

**SERVIS BUILT-IN
OVEN
USER'S MANUAL**



Thank you for buying a Servis product. We hope you have pleasure using it and that it gives years and years 'trouble-free' service. This booklet has been prepared to help you get the most from your new product. Even if you are familiar with domestic appliances, please take a little time to read this booklet and familiarise yourself with your new appliance. Your safety is paramount; installation, maintenance and service must be carried-out by qualified, competent people. If you have any questions, please call the Service helpline on: 08444 15 55 24 or email us at: contact@servisbuiltin.co.uk

The appliance was designed and made in accordance with the European standards EN 60 335-1 and EN 60 335-2-6 (electrical) plus relative amendments.

The appliance conforms to the following EEC Directives:

Low Voltage Equipment

73/23/EEC

93/68/EEC

Electromagnetic Compatibility

89/336/EEC

92/31/EEC

93/68/EEC

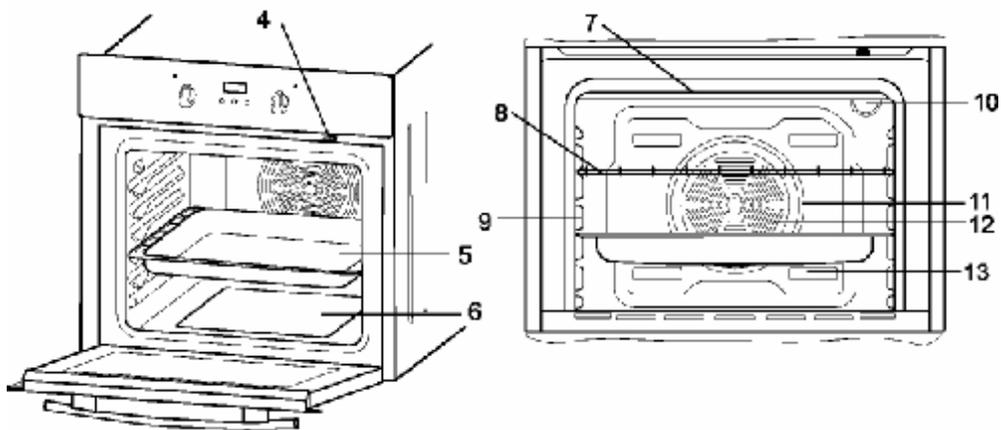
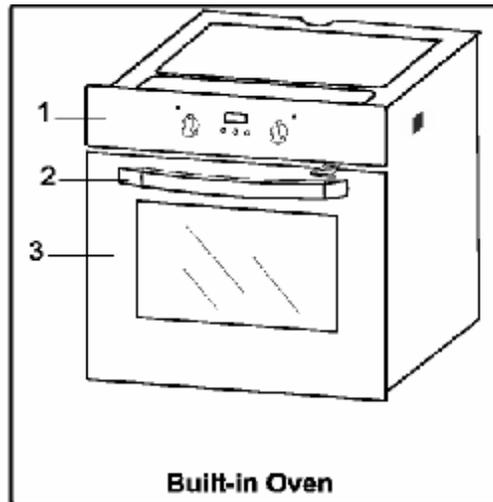
Oven Accessories

89/109WWC

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1. Characteristics & Dimensions
2. Warnings
3. Installation and Use
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PART 1: CHARACTERISTICS & DIMENSIONS



LIST OF COMPONENTS :

- | | |
|--|--------------------------------------|
| 1. Control Panel | 8. Wire Rack |
| 2. Oven Door Handle | 9. Shelf Runners |
| 3. Oven Front Door | 10. Oven Light |
| 4. Child Lock (if fitted) | 11. Turbo Element (behind the cover) |
| 5. Tray | 12. Turbo Fan (behind the cover) |
| 6. Oven Lower Element (behind the cover) | 13. Air Outlet Holes |
| 7. Oven Upper Element (behind the cover) | |

PART 2: WARNINGS

PLEASE READ THIS BOOKLET THOROUGHLY BEFORE INSTALLING AND SWITCHING ON THE APPLIANCE. THE MANUFACTURER ASSUMES NO RESPONSIBILITY FOR INCORRECT INSTALLATION AND USAGE.

This appliance must be earthed.

We strongly recommend that this appliance be installed by a N.I.C.I.E.C. registered engineer.

