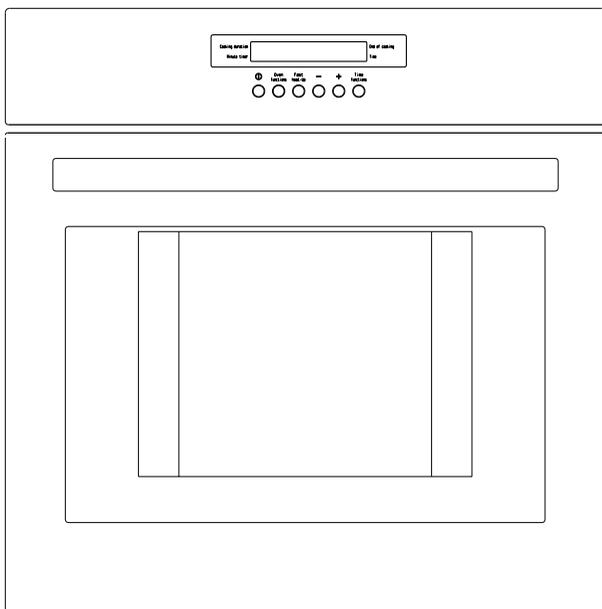


JLBIOS662

Built-in oven

Instruction manual



John Lewis



Safety information

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can get to know the functioning of the appliance and the relevant warnings.

These warnings have been provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance. If you are unsure of the meanings of these warnings contact the John Lewis branch from which you purchased the appliance.

Installation

- This oven must be installed by qualified and competent personnel to the relevant National Standards.
- Refer to Installation information chapter before installation.
- This oven is heavy. Take care when moving it.
- Remove all packaging, both inside and outside the oven, before using the oven.
- Do not attempt to modify the oven in any way.

People Safety

- This oven is designed to be operated by adults. Do not allow children to play near or with the oven.
- The oven gets hot when it is in use. Children should be kept away until it has cooled.
- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible

person to ensure that they can use the appliance safely.

Use

- This oven is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Appliances become very hot with use, and retain their heat for long periods after use. Care should be taken to avoid touching heating elements inside the oven.
- Always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.
- Never line any part of the oven with aluminium foil.
- Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.
- Never place plastic or any other material which may melt in or on the oven.
- Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

- Do not hang towels, dishcloths or clothes from the oven or its handle.
- Do not use this oven if it is in contact with water and never operate it with wet hands.
- Take great care when heating fats and oils as they will ignite if they become too hot.
- Always use oven gloves to remove and replace food in the oven.
- Ensure that all control knobs are in the OFF position when not in use.
- Do not leave cookware containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched ON.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the oven.
- The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.
- Never use steam or high pressure steam cleaners to clean the appliance.
- Always allow the oven to cool down and switch off the electrical supply before carrying out any cleaning or maintenance work.
- Do not use abrasive cleaners or sharp metal scrapers. These can scratch the glass in the oven door, which may result in the shattering of the glass.

Service

- This oven should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

Maintenance and Cleaning

- Only clean this oven in accordance with the instructions.

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Guide to use the instruction manual

The following symbols will be found in the text to guide you throughout the instructions:



Safety instructions



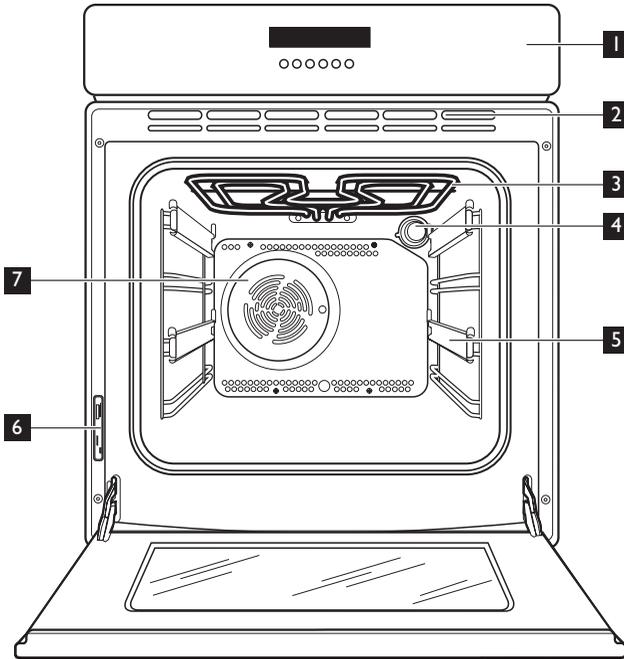
Hints and tips



Environmental information

Description of the appliance

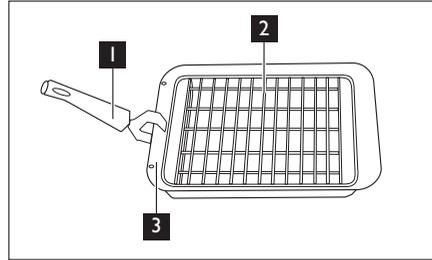
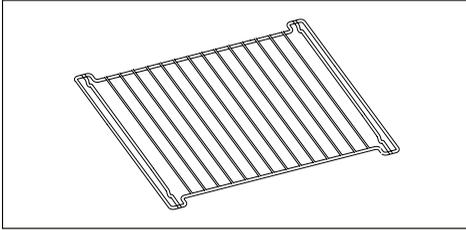
General overview



- 1** Control panel
- 2** Air Vents for Cooling Fan
- 3** Grill
- 4** Oven light
- 5** Telescopic Shelf Supports
- 6** Rating plate
- 7** Fan

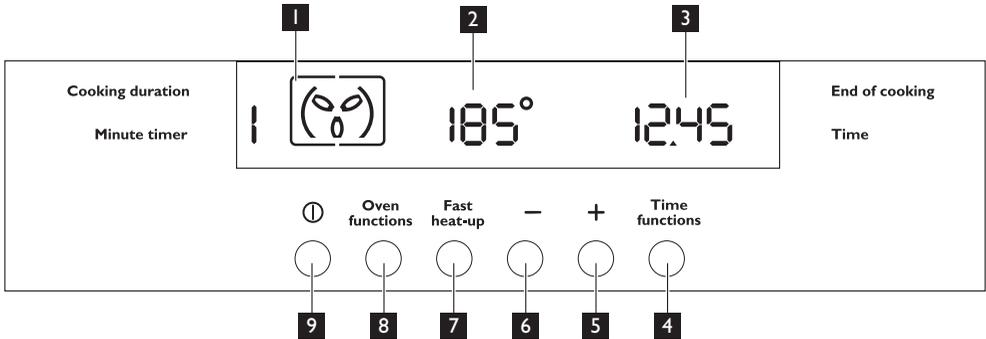
Oven accessories

Shelf



- 1** Removable handle
- 2** Grill Pan Grid
- 3** Grill / Roasting pan

The Control Panel



Push buttons

- 1** Cooking function
- 2** Temperature display
- 3** Time display
- 4** Minute minder / Cooking duration function / End of cooking function
- 5** Increasing Control " + " (Time or Temperature)
- 6** Decreasing Control " - " (Time or Temperature)
- 7** Fast Heat Up Function
- 8** Oven Function Control

9 ON / OFF

All the oven functions are controlled by an electronic programmer. You can select any combination of cooking function, cooking temperature and automatic timing.

