EUROMAID

installation & operating instructions and cooking guidance

BUILT-IN OVEN

Model PSMS9
PWM9

get the best from your new cooker

GB

Dear Customer!

We would like to take this opportunity to thank you for deciding to purchase one of our products. The appliance you have purchased fulfils the highest demands and is easy to use. Nonetheless, you should take the time to read these operating instructions. This way, you will become familiar with your appliance and can use it optimally and without disturbance. Please take note of the safety information. We wish you happy cooking with your appliance.

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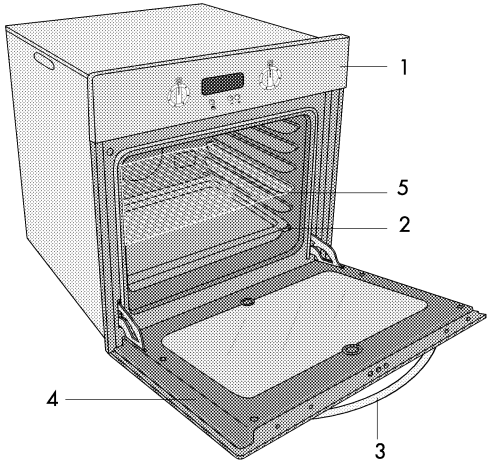
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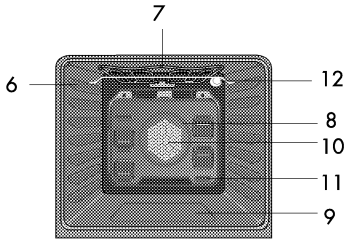
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Keep these operating instructions with your equipment. In case of selling or giving it to another person, be sure that the operating instructions accompany it. Thus the new user will be informed of its operating system and the related notices. These notices have been recorded for your security and others as well.

1 Technical Specifications

1. Control panel
2. Tray
3. Handle
4. Front door
5. Wire grill
6. Shelves
7. Upper heating element of the oven
8. Circular heating element (behind steel plate)
9. Lower heating element of oven (under steel plate)
10. Fan-motor (behind steel plate)
11. Air exit holes
12. Lamp





Grill wattage	1100/2300
Oven wattage	3200 W
Turbo motor	+
Supply voltage	220 - 240 V~50 Hz
Lamp	15 W/ 25 W
External dimensions	H: 595 mm W: 594 mm D: 550 mm
Dimensions of installation setting	W: 600 mm D: 560 mm H: 600 mm

2 Safety precautions and important information

☛ **This appliance is not intended for use by persons (including children) with reduced pyhsical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.**
Children should be supervised to ensure that they do not play with the appliance.

☛ The current value of the fuse in your home must be suitable to the current drawn by your cooker.

☛ Our company shall not be held responsible for any damage caused by the utilization of the cooker without ground cabling.
☛ Before your appliance is connected to the main electricity supply, check to ensure that the voltage and the frequency shown in the rating label corresponds with your power supply.

☛ Before applying to Authorized Service, have the electrical wiring of your home ready for connection.

☛ Before using your product, remove all packaging materials. Do not forget to remove the cartons near the tray and wire grill and the polysthrene stick to the front door glass.

☛ **The packaging materials can cause danger for the children.**

☛ **Ensure that children are kept away whilst the appliance is in use and until the appliance has cooled down, as accessible parts of the appliance will become very hot.**

☛ Do not put heavy objects on the open front door and do not allow children to sit on it.
☛ A steam cleaner is not to be used for cleaning oven.

☛ **Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**

☛ **During use this appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.**

☛ Always switch off the appliance from the mains when not in use, before cleaning or in the unlikely event of a product failure becoming apparent.

☛ **The mains lead must not come in contact with any part of the appliance during operation.**
Do not squeeze the supply cord inside the oven door, because the cable isolation can be damaged.

☛ Do not attempt to move the appliance by pulling the door and/or handles.

☛ This cooker must only be used for its intended purpose i.e. the cooking of domestic food.

☛ **Oven is not operate until time of day is not set. Set time of day before first usage and after electricity failure.**

☛**The cooling fan will continue for a while after switching the oven off.**

☛ When using the grill function the oven door must be closed.

☛ **Always use oven gloves when removing the grill rack and dishes from inside the oven when in use.**

☛ Surfaces of the inox models closed to the burners may in the course of time change their color because of the excessive heat.

If the steam produced whilst cooking contacts with cool surfaces on the outside of the appliance, it will condense and produce water droplets.

This is quite normal and is not a fault. Please wipe it with a dry cloth.

- If it is not absolutely necessarry, do not preheat the oven.
- Spare parts needed to make the product work properly will be supplied for 10 years.
- Stand by energy consumption of the oven is 3 Watts Energieverbrauch des Backofens auf Stand-by ist maks 3 Watt.

If your cooker has Prolitic self cleaninig system

During the prolitic process, there should not be any cooking pot etc. inside the oven.

*The children should be kept away from the oven during the pyrolitic system is activated as the surface would be very hot.

*Please keep animals and children out of the room as fumes may be emitted from the burning process.

* Before cleaning, remove any obvious dirt.

Preparation and burning off Important for asthmatic sufferers

The protective coatings need to be burnt off before the first use of your appliance. Fumes will be emitted but this is quite normal. **Ensure the room is very well aired during the burn-off-process. Avoid direct inhalation of the fumes generated during this process.**

2 Preparation and installation

Electrical connection

☛ Before your appliance is connected to the main electricity supply, check to ensure that the voltage and the frequency shown in the data plate correspond with your power supply. You can find the rating plate under the front door. When you open the door, you can see data plate left bottom side of the cavity entrance.

Warning!
This appliance must be earthed!

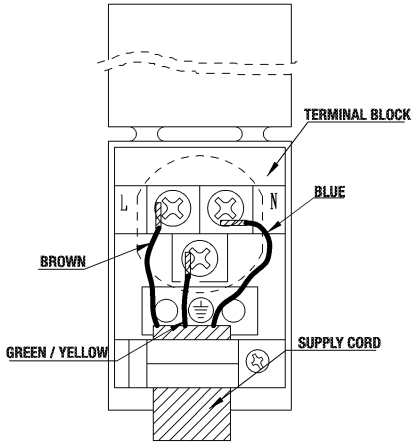
☛ A cable without a plug is provided together with your oven (H05 VV-F 3G 1.5)
Take care to connect as below:

* Brown cable = L (Live)
* Blue cable = N (Neutral)
* Green / Yellow cable = E (Earth)

* This product must only be installed by a qualified electrician eg. local electricity company to a suitable double pole control unit with a minimum contact clearance of 3 mm in all poles which should be adjacent to (but not above) the cooker in accordance with IEE regulation, Failure to observe this instruction may result in operational problems and invalidation of the product warranty.

