

900mm Fan Forced Oven

MODEL: AOM9SE2



INSTALLATION AND OPERATION MANUAL

Congratulations on choosing our appliance, we hope you have many reliable years from your new appliance.

We recommend that you read this manual for best performance and to extend the life of your appliance. You should keep this manual in a safe place and accessible place should future reference be required.

Thank you.

WARNINGS

* The 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 supervised or instruction concerning use of the appliance by a responsible person for their safety.

* Young children should be supervised at all times to ensure that they do not play with the appliance.

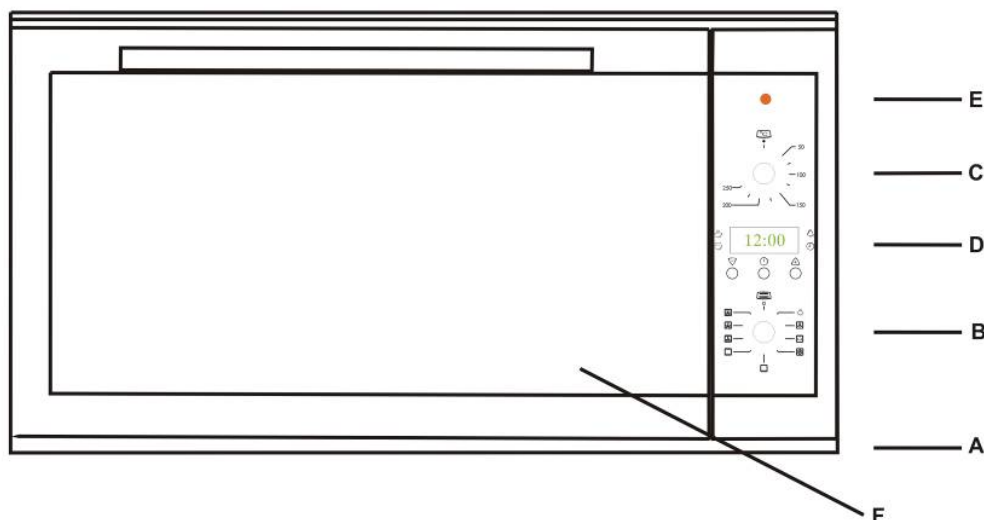
* During use, the appliance becomes hot. Care should be taken to avoid touching the heating element inside the oven. Please keep children away from the oven.

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

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

- Do not use a steam cleaner to clean the oven.

OVEN DESCRIPTION

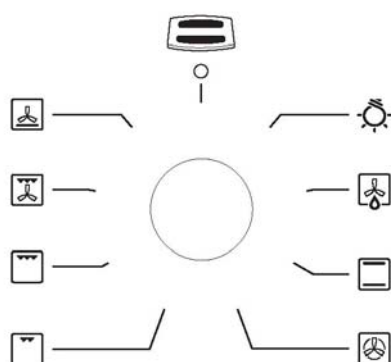


- A. **Control Panel**
- B. **Function Knob** for selecting the cooking features.
- C. **Temperature Knob** for adjusting the cooking temperature.
- D. **Electronic cooking programmer** (3 BUTTON)
- E. **Thermostat Indicator Light** – When the light is on, it indicates that the oven is heating. It will turn off when the temperature setting has been reached. When the light alternately comes on and goes out, it means that the thermostat is working properly to maintain the oven temperature.
- F. **Glass oven door**

How To Use Your Appliance

The "Maxioven" oven combines in a single appliance the advantages of traditional convection ovens with those of modern fan forced air ventilation ovens. It is an extremely versatile appliance that allows you to easily and safely choose between 8 different cooking modes. The selection of the various functions can be obtained by putting the programmer to the manual position or setting a beginning/end of cooking program (see specific chapter on page 5) and successively by turning the selector (B) and thermostat (C) knobs on the control panel.

8 Oven Functions



Close up view of Function Controls

Attention: The first time you use the oven we recommend that you set the thermostat on the highest setting and leave the oven on for about a half an hour with nothing in it. Then, open the oven door and let the room air. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.



Oven light

When the selector knob is in any position other than the "0" position, the oven light comes on.



Defrost

Select this function to defrost more delicate foods. In this mode you use only the cold air circulation.