In the event of a power failure, the programmer will keep all the settings (time of day, programme setting or programme in operation) for about 3 minutes. If power fails for a longer time, all the settings will be cancelled. When the power is restored, the numbers in the display will flash, and the clock/ timer has to be reset

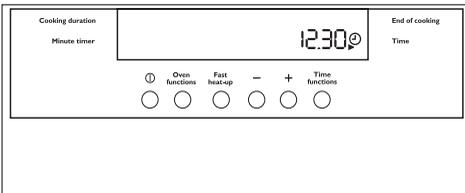
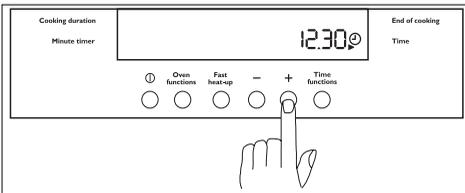
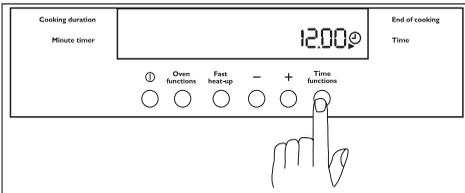
Before using for the first time

 **Warning! Remove all packaging, both inside and outside the oven, before using the oven.**

When the oven is first connected to the electrical supply, the display will automatically show 12:00 and the symbol  flashes. Ensure the correct time of day is set before using the oven.

Setting the clock:

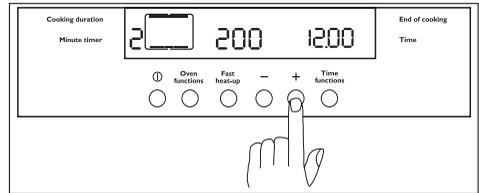
1. Press Time function button and, while the symbol  is flashing, set the correct time of day by pressing buttons “-” or “+”. The time arrow symbol  will disappear about 5 seconds after the correct time is displayed.



2. As soon as the symbol  stops flashing, press Time function button twice.

Then, proceed as described in point 1. Before the first use, the oven should be heated while empty.

1. Press the button  to switch on the oven.
2. Press button Oven function twice and select the "Conventional Cooking" function .

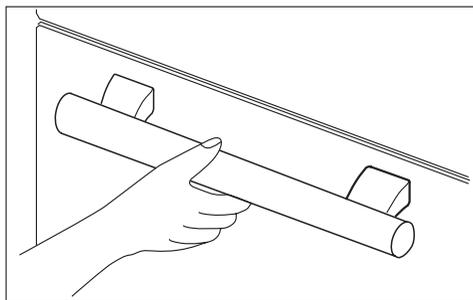


3. Set the temperature to 250°C by using the button “+”.
4. Allow the oven to run **empty** for approximately 45 minutes.
5. Open a window for ventilation. This procedure should be repeated with the "Fan Cooking"  and "Full Grill" function  for approximately 5-10 minutes.

During this time, an unpleasant odour may be emitted. This is absolutely normal. It is caused by manufacturing residues.

Once this operation is carried out, let the oven cool down, then clean the oven cavity with a soft cloth soaked in warm soapy water. Before cooking for the first time, carefully wash the oven accessories as well.

To open the oven door, always hold the handle in the centre, until it is fully open.



“On / Off” - button

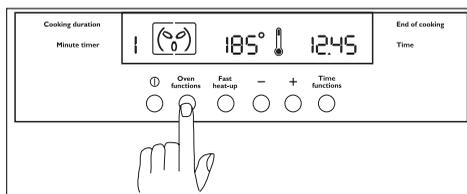
The oven must be switched on before setting any cooking functions or programmes. After the button ① is pressed, the oven symbol will appear in the display, and the oven light will switch on

To switch off the oven, you can press button ①. This is possible at any time. Any cooking function or programme will stop, the oven light will switch off and the time display will show the time of day only.

It is possible to switch off the oven at any time.

How to select a cooking function

1. Switch on the oven by pressing the button ①.
2. Press button Oven function to select the required oven function. Each time button Oven function is pressed, a cooking symbol will appear in the display and the corresponding cooking function number will appear to the left of the currently selected cooking function symbol.



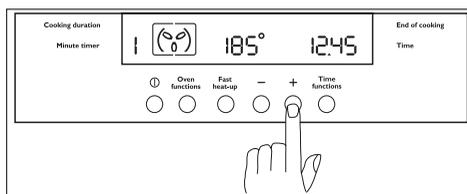
3. If the pre-set temperature is not suitable, press button “-” or “+” to set the correct temperature. The temperature is adjusted in 5 degree steps.

– As soon as the oven heats up, the thermometer symbol rises slowly indicating the degree to which the oven is currently heated.

When the required temperature is reached, an acoustic alarm will sound for a short time and the thermometer symbol will lights up.

To set the temperature and cooking time

Press the buttons “-” and “+” to increase or decrease the pre-set temperature while the “°” symbol is flashing. The maximum temperature is 250°C.



Press the buttons “-” and “+” to increase or decrease the pre-set cooking time while the symbol ► flashes.

Function symbols

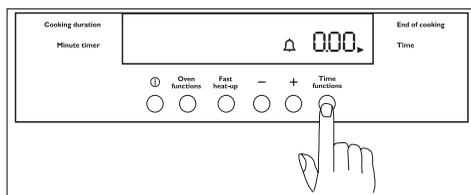
Oven Function		Application
	Fan cooking	This allows you to roast or roast and bake simultaneously using any shelf without flavour transference. Preset temperature: 175°C
	Conventional cooking	The heat comes from both the top and bottom element, ensuring even heating inside the oven. Pre-set temperature: 200°C
	Inner Grill	Direct heat is provided to the central area of the grill pan via the grill. The grill is perfect for cooking smaller portions. This way, energy can also be saved. Preset temperature: 250°C
	Thermal grill	This function offers an alternative method of cooking food items, normally associated with conventional grilling. The grill element and the oven fan operate simultaneously, circulating hot air around the food. Pre-set temperature: 180°C Highest temperature: 200 °C.
	Pizza Oven	The bottom element provides direct heat to the base of pizzas, quiches or pies, while the fan ensures air is circulated to cook the pizza toppings or pie fillings. Pre-set temperature: 175°C
	Full Grill	The full grill element will be on. Recommended for large quantities. Pre-set temperature: 250°C
	Bottom oven element	The heat comes from the bottom heating element only. This setting is very good for finishing off dishes. Preset temperature: 250°C
	Top heating element	The heat comes from the top of the oven only, to allow you to finish your dishes. Pre-set temperature: 250 °C
	Defrosting	The oven fan circulates the hot air without heat at room temperature inside the oven. This function is particularly suitable for defrosting delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

Using the oven

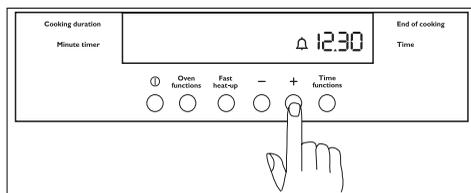
Programming the oven

To set the minute minder

1. Press button Time functions to select the minute minder function. The relevant symbol  will flash and the control panel will display “0.00”



2. Using the button “+” to enter the required time. The maximum time is 23 hours 59 minutes. After it has been set, the minute minder will wait 3 seconds and then start running.



3. When the programmed time has elapsed, an acoustic alarm will be heard.
4. To switch off the acoustic alarm, press any button.

 The oven will NOT switch off if in use. The minute minder function can be used as well when the oven is off.

To use or to change the minute minder setting:

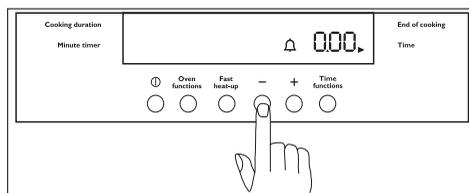
Press button Time functions until the symbols  and  flash.

Now you can change the settings of the minute minder. To do this, press the button “-” or “+”.

To cancel the minute minder:

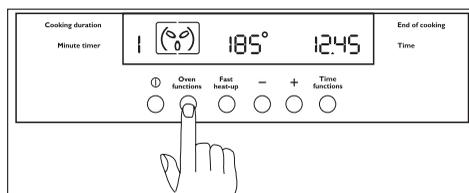
Press Time functions button until the symbols  and  flash.

Press the button “-” to decrease the time until «0.00» is displayed

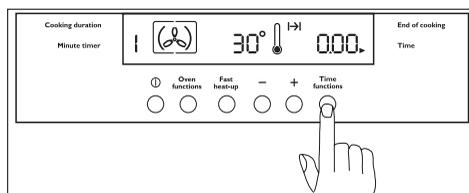


To programme the oven to switch off

1. Place food in the oven, switch on the oven, select a cooking function and adjust the cooking temperature, if required.



