

SEIKI™

73L ELECTRIC OVEN

SC-7300AUEO



INSTRUCTION MANUAL

Please read this manual carefully before using, and keep it for future reference.

CONTENTS

General Safety	4
Product Overview	8
Installation	11
Getting Started	15
Other Useful Information	20
Cooking Guidelines	24
FAQs	25
Specifications	26
Customer Helpline	28

GENERAL SAFETY

IMPORTANT INFORMATION

Read this manual thoroughly before you start using the Electric Oven.

The safety precautions instructions reduces the risk of fire, electric shock and injury when correctly complied to.

Please follow all instructions and take notice of all warnings.

Pay close attention to messages that follow this safety alert symbol or the words **DANGER**, **WARNING** or **CAUTION**. These words will be used to alert you of potential hazards that and injure you and others. Following these instruction will tell you how to reduce the chance of injury and the possible dangers if instructions aren't followed.



WARNING

This symbol indicates when there is a serious risk of injury if you do not pay attention to the warnings.



CAUTION

This symbol indicates when to be careful to avoid a serious risk of injury to oneself or damage to property.

GENERAL SAFETY INSTRUCTIONS (Cont.)

WARNING!

THE INSTALLATION OF THIS PRODUCT CAN ONLY EVER BE INSTALLED BY A LICENCED ELECTRICIAN. DO NOT IN ANY WAY TRY TO INSTALL THIS PRODUCT YOURSELF.

To reduce risk of fire, electric shock or injury, always follow these basic precautions and accident prevention measures when using this appliance, including the below:

NOTE: This appliance should be installed by an authorised electrician else warranty will be void.

IMPORTANT INSTALLATION ADVICE

- Were you are installing the oven, make sure that furniture and housing are able to withstand high temperatures from the use of the oven.
- Vinyl and laminate kitchen furniture are prone to heat damage or being discoloured from the heat. We assume no liability from any damaged cause by this appliance being installed in close proximity to the materials or furniture that cannot handle the heat.
- Make sure the room has plenty of ventilation as heat, steam and moisture will be produced from the oven while in use. If the oven will be used for long periods of time, extra ventilation is needed.
- Make sure that no cables come into contact with where the oven can get hot.
- Do not install oven next to soft furnishings or curtains.
- If power cord is damaged, it must be replaced immediately from the manufacturer or a qualified electrician/technician to avoid hazard.

GENERAL SAFETY INSTRUCTIONS (Cont.)

USAGE CONDITIONS AND RESTRICTIONS

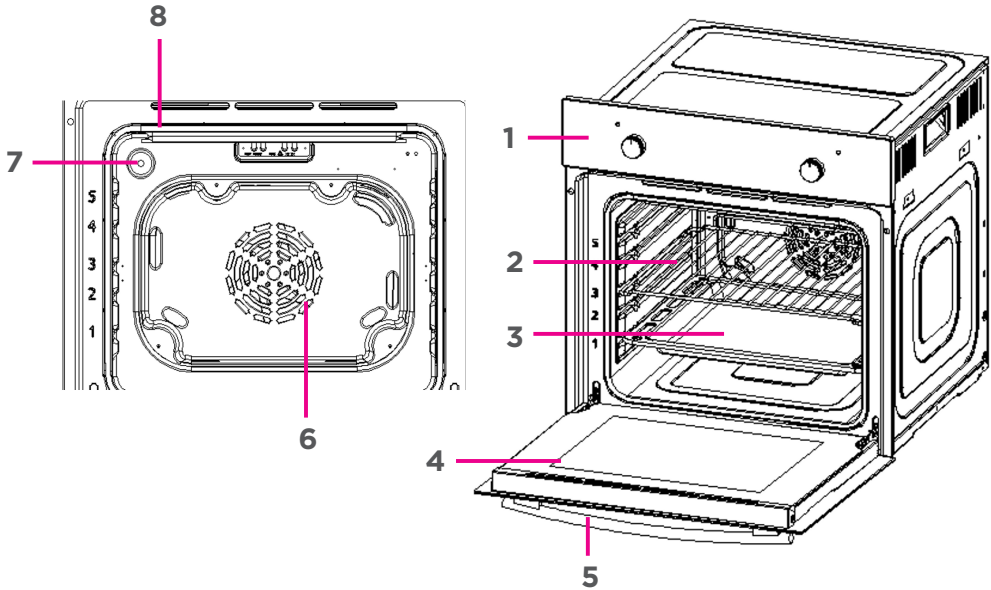
- Supervision over children is to ensure that they do not play with the appliance. Never allow them to use, play with or crawl inside the appliance. Cleaning and maintenance must not be done by children.
- This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are being supervised or been given instructions on how to use of the appliance in a safe way and understand the hazards with using this appliance incorrectly.
- Never leave the oven unattended while in use, oils and fats may catch fire while cooking.
- Only for indoor domestic use only. It is not to be used for industrial or commercial use.
- Do not use this product for anything other than its intended purpose, and only use it as described in this manual. Do not attempt to alter or modify this appliance.
- In use, the door window may become hot. Make sure not to touch it or that no children or pets come into contact with the door window.
- Damage or malfunction caused from foreign objects is not covered by your warranty to the appliance.
- This oven is not to be used by an external timer or a complete separate control system.
- Make sure you turn off the oven before you commence cleaning.
- Do not use the oven for heating an area or drying clothes.
- Make sure you do not use the oven if any part has been damaged or does not work correctly. It must only be repaired by a qualified technician. An incorrect repair could expose you to risk of electric shock, fire or injury. If you continue to use the product in such a condition it could cause a fire or electrocution.
- Incorrect use can result in property damage, injury or death. We assume no liability for misuse of the appliance or noncompliance with these instructions.

