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New World

Many thanks for buying this New World appliance.

We hope that it will make a stylish and useful addition to your kitchen.

Should you need it . . .

Along with this handbook there is also leaflets for applying for our warranty, you can apply by sending in the cards, calling the number supplied, or registering on line

at
www.newworldappliances.co.uk

Then follow the links to the warranty section.

If you need to contact our Customer Care Centre at any time, please use the number on the back of this handbook and quote the model name and number as given on the data badge. There is space to record this information on the back of this handbook.

Please check that your appliance has not been damaged during transit.
If the appliance is damaged in any way, please contact your retailer - DO NOT attempt to install or use the appliance.

If further assistance is required, please contact the Customer Care Centre, using the number on the cover of this handbook.

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Safety precautions

- **WARNING:** This appliance should be installed by a qualified engineer.
- Any repairs by unqualified persons may result in electric shock or short circuit. In order to avoid possible injuries to your body or to the appliance, do not attempt any repairs by yourself. Such work should be carried out by qualified service personnel. This also might invalidate any warranty you may have taken out.
- **WARNING:** Never let small children play near the appliance. They must be supervised at all times - especially while the appliance is in use.
- **Danger of burns!** Oven and cooking accessories may become very hot during operation. To avoid burns, please use appropriate utensils for removing foods, and oven gloves / pot handlers to protect you hands.
- **WARNING:** Keep all leads clear of the appliance. If leads become trapped between appliances, or in the door of the appliance - this can cause an electrical hazard.
- **NEVER** use a steam cleaner on this appliance.

- Oven door may become very hot during operation. Therefore, some models are equipped with the third glass to reduce the surface heat of the glass, as an extra protection against burns.

Intended use

This appliance is intended for use in your household. Never use the appliance for any other purpose!
These instructions describe in detail all the particulars and possibilities of its use.

Indicator neon

Red Light

The red light comes on when the oven heaters are operating and goes off when the preset temperature is reached.

Cooling fan

This appliance is fitted with a cooling fan to keep the control panel, control knobs and outer of the appliance cool.

The cooling fan operates when the appliance is switched on, and will continue to run for some time after use.

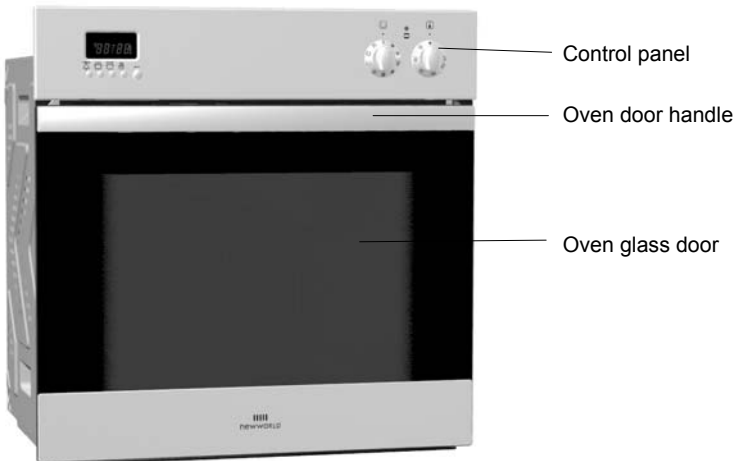


The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Description of the appliance

The illustration below shows the general features of the appliance.

(Your model may have additional features not shown)





1 Program timer

2 Oven function knob (which also acts as ON/OFF)

3 Oven neon (on during heating, off when the set temperature is reached).

4 Oven temperature regulation

Before first use

Oven

Before using the appliance for the first time:

- Remove all oven accessories and clean them thoroughly in warm, soapy water using a dish cleaning cloth.
- Heat the empty appliance. This will help to burn off any oils or residue left over from manufacture. There may be a smell which accompanies this - please do not be alarmed. Make sure that the room is well ventilated.

In performing these tasks, you will ensure that foods are not tainted.

also reduce cooking times for certain items.

Tips for the use of oven

- If possible use dark, silicone coated or enamel baking pans, because of their excellent thermal conductivity.
- Preheating of oven is necessary only if recommended by the recipe or if written in the chart below.
- Batch baking saves energy, whenever practical it is an idea to cook as many items as possible together (i.e. pizzas, pies etc).
- You can always leave the oven on and cook foods consecutively, while the oven is still warm from the first use, this will

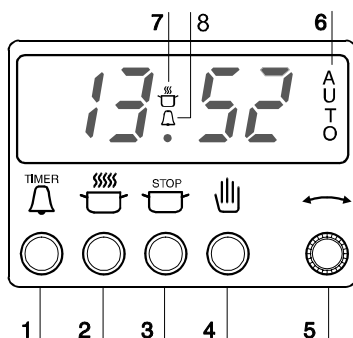
Automatic Programmer

The automatic programmer provides 3 functions;

Semi automatic - when the oven is on, but switches off at a pre-set time automatically.

Fully automatic - when the oven switches on and off automatically at a pre-set time.

Minute minder - an alarm which sounds to remind you check foods which are cooking. This is NOT an automatic function, it is a reminder only.



