

BT1900TW

12500
(Type)

TECHNIKA

EUROPEAN COOKING APPLIANCES

B59STIP/1 - STWP/1
B59FTI /1 - FTW/1
B59PTIP/1 - PTWP/1
B59MTI/1 - MTW/1

**Instruction for installation, use and maintenance of
electrical ovens**

CUSTOMER CARE:

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Warning and safety instructions

Before using the oven for the first time, read the operating instructions carefully for full information on safety, installation and care of your new Technika appliance.

A suitably qualified person must correctly install this unit in accordance with the manufacturer's instructions.

The manufacturers decline responsibility for damage to persons or items due to poor or incorrect installation of this appliance.

Ensure the voltage and frequency of the main supply corresponds to the details on the rating plate, which can be found on the lower front part of the oven.

Warning: This appliance must be earthed.

Our company declines any liability for failures in the earth connection or for earth connection that is not in compliance with the regulations in force.

Maintenance and servicing work must only be carried out after switching off at the power wall socket or by removing the main fuses

Due to our policy of continuous innovation, we reserve the right to adjust or modify our product without prior notification. This appliance is not intended for use by young children or infirm persons without supervision. Young children must be supervised to ensure that do not play with this appliance. During use the appliance becomes hot, care should be taken to avoid touching the external surfaces including the glass door or the heating elements inside the oven.

On no account should flammable materials be stored in a drawer beneath a built under oven.

Do not place any heavy objects on the open door or sit on it as this could cause damage to the hinging. To avoid damage to the interior enamel, do not place the oven pan or baking trays on the bottom of the oven and do not line the base of the oven with aluminium cooking foil. During cooking, food naturally produces steam which is vented away to prevent an excessive built-up within the oven. As steam can condense to water droplets on the cool outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discoloration of the oven exterior by cooking vapours.

Before using the oven for the first time

Switch off the oven before cleaning. Remove any packaging and the oven accessories from the oven. Wipe the oven interior using hot water with mild detergent. Rinse carefully using a damp cloth. Wash the oven shelves and accessories in a dishwasher or using hot water with mild detergent and dry thoroughly. Slide the oven shelves and the oven pan onto the runners, close the door and heat the oven to maximum temperature for 30 minutes to eliminate any residues from the manufacturing process.

Oven temperature selector

Turning the oven temperature selector knob clockwise to the required level sets the oven temperature. An oven temperature must be set for all functions except defrost.

Temperatures can be set from 50°C to 230°C or 250°C, depending on the model.

Once the temperature has been selected, the temperature indicator light will glow. When the oven has reached the required temperature, the light will go out. If pre-heating is recommended, food can now be placed in the oven. During cooking, the light will occasionally glow as the heating element(s) operate to maintain the oven temperature.

The temperature selector should be reset to zero by turning anti-clockwise after use.

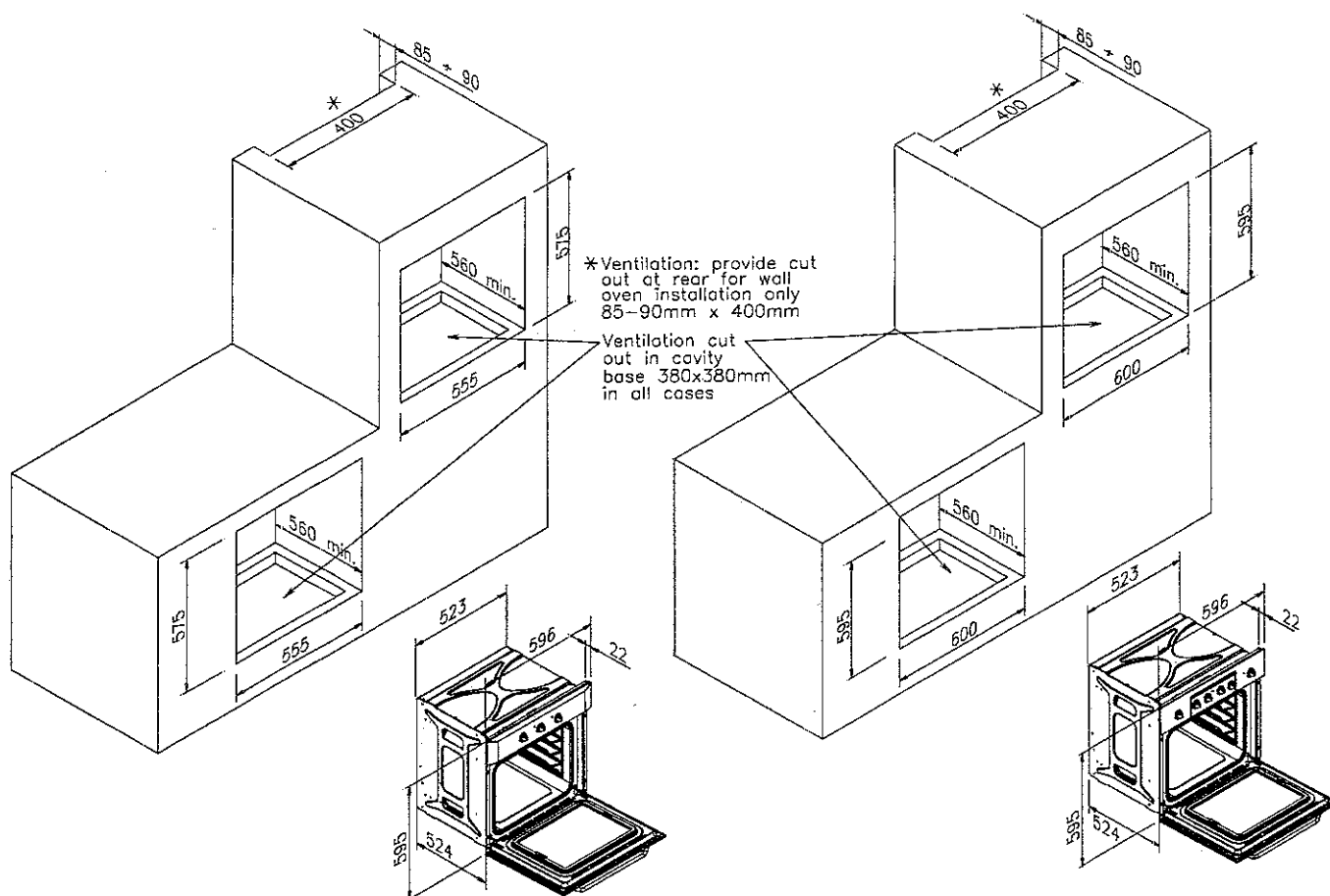
Cut-out dimensions for models B59FTI/1 B59FTW/1 - B59MTI/1 B59MTW/1 - B59PTIP/1 B59PTWP/1 - B59STIP /1 B59STWP /1