GENERAL SAFETY INSTRUCTIONS (Cont.)

OVEN SAFETY

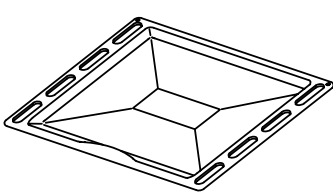
- Oven door must stay closed when using the grill function
- While cooking, dont place pans or cookware on the base of your oven.
Make sure to always place items on shelves provided.
- Make sure when removing anything from the oven, always use an oven mitt.
- Do not use aluminium anywhere within the oven or to cover the grill pan or wrap heated items under the grill. Aluminium foil is highly reflective and can cause damage to the grill element.
- Do not lift or move appliance by the oven door or handle, this may cause damage to the appliance or injure the person attempting to lift appliance.
- Clean the oven on a regular basis so oils and fats do not build up, as this can cause a fire risk. Do not use harsh cleaners or metal scapers to clean door glass. Do not steam clean anything thats part of the oven, when cleaning oven make sure no part of it is immersed in water or other liquid.
- **CAUTION:** Do not touch hot surfaces, The heating element and other parts inside the oven become extremely hot. Make sure you take care when handling food and to always use oven mitts. Keep children well away from the oven.
- When opening the oven door, make sure to avoid contact with hot parts of the oven and steam.
- There is a danger of fire when you leave items inside the oven for too long, especially if an item is left for the next time use.

PRODUCT OVERVIEW

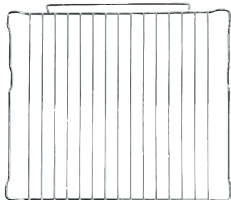


- | | | | |
|----|---------------|----|--------------------------------|
| 1. | Control Panel | 5. | Handle |
| 2. | Wire Shelf | 6. | Fan Motor (behind steel place) |
| 3. | Tray | 7. | Lamp |
| 4. | Door | 8. | Grill Heating Element |

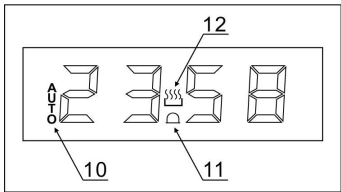
ACCESSORIES



Baking Tray



Oven Shelf

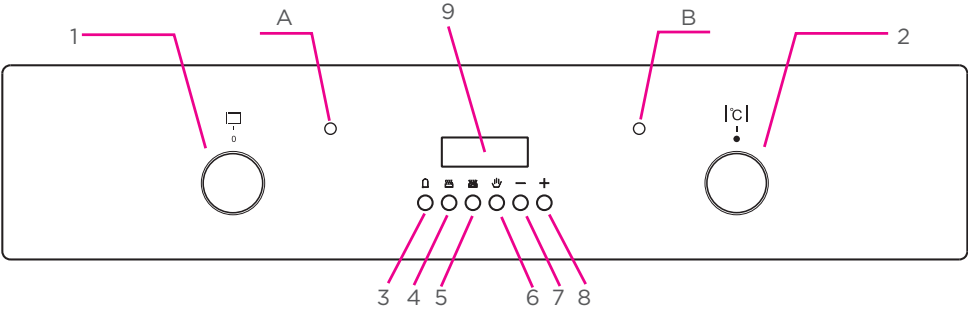


OVEN PROGRAMMER/TIMER DISPLAY

- 10 - Auto Function Symbol
- 11 - Minute Minder Symbol
- 12 - Manual Operation Symbol

PRODUCT OVERVIEW (Cont.)

CONTROL PANEL



- 1. Oven Function Selector
- 2. Thermostat Control Knob
- 3. Minute Minder Button
- 4. Duration Button
- 5. End Cook Button
- 6. Manual Operation Button
- 7. Minus Button
- 8. Plus Button
- 9. LED Display

FUNCTION SELECTOR

There are 5 options when deciding what to use:

GRILL WITH FAN ELEMENT

Excellent combination for cooking spit roasted chicken or a variety of roasts.

GRILLING

This function is used for grilling, use the full width baking tray as this can easily be positioned at the right level away from the grill depending on what food you are grilling.

OVEN LIGHT

This mode turns on a separate light. Useful when cleaning out the oven.