If the appliance is connected by a plug, this plug must easily be accessible after installation (but not above the hob).
The cable length should be 2 m. max for isolation safety.

Our company shall not be held responsible for any damage caused by utilization of the oven without proper grounding.
☛ Before applying to Authorized Service, have the electrical wiring of your home ready for connection.



1.Open terminal cover with screwdriwer

2.Open cable clamp

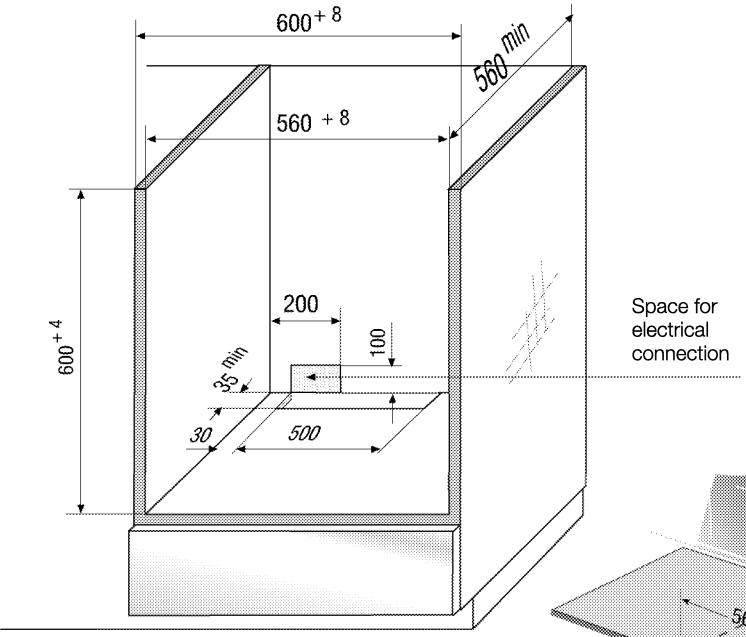
3. Change the cable according to this schema.
Take care to connect as below:

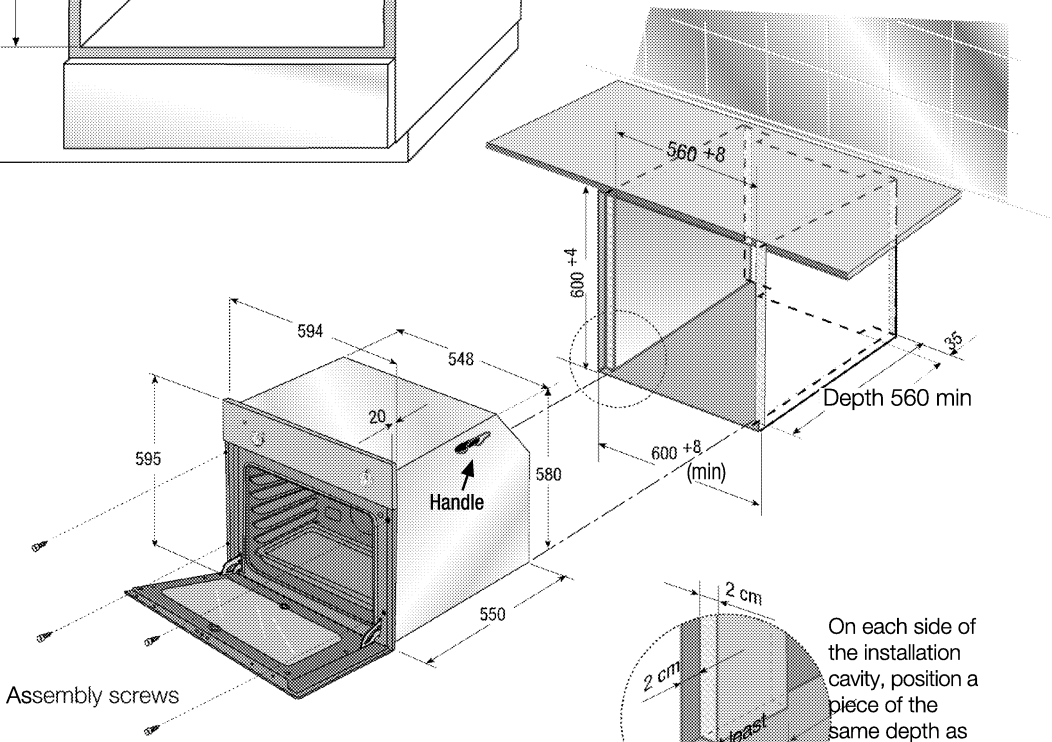
Brown cable = L (Live)
Blue cable = N (Neutral)
Green/Yellow cable = E (Earth)

