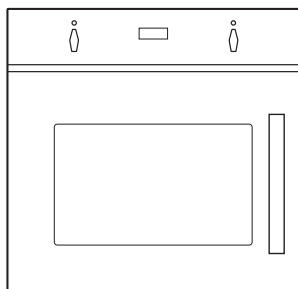


SC220L., SC220R.. Fan Ovens

Manual for Installation, Use and Maintenance



|C|D|A|



Important

This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance.

Appliance Information:

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
-----------------	--

Serial Number	
---------------	--

Declaration of CE Conformity

This oven has been designed, constructed and marketed in compliance with:

- Safety requirements of EU Directive "Low Voltage" 2006/95/EC;
- Protection requirements of EU Directive "EMC" 2004/108/EC;
- Requirements of EU Directive 93/68/EEC.

Important Information for Correct Disposal of the Product in Accordance with EC Directive 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



Before Using for the First Time

- Read the instructions carefully before installing and using the appliance.
- After unpacking the appliance, check that it is not damaged. In case of doubt, do not use the appliance and contact your supplier or a qualified engineer.
- Remove all the packing materials (i.e. plastic bags, polystyrene foam, etc.) and do not leave it around within easy reach of children, as these may cause serious injuries. The packaging materials are recyclable.
- Do not attempt to modify the technical characteristics of the appliance, as it may become dangerous to use.
- The appliance should be installed and all the electrical connections made by a qualified engineer in compliance with local regulations in force and following the manufacturer's instructions.

Important Precautions and Recommendations for Use of Electrical Appliances

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- never touch the appliance with wet hands or feet;
- do not operate the appliance barefooted;
- do not allow children or disabled people to use the appliance without your supervision.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or unreasonable use of the appliance.

Using the Oven for the First Time

You are advised to carry out the following operations:

- Assemble the interior of the oven as described under the heading “Cleaning and maintenance”
- Switch the empty oven ON at maximum temperature for about two hours to eliminate traces of grease and smell from the components.
- Let the oven cool down, switch off the electrical supply, then clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.

Important Safeguards and Recommendations

- Do not carry out any cleaning or maintenance without first disconnecting the appliance from the electrical supply.
- During and after use of the oven, certain parts will become very hot. Do not touch hot parts.
- After use always ensure that the control knobs are in the **OFF** position (■ - □).
- Household appliances are not intended to be played with by children.
- Keep children away from the oven during use.
- Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.

- **WARNING**

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

- **Fire Risk!** Do not store inflammable materials inside the oven.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or trays. Remove spillages as soon as they occur.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- Always stand back from the oven when opening the oven door to allow steam and hot air to escape before removing the food.
- Do not hang towels, dishcloths or other items on the cooker or its handle – as this could be a fire hazard.
- Make sure that electrical cords connecting other appliances in the proximity cannot become entrapped in the oven door.
- Before disposing of an unwanted appliance, it is recommended that it is made inoperative and that all potentially hazardous parts are made harmless.
- **Important:** This appliance has been designed for domestic use only. The appliance is **NOT** suitable for use within a semi-commercial, commercial or communal environment.
- **Safe food handling:** leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- Do not operate your appliance by means of an external timer or separate remote-control system.

Control Panel

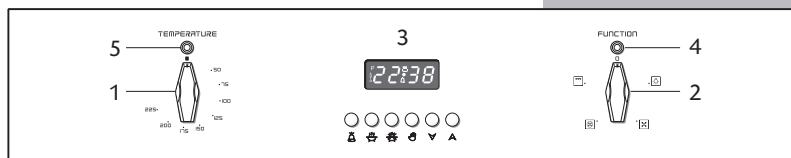


Fig. 1

Controls Description

1. Oven thermostat knob
2. Oven switch knob
3. Electronic programmer

Warning Lights:

4. Power on indicator lamp
5. Oven thermostat indicator light

Please Note: This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill are in use. The cooling fan may also operate when the oven is switched off. This fan is to reduce the external temperature of the appliance and cool the internal components.

Fan Oven


General Features

The heating and cooking in electrical hot air ovens take place by forced convection.

The two elements which make this process take place are:

- Grill element 2000 W
- Circular element 2200 W

Note:

Upon first use, it is advisable to operate the oven at the maximum temperature for 60 minutes in the position  to eliminate possible traces of grease on the heating elements.

Repeat the operation for another 15 minutes with the grill element on as explained in the chapters TRADITIONAL GRILLING and USE OF THE GRILL.

Operating Principles

Heating and cooking in the fan oven are obtained in the following ways:

a. by Forced Convection

A fan sucks in the air contained in the oven muffle, which sends it through the circular heating element and then sends it back through the muffle. Before the hot air is sucked back again by the fan to repeat the described cycle, it envelops the food in the oven, provoking a complete and rapid cooking.

It is possible to cook several dishes simultaneously.

b. by Radiation

The heat is radiated by the infra red grill element.

c. by Ventilation

The food is defrosted by using the fan only function without heat.

How to Use the Oven

WARNING:

The door is hot, use the handle.

ATTENTION - MOST IMPORTANT

Pay special attention not to touch the hot heating element inside the oven cavity.

Thermostat Knob (Fig. 2)

This only sets the cooking temperature and does not switch the oven on.

Rotate clockwise until the required temperature is reached (from 50 °C to 225 °C).

The thermostat indicator light will illuminate when the oven is switched on and turns off when the oven reaches the correct temperature. The light will cycle on and off during cooking in line with the oven temperature.

TEMPERATURE

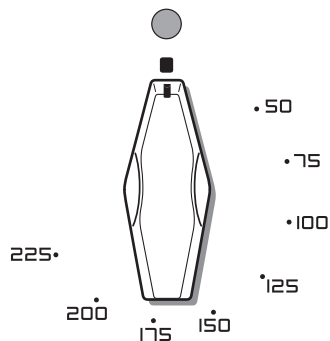


Fig. 2

Function Selector Knob (Fig. 3)

Rotate the knob clockwise to set the oven for one of the following functions.