Proud Fit

Cut-out size H575 x W555 x D560 (min) mm

Flush Fit

Cut-out size H595 x W600 x D560 (min) mm



Ventilation

The appliance housing used must provide adequate ventilation in accordance with

Electrical: All electrical connections must be performed by a licensed contractor. All care must be taken to ensure installation is properly earthed and conforms with local codes.

- Cabinet:** 1/ The oven must be installed in a heat resistant cabinet wide standing temperatures of no less than 75 degrees C° for low temperature cabinetry a 16mm clearance must be provided between the oven and doors or draws
- 2/ The oven requires a 50mm clearance below the blench top or cook top.
- 3/ The cabinet must be completely sealed from other and adjacent cabinets to prevent condensation.
- 4/ The oven must have a 40mm clearance between the oven and the rear timber panel.
- 5/ The oven feet require 3mm packers to allow proper air circulation
- 6/ The oven must be secured by 4 screws to the cabinet.

Technical Support: Should you require any further information please contact TECHNIKA
Please note: Incorrect installation will void warranty

The manufacturer's recommendation as detailed in the installation diagram above.
For built-in installation, minimum ventilation cut out of 380 x 380mm must be incorporated into the support shelf beneath the oven.
A further ventilation space of 85-90mm must exist between the rear of the appliance and the back of the wall oven tower.
If a wall oven tower is to be installed flush with the ceiling, a 85 x 400mm ventilation cut out must be provided at the top of the housing.

Ventilation

When placing the oven in the housing, do not use the oven door as a lever for lifting the oven as damage may result.
Once the oven has been positioned in the housing it should be secured in place at the four corners of the oven door frame using suitable screws

The manufacturers decline responsibility for injury or damage to person or property as a result of improper installation of this appliance.

This appliance conforms to DC No. 13/4/89 and the standards of CEE DTD 87/308 of 2/6/1987 regarding the elimination of radio interference.
N2673

Electrical connection

Make sure that the voltage supply is the same as the rating given on the data plate positioned on the lower part of the front of the oven.

Voltage regulations

240V single phase + neutral

The oven must be connected by means of a 10 or 15 amp junction box close to the rear of the housing cabinet. The oven must be protected by a 10 or 15 amp circuit breaker or fuse. If further, mains cable is needed, it must be minimum selections are 1.5 mm. Cable must be left for easy maintenance of the appliance.

