



user manual

Built-in oven

EOB53004

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Subject to change without notice

Safety information

i For your safety and correct operation of the appliance, read this manual carefully before installation and use. Always keep these instructions with the appliance even if you move or sell it. Users must fully know the operation and safety features of the appliance.

Correct use

- Do not leave the appliance unattended during operation.
- The appliance is designed exclusively for domestic use.
- The appliance must not be used as a work surface or as a storage surface.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminium) in or near the appliance.
- Watch out when connecting electric appliances to sockets nearby. Do not allow connecting leads to come into contact with or to catch beneath the hot oven door.
- Do not keep moist dishes and food in the oven after finishing the cooking as the moist can damage the enamel or get into the units.
- Do not do repairs yourself to prevent injury and damage to the appliance. Always contact your local Service Centre.
- Do not use harsh abrasive or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

i Note on enamel coating

Changes in the colour of the oven enamel coating as a result of use do not affect the appliance suitability for normal

and correct use. They therefore do not constitute a defect in the sense of the warranty law.

Child safety

- Only adults can use this appliance. Children must get supervision to make sure that they do not play with the appliance.
- Keep all packaging away from children. There is a risk of suffocation.
- Keep children away from the appliance when it operates. Reachable parts can become very hot during use. There is risk of burns.

General safety

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- The inner side of the appliance becomes very hot during use. Be careful and do not touch any heating elements. There is risk of burns.
- Always stand back from the appliance when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.

Installation

- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.

- Only an authorised service engineer can repair this appliance. Use only original spare parts.
- Built-in appliances can only be used after they are built-in to suitable built-in units and work surfaces that meet standards.
- Do not change the specifications or modify this product. Risk of injury and damage to the appliance.

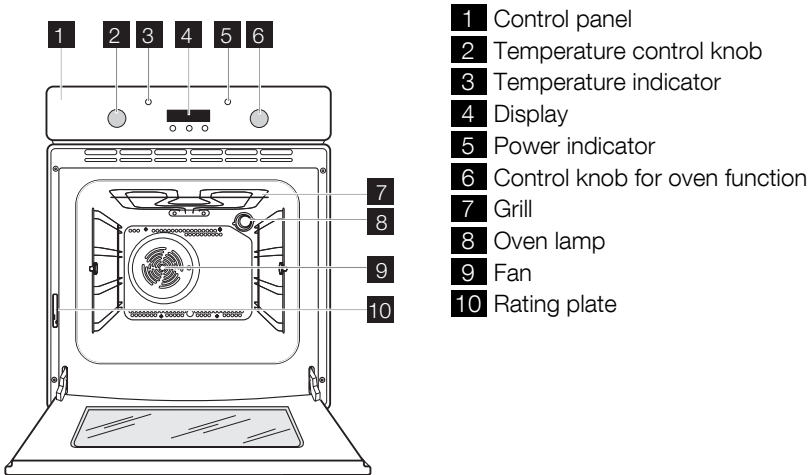
Warning! Carefully obey the instructions for electrical connections.

Information on acrylamides

Important! According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore, we recommend cooking at the lowest possible temperatures and not browning foods too much.

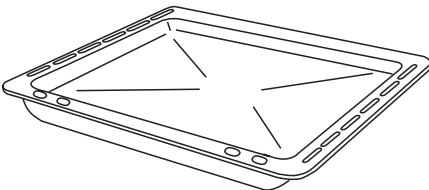
Product description

General overview

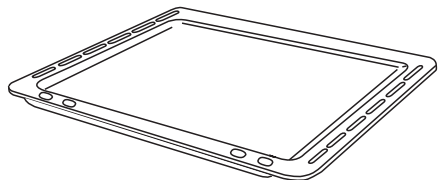


Accessories

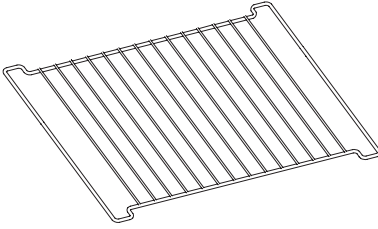
Dripping pan



Baking tray



Oven shelf



Before first use

i Remove all packaging, both inside and outside the oven, before using the appliance. Do not remove the rating plate.

