

900mm Ceran Electric Upright Manual

MODEL

CS90S - Stainless Steel

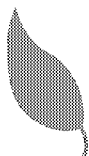
Euromaid

Installation and Operation

Please read these instructions before installation or using your appliance!

Dear Customer,

By purchasing this product you have chosen an appliance of advanced technology and high quality.



The appliance was produced in modern facilities which meet all environmental standards.

The instructions will help you to operate the appliance quickly and safely.

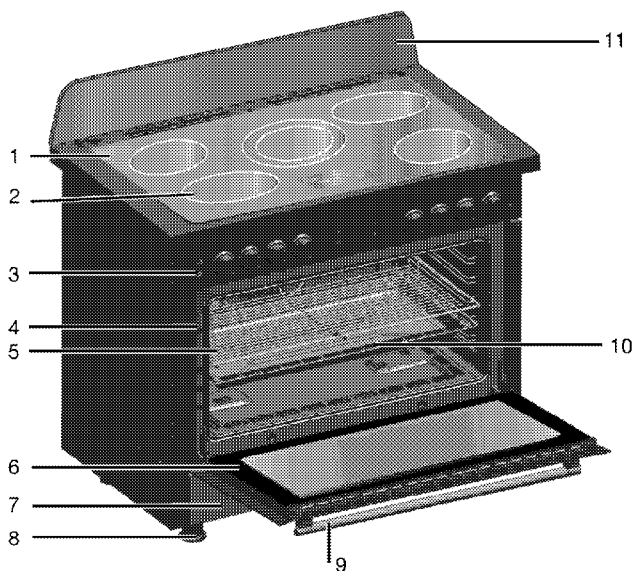
- Upon delivery, please check that the appliance is not damaged. If you note any transport damage, please contact your point of sale immediately and do not connect and operate the appliance!
- Before you connect and start using the appliance, please read this manual and all enclosed documents. Please note in particular the safety instructions.
- Keep all documents so that you can refer to the information again later on. Please keep your receipt for any repairs which may be required under warranty.
- When you pass on the appliance to another person, please provide all documents with it.

Table of Contents

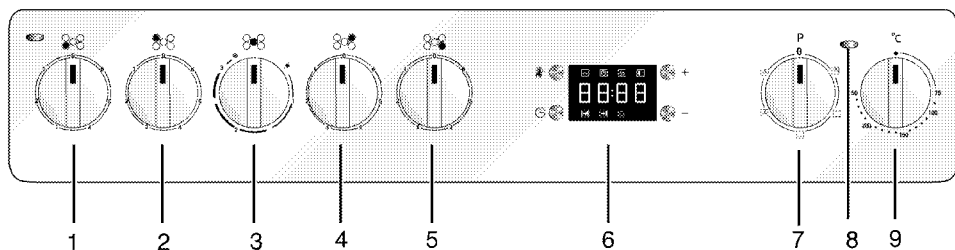
1 General information	4	5 How to use the hob	16
Overview	4	General information on cooking.....	16
Technical Data.....	5	How to use hobs.....	16
Accessories supplied with the unit.....	5	6 How to operate the oven	19
2 Safety instructions	7	General information on baking, roasting and grilling	19
Explanation of safety instructions	7	How to use the electric oven	19
Basic safety instructions.....	7	Operating modes.....	20
Safety for children	8	Cooking times table.....	21
Safety when working with electricity .	8	How to operate the grill	21
Intended use.....	9	Cooking times table for grilling.....	21
Disposal.....	9	7 Maintenance and care	22
Packaging material.....	9	General information	22
Old equipment.....	9	How to clean the hob.....	22
Future transportation.....	9	Cleaning the control panel.....	23
3 Installation	10	Cleaning the oven	23
Before installation	10	Removal of oven door.....	23
Installation and connection.....	11	Taking off the door inner glass	24
4 Preparation	14	Replacing the oven lamp	24
Tips for saving energy	14	8 Troubleshooting	25
Initial operation	14	9 GUARANTEE and SERVICE	26
First cleaning of the appliance	14		
Initial heating	15		

1 General information

Overview



- | | |
|------------------------|-----------------|
| 1 Vitroceramic surface | 7 Bottom drawer |
| 2 Ceramic Plate | 8 Foot |
| 3 Control panel | 9 Handle |
| 4 Shelf positions | 10 Tray |
| 5 Wire shelf | 11 Splashback |
| 6 Front door | |



- | | |
|--|--------------------------------|
| 1 Single-circuit cooking plate Rear right | 5 Single-circuit cooking plate |
| 2 Single-circuit cooking plate Front right | 6 Digital timer Rear left |
| 3 Dual-circuit cooking plate Middle | 7 Oven knob |
| 4 Single-circuit cooking plate Front left | 8 Thermostat lamp |
| | 9 Thermostat knob |

Technical Data

GENERAL	
Outer dimensions (height/width/depth)	865 mm (min) - 920 mm max./900 mm/655 mm
Voltage/frequency	220- 240 V ~ 50 Hz
Total electric consumption	2500 W
Fuse protection	min. 16 A
Cable type / cross section	H05VV-FG 3G x 1.5 mm ²
Cable length	max. 2 m
HOB	
Burners	
Rear right	Single-circuit cooking plate
Power	1,7 kW
Front right	Single-circuit cooking plate
Power	1,2 kW
Middle	Dual-circuit cooking plate
Power	2,2 kW
Front left	Single-circuit cooking plate
Power	1,7 kW
Rear left	Single-circuit cooking plate
Power	1,2 kW
OVEN/GRILL	
	Multifunction oven
Inside illumination	240 V/15-25 W/E14 SES/T 300 °C
Grill power consumption	2500 W

Accessories supplied with the unit

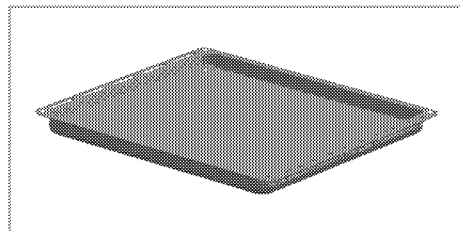


Important

Accessories supplied can vary depending on the product model. All the accessories described in the user manual may not exist on your product.