- This appliance has been designed for home use and fitted within built-in furniture.
- The mains switch for the appliance must be accessible after installation
- After removing the packaging, please check if there is any damage to the appliance. If there is any damage, never attempt to use the appliance and immediately contact your Authorised Service Centre. As packaging materials (nylon, polyethylene bags, Styrofoam etc.) can be dangerous, especially for children, please ensure they are out of reach and disposed of in the most environmentally appropriate way.
- The appliance must be installed and commissioned by a suitably qualified or competent person, under the conditions provided by the manufacturer in this manual. The manufacturer cannot be held responsible for any damage that might occur due to faulty installation.
- Before connecting your appliance to the mains at home, please check the conformity of electricity supply, voltage, current and frequency and that it conforms to that specified on the information sticker attached to the appliance and/or packaging.
- Do not try and use your oven before it is fully installed.
- Be sure that all of its buttons are turned off when the appliance is not in use.
- Be sure that the feeder cable is not trapped during the installation of the appliance.
- The mains cable should never be replaced by the customer. In the event of any damage occurring to the mains cable for any reason, please contact your Authorised Service Centre.

PART 2: WARNINGS (cont.)

- Before replacing the oven light bulb, turn off the power to the appliance.
- Switch off the appliance before cleaning, maintenance work etc.
- Some parts of the appliance may keep their heat for a long time; please wait until the oven has cooled properly before carrying-out any maintenance, cleaning, replacing bulbs etc
- Do not keep flammable items/substances near the oven while it is in use.
- When operating other electrical devices near the oven, be careful not to let their cables come into contact with hot surfaces and parts.
- When the appliance is not in use, make sure that the buttons are in "0" (off) position.
- Your appliance needs sufficient air circulation whilst in use. Please read the part of this manual, where "installation procedures" are explained.
- This operating manual has been prepared jointly for multiple models. Some of the specifications explained in the manual may not be included in your appliance. Please look for explanations with the illustrations when reading the manual.
- Keep children away from the oven.

SHOULD YOU REQUIRE ANY HELP OR ASSISTANCE WE RECOMMEND YOU CALL OUR AUTHORISED SERVICE CENTRE AND ONLY USE ORIGINAL SPARE PARTS.

PART 2: WARNINGS (cont.)

Please be aware of the following when using your appliance.

- That your appliance is properly earthed.
- Do not place the power cord of your appliance near any heated area. Pay special attention to the location of the hob. Should any damage occur to the power cord/lead, contact the Authorised Service Centre.
- For the models with timers, adjust the time prior to the first use or following a power failure.
- Heat and moisture will occur when your oven is in use. Make sure your kitchen is suitably ventilated.
- Before cooking for the first time, ensure that the oven is empty and its door closed. Heat the oven at the maximum temperature for 2 hours. This will allow the protective coating on the interior of the oven to be burnt off and for the associated smells to dissipate. Ensure adequate ventilation in the kitchen whilst 'burning off'. Don't be alarmed by the possibility of a little smoke being visible during this process.
- Do not touch interior parts when using the oven - it will be hot! After switching off, again remember not to touch it before it is completely cooled down.
- Do not put flammable and combustible materials into the oven. Do not place combustibles including any pressured container, paper, plastic and fabric near the hob surface.
- Be careful when using the oven; the oven outer surface can be hot. Keep children away.
- Do not let children climb on the door or sit on it.
- The times and numbers indicated on the printed material found with your oven are values obtained in a laboratory, according to relevant standards. These values may vary according to usage and the environment.
- Keep the appliance clean. Food deposits can be a fire risk.

PART 3: INSTALLATION & USE

The installation and maintenance listed in this part must only be carried out by qualified personnel.

The manufacturer cannot be held responsible for any damage to persons or property resulting from an incorrect installation of this appliance.

- Once the packing and wrapping has been removed from the outer surfaces and the various parts inside, check thoroughly that the appliance is in perfect condition. If you have any doubts do not install the appliance and call-in a qualified person.
- Some parts mounted on the appliance are protected by a plastic film. The protection must be removed before use. We recommend slitting the plastic along the edges with a sharp knife or pin.
- Do not move the oven by the handle.

WARNINGS

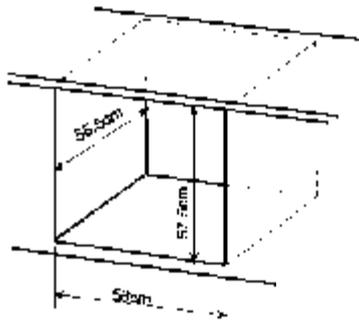
- The walls adjacent to and surrounding the appliances must be able to withstand an over temperature of 70 K.
- The glue that joins the laminated plastic to the unit must be able to withstand a temperature of no less than 150°C, to avoid the plastic melting.
- It is not recommended to fit an oven adjacent to a fridge or freezer.