Convection Mode

Set the thermostat knob (C) between 50° and 250°.

The outer heating elements at both the top and the bottom of the oven will come on. The heat is distributed uniformly from top to the bottom. The convection mode is recommended for preparing meat-based dishes featuring of liquids. It still remains the best cooking mode for dry pastries and fruit in general. When cooking in convection mode, only use one dripping-pan or cooking rack at a time, otherwise the heat distribution will be uneven. Select from among the various rack heights based on the whether the dish needs more or less heat from the top or bottom.



Ventilation (Fan Forced) Mode

Set the thermostat knob (C) between 50° and 250°. The circular heating element and the fan will come on. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 rack levels can be used at the same time. This cooking mode is ideal for au gratin dishes or those which require an extended cooking time.

Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is more tender and a decrease in the loss of weight for the roast. The ventilated mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavour and appearance. The ventilated mode can also be used to thaw white or red meat, fish and bread by setting the temperature to 80° -100°



Grill

Important: do not set thermostat knob (C) to over 175°. During grilling, keep the oven door closed. Food is cooked in the grill pan by the downward thermal rays produced by an incandescent electric heating element. The high, direct grill temperature immediately browns meat, thus stopping juice dispersion and keeping meat more tender. The grill is particularly recommended for cooking dishes requiring a high superficial temperature.



Maxigrill

Important: do not set the thermostat knob (C) to over 175°. During grilling, keep the oven door closed. Both of the heating elements of the grill are activated. For more intensive grilling, select this function.



Ventilated Grill (Fan Grill)

Important: do not set the thermostat knob (C) to over 175°. During grilling, keep the oven door closed. Both of the heating elements of the grill are activated, as well as the fan. This combination of features increases the effectiveness of the thermal radiation of the heating elements through forced air circulation of the air throughout the oven. This helps prevent foods from burning on the surface, allowing the heat to penetrate into the food.



Gentle pastry oven

Set the thermostat knob (C) between 50° and 250°. The lower heating element and the fan come on. This setting is ideal when cooking delicate foods, especially pastries that need to rise, because the heat rising from the bottom facilitates leavening. Please note that with this feature it takes a rather long time to reach higher temperatures in the oven. Therefore, if high temperatures are needed, we recommend that you use the "Conventional" setting.

IMPORTANT NOTE

Baking trays, dishes or aluminium foil must not be placed on the base of the oven cavity, as heat from the base heating element in contact with such items can cause damage to the enamel surface. All pans and trays should only be placed on the chrome shelves and side oven racks supplied with the oven.

OVEN CLOCK and PROGRAMMER

CLOCK WITH PROGRAMMER

The oven is fitted with a three button electronic programmer and the following relates to its functioning.

Operating instructions for Electronic Timer (3 button)

1. Functional description-Overview

The operation of this timer is done with 3 buttons. The functions of the buttons are:



With this arrangement it is possible to select the following four functions:

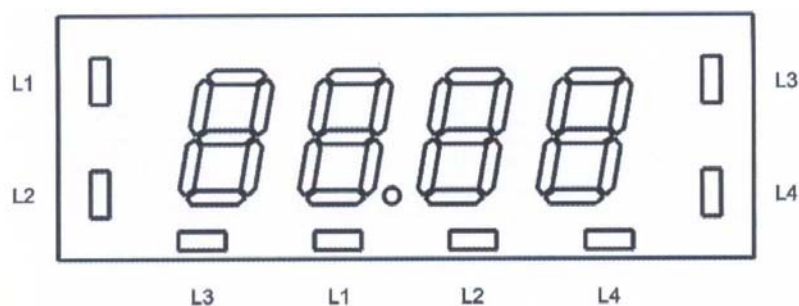
- Minute minder
- Operation period
- Operation stop
- Time-of-day

These modes can be selected by repeatedly pressing the mode button. The desired time for minute minder, operation period, operation stop or time-of-day can be set with the "+" and "-" buttons.

2. Programming

2.1 Draft of the display

The LED display is separated in the following way:



- L1: Operation period
- L2: Operation end
- L3: Minute minder
- L4: Adjust time-of-day

Depending on the variant in hand either the 4 LEDs at the side of the display or the 4 LEDs below are active for displaying the mode.