1. Minute minder button
2. Cook time button
3. End time button
4. Manual button
5. Adjustment dial
6. - Symbol remains lit until the end of the automatic cooking period
- Symbols flashes to show the automatic cooking is complete and the oven should be reset to manual mode
7. Symbol is lit during the oven operation
8. Minute minder

Single-handed timer control

Program timer clock may be controlled single handed. By pressing any of the buttons 1 through 4 (and releasing it) and by turning the jog dial 5 you may select

the desired setting within **4 seconds**. In **case no setting is selected during these 4 seconds, particular function will not be activated** (the display returns back to the current daily time).

Setting the current time

After connecting the appliance to the mains the display indicates flashing **AUTO** and **0 00** intermittently. Current time is obtained by pressing buttons 1 and 2 simultaneously (0.00 is lit, AUTO remains flashing). Set the correct time by turning adjustment dial 5 (now AUTO also disappears). The clock starts running 5 seconds after the last setting.

Setting the oven to manual mode.

To be able to use the oven in conventional mode, the symbol **AUTO** **must not flash**, so always check the program timer: in case the AUTO symbol flashes, press button 4. **When the symbol AUTO disappears, the oven is set to the conventional (manual) mode of operation!**

IMPORTANT!

- You can check and adjust your automatic settings by pressing the relevant button i.e. press the cook time button (2) to adjust how long you need something to cook for, or check that you have selected the correct time.
- Adjustment dial **5 may be turned either direction**.
- In case you wish to interrupt programmed oven operation, you must first reset the settings back to 0.00 and press button 4, to make the symbol AUTO disappear.
- In the event of a power cut, you should reset the time of day otherwise you will not be able to use all of the functions available.

Semi-automatic operation

When using this mode you are setting the cook time only. The oven will already be in use, but will switch off at the end of the cooking time that you have set. The maximum length of time that you can set is: 23 hours and 59 minutes.

Procedure:

For example, you wish to set a cook time of 1 hour and 20 minutes.

1. Press button 2 - Cook time - and the display will show 0.00 and the cook pot symbol (shown as 7 on the diagram). Turn the adjustment dial (shown as 5 on the diagram) until the display shows 1.20. Once you start to turn the adjustment dial, the AUTO symbol will illuminate. Once this has been set, the time of day will show after a few seconds. AUTO and the cook pot will remain illuminated to remind you that the oven is in an automatic mode.
2. Turn the oven on (if it isn't already) using the function control knob and temperature selector to chose function and temperature.
3. The oven will begin to operate. The AUTO and cook pot symbols will remain lit.
NOTE: If using this function for the first time, we would recommend that you supervise cooking. This should help you to familiarise yourself with both your oven and the automatic cooking feature.
4. After the cook time has finished:
 - The oven will switch off. Cooking time has been completed.
 - An alarm is heard, to alert you to end of cook time - this can be switched off using any on the programmer buttons.
 - The cook pot symbols disappears.
 - The AUTO symbol flashes.
5. If the food is cooked completely, you should switch the oven control knobs the the off position, and then press

the manual button (shown as 4 on the diagram) to put the oven back into manual mode.

NOTE: Should you need to add extra time, simply follow instruction 1. Or switch the oven back on once it's in manual mode for a few minutes.

Automatic operation

In the automatic mode, you set both the cook time and an end time.

The maximum setting for the cook time is 23 hours and 59 minutes.

The maximum setting for the end time is the current time of day, plus 23 hours and 59 minutes.

NOTE: The oven will not operate in fully automatic unless it has been switched on.

Automatic cooking example.

The cook time is 1 hour and 20 minutes, and you want cooking to end at 13.52.

1. Make sure that the clock shows the correct time of day - if it doesn't you must adjust it following the instructions for setting the time of day.
2. Set the cook time by pressing the cook time button (shown as 2 on the diagram), the display will show 0.00 and the cook pot (shown as 7 on the diagram) will illuminate. Turn the adjustment dial (shown as 5 on the diagram) until 1.20 is showing on the display. Once set, the time of day will show after a few seconds and the AUTO symbol and the cook pot (shown as 7 on the diagram) will illuminate.
3. Set the end time by pressing the end time button (shown as 3 on the diagram). Use the adjustment dial (shown as 5 on the diagram) to set your desire end time.
NOTE: The display will shown the current time + the nearest end time available depending on your chosen cook time. The adjustment dial should be used to amend this time if required - in the case of this example 13.52.

Once this is completed, the display will show the current time of day after a few seconds. The cook pot symbol (shown as 7 on the diagram) will disappear. It will reappear once the oven begins to cook at the calculated start time.

NOTE: The start time is calculated by the programmer - you do not need to enter this.

4. Switch the oven on, using the function selector and the temperature select control knobs. The oven will not switch on until the start time.
5. At the start time, cooking will begin. The cook pot will appear to remind you that the oven is in automatic mode. For this example: the oven will remain on for 1 hour and 20 minutes.
6. At the end of cooking time, the oven will:
 - Switch off.
 - An alarm will sound to alert you that cooking time has finished, this alarm can be cancelled by pressing any of the programmer buttons.
 - The cook pot symbol will disappear.
 - The AUTO symbol remains lit.
7. Using the control knobs, turn the function selector and the temperature selection knobs to the off position and press the manual button (shown as 4 on the diagram) to re-set the oven to manual mode.

NOTE: should you need to add extra time, you can follow instruction 2 to add more time, or switch the oven on again in manual mode.

