

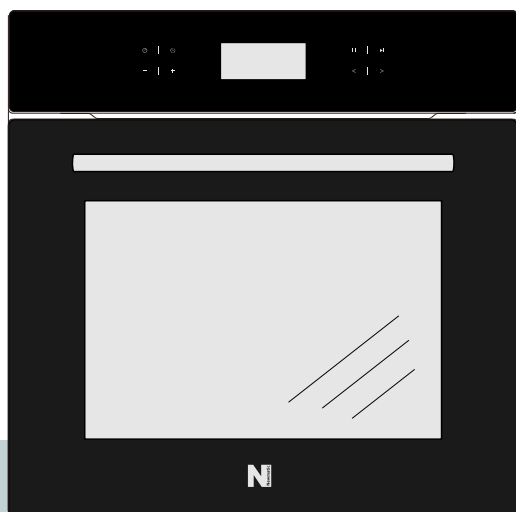
N

ewmatic

kitchen technique

Instruction Manual

Read this instruction manual thoroughly before operating the appliance, and keep it handy for reference at all times.



ART. NO.: FM6113T

KENYA, TANZANIA & UGANDA

Danger! Do not install by yourself

Self installation voids the warranty.
The manufacturer is not responsible for any accidents arising from self installation.

BUILT IN OVEN

Warning

- 1) The appliance is not to be used 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. children being supervised not to play with the appliance.
- 2) During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven, for cooking ranges and ovens.
- 3) **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- 4) Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- 5) If during the test of Clause 11, the temperature rise at the centre of the internal bottom surface of a storage drawer exceeds that specified for handles held for short periods in normal use, the instruction shall state that these surfaces can get hot.
- 6) The oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.
- 7) Details indicating the correct installation of the shelves.
- 8) A steam cleaner is not be used.
- 9) Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- 10) The appliance must not be installed behind a decorative door in order to avoid overheating.
- 11) Disconnection of the appliance after installation, by accessible plug or a switch in the fixed wiring.
- 12) If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 13) This appliance should be connected to a circuit which incorporates an isolating switch which can accessible by the user after installation providing full disconnection from the power supply. The disconnection may be achieved by incorporating a

Warning

switch in the fixed wiring in accordance with the wiring rules.

14) 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 if 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.

15) **WARNING:** The appliance and its accessible parts become hot during use.

16) Care should be taken to avoid touching heating elements.

17) Children less than 8 years of age shall be kept away unless continuously supervised.

18) 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 if 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.

19) If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporize and even to ignite on the hot heating elements.

20) When residual heat is used to keep food warm, the high level of humidity and condensation can cause corrosion in the oven. The control panel, worktop or furniture unit may also be damaged. Do not switch the oven off completely while food is inside it , but select the lowest possible temperature for the oven function you are using. This will ensure the fan will automatically continue to run.

21) Cover any food which is left in the oven to be kept hot, as moisture in the food could lead to corrosion damage in the oven. This also prevents the food from drying out.

22) Never cover the floor of the oven with aluminium foil, or place oven dishes, pans, saucepans or trays directly onto the floor of the oven.

This would cause concentrations of heat which could cause damage to the floor of the oven.

DEAR CUSTOMER,

The oven is exceptionally easy to use and extremely efficient. After reading the instruction manual, operating the oven will be easy.

Before being packaged and leaving the manufacturer, the oven was thoroughly checked with regard to safety and functionality.

Before using the appliance, please read the instruction manual carefully. By following these instructions carefully you will be able to avoid any problems in using the appliance.

It is important to keep the instruction manual and store it in a safe place so that it can be consulted at any time.

It is necessary to follow the instructions in the manual carefully in order to avoid possible accidents.

Caution!

Do not use the oven until you have read this instruction manual.

The oven is intended for household use only.

The manufacturer reserves the right to introduce changes which do not affect the operation of the appliance.

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SAFETY INSTRUCTIONS

NOTE:

Ensure there is a grounded socket nearby (behind the unit)

A dedicated power circuit is recommended for the unit but not required. Additional electrical appliances on the same circuit may exceed the current (amperage) rating for that circuit. If after the installation of your unit, the circuit breaker trips or the fuse fails on a repeated basis, then a dedicated circuit will likely be required.

! The appliance must be installed only by a qualified person in compliance with the instructions provided. Incorrect installation may cause harm to persons, animals or may damage property.

The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.

Important: The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

WARNING:

When using this product, basic precautions should always be taken, including the following:

Your built-in oven is a classified electrical appliance. As with any electrical appliance and particularly with electric heaters, basic precautions must be followed in order to reduce the risk of fire, burns, electrical shocks and/or other serious injuries or death.

! The appliance becomes hot during operation. Take care not to touch the hot parts inside the oven.

! 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. Children should be supervised to ensure that they do not play with the appliance.