DEFROST

Defrost function allowing frozen foods to be defrosted.

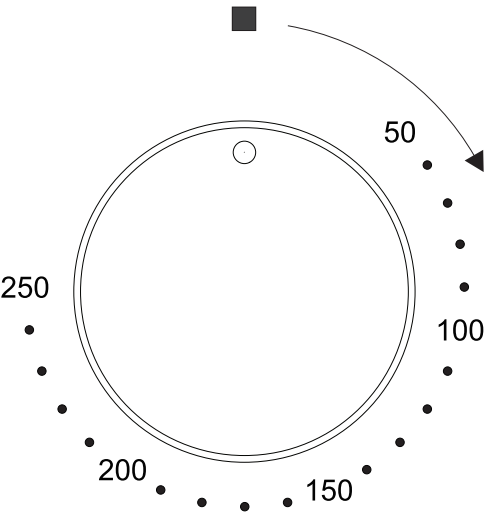
FANNED COOKING

Even heat distribution inside the oven, cooking multiple items of food on different levels at the same time.

PRODUCT OVERVIEW (Cont.)

TEMPERATURE SELECTOR

Turn the temperature regulator knob clockwise to set the required temperature.
The oven function must be set alongside temperature selection.



INSTALLATION

Before installing your appliance, read all safety instructions in this manual, especially the sections on electrical safety and installation.

UNPACKING

- When unpacking the appliance, be sure to keep all the packaging materials until you have made sure your new appliance is undamaged and in good working order.
- Be sure to remove all packaging materials around the oven and inside the oven.
- **CAUTION:** Plastic wrapping can be a suffocation hazard for babies and young children. Make sure all packaging materials are out of reach for children and that they are disposed of correctly.

TRANSPORTATION

- **CAUTION: VERY HEAVY!** Be sure to team lift the appliance with someone or mechanical aid is required when moving the appliance. Keep the appliance upright as possible when moving the appliance.

WARNING!

THE INSTALLATION OF THIS PRODUCT CAN ONLY EVER BE INSTALLED BY A LICENCED ELECTRICIAN IN ACCORDANCE WITH RULES AND REGULATIONS AND FOLLOWING INSTRUCTIONS IN THIS MANUAL.

Make sure you do not try to install the oven yourself, doing will expose you to danger and void the warranty. Incorrect installation, adjustment, alteration or service can cause injury or damage. We do not assume responsibility for injury or damage to a person or persons or property as a result of incorrect use or installation.

- Risk of electric shock, short circuit or fire by damage of the mains lead. The mains lead must not be clamped, bent, trapped or come into contact with hot parts of the appliance. If the mains lead is damaged, it must be replaced by a qualified electrician.
- The mains supply must correspond to the data specified on the rating plate of the appliance. The appliance mains cable must correspond to the specifications and the power consumption.
- The appliance must not be installed behind a decorative door in order to avoid overheating.

INSTALLATION (Cont.)

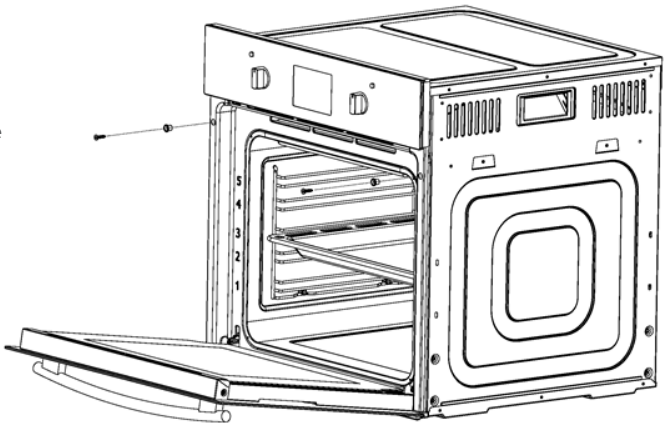
IMPORTANT INSTALLAER ADVICE

- Before connecting oven, make sure supply voltage corresponds with your mains supply voltage.

WARNING!: This appliance must be earthed.

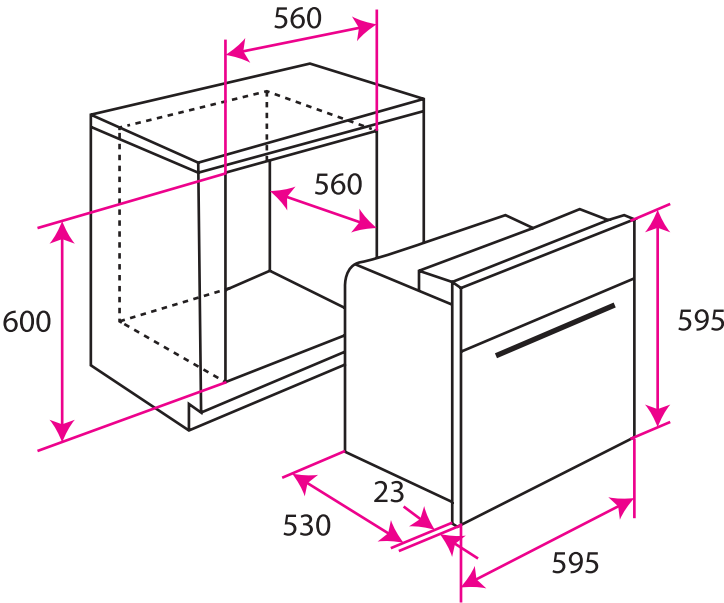
INSTALLATION

- 1 Slide the oven through the cabinet aperture, align and secure.
- 2 Fix your oven with the 2 screws and washers as indicated in the figure to the right.