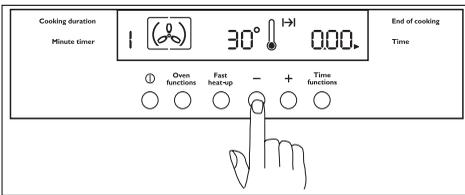
2. Press the button Time functions to select the «Cooking time» function. The cooking time symbol  will flash and the control panel will display «0.00»



- While the symbol  is flashing, press the button “+” to select the required time. The maximum time is 23 hours 59 minutes. The programmer will wait 3 seconds and then start running.
- After the time programmed has elapsed, the oven switches off automatically. An acoustic alarm will be heard and “0.00” will appear on the control panel.
- To switch off the acoustic alarm, press any button.

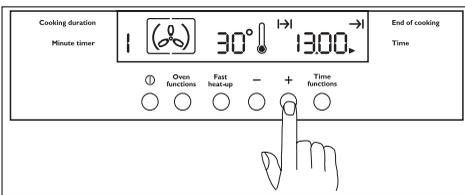
To cancel the programmed cooking time:

- Press Time functions button, until the symbol  flashes.
- Press the button “-” to decrease the time until the display shows “0.00”



To programme the oven to switch on and off

- Carry out the “Cooking time” setting as described in the relevant chapter.
- Push the button Time functions until the «End of Cooking» function  is selected and the relevant symbol flashes. The control panel will display the end of cooking time (that is, the actual time + Cooking time)



- Push the button “+” to select the required end of cooking time.

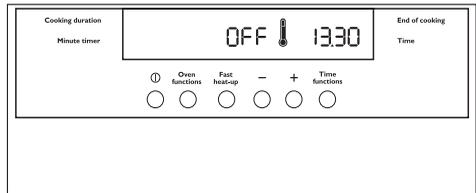
- Once the setting has been made, the programmer will wait 3 seconds and then start running.
- The oven will switch on and off automatically. The end of cooking will be marked by an acoustic alarm.
- To switch off the acoustic alarm, push ON/OFF button.

To cancel the programme, simply cancel the Cooking Time.

Special functions

Oven safety switch-off

The oven will switch off automatically if any change of setting is made, according to the following table



Temperature setting:	the oven will switch off:
250°C	after 3 hours
from 200 up to 245°C	after 5.5 hours
from 120 up to 195°C	after 8.5 hours
less than 120°C	after 12 hours

Residual heating function

When a cooking time is set, the oven will automatically switch off a few minutes before the end of the programmed time, and use the residual heat to finish your dishes without energy consumption.

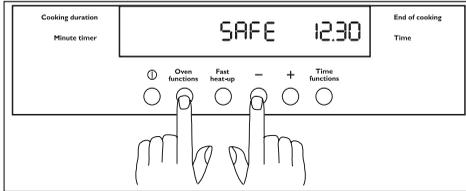
All current settings will be displayed until the cooking time is over.

This function will not operate when the cooking time is less than 15 minutes.

Child lock for the oven

To prevent children from switching on the oven, it is possible to lock the oven controls.

1. Turn off the oven by pressing button ①.
2. Press Oven function and “ — ” buttons at the same time for about 3 seconds. An acoustic signal will be emitted and the indication ‘ SAFE ’ will appear in the display

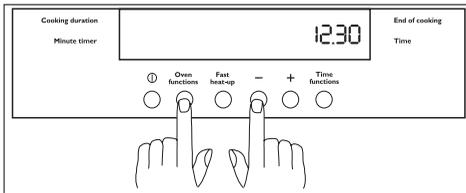


3. The oven is now locked. Neither oven functions nor temperatures can be selected.

To unlock the oven:

Press Oven function and “ — ” buttons at the same time and keep them pressed for about 3 seconds.

An acoustic signal will be emitted and the indication “SAFE” will go out. The oven can now be operated.



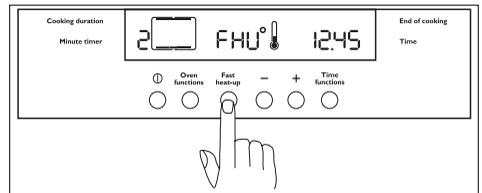
Fast heat-up function

After a cooking function and the temperature have been selected, the cavity will gradually heat up until the selected temperature is reached.

This will take from 10 to 15 minutes, depending on the selected function and temperature.

If it is necessary to reach the required temperature in a shorter time, the “Fast Heat Up” function can be used.

1. Switch the oven on by pressing button ①.
2. Set the required cooking function and temperature as explained in the previous pages.
3. Set the temperature by pressing button “ — ” or “ + ”. The temperature will appear in the display.
4. Press the button Fast heat up. The temperature display will show “ FHU ”



5. Press the button Oven function. The symbol “ ° ” will flash for approximately 10 seconds. Now it is possible to select the required temperature. To do this, press the button “ — ” or “ + ”.
6. When the required temperature is reached, the electronic control beeps for a short time, and the temperature display reverts to the selected temperature.

This function can be used with any cooking function or temperature.

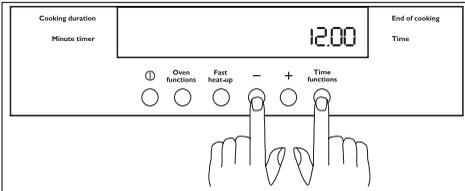
Demo mode

This mode is intended to be used in shops to demonstrate the oven functionality without any power consumption except the interior light, the display and the fan.

This function can only be switched on when the appliance is first connected.

If there is a power failure, when the power supply is restored again the Demo function can only be switched on if, in the display, 12:00 and the symbol ② are flashing automatically.

1. Press the button Time functions for approx. 2 seconds. A short acoustic alarm will be heard.
2. Press the buttons Time functions and “ — ” at the same time. A short acoustic alarm will be heard and the time 12:00 appears in the display



When the oven is switched on, the symbol  appears in the display.

This means that the demo function is activated.

All oven functions can be selected.

The oven is not really working and the heating elements do not switch on.

Switch off the oven and follow the above described procedure to disable the demo mode.



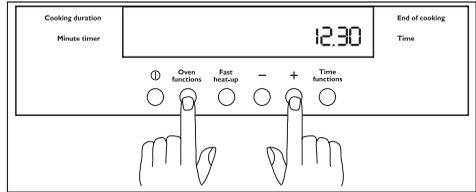
The demo mode remains saved in the programme in the event of a power failure.

Beep on touch

You can choose to make the electronic control beep each time that a button is pressed.

To enable this function, the oven must be off.

1. Press the buttons Oven functions and “ + ” at the same time and keep them pressed for about 3 seconds. The alarm signal beeps once



To disable the beep on touch:

1. With the oven switched on, press the button  to switch the oven off.
2. Press Oven functions button and “ + ” at the same time and keep them pressed for about 3 seconds. The electronic control beeps once.

Error codes

The electronic programmer does a continuous diagnostic check of the system. If some parameters are not correct, the control unit will stop the activated functions and it will display the corresponding error code

For further details, refer to chapter “Something not working”.

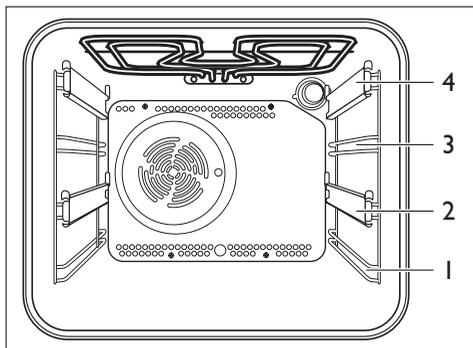
Use, Tips and Tables

Using the Oven



Warning! Always cook with the oven door closed. Stand back when opening the oven door.

The oven has four shelf levels. The shelf positions are counted from the bottom of the oven as shown in the diagram. It is important that these shelves are correctly positioned as shown in the diagram.



Warning! Do not place cookware directly on the oven base.