NOTE: If you are using this function for the first time, we recommend that you supervise the oven. This will help to familiarise you with the function.

To cancel the timer

You can cancel the automatic cooking functions at any time by pressing cook time button (shown as 2 on the diagram) and reducing the cooking time using the adjustment dial (shown as 5 on the diagram). This will set the programmer

back to zero. The AUTO symbol will flash and you can set the oven to manual mode using the Manual button (shown as 4 on the diagram). Programmed cooking is now cancelled.

Minute minder

You can also use the programmer as a minute minder. The minute minder does not switch off the oven it is only a reminder.

How to use the minute minder

Press the minute minder button (shown as 1 on the diagram) and the display will show 0.00 and the minute minder symbol (shown as 8 on the diagram). You can use the adjustment dial (shown as 5 on the diagram) to set the duration of the minute minder. Maximum setting is 23 hours and 59 minutes.

Once the count down has completed, an alarm will sound. NOTE: The oven will remain on and cooking.

Cancel the alarm tone by pressing any of the programmer buttons.

The minute minder will also stop automatically after 2 minutes.

To cancel the minute minder

You can cancel the minute minder at any time by pressing minute minder button (shown as 1 on the diagram) and reducing the cooking time using the adjustment dial (shown as 5 on the diagram). This will set the programmer back to zero. The AUTO symbol will flash and you can set the oven to manual mode using the Manual button (shown as 4 on the diagram). Programmed cooking is now cancelled.

Dimmed display illumination

Between 22.00 and 5.59 hours the display illumination is automatically dimmed if the program timer is not in operation during this period.

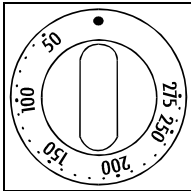
Oven

Important warnings!

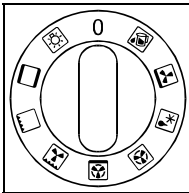
- Never put aluminum foil to the bottom of the oven, and do not place any crockery upon it. The oven enamel may be damaged by the excessive heat.
- Do not overfill dishes, as certain fruit acids can stain the enamel.

Operation

Oven is controlled by the function knob and the temperature selection knob.



Temperature selection knob



Function knob

Multifunction options

Oven may be used in the following modes.

Oven light only

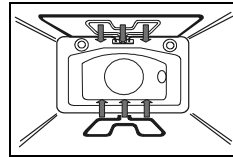


The oven light may be switched on - without the oven being in use. This may come in useful when cleaning the appliance, or if you are using the appliance after it has been switched off (i.e. warming plates before a meal).

Conventional oven



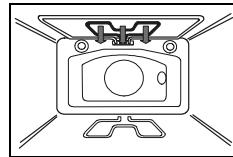
Heaters from the upper and the lower side uniformly heat the exposed food. Baking and roasting is possible only at single level.



Grill



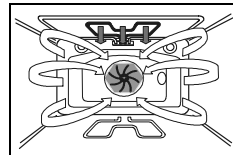
Heat comes directly from the infrared heater, located at the oven ceiling. It is especially suitable for preparing steaks, sausages, T-bones, pork chops, etc.



Grill with fan



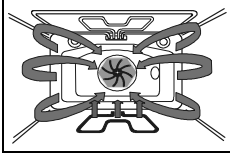
Infrared heater and ventilator operate simultaneously. This mode is appropriate for roasting and grill of larger chunks of meat or poultry at one level. It may also be used to obtain crisp skin on your roast.



Base heat with fan + rear element



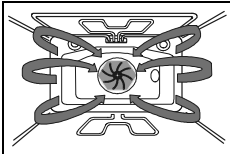
Base heat, fan and rear element are in operation. This mode is most appropriate for baking pizza. It may also be used for baking moist or heavy cake at two levels, fruit cake or cheese soufflé. More intensive than base heat with fan.



Fanned oven



The fan at the rear of the cavity circulates heated air around the food you are cooking. Using a fanned oven means that the temperature is generally consistent throughout the cavity giving even cooking results.

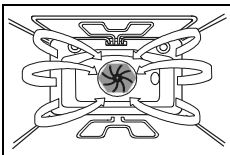


Defrosting



This mode uses no heat, but circulates air around the cavity, accelerating defrosting.

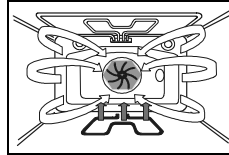
For reason of hygiene, please select foods carefully. Meats are not suitable for this kind of defrosting.



Base heat with fan



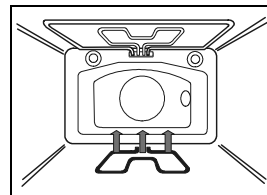
Both the lower heater and ventilator are in operation. The mode is useful for baking low pastry and preparation of preserved fruit and vegetables. Use the first guide level from the bottom, and not too high pans, to allow the air to circulate along the upper side of the food.



Applying lower heater/ Aqua Clean



Heat is applied only by the bottom side of the oven. Use this option for browning the bottom side of the food (baking heavy, moist pastry with fruit dressing). The temperature selection button in such cases may be selected as required. Lower heater may also be used for the cleaning of oven. You will find details in the section cleaning and maintenance. More information required.