Oven Light

By turning the function selector knob to this setting, the oven light will illuminate in the oven cavity.

The oven light will operate on all selected functions.



Defrosting Frozen Foods

Only the oven fan comes on. Use with the thermostat knob set to "■" - other positions have no effect. The food is thawed by ventilation without heating.

FUNCTION

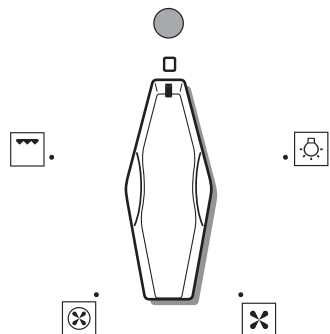


Fig. 3

Recommended for:

Quick thawing of frozen foods; one kg requires approximately 1 hour.

Thawing times vary according to the quantity and type of food to be thawed.



Hot Air Cooking

The circular element and fan come on. The heat is dispersed by forced convection and the temperature can be regulated to between 50 °C and 225 °C via the thermostat knob. The oven does not require preheating.

Recommended for:

Food which has to be well-cooked outside and soft or rosy inside, for example lasagne, lamb, roast beef, whole fish etc.



Traditional Grilling

The infrared grill element comes on. The heat is dispersed by radiation.

Use with the **oven door closed** and the thermostat knob to position **225 °C** for max 15 minutes, then to position **175 °C**.

For cooking hints, see the chapter "USE OF THE GRILL".

Recommended for:

Intense grilling, browning, cooking au gratin and toasting etc.


It is recommended that you do not grill for longer than 30 minutes at any one time.

Caution: the oven door becomes very hot during operation. Keep children well out of reach.

Cooking Advice

Sterilization

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

- Set the switch to position .
- Set the thermostat knob to position 185 °C and preheat the oven.
- Fill the dripping pan with hot water.
- Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135 °C.


When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

Regeneration

Set the switch to position  and the thermostat knob to position 150 °C.

Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes at the highest temperature.

Simultaneous Cooking of Different Foods

With the function selector in position  the ventilated oven allows you to cook different types of food at the same time.

Fish, cakes and meat can be cooked together without the smells and flavours mixing.

The only precautions required are the following:

- The cooking temperatures must be as close as possible with a maximum difference of 20 - 25 °C between the different foods.
- Different dishes must be placed in the oven at different times according to the cooking time required for each one. This type of cooking obviously provides a considerable saving on time and energy.

Roasting

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180 °C and 200 °C.
- that the cooking time depends on the quantity and the type of foods.

Use of the Grill

- Preheat the oven for about 5 minutes with the door **closed**.
- Introduce the food to be cooked, positioning the rack as close to the grill as possible.
- The dripping pan should be placed under the rack to catch the cooking juices and fats.

Grilling with the oven door closed.

It is recommended that you do not grill for longer than 30 minutes at anyone time.

Attention: the oven door becomes very hot during operation.

Keep children away.







The external parts of the oven become hot during operation.




Keep children well out of reach.

Electronic Programmer



The electronic programmer is a device that groups together the following functions:

- 24 hour clock with illuminated display
- Timer (up to 23 hours and 59 minutes)
- Programme for automatic oven cooking
- Programme for semi-automatic oven cooking.

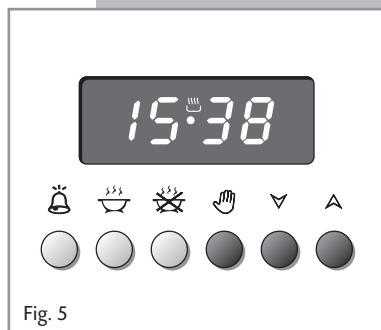
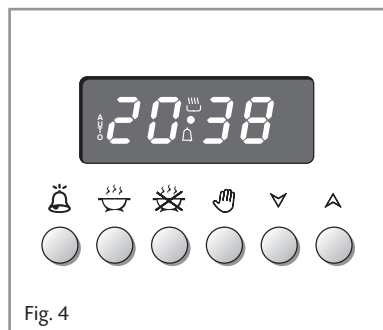
Description of the Buttons:	
Symbols	Description
	Timer
	Cooking time
	End of cooking time
	Manual position and cancellation of the set cooking program
	To increase the numbers on the digital display
	To decrease the numbers on the digital display

Description of the Illuminated Symbols:	
Symbols	Description
AUTO flashing	Programmer in automatic position but not programmed.
AUTO always lit	Programmer in automatic position with program set.
	Automatic cooking taking place.
	Timer in operation
 and AUTO flashing	Program error. (The time of day lies between the calculated cooking start and end time).

Note:








Select a function by the respective button and, in 5 seconds, set the required time with the / buttons ("one-hand" operation).

After a power cut the display resets to zero and cancels the set programs.





Electronic Clock (fig. 5)


The programmer is equipped with an electronic clock with illuminated numbers which indicates hours and minutes. Upon immediate connection of the oven or after a power cut, three zeros will flash on the programmer display.

To set the correct time of day it is necessary to push the  button and then the  or  button until you have set the correct time. In another way push simultaneously the   two buttons and at the same time push the  or  button.

Note: If the clock is reset it deletes any previously set programs.


Normal Cooking without the Use of the Programmer





To manually use the oven, that is, without the aid of the programmer, it is necessary to cancel the flashing **AUTO** by pushing the button  (**AUTO** will be switched off and the symbol  will go on - Fig. 6).


Attention: If the **AUTO** is steadily lit (which means a cooking program has already been set), the program can be cancelled and switched to manual by pushing the button .