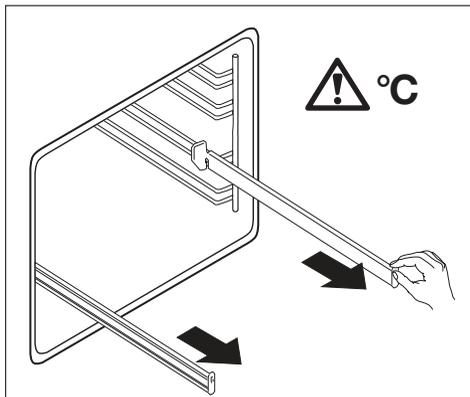


Warning! Do not cover any part of the oven with aluminium foil while cooking, as this could cause a heat build-up which would affect the baking results and damage the oven enamel. Always place pans, heat-resisting pans and aluminium trays on the shelf which has been inserted in the shelf runners.

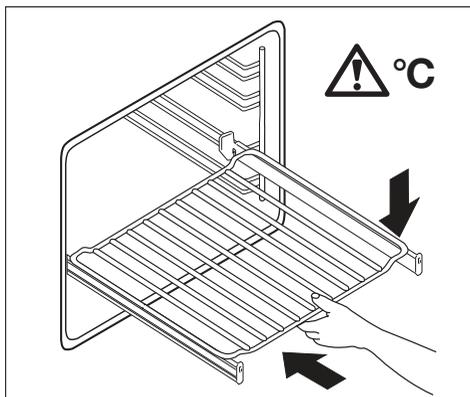
Telescopic shelf supports

On 2 and 4 shelf levels there are telescopic shelf supports installed. With telescopic shelf supports you can insert and remove the shelves more easily.

1. Pull out the right and left hand telescopic shelf supports.



2. Put the shelf on the telescopic shelf supports and carefully push them inside the oven.



Warning! Do not close the oven door if the telescopic shelf supports are not completely inside the oven. This can damage the door enamel and glass.



Warning! Telescopic shelf supports and other accessories become very hot when you use the appliance. Wear oven gloves or equivalent.

Condensation and steam

The oven is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam. This system makes it possible to cook in a steamy environment and keep the dishes soft inside and crusty outside. Moreover, the cooking time and energy consumption are reduced to a minimum. During cooking steam may be produced which can be released when opening the oven door. This is absolutely normal.



Warning! Always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.



When food is heated, it produces steam in the same way as a boiling kettle does. When steam comes in contact of the oven door glass, it will condense and produce water droplets.

To reduce condensation, ensure the oven is well heated before placing food in the oven cavity. A short oven pre-heating (about 10 minutes) will then be necessary before any cooking.

We recommend you to wipe away condensation after each use of the appliance.

Cookware

- Use any oven proof cookware which will withstand temperatures of 250°C.
- Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base.

- Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance.

The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.

- **A** -aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning
- **B** -enamelled cast iron, anodised aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.

The Safety Thermostat

To prevent dangerous overheating (through incorrect use of the appliance or defective components), the oven is fitted with a safety thermostat, which interrupts the power supply. The oven switches back on again automatically, when the temperature drops. Should the safety thermostat trigger due to incorrect use of the appliance, it is enough to remedy the error after the oven has cooled down; if on the other hand, the thermostat triggers because of a defective component, please contact Customer Service

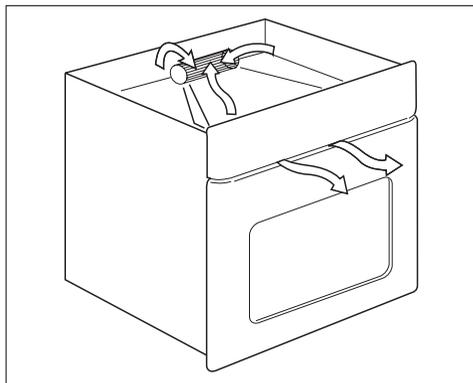
The Cooling Fan

The oven is provided with a cooling fan, meant to keep the front panel, the knobs and the oven door handle cool. The cooling fan operates during cooking. It starts to operate few minutes after the oven is on. Air is expelled through vents between the oven

door and the control panel, as shown in the diagram.

The cooling fan may run on after the oven is switched off to keep the controls cool. This is quite normal.

The action of the cooling fan depends on how long the oven has been used and at what temperature. It may not switch in at all at lower temperature settings nor run on where the oven has only been used for a short time.



The Fan Oven

PRE-SET TEMPERATURE: 175°C
TEMPERATURE SELECTION: 30°C - 250°C

The air inside the oven is heated by the element around the fan situated behind the back panel. The fan circulates hot air to maintain an even temperature inside the oven.

The advantage of cooking with this function is energy saving through:

• **Faster Preheating**

As the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc.

• **Lower Temperatures**

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the cooking chart. Remember to reduce temperatures by about 20- 25°C for your own recipes which use conventional cooking.

• **Even Heating for Baking**

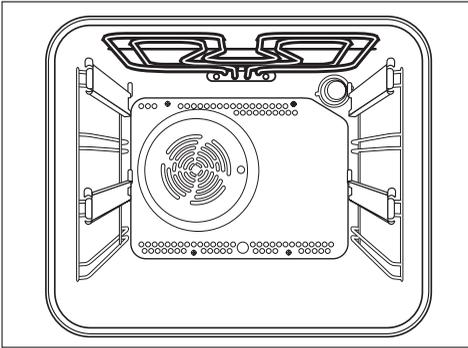
The fan oven has uniform heating on all shelf positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one. This is quite usual. There is no mixing of flavours between dishes.

How to use the Fan Oven

1. Switch the oven on.
2. Press the Oven Function Control button and select the Fan Cooking function.
3. If necessary adjust temperature setting using the "+" or "-" buttons.

THINGS TO NOTE

- The oven light will come on when the oven function control knob is set.
- The oven fan will operate continually during cooking.
- The thermostat control light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.



Hints and Tips

- Shelf positions are not critical, but make sure the shelves are evenly spaced.
- When cooking more than one dish in the fan oven, place dishes centrally on the shelves rather than several dishes on one shelf.
- When the oven is full, you may need to allow slightly longer cooking time.
- When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not necessarily be ready together.
- The fan oven can be used to heat foods through without thawing first, e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. Use a temperature of 190-200°C and allow 20-40 minutes (depending on the quantity of food in the oven).
- The use of too high temperatures can cause uneven browning. Check with the recommendations for oven temperatures given in the cooking charts, but be prepared to adjust the temperature, if necessary. Remember to reduce temperatures by

about 20-25°C for your own conventional recipes.

- When roasting do use the trivet in the meat tin. Fat and meat juices will drain into the meat tin below and can be used to make gravy. The trivet also prevents splashes of fat from soiling the oven interior.
- The meat tin **should not** be placed on a heated hotplate as this may cause the enamel to crack.

The Conventional Oven



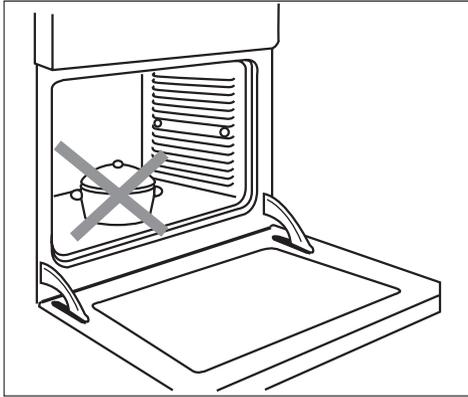
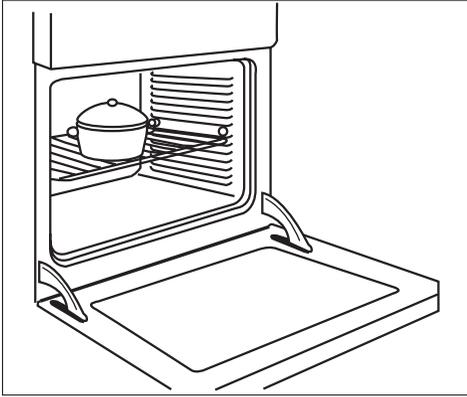
PRE-SET TEMPERATURE: 200°C
TEMPERATURE SELECTION: 30°C - 250 ° C

When using this setting, heat comes from both the top and bottom elements. This allows you to cook on a single level and is particularly suitable for dishes which require extra base browning such as quiches and flans. Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. This form of cooking gives you the opportunity to cook without the fan in operation.