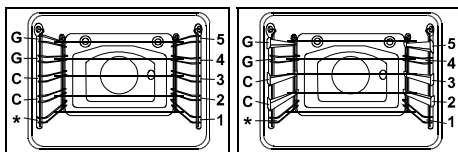
Oven guide levels

Baking pans and accessories (oven grid, grease receptacle, baking tray, etc.) may be inserted into the oven in 5 guiding levels.

Appropriate levels are indicated in the tables that follow.

Always count levels from the bottom upwards!

Guides may be of three types, depending on the model. In case of wire guides, the grid and the baking pans must always be inserted in the guide slides.



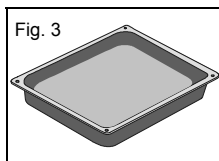
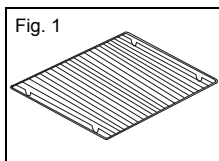
Oven accessories

(differ according to different models)

Oven grid shelf for placing pans and trays, or for food to be prepared using the grill see fig 1.

Dripping grease receptacle (deep tray) for moist cake, for roasting or for intercepting dripping oil/grease. See fig 3.

Note! Deep roasting pan used for intercepting the dripping juice and grease during roasting, may not be inserted into the first bottom level guide.



Warnings

- Every effort has been made to include a wide variety of foods within the cooking guide. However all baking, roasting and general cooking depends on personal taste, please feel free to adjust any temperatures and times to suit your purposes.

- This appliance is a high performance oven, as there may be differences between this appliance and your old one, we recommend that you follow the guide lines given in this handbook to familiarise yourself with the oven at first.

Using your fanned oven

- Fanned ovens usually cook differently to conventional ovens, when converting a conventional oven recipe; you may need to reduce the temperature by approximately 10oC or the cooking time by approximately 10 minutes.
- Multiple items can be cooked in the oven as the fan provides an even temperature throughout the cavity.
- Recipes which have similar cooking times and temperatures can be cooked together if required, there should be no flavour transfers between dishes.
- We would recommend that you try to keep items such as cookies, small cakes and muffins the same size and depth to produce a uniform finish. Unevenly sized items may cook at different rates.
- As with any oven, personal taste is important to good cooking. Always make sure that foods are heated thoroughly before serving and be aware that cooking times may vary.
- NOTE: During cooking condensation may form on the appliance door, this is perfectly normal and is due to the meeting of cold air and warm air.

Baking tips

Checking cakes are cooked.

Use a skewer and pierce the thickest part of the cake, if the skewer comes back out clean, the cake is cooked.

The pastry has fallen.

Double check the recipe, you may have added too much liquid. Always make sure that you follow the mixing instructions, especially if using powered mixers.

Pastry is undercooked.

Use a dark coloured baking tray / tin next time.

Use the base heat function towards the end of cooking time to crisp off the base.



Cheese cake is undercooked

Next time reduce the baking temperature and extend the baking time.

Cooking guide - notes.

- The table gives a temperature range, always start off with the lower temperature, you can always adjust the temperature if required.
- Cooking times are approximate. They may vary depending on a variety of factors. You may need to extend or reduce the time to suit your tastes.
- The asterisk (*) indicates that you need to pre-heat the oven for best results.

Pastry Baking Table

Type of pastry	Shelf position (Counted up from the bottom)	Temp. (°C) 	Shelf position (Counted up from the bottom)	Temp. (°C) 	Baking time (in min.)
Sweet pastry					
Raisin cake	2	160-170	2	150-160	55-70
Cheese cake (tart form)	2	170-180	3	150-160	60-80
Fruit cake	2	180-190	3	160-170	50-70
Fruit cake with icing	2	170-180	3	160-170	60-70
Sponge cake*	2	170-180	2	150-160	30-40
Fruit cake, mix dough	3	170-180	3	150-160	50-70
Cherry cake	3	180-200	3	150-160	30-50
Fruit flan	3	160-170	3	150-160	25-35
Plait bun	2	180-200	3	160-170	35-50
Christmas cake	2	170-180	3	150-160	45-70
Apple pie	2	180-200	3	170-180	40-60
Puff pastry	2	170-180	3	150-160	40-60
Salted pastry					
Bacon roll	2	180-190	3	170-180	45-60
Pizza*	2	210-230	3	190-210	30-45
Bread	2	190-210	3	170-180	50-60
Rolls*	2	200-220	3	180-190	30-40
Cookies					
Biscuits	3	170-180	3	150-160	20-30
Danish pastry	3	180-200	3	170-180	20-35
Flaky pastry	3	190-200	3	170-180	20-30
Cream puff	3	180-200	3	180-190	25-45
Deep frozen pastry					
Apple pie, cheese pie	2	180-200	3	170-180	50-70
Cheese cake	2	180-190	3	160-170	65-85
Pizza	2	200-220	3	170-180	20-30
Chips for oven*	2	200-220	3	170-180	20-35

Roasting



Roasting tins and trays

- Always use a high quality tin or tray, this will help to prevent warping which can lead to poor results when roasting meats.
 - Stainless steel utensils reflect heat back into the cavity and this can lead to slow cook times.
 - When roasting, you may cover the tin/tray and meat with foil to preserve juices and produce a tender roast. You may need lengthen the cooking time however to allow for this.
 - You do not have to cover roasting meats. Open roasting is quicker to cook and ideal for smaller portions of meat (i.e. individual portions of chicken etc). Open roasting also produces a crispy outer.
 - Large portions of meat may be placed directly onto the grid, with the deep tray underneath to catch juices. Place the grid on top of the deep tray, and then slide both into the guide inside the oven cavity.
- Always follow any instructions which have come with you roasting meat, or if you are in doubt, a local butcher can offer tips for roasting specific meats.
 - If you are leaving your roast to rest following cooking, remove it from the oven. place it onto a carving tray and loosely cover with foil.