If the oven is switched on, you must switch off manually.

Electronic Timer

The timer program consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes. If the **AUTO** is flashing push the  button.


To set the time, push the  button and the  or  until you obtain the desired time in the panel (fig. 7). Having finished the setting, the clock hour will appear on the panel and the  symbol will be illuminated.

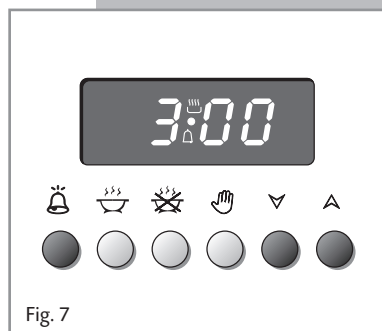
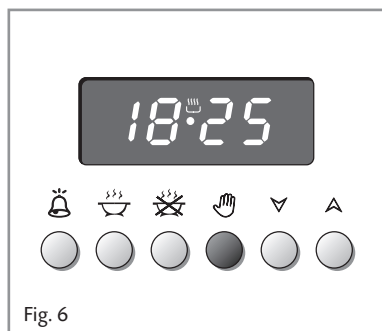
The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button .

At the end of the time, the  symbol will disappear and the buzzer will sound and continue for approximately 7 minutes or until a button is pressed (not the  /  buttons).

After a short time the display will revert back to the time of day.

Setting the Frequency of the Audible Signal

The buzzer has 3 different tones and can be changed by pressing the  button, but only when the time of day is displayed.











Automatic Oven Cooking

To cook food automatically in the oven, it is necessary to:

1. Set the length of the cooking time
2. Set the end of the cooking time
3. Set the temperature and the oven cooking program.


These operations are done in the following way:


1. Set the length of the cooking period by pushing the  button and the  button to increase, or  to decrease if you have passed the desired time (fig. 8). The AUTO and the  symbol will illuminate.
2. Set the end of the cooking time by pressing the  button (the cooking time already added to the clock time will appear), and the  button (fig. 9); if you pass the desired time you may get back by pushing the  button.

After this setting, the  symbol will disappear. If after this setting, the **AUTO** flashes on the display and a buzzer sounds, it means there was an error in the programming, that is that the cooking cycle has been superimposed on the clock. In this case, modify the end of cooking time or the cooking period itself by following again the above mentioned instructions.




3. Set the temperature and the cooking program by using the switch and thermostat knobs of the oven (see specific chapters).


Now the oven is programmed and everything will work automatically, that is the oven will turn on at the right moment to end the cooking at the established hour.

During cooking, the  symbol remains illuminated.

By pushing the  button you can see the time that remains until the end of cooking.

The cooking program may be cancelled at any time by pushing .

At the end of the cooking time the oven will turn off automatically, the  symbol will turn off, **AUTO** will flash and a buzzer will be sound, which can be turned off by pushing any of the buttons except the / buttons.

Turn the switch and thermostat knobs to zero and put the programmer onto "manual" by pressing the  button.

Attention: After a power cut the clock resets to zero and cancels the set programs. After a power cut, three zeros will flash on the display.

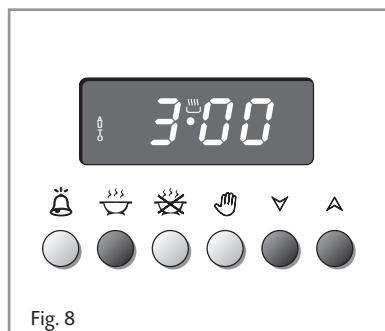


Fig. 8

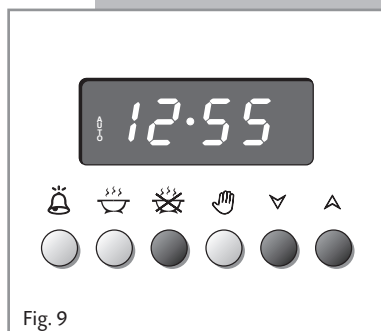





Fig. 9


Semi - Automatic Cooking

This is used to switch the oven off automatically after the desired cooking time has elapsed.




There are two ways to set the semi-automatic cooking function:


1. Set the length of time you need to cook the food by pushing the  button and the  button to advance, or  to go backwards (Fig. 10).

This sets the desired "stop" time.

AUTO and the  symbol will be on.



or

2. Set the time you need the food to stop cooking by pushing the  button and the  button to advance, or  to go backwards if you have passed the desired time (Fig. 11).




AUTO and the  symbol will be on.


Then set the temperature and the cooking program (see the relevant sections).

The oven is switched on and it will switch off automatically at the end of the desired time.

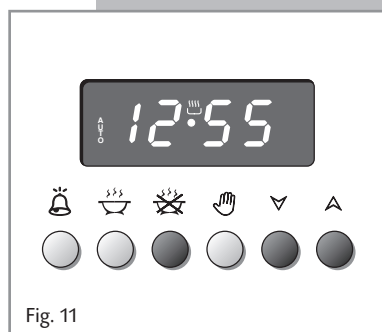
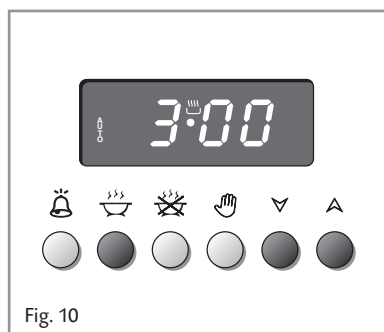
During cooking, the  symbol remains on and by pressing the button  you can see the time that remains until the end of the cooking.

The cooking program can be cancelled at any moment by pushing the  button.

At the end of the cooking period, the oven and the  symbol will disappear, **AUTO** will flash and a buzzer will sound and can be stopped by pushing any of the buttons except the  /  buttons.