Baking tray

Can be used for pastries, frozen foods and big roasts.

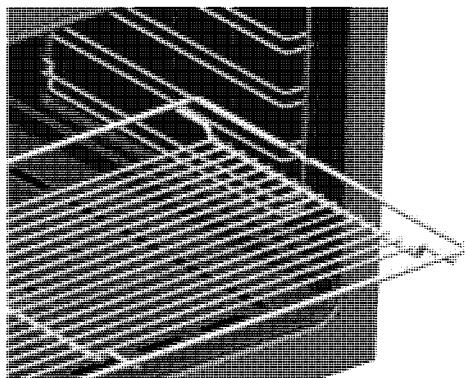


Wire shelf

Can be used for roasting and as deposit for baking, roasting and casserole dishes.

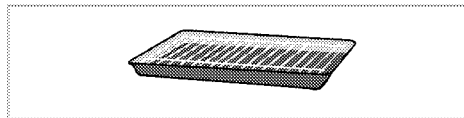
Proper positioning of the wire shelf and tray on sliding shelves

It is important to position the grill and/or dripping pan on the wire shelves correctly. Slide the grill or the dripping pan completely between the 2 rails and make sure it is stable before putting a dish on it (Please see the following figure).

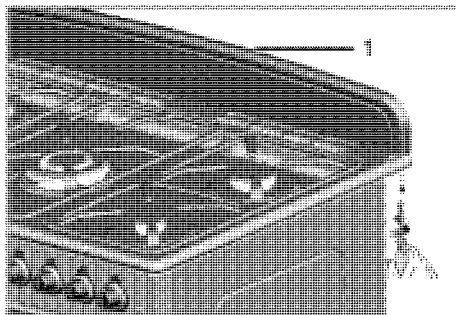


Wire shelf with fat pan

Can be used for both grilling and fat collection.



Splash back assembly



- 1 Splashback
 - Remove the splash back from the packaging taking care to retain the two nuts and bolts required for fixing the splash back to the hob. Position the splash back as shown. Secure the splash back to the hob with the nuts and bolts provided. Do not over tighten the screws as damage to the hob or splash back could occur.

2 Safety instructions

Explanation of safety instructions

The following types of safety instructions and information are used in this manual. They can be distinguished by the symbol and the initial signal word.



DANGER

High risk of personal injury.

Non-observance may or will cause serious injuries or death.



CAUTION

Risk of personal injury.

Non-observance may or will cause minor or medium injuries.



NOTICE

Risk of material damage.

Non-observance may or will cause damage on the appliance or other objects.



Important

Tip for the user.

Useful information on how to use the appliance. No injury risk information.

Basic safety instructions

- The manufacturer reserves its right to make changes in the technical specifications in order to improve the appliance quality without any prior notice. Figures included in this manual are for schematic

purpose only and may not match exactly with your appliance. Values stated on the markings of the appliance or in other printed documents supplied with the appliance are obtained under laboratory conditions as per relevant standards. These values may vary according to the usage of the appliance and ambient conditions.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

- "An additional protective means to avoid contact with the oven door is available. This part should be fitted when young children are likely to be present."
- Never use when judgement or coordination is impaired by the use of alcohol and/or drugs.
- Do not operate the appliance if it is defective or shows any visible damage.
- Do not carry out any repairs or modifications on the appliance. However, you may remedy some malfunctions; see *Troubleshooting*, page 25.

- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates in high temperatures and may catch fire when it comes in contact with hot surfaces.
- Do not heat closed food containers and glass jars. Pressure that may build-up in the jar can cause it to burst.
- Ensure that no flammable materials are adjacent to the appliance as the sides become hot during use.
- Do not leave empty pots or pans on plates that are switched on. They may get damaged.
- Since it may be hot, do not leave plastic or aluminum dishes on the surface of appliance. These kind of dishes should not be used to keep food either.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven. Keep all ventilation slots clear of obstructions.
- Appliance may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heating elements etc. Keep children away!
- Always use heat-resistant gloves when putting or removing the dishes into/from your oven.
- Don't use the cooker with front door glass removed.
- Rear surface of the oven gets hot when it is in use. Gas / Electric connection should not touch the rear surface, otherwise the mains cable may get damaged. Do not trap the mains cable between the hot oven door and frame. Do not route the mains cable over the hot cooking section. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Check all controls on the appliance are switched off after use.



Important

For the warranty to be valid, the appliance must be installed by a qualified person in accordance with current regulations.

Safety for children

- Accessible parts of the appliance will become hot whilst the appliance is in use and until the appliance has cooled, children should be kept away.
- Accessible parts may be hot when the grill is in use. Young children should be kept away.
- Do not store any items above the appliance that children may reach.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- When the door is open, do **not** load any heavy object on it and do **not** allow children to sit on it. It may overturn or door hinges may get damaged.

Safety when working with electricity

- Any work on electric equipment and systems may only be carried out by authorized qualified persons.

- In case of any damage, switch off the appliance and disconnect it from the mains supply by removing the fuse or switching off the circuit breaker.
- Ensure that the fuse rating is correct.

Intended use

The appliance is designed for domestic use only. Commercial use is not admissible.