4. Fix the cable clamp

5. Close terminal cover

Positioning of the Oven



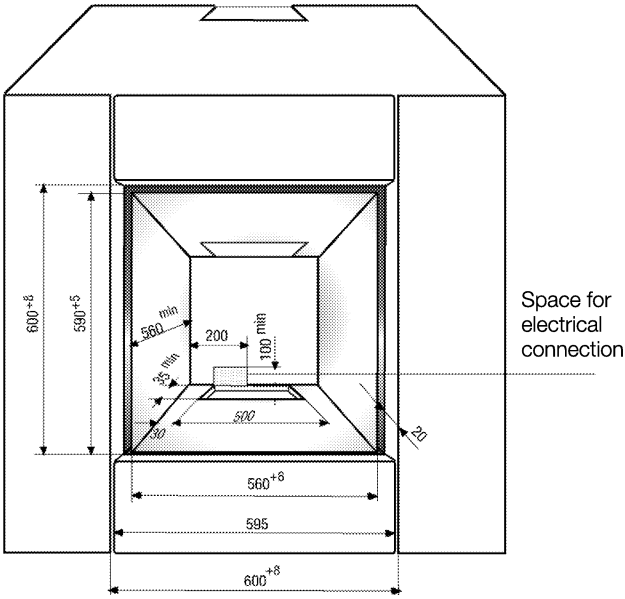


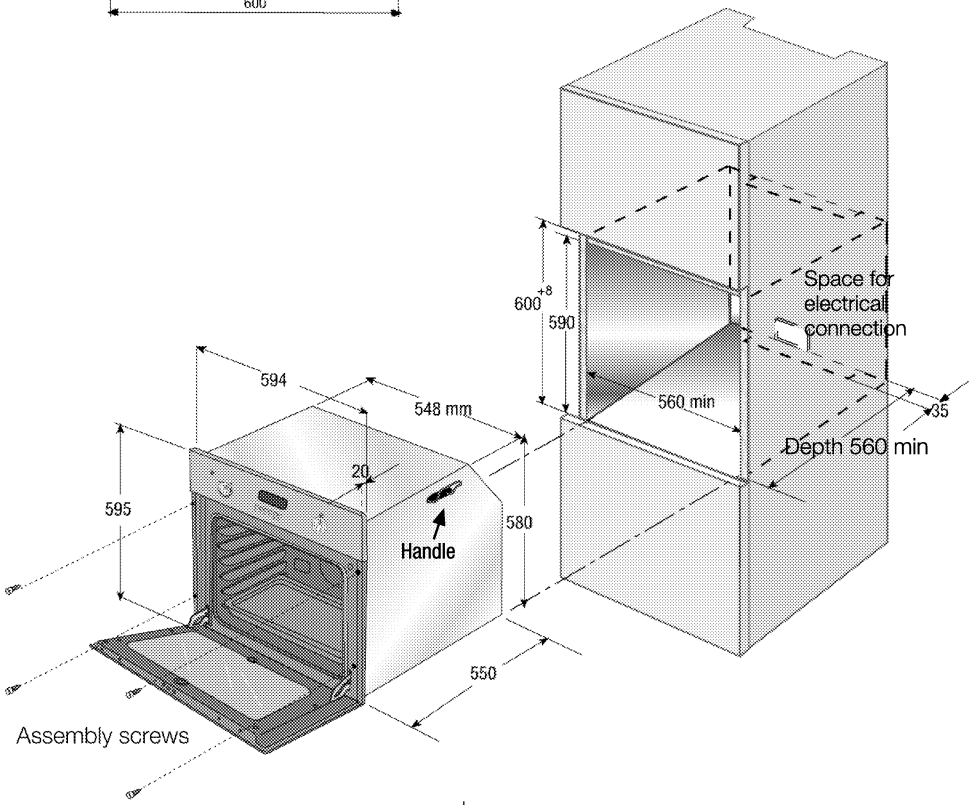
On each side of the installation cavity, position a piece of the same depth as the cabinet.

- Please use the slots or wire handles located at both sides to move the product.

Note: If your product has wire handles, please push the handles back into the side walls after you move the product.

Positioning of the Oven





Oven-Mounting and Warnings

Things to Pay Special Attention to Regarding the Electrical Connection

- Have the device's electricity connected by a certified electrician.
- This device belongs to the primary protection class and must be operated only via a grounded electrical connection.
- If, together with the product, a main cord is not provided, or if a main cord is provided without a plug: a circuit breaker must be used with the product such that a 3 mm gap stands between all contacts capable of severing the electricity among all of the poles on the product.- During product installation, ensure that no more than one of its side surfaces, if necessary, stands close to a high wall or cupboard. In wall ovens that come with the pyrolitic cleaning function, a minimum distance of 30 mm must be left between the oven's front panel and furniture or wall of the building.
- The consituent materials of the installation cavity must be able to withstand a temperature of 100 °C. This is especially applicable to and important for wooden materials, coverings that adhere to edges, plastic surfaces, applied adhesives, paints and polishes. Furniture in the device's immediate vicinity must be able to withstand a temperature of at least 70 °C.

Matters to Pay Special Attention to Regarding the Oven's Installation Cavity!

- For the furniture cavity dimensions and the placement of the device, see the diagram.
- If a drawer is to be located underneath the device, a separator panel must be placed between the device and the drawer.
- Because the device is installed flush with the back wall, the electrical socket, except for the device's mounting area, must be located in an easily accessible place.

Matters to Pay Special Attention to Regarding the Positioning of the Oven

- By pushing the device, insert it fully into the furniture compartment.

Attention! During insertion, ensure that the electrical cable is not broken or pinched.

- For air circulation, some empty space must remain between the walls and the compartment into which the device is installed. For this reason, prior to stabilizing/immobilizing the device, try to center it within the cabinet.
- After positioning the device, stabilize/immobilize it with screws as shown in the diagram.
- The space between the upper surface and the device must not be blocked/occupied by any object.

When removing the oven from the furniture cavity,

- Disconnect the device's electricity.
-Unscrew the stabilization/immobilization screws.
- Remove the device by slowly lifting and pulling out.

4 Operating the oven

Oven heat control knob

This knob is used together with the "function selection" knob. Select the desired stage with the **"function selection"** knob. Then rotate the **"oven heating control"** knob clockwise. The lamp and the relevant heating elements for the selected stage or the fan will come on. A thermostat senses the temperature in the oven. The thermostat switches off the heating element and the thermostat light when the set temperature level is reached inside the oven. When the temperature falls below the set temperature thermostat comes back on and the thermostat light illuminates. This way, the set temperature level is maintained throughout the whole cooking period.

Function selection knob

This knob allows you to select functions and carry out checks. The functions and their stages are explained below. In order to operate the stages, you need to bring the "function selection" knob together with the "oven heat control" knob to the desired temperature and adjust the timer if provided. **If your cooker has a timer;** refer to the description of timer usage.



Ensure you stand back from the appliance when opening the oven door to allow any build up of steam or heat to escape.
If, whilst cooking, steam produced comes in to contact with cool surfaces on the outside of the appliance, it will condense and produce water droplets. This is quite normal and is not a fault.
Please wipe it with a dry cloth.

While you are opening the door of the oven, be careful with hot parts and make sure not to touch any hot parts.



☛ The kinds of food you want to cook, thermostat positions, shelf positions and recommended cooking times are given at the cooking table.
☛ Set the oven heat control and function selection knobs to the desired position.
☛ Preheat the oven for 10 minutes with oven door closed.
☛ After preheating, place the food you want to cook into the oven.
☛ After cooking, reset the knob to the **"0"** position.
☛ You may use booster function for preheating to reach the desired oven temperature more rapidly. See using booster function.

Booster function (if available)

1. Adjust the **"heating control knob"** to the desired oven temperature.
2. Turn the **"function selection knob"** to the booster stage.
3. Your ovens immediately start to operate and thermostat light will be ON.
4. When the oven reaches to selected temperature the thermostat light will go OFF.
5. After thermostat light goes off reset the "function selection knob" to desired oven cooking mode.
Don't forget that the Booster mode is just for preheating. Don't use this mode for cooking proposes.

Pizza function (if available)

Circular heating element and fan runs with bottom heating element. By using this function you can cook pizza perfectly.
1. Adjust the **"function selection knob"** to the pizza stage.
2. Adjust the temperature on timer.