Turn the function selector switch and thermostat knobs to zero and put the programmer onto "manual" by pressing the  button.

Attention: After a power cut the clock resets to zero and cancels the set programs. After a power cut, three zeros will flash on the display.



Do's and do not's

- Do always grill with the oven door closed.
- Do read the user instructions carefully before using the oven for first time.
- Do allow the oven to heat for one and a half hours, before using for the first time, in order to expel any smell from the new oven insulation, without the introduction of food.
- Do clean your oven regularly.
- Do remove spills as soon as they occur.
- Do always use oven gloves when removing food shelves and trays from the oven.
- Do not allow children near the oven when in use.
- Do not allow fat or oils to build up in the oven trays, or oven base.
- Do not place cooking utensils or plates directly onto the oven base.
- Do not grill food containing fat without using the grid.
- Do not cover the grilling grid with aluminium-foil.
- Do not use the oven tray for roasting.
- Do not place hot enamel parts in water. Leave them to cool first.
- Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts (inside the oven and on the oven tray).
- Do not use abrasive cleaners or powders that will scratch the surfaces and the enamel.
- Do not attempt to repair the internal workings of your oven.
- Do remove the protective film before the first use.
- **Fire risk!** Do not store flammable material in the oven.

For Your Safety

The product should only be used for its intended purpose which is for the cooking of domestic foodstuffs.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

Important Notes

Installation, and any demonstration, information or adjustments are not included in the warranty.

The oven must be installed by a suitably qualified and registered person in accordance with the relevant Standards.

ATTENTION:
The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

Care and Maintenance

It is advisable to clean when the appliance is cold and especially for cleaning the enamelled parts.

Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.

Avoid using cleaning products with a chlorine or acidic base.

WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

Inside of Oven

The oven should always be cleaned after use when it has cooled down.

The cavity should be cleaned using a mild detergent solution and warm water. Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

Enamelled Parts

All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.

Dry preferably with a micro fibre or soft cloth.

IMPORTANT:

Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.

ATTENTION:

Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

Stainless Steel, Aluminium, Painted Parts and Silk-screen Printed Surfaces

Clean using an appropriate product. Always dry thoroughly.

Stainless steel surfaces: can be cleaned with an appropriate stainless steel cleaner.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

CAUTION:

Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

CAUTION:

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

CAUTION:

Do not store flammable material in the oven.

CAUTION:

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.

Replacing the Oven Light

WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down;
- Switch off the electrical supply;
- Unscrew the protective cover C (fig. 12);
- Unscrew and replace the bulb B with a new one suitable for high temperatures (300°C) having the following specifications: 230V, E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.
- Refit the protective cover.

NOTE: Oven bulb replacement is not covered by your guarantee.

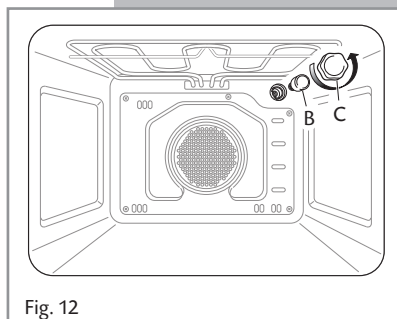
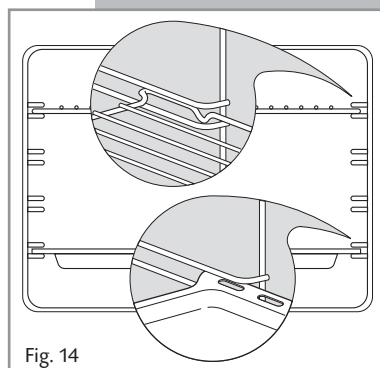
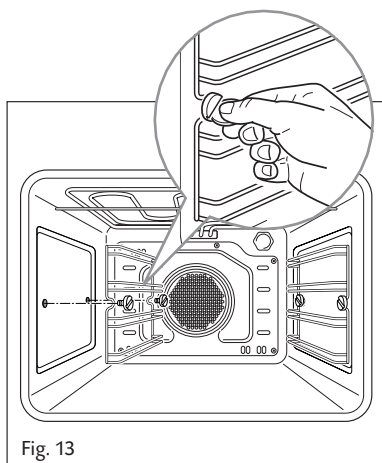


Fig. 12

Assembling and Dismantling of the Side Runner Frames

- Assemble the wire racks to the oven walls using the 2 screws (Fig. 13).
- Slide the tray and rack into the runners (Fig. 14). The rack must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.
- To dismantle, operate in reverse order.



Oven Door

Depending on the model, the oven door is hinged either on the left or the right.

Note: The oven door should only be removed by an authorised service agent.

Removal of the oven door by a non-authorised person will invalidate the guarantee.

Cleaning the Panes of Glass

The oven door is fitted with no. 2 panes:

- no. 1 outside;
- no. 1 inner.

To clean all panes on both sides it is necessary to remove the inner pane as follows.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in shattering of the glass.

Removing the Inner Pane of Glass

When removing and replacing the inner glass, the door should be held still by one person (fig. 15). A second person should gently remove the glass (fig. 17).

To clean the inner pane of the oven door on both sides operate as follows:

- Open the oven door.
- Remove the seal **G** by unhooking the no. 3 fixing hooks (fig. 16).
- Gently pull out the inner pane of glass (Fig. 17.). Forcible removal of the door glass may lead to damage of the door hinges.
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
- Now you can also clean the inside of the outer glass.