While in operation direct contact with the cooker may cause burns!

! Ensure that small items of household equipment, including connection leads, do not touch the hot oven or the hob as the insulation material of this equipment is usually not resistant to high temperatures.

! Do not leave the cooker unattended when frying. Oils and fats may catch fire due to overheating or boiling over.

Do not put pans weighing over 15 Kg on the opened door of the oven and pans over 25 kg on the hob.

! Do not use harsh cleaning agents or sharp metal objects to clean the door as they can scratch the surface, which could then result in the glass cracking.

! Do not use the cooker in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person.

! In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.

! The rules and provisions contained in this instruction manual should be strictly observed.

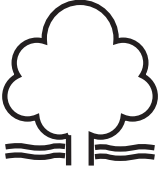
Do not allow anybody who is not familiar with the contents of this instruction manual to operate the cooker.

! The cooker should not be cleaned using steam cleaning equipment.

SAFETY INSTRUCTIONS

- ! The panels adjacent to the oven must be made of heat-resistant material.
- ! Cabinets with a veneer exterior must be assembled with glues which can withstand temperature of up to 100°C.
- ! Keep combustible materials, such as: curtains, drapes, furniture, pillows, clothing, linens, bedding, paper, etc. , at least 3 feet(0.9 meters) from the front sides and rear of the heater. Do not use this unit in areas where gasoline, paint or other flammable liquids or their associated vapors may be present.
- ! To reduce the risk of fire, do not place or install this unit in areas where the ventilation or circulation ducts may become blocked.
- ! The unit's power cord must be connected to a properly grounded and protected, 220-240V electrical outlet. Always use ground fault protection where required by the electrical code. To reduce the risk of fire, avoid running the power cord under rugs, carpets, etc. Keep the power cord away from high traffic areas where it may pose as a tripping hazard.
- ! Avoid the use of an extension cord, which may overheat and cause a fire.
- ! When transporting or storing the unit, keep it in a dry location, free from dust, excessive vibration or other factors, which may damage the unit.
- ! Do not operate any oven with a damaged cord or plug or after the heater malfunctions, has been dropped or damaged in any manner. Return the oven to an authorised service centre to be checked.
- ! If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- ! Use this oven only as described in this manual. Any other use not recommended by the manufacturer may cause fire, electric shock, or injury to persons.
- ! 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. Children should be supervised to ensure that they do not play with the appliance.
- ! Never add cold water to food on a hot universal tray or baking tray or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.
- ! Do not lift the oven by the handle.

HOW TO SAVE ENERGY



Using energy in a responsible way not only saves money but also helps the environment. So let's save energy! And this is how you can do it:

! Do not uncover the pan too often (a watched pot never boils!)
Do not open the oven door unnecessarily often.

! Switch off the oven in good time and make use of residual heat.
For long cooking times, switch off heating zones 5 to 10 minutes before finishing cooking. This saves up to 20% on energy. Only use the oven when cooking larger dishes.

Meat of up to 1 kg can be prepared more economically in a pan on the cooker hob.
Make use of residual heat from the oven. If the cooking time is greater than 40 minutes switch off the oven 10 minutes before the end time.

Important! When using the timer, set appropriately shorter cooking times according to the dish being prepared.

! Make sure the oven door is properly closed.
Heat can leak through spillages on the door seals. Clean up any spillages immediately.

! Do not install the cooker in the direct vicinity of refrigerators/freezers. Otherwise energy consumption increases unnecessarily.

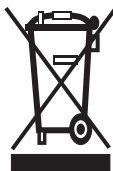
UNPACKING



During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment. All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

