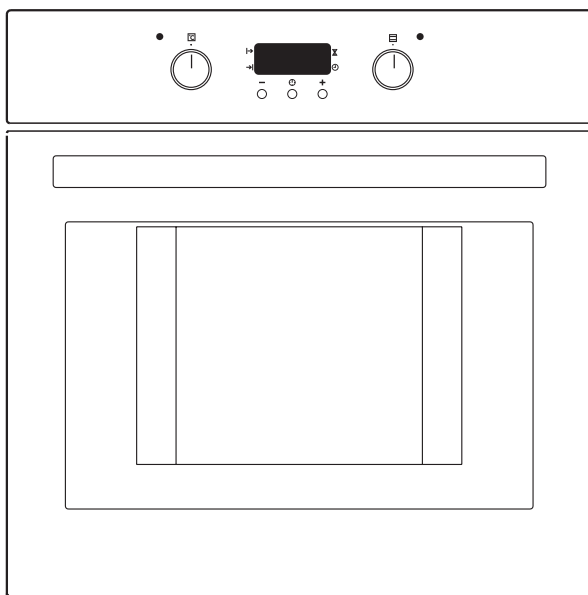


JLBIOS661

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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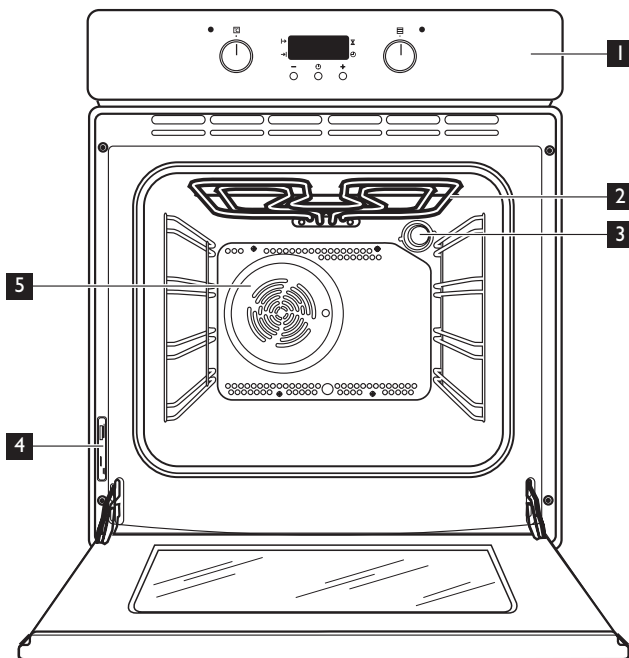
Guide to use the instruction manual

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

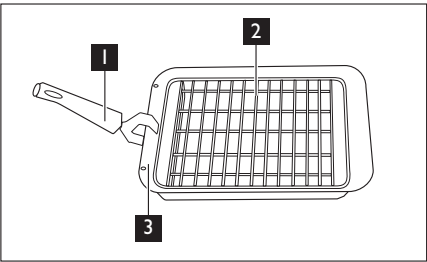
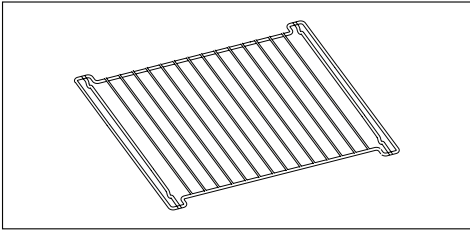
General overview