Time of day

When connected to mains supply the display shows 12.00 o'clock and the LED L4 flashes. As long as it is flashing, it is possible to adjust the time via the plus and minus buttons.

Once the time is adjusted, it is stored approx. 5 seconds after the last operation, the LED L4 goes dark again.

It is possible to adjust the time-of-day by pressing the mode button until L4 flashes, then the time-of-day can be adjusted.

Minute minder (interval time)

In order to set the interval time, the "Mode" button has to be pressed repeatedly until LED L3 is flashing. Then the interval time can be set between 0.01 and 2.30 h by using the plus and minus buttons. After setting the interval time, it remains displayed and the LED L3 is now illuminated steadily. After the interval time has run down, the alarm signal sounds (2 beeps every 2 seconds) and the LED L3 is flashing again. Pressing any of the buttons stops the signal and the flashing, the LED goes dark and the display reverts to the time-of-day. If the alarm is not stopped manually, it terminates automatically after 2 minutes.

The minute minder can be applied at any time while other functions are operative.

Operation period

In order to set an operation period, the mode button has to be pressed repeatedly until the LED L1 is flashing. Then the desired operation period (time frame between 0.01h and 10.00h) can be set using the plus and minus buttons. Once adjusted, it will be stored after approx. 5 seconds, the LED L1 remains illuminated steadily, and the set time starts running down. The display reverts to the time-of-day. As soon as the operation period has ended, the relay opens and the alarm signal sounds (4 beeps every 2 seconds) and the LED L1 is flashing again. Pressing any of the buttons stops the signal and the flashing, the LED goes dark and the relay closes again. If the alarm is not stopped manually, it terminates automatically after 2 minutes.

Operation stop

In order to set an operation stop, the mode button has to be pressed repeatedly until the LED L2 is flashing. Then the desired operation stop, which is limited to a point being maximally 23.59 h in the future, can be set using the plus and minus buttons. Once adjusted it will be stored after approx. 5 seconds, and the LED L2 remains illuminated steadily. The display reverts to the time-of-day. As soon as the operation stop has been reached, the relay opens and the alarm signal sounds (4 beeps for 2 minutes) and the LED L2 is flashing. Pressing any of the buttons stops the signal and the flashing, the LED goes dark and the relay closes again.

Operation stop (continued)

It is possible to combine the duration and end time in order to program a delayed mode. To do this, both the operation period and operation stop time have to be set (set above). LED L1 and L2 are illuminated and the baking process will start at a point in time "operation stop minus operation period". If a baking process ought to be finished at 12.00 and shall last 1.30 h, both times have to be set in the respective modes, and the timer will switch on the oven at 10.30.

The timer is capable to avoid conflicts during the programming. (Eg. with an operation period of 60 minutes resp. 1.00 hr set, and the time-of-day being 11.34 o'clock, then the operation stop can be earliest at 12.34 o'clock.)

Please note:

A running program can be checked and corrected at any time. In order to avoid conflicts, it is not possible to set the time of day when an automatic program is active.

Technical Specifications

Oven Capacity	68 Litres
Oven Internal Dimensions	
Width	54 cm
Depth	38 cm
Height	33 cm

Power absorbed in accordance with models

		Accessories according to models
Oven lower heating el. 1300 Watt	Medium grill heating el. 2000 Watt	Synchro motor 4 Watt
Oven upper heating el. 1050 Watt	Total grill heating el. 1050 + 2000 Watt	Rear fan motor (back) 25 Watt
Oven light 15 Watt	Circle heating el. 2800 Watt	Cooling fan motor (top) 15 Watt

Power Requirements

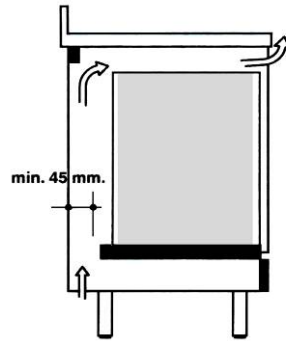
Voltage and frequency	220-240V/50Hz
Power supply Max	3400W(240V)- 2800W(220V)

INSTALLATION OF OVEN

Installation of Built-in Ovens

To ensure the proper working order of the built-in appliance, the kitchen unit must be of a suitable size and proper ventilation.