How to Use the Conventional Oven

1. Switch the oven ON.
2. Select the Conventional Oven Function by pressing the button Oven function until the symbol  appears in the display.
3. If necessary adjust temperature setting using the " + " or " - " buttons.

During cooking, the cooling fan will operate in the same way as described for the fan oven function.



Hints and Tips

- The middle shelf position allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.
- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark, heavy or nonstick

utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.

- Always place dishes centrally on the shelf to ensure even browning.
- Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.
- Do not place dishes, tins or baking trays directly on the oven base as it becomes very hot and damage will occur.
- For faster preheating use the Fast Heat-Up Function.
- Single level cooking gives best results. If you require more than one level cooking use the fan oven function.

Bottom oven element only

This function is particularly useful when blind-baking pastry. It may also be used to finish off quiches or flans to ensure the base pastry is cooked through.

Top oven element only

This function is particularly useful to finish off quiches or flans to ensure the top pastry is cooked through.

Pre-set temperature is 250°C.

Conventional Cooking and Fan Cooking



Timings do not include pre-heating. The empty oven should always be pre-heated for 10 minutes.

CAKES

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time In minutes	NOTE
	level	Temp. (°C)	level	Temp. (°C)		
Whisked recipies	2	170	2(1 and 3) ¹⁾	160	45-60	Cake tin
Shortbread dough	2	170	2(1 and 3) ¹⁾	160	20-30	Cake tin
Buttermilk cheese cake	1	175	2	165	60-80	Cake tin
Apple cake	1	170	2(1 and 3) ¹⁾	160	90-120	Cake tin
Strudel	2	180	2	160	60-80	Baking tray
Jam tart	2	190	2(1 and 3) ¹⁾	180	40-45	Cake tin
Fruit cake	2	170	2	150	60-70	Cake tin
Sponge cake	1	170	2(1 and 3) ¹⁾	165	30-40	Cake tin
Christmas cake	1	150	2	150	120-150	Cake tin
Plum cake	1	175	2	160	50-60	Bread tin
Small cakes	3	170	2	160	20-35	Baking tray
Biscuits	2	160	2(1 and 3) ¹⁾	150	20-30	Baking tray
Meringue	2	135	2(1 and 3) ¹⁾	150	60-90	Baking tray
Fancy biscuits	2	200	2	190	12-20	Baking tray
Pastries: Choux pastry	2 or 3	210	2(1 and 3) ¹⁾	170	25-35	Baking tray
Tartlets	2	180	2	170	45-70	Cake tin

1) If you cook several dishes at the same time, we recommend that you place them on the levels quoted between brackets.

The temperatures quoted are guidelines. If necessary, the temperatures should be adjusted to personal requirements.

BREAD AND PIZZA

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time In minutes	NOTE
	level	Temp. (°C)	level	Temp. (°C)		
White bread	1	195	2	185	60-70	Bread tin

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time	NOTE
	level	Temp. (°C)	level	Temp. (°C)	In minutes	
Rye bread	1	190	1	180	30-45	Bread tin
Bread rolls	2	200	2(1 and 3) ¹⁾	175	25-40	Baking tray
Pizza	2	200	2	200	20-30	Baking tray

1) If you cook several dishes at the same time, we recommend that you place them on the levels quoted between brackets.

The temperatures quoted are guidelines. If necessary, the temperatures should be adjusted to personal requirements.

FLANS

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time	NOTE
	level	Temp. (°C)	level	Temp. (°C)	In minutes	
Pasta flan	2	200	2(1 and 3) ¹⁾	175	40-50	Baking tin
Vegetable flan	2	200	2(1 and 3) ¹⁾	175	45-60	Baking tin
Quiches	1	210	1	190	30-40	Baking tin
Lasagne	2	200	2	200	25-35	Baking tin
Cannelloni	2	200	2	200	25-35	Baking tin

1) If you cook several dishes at the same time, we recommend that you place them on the levels quoted between brackets.

The temperatures quoted are guidelines. If necessary, the temperatures should be adjusted to personal requirements.

MEATS

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time	NOTE
	level	Temp. (°C)	level	Temp. (°C)	In minutes	
Beef	2	190	2	175	50-70	Shelf
Pork	2	180	2	175	100-130	Shelf
Veal	2	190	2	175	90-120	Shelf

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time	NOTE
	level	Temp. (°C)	level	Temp. (°C)	In minutes	
English roast beef						
- rare	2	210	2	200	50-60	Shelf
- medium	2	210	2	200	60-70	Shelf
- well done	2	210	2	200	70-80	Shelf
Shoulder of pork	2	180	2	170	120-150	with rind
Knuckle of pork	2	180	2	160	100-120	2 pieces
Lamb	2	190	2	175	110-130	Leg
Chicken	2	190	2	200	70-85	Whole
Turkey	2	180	2	160	210-240	Whole
Duck	2	175	2	220	120-150	complete
Goose	2	175	1	160	150-200	complete
Rabbit	2	190	2	175	60-80	In pieces
Hare	2	190	2	175	150-200	In pieces
Pheasant	2	190	2	175	90-120	complete
Meatloaf	2	180	2	175	complete 150	Bread tin

The temperatures quoted are guidelines. If necessary, the temperatures should be adjusted to personal requirements.

FISH

TYPE OF DISH	Conventional cooking		Fan cooking		Cooking time	NOTE
	level	Temp. (°C)	level	Temp. (°C)	In minutes	
Trout / Sea bream	2	190	2(1 and 3) ¹⁾	175	40-55	3-4 fish
Tuna fish / Salmon	2	190	2(1 and 3) ¹⁾	175	35-60	4-6 Filets

1) If you cook several dishes at the same time, we recommend that you place them on the levels quoted between brackets.

The temperatures quoted are guidelines. If necessary, the temperatures should be adjusted to personal requirements.

Grilling



Warning! Grilling must be carried out with the oven door closed.

The grill pan handles must be removed from the pan during grilling. Always use oven gloves to remove and replace the grill pan handles. Ensure that you support the grill pan when removing it from the oven .

FULL GRILL ELEMENT



**PRE-SET TEMPERATURE: 250°C
TEMPERATURE SELECTION 200°C -
250 ° C**

How to Use the Full Grill

1. Switch the oven ON.
2. Select the Full Grill function by pressing the button Oven function until the symbol  appears in the display.
3. If necessary adjust temperature setting using the " + " or " - " buttons.
4. Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.

Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary, during cooking.

During cooking, the cooling fan and the thermostat control light will operate in the same way as described for the fan oven function.

INNER GRILL ELEMENT



**PRE-SET TEMPERATURE: 250°C
TEMPERATURE SELECTION 200°C -
250 ° C**

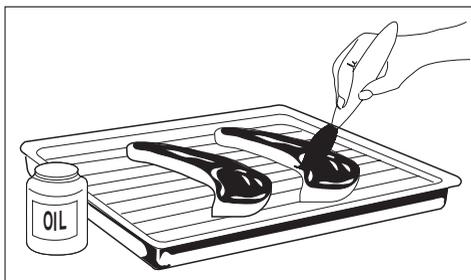
How to Use the Inner Grill

- The inner grill provides quick direct heat to the central area of the grill pan. Use the inner grill element for cooking small quantities, it can help to save energy.
1. Switch the oven ON.
 2. Select the Inner Grill Element by pressing the button Oven function until the symbol  appears on the display.
 3. If necessary adjust temperature setting using the " + " or " - " buttons.
 4. Adjust the grid and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.

Hints and Tips

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the grill pan, if preferred.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.
- When toasting bread, we suggest that the top runner position is used.
- The food should be turned over during cooking, as required.