When you connect the appliance to the electrical supply or in case of a power cut, the Time function indicator flashes automatically. You have to set the time of the day. If the time of the day is not set the appliance does not work.

Important! To open the oven door, always catch the handle in the centre.


Setting the time

To set the current time use " + " or " - " button. After approx. 5 seconds the flashing stops and the clock displays the time of the day set.

Initial cleaning







Clean the appliance before first use. Clean the accessories and the oven interior with a soft cloth with warm water and soap. After that preheat the oven up without food.

Preheating

Turn the oven function control knob to  and run the oven for 45 minutes at maximum temperature, to burn off any residue from the cavity surface. Accessories can become hotter than in normal use. During this period an odour can be emitted. This is normal. Make sure the room is well ventilated.

Daily use

Oven functions

Symbols	
	OFF position
	Oven light - lights up without any cooking function.
	Conventional cooking - heats both from the top and bottom element. To bake and roast on one oven level.
	Top heating element - heats only from the top of the oven. To finish cooked dishes.
	Bottom heating element - heats only from the bottom of the oven. To bake cakes with crispy or crusty bases.
	Inner grill - to grill flat food items in small quantities in the middle of the shelf. To make toasts.

Symbols



Full grill - the full grill element is on. To grill flat food items in large quantities. To make toasts.

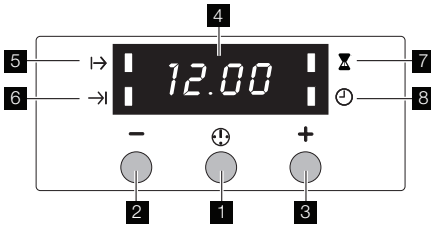


Fan cooking - to roast or roast and bake the food that requires the same cooking temperature, using more than one shelf, without flavour transference.



Defrost - thaws frozen food. The temperature control knob must be on off position.

Display



- 1 Selector button
- 2 Decreasing control button
- 3 Increasing control button
- 4 Display
- 5 Cooking duration indicator
- 6 End of cooking indicator

7 Minute minder indicator

8 Time of day indicator

Switching the appliance on

Set the oven function and the temperature.

Setting the oven function

Turn the control knob for oven functions (refer to "Product description") clockwise .

Setting the temperature

Turn the temperature control knob (refer to "Product description") clockwise. You can set the temperature between 50 °C and 250 °C.

Switching the appliance off

Turn the temperature and oven functions control knobs to the off position.

Clock functions

Function	Description
Cooking duration →	To set how long the oven is to be in use. When the time elapses, an audible signal sounds. The oven switches off automatically.
End of cooking →	To set when the oven is to switch off. When the time elapses, an audible signal sounds. The oven switches off automatically.
Cooking duration and End of cooking combined .	To set delayed start of the appliance. The oven switches on automatically at the time calculated and switches off when the set Cooking duration time elapses.
Minute minder ⌚	To set a countdown. A signal sounds when the time elapses. Push any button to stop the signal sound. Important! Minute minder does not switch the oven off.
Clock ⌚	To set the time.



Setting the clock function

Push Selector button ⌚ again and again until the function indicator shows the right function. Push "+" and "-" buttons to set desired cooking time.

Cancelling the clock function

Push Selector button ⌚ again and again until the function indicator shows the right function and push "-" button. After few seconds the clock function goes out.

Switching off the display

-  If you switch off the display, you decrease energy consumption.
-  You can switch off the display if no other function is set.

1. Push " + " and " - " at the same time and hold for 5 seconds.
2. To switch the display on again, push any button.




Power indicator

The power indicator (refer to "Product description") comes on when the control knob for oven function is set.

Temperature indicator

The temperature indicator (refer to "Product description") comes on when the oven heats up. It goes off when the oven reaches the correct temperature. It then cycles on and off to show the temperature adjusts.