- 1** Control panel
- 2** Grill
- 3** Oven light
- 4** Rating plate
- 5** Fan

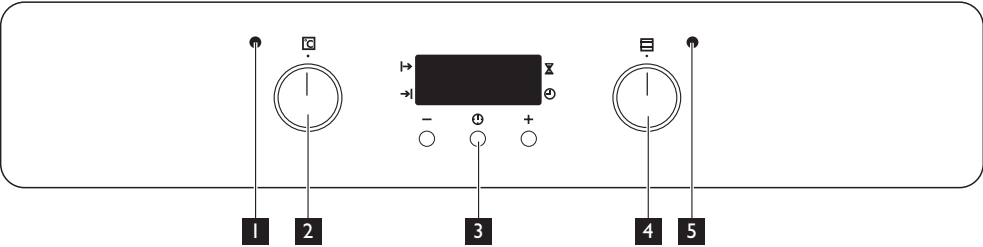
Oven accessories

Shelf



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

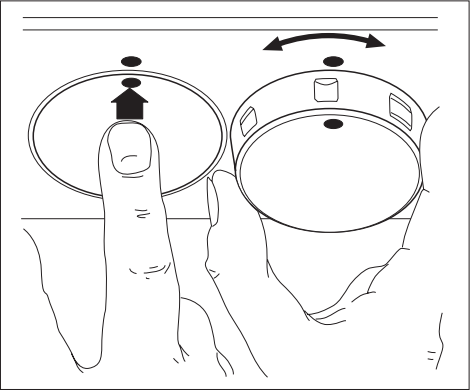
The Control Panel



- 1 Thermostat Control Light
- 2 Thermostat Control Knob
- 3 Electronic Programmer
- 4 Oven Function Control Knob
- 5 Mains on Light

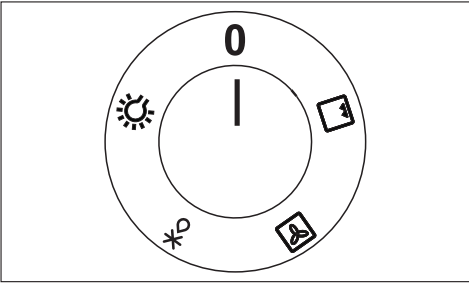
Controls

Push-Pull control knobs



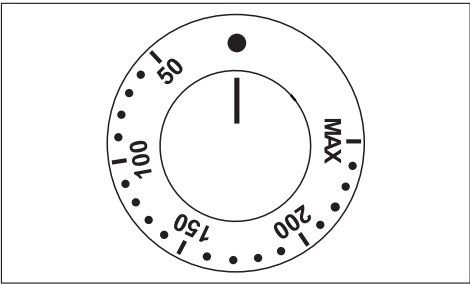
The appliance is provided with push-pull control knobs. These knobs can be completely sunken inside the control panel when the oven is not working.

Oven Function Control Knob



	Oven Light	The oven light will be on without any cooking function.
	Defrost Setting	This setting is intended to assist in thawing of frozen food.
	Fan cooking	This allows you to roast or roast and bake simultaneously using any shelf, without flavour transference.
	Grill	The heat comes from the top element only.

Thermostat Control Knob



Turn the thermostat control knob clockwise to select temperatures between 50°C and MAX (250°C).

Thermostat Control Light

The thermostat control light will come on when the thermostat control knob is turned. The light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.

Mains on Light

The mains on light will come on when the oven function control knob is set.

Before using for the first time

 **Warning!** Remove all packaging, both inside and outside the oven including the advertising labels and any protective film, before using the oven.

Before first use, the oven should be heated without food.

 The oven will work only if the time of day has been set.

1. Set the time of day with the electronic programmer (refer to "The timer").
2. Switch the oven function control knob to fan cooking .

3. Set the thermostat control knob to MAX.
4. Open a window for ventilation.
5. Allow the oven to run empty for approximately 45 minutes.

This procedure should be repeated with the grill function  for approximately 5-10 minutes.

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

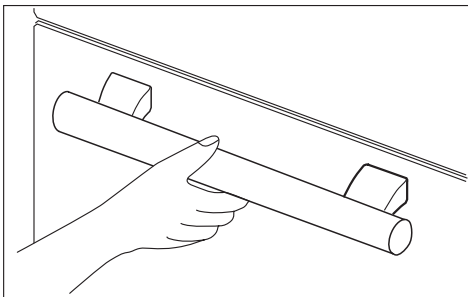
Once this operation is carried out, let the oven cool down, then clean the oven cavity with a soft cloth soaked in warm water to which a little mild washing-up liquid has been added.



Before cooking for the first time, carefully wash the shelves and the baking tray.

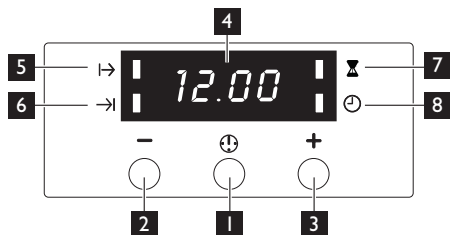


Warning! To open the oven door, always hold the handle in the centre.



Using the oven

The timer



- 1 Push button for selecting a function 
- 2 Decreasing control button " - "
- 3 Increasing control button " + "
- 4 Display
- 5 "Cooking Duration" pilot lamp 
- 6 "End of cooking" pilot lamp 
- 7 "Minute minder" pilot lamp 
- 8 "Time of day" pilot lamp 



The oven will only work if the time of day has been set. However, the oven can also be operated without any programme.