The sizes of the unit for installing the cooker under a worktop or in a column unit are shown in figure.



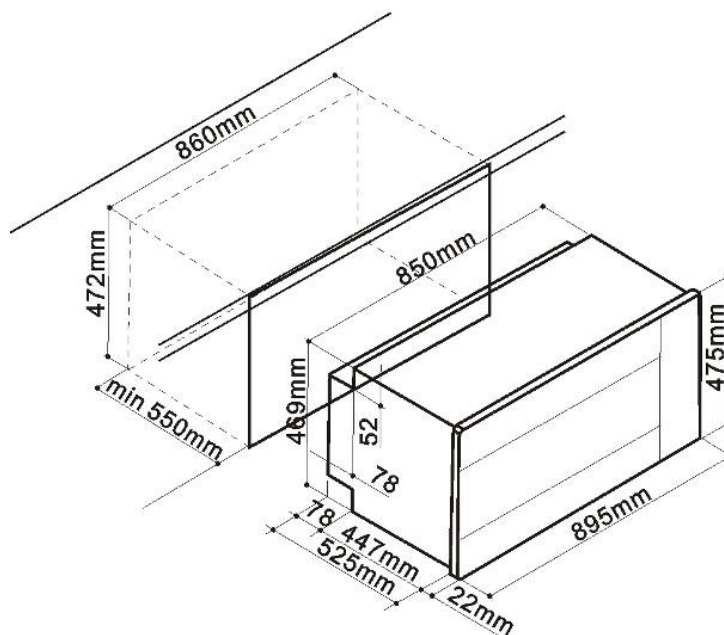
To provide adequate ventilation, there must be appropriate ventilation openings in the front bottom and the top part of 200 cm², and an exhaust opening on the bottom of at least 200 cm², and an exhaust opening of at least 60 cm².

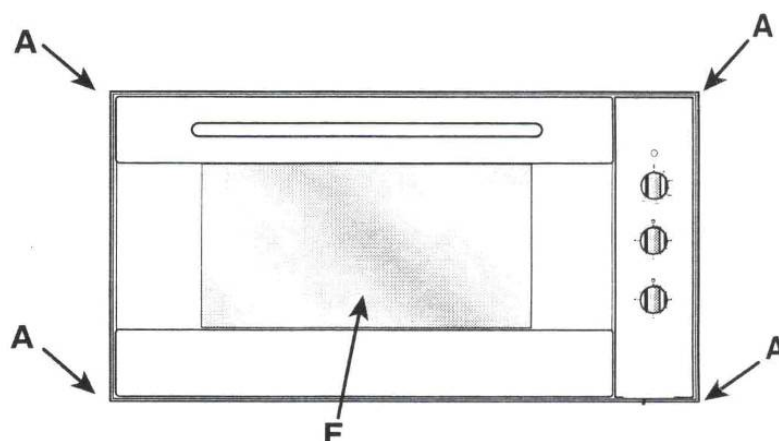
The unit panels next to the cooker must be heat resistant. In the case of veneered wood units, glues must be resistant to a temperature of 120°C.

In accordance with safety standards, once the appliance has been mounted, there must be no possible contact with electrical parts. Any protective parts must be secured so that they can only be removed with the use of tools.

Fastening the oven

Fit the oven into the compartment; open the oven door and fasten the oven to the cabinet using the four screws "A", remembering to place the special spacers provided between the hole and the screw itself.





Electrical Connection

Ovens with a three-pole power supply cable are designed to operate with alternated current at the supply frequency and voltage indicated on the data plate (at the bottom of the oven dashboard). The earthing conductor of the cable is the yellow-green conductor.

Connecting the power supply cable to the mains

The appliance must be directly connected to the mains using an omnipolar circuit-breaker with a minimum contact opening of 3 mm installed between the appliance and the mains, suitable for the load indicated and complying with current directives (the earthing wire must not be interrupted by the circuit-breaker).

The power supply cable must be positioned so that it does not exceed 50°C more than room temperature at any point of its length.