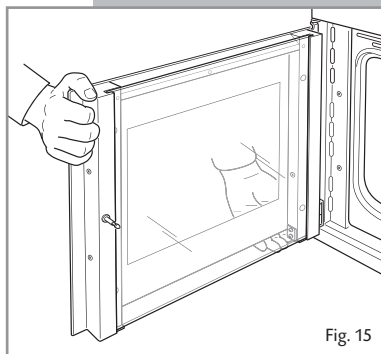


Fig. 15

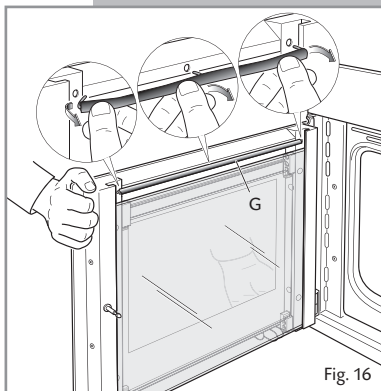


Fig. 16

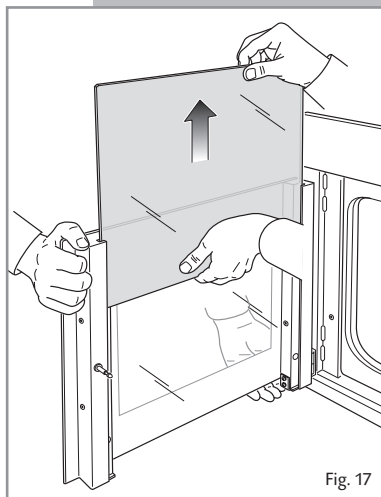


Fig. 17

Replacing the inner pane of glass

To replace the inner pane of the door operate as follows:

- Check that the four rubber pads are in place (**D** in Fig. 18).
- Whilst one person holds the door still, a second person should insert the inner pane in the left **E** and right **F** side guides (fig. 19) and gently let it slide up to the retainers **H** (fig. 20).
- Reassemble the seal **G** in the correct way (fig. 21) by hooking the no. 3 fixing hooks in the proper holes.

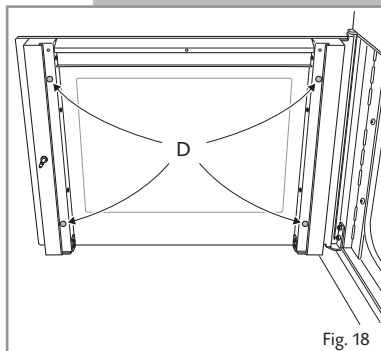


Fig. 18

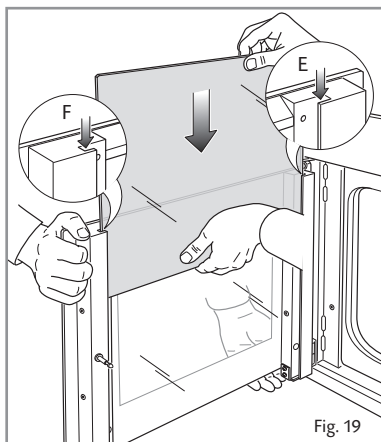


Fig. 19

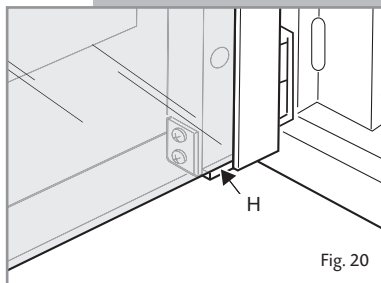


Fig. 20

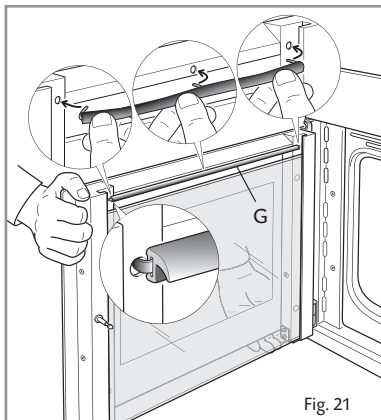


Fig. 21

The oven door has a sealed gasket in the top part.

It is normal the opened gap between the top edge of the inner glass and the sealed gasket. This allows the cooling air circulation.

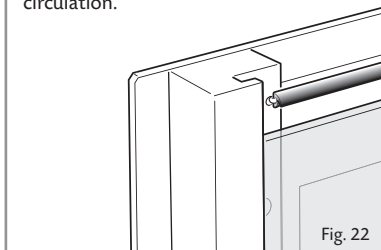


Fig. 22

ADVICE FOR THE INSTALLER

Important

Appliance installation and maintenance must only be carried out by QUALIFIED TECHNICIANS and in compliance with the local safety standards.

- Failure to observe this rule will invalidate the warranty.
- Always disconnect the appliance from the electrical supply before carrying out any maintenance operations or repairs.
- The walls surrounding the oven must be made of heat-resistant material.
- Taking care NOT to lift the oven by the door handle.

WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category.

However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

Important

The oven can be fitted in standard units, width and depth 60 cm. Installation requires a compartment as illustrated in figures 23 and 24. On the lower side, the oven must lay on supports standing the oven weight.

Note: please consider the side opening of the door (either right or left hinged, dependent on model) when installing the oven. Once installed you should be able to open the oven door to screw the fixing screws (not supplied - Fig. 27).