Tips for roasting;

- Information on the roasting table is a guide only. Cooking times depend on the size of the portion, the quality of the meat and personal tastes. You should always make sure that meat is thoroughly cooked.
- Large roasts, which may require an extended cooking time, may produce an excess of steam. This might cause condensation on the inside of the oven door - which is perfectly normal.
- If you need the meat juices for gravy or sauces, you may need to add water to the roasting tin to prevent juices from burning. You may need to repeat this depending on the cooking time.
- Always check roasts regularly to make sure that they are cooking properly and not burning.
- During the cooking time, you should turn the roast to give an even finish. If necessary, turn the meat over completely to cook the under side.

Roasting Table

Type of meat	Weight (in grams)	Shelf position (Counted up from the bottom)	Temp. (°C) 	Shelf position (Counted up from the bottom)	Temp. (°C) 	Roasting time (in min.)
Beef						
Beef loin	1000	2	200 -220	2	180-190	100-120
Beef loin	1500	2	200-220	2	170-180	120-150
Roast beef, rare	1000	2	220-230	2	180-200	30-40
Roast beef, well done	1000	2	220-230	2	180-200	40-50
Pork						
Pork roast with skin	1500	2	180-190	2	170-180	140-160
Flank	1500	2	190-200	2	170-180	120-150
Flank	2000	2	180-200	2	160-170	150-180
Pork loin	1500	2	200-220	2	160-170	120-140
Rolled joint	1500	2	200-220	2	160-170	120-140
Pork cutlet	1500	2	180-200	2	160-170	100-120
Lamb						
Lamb prime ribs	1500	2	190-200	2	170-180	100-120
Mutton blade bone	1500	2	190-200	2	170-180	120-130
Poultry						
Chicken, entire	1200	2	200-210	2	180-190	60-70
Duck	1700	2	180-200	2	160-170	120-150
Goose	4000	2	160-170	2	150-160	180-200
Turkey	5000	2	150-160	2	140-150	180-240
Fish						
Fish, entire	1000	2	200-210	2	170-180	50-60

Grilling guide

- **WARNING:** When in use the grill and surrounding area can become hot. Please take care when using the grill and keep small children away.
- Do not leave the grill unattended when in use and always supervise children if they are in the vicinity of the grill.
- When removing food from the grill use suitable utensils and oven gloves to protect yourself from burns.
- Foods such as sausages may spit while cooking - please take care while turning them.
- The grill is suitable for cooking a variety of foods, and can also be used to brown the tops of dishes and pies.

- Where given always follows the instructions on packaging and ensure foods are piping hot before serving.

Tips for grilling



- Always grill with the door CLOSED.
- For best results pre-heat the grill for between 3 and 5 minutes.
- Information given in the above table may vary depending on quantity of food, quality of food and weights. You should adjust cooking times and temperatures to suit your personal taste.
- To use the grill:
- Before using the grid, oil it to prevent foods sticking.
- Place the grid on top of the deep tray, and slide into the guides inside the cavity.

- Place the food evenly onto the grid and select the grill function and the temperature you wish to use.
- During grilling, food will require turning - please do when necessary as carefully as possible.
- Once grilling has finished, switch off the grill (using the temperature and function

selection knobs) and allow the grid and deep tray to cool before cleaning.

- You should clean the grid and deep tray regularly to prevent a build up of fats which can cause a fire hazard.

Grill table

Type of meat for grill	Weight (in grams)	Shelf position (Counted up from the bottom)	Temp. (°C) 	Temp. (°C) 	Grill time (in min.)
Meat and sausages					
2 beefsteaks, rare	400	5	230	-	14-16
2 beefsteaks, medium	400	5	230	-	16-20
2 beefsteaks, well done	400	5	230	-	20-23
2 pork fillets	350	5	230	-	19-23
2 pork chops	400	5	230	-	20-23
4 lamb cutlets	700	5	230	-	15-18
4 grill sausages	400	5	230	-	9-14
1 chicken, halved	1400	3	-	210-220	28-33 (1. side) 23-28 (2. side)
Fish					
Salmon fillets	400	4	230	-	19-22
Fish in aluminum foil	500	4	-	220	10-13
Toast					
4 slices of white bread	200	5	230	-	1,5-3
2 slices of whole meal	200	5	230	-	2-3
Toast sandwich	600	5	230	-	4-7
Meat/poultry					
Duck*	2000	1	-	150-170	80-100
Chicken*	1000	3	-	160-170	60-70
Pork roast	1500	3	-	140-160	90-120
Pork	1500	3	-	140-160	100-180
Roast beef/beef fillet	1500	3	-	170-180	40-80

Defrosting

Defrosting uses the fan only - there is no heat inside the cavity and no temperature to be set.

To use Defrost, set the function selector to the Defrost symbol.

NOTE: Should the function be selected accidentally, the neon will illuminate, but there will be no heat.