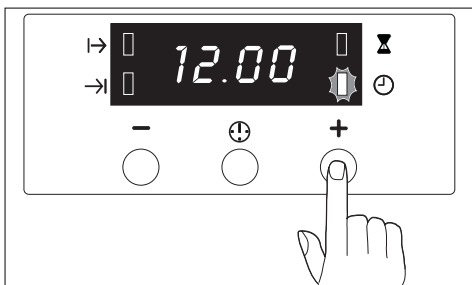
In the event of a power failure, all the settings (time of day, programme setting or programme in operation) will be cancelled. When the power is restored, the numbers in the display will flash, and the clock/timer has to be reset.

Setting the clock

When the power is switched on or if a power failure occurs, the "Clock"  pilot lamp will flash in the display.

To set the clock:

1. Press the button " + " or " - ".



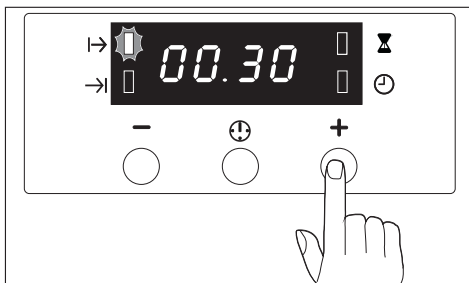
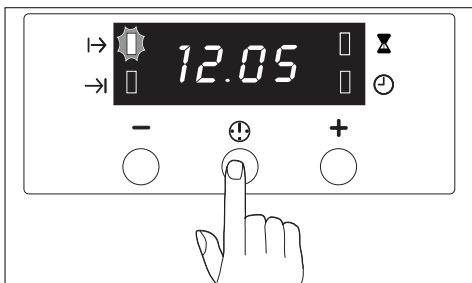
2. Then wait 5 seconds: the "Clock" ⌚ pilot lamp will go out and the display will show the set time. The appliance is now ready for use.

To reset the correct clock time:

1. Press the button ⌚ repeatedly to select the "Clock" function. The relevant pilot lamp will start flashing. Then proceed as described above.
The clock time can only be reset if no automatic function (cooking time |→| or end of cooking time →|) has been set.

Cooking Duration function |→

This function allows the oven to automatically switch off at the end of a programmed cooking duration time. Place food in the oven, select a cooking function and adjust the cooking temperature. Press button ⌚ repeatedly to select the "Cooking Duration" function. The relevant pilot lamp |→ will start flashing. Then, proceed as follows:



To set the duration time

1. Press button "+" or "-".
2. After the setting is carried out, wait for 5 seconds: the "Cooking Duration" pilot lamp |→ will come on and the display will revert to the time of day.
3. When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard, while the pilot lamp will start flashing. Turn the oven function and the thermostat control knob to zero.
To switch off the acoustic alarm, press any button.

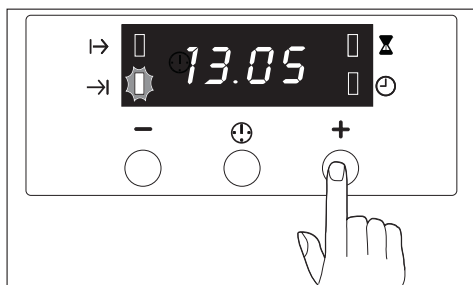
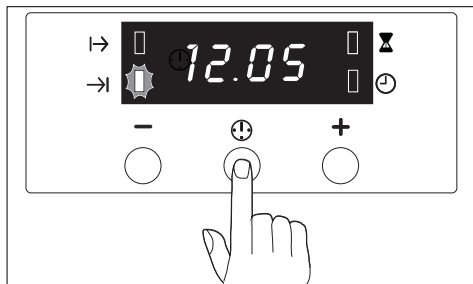
Turning the acoustic alarm off will reset the oven to manual, and if the oven function and the thermostat knobs are not set to zero the oven will start to heat again.

To cancel the duration time

1. Press button ⌚ repeatedly to select the "Cooking Duration" function. The relevant pilot lamp |→ will flash and the display will show the remaining cooking time.
2. Press button "-" until the display shows "0:00". After 5 seconds the pilot lamp will go out and the display will revert to the time of day.

End of cooking →I

With this function, you can set the oven to switch off automatically when a programmed end of cooking time is over. Place food in the oven, select a cooking function and adjust the cooking temperature. Press button ⌚ repeatedly to select the “End of cooking” function. The relevant pilot lamp →I will start flashing.