Before making the connection check that:

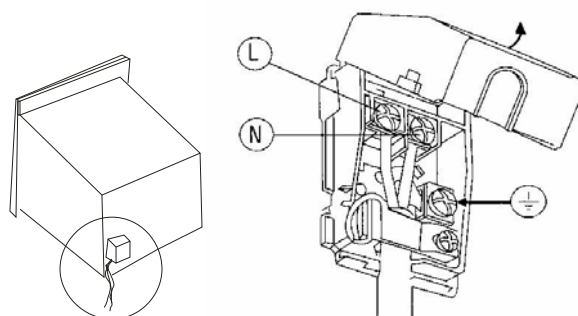
- the circuit breaker / fuse and the home system can support the appliance load (see data plate);
- the power supply system has an efficient earthing connection which complies with the provisions of current regulations;
- the socket or omnipoar circuit-breaker is easily accessible once the cooker has been installed.

NOTE: do not use reducers, adaptors or shunts as they could cause overheating and burns.

Fitting on a power supply cable

Opening the terminal board:

- Using a screwdriver, prise open the side tabs of the terminal board cover;
 - Pull open the cover of the terminal board
- To install the cable, proceed as follows:
- Remove the wire clamp screw and the three contact screws L-N and EARTH
 - Fasten the wires beneath the screwheads using the following color scheme;
Blue(N) **Brown**(L), **Yellow- Green** (EARTH)
 - Fasten the supply cable in place with the clamp and close the cover of the terminal board.



Connecting the supply cable to the mains

Install a standardised plug corresponding to the load indicated on the data plate. When connecting the cable directly to the mains, install an omnipolar circuit-breaker with a minimum contact opening of 3 mm between the appliance and the mains. The omnipolar circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by circuit breaker). The supply cable should be positioned so that it does not reach a temperature of more than 50° with respect to the room temperature, anywhere along its length.

Before making the connection, check that:

- The electrical safety of this appliance can only be guaranteed if the oven is correctly and efficiently earthed; if you have any doubts call in a qualified technician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
- Before plugging the appliance into the mains, check that the specifications indicated on the date plate (on the appliance and/or packaging) correspond to those of the electrical mains system of your home.
- Check that the electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate. If you have any doubts, call in a qualified technician.
- If the socket and appliance plug are not compatible, have the socket replaced with a suitable model by a qualified technician. The latter, in particular, will also have to ensure that the cross section of the socket cables are suitable for the power absorbed by the appliance. The use of adapters, multiple sockets and/or extensions, is not recommended. If their use cannot be avoided, remember to use only single or multiple adapters and extensions which comply with current safety

regulations. In these cases, never exceed the maximum current capacity indicated on the single adapter or extension and the maximum power indicated on the multiple adapter. The plug and socket must be easily accessible.

WARNING: It is essential to use specific soft wire is bought from the manufacturer or an authorised electrical distributor to replace if the electrical soft wire has been broken.

HOW TO KEEP THE OVEN IN SHAPE

This appliance is for household use only, don't use it outdoors!

Important: *Before cleaning your oven, or performing maintenance, disconnect it from the power supply.*

To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

- ⦿ **Do not uses steam equipment to clean the appliance.**
- ⦿ To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid or sprinkle water to clean the appliance!
- ⦿ Don't clean the appliance when it still hot! The inside and external surface of the oven should preferably be cleaned by damp cloth when it is cooled down.
- ⦿ Wash all accessories in hot sudsy water or in a dishwasher, wipe dry with a paper or cloth towel.
- ⦿ If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- ⦿ There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact your nearest After-sales Service Centre. We recommend you avoid using the oven until it has been repaired.
- ⦿ Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- ⦿ Clean the glass door using damp cloth and dry it with a soft cloth..

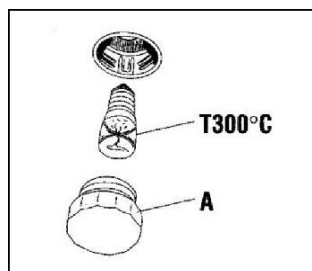
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Replacing the Lamp in the Oven

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

- © Unscrew the glass cover attached to the lamp holder;
- © Unscrew the lamp and replace it with another high-temperature lamp (300°) with the following characteristics:

- Voltage: AC220V-240V
- Wattage: 15W
- Socket: E 14



- © Re-Fit the glass cover and reconnect the appliance to the power supply.