The grill element is controlled by the thermostat. During cooking, the grill cycles on and off to prevent overheating.



THERMAL GRILLING

PRE-SET TEMPERATURE: 180°C
TEMPERATURE SELECTION 30°C - 200 °C
DO NOT EXCEED 200°C

How to Use the Thermal Grill

- Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling. The grill element and the oven fan operate alternately, circulating hot air around the food. The need to check and turn the food is reduced. Thermal grilling helps to minimise cooking smells in the kitchen.
- With the exception of toast and rare steaks, you can thermally grill all the foods you would normally cook under a

conventional grill. Cooking is more gentle, therefore food generally takes a little longer to cook with thermal grilling compared with conventional grilling. One of the advantages is that larger quantities can be cooked at the same time.

1. Switch the oven ON.
2. Select the Thermal Grill Oven Function by pressing the button  until the symbol  appears on the display.
3. If necessary, press or buttons. to adjust the temperature setting.
4. Adjust the grid and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.

Hints and Tips

- Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.

Grilling



Preheat the empty oven for 10 minutes, before cooking.

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes	
	Pieces	g	level	Temp. (°C)	1st side	2nd side
Fillet steaks	4	800	3	250	12-15	12-14
Beef steaks	4	600	3	250	10-12	6-8
Sausages	8	/	3	250	12-15	10-12
Pork chops	4	600	3	250	12-16	12-14
Chicken (cut in 2)	2	1000	3	250	30-35	25-30
Kebabs	4	/	3	250	10-15	10-12
Breast of chicken	4	400	3	250	12-15	12-14

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes	
	Pieces	g	level	Temp. (°C)	1st side	2nd side
Hamburger	6	600	3	250	20-30	
Fish Fillet	4	400	3	250	12-14	10-12
Toasted sandwiches	4-6	/	3	250	5-7	/
Toast	4-6	/	3	250	2-4	2-3

Thermal grilling



Warning! Use this function with a maximum temperature of 200°C.

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes	
	Pieces	g	level	Temp. (°C)	1st side	2nd side
Rolled joints (turkey)	1	1000	3	200	30-40	20-30
Chicken (cut in two)	2	1000	3	200	25-30	20-30
Chicken drumsticks	6	-	3	200	15-20	15-18
Quail	4	500	3	200	25-30	20-25
Vegetable gratin	-	-	3	200	20-25	-
pieces. Scallops	-	-	3	200	15-20	-
Mackerel	2-4	-	3	200	15-20	10-15
Fish slices	4-6	800	3	200	12-15	8-10

Pizza Oven

PRE-SET TEMPERATURE: 175°C
TEMPERATURE SELECTION: 30°C - 250 °C

The bottom element provides direct heat to the base of pizzas, quiches or pies, while the fan ensures air is circulated to cook the pizza toppings or pie fillings.

1. Switch the oven ON.
2. Select the Pizza Oven Function by pressing the button Oven function until the symbol  appears on the display.
3. If necessary, press "+" or "-" buttons to adjust the temperature setting.

Pizza

TYPE OF DISH	Pizza Function		Cooking time in minutes	NOTES
	Level	temp.°C		
Pizza , large	1	200	15~25	on baking tray
Pizza , small	1	200	10~20	on baking tray or on grid
Bread rolls	1	200	15~25	on baking tray

Defrosting

TEMPERATURE SETTING CANNOT BE CHANGED

The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the speed of defrosting. However, please note that the temperature of the kitchen will influence the speed of defrosting.

This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

How to Use Defrosting

1. Switch the oven on by pressing button.
2. Select the Defrosting Oven Function by pressing the button Oven function until the symbol  appears in the display.

3. The display will show the indication " **def** ".

Hints and Tips

- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.
- Frozen food should be placed in a single layer when ever possible and turned over half way through the defrosting process.
- Only joints of meat and poultry up to 2 kg. (4 lb.) are suitable for defrosting in this way.

Care and cleaning



Warning! Before cleaning switch the oven off and let it cool down. The appliance must not be cleaned with a superheated steam cleaner or a steam jet cleaner.

Important: Before carrying out any cleaning operation, the appliance must be disconnected from the power supply.

To ensure a long life for your appliance, it is necessary to perform the following cleaning operations regularly:

- Only perform when the oven has cooled down.
- Clean the enamelled parts with soapy water.
- Do not use abrasive cleaners.

- Dry the stainless steel parts and glass with a soft cloth.
- If there are stubborn stains, use commercially available for stainless steel or warm vinegar.

The oven's enamel is extremely durable and highly impermeable. The action of hot fruit acids (from lemons, plums or similar) can however leave permanent, dull, rough marks on the surface of the enamel. However such marks in the brightly polished surface of the enamel does not affect the operation of the oven. Clean the oven thoroughly after every use. This is the easiest way to clean dirt off. It prevents dirt being burnt on.

Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little liquid detergent has been added.

To prevent damaging or weakening the door glass panels avoid the use of the following:

- Household detergent and bleaches.
- Impregnated pads unsuitable for non-stick saucepans.
- Brillo/Ajax pads or steel wool pads.
- Chemical oven pads or aerosols.
- Rust removers.
- Bath/Sink stain removers.

Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as

Hob Brite is used. Do not use paint scrapers to remove soilage.

Oven Cavity

The enamelled base of the oven cavity is best cleaned whilst the oven is still warm.

Wipe the oven over with a soft cloth soaked in warm soapy water after each use. From time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

Cleaning the oven door

The oven door has two panels of glass installed one behind the other. To make the cleaning easier remove the oven door and the internal panel of glass.



Warning! The oven door can close if you try to remove the internal panel of glass when the door is still assembled.



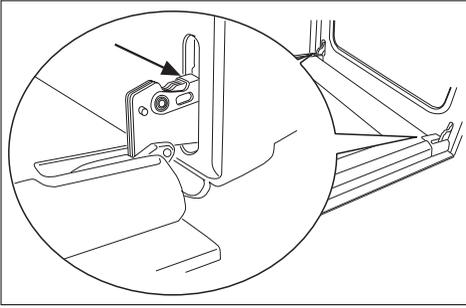
Warning! Make sure that the glass panels are cool, before you clean the glass door. There is risk that the glass breaks.



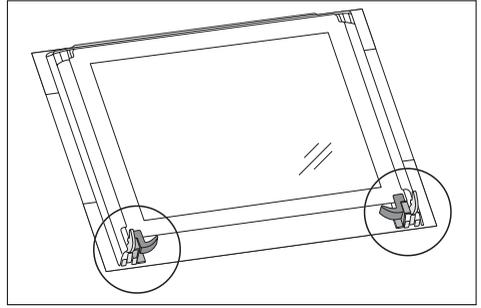
Warning! When the door glass panels are damaged or have scratches, the glass becomes weak and can break. To prevent this you must replace them. For more instructions, contact your local Service Centre.

Removing the oven door and the glass panel

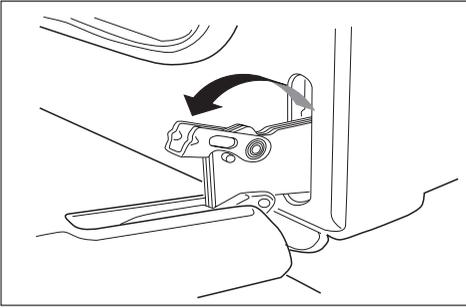
1. Open the door fully and hold the two door hinges.