To set the End of cooking time

1. Press button " + " or " - ".
2. After the setting is carried out, wait for 5 seconds: the “End of cooking” pilot lamp →I will come on and the display will revert to the time of day.
3. When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard, and the pilot lamp will start flashing. Turn the oven function and the thermostat control knob to zero.
To switch off the acoustic alarm, press any button.

Turning the acoustic alarm off will reset the oven to manual, and if the oven function and the thermostat knobs are not set to zero the oven will start to heat again.

To cancel the End of cooking time

1. Press button ⌚ repeatedly to select the “End of cooking” function. The relevant pilot lamp →I will flash and the display will show the programmed End of cooking time.
2. Press button " - " until the display shows the current time of day. The programmer will beep and the pilot lamp will go out.

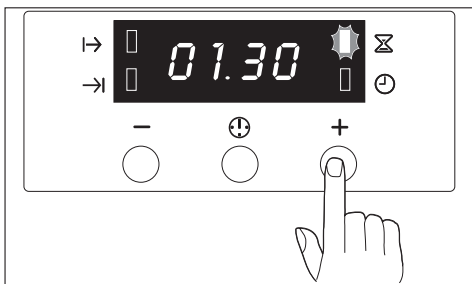
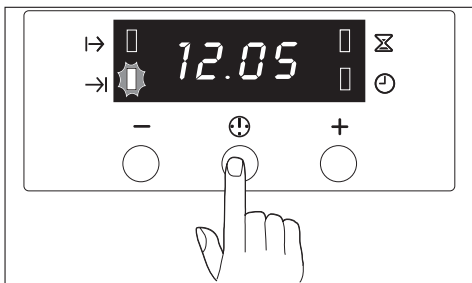
Cooking duration I→ and End of cooking time →I combined

The functions “Cooking duration” and “End of cooking time” can be used simultaneously to set the oven to switch on and off automatically at a later time.

1. With the “Cooking duration” function I→ (carry out the cooking duration setting as described in the relevant chapter) set the duration time. Then, press button ⌚ and the display will show the programmed setting.
2. With the “End of cooking time” function →I (carry out the End of cooking setting as described in the relevant chapter) set the end of cooking time.
The relevant pilot lamps will come on and the display will show the time of day. The oven will switch on and off according to the set programmes.

Minute minder ⌚

The minute minder alarm will sound at the end of a timed period, but the oven will remain on, if it is in use.



2. Press button "+" or "-" (maximum: 2 hours, 30 minutes).
3. After the setting is carried out, wait for 5 seconds: the "Minute minder" pilot lamp ⌚ will come on.
4. At the end of the timed period, the pilot lamp will start flashing and an acoustic alarm will be heard. To switch off the acoustic alarm, press any button.

To cancel the minute minder

1. Press button ⌚ repeatedly to select the "Minute minder" function. The relevant pilot lamp ⌚ will flash and the display will show the remaining time.
2. Press button "-" until the display shows "0:00". After 5 seconds the pilot lamp will go out and the display will revert to the time of day.

To set the minute minder

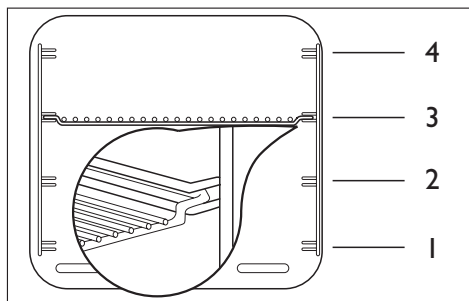
1. Press button ⌚ repeatedly to select the "Minute minder" function. The relevant pilot lamp ⌚ will start flashing.

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.

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

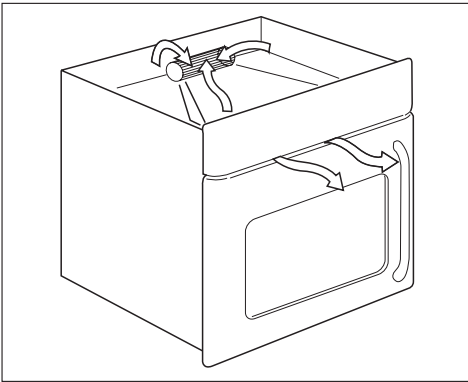
This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequent overheating, the safety device will stop the power supply to the appliance. If this happens, call your local repair agent. Under no circumstances should you attempt to repair the appliance yourself.