Caution! During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

DISPOSAL OF THE APPLIANCE

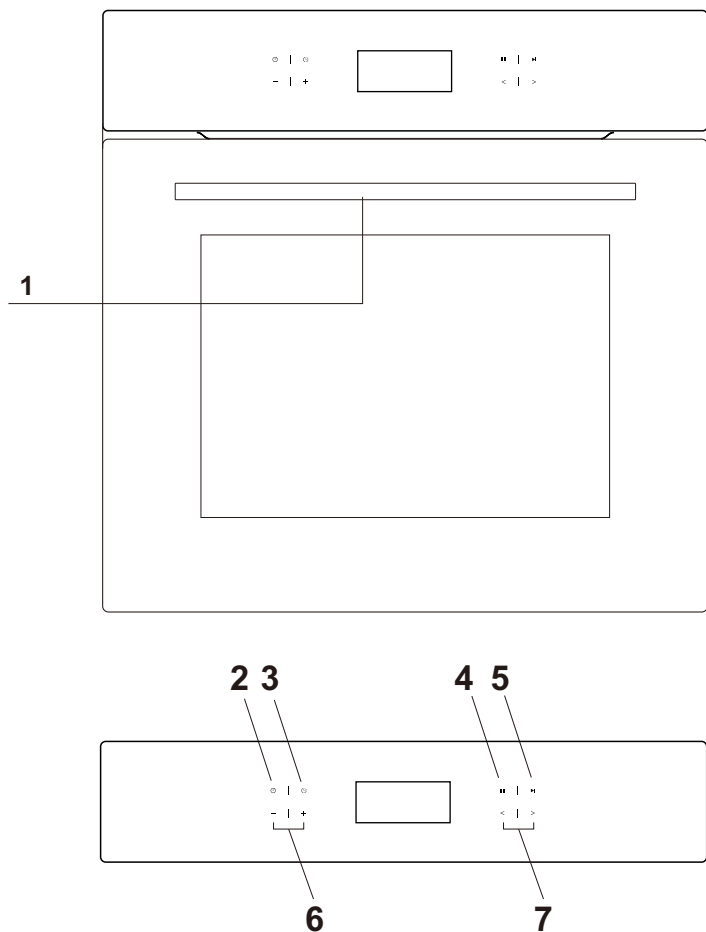


Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centres for used devices can be provided by your local authority.

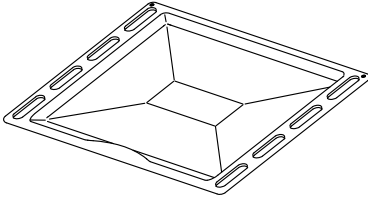
DESCRIPTION OF THE APPLIANCE



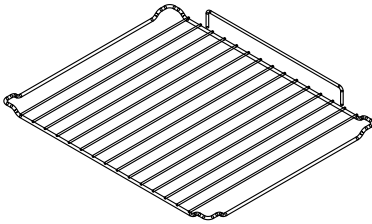
- 1** Handle
- 2** Clock setting or timer checking key
- 3** Timer setting key
- 4** Pause or Cancel

- 5** Confirm to start cooking
- 6** Time or temperature +/-
- 7** Function choose key

SPECIFICATIONS OF THE APPLIANCE



Baking tray



Oven shelf

INSTALLATION

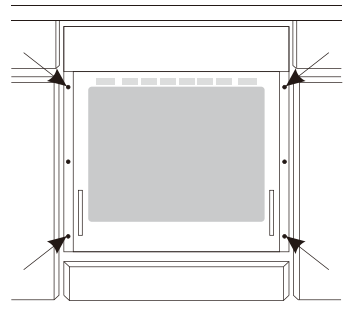
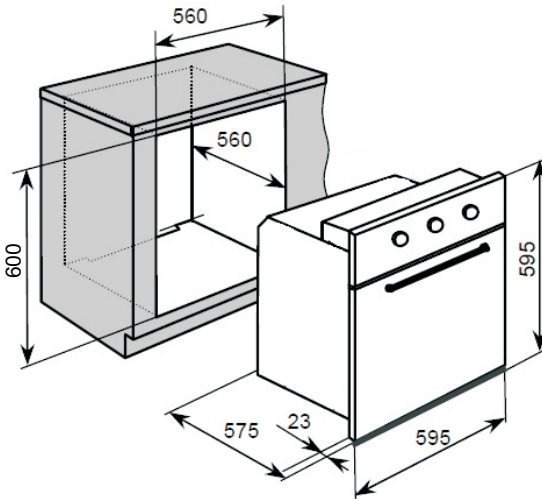
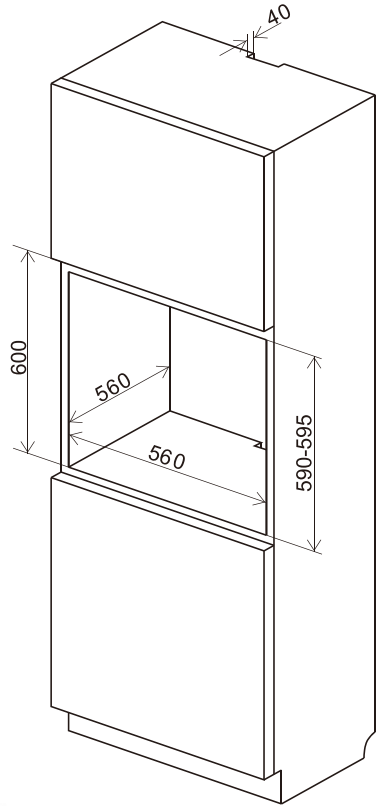
!The kitchen area should be dry and aired and equipped with efficient ventilation. When installing the oven, easy access to all control elements should be ensured.

!This is a built-in oven, and its back wall and one side wall can be placed next to a high piece of furniture or a wall. Coating or veneer used on fitted furniture must be applied with a heat-resistant adhesive (100°C). This prevents surface deformation or detachment of the coating.