NOTE

Kitchen cabinets must be set level and fixed. A gap of 5mm is required between the appliance and surrounding unit fronts.



Product Dimensions

Height: 595mm
Width: 595mm
Depth: 530mm
12

Aperture Dimensions

600mm
560mm
560mm (min)

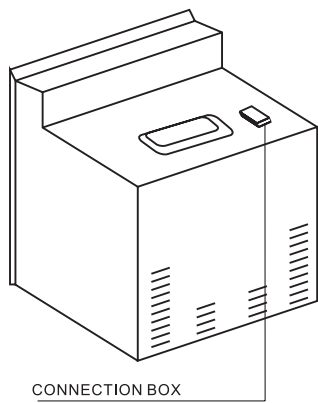
INSTALLATION (Cont.)

ELECTRICAL CONNECTION

- Before connecting oven, make sure supply voltage corresponds with your mains supply voltage.

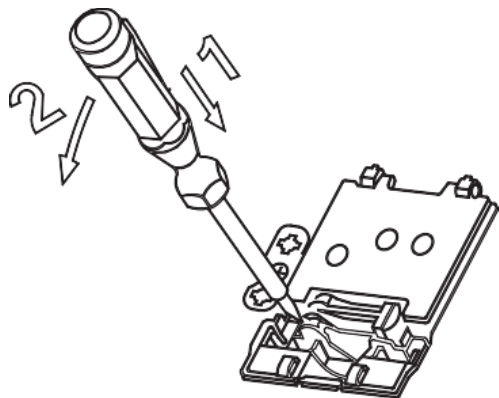
WARNING! This appliance must be earthed.

- This appliance comes pre-terminated with supply cord and plug.
Below connection information is for reference only.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Allow disconnection of the appliance after installation, by accessible plug or a switch in the fixed wiring.



To connect the oven power cord, remove the cover on the terminal block, in order to gain access to the contacts inside.

Make the connection, securing the cord in place with the cable lamp provided and then immediately close the terminal block cover again.



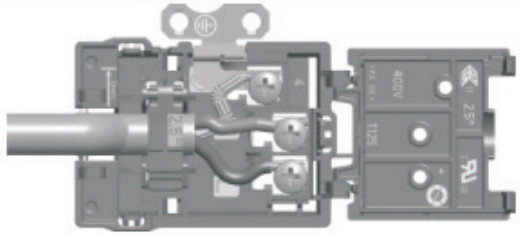
**PLEASE CONTINUE TO
NEXT PAGE (PG. 13) for
further instructions.**

INSTALLATION (Cont.)

CONNECTION DIAGRAM

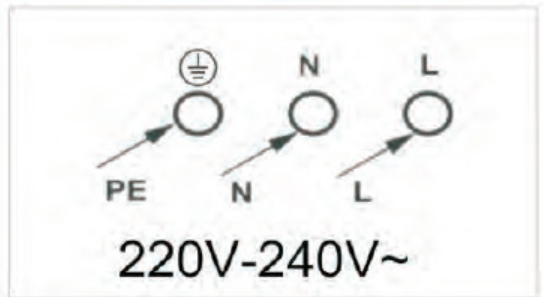
CAUTION! VOLTAGE OF HEATING ELEMENTS 220V-240V.

For 220V-240V Earth one phase connect on: (brown wire) connect to L and (blue wire) connect to N, Safety wire (yellow green) connect to



Connect the wires as indicated in the image to the right, using the brass links provided where necessary.

The earthing (yellow/green) conductor must always be 10mm longer than the line conductors.



Please take care to ensure that the temperature of the mains supply cable does not exceed 50°C.

Regularly check the power cord for damage. If the supply cord is damage, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid danger or injury.