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. 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

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**

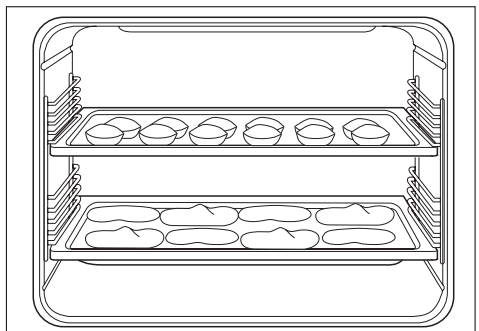
The fan oven has uniform heating on all shelf positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one. This is quite usual. There is no mixing of flavours between dishes.

How to use the Fan Oven

1. Turn the oven function control knob to .
2. Turn the thermostat control to the required temperature.

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.

Cooking chart - Fan Oven

 This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

 **Warning!** Cooking times in the table do not include pre-heating. We recommend to pre-heat the oven for about 10 minutes before cooking.

Cakes

Type of dish		Cooking temp °C	Cooking time in minutes 	Notes
Whisked recipies	2 (1 and 3) ¹⁾	160	45-60	In cake mould
Shortbread dough	2 (1 and 3) ¹⁾	160	20-30	In cake mould
Butter-milk cheese cake	2	165	60-80	In cake mould

Type of dish		Cooking temp °C	Cooking time in minutes 	Notes
Apple cake (Apple pie)	2	160	90-120	In cake mould
Strudel	2	160	60-80	In baking tray
Jam- tart	2	180	40-45	In cake mould
Fruit cake	2	150	60-70	In cake mould
Sponge cake	2 (1 and 3) ¹⁾	165	30-40	In cake mould
Christmas cake	2	150	120-150	In cake mould
Plum cake	2	160	50-60	In bread tin
Small cake	2 (1 and 3) ¹⁾	160	20-35	In baking tray
Biscuits	2 (1 and 3) ¹⁾	150	20-30	In baking tray
Meringues	2 (1 and 3) ¹⁾	150	60-90	In baking tray
Buns	2 (1 and 3) ¹⁾	190	12-20	In baking tray
Pastry: Choux	2 (1 and 3) ¹⁾	170	25-35	In baking tray
Plate tarts	2	170	45-70	In cake mould

1) If you cook more than one dish at the same time, we recommend you place them on the levels quoted between brackets.

Bread and pizza

Type of dish		Cooking temp °C	Cooking time in minutes 	Notes
White bread	2	185	60-70	
Rye bread	1	180	30-45	In bread tin
Bread rolls	2	175	25-40	In baking tray
Pizza	2 (1 and 3) ¹⁾	200	20-30	In baking tray

1) If you cook more than one dish at the same time, we recommend you place them on the levels quoted between brackets.

Flans

Type of dish		Cooking temp °C	Cooking time in minutes 	Notes
Pasta flan	2 (1 and 3) ¹⁾	175	40-50	In mould
Vegetable flan	2 (1 and 3) ¹⁾	175	45-60	In mould
Quiches	1	190	35-45	In mould
Lasagne	2	200	25-35	In mould
Cannelloni	2	200	25-35	In mould

1) If you cook more than one dish at the same time, we recommend you place them on the levels quoted between brackets.

Meat

Type of dish		Cooking temp °C	Cooking time in minutes 	Notes
Beef	2	175	50-70	On grid
Pork	2	175	100-130	On grid
Veal	2	175	90-120	On grid
English roast beef -rare	2	200	50-60	On grid
English roast beef -medium	2	200	60-70	On grid
English roast beef -well done	2	200	70-80	On grid
Shoulder of pork	2	170	120-150	With rind
Shin of pork	2	160	100-120	2 pieces
Lamb	2	175	110-130	Leg
Chicken	2	200	70-85	Whole
Turkey	2	160	210-240	Whole
Duck	2	175	120-150	Whole
Goose	2	160	150-200	Whole
Rabbit	2	175	60-80	Cut in pieces
Hare	2	175	150-200	Cut in pieces
Pheasant	2	175	90-120	Whole
Meat loaf	2	170	tot. 150	In bread pan

Fish

Type of dish		Cooking temp °C	Cooking time in minutes 	Notes
Trout/Sea bream	2 (1 and 3) ¹⁾	175	40-55	3-4 fishes
Tuna fish/ Salmon	2 (1 and 3) ¹⁾	175	35-60	4-6 fillets

1) If you cook more than one dish at the same time, we recommend you place them on the levels quoted between brackets.