- You may defrost frozen cream cake or butter cream cake, other biscuits and pastry, bread and rolls, as well as deep frozen fruit.
- For reasons of hygiene do not defrost meat and poultry in the oven.
- If possible, stir the food or turn it over for better and more uniform defrosting.

Cleaning and maintenance

ALWAYS allow the appliance to cool before cleaning!
NEVER use a steam cleaner on this appliance.

Front side of the casing

To clean the outer of the appliance you should use warm, soapy water and a soft cloth.

STAINLESS STEEL MODELS ONLY - can be cleaned using a stainless steel cleaner.

Do not use harsh abrasives, wire wool or anything which may damage the finish of the appliance.

To restore a stainless steel finish use a small amount of baby oil on a soft cloth and wipe down the surface, taking care to avoid any glass parts.

Stainless steel front

(certain models only)

Clean the surface with mild detergent (soap) and soft sponge which does not scratch. Never use aggressive cleaners or solvents; otherwise you may damage the surface.

Enamel coated and plastic surfaces

To clean plastic parts and enamel parts you should use warm, soapy water and a soft cloth.

Aluminum coated surfaces


To clean the outer of the appliance you should use warm, soapy water and a soft cloth.

ALUMINIUM MODELS ONLY - can be cleaned using aluminum cleaner.

Do not use harsh abrasives, wire wool or anything which may damage the finish of the appliance.

Oven

The oven may be cleaned in a traditional mode (using oven cleaners and sprays). The following procedure is recommended for regular cleaning of the oven (after each use):

Turn the mode selection button to the position . Set the temperature control button of the cold oven to 50°C. Pour 0,4 l of water into the baking pan and insert it into the bottom grid lead. After thirty minutes the food residues upon the enamel coating are softened, and may be easily wiped off with a moist cloth. Otherwise respect the following cleaning tips:

- Cool the oven completely before cleaning.
- The oven and the accessories must be cleaned after each use, otherwise stains might get burned in.
- Oven walls, sprayed with oil from roasting, is best cleaned with warm water and detergent when the oven is still tepid.
- Hard and heavily stained oven should be cleaned with special oven cleaning agents. Rinse the cleaner thoroughly and remove any detergent remaining before the next use.
- Never use aggressive cleaners, like polishing agents, dish cleaning accessories, corrosion inhibitors, or any other devices that might cause scratches.
- Coated, stainless steel or zinc-coated surfaces or aluminum parts must not come into contact with oven sprays, since they might cause damage or discoloration. The same goes for thermostat probe (if the cooker is equipped with it) and exposed heaters on the oven ceiling.
- When purchasing cleaning agents remember the environment, and strictly follow the manufacturer's instructions.

Removing oven door with a single axe hinge

Open the door completely and turn the removable locks backwards (see fig). Then close the door slowly and let the locks fit to the notches. At an angle of about 15° lift the door slightly up and pull the door from the hinge supports (fig. 2). For reinserting the door repeat the procedure backwards. Insert the door at an angle of about 15° into the hinge supports by pushing them forward and downwards, so the hinges lock into their slots (fig. 3). Check if the hinges are locked into their respective slots.

Now open the door completely and turn the removable locks into their original position. Close the door slowly and check if they close properly (fig. 4). If you have trouble closing the door, check if the hinges are properly inserted into their slots.

Attention! Never let the hinge locks spring out, as the springs are strong and may cause injuries.



fig. 1

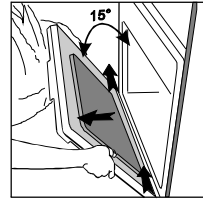


fig. 2

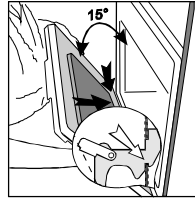


fig. 3

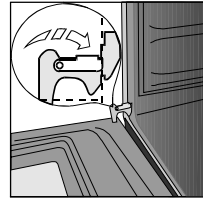


fig. 4

Accessories

All oven furniture can be cleaned using warm, soapy water and a soft cloth. Make sure that they are cool before you clean them, and dried before you use them again.

Special enamel

Oven, interior door lining, baking tray and grease interception pan are coated with special enamel, with smooth and resistant surface.

This special coating facilitates cleaning at room temperature.

Troubleshooting guide

Do not undertake major electrical repairs yourself - this is dangerous to you and may invalidate any warranty you have undertaken. Always contact a qualified engineer for assistance. Some minor repairs can be undertaken yourself and are detailed within this book to save you time. If in doubt, please contact our Customer Care Centre.

Important!

If the oven is not working due to improper installation, you may find your warranty is invalid.

Below are some minor problems you may encounter, and suggestions to remedy them:

Neon indicator is not lit;

- is the appliance on at the mains?
- has the temperature been set correctly?
- has a fuse blown?

If the fuse has blown:

- contact a qualified service engineer.

The oven lamp isn't working;

- replace the oven lamp bulb (see changing the bulb instructions)

The oven is not heating up;

- has the temperature been set correctly?
- has the appliance been switched on at the mains?

Replacement of parts

WARNING: Danger of electric shock!

Always make sure that the appliance is disconnected from the electricity supply before replacing the bulb.

Remember that the bulb is regarded as consumption material and is not covered by the warranty.