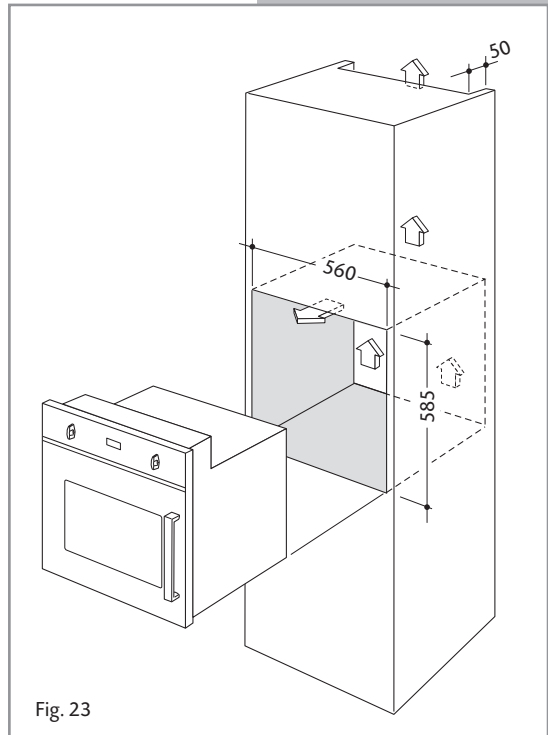


Fig. 23

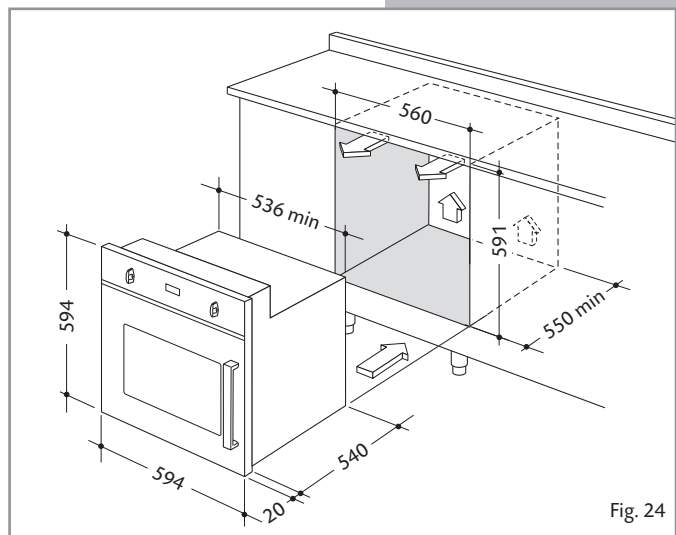
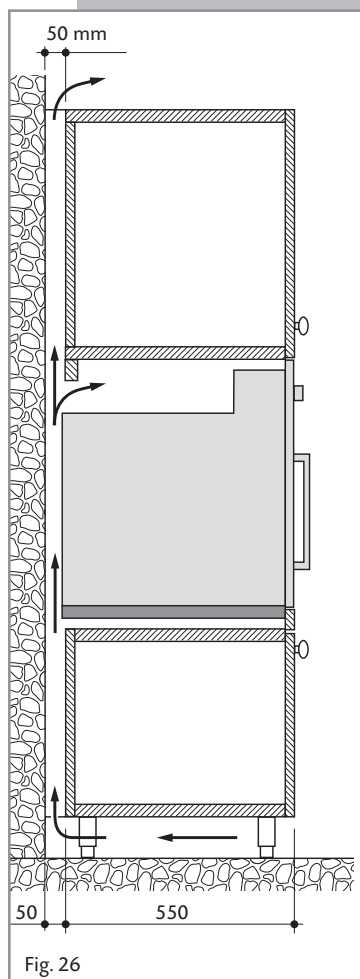
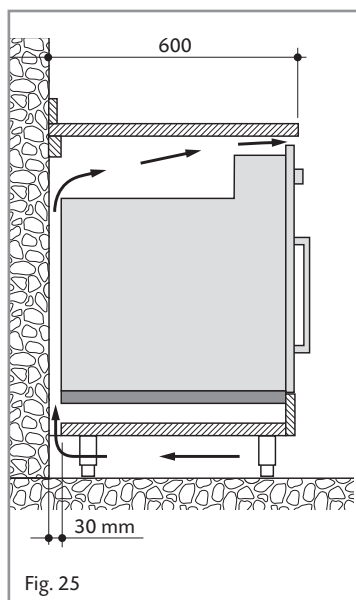


Fig. 24

To ensure internal ventilation, aeration channels must be provided as illustrated in the figures 25 and 26.



Fixing the Oven

Introduce the oven into the furniture opening and fix it with screws (not supplied) as figure 27. It is essential that the oven rests on a surface which will support its weight, as the screw fixing is only complementary.

Note

It is essential that when installing your oven adequate air circulation is allowed for within the installation. See figures 25 - 26.

Inadequate air circulation may greatly impair the performance of your oven and may effect adjacent cabinets due to an increase in temperature.

Caution

Do not lift this oven by the door handle

Adjust the hinges of furniture doors adjacent to the oven to allow a 4-5 mm gap between the furniture door and the oven frame.

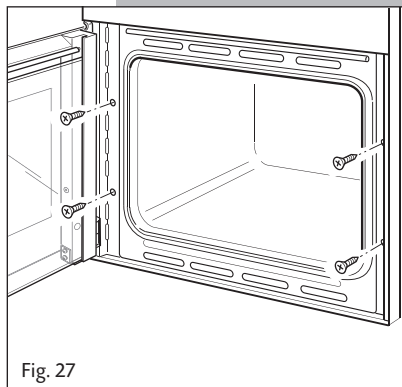
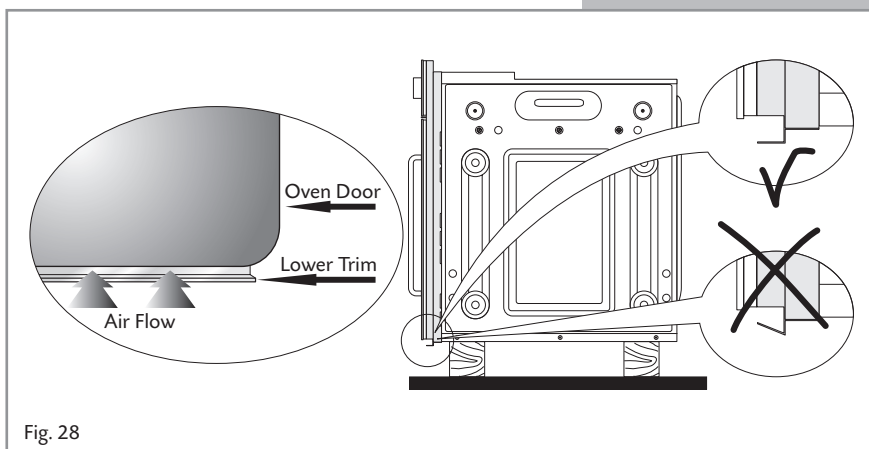