USEFUL NOTES FOR COOKING

In the following table, some indicative hints for cooking:

FAULTS	CAUSES	REMEDIES
The upper crust is dark and the lower part too pale	Not enough heat from the bottom	<ul style="list-style-type: none"> - Use the natural convection position - Use deeper cake tins - Lower the temperature - Put the cake on a lower shelf
The lower part is dark and the upper crust too pale	Excessive heat from the bottom	<ul style="list-style-type: none"> - Use the natural convection position - Use lower side tins - Lower the temperature - Put the cake on a higher shelf
The outside is too cooked and the inside not cooked enough	Too high temperature	<ul style="list-style-type: none"> - Lower the temperature and increase the cooking time
The outside is too dry even though of the right color	Too low temperature	<ul style="list-style-type: none"> - Increase the temperature and reduce the cooking time.

Practical Cooking Advice

Preheating

If the oven must be preheated (generally this is the case when cooking leavened foods) the " Ventilation mode " as possible in order to save on energy.

Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

Using the grill

The Multifunction oven offers you three different grilling modes

Use the " Grill " setting for grilling in perfect mode small portions like toasted sandwiches, hotdogs, etc., to perfection.

The " Maxigrill " position is the best for grilling foods rapidly. For a better distribution of heat, not only to brown the surface but also to cook the bottom part, select " Ventilated Maxigrill " function.

This mode can also be used for browning foods at the end of the cooking process.

Important: always use the grill with the oven door closed. This will allow you both to attain excellent results and to save energy

When using any of the three grilling modes , it is recommended that the thermostat knob be turned to the 175°C, as it is the most efficient way to use the grill (which utilizes infrared rays).

If necessary, however, the thermostat can be set to lower temperatures by simply turning the knob to the desired setting.

When utilizing the grill, place the rack at the lower levels (see cooking table). To catch grease or fat and prevent smoke, place a dripping-pan at the bottom rack level.

Baking pastries

When baking pastries, always place them in the oven after it has been preheated. Make sure you wait until the oven has been preheated thoroughly (the red "E" light will turn off). Do not open the door while the pastry is cooking in order to prevent it from dropping.

Batters must not be too runny, as this will result in prolonged cooking times. In general:

Pastry is too dry
Increase the temperature by 10° and reduce the cooking time.
Pastry dropped
Use less liquid or lower the temperature by 10°
Pastry is too dark on top
Place it on a lower rack, lower the temperature, and increase the cooking time.
Cooked well on the inside but sticky on the outside
Use less liquid, lower the temperature, and increase the cooking time.
The pastry sticks to the pan
Grease the pan well and sprinkle it with a dusting of flour.
I used more than one level and they are not all at the same cooking point
Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.

Cooking Pizza

For best results when cooking pizza use the " Ventilation mode " :

- Preheat the oven for at least 10 minutes;
- Use a light aluminium pizza pan, placing it on the broiler supplied with the oven. If the dripping-pan is used, this will extend the cooking time, making it difficult to get a crispy crust;
- Do not open the oven door frequently while the pizza is cooking;
- If the pizza has a lot of toppings (three or four), it is recommended that the mozzarella cheese be placed on top halfway through the cooking process;

Cooking Fish and Meat

Meat must weigh at least 1 Kg in order to prevent it from drying out. When cooking white meat, fowl and fish, use low temperature settings (150° -220°). For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200°-220°) for a short time, then turn the oven down afterwards. In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the rack and place the dripping pan beneath it to catch the fat.

Make sure that the rack is inserted so that it is in the centre of the oven. If you would

like to increase the amount of heat from below, use the low rack heights. For savory roasts (especially duck and wild game), dress the meat with lard or bacon on the top.