Other accessories

Spare parts (i.e. replacement grids, trays, control knobs etc) are available from the Customer Care Centre - please call the number given on the cover of this handbook and quote the model number as given on the data badge.

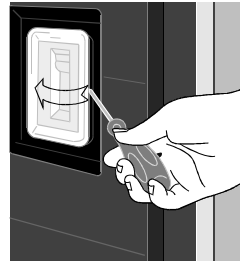
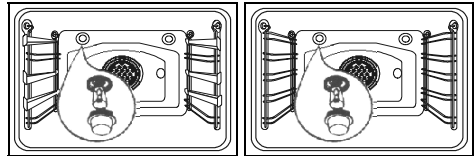
Hotplate control knobs are removed by pulling them outwards and replaced by pushing the new ones back in place.

Oven light bulb

The bulb for replacement should meet the following specifications:

E 14, 230 V, 25 W, 300°C.

Unscrew the glass cover by turning it in the clockwise direction and replace the bulb. Screw the glass cover back in place.



Instructions for installation and connection

Safety precautions for installation

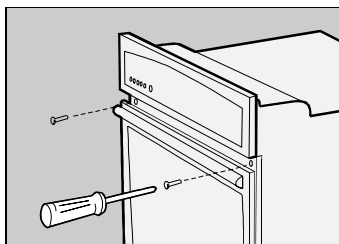
WARNING: This appliance must be earthed

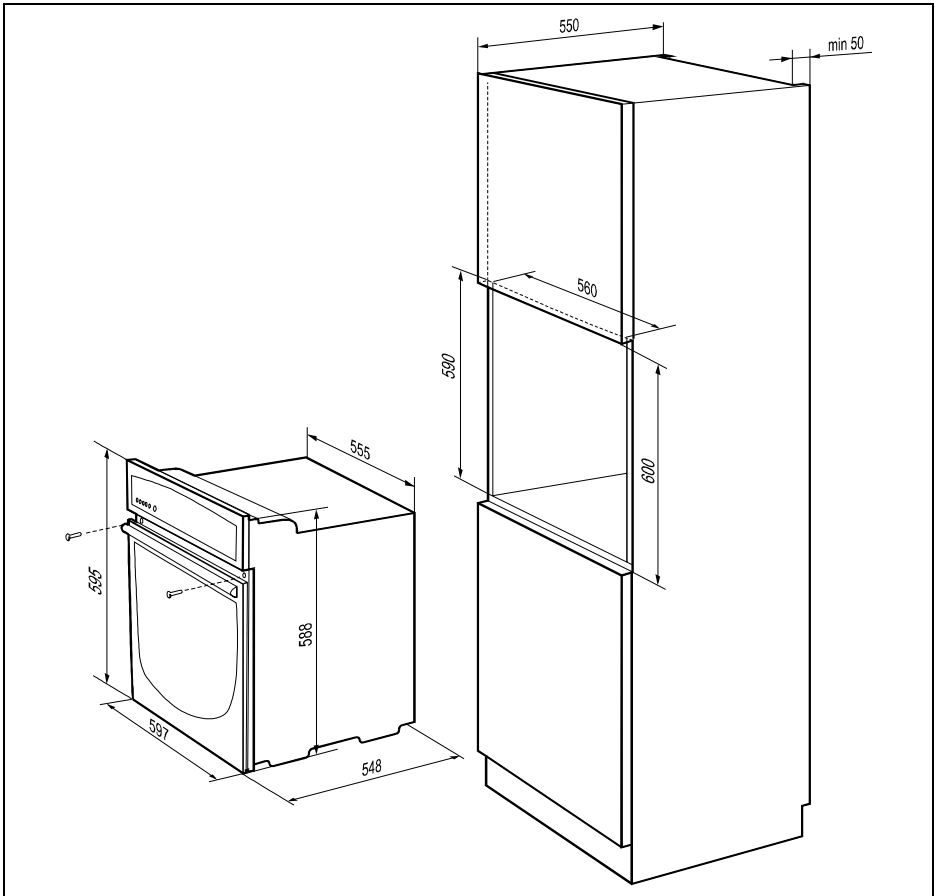
- Installation may be carried out only by qualified personnel.
- The electric installation shall be equipped with a safety device, able to disconnect the appliance from mains in all wires, with the distance between contacts of not less than 3 mm in open position. Good protection is provided by the LS-switches and/or fuses.
- The connection may be carried out by rubber mains lead (type HO5RR-F with green/yellow earth wire), PVC insulated mains lead (type HO5VV-F with green/yellow earth wire) or other cables of equal or better quality.
- Panels, glue and furniture lining from artificial materials, adjacent to the appliance must be temperature resistant ($>75^{\circ}\text{C}$), otherwise they might be deformed.
- Dispose of all packaging carefully and recycle whenever possible (contact your local authority for details).
- Packaging items (plastic wrapping etc.) can cause a suffocation hazard, please keep away from small children.
- Small parts may present a choking hazard so please dispose of carefully.

Installation of electric oven

- Before installation you must remove the rear panel from the kitchen cabinet in the area of installation.
- Follow the exact dimensions of the installation aperture, indicated on the illustration.
- Bottom of the kitchen cabinet (max 530 mm) must always be shorter than side panels in order to provide adequate ventilation.
- Level the kitchen cabinet using the spirit level.
- Kitchen cabinet carrying the installed appliance must be fixed to the adjacent cabinet to ensure adequate stability.
- Push the appliance into the cabinet so that screw guides located in the oven frame holes stay on the cabinet side panels. Be careful not to tighten the

screws excessively because you may damage the cabinet sides or the enamel of the appliance.