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 .

How to Use the Grill

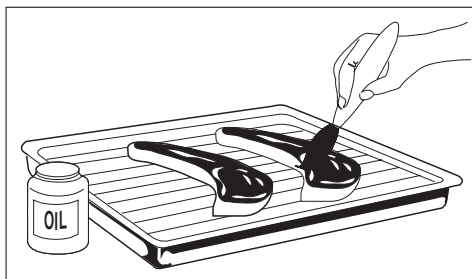
1. Turn the oven control function knob on  .
2. Turn the thermostat control knob on the required temperature.
3. Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.

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.

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.



Grilling



A general guide to cooking times is given below but these times may vary slightly depending on the thickness and quantity of food being cooked.

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

TYPE OF DISH	Quantity		Grilling		Cooking time in minutes	
	Pieces	Weight[g]	Level 	temp.°C	Upper side	Lower 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 two)	2	1000	3	250	30~35	25~30
Kebabs	4	/	3	250	10~15	10~12
Chicken (breast)	4	400	3	250	12~15	12~14
Hamburger ¹⁾	6	600	2	250	20-30	
Fish (fillets)	4	400	3	250	12~14	10~12
Sandwiches	4~6	/	3	250	5~7	/
Toast	4~6	/	3	250	2~4	2~3

1) Preheat 5'00"

Defrosting ❄️

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. Turn the oven function control knob to ❄️
2. Ensure the thermostat control knob is in the OFF position.

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.



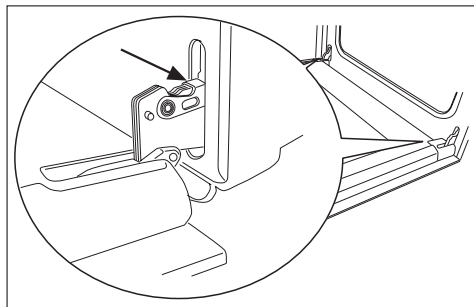
Warning! Make sure that the glass panels are cool, before you clean the glass door. There is risk that the glass breaks.



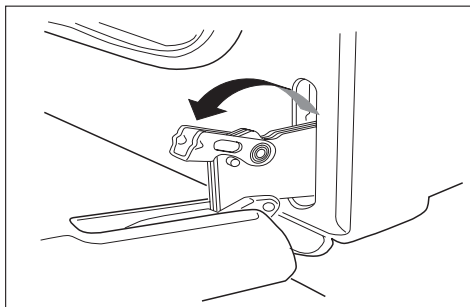
Warning! When the door glass panels are damaged or have scratches, the glass becomes weak and can break. To prevent this you must replace them. For more instructions, contact your local Service Centre.

Removing the oven door and the glass panel

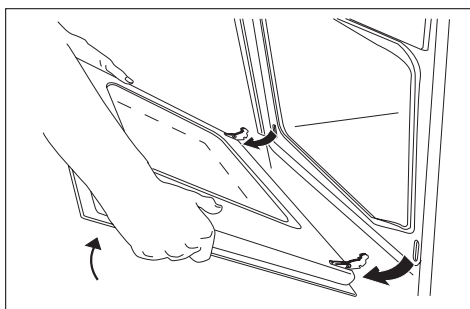
1. Open the door fully and hold the two door hinges.



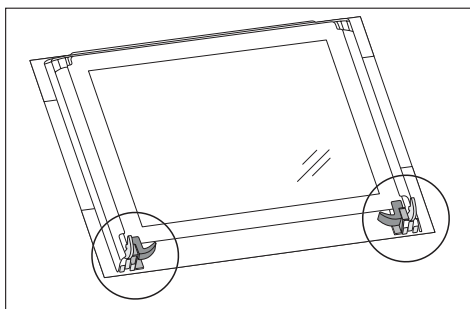
2. Lift and turn the levers on the two hinges.



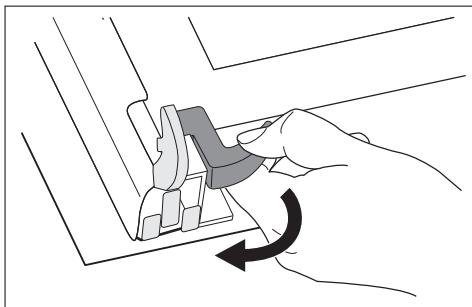
3. Close the oven door to the first opening position (approx. 45°). Then pull forward and remove it from its seat.