Technical specification

Electrical ratings	B59ST	B59FT	B59PT	B59MT
• Total rated load	2.3kW	2.4kW	2.2kW	2.4kW
• Fan element		2.3kW		2.3kW
• Upper heating element	0.9kW		0.9kW	0.9kW
• Lower heating element	1.3kW		1.3kW	1.3kW
• Grill element	1.35kW	1.35kW	1.35kW	1.35kW

Oven interior dimensions

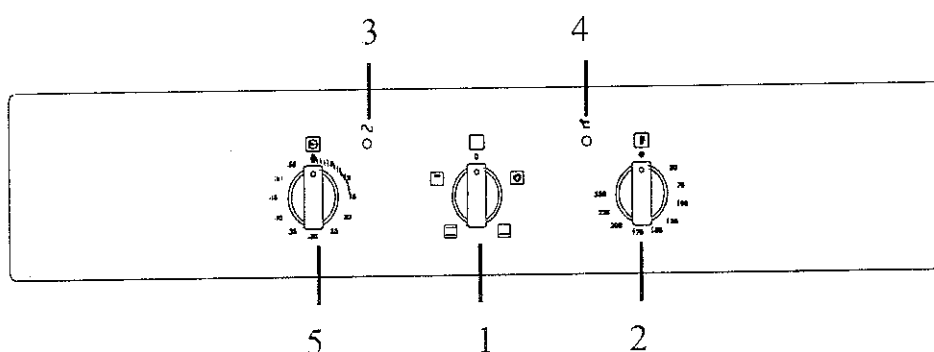
- Width 440mm
- Depth 390mm
- Height 340mm
- Volume 60 litres

Oven Overall dimensions

- Width 596mm
- Depth 524mm
- Height 595mm

The facial panel

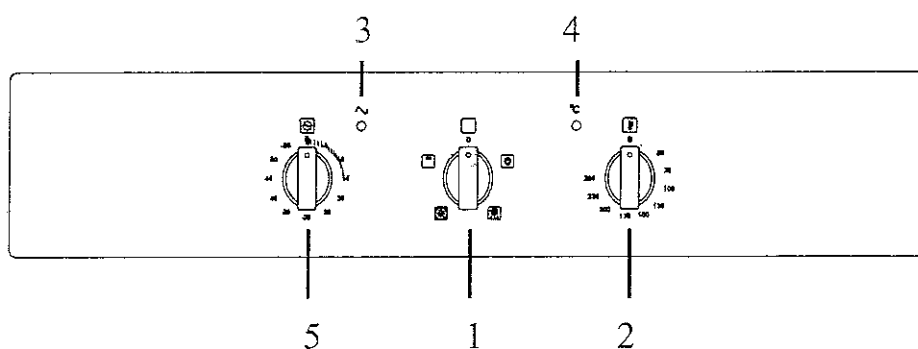
The facial panel of your oven will look like one of the following, depending on the model:



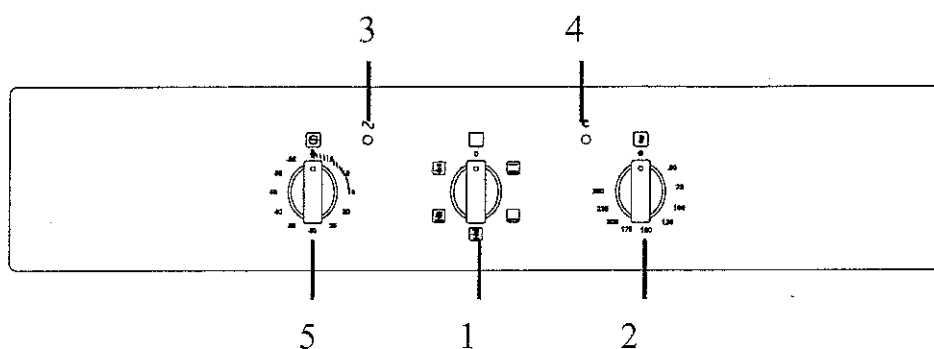
B59STIP/1
B59STWP/1

KEY TO DIAGRAMS

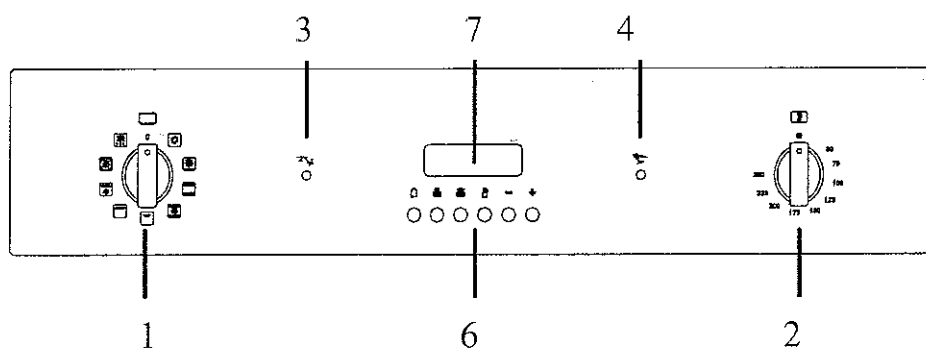
- | | |
|-------------------------------|---|
| 1. Oven function selector | 4. Temperature indicator light (orange) |
| 2. Oven temperature selector | 5. Timer |
| 3. On indicator light (green) | |



**B59FTI/1
B59FTW/1**



**B59PTIP/1
B59PTWP/1**



**B59MTI/1
B59MTW/1**

KEY TO DIAGRAMS

- | | |
|---|-------------------------|
| 1. Oven function selector | 5. Timer |
| 2. Oven temperature selector | 6. Clock/Timer controls |
| 3. On indicator light (green) | 7. Electronic timer |
| 4. Temperature indicator light (orange) | |

Oven operations

Your new Technika oven incorporates a multifunction, plurifunction, fan forced and conventional cooking system, enabling you to select the most appropriate heating method for the type of food you are preparing.