! Make an opening with the dimensions given in the diagram for the oven to be fitted.

!Make sure the mains plug is disconnected and then connect the oven to the mains supply.

!Insert the oven completely into the opening without allowing the four screws in the places shown in the diagram to fall out.



Product Dimensions

Height: 595 mm
Width: 595 mm
Depth: 575 mm

Aperture Dimensions

600 mm
560 mm
560 mm (min)

INSTALLATION

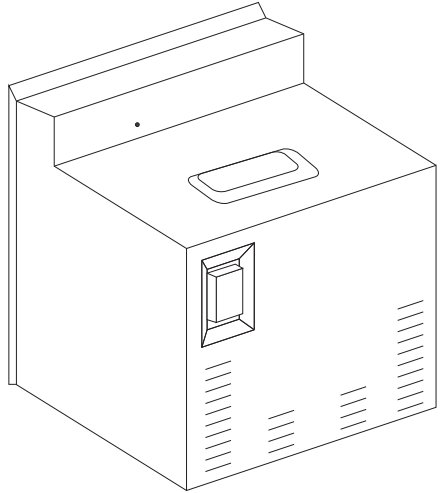
Electrical connection

Warning!

All electrical work should be carried out by a suitably qualified and authorised electrician. No alterations or wilful changes in the electricity supply should be carried out.

Fitting guidelines

The oven is manufactured to work with single-phase alternating current (220V-240V/50Hz). The connection diagram is also found on the cover of the connection box. Remember that the connection wire should match the connection type and the power rating of the oven.

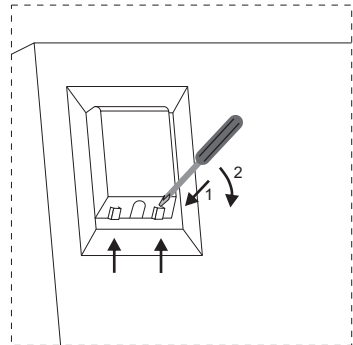


The connection cable must be secured in a strain-relief clamp.

Warning!

Remember to connect the safety circuit to the connection box terminal marked with \oplus . The electricity supply for the oven must have a safety switch which enables the power to be cut off in case of emergency. The distance between the working contacts of the safety switch must be at least 3 mm.

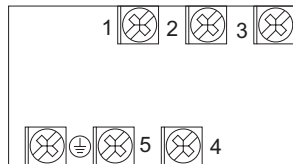
Before connecting the oven to the power supply it is important to read the information on the data plate and the connection diagram.



CONNECTION DIAGRAM

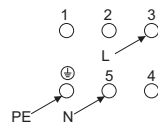
Caution! Voltage of heating elements 220V~240V

Caution! In the event of any connection the safety wire must be connected to the \oplus PE terminal



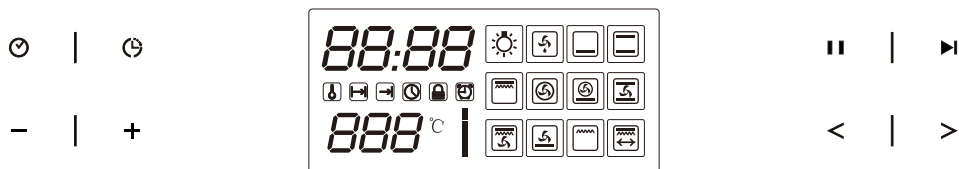
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For 220V~240V earthed one-phase connect on: L (Brown wire) connect to 3 and N (Blue wire) connect to 5, safety wire (Yellowgreen) connect to \oplus PE terminal.



OPERATION

— Control Panel —



Keys and display

You can use the buttons to set various additional functions. You can read the value that has been set in the display.

Keys	Features	Keys	Features
	Timer setting key		Clock setting or Timer checking key
	Time or temperature -		Time or temperature +
	Pause or Cancel		Confirm to start cooking
	Previous Function		Next Function




Icons	Usage	Icons	Usage
	Temperature setting key		Cooking delay start function indicator light
	Cooking duration function indicator light		Oven Clock
	Timer		Child lock

OPERATION

In this section, you can see what you need to do before using the oven for the first time. First read the chapter of safety information.


Setting the clock

After connecting the oven, the display shows "12:00", the buzzer calls out, the program enters the standby state.


1. Press , the hour digits "12" is blinking, press **+** or **-**, set the time, the setting range is 0 to 23;
2. Press , the minute digits "00" is blinking, press **+** or **-**, set the time, the setting range is 0 to 59;
3. Press , the minute bits ":" is blinking, the clock is set.

!NOTE: When setting the clock, press **||** key to cancel the current clock setting, return to the original time set

Preheat oven

In order to remove the new cooker smell, you can empty the oven, close the door, and heated. Use this mode "", heated for one hour to achieve the desired effect.

Do not leave any residual packaging material in the cooking chamber.