This appliance should not be used for warming the plates under the grill, hanging towels and dish cloths etc. on the handles, drying and for heating purposes.

This product should not be used for heating purposes.

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

The appliance can be used for defrosting, baking, roasting and grilling food.

Disposal

Packaging material



DANGER

Risk of suffocation by the packaging materials!

Keep children away from the packaging materials.

The packaging material and transport locks are made from materials that are not harmful to the environment. Please dispose of all parts of the packaging according to environmental standards. This is beneficial to the environment.

Old equipment



This appliance bears the selective sorting symbol for waste electrical and

electronic equipment (WEEE). This means that this appliance must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment. For further information, please contact your local or regional authorities.

Electronic appliances not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances.

Future transportation



NOTICE

Do not place other items on the top of the appliance. The appliance must be transported upright.

Store the appliance's original box and transport the appliance in its original carton. Follow the guidance marks that are printed on the carton.



Important

Verify the general appearance of your equipment by identifying possible damage during the transportation.

To prevent the wire shelf and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.

If you do not have the original carton

Pack the appliance in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

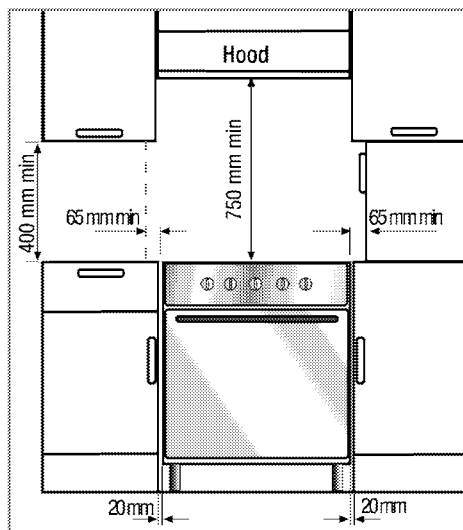
3 Installation

Before installation

Please note the product is packed without the feet fitted, therefore please ensure the feet are fitted as per the instructions; see *Installation and connection*, page 11 before the appliance is placed in its final position.

To ensure that critical air gaps are maintained under the appliance, we recommend that this appliance is mounted on a solid base and that the feet do not sink into any carpet or soft flooring.

The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.

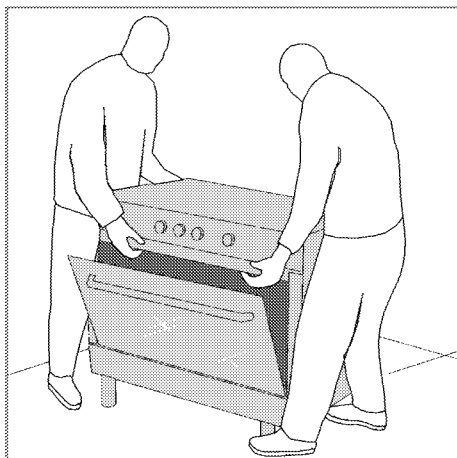


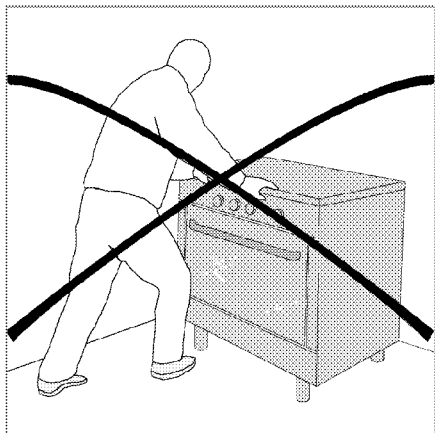
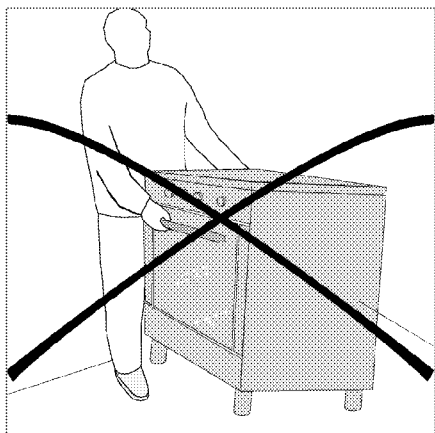
A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- It can be used with cabinets on either side but in order to have a minimum distance of 400mm above

hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.

- It can also be used in a free standing position. Allow a minimum distance of 750mm from the hob surface to adjacent surfaces above the hob surface and 600mm to a cabinet above.
- If a appliance hood is to be fitted, refer to the manufacturer's instructions regarding fixing height.
- Movement of your appliance is most easily achieved by lifting the front as indicated in the drawing. Open the oven door sufficiently to allow a comfortable and safe grip on the underside of the oven roof avoid causing any damage to the grill element or any internal parts of the oven. Do not move by pulling on the door handle or knobs. Move the appliance a bit at a time until placed in the position required.



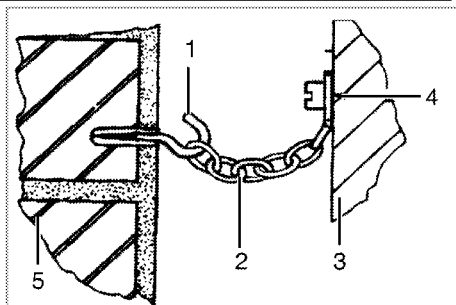


- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).



Important

The appliance must be secured against overbalancing by using the supplied two safety chains on your oven. Fasten hook (1) to the kitchen wall (5) and connect safety chain (2) to the hook.



- 1 Hook (is not supplied)
- 2 Safety chain (supplied and mounted to oven)
- 3 Rear of cooker
- 4 Firmly fix chain to cooker rear
- 5 Kitchen wall

Installation and connection



Important

Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.