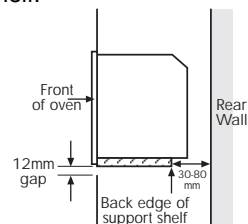
Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.

Note: When removing the appliance from the base tray packaging care should be taken not to damage the appliance.

1. When installing in a typical 600mm deep, built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.
2. When the false back is removed, it is normally the case that the support

shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.

3. If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommend that a gap of at least 30mm is made by shortening the shelf.



The appliance is designed to fit into a standard 600mm wide housing unit, with minimum internal dimensions as shown. Note: 590mm is to the underside of the worktop when the appliance is built under, or to the underside of the panel above, when the appliance is installed into a tall housing unit. Please note that all sizes are nominal, and some variation is to be expected.

Installing appliance under a worktop
Where the appliance is installed under a worktop, with a hob installed above it, the installation instructions for the hob must be read in conjunction with these instructions

Step 2: Connect to the electricity supply

We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulations.

Important: Ensure that you route all mains electrical cables well clear of any adjacent heat source, such as an oven or grill.

Warning: This appliance must be earthed.

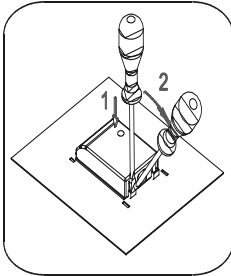
1. Where a fixed connection is used, a device allowing the appliance to be isolated on all poles from the mains supply with a contact opening width of at least 3mm must be provided. Use a 13 amp fuse.
2. A type HO5 V V-F cable must be used as the mains lead. The cross section must be 2.5mm².
3. The mains terminal block is positioned at the right hand rear of the top service panel.
5. Connect the cable to the terminal block, and tighten the cable clamp.
6. Close the terminal box, ensuring that the cover is engaged on the locking tabs.

Electric connection



WARNING: This appliance must be earthed! Electric connection may be carried out by qualified service personnel only! Wrong connection may permanently damage parts of the appliance and render your warranty void!

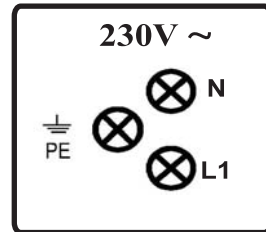
Mains voltage of the user (230 V) must be verified with the measuring device!



- Before attempting the connection, check whether the voltage indicated on the rating plate corresponds to the actual mains voltage.
- Mains lead should be minimum 1.5 m long, so that it may be plugged into the socket before the appliance is completely pushed to the wall.
- Earth wire should be installed in such manner to be the last one pulled out in case the safety relief device of the mains lead should fail.

Connection

- Using the screwdriver open the connector cover at the rear of the appliance. Release two locks located at either side of the connector bottom.
- Mains lead must be led through the relief safety device, protecting the mains lead cable from disconnection.
- Tighten the relief device securely and close the connector cover.




Colour code

L1 = live wires, usually coloured black, black, brown.

N = neutral

The colour is usually blue.

 PE = earth wire

The colour is green/yellow.

Technical information

Type-model	EVP443-444M
Dimensions of the appliance (height/width/depth) (mm)	588x555x548
Dimensions for mounting (height/width/depth) (mm)	600x560x550
Electric connection	AC 230 V
Nominal voltage of heaters	230 V, 50 Hz
Max. temperature	275°C
Oven	
Temperature regulator/ function mode switch	1/1
Guide levels (telescopic guides in 3 levels-only certain models)	5
Top/bottom heater (kW)	0,9/1,1
Infrared heater (kW)	2,0
Oven illumination (W)	25
Function modes	
Infrared heater (kW)	2,0
Heater adjacent to the fan (kW)	2,2
Cooling ventilator motor* (W)	11
Total connected power (kW)	2,3
Oven total (kW)	2,3

After sale service

Repairs

Should you need to contact our Customer Care Centre, please contact us on the numbers supplied on the cover of this handbook. Please quote the model number supplied on the data badge.

Important!

Before contacting the service center, check if you can repair the malfunction, using the instructions from the Troubleshooting guide section.

If the malfunction of the appliance was caused by the improper use, the service visit during the warranty period is not free of charge.

Save these instructions and keep them always handy. In case you sell the appliance, give the instructions to the new owner.

Data badge

Data badge is located at the bottom on the side when you open the oven door.

WE RESERVE THE RIGHT TO ALTER THE SPECIFICATIONS WITH NO INFLUENCE ON THE OPERATION OF THE APPLIANCE.

Service Record

Date of purchase	Installers stamp / Printed name	Date of installation
Place of purchase		

Date	Part(s) Replaced	Signature / Engineer Stamp

Contact Us

Should you need to contact us, please call our Customer Care Centre on:
0871 22 22 504.

Calls will be answered in strict rotation, as soon as possible.

Model Number									
Serial number									

Please record your model and serial number in the spaces above.
Having these numbers to hand will help us to help you quickly and more efficiently should you need to call us for any reason.

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