1. Use "**<**" or "**>**", set to this mode "".
2. Press "**▶**" to confirm and start working.

An hour later, press "**||**" twice to finish the work the oven.

Cleaning Accessories

Before using the attachments, wash with hot soapy water and a soft cloth to thoroughly clean attachment.

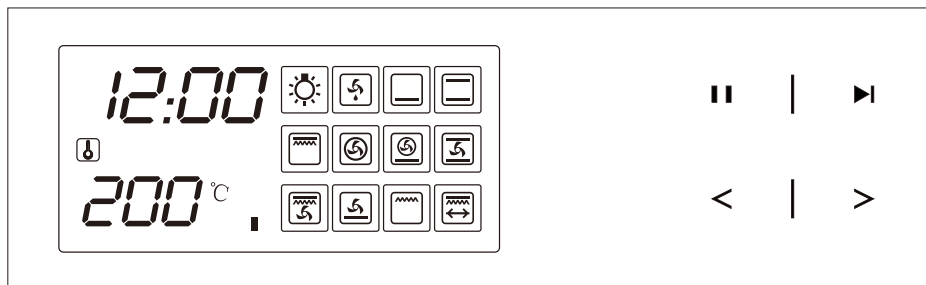
OPERATION

There are several ways to set the oven. Here we will explain how to select the desired type of heating and temperature or grill setting. You can select the oven cooking time and end time according to their dishes.

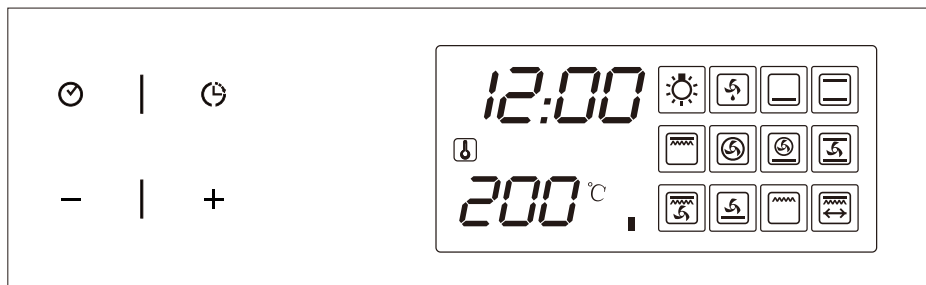
Heating type and temperature

FIG. Example: Mode "□" (200°C).

1. Use the function selector key "<" or ">" to set the type of heating.



2. Use the temperature selector key "+" or "-" to set temperature.



3. Press the "▶" to confirm the oven to work.

Turn off the oven

Press the "||" twice to end the oven work.

Change settings

Available corresponding selection "+" or "-" Changing the heating temperature, and "<" or ">" change the heating type.

Press "▶" to confirm before running the adjusted cooking mode, if not press "▶" to confirm within 10 seconds when finish the adjustment, then return to the previous temperature continues to run.

OPERATION

The oven time setting with a variety of options.

Press "☑" calling various time function, switching between various functions.

When you are setting, the corresponding symbol will light time.

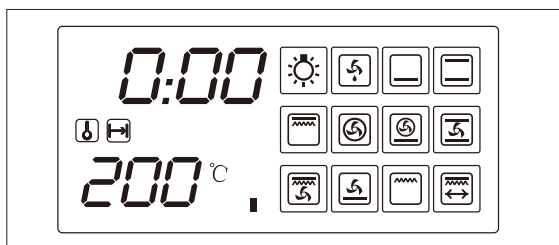
Corresponding time symbol flashes, you can use the "+" or "-" to change the time setting options.

Cooking time

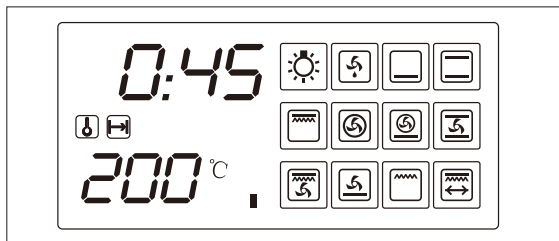
Dishes cooking time can be set on the oven. When the set cooking time to time, the oven automatically shuts off. That is, you do not have to interrupt other work to turn off the oven. Cooking time will not accidentally timeout.

Examples of the figure: Cooking time of 45 minutes.

After heating type and temperature selection has been set cooking time 45 minutes



1. Press "☑" once, "▶" is on, the hour digits display "0" and blinking, minute bit display "00"
2. Press "☑" once, the hour digits display "0", the minute digits display "00", and blinking
3. Press "+" or "-" key to set the minute bits, set to 0:45. FIG. Example:



4. Press "▶" key to confirm the oven to work.

Change the cooking time

1. Press the "||" key once, pause oven work
2. Then set the cooking time according to Steps 1~ 4.

Cancel the cooking time

Press "||" key twice to end the oven work.