PART 3: INSTALLATION & USE (cont.)

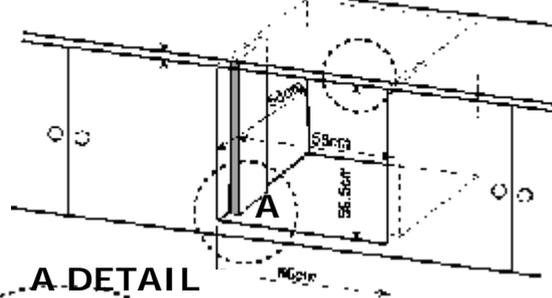
INSTALLING AND FIXING THE OVEN

- The oven can be fitted into a tall cabinet or a base unit, making a cut-out as per the dimensions shown in the scheme below
- You can use either cabinet 1 or cabinet 2 cut-out sizes. Take care with the details in the “circled areas” A and B below.
- The oven must be supported by a base that will withstand its full weight. Screws are only used to locate the appliance inside its cabinet housing.

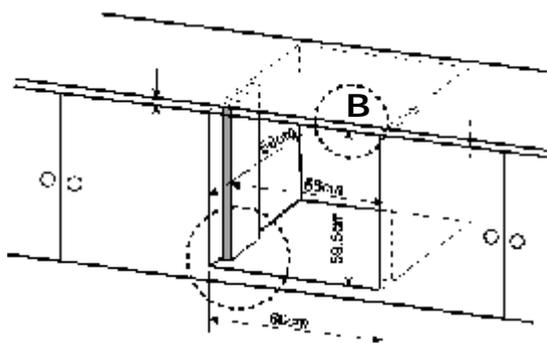
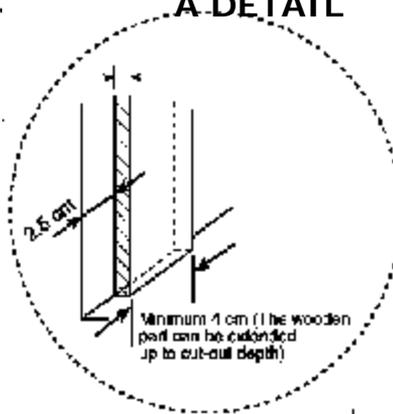
Cabinet 1



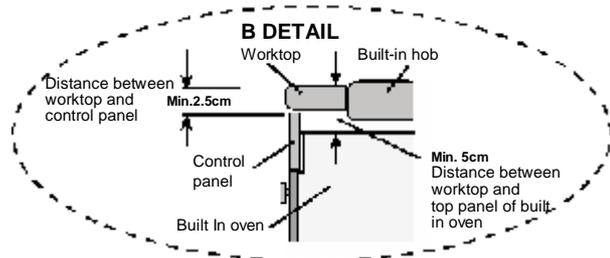
Cabinet 2



A DETAIL

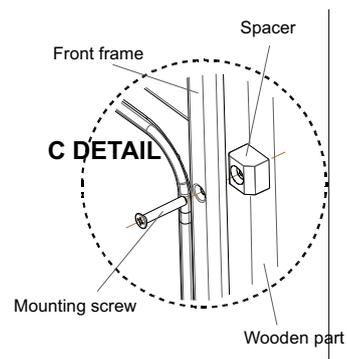
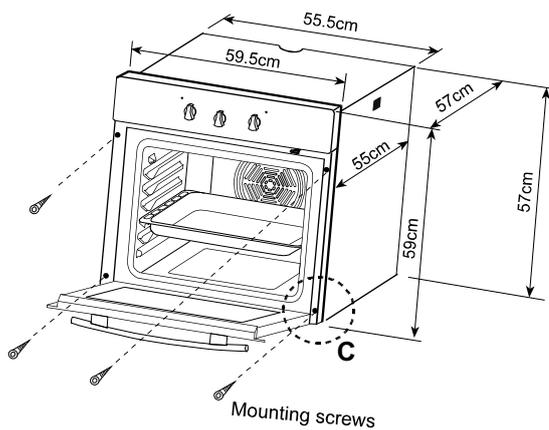


B DETAIL



PART 3: INSTALLATION & USE (cont.)

- Insert the oven partly into the cabinet by pushing it forward into the space. Open the oven door and insert 4 screws into countersunk holes on the front-frame.
- Locate the spacers behind the flange of front frame and screw them till the surface of spacer touches the front frame. Whilst doing this, please take care that the chamfered edge of each spacer is faced to the rounded edge of the front frame. (see "C Detail" below.)
- Push the product into the space and tighten the screws.