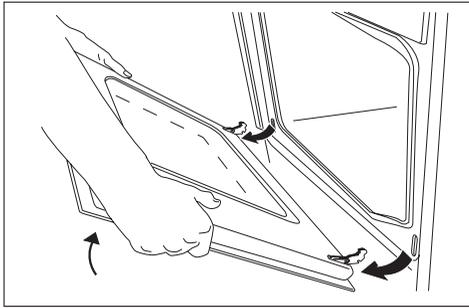
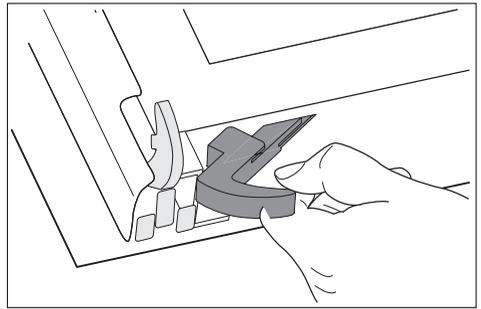
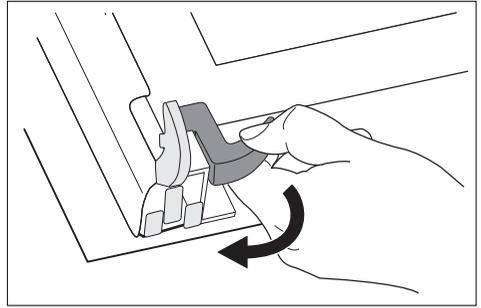
2. Lift and turn the levers on the two hinges.



5. Release the locking system to remove the internal panel of glass.

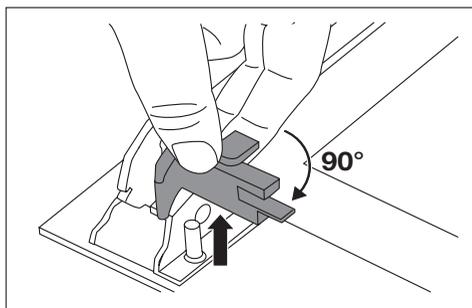


3. Close the oven door to the first opening position (approx. 45°). Then pull forward and remove it from its seat.

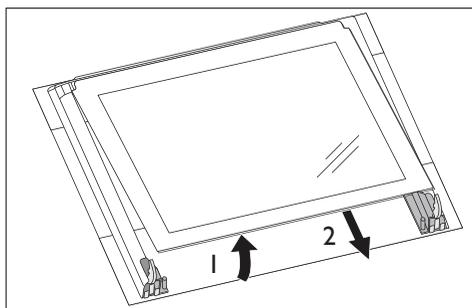


4. Place the door on a stable surface protected by a soft cloth.

6. Turn 2 fasteners by 90° and remove them from their seats.



7. Carefully lift and remove the panel of glass.



Clean the glass panel with water and soap. Dry it carefully.



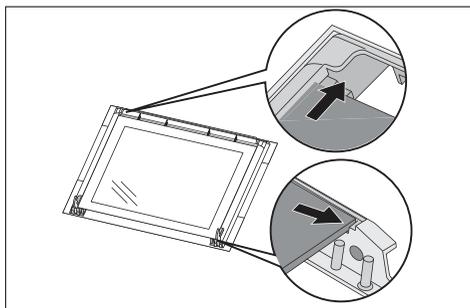
Warning! Only clean the glass panel with water and a soap. Abrasive cleaning agents, stain removers and sharp objects (e.g. knives or scrapers) can cause damage to the glass.

Inserting the door and the glass panel

When the cleaning procedure is completed, insert the glass panel and the oven door. To do so, do the steps in reverse.

The decorated internal panel marked with a decorative frame must be assembled with the screen-printing outside of the oven. The panel of glass is assembled correctly if you do not feel any roughness when you pass your fingers over the surface.

Insert the internal panel of glass into the right seats as on the picture.



Care of catalytic liners

Catalytic liners (except for the oven base) destroy splashes of food and fats when the oven temperature is raised to around 220°C. To aid this process it is a good idea to run the oven for an hour or two per week, without food, to ensure continued good performance from the Catalytic liners.

Hints and Tips

- Manual cleaning of the Catalytic liner is not recommended. Damage will occur if soap impregnated steel wool pads, aerosol cleaners and any other abrasives are used.
- Slight discolouration and polishing of the Catalytic surface may occur in time. This does not affect the Catalytic properties in any way.
- Follow the recommendations in Cooking to reduce soilage

Cooking to reduce soilage

Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.

Use minimal, if any, extra oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage. It is NOT necessary to add water to

the meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking, even at normal temperatures, as well as causing condensation.

Covering joints during cooking will also prevent splashing onto the interior surfaces; removing the covering for the last 20-30 minutes will allow extra browning, if required. Some large joints and turkeys especially benefit from this method of cooking, allowing the joint to cook through before the outside is overbrowned.

Do use the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splattering onto the 'Catalytic' liner.

Removable shelf runners and catalytic panels

To clean the oven cavity remove the shelf runners and catalytic panels.



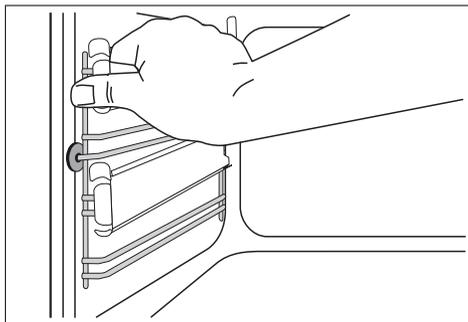
Warning! Be careful when you remove the shelf runners. The catalytic panels are not attached to the oven cavity and can fall out when you remove the shelf runners.



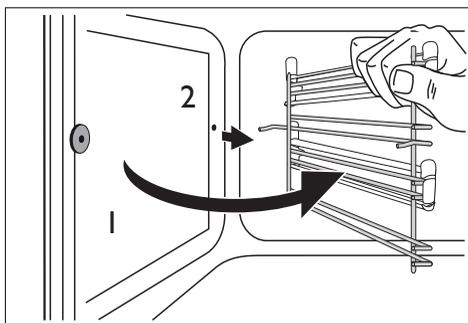
Warning! Before maintenance, make sure that the appliance is cool. There is risk of burns because of residual heat.

Removing the side rails

1. Use one hand to pull the front part of the shelf runners. Hold the shelf runners and catalytic panel in place with the other hand.



2. Hold the shelf runners and catalytic panel in place and at the same time unhook the shelf runners at the back.



Clean the shelf runners with warm water and soap. Wipe it with a soft cloth. Never use abrasive products which can damage it. When you finish cleaning put the shelf runners and catalytic panels back. To put the shelf runners and catalytic panels back, follow the procedure in reverse.

Replacing the Oven Light



Warning! Before replacing the oven light disconnect the appliance from the electrical supply.

If the oven bulb needs replacing, it must comply with the following specifications:

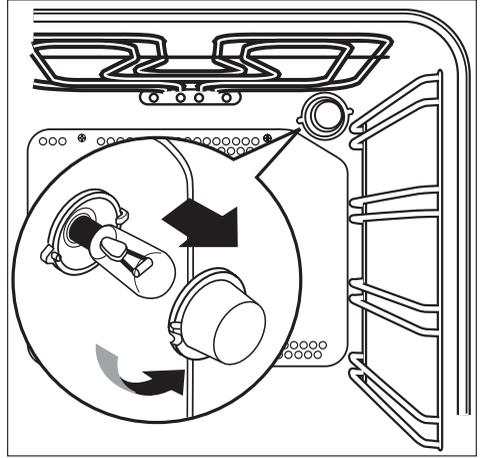
- Electric power: 15 W/25 W,
- Electric rate: 230 V (50 Hz),
- Resistant to temperatures of 300°C,

- Connection type: E14.

These bulbs are available from your local Repair agent.

To replace the faulty bulb:

1. **Ensure the oven is disconnected from the electrical supply.**
2. Turn the glass cover anticlockwise.
3. Remove the faulty bulb and replace with the new one.
4. Refit the glass cover.
5. Reconnect to the electrical supply.



Something not working

If the oven is not working correctly, please carry out the following checks, before contacting your local Service Force Centre.

Important! If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

SYMPTOM	SOLUTION
The oven does not come on.	<ul style="list-style-type: none"> • Check that both a cooking function and temperature have been selected. • Check the fuse and ensure the socket switch or the switch from the mains supply to the oven are ON. • Check that the Demo mode has not accidentally been activated. To deactivate it, follow the instructions given in the relevant paragraph.
The oven light does not come on.	<ul style="list-style-type: none"> • Select a function with the oven function control knob. • Check the light bulb, and replace it if necessary (see "Replacing the Oven Light").
It takes too long to finish the dishes, or they are cooked too fast.	<ul style="list-style-type: none"> • The temperature may need adjusting • Refer to the cooking function sections and to any cooking chart provided.