OPERATION

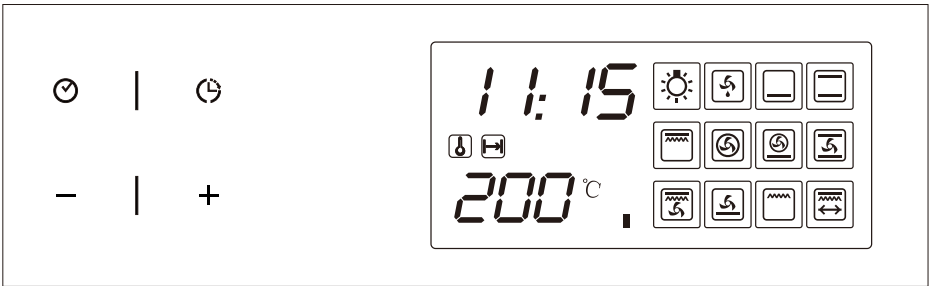
End Time

You can change the dishes cooking completion time. Oven starts automatically at the completion of the cooking time required. For example, you can cook in the morning the dishes on the oven, set the cooking time, so do the dishes at noon.

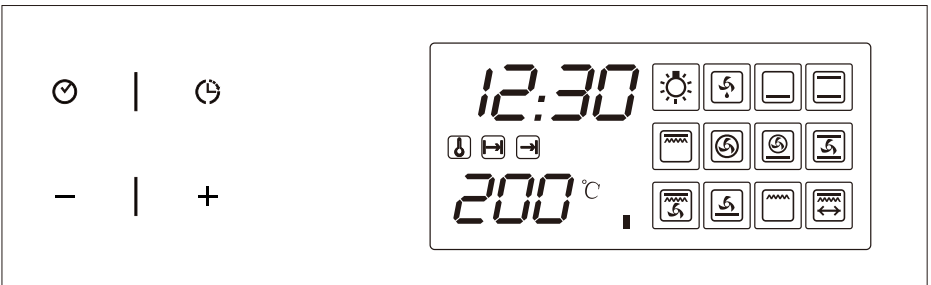
Do not let the food stay too long in the cooking chamber, the food may spoil.

FIG. Example: It is 10:30 am, the cooking time is 45 minutes, the requirements in the oven to finish cooking at 12:30.

1. set the type of heating and temperature.
2. Set the cooking time. FIG. Example:



3. Press "🕒" once, "👉" is on, the hour digits display "0" and blinking, minute bit display "00"
4. Press "+" or "-" key to set the hour digits, set to 12:00
5. Press "🕒" once again, the minute digits display "0", the hour digits display "00"
6. Press "+" or "-" key to set the minute digits, set to 12:30. FIG. Example:



7. Press "▶" key to confirm the oven to work.

Change the cooking time

1. Press the "||" key once, pause oven work
2. Then set the cooking time according to Steps 3~7.

Cancel the cooking time

Press "||" key twice to end the oven work.

OPERATION

Setting time and options

Note: In the oven cooking process, press key once, can be suspended cooking, temperature and time flashing display, the icon often bright display; press a key again to cancel the current cooking.

Power-saving mode

In standby mode, child lock is not working and no operation within 10 minutes, it will turn off the LCD backlight to save power. In the power saving mode, press any key to exit the power saving mode.

Child Lock

Oven has a child lock to prevent children accidentally open the oven.

The oven will not react to any settings.


When children lock is enabled, the timer and clock can still be set.

If you have set the type of heating and temperature or grill setting, the child lock will interrupt heating.

Enable child lock











Not set cooking time or end time.

Long press key , the display show . Child lock enable.

Long press key ,  in the display will goes out.

Child Lock disabled.

Alarm clock function

1. In standby mode, press "  " once, four "8" shows the current clock, the hour digits blinking: minutes, seconds flash, "  " often bright display.
2. Press "  " or "  ", set the alarm clock, the setting range is 0 to 23.
3. Press "  " once, the minute bit blinking, the hour and second flash, "  " often bright display.
4. Press "  " or "  ", set the alarm clock, the setting range is 00 to 59.
5. Press "  " once, the alarm settings finished, return to the current clock display, "  " flashes.

Symbol of temperature sensor short circuit or open circuit

- o If the temperature sensor is short-circuited, "EA-2" will show on the display.
- o If the temperature sensor is broken-circuited, "EA-1" will show on the display.

OPERATION

Before first use

!Remove packaging, clean the interior of the oven and the hob.

!Take out and wash the oven fittings with warm water and a little washing-up liquid.

Switch on the ventilation in the room or open a window.