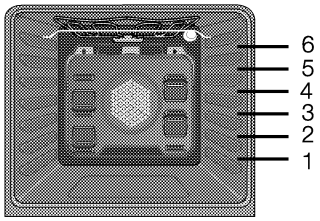
3 D function (if available)

Circular heating element and fan runs with top and bottom heating elements. By using this function you can cook 3 trays of food simultaneously with best quality.

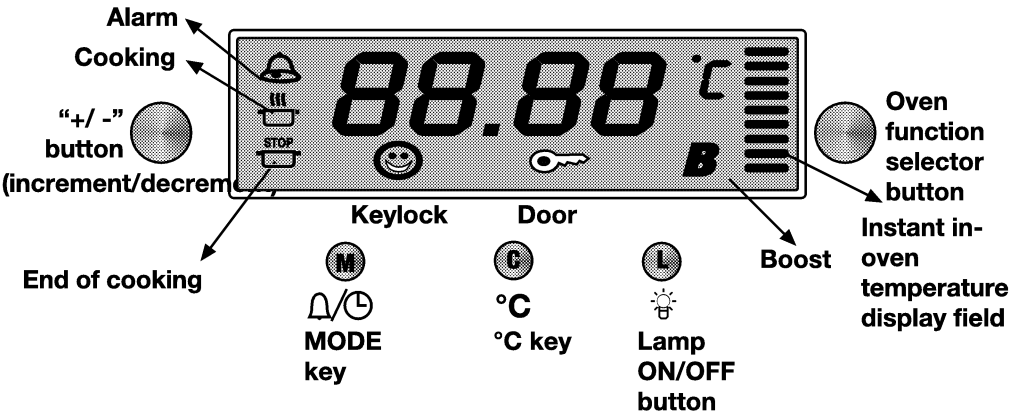
The stage of function selection knob

- Top and Bottom Heater
- Top and Bottom Heater with fan
- Ring heater with fan
- 3 D function
- Pizza function
- Grill with fan
- Grill
- Bottom Heater
- Warm keeping
- Defrost
- Eco Pyro
- Pyrolitic function (for cleaning)

Shelf positions for multi-function and fan assisted ovens



Using the clock



Using the mode key

Mode key : Mode key is necessary to select respectively and confirm clock functions. Mode key sequence will be different for the oven when no function is operating (standby) or when the oven is in any function.
Clock functions will be displayed in the order given below as the "Mode" key is depressed.

When the oven is in standby

Mode 1 : Setting the alarm time
Mode 2 : Keylock ON/OFF
Mode 3 : Setting the time of the day

When the oven is in operation (when any function is selected)

Mode 1 : Setting the alarm time

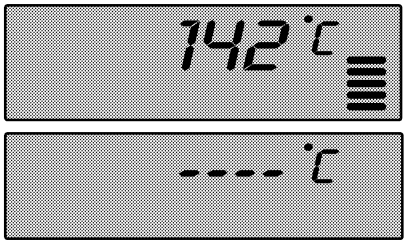
Mode 2 : Setting the time of operation

Mode 3 : Setting the time of end of operation (If operation time has been specified)
Mode 4 : Preheating (Booster) ON/OFF

Above functions will be activated respectively for 4 seconds as long as the "Mode" key is pressed at any time.

It will return to the current time position if no key is pressed in 4 seconds.

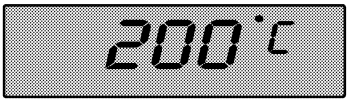
Using the °C key



If the inner temperature of the oven is less than 40°C, **"----°C"** will be displayed on the screen.

°C key : This key is used to select and confirm the oven temperature.
When °C key is pressed during the **oven is in standby mode**, the temperature in the oven for that particular moment will be displayed for 5 seconds.
- It will not be possible to change the inner temperature of the oven during standby mode.

If °C key is pressed when the **oven is in operation (function selected)**, the set temperature in the oven for that particular moment will be displayed for 6 seconds. The set temperature may be altered within 6 seconds by using the **"+/-"** button.



The **“°C”** symbol will flash while setting the inner temperature of the oven.

Using the lamp ON/OFF button

Lamp button:

The Oven Lamp may be turned on or off when the oven is in operation or in standby mode.

- The Oven Lamp will normally be in OFF position when the oven is in standby mode; if the lamp turns on while in standby mode, it will black out as soon as the button is pressed again or after 30 seconds.
- The lamp will be in ON position when the oven is in operation and you may turn it on or off by pressing the mentioned button as you wish.



Bell symbol

The Bell symbol is used to show that the alarm has been set.
The “bell” symbol will flash while the alarm is being set or when the alarm is given.



Cooking time symbol

The cooking time symbol is used to show that the cooking time has been set.
The “cooking” symbol will flash while the cooking time is being set or when the cooking is finished.



End of cooking time symbol

The end of cooking time symbol is used to show that the end of cooking time has been set.
The “end of cooking” symbol will flash while the end of cooking time is being set or when the cooking time has come to an end.



Child lock (keylock) symbol

It will appear on the screen when keylock is set.
The keylock symbol will flash while the keylock is being set.



Door lock symbol

When the door lock is activated, it will appear on the screen.
It will flash when the door is locked or unlocked.



Quick heating (booster) symbol

When the booster is activated, it will appear on the screen.
The “booster” symbol will flash while the booster is being set.

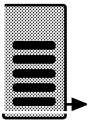


°C symbol

It will flash when setting the inner temperature of the oven.
Selecting the inner temperature of the oven: You can set the temperature with a precision of ±5°C within 40°C-280°C range.

If no setting is made within 4 seconds by selecting any function, the screen returns to clock display (standby) mode.

Instant in-oven temperature display symbol



It is used to show the condition of the inner temperature of the oven compared to the set temperature of the oven.
It will also flash during the times the heaters are activated when the oven is operating in any mode.
The instant in-oven temperature display area will continue to appear on the screen after the oven is no more in operation until the inner temperature drops down to 40°C. No value will be displayed on the instant in-oven temperature field once the inner temperature of the oven drops below 40°C. The instant in-oven temperature display field will be displayed as full when the selected temperature value is reached while the oven is operating.
Is not shown when the oven temperature is not adjustable.

Alarm types

- Your oven gives short alarms when it reaches the set temperature.
- Alarm will go off for 3 minutes when the cooking time is over and it will go off for 2 minutes when the alarm time comes to an end.

You can press any key to stop the alarm.

Initial power supply to the oven or setting the time of the day

The time of the day is not set when power is supplied to the oven.
- find the screen where the time of the day is flashing by pressing the **"mode"** key. Time of the day is set by using the **"+/-"** button. After setting the time, **":"** will start flashing.
- You can confirm the time set by pressing the **"mode"** key or if you do not press any key within 4 seconds, the clock will be set.
- The clock of your oven is so designed that it will not be affected by power failures extending up to 2 hours.