- For installation the appliance must be connected in accordance with all local gas and/or electrical regulations.
- Carry the appliance with at least two persons.

**NOTICE**

Material damage!

The door and/or handle must not be used for lifting or moving the appliance.

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- The appliance must be placed directly on the floor. It must not be placed onto a base or a pedestal.

**DANGER**

Risk of explosion by damage of the safety tube!

The safety tube must not be clamped, bent or trapped or come into contact with hot parts of the appliance.

Connection to the mains supply**Important**

This appliance must be earthed!

Our company shall not held responsible for any damage caused by using the appliance without earthed socket.

**DANGER**

Risk of electric shock, short circuit or fire by unprofessional installation!

The appliance may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after correct installation.

**DANGER**

Risk of electric shock, short circuit or fire by damage of the mains lead!

The mains lead must not be clamped, bent or 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 data must correspond to the data specified on the rating plate of the appliance. The rating plate is either seen when the door or the lower cover is opened or it is located at the rear wall of the appliance depending on the appliance type.

The supply cable of the appliance must correspond to the specifications; see technical data table *Technical Data*, page 5.

**DANGER**

Risk of electric shock!

Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

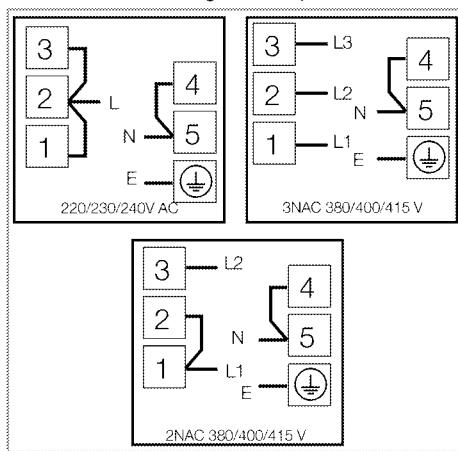
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1. A mains lead is not supplied with the appliance, It must connect a mains lead to your appliance that you would select from the table on basis of the installation at your home, following the instructions in the wiring diagram.

If no all-pole separation from the mains supply is possible, a separation appliance must be connected with a contact distance of 3 mm min. (fuses, line safety switches, contactors) all poles which should be adjacent to (but not above) the appliance in accordance with

IEE regulation. Failure to observe this instruction may result in operational problems and invalidation of the appliance warranty.

Additional protection by a residual current circuit breaker is recommended.

2. Open the terminal block cover with screwdriver.
3. Pass the mains lead through the cable clamp under the terminal and fix the mains lead to main body with supplied screw via cable tightener.
4. Connect the cables according to the supplied diagram.
5. Close the cover of the terminal block once the wiring is complete.



NOTICE

Mains lead must not be longer than 2 metres for safety reasons.

6. The mains lead should be routed away from the appliance and not be trapped between the appliance and the wall.
 - Position appliance up to the kitchen wall.
 - Securely attach safety chain to the wall behind the cooker.

- To align the appliance with the worktop, adjust the feet turning right or left hand as required.

Installation of the oven feet

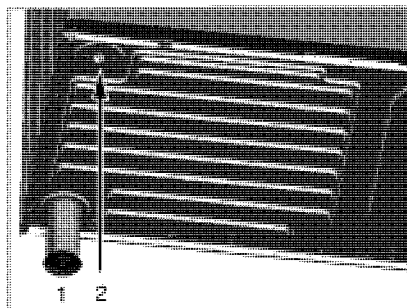
Four feet are supplied with the appliance.

Each foot should be mounted to the housings placed on all corners of the bottom.

The appliance must be lifted to a sufficient height in order to allow easy fitting of the feet. A minimum of two people is recommended for this operation. If you are resting the product on something please ensure that there is adequate support across all of the base of the appliance.

Place the screwed side of the foot to the housing and screw clockwise direction.

For your safety, adjust the feet so that the cooker is level (use a spirit level to check) There is a risk of burning, pots and pans spilling or falling off and poor cooking performance if the cooker is not level.



1 Foot

2 Foot housing

Final check

1. Switch electricity supply on.
2. Check electrical functions.

4 Preparation

Tips for saving energy

The following tips will help you to use your appliance in an ecological way and to save energy:

- Use dark coloured and enamel coated trays, since the heat transmission will be better.
 - While cooking your meals, perform a preheating operation if it is advised in the user manual or cooking instructions.
 - During cooking, do not open the oven door frequently.
 - Try to cook more than one type of meal within the oven at the same time (You can cook two different meals at the same time by locating cooking bowls on the same shelf). It will be suitable to cook more than one meal after each other. The oven will already be hot.
 - Defrost frozen meals before cooking them.
 - You can save energy by switching off your oven a few minutes before the end of the cooking time (The oven door should not be opened).
 - Use pots/pans with lids for cooking. Without a lid, the energy consumption may be up to four times higher.
 - Choose the burner/plate which is suitable to the saucepan base. Always choose the correct size of saucepans for your meals. For larger burners/plates more energy is needed.
- Take care to use flat base saucepans while cooking on electrical cookers. Pots with an even and thick bottom provide better thermal conduction. You can save up to 1/3 of electricity.
 - Pots and pans should match the size of plates. The bottom of the pot or pan should not be smaller than the plate.
 - Keep plates and pan bottoms clean. Dirt will reduce the heat transmission between plate and pan bottoms.
 - In case of longer cooking times, switch off the plate 5 to 10 minutes before the end of the cooking time. When you use the residual heat, you can save up to 20 % of electricity.

Initial operation

Before first usage of your appliance, don't forget to remove the sticker on the digital timer screen.