Static Oven Cooking

Type of dish	Temp. Setting	Cooking time	Type of dish	Temp. Setting	Cooking time
Pastries and cakes	°	minutes	Meat	°	hours
Fruit pie	130	60-70	Turkey (4-8 kg)		
Meringues	130	30-40	Goose (4-5 kg)		
Sponge cake	150	20-30	Duck (2-4 kg)		
Angel cake	160	40-50	Capon (2 1/2-3 kg)		
Madeira cake	160	40-50	Braised beef (1-1 1/2 kg)		
Chocolate cake	170	30-40	Leg of lamb		
Flat sweet loaf	200	15-20	Roast hare (2 kg)		
Puffs	200	15-20	Roast pheasant		
Flaky pastry	200	15-20	Chicken(1-1 1/2 kg)		
biscuits	200	15-20			
Mille feuilles			Fish	200	Minutes 15-25
Short pastry					

Grilling

Type of dish	Cooking time (minutes)	Position of shell
Chops (0.5 kg)	min. 25	3 rd guide rail
Sausages	min. 15	2 nd guide rail
Grilled chicken (1 kg)	min. 60	1 st guide rail
Veal on the spit (0.6 kg)	min. 60	rail
Chicken on the spit (1 kg)	min. 60	-
		-

Cooking times may vary according to the nature of the foods, their homogeneity and their volume. When cooking a certain food for the first time, it is advisable to choose the lowest values in the cooking time range given in the table and then increase them if necessary.

The 1st guide rail is understood as being the lowest position.

Safety Is A Good Habit To Get Into

- ⦿ This appliance is designed for non-professional, household use and its functions must not be changed.
- ⦿ The electrical system of this appliance may be used safely only when it is correctly connected to an efficient earthing system in compliance with the safety standards currently in effect.
- ⦿ The manufacturer will not be held liable for any damages that might arise out of incorrect installation or improper, incorrect or unreasonable use of the appliance.

The following items are potentially dangerous, and, therefore, appropriate measures must be taken to prevent children and the disabled from coming into contact with them:

- Controls and the appliance in general;
- Packaging (bags, polystyrene, nails, etc.);
- The appliance immediately after use of the oven or grill due to the heat generated;
- The appliance when no longer in use (potentially dangerous parts must be made safe).
-

Avoid the following:

- Touching the appliance with wet parts of the body;
- Using the appliance when barefoot;
- Pulling on the appliance or the supply cord to unplug it from the electrical outlet;
- Obstructing the ventilation or heat dissipation slots;
- Allowing power supply cords for small appliances to come into contact with the hot parts of the appliance;
- Exposing the appliance to atmospheric agents (rain, sun);
- Using the oven for storage purposes;
- Using flammable liquids near the appliance;
- Using adaptors, multiple sockets and/or extension cords;
- Attempting to install or repair the appliance without the assistance of qualified personnel.

WARNING- Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away

During use the appliance becomes hot, Care should be taken to avoid touching heating elements inside the oven.

Warning: Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner, Contact Service to have the oven attended to. Do not try and manage your own repairs.

Qualified personnel must be contacted in the following cases:

- Installation (following the manufacture's instructions);
- When in doubt about operating the appliance;
- Replacing the electrical outlet when it is not compatible with the plug for the appliance.
-

Service Centres authorised by the manufacturer must be contacted in the following cases:

- If in doubt about the soundness of the appliance after removing it from the packaging;
- If the power supply cord has been damaged or needs to be replaced;
- If the appliance breaks down or functions poorly; ask for original spare parts.

It is a good idea to do the following:

- Only use the appliance to cook food, nothing else;
- Check the soundness of the appliance after it has been unpacked;
- Disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance;
- When the appliance is not used for an extended period of time, cut off the supply of power and close the gas cock (if present);
- Use cooking gloves to place cookware in the oven or when removing it;
- Always grasp the oven door in the centre because the ends may be hot due to the escape of hot air;
- Make sure that the control knobs are on the "o" setting when the appliance is not in use;
- Cut the power supply cord after disconnecting it from the mains when you decide not to use the appliance any longer.

© The manufacturer may not be held responsible for any damage due to: incorrect installation, improper, incorrect and irrational use.

Important: the power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.



This product must not be disposed together with the domestic waste. This product has to be disposed at an authorized place for recycling of electrical and electronic appliances.

By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way

PRODUCT SERVICE NUMBER

1800 805 300

Service calls can be booked on our website also

www.customersupport.integratedappliancegroup.com.au



AG-MC0610