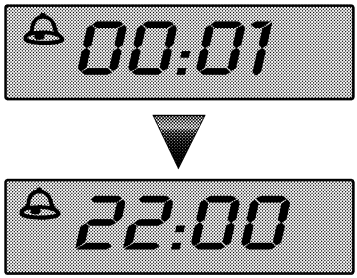
- In case of power cutoff, the program, if any, in the memory will be cancelled for safety reasons. If the oven is operating, it will not resume the mode it was in.

When the oven is in waiting (standby) mode or when the oven is operating (function selected)

Setting the alarm time

- Find the Bell symbol by pressing the **"Mode"** key.
- If there is any alarm setting from previous adjustments, the remaining time will be displayed on the screen.
- If there is not any alarm setting from previous adjustments, *"00:00"* will appear on the screen.

You can change or reset by using the "+/-" button.
4 seconds after the alarm is set, time of the day along with the "Bell symbol" will appear on the screen.



If no setting is made within 4 seconds by selecting any function, the screen returns to clock display (standby) mode.

- When the set alarm time is up, alarm will go off for 2 minutes and meanwhile the “Bell” symbol will flash; after this period is over, the “Bell” symbol will disappear.

The Alarm time can be set between 1 minute and 23:59 minutes.

Warning: If the end of alarm period and end of cooking time coincide or if the alarms concur, end of cooking time sound will go off.

When the oven is in Standby mode

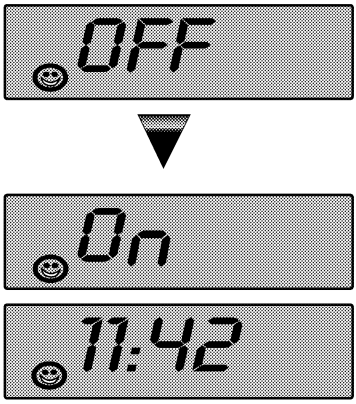
Keylock ON/OFF adjustment

Your oven can be put in keylock position only in standby mode. It will not be keylocked when the oven is in operation.

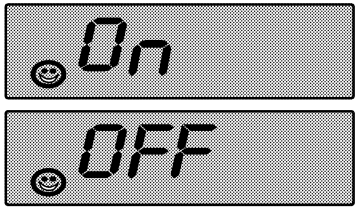
Find the “keylock” symbol by pressing the **“Mode”** key.

If the keylock is not set beforehand, *“OFF”* will be displayed when keylock is selected. Turn the **“+/-”** button clockwise to bring it to *“ON”* position.

- To activate the keylock, press “mode” key until keylock symbol is displayed on the screen and then turn the **“+/-”** button clockwise to bring it to *“OFF”* position.



When the keylock is set, all other buttons and pushbuttons cannot be used except for the “MODE” key. When the “MODE” key is pressed alone, following screen will be displayed for 4 seconds.



If the oven function button is set to any other position except for the **“0”** (OFF) position with the keylock is set, your oven will not operate.

If the keylock is set to *“OFF”* with **“+/-”** button, all other buttons and keys could be operated normally.

NOTE: If the keylock is adjusted, the keylock will still be active even after the power failures.

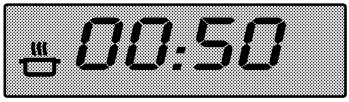
If no setting is made within 4 seconds after selecting any function, the screen returns to clock display (standby) mode.

When the oven is in operation (with function selected)

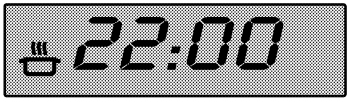
Adjusting the cooking time

Find the cooking time symbol by pressing the **“Mode”** key.
- Cooking time can be selected when the oven is operating under the selected function.
- If the cooking time had been set beforehand, the remaining time will be displayed on the screen.
- If the cooking time had not been set beforehand, *“00:00”* will be displayed on the screen.
- If the cooking time had been set beforehand, you can change or reset the time by using the “+/-” button.
- 4 seconds after the cooking time is set, time of the day together with the “Cooking” symbol will appear on the screen.
- Once the cooking is finished, alarm will go off for 3 minutes and the “End” and “End of cooking” symbol will flash on the screen. Don’t forget the turn the “function selector button” to “0” level at the and of the cooking time.

Warning: If the end of alarm period and end of cooking time coincide, end of cooking time buzzer will go off.
- If the “function selector button” is set to **“0”** (OFF) after the cooking time has been entered or if “pyro” function is selected, the cooking time will be reset.



Cooking time is set to 50 minutes.



Cooking time has been entered and the oven is operating

Setting the end of cooking time

The end of cooking time cannot be adjusted if the cooking time is not entered.



Find the end of cooking time symbol by pressing the “Mode” key after setting the cooking time.
The end of cooking time that has been added to the time of the day will appear on the screen.
- If the end of cooking time= “cooking time (duration) + time of the day”, it can only be increased and not be decreased.

e.g.
- Time of the day= 22:00
- Cooking time= 50 minutes entered
- End of cooking time will be displayed as 22:50.

If the end of cooking time is not set to any time after 22:50, the oven will operate under this condition. Cooking will finish at 22:50.
If the end of cooking time is set to any time after 22:50, **such as** 22:55,
Your oven will start operating at 22:05 and end up operating at 22:55 after 50 minutes of operation.

- During the waiting time, along with the time of the day, the “Stop” and “cooking time” icons will appear on the screen.

If no setting is made within 4 seconds after selecting any function, the screen returns to clock display (standby) mode.

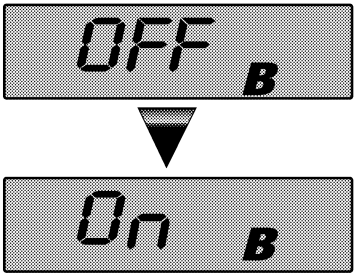
When the oven is in operation (with function selected)

Turning the quick heating (booster) On/Off

- Quick heating **(booster)** can be set only if the oven is in operation (when any function is selected).
- Find the “Booster” symbol by pressing the “Mode” key.

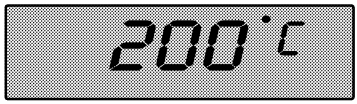
If the booster is not set beforehand, *"OFF"* will be displayed on the screen when booster is selected. Turn the **“+/-”** button clockwise to bring it to *"ON"* position.

- To exit booster mode, press “mode” key until “booster” symbol is displayed on the screen and then turn the **“+/-”** button anticlockwise to bring it to *"OFF"* position.