First cleaning of the appliance



NOTICE

The surface may get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

1. Remove all packaging materials.

2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating



WARNING

Hot surfaces may cause burns!

Do not touch the hot surfaces of the appliance. Use oven gloves. Keep children away from the appliance.



Important

Smell and smoke may emit during first heating. Ensure that the room is well ventilated.

Any production residues or conservation layers must be burnt off before the first use. Heat up the appliance for about 30 minutes and then switch it off.

Electric oven

1. Take all baking trays and racks from the oven.
2. Close oven door.
3. Select top and bottom heat with the function knob.
4. Select the highest temperature with the thermostat knob; see *How to use the electric oven, page 19*.
5. Heat approximately 30 minutes.
6. Switch off oven; see *How to use the electric oven, page 19*

Grill oven

1. Take all baking trays and wire shelf from the oven.
2. Close oven door.
3. Select highest power of the grill; see *How to operate the grill, page 21*.
4. Heat approximately 30 minutes.
5. Switch off grill; see *How to operate the grill, page 21*

5 How to use the hob

General information on cooking



DANGER

Risk of fire by overheated oil!

When you heat oil, do not leave it unattended.

Never try to extinguish the fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

- Ensure handles of pans cannot accidentally be caught or knocked and do not get hot by adjacent heating zones. Avoid pans that are unstable and easily tipped. Pans that are too heavy to move easily when filled can also be a hazard. Only use flat bottomed pots or pans.
- Use pans which have sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning.

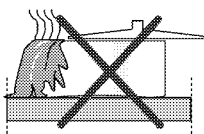
Do not place lids on the burners.

Always position pans centrally over the burners. When transferring pans from one burner to another always lift the pans do not slide them.

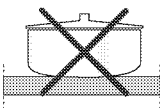
Tips for glass ceramic hobs

- The glass ceramic surface is heat-resistant and insensitive to large temperature deviations.

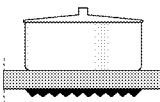
- Do not use the glass ceramic hob for keeping objects or as cutting surface.
- Use pot and pans with ground bottoms. Sharp edges cause scratches on the surface.
- Do not use aluminium pots and pans. Aluminium damages the glass ceramic surface.



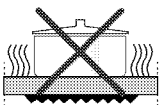
Splashes may damage the ceramic surface and can cause fire.



Do not use pots that have concave or convex bottoms.

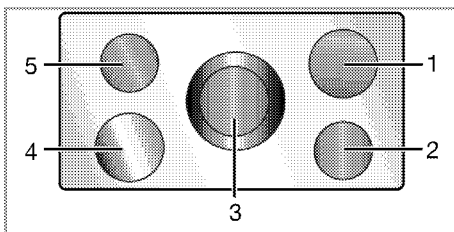


Use pot and pans with smooth bottoms. They ensure a good heat transfer.



If the pan is too small energy is wasted

How to use hobs



- 1 Single-circuit cooking plate 18–20 cm
- 2 Single-circuit cooking plate 14–16 cm

- 3 Dual-circuit cooking plate 21–23 cm
- 4 Single-circuit cooking plate 18–20 cm
- 5 Single-circuit cooking plate 14–16 cm is list of advised diameter of pots to be used on related burners.



DANGER

Broken glass!

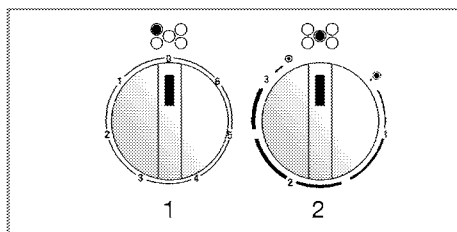
Do not let any objects fall onto the hob. Even small objects (e.g. salt shaker) may damage the hob.

Do not use glass ceramic hobs with cracks. Water may enter into the cracks and cause a short circuit.

If the surface is damaged in any way (e. g. visible cracks), switch off the device immediately to reduce the risk of an electric shock.

Cooking level	1	2 – 3	4 – 6
	warming	stewing, simmering	cooking, roasting

Cooking level	1	2	3
	warming	stewing, simmering	cooking, roasting



1. Single circuit plate knob
2. Dual circuit plate knob

The glass ceramic hob is equipped with an operating lamp and a residual heat indicator.

The residual heat indicator indicates the position of the switched on plate and remains illuminated after switching off. (When the temperature of the plate falls below touchable temperature the indicator light will go off). Weak flicker illumination is not a problem at residual heat indicator light.



NOTICE

Quick heating glass-ceramic hobs emit a bright light when they are switched on. Do not stare to bright light.

Switching the plate on

The hob control knobs are used for operating the plates. To obtain the desired cooking power, turn the hob control knobs to the corresponding level.

Switching the plate off

Turn hob control knob to off position (top).

How to operate on the multiple zone hotplates

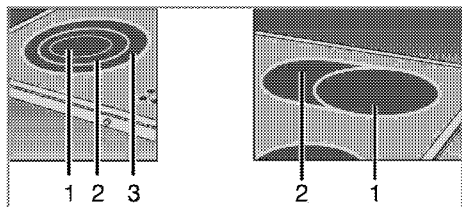
Hobs with multiple region are used for different diameter of pans. It is a standard; the inner zone will be activated when the hob is switched on.

1. By changing the knob position in clockwise direction, the diameter of active zone can be adjusted.
2. While the diameter of active zone changes, there will be a "click" noise.

Switch off multiple zone hotplates

1. In order to turn off the hob, set the knob to "0" position by turning it in

a counterclockwise direction. Both cooking zones are switched off.



1 Stage 1

2 Stage 2

3 Stage 3



NOTICE

The 2nd or 3rd zones of multiple zone hotplates will not operate by themselves.