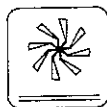
The function required is selected by turning the oven function selector knob in a clockwise direction to the appropriate symbol. The oven interior light will illuminate and the "On" indicator light will glow.

The oven functions and their symbols are:

9 FUNCTIONS B59MT



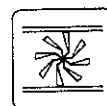
LIGHT: The light illuminates the oven during cooking and cleaning process.



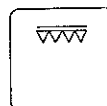
FAN ASSISTED BASE COOKING: Program the desired temperature and use this procedure for delicate dishes. It is not necessary to pre-heat the oven.



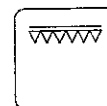
CONVENTIONAL COOKING: Uses both top and bottom elements with full thermostat control for conventional baking and roasting.



FAN ASSISTED CONVENTIONAL COOKING: Using both the top and bottom elements, the fan gives more even and convenient traditional style cooking, bread, roasting and baking.



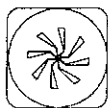
GRILL: Using the small grill element for grilling or melting cheese, temperature between 50 and 200°C. **Keep oven door closed.**



CENTRAL GRILL: Program the desired temperature between 50 and 200°C by using the thermostat. **Keep the oven door closed.** Using the large grill is suitable for preparing large quantities of meat, fish or poultry.



FAN ASSISTED MAXI GRILL: Using the large grill element and the fan for more even and crisper grilling of meat, fish or poultry. **Keep the oven door closed.**



FAN FORCED COOKING: A fan is mounted on the back wall and surrounded by an element for fast and convenient cooking on all levels of the oven. Ideal for baking, roasting and reheating of food.



DEFROST: This function activates the fan only to allow controlled and hygienic defrosting.

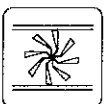
5 FUNCTIONS B59PI



CONVENTIONAL COOKING: Uses both top and bottom elements with full thermostat control for conventional baking and roasting.



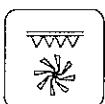
SLOW OR PASTRY COOKING: Using the lower element for the cooking of pastry flans and casseroles.



FAN ASSISTED CONVENTIONAL COOKING: Using both the top and bottom elements, the fan gives more even and convenient traditional style cooking, bread, roasting and baking.



FAN ASSISTED BASE COOKING: Program the desired temperature and use this procedure for delicate dishes. It is not necessary to pre-heat the oven.



FAN ASSISTED MAXI GRILL: Using the large grill element and the fan for more even and crisper grilling of meat, fish or poultry. **Keep the oven door closed.**

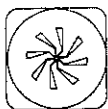
4 FUNCTIONS B59FT



LIGHT: The light illuminates the oven during cooking and cleaning process.



DEFROST: This function activates the fan only to allow controlled and hygienic defrosting.

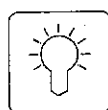


FAN FORCED COOKING: A fan is mounted on the back wall and surrounded by an element for fast and convenient cooking on all levels of the oven. Ideal for baking, roasting and reheating of food.



GRILL: Using the small grill element for grilling or melting cheese, temperature between 50 and 200°C. **Keep oven door closed.**

4 FUNCTIONS B59SI



LIGHT: The light illuminates the oven during cooking and cleaning process.



SLOW OR PASTRY COOKING: Using the lower element for the cooking of pastry flans and casseroles



CONVENTIONAL COOKING: Uses both top and bottom elements with full thermostat control for conventional baking and roasting.



GRILL: Using the small grill element for grilling or melting cheese, temperature between 50 and 200°C. **Keep oven door closed.**

WARNING: The cooling fan MAY still run for 30 minutes or longer after the oven is switched off to allow an optimal cooling of the appliance.