Fig. 27

IMPORTANT:

- To avoid damage to the lower trim please note the following instructions.
- The lower trim is designed to allow for good air circulation and the correct opening of the oven door.
- To ensure the trim is not damaged due to the appliance being placed on the floor, the appliance should be suitably supported as in below illustrations.
- After installation the appliance door should be slowly opened to ensure no damage has occurred.
- No responsibility for lower trim damage will be accepted if these instructions have not been followed.



Mains Electricity Connection

Incorrect installation may be dangerous and the manufacturer can not be held responsible.

Warning! This appliance must be earthed The manufacturer declines all responsibility for any problem caused by failure to observe this rule.

THIS APPLIANCE MUST BE CONNECTED TO THE MAINS SUPPLY BY A COMPETENT PERSON, USING FIXED WIRING VIA A DOUBLE POLE SWITCHED FUSE SPUR OUTLET AND PROTECTED BY A 13A FUSE.

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

The wires in the mains lead of this appliance are coloured in accordance with the following code:

Green & Yellow = Earth, Blue = Neutral, Brown = Live.

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals connecting to the fuse spur, proceed as follows:

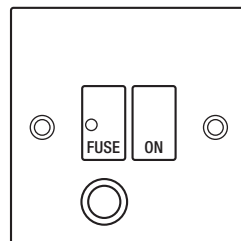
- The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured green.
- The wire which is coloured blue must be connected to the terminal marked N (Neutral), or coloured black.
- The wire which is coloured brown must be connected to the terminal marked L (Live), or coloured red.

Note: Use a 13A Fuse

Assembly and electrical connection should be carried out by specialised personnel.

When installing this product we recommend you seek the help of another individual.

DOUBLE POLE SWITCHED
FUSE SPUR OUTLET



USE A 13 AMP FUSE

Fig. 29

Connection of the Power Supply Cable

Unhook the terminal board cover by inserting a screwdriver into the two hooks "A" (fig. 30).

Open the cable gland by unscrewing screw "F" (fig. 31), unscrew the terminal screws and remove the cable.

The new supply cable, of suitable type and section, is connected to the terminal board following the diagram of fig. 32.

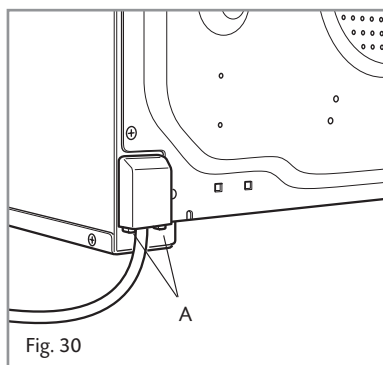


Fig. 30

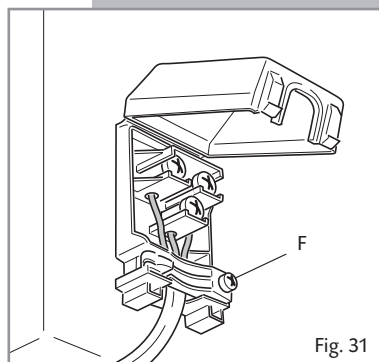


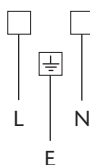
Fig. 31

Feeder Cable Section

Type H05RR-F

230 V~ 3 x 1.5 mm²

230 V ~



E ≡ Earth
N Neutral
L Live

Fig. 32

Appliance Servicing

CDA provide a quality and effective after-sales service to cover all your servicing needs.

Please attach your receipt to this page for safekeeping.

Please help us to help you by having the following information available when booking a service-call:

1. Model type, make and model – see the product data plate.
2. Evidence of installation / purchase date
3. Retailer where appliance was purchased
4. Clear and concise details of the fault
5. Full address including postcode and any contact phone numbers

Contact telephone numbers

CDA Customer Care Department

- Telephone: 01949 862012
- Fax: 01949 862003
- Email: service@cda.eu

Guarantee

CDA appliances carry a five-year parts and a one-year labour guarantee.

CDA will repair or replace any defect or part attributable to faulty material or workmanship. Within the first year this will be free of both labour and parts charges. After the first year and within five years, the parts will be supplied free of charge provided that the repair is carried out by an agent authorised by CDA and the labour will be charged at the commercial rate applicable at the time of repair.