Helpful hints and tips

-  **Warning!** Always close the oven door when you cook, even while grilling.
-  Do not put baking trays, pots, etc. on the oven floor to prevent damage to the oven enamel.
-  Be careful when you remove or install the accessories to prevent damage to the oven enamel.
- The oven has four shelf levels. Count the shelf levels from the bottom of the oven floor.
- You can cook different dishes on two levels at the same time. Place the shelves on level 1 and 3.
- The oven is supplied with a special system which circulates the air and constantly recycles the steam. This system allows to cook in a steamy environment and keep the food soft inside and crusty outside. It reduces the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the glass doors. This is normal. Always stand back from the appliance when you open the oven door while cooking. To reduce condensation, run the oven for 10 minutes before cooking.
- Wipe away moisture after every use of the appliance.

The cooling fan

The cooling fan (not visible) keeps the front panel, the knobs and the oven door handle cool. When the oven is on the fan switches on automatically. Warm air blows out through the air vents near the oven door handle. To keep the controls cool, the cooling fan can still run after the oven is off.

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 fail to work, do not attempt to fix it yourself. Please contact After Sales Service.

Baking cakes

- The best temperature for baking cakes is between 150 °C and 200 °C.
- Preheat the oven for approximately 10 minutes before baking.
- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one level empty between them.

Cooking meat and fish

- Do not cook meat with weight below 1 kg. Cooking too small quantities makes the meat too dry.
- To keep the red meat well cooked outside and juicy inside set the temperature between 200 °C-250 °C.
- For white meat, poultry and fish set the temperature between 150°C-175°C.
- Use a dripping pan for very fat food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.








- To avoid too much smoke in the oven during roasting, pour a little water into the dripping pan.
- To avoid too much steam in the oven during roasting, add a little bit more after the original amount dries up.


Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.


Cooking times

Cooking times depend on the type of food, its consistency, and volume.

Cooking tables


Weight (kg)	Food	Oven Function	Level	Oven temperature (°C)	Cooking Time (min)
1	Pork / lamb		2	180	110-130
1	Veal / Beef		2	190	70-100
1,2	Chicken/Rabbit		2	190	70-80
1,5	Duck		1	160	120-150
3	Goose		1	160	150-200
4	Turkey		1	180	210-240
1	Fish		2	190	30-40
1	Stuffed Pepperoni Tomatoes/Roasted Potatoes		2	190	50-70
	Instant cakes		2	160	45-55
1	Pies		2	160	80-100
	Biscuits		3	140	25-35
2	Lasagne		2	180	45-60
1	White Bread		2	190	50-60
1	Pizza		1	190	25-35



 **Warning!** Do not line the oven with aluminium foil and do not place a roasting pan or baking tray on the floor. Build-up heat can damage the oven enamel.

 **Warning!** Always cook with the oven door closed, even while grilling. Be


careful when opening the drop down oven door. Do not allow it to fall open - support the door using the door handle, until it is fully open.


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
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

Care and cleaning

 **Warning!** Switch the appliance off and let it cool down before you clean it.

 **Warning!** For safety reasons, do not clean the appliance with steam blasters or high-pressure cleaners.

 **Warning!** Keep the appliance clean at all times. A build-up of fats or other foodstuffs can cause a fire, especially in the dripping pan.

Outside of the appliance

- Clean the front of the appliance with a soft cloth and warm water with soap.
- For metal fronts, use normal cleaning agents.
- Do not use scouring agents and abrasive sponges.

Oven interior


- Turn the oven lamp on before cleaning.
- Clean the oven with a soft cloth with warm water and soap and leave it to dry .

Accessories


Clean all slide-in units with a soft cloth with warm water and soap (shelf, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.


Care of catalytic liners

The top and the walls of the oven have catalytic enamel on them. Catalytic enamel eradicate oil and fat which collects when you cook.

To clean the oven cavity set the oven function control knob to  and run the oven for 45 minutes at the maximum temperature.