6 How to operate the oven

General information on baking, roasting and grilling



DANGER

Risk of scalding by hot steam!

Take care when opening the oven door as steam may escape.

Tips for baking

- Use non-stick coated appropriate metal plates or aluminum containers or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- It is recommended to place the baking mould in the middle of the rack.
- Select the correct shelf position before turning the oven or grill on - don't move oven shelves when hot.
- Keep the oven door closed.

Tips for roasting

- Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey or a large piece of meat.
- Meat with bones takes about 15 to 30 minutes longer before it is cooked than a roast of the same size without bones.
- You should calculate about 4 to 5 minutes cooking time per centimeter height of the meat.
- Let meat rest in the oven for about 10 minutes after the cooking time. The juice is better distributed all

over the roast and does not run out when the meat is cut.

- Fish in a fire-resistant dish should be placed on the rack at the medium or lower level.

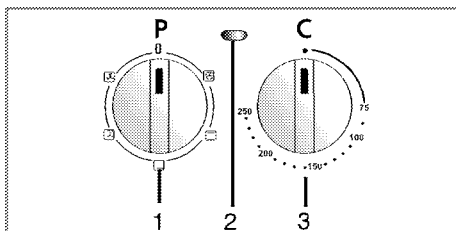
Tips for grilling

Grilling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without it drying out too much. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with a high water content such as tomatoes and onions.

- Distribute the pieces to be grilled on the wire shelf.
- If the grilling is on the wire shelf, locate a dripping pan under it in order to collect the fat.
- Add some water in the dripping pan for easy cleaning.

How to use the electric oven

Select temperature and operating mode



- 1 Oven knob
- 2 Thermostat lamp
- 3 Thermostat knob

The operating modes of the electric oven are selected with the function

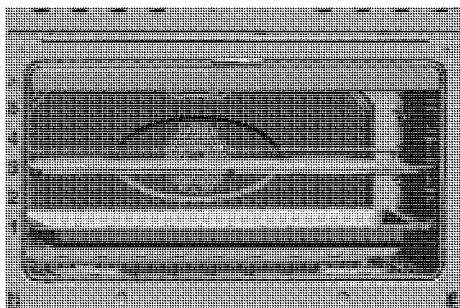
knob. The temperature is adjusted with the thermostat knob.

All oven functions are turned off by turning the relevant knob to off (upper) position.

1. Set thermostat knob to the desired temperature.
2. Set function knob to the required operating mode.
 - » The oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

Switch off electric oven

Turn function knob and thermostat knob to off position (top).



Shelf positions

Operating modes

All functions for the ovens (also included main oven) are listed in this section.

The order of operating modes shown here might deviate from the arrangement on your appliance.

Top and bottom heat



Top and bottom heat are on. The foodstuffs are heated simultaneously from the upper and lower part. Suitable e.g. for cakes, cookies and casseroles in baking moulds. Cook with one tray only.

Bottom heat



Only bottom heat is on. Is particularly suitable for dishes, such as pizza, which are required to be baked from bottom.

Operating with fan



The oven is not heated. Only the fan (in the rear wall) is in operation. Frozen granular food is thawed slowly at room temperature and cooked food is cooled down.

Hot air



The heating ring with fan (in the rear wall) is in operation. The hot air is distributed evenly and quickly all over the oven by the fan. In most cases, preheating is not required. Suitable when several levels are used for the preparation of food. Suitable for cooking with multi trays.

Grill with convection air



The grill effect is not as strong as with normal grilling.

- Put small or medium-sized portions in correct shelf position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Cooking times table



Important

The values indicated in the table below are data indicative. They may vary according to the type of food as well as your preferences of cooking.

Baking and roasting



Important

Level 1 is the **bottom** level in the oven.

Food	Cooking level number		Rack position	Temperature (°C)	Cooking time (min.) (approx.)
**Cake in tray	One level		2-3	175	25 ... 35
**Cake in mould	One level		2-3	180	40 ... 50
**Cakes in paper	One level		2-3	175	25 ... 35
	2 levels		1-4	175	30 ... 45
**Sponge cake	One level		2-3	200	10 ... 15
	2 levels		1-4	175	20 ... 35
**Cookies	One level		2-3	175	25 ... 35
	2 levels		1-4	170 ... 190	30 ... 45
**Dough pastry	One level		2-3	200	30 ... 45
**Filled savory pastry	One level		2-3	200	30 ... 40
	2 levels		1-4	200	40 ... 50
	2 levels		1-4	200	40 ... 50
**Leaven	One level		2-3	200	35 ... 50
**Lasagne	One level		2-3	200	30 ... 45
**Pizza (thick)	One level		2-3	200 ... 220	15 ... 20
While cooking with 2 trays at the same time, place the deep tray to the upper shelf and shallow tray to the lower shelf.					

How to operate the grill



WARNING

Hot surfaces may cause burns!
Close oven door during grilling.

Switch on grill

1. Set the function knob onto the grill symbol.

2. Set grill temperature.

3. Preheat for approximately 5 minutes, if it is necessary.

» The thermostat lamp is switched on.

Switch off grill

1. Turn grill control knob to off position (top).

Cooking times table for grilling

Grilling with electric grill

Food	Insertion level	Grilling time (approx.)
Fish	3...4	20...25 min. [#]
Sliced chicken	3...4	15...20 min.
Lamb chops	3...4	12...15 min.
Roast beef	3...4	15...25 min. [#]
Veal chops	3...4	15...25 min. [#]
[#] depending on thickness		

7 Maintenance and care

General information



DANGER

Risk of electric shock!

Switch off the electricity before cleaning appliance to avoid an electric shock.



DANGER

Hot surfaces may cause burns!

Allow the appliance to cool down before you clean it.