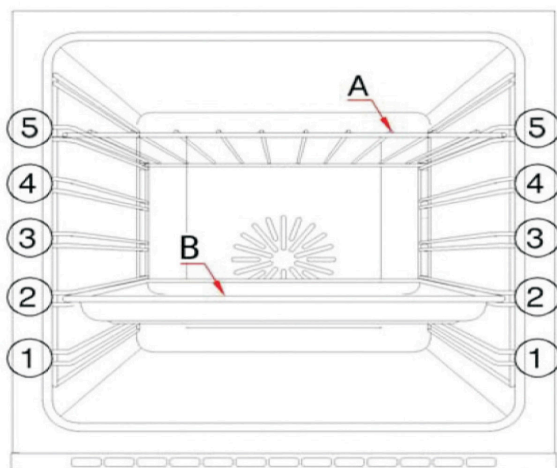
GETTING STARTED

BEFORE FIRST TIME USE

- The best way is to make sure you are familiar with everything about the oven first before using this. Pay attention to everything in this manual in particular the safety instructions and cautions.
- After the appliance is installed be sure to properly clean the oven before first use with a soft dampened cloth to remove any dust from transport.
- Remove and wash all the oven racks and baking/drip tray with warm water a little washing up liquid, dry and return it to the oven. Make sure to leave the oven door open for it to completely dry.

INSERTING ACCESSORIES

You can insert the accessories into the oven at 5 different level. Always insert them as far as they go so that the accessories do not touch the door panel when door is being closed.



SHELF POSITIONS

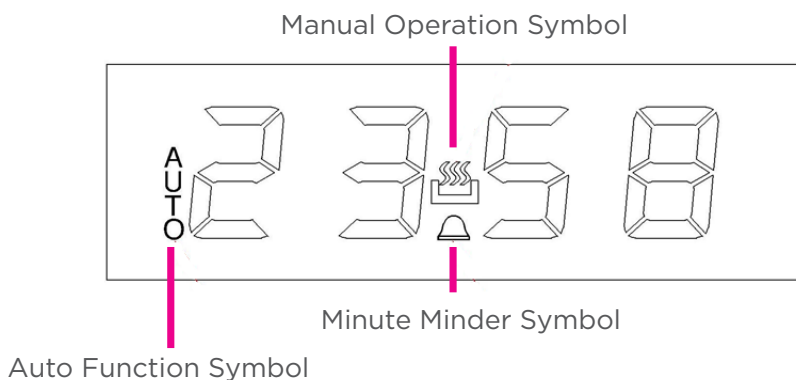
Your oven will come supplied with the following:

- (A) Oven Shelf
- (B) Baking Tray.

- The numbers 1 - 5, indicate the different shelf positions that you can utilise within the oven.

- The sides of the cavity are moulded to provide positions for the shelves or enamelled baking tray to rest on. Ensure that you select a shelf position at the same height on both sides of the cavity. The oven shelf has safety stops to prevent accidental withdraw. After engaging the oven shelf in the side racks, as you push the oven shelf into the oven, lift the front of the shelf slightly to bypass the stops and allow the oven shelf to slide fully into the racks.
- To remove the oven shelf, gently pull the oven shelf outwards. When the shelf stops, lift the front slightly to bypass the safety stops and then completely withdraw the oven shelf from the oven.
- When installed correctly, the shelf and tray should be horizontal and not on an angle.

GETTING STARTED (Cont.)



SELECTING MANUAL OPERATION MODE

When your appliance is connected to your mains supply for the first time, the numbers on the timer display will flash. Before you can select a cooking function or set a temperature, you must set the appliance into “Manual Operation Mode”.

- To select manual operation mode, press the “Manual Operation” button on the control panel.

SETTING THE TIME OF DAY

After setting your oven for manual operation, you should also set the time of day.

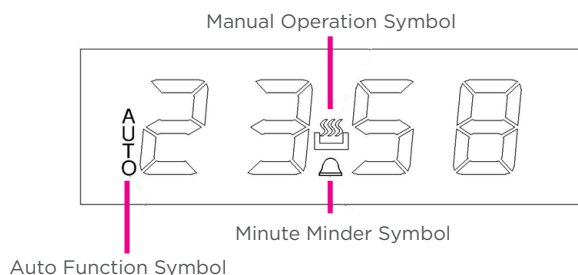
- After pressing the “manual operation” button, use the “minus” and “plus” buttons to adjust the time that appears in the display. After getting the display to the correct time, release the “minus” and “plus” buttons. After a few seconds the time will fix in the display and you will be able to use your oven.

SETTING THE MINUTE MINDER FUNCTION

You are able to set the minute minder at any time, regardless of whether an oven function has been selected. You can set a period of time using the minute minder function and an alarm will sound when that period of time has elapsed.

- Press the “minute minder” button, the display will show a value of 00:00. Set a period of time that you wish the minute minder to countdown for, by using the “minus” and “plus” buttons.
- Once the display has your countdown time, let go of the “minus” and “plus” buttons. The minute minder symbol should appear on the display.
- Once a countdown is set, it is possible to shorten or lengthen the time but using the “minus” and “plus” buttons.
- An alarm will sound when the countdown time has over. The alarm can be silenced by pressing the “minute minder” button.
- **IMPORTANT:** The oven will continue to heat once the alarm has been silenced, if you have finished cooking, then turn the oven function selector and thermostat control knob to 0.

GETTING STARTED (Cont.)



SETTINGS THE DURATION FUNCTION

This function will allow you to set a countdown time similar to the minute minder function. However, the oven will no longer continue to heat, once the countdown period has elapsed.