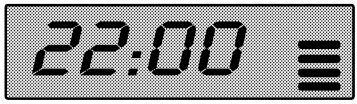


The “quick heating (booster” mode will be on until your oven reaches the selected temperature.
The “Booster” symbol will remain on as long as the booster is operating. When the desired temperature is reached, the “Booster” symbol will go out and the oven will continue operating in the cooking function you had selected.
The quick heating (booster) period is also included in the cooking time.
When quick heating is selected: If the cooking time is set to a shorter value than the quick heating time, quick heating will be made only.

Selecting a function



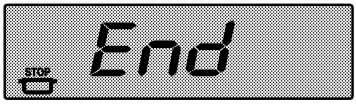
When the function selector is set to any position except for “0” (OFF), the set temperature for that function will be displayed for 4 seconds; if no adjustment is made, then the oven will start operating in the set temperature value.



The time of the day will be displayed after the oven has started operating.
As the oven heats up, the instant in-oven temperature display field will increase accordingly.
The instant in-oven temperature display field will be displayed as full when the selected temperature value is reached while the oven is operating.

If no setting is made within 4 seconds after selecting any function, the screen returns to clock display (standby) mode.

Timeless operation



When the function selector button is set to any position except for “0” (OFF) after the time of the day is selected, the set temperature for that function will be displayed for 4 seconds. If no adjustment is made, the oven will start operating at the set temperature value.
The **operating time is maximum 6 hours** if no time setting has been made.
When the “function selector” is not set to “0” (OFF) position, the oven will operate for 6 hours and at the end of this 6-hour period, **“End”** and **“Stop”** icons will appear on the screen and end of cooking time alarm will be heard. This screen will be displayed at the end of all cooking processes which were set by entering a cooking time.
If the “function selector” is not set to “0” (OFF) position manually once the end of cooking time alarm is gone off at the end of 6-hour period, the displayed message on the screen will remain until the function selector button is set to “0” (OFF) position.

If no setting is made within 4 seconds after selecting any function, the screen returns to clock display (standby) mode.

Cooking table

Foods	COOKING PAN	SHELF POSITIONS				THERMOSTAT POSITION	COOKING TIME (min)			
		Fan with ring heater	3 D	Top and bottom	Fan with Top and bottom		Fan with ring heater	3 D	Top and bottom	Fan with Top and bottom
Short bread	24-26 cm bread mould	3	3	2-3	3	170-180	15-25	15-25	25-35	20-25
Cake in mould	18-22 cm cake mould	3	3	2-3	3	170-180	20-30	20-30	25-35	20-25
Cookie	Cooking sheet	4	4	2-3	3	170-190	20-30	20-30	25-35	20-25
Flaky pastry	Cooking sheet	4	4	2-3	3	180-190	20-30	20-30	25-35	20-25
Brioche	Cooking sheet	4	4	2-3	3	160-180	20-30	20-30	25-35	20-25
Pastry	Big tray	4	4	2-3	3	/ :180-190 / :190-200	35-45	35-45	40-50	30-40
Yeasted dough	Big tray	4	4	2-3	3	/ :190-200 / :200-220	25-35	25-35	35-45	25-35
Biscuits	Cooking sheet	4	4	2-3	3	170-180	15-25	15-25	20-30	18-22
Cake	Big tray	4	4	2-3	3	170-180	20-30	20-30	25-35	20-25
Milleteuille pastry	Big tray	4	4	2-3	3	200-210	20-30	20-30	25-35	20-25
Lasagne	Lasagne dish	4	4	2-3	3	170-180	35-45	35-45	40-50	30-40
Pizza	Big tray	4	4	2-3	3	200-220	20-30	20-30	30-35	25-30
Roast beef	Roasting dish	4	4	2-3	3	250 (15min)*	90-120	90-120	110-120	100-110
Lamb shoulder	Roasting dish	4	4	2-3	3	250 (15min)*	65-80	65-80	70-90	60-75
Roasted chicken	Roasting dish	4	4	2-3	3	250 (15min)*	55-65	55-65	60-70	50-60
Roasted turkey (5,5 kg)	Big tray	4	4	2-3	3	220 (25min)*	170-220	170-220	180-240	150-210
Fish	Roasting dish	4	4	2-3	3	200	15-20	15-20	15-25	15-20

***For roasted meats, the thermostat starts with the highest level and decreases to 150°C after 15 minutes.**

- The values listed in the table are the results obtained from laboratory testing.
- You may find different flavours of the food according to your own cooking and usage practices.
- If you wish, you can add the time it takes to pre-heat the oven to the values listed in the table.

Shelf position (In fan with ring heater model+ 3D model)
For 3 trays : 2 - 4 - 6
For 2 trays : 4 - 6
For 1 trays : 4

Fan with ring heater
Top and bottom heater
Fan with Top and bottom heater
Pizza function
3 D
Fan with ring heater + top and bottom heater
(IF AVAILABLE)

5 Operating the grill

☛ Preheat the grill at (grill setting) for approximately 5 minutes. The Amber indicator light will illuminate to show that the grill has been switched on.

☛ **For multifunction ovens,** set the **"function selection"** knob to and the **"oven heating control"** knob to maximum temperature.

☛ The indicator light will illuminate to show that the grill is switched on.

☛ Apply oil on the grill shelf to prevent meat from sticking on the bars.

☛ Put a tray on one of the bottom shelves in order to collect oil and for easy cleaning put some water in it.

☛ **Do not allow children to sit or stand on the oven door when the door is open.**

☛ Accessible part may become hot when the grill is in use. Don'allow children to be close.



- Ensure the food is correctly positioned under the grill element.
- Food which requires browning only should either be placed under the hot grill in the grill pan, or on the floor of the grill compartment, according to the depth of the dish. The grill pan wire grid may be removed.
- Do not line the grill pan with aluminium foil as the increase in heat is a fire hazard.
- **Always keep the oven door closed when grilling.**

	Grill	
	Shelf position	Cooking duration (min.)
Lamb	4 - 5	12-15
Lambc hops	4 - 5	12-15
Beef		
Veal chops	4 - 5	15-25 (1)
Mutton chop	4 - 5	15-25 (1)

(1) Depending on the thickness

6 Important do's and don'ts

Don'ts

☛ Don't leave children unsupervised where the cooker is installed and in use as all surfaces will get hot when the appliance is in operation.
☛ Don't allow niether children to sit or stand on the open oven door nor anyone to sit or stand on part of the appliance.