NOTICE

The surface may get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

Clean the appliance thoroughly after each use; in this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.

No special cleaning agents are required for cleaning the appliance. It is recommended to use warm water with washing liquid, a soft cloth or sponge and use a dry cloth for drying.

Do not use any abrasive cleaning materials!



Important

Do not use steam cleaners for cleaning.

How to clean the hob

Ceramic hobs

Always rinse off fully with a clean cloth wrung out in clean water (as residue could damage the ceramic glass surface next time the hob is used).

In no case should crusts be scratched off with serrated edge knives, steel wool or the like.

Remove calcium stains (yellow staining) with small amounts of decalcifying agents such as Durgol, vinegar or lemon juice.

Apply agent with a sponge and, in the event of heavier soiling, let it work in for a longer period of time. Afterwards, wash off hob with water.



Important

Sugar-based food such as custard and syrup should immediately be scraped off without waiting for the surface to cool down. Otherwise the hob may be permanently damaged.

Glass ceramic hob cleaner

Please remove spilled food leftovers and tenacious soil with a special scraper designed for glass-ceramic hobs.

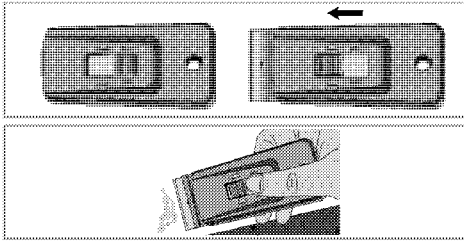


DANGER

Risk of injury!

Never leave hob scrapers within children's reach. Store such articles at a safe place where children cannot reach them: Hob scrapers are razor-sharp.

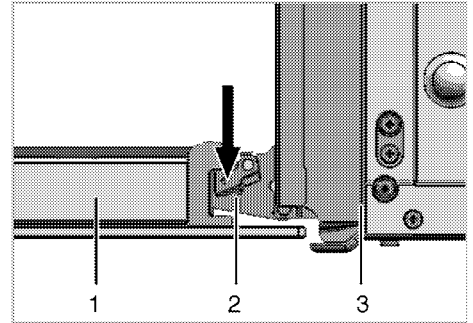
Hold the scraper at a low angle in order to avoid scratches.



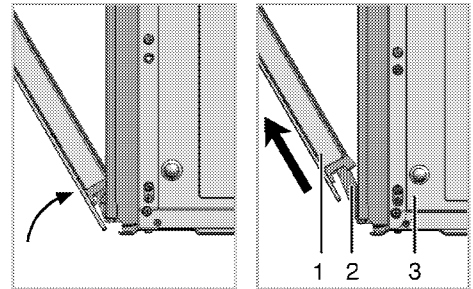
the oven door. They could scratch the surface and destroy the glass.

Removal of oven door

1. Open the front door.
2. Open the clips at the hinge housing on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



- 1 Front door
- 2 Hinge
- 3 Oven



3. Move the front door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.

Cleaning the control panel



NOTICE

Damage of the control panel!
Do not remove the control knobs
for control panel cleaning.

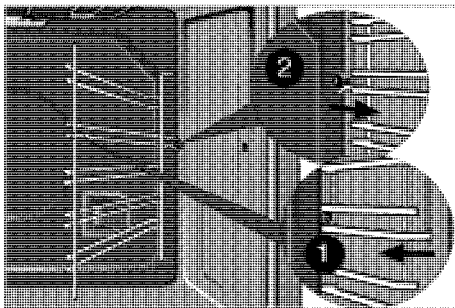
Clean control panel and control knobs.

Cleaning the oven

No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

To clean the side wall,

1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.



Clean oven door

Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning



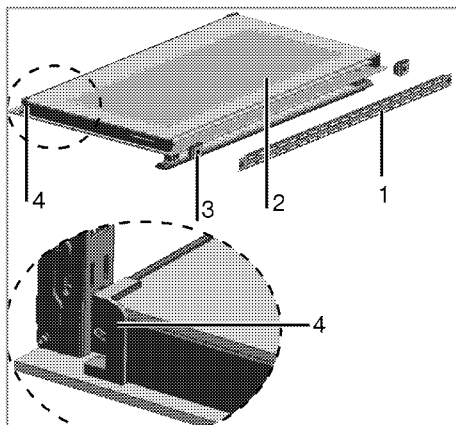
NOTICE

Steps carried out during removing process should be performed in reverse order (steps 4, 3, 2 and 1) to reattach the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Taking off the door inner glass

The inner glass panel of the oven door can be removed for cleaning.

1. Open oven door.
- Remove metal part (1) by unscrewing three screws that hold the metal part.
- Remove plastic holders (3) on left and right hand side by pulling towards yourself.



- 1 Metal part
 - 2 Inner glass
 - 3 Plastic holder
 - 4 Plastic housing
- Take off the inner glass, by pulling towards yourself until inner glass (2) free of plastic housing (4).

- To reassemble the inner glass; take care, place the glass to plastic housing and ensure that the inner glass is positioned correctly in the plastic housing.

Replacing the oven lamp



DANGER

Hot surfaces may cause burns!

Make sure that the appliance is switched off and cooled down in order to avoid the risk of an electrical shock.

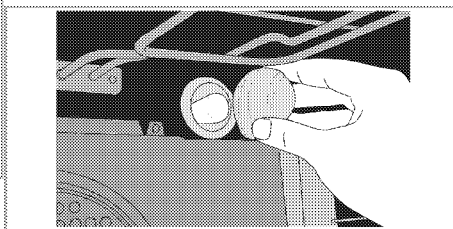
The oven lamp is a special heat-resisting (T 300 °C) electric light bulb; see *Technical Data*, page 5. Oven lamps can be obtained from a good local electrical store.