BAKING CHART:

Shelf position are numbered from top down

NORMAL BAKE

	SHELF	Temp °C	TIME
BAKED PRODUCTS			
	2-3	170-190	10-20mins
Bread Loaves	3	210-220	30-45mins
Rolls	3	200-210	15-20mins
Cakes Butter	3	180	45-60mins
Patty	3	180	5-20mins
Rich fruit	3-4	150-160	1.5-2hrs
Sponge	3	180-190	15-25mins
Meringues	3	100-110	1.25-1.5hrs
Muffins	3	200-220	15-20mins
Pastry Short	2-3	200	10-15mins
Flaky	2-3	230	10-20mins
Puff	3	230-250	10-20mins
Choux	3	190-230	40-60mins
CASSEROLES			
Beef, Veal	3-4	160	2.25-3hrs
Lamb, Mutton, Pork	3-4	160	2-2.25hrs
Poultry	3-4	170	1.1-1.5hrs
VEGETABLES			
Baked potatoes	2-3-4	200	45-60mins
Oven baked rice	2-3	180	40mins
Roast	2-3-4	160-180	1-1.5hrs
FISH			
Whole	2-3	180	25-50mins
Fillets	2-3	180	15-30mins
POULTRY			
CHICKEN			
Pieces	2-3	180	30-45mins
Whole	3	160-170	25-30mins
TURKEY	3-4	150	15-20mins
SOUFFLES			
Large	3	180	45-55mins
Individual	3	180	35-50mins

CONV OVEN COOKING CHART

FOOD	TEMP (deg.C)	SHELF POSITION	COOKING TIME min	TEMP (deg.C)	SHELF POSITION	COOKING TIME min
Victoria sponge	180	3	20-25m	160	1 or 1&3	25-30m
Scones	230	4	10-15m	210	1 or 1&3	10-15m
Small sponge cakes	180	3	15-20m	160	1 or 1&3	15-20m
Short crust pastry	200	3	30-45m	180	1	35-45m
Choux pastry	200	3	20-30m	180	1 or 1&3	25-35m
Puff or flaky pastry	230	4	15-30m	210	1 or 1&3	20-35m
Biscuits	200	3	10-15m	180	1 or 1&3	15-20m
Bread	220	2	20-40m	200	1	25-45m
Lasagne	200	3	30-40m	180	1	35-45m
Pizza	220	1	20-25m	200	1	25-30m
Roast Beef	200	2	20-30/lb+20	180	1	20-30lb+30
Roast Pork	200	2	30/lb+30	180	1	30lb+35
Roast Lamb	190	2	25/lb+20	170	1	25/lb+25
Roast Chicken	190	2	20/lb+20	170	1	20/lb+25
Roast Duck	190	2	30/lb	170	1	35/lb
Roast Goose	190	2	20/lb	170	1	25/lb
Roast Turkey	170	1	20/lb	160	1	25/lb
Vegetable Bake	200	3	30-40m	180	1	35-45m
Beef Casserole	160	2	2-3 hrs	150	1	2-4 hrs

GRILLING COOKING

CHART

FOOD	TEMP (deg.C)	SHELF POSITION	COOKING TIME min
Sausages	MAX	5	5-10 SIDE
Bacon rashers	MAX	5	5-10 SIDE
Burgers	MAX	5	5-10 SIDE
Trout	MAX	4 OR 5	10-15 SIDE
Salmon steaks	MAX	4 OR 5	10-15 SIDE
Trout	MAX	4	10-15 SIDE
Salmon	MAX	4	5-10 SIDE
Cheese on toast	MAX		5-10 M
Browning	MAX		10-15 M

Grilling in the oven

The full grill should be selected when cooking a quantity of food where a large grilling area is required

The economy grill function is ideal, where only a small amount of food is to be cooked
This function uses less energy than the full grill setting

Whenever a grilling function is selected, set the temperature selector knob at Maximum and pre-heat the oven for 5-10 minutes before use.

Grilling must always take place with the oven door closed.

Programming your oven with mechanical 60 minutes timer.

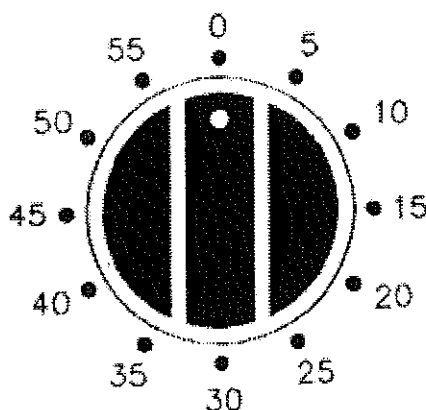
The timer is equipped with a buzzer and may be regulated for a maximum period of 60 minutes.

The regulation knob (Fig 1) must be turned in a clockwise direction until it reaches the 60-minute position and then turned to the desired time by turning the knob in a anticlockwise direction.

The oven will not be turned off automatically.

The minute timer ringing will advise you that the cooking time is over.