- Use the thermostat control knob to set the temperature that you require. The manual operation symbol will appear on the display.
- Use the oven function selector knob to select the mode of cooking that you require.
- It is then possible to set the duration of the cooking time that you require.
- Press the “duration” button and the display will show a value 00:00. Set the period of time that you wish the duration function countdown for, by using the “minus” and “plus” buttons.
- Once the display has got to the countdown you want, let go of the “minus” and “plus” buttons. The countdown will start and the word AUTO will appear on the display.
- Once a countdown time has been set, it is possible to shorten or lengthen the time by using the “minus” and “plus” buttons.
- An alarm will sound when the countdown time has elapsed and the oven will switch off. The word AUTO will flash and heating symbol disappear. The alarm can be silenced by pressing the “duration” button.
- You will need to return the oven to manual operation mode, once the duration function has been used. To do this should press the “manual operation” button, the word AUTO will disappear from the display and the manual operation symbol will appear instead.
- **IMPORTANT:** If you do not turn the thermostat control knob and oven function selector knob to 0, then the appliance will continue to operate as soon as you press the “Manual Operation” button.

GETTING STARTED (Cont.)

SETTING THE START AND END TIME FUNCTION

This function will allow you to set a time in the future that the oven switches on at and a time that the oven will switch off at.

- Use the thermostat control knob to set the temperature that you require. The manual operation will appear on the display.
- Use the oven function selector knob to select the mode of cooking that you require.
- Press the “duration” button and the display will show a value of 00:00. Set the period of time that you wish to cook for, by using the “minus” and “plus” buttons. The word AUTO will appear on the timer display.
- Immediately press the “end cook” button and the timer display will show the value 00:00. Set the time of day that you want the oven to switch off at, using the “minus” and “plus” buttons.
- The oven will calculate what time it needs to switch on at, so that your food will cook for the length of time that you have selected. It will automatically switch itself on, once it reaches the time of day that you set previously.
- When the time of day reaches the end of the cooking time that you set, the oven will switch off and alarm will sound. The word AUTO will flash and the heating symbol will disappear. The alarm can be silenced by pressing the “end cook” or “duration” button.
- You will need to return the oven to manual operation mode, once the start and end time function has been used. To do this you should press the “manual operation” button, the word AUTO will disappear from the display and the manual operation symbol will appear instead.

WARNING!

- **For personal safety and to avoid any potential fire risk, do not program the timer and then leave the oven unattended.**
- **For food safety reasons, do not leave easily spoilt foods in the oven for too long when using the timer.**

When baking, we do not recommend programming the oven for a delayed start as the cake mixture may dry out and the raising agent may lose their effectiveness.

GETTING STARTED (Cont.)

BEFORE USING THE OVEN FOR THE FIRST TIME

To remove the new cooker smell, heat up the oven when it is empty and closed. An hour of Top/Bottom heating at 240°C is ideal for this purpose. Ensure that no packaging remnants have been left in the cooking compartment.

- 1 Use the function selector and set to the Top/Bottom heating.
- 2 Set the temperature selector to 240°C

After an hour, switch off the oven.

OTHER USEFUL INFORMATION

CLEANING AND MAINTENANCE

CAUTION!

- **Before cleaning any part of the oven, be sure to have all controls are switched off and the oven has cooled sufficiently.**
- **Never use a steam cleaner to clean any part of the oven.**

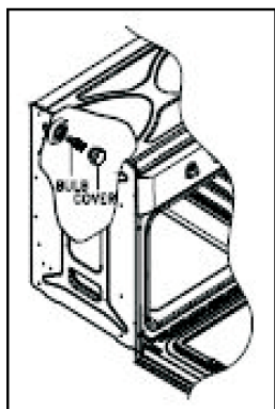
- After each use be sure to clean the oven thoroughly. This way that it will not be possible for food residue to avoid burning next time appliance.
- Be sure not to use any special cleaning agents to clean the product. Use warm water with washing liquid, soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Make sure any access liquid is thoroughly wiped off after cleaning and spillage is immediately wiped dry.
- The surface may be damaged by using some detergents or cleaning materials. Do not use aggressive detergents, cleaning powder/cream or any sharp objects.
- Be sure to clean the oven exterior with a wrung out soft cloth or sponge dampened with warm soapy water. Do not use any abrasive cleaners.
- If oven door has been splattered with fat or other food residues, be sure to remove with a cloth dampened in warm, soapy water.
- You can remove the door for thorough cleaning if need be. Instructions on next page.
- If you are to use any oven cleaners make sure check with the manufacturer of the cleaner if it is suitable for your appliance. Any damage caused to the appliance by a cleaning product will not be covered under your warranty.

OTHER USEFUL INFORMATION (Cont.)

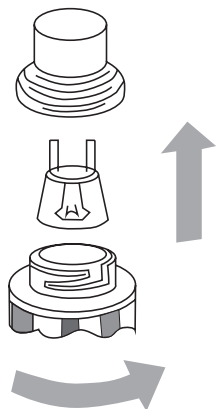
REPLACING THE LIGHT BULB

WARNING!