NOTICE

Position of lamp may vary from diagram.

1. Switch off the appliance at the mains.
2. Unscrew glass cover by turning anti-clockwise.



3. Unscrew oven lamp by turning anti-clockwise and replace it with new one.
4. Refit the glass cover.

8 Troubleshooting



DANGER

Risk of electric shock, short circuit or fire by unprofessional repairs!

Repairs on the appliance must be carried out by an approved service centre.

- It is normal that steam escapes during operation.
- When the metal parts are heated, they may expand and cause noise.

Before you call the service, please check the following points.

Normal operating conditions

- Smoke and smell may emit for a couple of hours during the first operation.

Electrical equipment

Malfunction/problem	Possible cause	Advice/remedy
The appliance does not work.	The mains fuse is defective or has tripped.	Check fuses in the fuse box. If necessary, replace or reset them.
Oven light does not work	Oven lamp is defective.	Replace oven lamp.
	No current.	Check fuses in the fuse box. If necessary, replace or reset them.
Oven does not heat.	Function knob and/thermostat knob are not set.	Set function knob and thermostat knob.
	If the appliance has a timer, the timer may not be set.	Set the time.
	No power.	Check mains supply and fuse box.

If the problem has not been solved:

1. Separate unit from the mains supply (deactivate or unscrew fuse).
2. Call the after-sales service of your store reseller.



Important

Do not attempt to repair the appliance yourself. There are no customer service items inside the appliance.

9 GUARANTEE and SERVICE

Guarantee

Your Euromaid cooker is guaranteed for twelve months from the date of the original purchase. Any defect that arises due to faulty materials or workmanship will be repaired free of charge during this period. The guarantee is subject to the following provisions.

- The guarantee does not cover accidental or transit damage, misuse, cabinet parts, knobs or consumable items such as light bulbs.
- The guarantee does not cover repairs or service calls required as a result of inexpert or faulty installation.
- The product must be correctly installed and operated in accordance with the

instructions contained in the operating instruction booklet.

- The product is designed for domestic use only. The installation of this product on business premises for commercial use will invalidate the guarantee.
- The guarantee is only valid within the boundaries of the Australia.
- The guarantee will be rendered invalid if the product is resold or has been affected by inexpert repair.
- Euromaid disclaims any liability for incidental or consequential damages.
- The guarantee is in addition to and does not diminish your statutory or legal rights.

Service

ELECTRICAL DISTRIBUTORS AUSTRALIA PTY LTD ABN 11 051 297 557

Unit 8/92A MONA VALE ROAD (Enter of
Daydream street)
WARRIEWOOD NSW 2102

PH:02 9999 2124 FAX: 02 9999 1684
EMAIL:EDAAUST@bigpond.com
web site www.euromaid.com.au

EUROMAID COOKER WARRANTY IN ADDITIONS TO RIGHTS BY LAW

Electrical Distributors Australia Pty Ltd guarantees to the original purchaser subject to model type either 12 months or Two Years of ownership that any part with defective material be replaced free of charge, provided that all service work is carried out by Electrical distributors Australia Pty Ltd or the nearest appointed service agent.

2 Year Warranty Products:

All built in appliances such as Ovens, Gas and Electric Cook tops.

1 Year Warranty Products:

All Free Standing Gas and Electric products including bench top and portable products.

Portable products ie MC110T are to be returned to the nearest service agent by the purchaser these products offer no in home warranty repair.

Where the appliance is installed outside the normal service area of Electrical Distributors

Australia Pty Ltd or its Appointed Service Agent the purchaser will pay the travel cost charges for the service agent to attend the repair or to take the appliance to the service centre.

Built In & Free Standing Appliances:

Access must be garanted within normal working hours and our Service Agents must have easy access to these built in appliances and charges will be the responsibility of the purchaser where the service technician cannot obtain easy access to remove the appliance for inspection prior to repair.

This Warranty is not transferable and excludes any repair or replacement caused by Power Surges faulty installation abuse, Pest Damages, misuse, acts of God or accident.

The above Warranty is for Domestic Application only and is limited to Three (3) Months in Commercial Applications.

AUTHORISED SERVICE AGENTS:

NSW

ALL GENERAL WHITEGOODS
4/11 HALLSTROM PLACE
WETHERILL PARK 2164 NSW
PH: 02 97561511
FAX: 02 97561091

GOLD COAST

ROSHAD APPLIANCE SERVICE
1/13 LEDA DRIVE
BURLEIGH QLD 4220
PH: 0755357044
FAX:0755357407

VIC

ADVANTAGE APPLIANCES
UNIT 12,22-24 REDLAND DRIVE
MITCHAM VIC 3132
PH:03 98744222
FAX:0398744455

TASMANIA

BALDOCKS
222 LIVERPOOL STREET
HOBART TASMANIA 7000
PH: 03622345995
FAX:0362348134

WESTERN AUSTRALIA

METROPOLITAN APPLIANCES
15 SHIELDS CRESCENT
MYAREE WA 6154
PH: 089 3301724 FAX: 089 3171296

SOUTH AUSTRALIA

PRESTIEGE APPLIANCE REPAIRS CENTRE
4/65 STEPHENS AVENUE
TORRENSVILLE SOUTH AUSTRALIA 5031
PH: 08 83522022
FAX: 08 83522044

QUEENSLAND

ENDEAVOUR REFRIGERATION
167 ROBERTSON STREET
FORTITUDE VALLEY QLD 4006
PH: 073 8727444
FAX: 073 8522465

FOR SERVICE OUTSIDE THE ABOVE AREAS PLEASE CONTACT SYDNEY HEAD OFFICE PH: 02 9999 2124

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