For good performance of the catalytic liners follow this procedure once a week.

 **Warning!** Keep children away when you clean the oven cavity with high temperature. The oven surface becomes very hot and there is risk of burns.

 **Warning!** Do not attempt to clean catalytic enamel.

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.

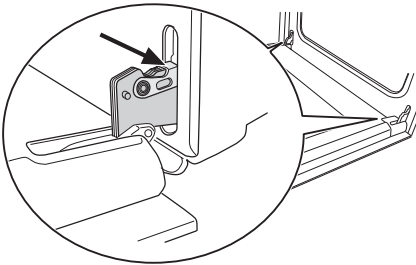
 **Warning!** The oven door can close if you try to remove the internal panel of glass when the door is still assembled.

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

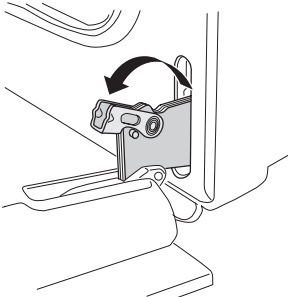
Warning! When the door glass panels are damaged or have scratches, the glass becomes weak and can break. To prevent this you must replace them. For more instructions, contact your local Service Centre.

Removing the oven door and the glass panel

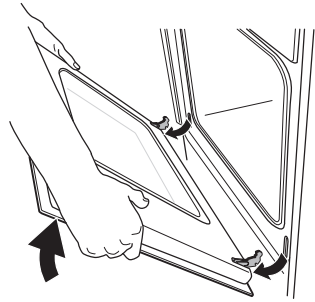
1. Open the door fully and hold the two door hinges.



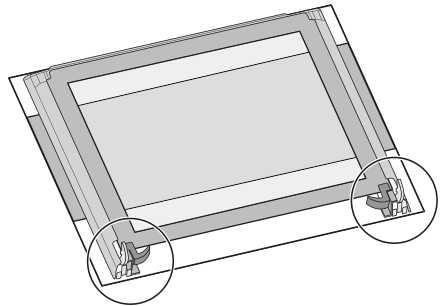
2. Lift and turn the levers on the two hinges.



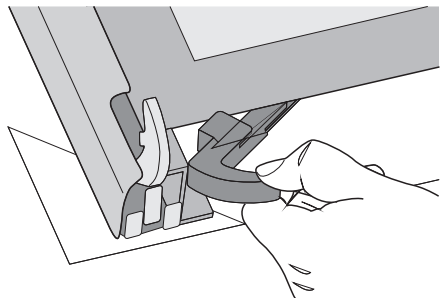
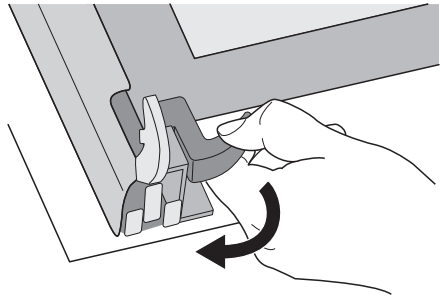
3. Close the oven door to the first opening position (approx. 45°). Then pull forward and remove it from its seat.



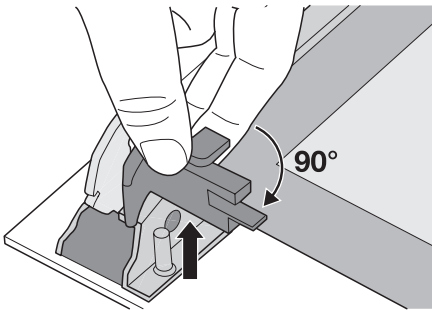
4. Place the door on a stable surface protected by a soft cloth.



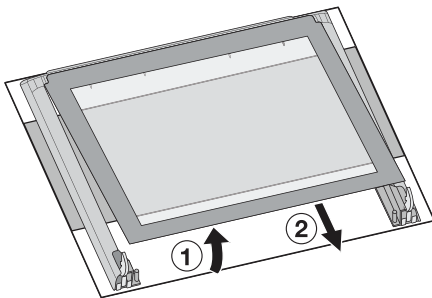
5. Release the locking system to remove the internal panel of glass.