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.



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

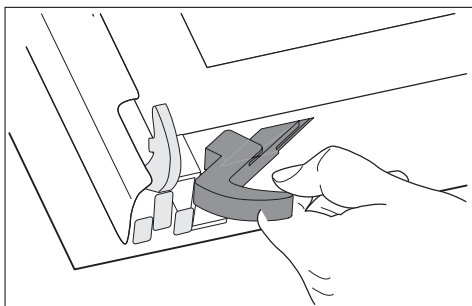
Warning! Only clean the glass panel with water and a soap. Abrasive cleaning agents, stain removers and sharp objects (e.g. knives or scrapers) can cause damage to the glass.

Inserting the door and the glass panel

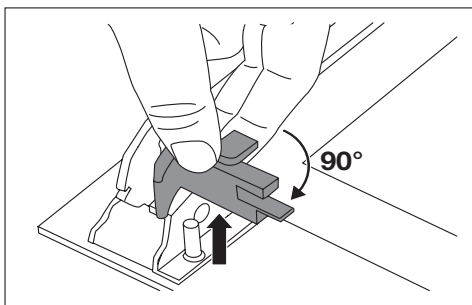
When the cleaning procedure is completed, insert the glass panel and the oven door. To do so, do the steps in reverse.

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.

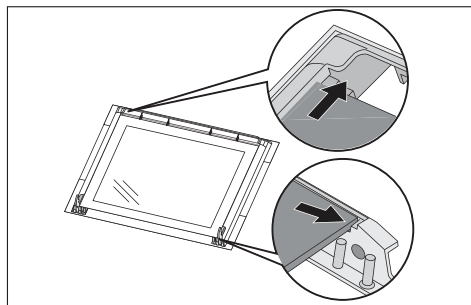
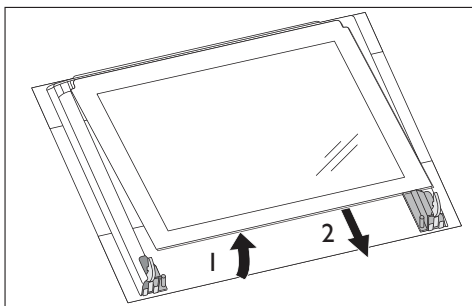
Insert the internal panel of glass into the right seats as on the picture.



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



7. Carefully lift and remove the panel of glass.

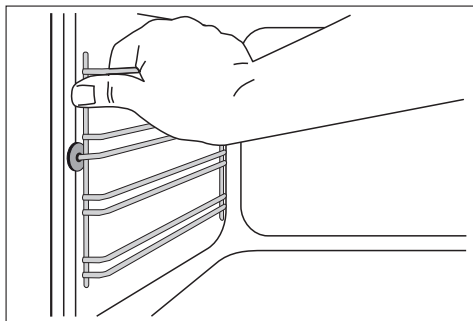


Oven Shelves and Shelf Supports

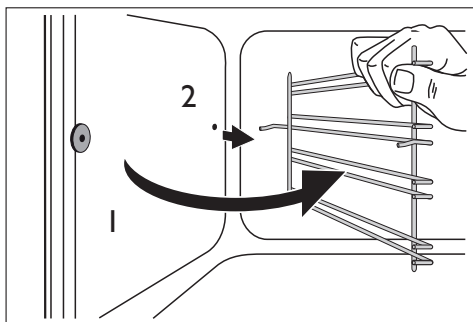
To clean the oven cavity remove the shelf supports.

Removing the shelf support rails

1. Pull the rails away from the oven wall at the front.



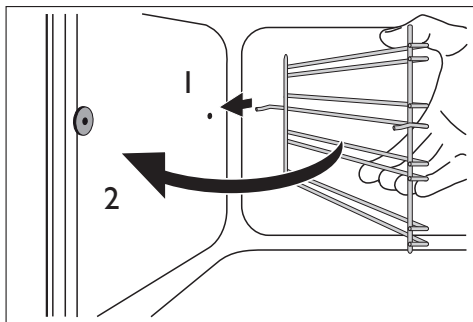
2. Then unhook the rails at the back.



To clean the shelf support rails, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.