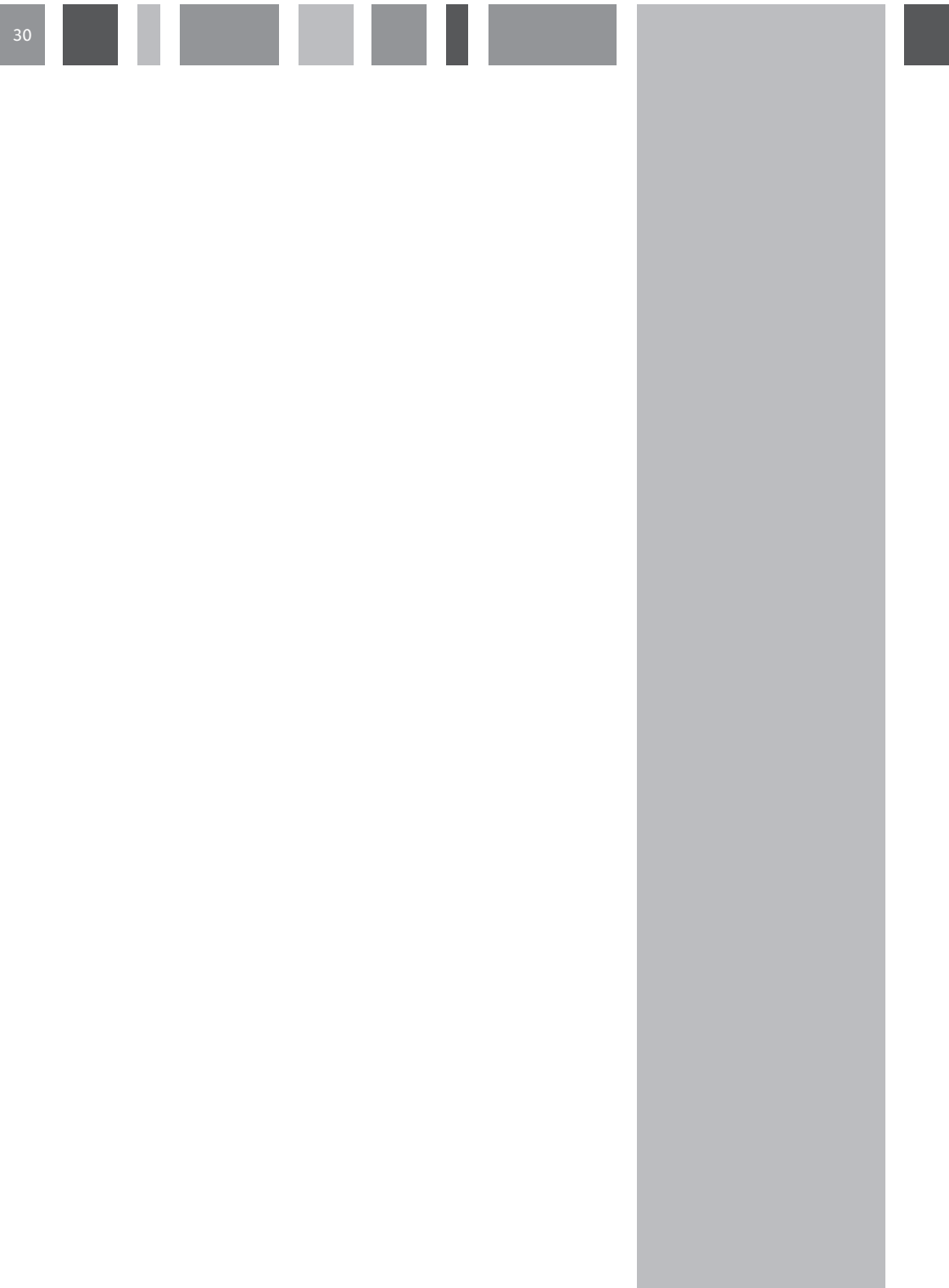
The appliance must have been installed by a suitably qualified person and in accordance with the manufacturer's instructions and current legislation. The guarantee does not cover faults caused by the incorrect fitting of appliances.

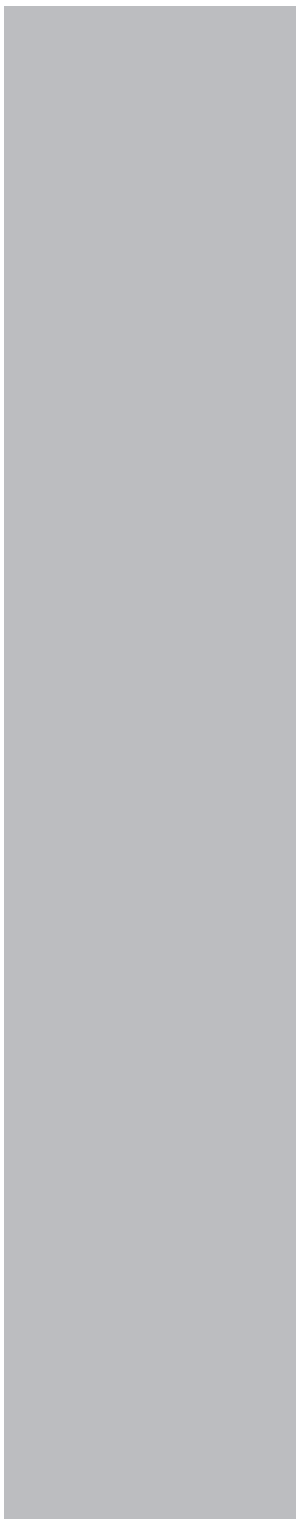
Limit of Cover

- The guarantee does not cover cosmetic damage e.g. discolouration or oxidation.
- Proof of purchase or installation date must be produced before a service-call will be booked.
- The appliance must be used for domestic purposes only. Appliances used for commercial or professional purposes are not covered by the guarantee. Commercial warranty is available at extra cost.
- The appliance must not be modified or tampered with or repair attempted by any unauthorised person.
- The guarantee does not cover damage caused in transit or by misuse, accident, abuse or neglect.
- The guarantee does not cover routine maintenance.
- Use of parts not supplied or recommended by |C|D|A| will invalidate the warranty.
- Rubber seals, filters, removable glass parts, control knobs and buttons, fuses and light bulbs will need replacing periodically and are not covered by the guarantee.
- Second-hand or reconditioned appliances are not covered by the guarantee.

The conditions under which this guarantee is offered are in addition to the statutory rights of the domestic purchaser and these statutory rights are not affected by this guarantee.

CDA reserve the right to change specification without prior notice.







To contact our Customer Care Department, or for Service,
please contact us on the details below.