SYMPTOM	SOLUTION
Steam and condensation settle on the food and the oven cavity.	<ul style="list-style-type: none"> • Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.
The electronic timer does not work.	<ul style="list-style-type: none"> • Check the instructions for the timer.
The oven fan is noisy.	<ul style="list-style-type: none"> • Check that shelves and bakeware are not vibrating in contact with the oven back panel.
An error code (for example, "F" followed by digits) appears on the control panel.	<ul style="list-style-type: none"> • Take note of the error code and contact an authorised Service Centre.
The display shows "12.00".	<ul style="list-style-type: none"> • Set the time of day (see chapter "Setting the time of day").

Disposal

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

Old appliance



Warning! So that the old appliance can no longer cause any danger, make it unusable before disposing of it.

To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

Packaging material



The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.

Electrical Connections



Warning! THIS OVEN MUST BE EARTHED

Electrical Requirements

Any permanent electrical installation must comply with the latest I.E.E. Regulations and local Electricity Board regulations. For your own safety this should be undertaken by a qualified electrician, e.g. your local Electricity Board, or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

Electrical Connection

The oven is designed to be connected to 230 V ~ 50 Hz electricity supply.

For UK use only

Connection via	Min. size Cable/flex	Cable/flex type	Fuse
<ul style="list-style-type: none">• 13 A socket outlet• 13 A spur box	2,5 mm ²	3 core butyl insulated	13 A min.
Oven Control Circuit	2,5 mm ²	PVC/PVC twin and earth	min: 15 A max: 20 A

It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current regulations.



Warning! The switch must not break the yellow and green earth cable at any point.

It is necessary that the yellow/green earth wire is about 2 cm longer than the live and neutral ones.

Before connecting to the mains supply ensure that the mains voltage corresponds to the voltage on the rating plate on the side of the oven door.

The oven has an easily accessible terminal block which is marked as follows:

Letter L - Live terminal

Letter N - Neutral terminal

⊕ - Earth terminal



Caution! This oven must be earthed!

The cable used to connect the oven to the electrical supply must comply to the specifications given below.

Important! After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 60°C above the ambient temperature.

Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

The manufacturer declines any responsibility should these safety measures not be carried out.

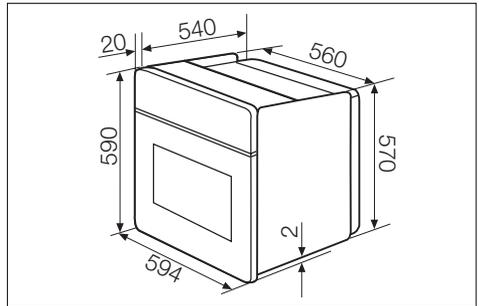
For Europe use only

Min. size Cable/ flex	Cable/flex type	Fuse
1,5 mm ²	H07 RN-F, H05 RN-F, H05 RR-F, H05 VV-F, H05 V2V2-F (T90), H05 BB-F	13 A

Building In



Warning! The oven must be installed by qualified and competent personnel to the relevant National Standards and according to the instructions supplied in "Electrical connections" and "Installation" chapters.



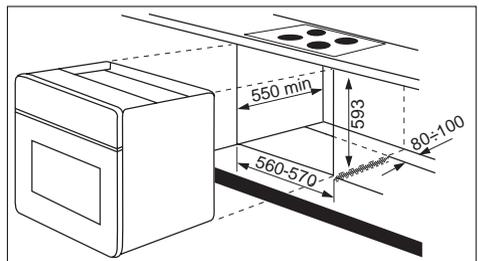
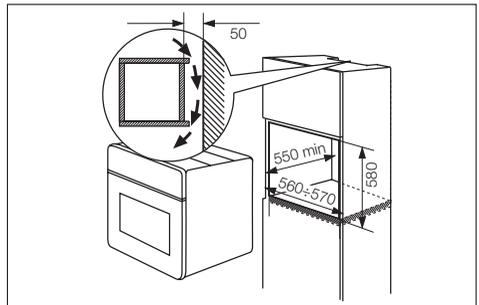
Please ensure that when the oven is installed it is easily accessible for the engineer in the event of a breakdown.

Building In

The surround or cabinet into which the oven will be built must comply with these specifications:

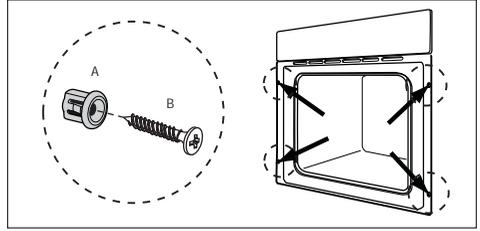
- the dimensions must be as shown in the relevant diagrams;
- the materials must withstand a temperature increase of at least 60°C above ambient;
- proper arrangements must be made of a continuous supply of air to the oven to prevent the oven overheating.

Dimensions of the oven and recess required are given in the relevant diagrams.



Securing The Oven To The Cabinet

1. Fit the oven into the cabinet recess.
2. Open the oven door.
3. Secure the oven to the kitchen cabinet with the four distance holders "A" which fit the holes in the oven frame and then fit the four wood screws "B" .



i The screws and distance holders are supplied with the oven.

Technical data

Dimensions of recess

Height in-column	580 mm
Height undertop	593 mm
Depth	560 mm
Depth	550 mm

Dimensions of the oven cavity

Height	335 mm
Width	395 mm
Depth	400 mm
Oven capacity	53 litres

Heating elements rating

Conventional Oven (Top element+Bottom element)	1,800 W
Top element	800 W
Bottom element	1,000 W
Fan Oven	2,000 W
Inner Grill element	1,650 W
Full Grill element	2,450 W

Pizza Oven	2,000 W / 1,000 W
Thermal Grilling	1,675 W
Convection Fan	25 W
Oven Light	25 W
Cooling Fan	25 W
Total Rating	2,500 W
Supply voltage (50 Hz)	230 V

CE This appliance complies with the following **E.E.C. Directives** :

- **2006/95** (Low Voltage Directive);
- **2004/108** (Electromagnetical Compatibility Directive) and subsequent modifications.

Repairs - after sales service

If your oven is not performing satisfactorily; consult the fault finding guides within this instruction book (Something not working). If a fault occurs which you can not resolve through following the advice and information contained within this instruction manual, the next step is to contact our extended warranty administrators on

0870 010 7887

They will give you details for your local Service Force Centre.

Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working". When you contact your local Service Force Centre you will need to give the following details:

1. Your name, address and post code
2. Your telephone number
3. Clear and concise details of fault
4. The purchase date as found on your receipt
5. The model and serial number of the appliance (found on the rating plate) So that you always have these numbers at hand, we recommend you to make a note of them here:

- Mod.....
- P.N.C.....
- S.N.....

Your oven is covered by a 3 year parts and labour guarantee (see separate details given at point of sale).

Please retain your purchase receipt safely for the service engineer to verify the purchase details.

Spare parts

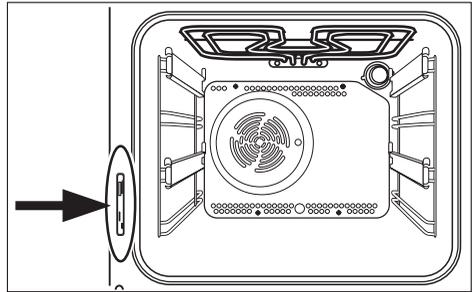
This oven should be serviced by any authorised service engineer; and only genuine spare parts should be used.

Under no circumstances should you attempt to repair the oven yourself.

Repairs carried out by inexperienced persons may cause injury or serious malfunctioning.

Contact our extended warranty administrators on **0870 010 7887** who will give you details for your Service Force repair agent.

Always insist on genuine spare parts.



John Lewis Partnership

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