☛ Don't use biological washing powder, harsh abrasives or chemical cleaners to clean the inner panels of the oven.
☛ Don't store flammable materials, aerosol etc. in adjacent cabinets.
☛ Don't cover ventilation slots in any way.
☛ Don't use the handles to hang towels, dishcloths etc.
☛ Don't place dishes, pans, trays directly onto the oven compartment base.
☛ Don't cover oven shelves with aluminium foil as the air circulation in the oven will be disrupted.
☛ Don't line grill pan with aluminium foil.
☛ Don't attempt to grill with the door opened.
☛ Don't use the grill to warm plates.

Do's

☛ Have your appliance installed by a qualified engineer or a technician.
☛ Make sure you understand the controls prior to using your appliance.
☛Ensure that no flammable materials are adjacent to the appliance as the sides of the appliance become hot during operation.
☛ Keep children away from the cooker at all times when in use as surfaces will get extremely hot.
☛ Always turn off the electricity supply at the wall switch before cleaning.
☛ Check all controls on the appliance are switched off after cooking.
☛ Keep all ventilation slots clear of obstructions.
☛ Remember that the oven and the utensil will be very hot when in use.
☛ Note that times and temperatures in this book are for guidance only.
☛ Ensure meat and poultry is thoroughly defrosted before cooking.
☛ Take care when removing utensils from the grill as they may be hot.
☛ Take care when opening the door. Let steam and hot air escape before removing the food.
☛ Use quality oven gloves for removing hot food utensils from the oven/grill.
☛ Select the correct shelf position before turning on the oven or grill .
☛ Clean your cooker regularly, ideally after each use.
☛ Allow the appliance to cool down before cleaning.
☛ Always refer servicing to a qualified appliance service engineer.

7 Maintenance and cleaning

☛ Turn off the main switch off before cleaning.

☛ Before switching on again ensure that all controls are in the OFF position.

Control panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur. Do not attempt to remove any of the control knobs from the panel as this may cause damage and is a safety hazard.

Oven interior

Remove all trays and the grill from the oven. Clean the interior with a piece of moist, soapy cloth. Then, clean it once more with a wet piece of cloth and let it dry.

Do not use dry powder agents for cleaning.

☛ We recommended immediate cleaning of acidic substances such as oil, lemon etc..

☛ Use a damp cloth to clean the interior and exterior. Never use any sharp instruments, abrasive household cleaner, or detergents for cleaning. For hard stains use suitable washing liquid.

☛Commercially avaible special cleaners may be used after carefully reading of the warning labels written on them. Do not use cleaning agents containing acid or chlorine.

☛Cleaning can be accomplished using a soft piece of cloth wetted with soapy water or with commercially available special surface cleaners and a soft piece of cloth. Especially use liquid paste or cream type cleaners.

Warning!

Never clean the inside of the oven and trays with hard brushes, steel pads or knives.

Commercially available special cleaners may be used after careful reading of the warnings written on the labels.

If your cooker has Pyrolitic self-cleaning system

WARNING !

Do not touch the oven during the Self-Cleaning cycle.
The children should be kept away from the oven during the Self-Cleaning cycle a the surfaces would be very hot.
Do not use commercial oven cleaners in your oven.
Failure to follow these instructions can result in burns, or illness from inhaling dangerous fumes.

Your oven has Pyrolitic self-cleaning system. It is recommended to use Pyrolitic function once per every 10 usage of the oven.

Before a clean cycle

1. Remove trays, grid, oven racks, all utensils and any foil that may be in the oven. Do not try to clean utensils or any other objects in the oven during a self-clean cycle. If the oven rack or shelf are left in the oven uring a clean cycle, they will darken, loose their luster and become hard to slide.

2. Soil on the oven front frame, under the front edge of the cooktop, the door liner outside the door seal and the front edge of the oven cavity (aboout 2 cm into the oven) will not be cleaned during a clean cycle (see illustration below). Clean these areas by hand before starting a clean cycle. Use hot water with a soap filled wool pad, then rinse well.

3. Wipe up heavy spillovers on the oven bottom. Too much soil may cause smoking during the clean cycle.

4. Do not clean the door gasket. It is essential for a good seal. Care should be taken not to rub, damage, move or remove the door gasket.

Frequent cleaning will help prevent excessive soil buildup. Do not rub the door seal. The fiberglass material of the seal is has an extremely low resistance to abrasion. An intact and well fitting oven door seal is essential for energy efficient oven operation and good baking results. If you notice the seal becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should replace the seal.

Self cleaning (Pyrolitic) function

If the function selector button is set to Self cleaning (Pyrolitic) "" position, "P2:00" will be displayed on the screen, **If there is "" in your oven;**
When "" is brought to (eco pyro) position, "P1:30" will be displayed on the screen. This time shows the time period during which the oven will operate for self cleaning. **This period can not be changed**.

We recommend you to use "" (eco pyro) function if your oven is not very dirty.

- Cooking time cannot be set during Self cleaning (pyrolitic) function.
- You can set the end time of self cleaning (pyrolitic) function.
- Oven lamp will not be ON during self cleaning (pyrolitic) function.

With the use of Self-cleaning function, the oven becomes very hot -about 480º C- and thus residual particles inside the oven body will be burnt.
As the oven temperature would reach higher than 300ºC, the oven door should not be opened in Pyrolitic function.
The oven would be automatically stopped after Pyrolitic cleaning process. The door will not be opened before the oven temperature decreases back to 300ºC at least wait about 30 minutes. Do not force the door lock with handle.

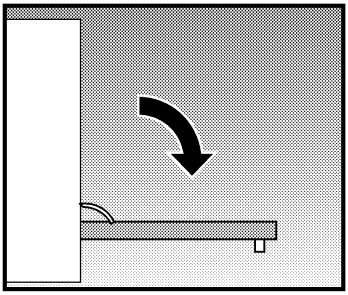
Important !
The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may results in death to certain birds. Always move birds to another closed and well ventilated room.
Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.
Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely.

After a clean cycle

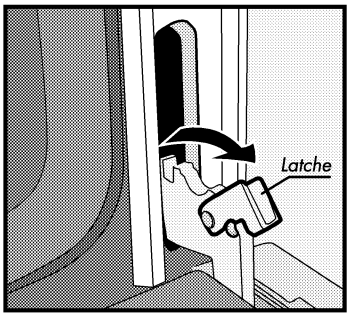
After a clean cycle, you may notice some white ash in the oven. Just wipe it up with a damp cloth.
If white spots remain, scrub them with a soap-filled wool pad. Be sure to rinse thoroughly with a white winegar and water mixture.

These deposits are usually a salt residue that can not be removed by the clean cycle. If the oven is not clean after one clean cycle, the cycle may be repeated.