!Heat the oven (to a temperature of 250°C, for approx. 30 min.), remove any stains and wash carefully; the heating zones of the hob should be heated for around 4 min. without a pan.

Important!

The inside of the oven should only be washed

OPERATION

Possible settings of the oven function knob



Separate oven lighting

By setting the knob to this position the lighting inside the oven is switched on, e.g. use when washing the oven chamber.



Defrosting

This function allows all frozen foods to be rapidly and delicately thawed thanks to the internal fan.



Bottom heater on

When the knob is set to this position, the oven is heated using only the bottom heater. Use for, e.g. final baking from the bottom.



Bottom and top heaters on

Setting the knob to this position allows the oven to be heated conventionally.



Combined grill (Grill and the top heater)

When the "combined grill" is active it enables grilling with the grill and with the top heater switched on at the same time. This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and permits larger portions to be grilled.



Grill heater on

Setting the knob to this position allows dishes to be grilled on the grate.



Central element with fan On

This cooking mode allows homogenous distribution of the heat inside the oven. Making it possible to cook several items of food at the same time.



Bottom+circular+fan

A crisp underside to pizza bases, quiches and pastry cases can be achieved by activating the intensive hot air setting. No need to preheat the oven when using this setting when cooking from frozen.



Fan , bottom and top heaters on

At this knob position the oven executes the cake function . Conventional oven with a fan.




Fan and combined grill on

When the knob is turned to this position, the oven activates the combined grill and fan function. In practice, this function allows up and an improvement in the taste of the dish. You should only use the grill with the oven door shut.

Caution!

When selecting any heating function (switching a heater on etc.) the oven will only be switched on after the temperature has been set by the temperature regulator knob.

Caution!

When the  functions have been selected but the temperature knob is set to zero only the fan will be on. With this function you can cool the dish or the oven chamber,

OPERATION



FAN, bottom

This setting only heats from the bottom, but with more evenly distributed temperature. Ideal for fruit cakes and pies.



Rotating fork , combined grill

Open the outer and inner heat pipe of the top, and rotary motor. Turn the knob to this position ,to achieve rotate grill.

OPERATION

Fast oven heat-up

In ovens with automatic air circulation, equipped with a fan and an ultra-fan heater, the fast heat-up function may be used-the oven will reach a temperature of 150 °C within approximately 4 minutes.

Mode of operation:

set the oven function to the position of ultra-fan and bottom heater,
set the temperature regulator knob to the position of 150 °C,
the oven warms up to the temperature of 150 °C (or lower if set); the oven reaching the temperature is signalled by the red light of the temperature regulator going off,
now put the tray with dough into the oven,
set the oven function knob to the selected heating mode. (see the chapter Baking in the oven-practical hints).

Important!

When the fast oven heat-up function has been selected, the chamber should not contain a baking tray with dough or other elements that do not constitute the oven fittings.
The fast heat-up function is not recommended for use with the programmer set.

Use of the grill

The grilling process operates through infrared rays emitted onto the dish by the incandescent grill heater.

In order to switch on the grill you need to:
set the oven knob to the position marked with
heat the oven for approximately 5 minutes (with the oven door shut).
insert a tray with a dish onto the appropriate cooking level, and if you are grilling on the grate insert a tray for dripping on the level immediately below (under the grate).
the oven door shut.

For grilling and combined grill the temperature must be set to 250 °C, but for the grill function with fan it must be set to a maximum of 200 °C.

Caution!

The grill should be used with the oven door shut.
When the grill is in use, accessible parts can become hot.
It is recommended to keep children away from the oven.

CLEANING AND MAINTENANCE

By ensuring proper cleaning and maintenance of your cooker you can have a significant influence on the continuing fault-free operation of your appliance.

Before you start cleaning ,the cooker must be switched off and you should ensure that all knobs are set to the “●”/“0” position. Do not start cleaning until the cooker has completely cooled.

Caution ! The sharp blade should always be protected by adjusting the cover (just push it with your thumb).Injuries are possible so be careful when using this instrument-keep out of reach of children

! Appropriate light cleaning or washing products are recommended, such as e.g. any kind of liquids or emulsions for fat removal. In particular, special cleaning products such as COLLO Luneta, Sidol Stahlglanz ,Stahl-Fix for washing and cleaning and Cera Fix for maintenanc are recommended. If the recommended products are not available, it is advisable to use a solution of warm water with a little washing-up liquid or cleaning products for stainless steel sinks.

Oven

! The oven should be cleaned after every use. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.

! The oven chamber should only be washed With warm water and small amount of washing-up liquid.

! After cleaning the oven chamber wipe it dry.

Caution!

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

! steam cleaning * :

- pour 250ml of water(1 glass)into a bowl placed in the oven on the first level from the bottom,
- close the oven door,
- set the temperature knob to 50°C, and the function knob to the bottom heater position,
- heat the oven chamber for approximately 30 minutes,
- open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with washing-up liquid.