Fitting the shelf support rails

1. Reattach the rails at the back.
2. Put them into position at the front and press them into place.



Replacing the Oven Light



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

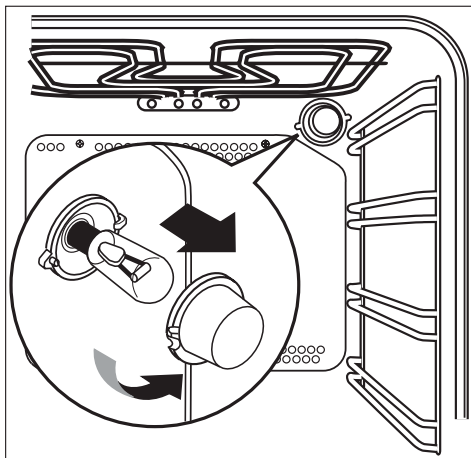
If the oven bulb needs replacing, it must comply with the following specifications:

- 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.	• 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.
The oven light does not come on.	• 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.	• The temperature may need adjusting • Refer to the cooking function sections and to any cooking chart provided.
Steam and condensation settle on the food and the oven cavity.	• Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.
The electronic timer does not work.	• Check the instructions for the timer.
The oven fan is noisy.	• Check that shelves and bakeware are not vibrating in contact with the oven back panel.
The display shows "12.00".	• 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.

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.

Old appliance



Warning! 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.

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 230-240V~(50Hz) electricity supply.

For UK use only

Connection via	Min. size Cable/flex	Cable/flex type	Fuse
• 13 A socket outlet • 13 A spur box	2,5 mm ²	3 core butyl insulated	13 A min.
Cooker 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.

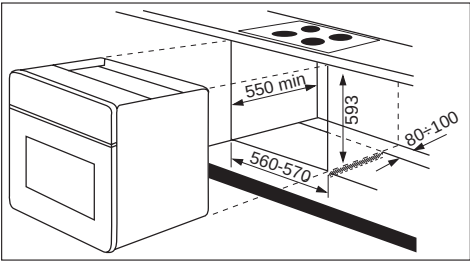
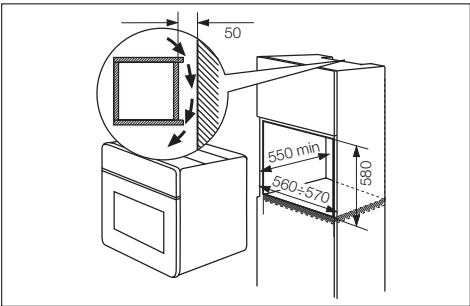
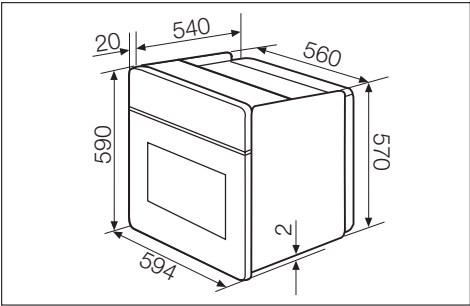
Please ensure that when the oven is installed it is easily accessible for the engineer in the event of a breakdown.

Building In

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

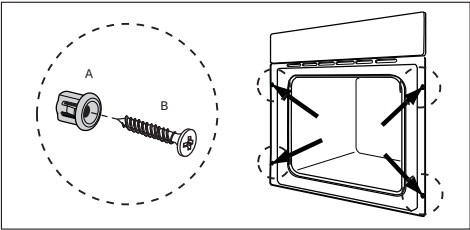
- the dimensions must be as shown in the relevant diagrams;
- the materials must withstand a temperature increase of at least 60°C above ambient;
- proper arrangements must be made of a continuous supply of air to the oven to prevent the oven overheating.

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**".



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

Fan Oven	2,000 W
Grill element	1,650 W
Convection Fan	25 W
Oven Light	25 W
Cooling Fan	25 W
Total Rating	2,075 W
Supply voltage (50 Hz)	230 V

- **2004/108** (Electromagnetical Compatibility Directive) and subsequent modifications.

- CE** This appliance complies with the following **E.E.C. Directives** :
- **2006/95** (Low Voltage Directive);

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

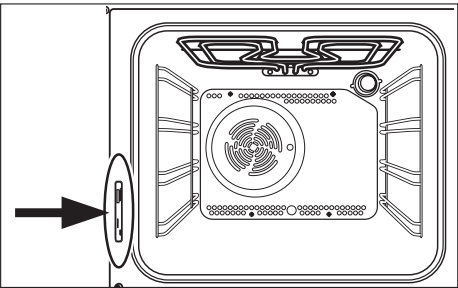
This oven should be serviced by any authorised service engineer; and only genuine spare parts should be used.

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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