PART 3: INSTALLATION & USE (cont.)

ELECTRICAL CONNECTION

The electrical connection must be carried out in accordance with the current standards and laws in force.

Prior to connecting the oven check that:

- the system and electrical sockets amperage is adequate for the appliance maximum power (see data label affixed on the back of the oven).
- the socket or system has an effective earth connection in accordance with current standards and prescriptions of the law. All responsibility is disclaimed if this is not complied with.

When connecting to the mains with a socket:

• Fit a standardized plug, suitable for the load which is indicated on the rating plate, to the power cable. Connect the wires making sure they correspond as shown below, and remember that the earth wire must be longer than the phase wires:

letter L (phase) = brown wire

letter N (neutral) = blue wire

symbol (earth) = green/yellow wire

- The power cable must be laid so that no parts of it ever reach an over temperature of 75 K.
- For connecting do not use, adapters or shunts as they could cause false contacts resulting in hazardous overheating.
- The appliance must be placed in such way that the plug is accessible.

PART 3: INSTALLATION & USE (cont.)

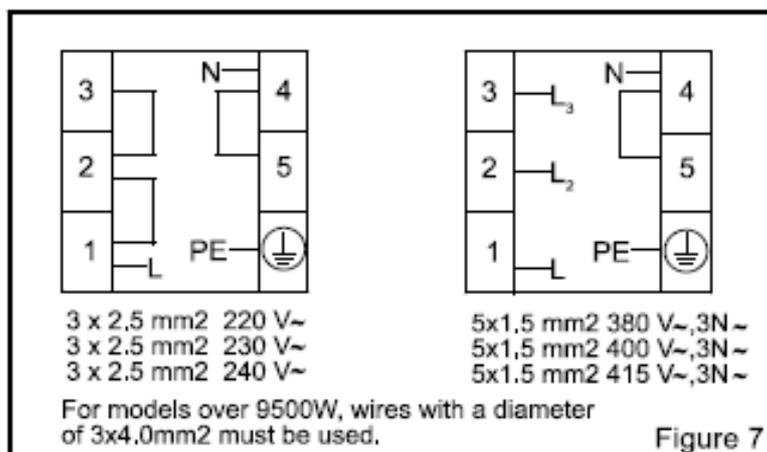
WIRING AND SAFETY OF THE BUILT-IN COMBINED OVEN :

Wiring-in of the appliance must be performed by a qualified, competent person.

The appliance is designed to connect to 220-240V and 380-415V 3N — electricity. If the mains electricity is different from the value given above, do not connect-up and seek advice from the Authorised Service Centre. Connection of the appliance must be made as per Figure 7 below.

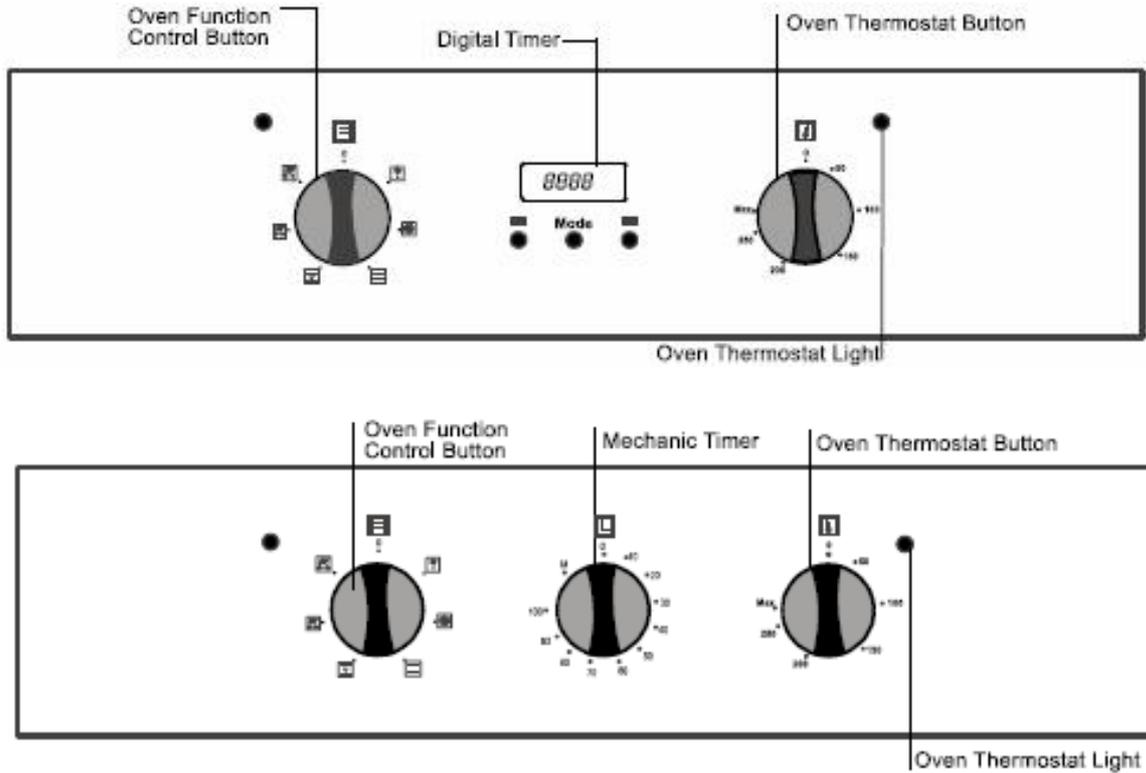
When connecting directly to the mains:

- Install a multipolar switch that can withstand the appliance's load, with a minimum opening between the contacts of 3 mm. Remember that the earth wire must not be cut out by the switch.
- As an alternative, the electrical connection can also be protected with a high sensitivity RCD.
- We strongly advise you to connect the green/yellow coloured earth wire to an effective earth system.



PART 4: USING YOUR OVEN

Control Panel



USING THE OVEN

Oven Function Control Dial

Select the oven function required (Figure 10) and then remember to set the thermostat (temperature required – Figure 11).

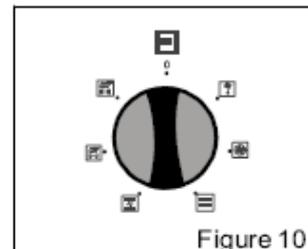


Figure 10

Oven Thermostat (Temperature)

Set the dial to the temperature you require. When the temperature inside the oven reaches the value set, the “thermostat light” will go out. During cooking, the thermostat light will continue to come back on and go out as the oven maintains the temperature set.

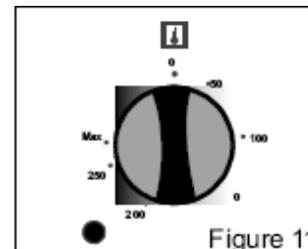


Figure 11

PART 4: USING YOUR OVEN (cont.)

Table 1

	The Oven Light will be turned on.
	The oven light, the red warning light and the fan will be turned on. Performs the function of defrosting the frozen foods.
	The oven's thermostat and warning lights and the lower and upper heating elements will be switched on.
	The oven's thermostat and warning lights, the fan and the turbo heater will be switched on.
	The oven's thermostat and warning lights, the fan, and the lower and upper heating elements will be switched on.
	The oven's thermostat and warning lights, the grill heater and the roast chicken function will be switched on.
	The oven's thermostat and warning lights, the upper heating element and the roast chicken function will be switched on.
	The oven's thermostat and warning lights, the upper heating element, the grill heater, the fan and the roast chicken function will be switched on.
	The oven's thermostat and warning lights, the fan, the turbo heater and the lower heating element will be switched on.
	The oven's upper heating element will be switched on.
	The oven's lower heating element will be switched on.

PART 4: USING YOUR OVEN (cont.)

Availability of the functions explained below vary according to model.

Using the Functions of Your Oven



De-Frost Function

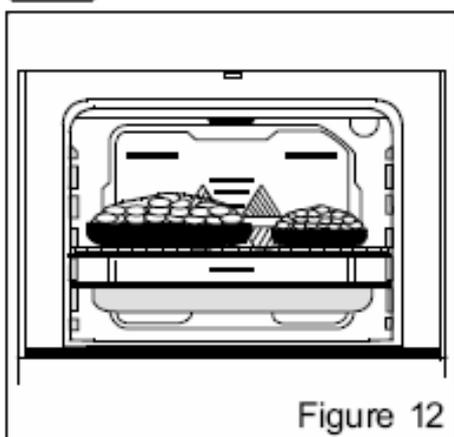


Figure 12

This function does not cook/bake food; it only helps defrost it in a shorter time than if 'left out'. Put the food to be defrosted on a wire rack and place on the third 'runner' from the bottom (Figure 12). To collect any melted ice, put an oven tray in the lowest position.