The oven must be disconnected from your mains supply before you attempt to either remove or replace the oven bulb to avoid the possibility of electric shock.



- Remove all oven shelves, the drip tray and the side rack that is on the same side as the oven light.
- Remove the light cover by turning it anti-clockwise.
- Unscrew the bulb anti-clockwise and remove it from its holder.



- Replace the bulb with a 25W/300°C, Screw type pygmy.
- **DO NOT** use any other light bulb.
- Place the lamp cover back into position.

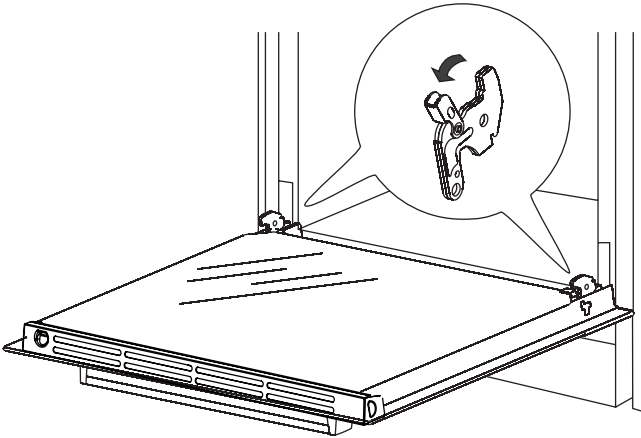
Oven light bulb

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

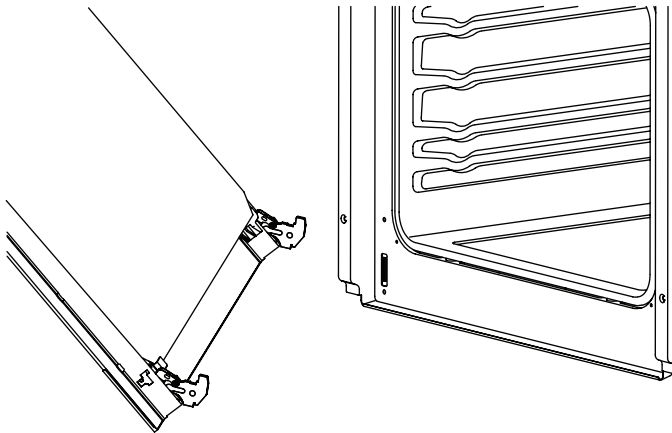
OTHER USEFUL INFORMATION (Cont.)

REMOVING OVEN DOOR

1. Open the door completely.
2. Lift up both latches at bottom of the door.



3. Slowly and gently close the oven door until you hear a sound of engagement, with both hand push and pull up at the same time so that the hinge bolt on the oven door removes from the oven.



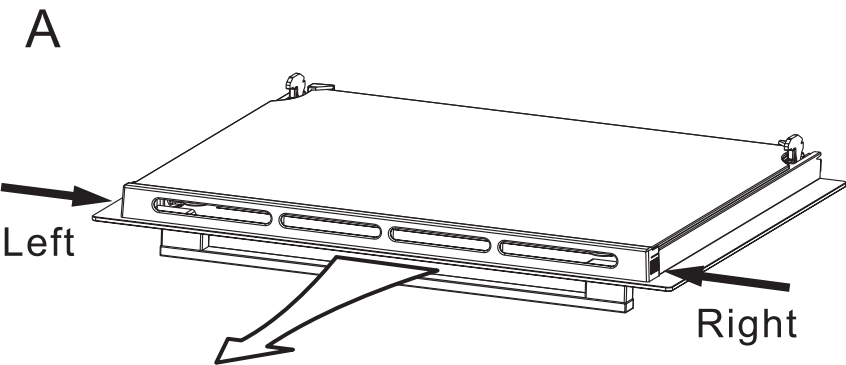
CAUTION:

If the door drops accidentally or hinges shuts suddenly DO NOT put your hand in the hinges. Please call after sales support.

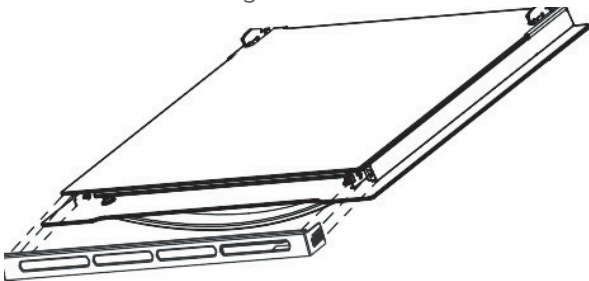
OTHER USEFUL INFORMATION (Cont.)