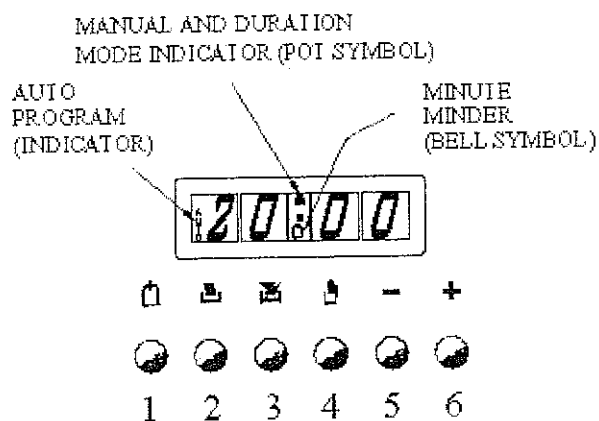
Fig. 1



ELECTRONIC TIMER

Key to diagram:

- A Time display (24 hour clock)
- B Minute minder
- C Cooking time
- D End of cooking time
- E Manual operation
- F Increase program time
- G Decrease program time
- H Automatic cooking programmed
- I Automatic cooking in operation
- J Minute minder in operation



Setting the time of day

When the oven is first connected to the mains electricity supply or following a power failure, three zeros will flash in the time display. To set the time of day, press and hold the (symbol for C) and (symbol for D) buttons and at the same time press the + or - buttons to set the correct time using the 24 hour clock system. The speed at which the digits change increases the longer the + or - button is held. Release the buttons once the time has been set to start the clock running.

Manual oven operation

In order that the oven can be used manually, the timer must be set to "manual". If the automatic cooking indicator (symbol for H) is flashing, press the (symbol for E) button until the time display reads zero then press the (symbol for H) indicator will disappear. The oven can now be used manually.

Setting the minute minder

The minute minder can be used to time any period from 1 minute to 23 hours 59 minutes. To set the minute minder press and hold (symbol for B) button and at the same time press the + or – buttons to set the required time. Release the buttons once the time has been set to start the minute minder running. The time display will show the time of day and the (symbol for J) indicator, will appear.

To check the remaining time on the minute minder at any point, press the (symbol for E) button. The time display will show the remaining time on the minute minder until the button is released.

Once the time has elapsed the (symbol for J) indicator disappears and a buzzer sounds. This can be switched off by pressing the (symbol for B) button.

Setting the timer to run the oven off automatically

Either:

Press and hold the (symbol for C) button and at the same time press the + or the – buttons to set the required cooking time.

Or:

Press and hold the (symbol for D) button and at the same time press the + or – buttons to set the required time which cooking should end.

Release the buttons once the time has been set. The time display will show the time of day and the (symbol for H) and (symbol for I) indicators will flash.

Set the oven function and temperature selectors to the required positions. The oven will turn on immediately and operate for the period selected on the timer, then switch off automatically.

Once the cooking time has elapsed the (symbol for I) indicator disappears and a buzzer sounds. This can be switched off by pressing the (symbol for B) button. Turn the oven function and temperature selector knobs to zero. Press the (symbol for E) button to reset the oven to manual operation. The flashing (symbol for H) indicator will disappear. The oven can now be used manually.

Setting the timer to turn the oven on and off automatically

Press and hold the (symbol for C) button and at the same time press the + or – buttons to set the required cooking time. Release the buttons once the time has been set. The time display will show the time of day and the (symbol for H) and (symbol for I) indicators will flash.

Now press and hold the (symbol for D) button and at the same time press the + or – buttons to set the time at which cooking should end. Release the buttons once the time has been set. The time display will disappear and the (symbol for H) indicator will flash.

Set the oven function and temperature selector knobs to the required positions. The oven will switch on at the appropriate time, operate for the period selected on the timer, and then switch off automatically. Once the oven switches on, the (symbol for I) indicator will flash to show that automatic cooking is in progress.

When the oven switches off, the (symbol for I) indicator disappears and a buzzer sounds. This can be switched off by pressing the (symbol for B). Turn the oven function and temperature selector knobs to zero. Press the (symbol for E) button to reset the oven to manual operation. The flashing (symbol for H) indicator will disappear. The oven can now be used manually.

Cancelling an automatic cooking program

An automatic program can be cancelled at any moment by pressings and holding the (symbol for C) or (symbol for D) button until the time display reads zero. Press the (symbol for E) button to reset the oven to manual operation. The flashing (symbol for H) indicator will disappear. The oven can now be used manually.

Cleaning and care

Warning: Switch off the main electricity supply to the oven during cleaning.

Control panel and oven door front

The exterior of the oven should be regularly wiped over using a soft, damp cloth with mild detergent solution, rinsed, then dried with a soft, lint-free cloth. Do not allow water to run down the front of the appliance during cleaning.

On no account should abrasive or caustic cleaning agents be used as these would damage the surface finish.

Oven Exterior

Allow the oven to cool before cleaning the interior to avoid the risk of burns.

Removing the oven door

The hinges A are provided with two movable bolts B.

When bolt B is raised, the hinge is released from its housing. Having done this, the door must be lifted upwards and removed, sliding it towards the outside; grip the sides of the door near the hinges when performing these operations.