Upper & Lower Heating Elements (Static Oven)

In this type of cooking - 'the traditional method' - has heat emanating evenly from the lower and upper elements to cook food evenly. Remember to set the thermostat to the correct temperature. The cooking table provided is a guide. Preheating of the oven for about 10 minutes is recommended. This function is suggested for baking - cakes, pastry, baked pasta, lasagne, pizza.

After you have finished cooking and turned the oven off the oven will take some time to cool down. Make sure no one touches the oven or parts of the oven until it has cooled down.



Turbo Fan Function (Fan Cooking)

The turbo fan function evenly disperses the heat around the oven. All foods on all shelf runner positions will be cooked evenly. Set the thermostat dial to the desired temperature. Turn the function dial to the *Turbo* function. We recommend pre-heating the oven for approx. 10 minutes. This function is suitable for cooking a number of dishes requiring the same temperature.

PART 4: USING YOUR OVEN (cont.)



Fan with Upper & Lower Heating Elements (Fan Assisted)

This is the position where the air coming from the lower and upper heating elements is circulated into the oven by the fan motor.

Adjust the thermostat button to the required temperature. Turn the oven function dial so it will point to the symbol for this function. Adjust the oven timer (if required). Preheat the oven for about 10 minutes. Place the food in a suitable oven dish. This function is recommended for cooking pastry.

Suitable for cooking with one tray.

After the cooking/baking, turn off the oven function dial and the temperature setting dial and cancel the timer program (if required). Remove the cooked/baked food; place it in a safe place and ensure the oven completely cools; opening the door speeds this process. Make sure no one touches the oven or parts of the oven until it has cooled down.



Grill and Fan

Grilling with Fan allows faster grilling, especially with larger surface areas of food and 'skewered kebabs'. Place food on the grill pan/trivet and the pan on the highest shelf runner position.

When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°.

Set the thermostat to the required temperature. After a preheating period of 5 minutes, place the food in the oven.

After the cooking, turn off the oven function dial and the temperature setting dial. Remove the cooked/baked food; place it in a safe place and ensure the oven completely cools; opening the door speeds this process. Make sure no one touches the oven or parts of the oven until it has cooled down.

PART 4: USING YOUR OVEN (cont.)

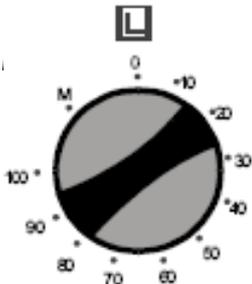


Turbo Fan & Lower Element

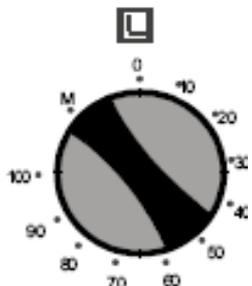
Turbo Fan and the Lower Heating Element Function is ideal for cooking *pizza*. Whilst the turbo fan disperses heat evenly, the lower heating element ensures the pizza dough is baked properly. Turn the function dial to this symbol. After preheating for 10 minutes, place food in the oven. After the cooking, turn off the oven function control button and the thermostat button and cancel the timer program. Remove the cooked/baked food; place it in a safe place and ensure the oven completely cools; opening the door speeds this process. Make sure no one touches the oven or parts of the oven until it has cooled down.

USING THE MECHANIC TIMER

Please note that for normal use of the oven, the timer position should be set to 'M'.



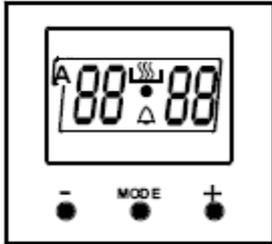
When you bring the Timer button to the position indicating M as shown on the picture, the oven is in the 'Manual' position and can be used by setting the 'Function' with the 'Temperature'. Please note that when the timer button is in the '0' position the oven will not operate.



Rotate the timer button clockwise to a certain time range between 0-100 minutes, as shown on the picture. The oven will stop when the set time is completed; the timer gives an audible warning once.

PART 4: USING YOUR OVEN (cont.)

USING THE DIGITAL TIMER



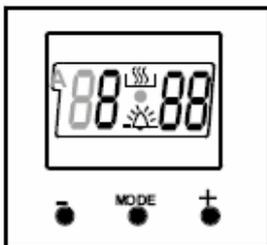
Setting the Clock

The time should be set before using the oven. When the oven is connected to the power supply, the symbol (A) and the three "0"s on the screen will begin to flash. Whilst the screen is flashing the oven will not work, even if the control dials are set. Press the (+) and (-) keys simultaneously.

The SSS symbol will appear on the screen. Also, the dot in the middle of the screen will begin to flash. Using the (+) and (-) keys, adjust the time while this dot is flashing. After setting the time the dot stop flashing and be lit 'permanently'.