Caution! Possible moisture or water residues under the cooker can result from steam cleaning.

! After cleaning the oven chamber wipe it dry.

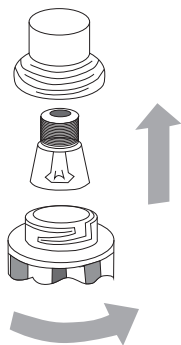
*optional

CLEANING AND MAINTENANCE

Replacement of the oven light bulb

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

- ! Set all control knobs to the position "●"/"0" and disconnect the mains plug,
- ! unscrew and wash the lamp cover and then wipe it dry.
- ! unscrew the light bulb from the socket, replace the bulb with a new one-a high temperature bulb (300°C) with the following parameters:
 - voltage 230 V
 - power 25 W
 - thread E14.



Oven light bulb

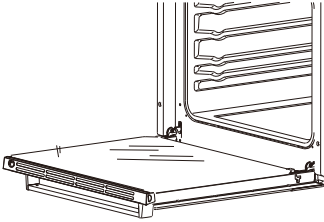
- ! Screw the bulb in , making sure it is properly inserted into the ceramic socket.
- ! Screw in the lamp cover.

*optional

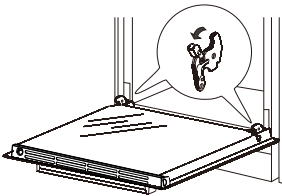
CLEANING AND MAINTENANCE

▶ Removing the doors

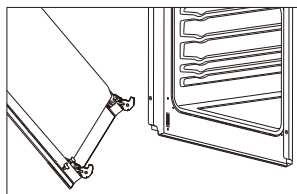
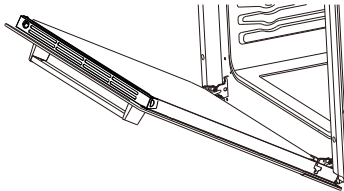
a. The oven door is fully open.



b. The latch hinges completely lifted.



c. Gently close the oven door until you hear the sound of engagement, once they reach a clamping position, with both hands holding the door and continue to push, pull up at the same time so that the hinge bolt removed from the oven



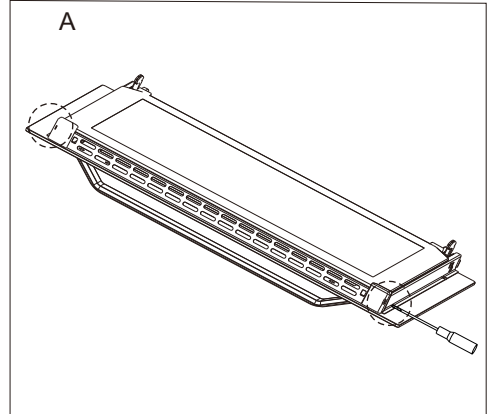
d. After cleaning, the hinge is aligned with the oven door latch push until bite each other

e. The oven door is fully open and fully push the latch down to its original position. Oven door installation

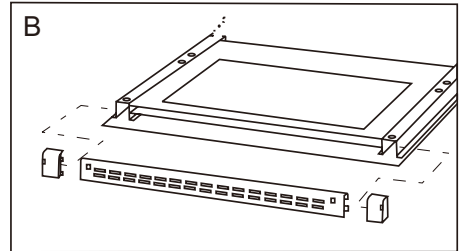
▶ Remove the inner glass panel

a. Glass door has two plastic fixed blocks.

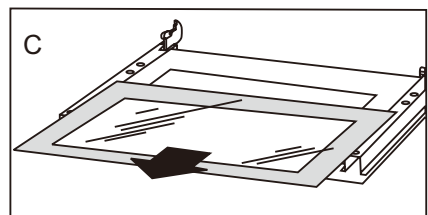
Use a slotted screwdriver to insert into the hole of the plastic fixed block and gently pry it.



b. Remove the fixed block and the top ends of the plastic ventilation grid.



c. The inner glass pulled out from beneath plastic fixed block. After cleaning, the inner glass insert the following plastic fixed block, then install the above plastic mounting block .



OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

! switch off all working units of the cooker

! disconnect the mains plug

! call the service centre

! Some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service centre check the following points that are presented in the table.

PROBLEM	REASON	ACTION
The appliance does not work.	break in power supply	check the household fuse box, if there is a blown fuse replace it with a new one
The oven lighting does not work	the bulb is loose or damaged	tighten up or replace the blown bulb (see chapter Cleaning and Maintenance)

TECHINCAL DATA

Voltage rating	220-240V~ 50/60 Hz
Power rating	max. 2.8kw
Cooker dimensions H/W/D	595/ 595/ 575 mm
Usable capacity of the oven *	65 liters
Weight	Approx.29.3 kg



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