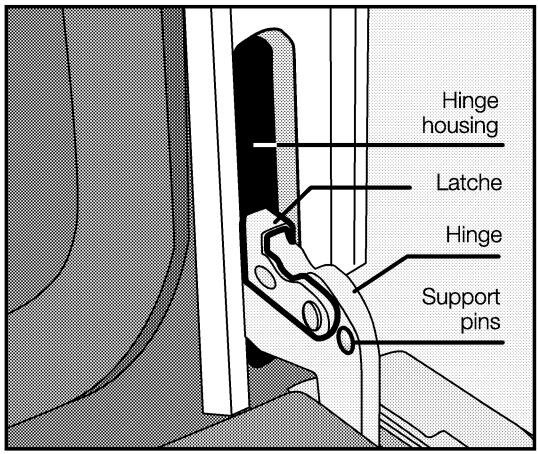
Replacing the oven door

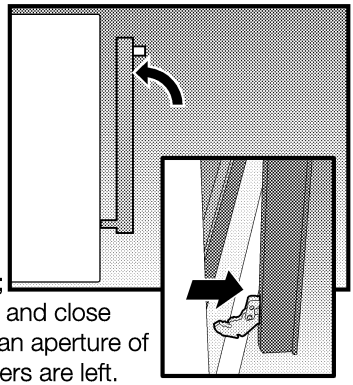


1. Open the front door to 90°



2. Open the latches placed on the hinges both sides of the front door until they touch the support pins.
3. Close the front door till touching the latches.



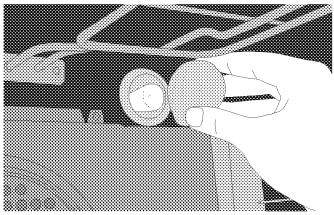


4. Hold the oven door slightly at the handle, close slightly; pull upwards and close until there is an aperture of few centimeters are left. Then you can detach the hinges from the housing.

To mount the door;
Proceed according to the above instructions in reverse order.

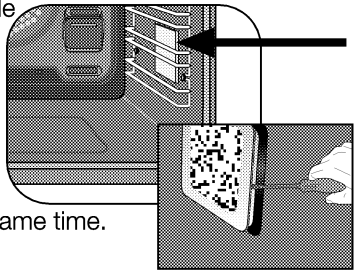
Attention: Assure that hinges are placed appropriately in the housings, do not target to close to the latches.

Replacing the oven lamp (In models with lamp):



1. Unplug the power cable.
2. Then, remove the protective glass cover of the lamp inside your oven by turning it counter clockwise.
3. Then, remove the bulb by turning it counter clockwise.
4. After installing the correct bulb obtained from an Authorized Service, reinstall the protective glass of the lamp.

For the square-shaped lamp models:
There are 2 square-shaped lamps at right and left side of the oven inside. Both lamps are on and off at the same time.



Replacing the Oven Lamp
Disconnect the appliance from the supply
Take out screws on the side shelve
Take out Lens of the oven lamp by means of the flat screwdriwer
Replace defective lamp with the new one.
Reinstall lens and side sheelf. Lamp type is 220-230V, 15/25W E14,T300°C

8 Future transportation

Transporting the oven;

Store the original box of your oven. Transport the oven in its original carton. Follow the guidance marks printed on the carton.

To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard or paper of 1 to 1.5 cm onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the sidewalls.

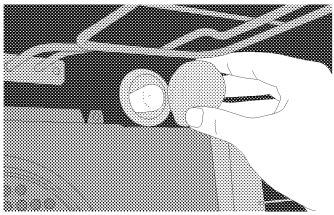
If you do not have the original carton;

Take the necessary precautions in order to prevent the exterior panels, and the glass surfaces of the oven from being damaged.

Pack the oven in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

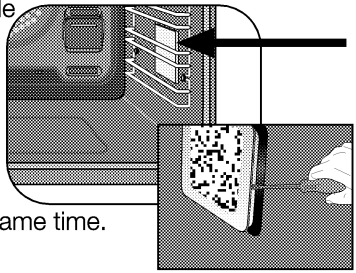
The oven must be transported in an upright position. Do not place other items on the top of the cooker.

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ELECTRICAL DISTRIBUTORS AUSTRALIA PTY LTD

ABN 11 051 297 557

SUITE 8/92A MONAVALE ROAD (Enter of Daydream street) WARRIEWOOD NSW 2102

PH:02 9999 2124 FAX: 02 9999 1684

EMAIL:EDAAUST@bigpond.com web site www.euromaid.com.au

EUROMAID COOKER WARRANTY

IN ADDITIONS TO RIGHTS BY LAW

Electrical Distributors Australia Pty Ltd guarantees to the original purchaser subject to model type either 12 months or Two Years of ownership that any part with defective material be replaced free of charge, provided that all service work is carried out by Electrical distributors Australia Pty Ltd or the nearest appointed service agent.

2 Year Warranty Products:
All built in appliances such as Ovens, Gas and Electric Cook tops.

1 Year Warranty Products:
All Free Standing Gas and Electric products including bench top and portable products.

Portable products ie MC110T are to be returned to the nearest service agent by the purchaser these products offer no in home warranty repair.

Where the appliance is installed outside the normal service area of Electrical Distributors Australia Pty Ltd or its Appointed Service Agent the purchaser will pay the travel cost charges for the service agent to attend the repair or to take the appliance to the service centre.

Built In & Free Standing Appliances:
Access must be granted within normal working hours and our Service Agents must have easy access to these built in appliances and charges will be the responsibility of the purchaser where the service technician cannot obtain easy access to remove the appliance for inspection prior to repair.

This Warranty is not transferable and excludes any repair or replacement caused by Power Surges faulty installation abuse, Pest Damages, misuse, acts of God or accident.
The above Warranty is for Domestic Application only and is limited to Three (3) Months in Commercial Applications.

FOR SERVICE OUTSIDE THE ABOVE AREAS PLEASE CONTACT HEAD SYDNEY OFFICE PH: 02 9999 2124

AUTHORISED SERVICE AGENTS:

NSW
ALL GENERAL WHITEGOODS
4/11 HALLSTROM PLACE
WETHERILL PARK 2164 NSW
PH: 02 97561511
FAX: 02 97561091

GOLD COAST
ROSHAD APPLIANCE SERVICE
1/13 LEDA DRIVE
BURLEIGH QLD 4220
PH: 0755357044
FAX:07 55357407

QUEENSLAND
ENDEAVOUR REFRIGERATION
167 ROBERTSON STREET
FORTITUDE VALLEY QLD 4006
PH: 073 8727444
FAX: 073 8522465

VIC
ALL STOVE SERVICE
73 HAVERSHAM AVE
WHEELER HILLS VIC 3150
PH: 1800631348
MOBILE: 0418367468

TASMANIA
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222 LIVERPOOL STREET
HOBART TASMANIA 7000
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