To refit the door, firstly slide the hinges into their slots.

Before closing the door, **remember to rotate the two movable bolts B** used to hook the two hinges.

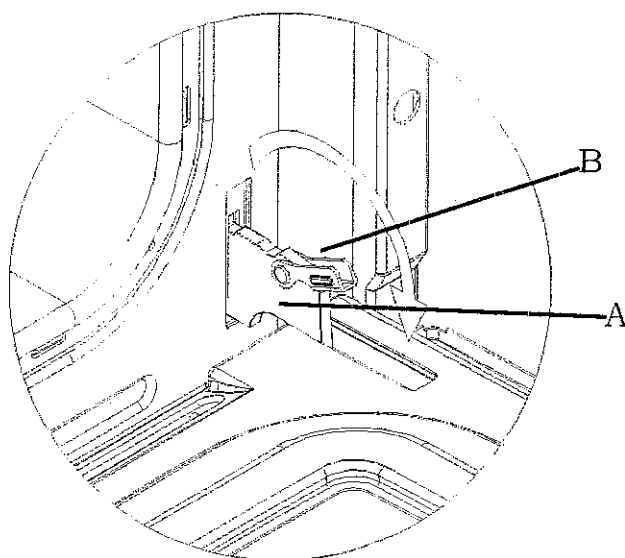


Fig. 3

Do not immerse the door in water

Clean the enamelled interior surface and the glass using a damp cloth and a proprietary mild cream cleaner, rinse, then dry carefully using a soft cloth. If necessary, the inner door glass can be removed by unscrewing the two lateral fixing screws (see diagram).

Make sure that the glass is dried thoroughly before re-fitting. Do not over tighten screws.

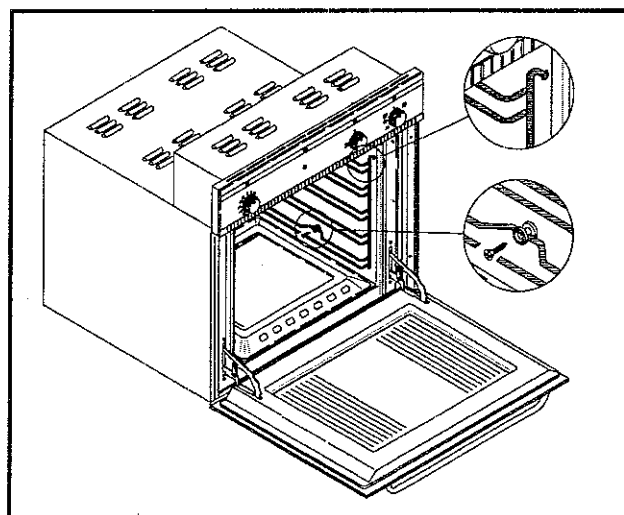


Fig. 4

Re-fit the door by holding at a 30° angle and locating the locked hinges in the hinge slots. Open the door fully, disengage the metal loops (A) and lower them so that they lie flat on the hinges (B). Close the oven door.

Removing the shelf supports

The shelf supports can be removed from the oven for cleaning by hand or in a dishwasher. Grasp the shelf support and press downwards to release from the clip device on the lowest runner. The shelf support can then be hinged upwards and lifted from the mounting holes in the upper corners of the oven prior to removal.

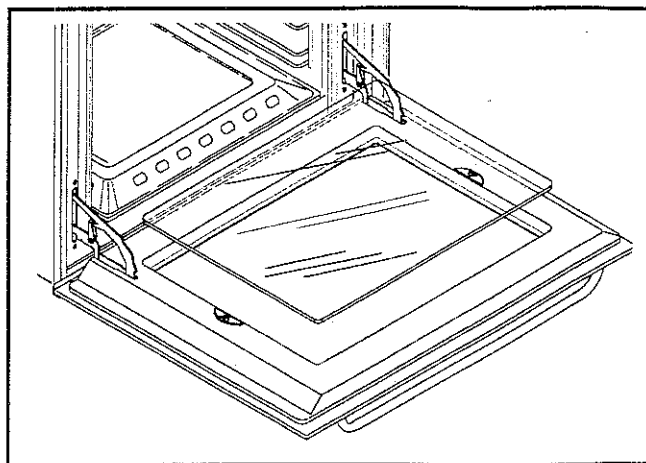


Fig. 5

To re-fit the shelf support, reverse the procedure, ensuring that the clip device engages firmly on the lowest runner.

Oven accessories

The oven shelves and the oven pan should be washed in hot water with a mild detergent then dried carefully, or they can be washed in the dishwasher.

Cleaning the oven interior

The interior of the oven has an enamelled finish. In order to make cleaning easier, any spillage's should be wiped away as soon as possible after they occur.

