upwards and downwards and detach.
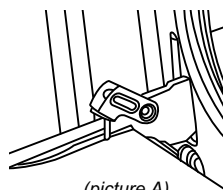
INSTALLING THE OVEN DOOR

Follow the opposite order of door disassembly

- ensure both hinge plugs are inserted into the slots directly.

- Both sides of hinge rivet must interlock.

- When opening the door, spread down the locking rod (picture B)
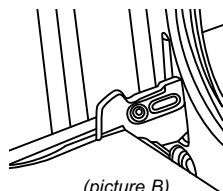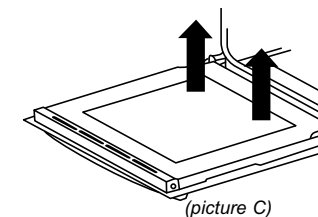
(picture A)

(picture B)

⚠️ **If the door accidentally drops or the hinges locks suddenly, do not push you hand into the hinges. Please call your after sales service agent.**

REMOVE AND INSTALLING DOOR PANEL

Removal

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

- Using one hand to push the outer glass, the other hand to pull the inner glass, hold the glass then pull to detach the glass.

WARNING

- Scratches on the glass may lead to cracks.

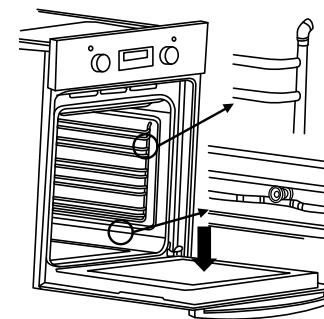- Do not use sharp objects or abrasive cleansers to clean the glass.

Installation

- Insert the inner glass into the glass pressure groove.

- Align both right and left sides to the card slot and push the glass to its original place.

- Put on the oven door.

(picture C)

REMOVE AND INSTALL SIDE SHELVES

Remove the side shelves to clean the sides of the oven

- Push the shelf downwards and pull it out (picture D).

- Lift up the side shelf to level and pull it out.

- Do not use the oven if the oven door is not correctly assembled.

REPLACING THE OVEN LAMP

If the bulb in the oven light fails, it must be replaced.

- 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.

(picture D)

REGULAR INSPECTIONS

It is recommended to:

- Carry out periodic inspections of the control elements and cooking units of the cooker.

- Contact your service agent for a technical inspection after the expiry of your warranty at least once every two years.

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

The test dishes shown here will help you with heating type and temperature best suited 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. Wear oven mitts when removing the accessory or ovenware from the appliance.

BAKING AND GRILLING TABLE

FOODS	ACCESSORY	HEATING FUNCTION	RACK PLACE	TEMPERATURE (°C)	HEATING TIME (MINUTES)
Cake	Round model	⬓	2nd layer	140-160	30-45
Bread	Bake Pan	⬓	2nd layer	180-200	10-20
Bread	Bake Pan	⬓	3rd layer	170-190	10-20
Bread	Bake Pan	⊛	3rd + 1st layer	160-180	10-20
Thin Pizza (cold)	Bake Pan	⬓	2nd layer	190-210	15-25
Deep Pizza (cold)	Bake Pan	⬓	2nd layer	180-200	20-30
Deep Pizza (cold)	Bake Pan + Rack	⊛	3rd +1st layer	170-190	25-35
Bread Piece (9 piece)	Rack	⬓	3rd layer	160-170	10-15
Bread Piece (9 piece)	Rack	⊛	3rd + 1st layer	160-180	15-25
Sausage	Rack	⟁	3rd layer	160-180	10-15
Ribs	Rack	⟁	3rd layer	200-220	20-35
Pork	Bake Pan	⬓	2nd layer	190-210	70-85
Pork	Bake Pan	⟁	1st layer	180-200	55-70
Beef Steak (3cm thickness)	Bake Pan	⬓	2nd layer	190-210	20-35
Small Whole Chicken (1.2Kg)	Rack	⟁	2nd layer	200-220	50-60
Whole Chicken (1.6Kg)	Rack	⟁	2nd layer	190-210	50-60
Small Chicken Pieces (150g)	Rack	⟁	3rd layer	200-220	30-40
Whole Goose (3.5Kg)	Rack	⟁	2nd layer	170-190	60-70
Big Piece of Mutton with Bone(1.2Kg)	Bake pan	⟁	2nd layer	170-190	60-70
Whole Fish (1.0Kg)	Rack	⟁	2nd layer	200-220	30-40
Whole Fish (1.5Kg)	Rack	⟁	2nd layer	180-200	40-50

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.