If the symbol (A) and the three « 0 »s on the screen flash, the oven cannot be operated using the control buttons. The SSS symbol must be showing in order for the oven to work.

Following any power failure, the clock will have to be re-set.



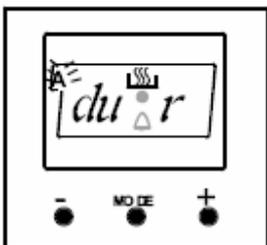
Setting the Egg Timer/Minute Minder

For egg timer/minute minder with audible alarm: Press the MODE key in the middle. The Δ symbol will flash on the screen. Also, three "0"s will appear. Adjust the time period required by using (+) and (-) keys while the Δ symbol is

flashing. Once set, the Δ symbol stops flashing and stays lit.

The alarm can be set to a time between the time range of 0.00 and 23.59 minutes.

When the time is up, the timer gives an audible warning and the Δ symbol begins to flash on the screen. Pressing any key will stop the audible warning and the Δ symbol disappears.



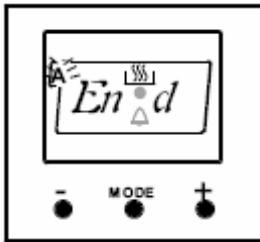
Oven Switch off after a Period of Cooking Time

If you want to cook for a certain amount of time and for the oven to switch off at the end of it, set the required oven function and temperature. Place the food in the oven. Press the MODE button until you see "du r" on the screen. At the same time "A" will begin to flash. Using the (+) and (-) keys while the

timer is in this position, set the hours and minutes duration required. Once set, wait a short time for the set clock time to re-appear and the "A" and SSS to stop flashing and light continuously. The oven will also come-on and cooking start.

PART 4: USING YOUR OVEN (cont.)

A cooking time between 0.00 and 10.00 hours may be set
At the end of the set time, an audible alarm will be heard. Symbol "A" will begin to flash again and the oven will switch off. Set the control dials back to off/zero. Press any button on the timer to switch off the alarm. The oven will return to 'manual use', the  symbol will appear.



Oven Switch Off at Set End Time

If you want to cook until a certain end-time and for the oven to switch off at the end of it, set the required oven function and temperature. Place the food to be cooked into the oven. Press the **MODE** button until you see "En d" on the screen. At the same time "A" will begin to flash. Using the (+) and (-) keys while the timer is in this position, set the hours and minutes to the time you want to finish cooking. Once set, wait a short time for the set clock time to re-appear and the "A" and  to stop flashing and light continuously. The oven will also come-on and cooking start. At the end of the set time, an audible alarm will be heard. Symbol "A" will begin to flash again and the oven will switch off. Set the control dials back to off/zero. Press any button on the timer to switch off the alarm. The oven will return to 'manual use', the  symbol will appear.

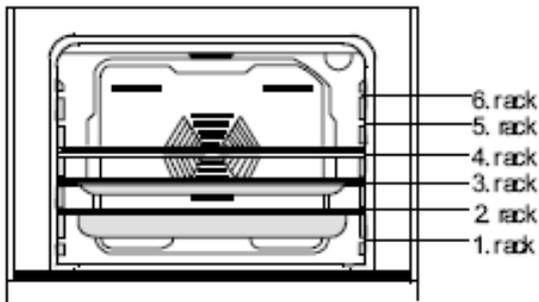
Setting the Start-time and End Time (Full Oven Programming)

If you want to cook for a certain amount of time with a delayed start you need to set both the 'End Time' and the 'Duration' of cooking. Place the food to be cooked into the oven. Set the required oven function and temperature. Next: to set the duration of the cooking time follow the instructions in the section above called "*Oven Switch off after a Period of Cooking Time*". Then follow the instructions in the section called "*Oven Switch Off at Set End Time*" setting the required end-time. The oven will also come-on at the required start time, determined by the duration and end times. At the end of the set 'End' time, an audible alarm will be heard. Symbol "A" will begin to flash again and the oven will switch off. Set the control dials back to off/zero. Press any button on the timer to switch off the alarm. The oven will return to 'manual use', the  symbol will appear.

PART 4: USING YOUR OVEN (cont.)