Clean the enamelled interior surfaces using a damp cloth and a proprietary mild cream cleaner, rinse, then dry carefully using a soft cloth. Any burnt-on soiling can be carefully removed using a plastic scourer.

Replacing the oven light bulb

Warning: Switch off the mains electricity supply to the oven.

The oven light is positioned in the top left-hand corner of the oven interior. If the light bulb needs replacing, unscrew the protective cover by turning it anticlockwise and remove the faulty bulb (see diagram) Fit the replacement bulb and replace the protective cover, screwing it firmly into place.

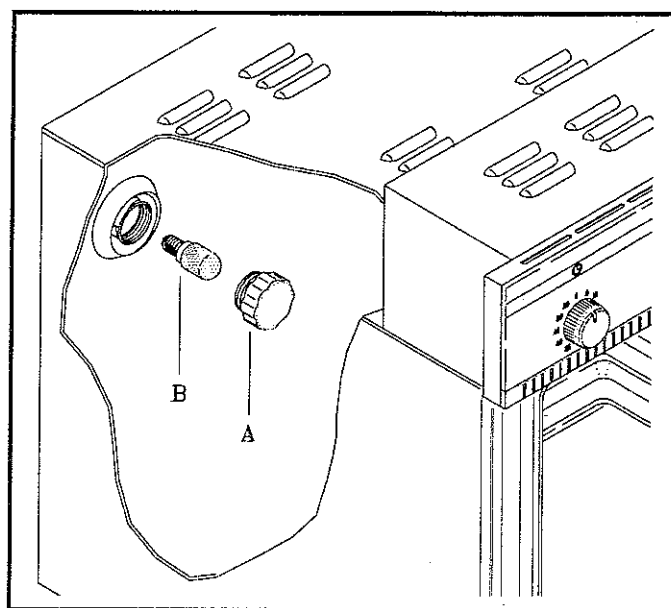


Fig. 6

Replacement light bulbs are available from your Technika dealer.

The catalytic liners (if fitted) are heavily soiled and difficult to clean.

To ensure that the stay-clean linings operate effectively, the oven should be heated to at least 200°C whenever heavy soiling has occurred during roasting or grilling. If this is not done soiling burns onto the linings and they become black and shiny. In case new liners must be purchased from your Technika dealer.

**For after sales service contact our customer service department on:
Toll free 1800-333244 or Local 03 9705 4144**

Important

The wires in the main lead of this appliance are colour coded as follows:

Green/Yellow	Earth
Blue	Neutral
Brown	Live

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire, which is coloured green and yellow, must be connected to the terminal in the plug, which is marked with the letter E or by the earth symbol or coloured green or green and yellow.

The wire, which is coloured blue, must be connected to the terminal, which is marked with the letter N or coloured black.

The wire, which is coloured brown, must be connected to the terminal, which is marked with the letter L or coloured red.

Warning: This appliance must be earthed.

Installation

Warning: A suitably qualified person must correctly install this appliance strictly in accordance with the manufacturer's instructions.

Do not use caustic or abrasive cleaning agents, knives or any other metal implements as these could damage the oven.

Catalytic stay-clean liners are available as an optional extra. Please contact your Technika dealer for details. The interior of the oven has two different finishes. The base has a traditional enamelled surface. In order to make cleaning easier, any spillage's should be wiped away as soon as possible after they occur. Clean the base of the oven using a damp cloth and a proprietary mild cream cleaner, rinse, and then dry carefully using a soft cloth. Any burnt-on soiling can be carefully removed using a plastic scourer.

Do not use caustic or abrasive cleaning agents, knives or any other metal implements as these could damage the oven.

The sides and rear of the oven have separate stay-clean catalytic liners fitted. Splashes from food are broken down during normal use of the oven temperatures above 200°C, so little manual cleaning should be necessary.

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Do not use any type of cleaning agent on the catalytic linings or permanent damage could occur.

In cases of heavy soiling (e.g.: after roasting or grilling fatty meat) the oven can be cleaned using an additional special process. Clean the enamelled and glass parts of the oven interior and remove the shelf supports. Close the door and switch on the oven using the forced air convention system at the maximum temperature for 1-1 1/2 hours, depending on the level of soiling. Once the oven has cooled, the base can be wiped with a damp cloth and the shelf supports replaced.

What to do in the event of a faulty

A qualified technician appointed by the manufacturer must only repair this appliance. Unauthorized repairs could be dangerous and would invalidate any warranty.

Minor faults can be remedied as follows:

The oven does not work at all

- Check that the electricity supply is connected and switched on.
- Has the fuse blown? If so, have the fuse replaced with the correct type

The oven does not heat up

- Has a temperature been set using the temperature selector knob?
- Has the defrost function been selected?
- Is the oven set to automatic operation?

The oven heats up but the light bulb does not work

The light bulb is faulty and needs replacing. Please note that light bulb failure is not covered under the manufacturer's warranty.