REMOVE THE INNER GLASS PANEL

A. Press and old the two side of the grid with both hands to pull it out.

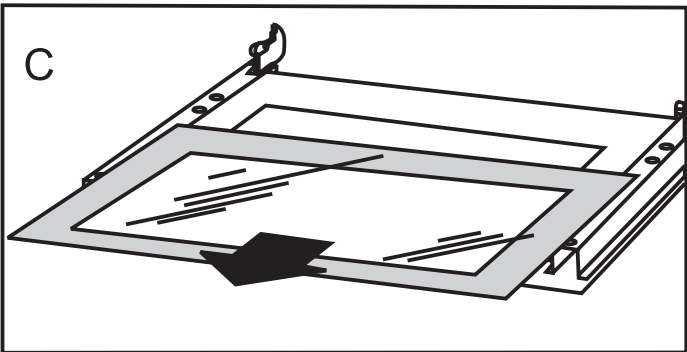


B. Remove the inner glass



C. Locate the glass stopper and remove it. Remove the glass for cleaning.






















To re-install the inner glass, gently place it back onto the door and re-insert the glass stopper to secure the glass in place.



COOKING GUIDELINES

USING THE OVEN

- Before cooking, check that any accessories that are not required

Foods	Accessory	Heating function	Rack place	Temperature setting (°C)	Heating (Mins)
Cake	Round model		2 nd layer	140-160	30-45
Bread	Bake Pan		2 nd layer	180-200	10-20
	Bake Pan		3 rd layer	170-190	10-20
	Bake Pan		3 rd + 1 st layer	160-180	10-20
Thin pizza (cold)	Bake Pan		2 nd layer	190-210	15-25
Deep pizza (cold)	Bake Pan		2 nd layer	180-200	20-30
	Bake Pan + rack		3 rd + 1 st layer	170-190	25-35
Bread piece (9 piece)	Rack		3 rd layer	160-170	10-15
	Rack		3 rd + 1 st layer	160-180	15-25
Sausage	Rack		3 rd layer	160-180	10-15
Ribs	Rack		3 rd layer	200-220	20-35
Pork	Bake Pan		2 nd layer	190-210	70-85
	Bake Pan		1 st layer	180-200	55-70
Beefsteak (3cm thickness)	Bake Pan		2 nd layer	190-210	20-35
Small whole chicken (1.2Kg)	Rack		2 nd layer	200-220	50-60
Whole chicken (1.6Kg)	Rack		2 nd layer	190-210	50-60
Small chicken pieces (150g)	Rack		3 rd layer	200-220	30-40
Whole goose (3.5Kg)	Rack		2 nd layer	170-190	60-70
Big piece of mutton with bone (1.2Kg)	Bake pan		2 nd layer	170-190	60-70
Whole fish (1.0Kg)	Rack		2 nd layer	200-220	30-40
Whole fish (1.5Kg)	Rack		2 nd layer	180-200	40-50

FAQS

If experiencing issues with your oven and isn't operating correctly please check the following pages for solutions to the problems. If none of the solutions offered help solve the problem with your appliance then please contact our call centre on 1300 296 699.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Problem	Solution
Oven isn't turning on	<ul style="list-style-type: none">• Check to see if the oven is in "Manual Operation"• Check that a cooking function and temperature has been selected.
No power to the oven and grill	<ul style="list-style-type: none">• Check the appliance has been connected properly to an electrical mains supply.• Check household fuse box.
The grill function works but the main oven doesn't	<ul style="list-style-type: none">• Check that you have selected correct cooking function.
The grill and top oven element is not working, or cuts out for long periods of time during use.	<ul style="list-style-type: none">• Allow oven to cool for 2 hours. once cool check whether appliance is working properly.
Food not cooking properly	<ul style="list-style-type: none">• Make sure that you have selected correct cooking temperature and cooking function.
Food not cooking evenly	<ul style="list-style-type: none">• Make sure oven has been installed correctly and is level• Make sure dishes are placed correctly on oven racks.
Oven light not working	<ul style="list-style-type: none">• Make sure light bulb is not loose, if so tighten it.• If the bulb isn't working still, replace it with same size and wattage.
Condensation in the oven	<ul style="list-style-type: none">• If your dish has high water content then you will get steam and condensation from this dish.• Carefully wipe oven door after use.• Don't leave food in oven after finished cooking and the oven has been switched off.
Fan keeps running when oven is switched off	<ul style="list-style-type: none">• A cooling fan is fitted inside the appliance to help stabilise the oven's internal temperature and external surface temperature.

SPECIFICATIONS

Power Supply	220-240V- 50/60Hz
Total Power Consumption	1.8kW
Cable/Section	H05VV-F - 3 x 1.5mm2
Cable Length	1.5m
Unit Dimensions	595 (w) x 530 (d) x 595 (h) mm
Cutout Dimensions (Back of Oven)	560 (w) x 560 (d) x 600 (h) mm
Energy Class	A
Oven Lamp	25W/300°C
Grill Power Consumption	1.8kW
Weights	Net: 32.5 kg / Gross: 34.6 kg

SEIKI™

CUSTOMER HELPLINE:

1300 296 699

DISTRIBUTED BY:

Ayonz Pty Ltd