Oven Accessories

Make sure you only use trays, casserole dishes, tins etc intended for use in an oven and always follow the manufacturers instructions for use. Be careful when positioning smaller containers on the wire shelves/racks. Always place a grill pan underneath any shelf where there is the possibility of spills or fat dripping off. Sometimes the grill pan can distort with the heat in the oven. It will return to its normal shape once cooled. Be careful when cooking with glass dishes or trays; avoid placing in cold liquids or cold environment immediately after using them in the oven. Ensure they cool off slowly, ideally placing them on a dry cloth. When using the grill we recommend you use the grill pan and 'trivet' supplied with this oven. Whenever possible avoid spills and drips on the oven cavity wall or floor. If you are using the grill pan to catch drips, it will be easier to clean afterwards if some water is added to the grill pan. When grilling use shelf position '4' or '5' (see below) and to prevent food sticking use a little oil on the grill before cooking.



PART 5 : CLEANING AND MAINTENANCE

CLEANING

Before cleaning your oven, make sure it is switched off. Unplug the appliance.

The oven should be cleaned after each use to remove cooking residuals like fats or sugar which, burnt afterwards, can encrust or form permanent stains and unpleasant smells.

The oven should always be cleaned when it is still warm with soapy water, rinsed and dried properly on all surfaces. Never use abrasive powder cleaners or sponges. Also wash any accessory used. Do not leave ingredients like vinegar, coffee, milk, salty water, lemon juice or tomato sauce on enamelled surfaces for a long time.

PART 5 : CLEANING AND MAINTENANCE (cont.)

Do not use acid-based detergents (check the information label on the product you are using).

OVEN DOOR SEALS

The condition of the oven seal is vital for the correct functioning and performance of the oven. We recommend you: clean it, avoiding abrasive tools or products. Check its condition occasionally. In case the seal has hardened or is damaged, contact your authorised service centre and avoid using the oven until it has been repaired.

MAINTENANCE

Prior to changing any parts it is absolutely essential to disconnect the appliance from the electricity mains. Maintenance must be carried out by a qualified, competent person.

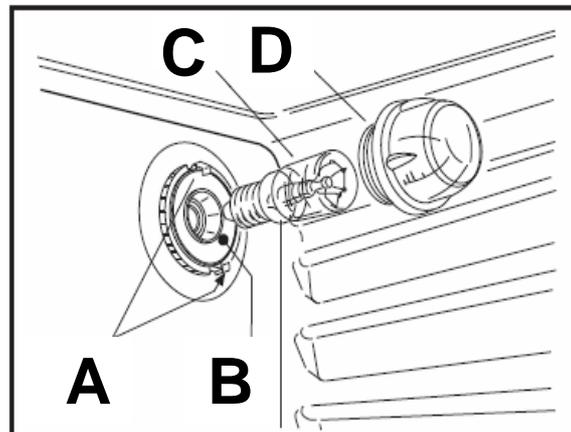
REPLACING ELECTRICAL COMPONENTS

- To access the other electrical components the oven will have to be removed from the unit by unscrewing the mounting screws.
- If the power cable needs changing always keep the earth wire longer than the phase wires and also follow all the instructions given in the "ELECTRICAL CONNECTION" section.

CHANGING THE OVEN LAMP

Attention: Before replacing the oven lamp, disconnect the appliance from the electricity supplies.

If the oven lamp (C) has to be changed the new lamp must have the following rating:
15W - 230Vac - 50 Hz - E14 - resistant to high temperatures (300°C).



Turn glass protection cap (D) anti-clockwise and change the lamp (C). Put the cap back on taking care to insert the notches in the locking tangs and turn clockwise.

PART 6: TROUBLESHOOTING & TRANSPORTING

In the unlikely event that you experience technical problems with your appliance please check the following before calling the Authorised Service Centre for technical assistance.

PROBLEM	SOLUTION
The oven does not work	<ul style="list-style-type: none">•Check that the appliance has a mains supply.•Check that the knobs are set to the correct position.•If your oven has a manual timer check that it is in the MANUAL (M) position.•If you have an electronic programmer check that the symbol is visible.
During cooking the thermostat pilot light is not on	<ul style="list-style-type: none">•The pilot light will cycle with the thermostat, this is normal.•Check that the knob is set to the correct position.
The light inside the oven does not turn on	<ul style="list-style-type: none">•Check that the oven bulb is properly fitted.•If it has blown, replace it with a correctly rated bulb following the instructions given on Page 19

Transporting Your Oven

If you have to transport your oven please protect it adequately paying particular attention to the glass and painted parts. Remember the inner glass door of the oven: this requires adequate protection when transporting the appliance; remove internal furniture and transport them separately.

**If you require assistance from your
Authorised Service Centre
Please call 08444 15 55 24**

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The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable 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 city office, your household waste disposal service or the shop where you purchased the product.

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