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.

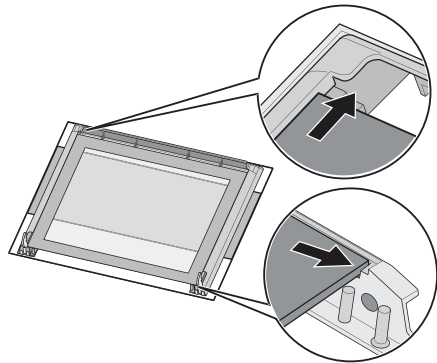
Warning! Only clean the glass panel with water and a soap. Abrasive cleaning agents, stain removers and sharp objects (e.g. knives or scrapers) can cause damage to the glass.

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.



Models in stainless steel or aluminium

Clean the oven door and control panel in stainless steel or aluminium only with a moist sponge. After that dry it carefully with a soft cloth. Do not use steel wool, acids or cleaning agents as they can damage the surface.

Removable shelf runners and catalytic panels

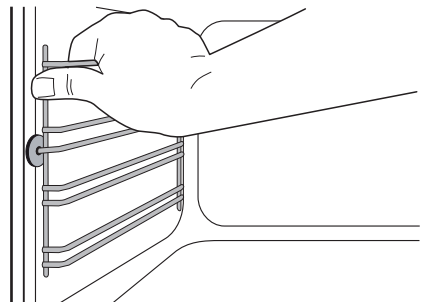
To clean the oven cavity remove the shelf runners and catalytic panels.

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.

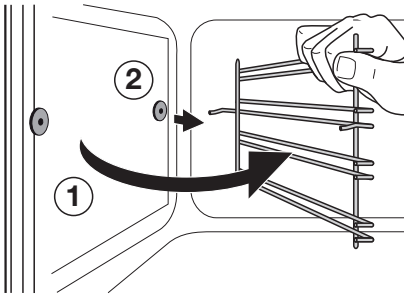
Warning! Before maintenance, make sure that the appliance is cool. There is risk of burns because of residual heat.

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.

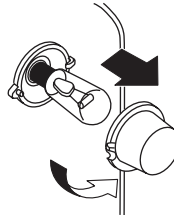


Clean the shelf runners with warm water and soap. Wipe it with a soft cloth. Never use abrasive products which can damage it. When you finish cleaning put the shelf runners and catalytic panels back. To put the shelf runners and catalytic panels back, follow the procedure in reverse.

Changing the oven lamp and cleaning the glass cover

Warning! Before you change the oven lamp (refer to "Product description"),

switch off the appliance and disconnect it from the electrical supply.



1. Turn the glass cover anti - clockwise and remove it. Clean the glass cover.
2. If necessary, replace the old oven lamp with a 15/25 watt, 230V (50Hz), 300 °C heat resistant oven lamp (Connection type: E14).
3. Refit the glass cover.

What to do if...

Problem	Solution of the problem
The oven does not operate.	Check if: <ul style="list-style-type: none"> • the oven function and temperature are set. • the appliance is correctly connected and the mains supply to the oven is ON. • the time of day is set..
The oven temperature light does not come on.	Set: <ul style="list-style-type: none"> • the temperature with the temperature control knob. • the oven function with the control knob for oven function.
The oven light is not working.	<ul style="list-style-type: none"> • Set a function with the control knob for oven function . • Check the light bulb and replace it if necessary.
Steam and condensation settle on the food and in the oven cavity.	Do not leave the dishes standing in the oven for longer than 15-20 minutes after the cooking process ends.
"12.00" appears on the display and the clock LED is flashing.	Reset the time.

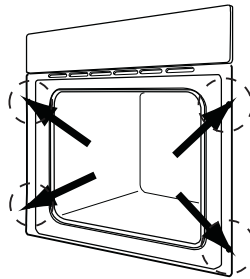
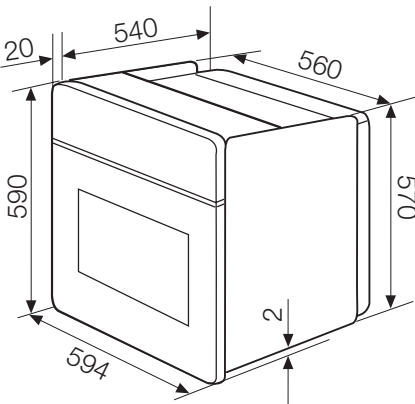
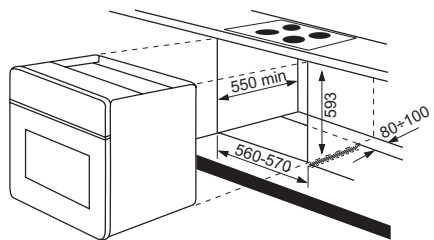
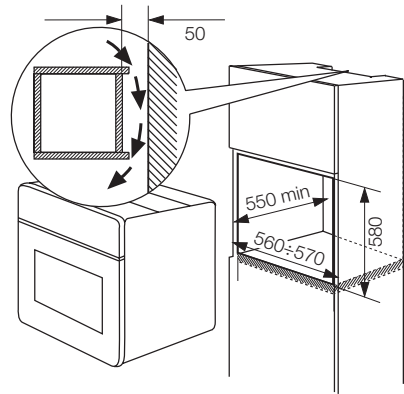
If there is a fault, first try to find a solution to the problem yourself. If you cannot find a sol-

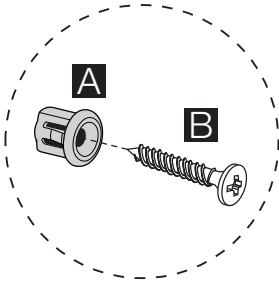
ution to the problem yourself, contact your dealer or the After Sales Service.

Installation

Warning! Only a qualified and competent person must do the installation of the appliance. If you do not contact qualified or competent person, the guarantee becomes invalid if there is damage.

- Before you built in the appliance to the kitchen cabinet make sure that the recess dimensions are suitable.
- Make sure that there is anti-shock protection for the installation.
- According to the regulations of force, all parts which ensure the anti-shock protection must be fixed in such a way that they cannot be undone without tools.
- The appliance can be placed with its back and one side close to the higher appliances or walls. The other side must be placed close to the furniture with the same height.
- The built-in unit must meet the stability requirements of DIN 68930.
- Built-in ovens and built-in cooking surfaces are fitted with special connection systems. For safety reasons, you must only combine appliances from the same manufacturer.






Electrical connection

Warning! Only a qualified and competent person must do the electrical installation.

- The manufacturer is not responsible if you do not follow these safety precautions.
- Ground the appliance according to safety precautions.
- Make sure that the rated voltage and type of power on the rating plate agree with the voltage and the power of the local power supply.
- This appliance is supplied with a mains cable without plug.
- Any electrical component must be installed or replaced by the After Sales Service technician or qualified service personnel.

- Always use a correctly installed shock-proof socket.
- Do not use multi-way plugs, connectors and extension cables. There is a risk of fire.
- Make sure that the mains plug is accessible after installation.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Connect the appliance to the mains using a device that allows to disconnect the appliance from the mains at all poles with a contact opening width of at least 3 mm, eg. automatic line protecting cut-out, earth leakage trips or fuse.
- Information on the voltage is given on the rating plate (refer to "Product description").

Environment concerns

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.

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


After sales service

In order to be able to assist you quickly, we recommend you to write the following information:

- Model description

- Product number (PNC)
- Serial number (S.N.)

This information is given on the rating plate (refer to "Product description").

-  If you operated the appliance wrongly, or the installation was not carried out by a registered engineer, the visit from the After Sales Service technician or dealer may not take place free of charge, even during the warranty period.

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