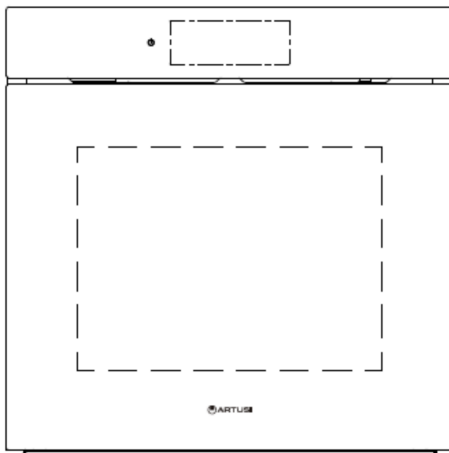


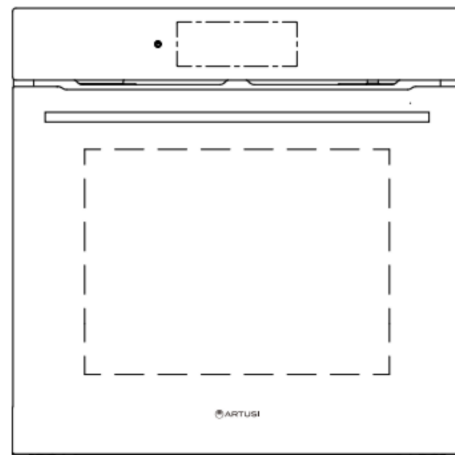


Electric Built In Oven

User Manual



AON619NB



AOP426NB

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Symbols and meanings used in the instructions:



Important information on personal safety and how to avoid damaging the machine.



Main contents of the instructions

Environmental Impact Statement For Users



We are committed to reducing environmental impact and preventing pollution. To help support these efforts, please dispose of product packaging and components responsibly.

Recyclable materials, including cardboard packaging and plastics, should be placed in appropriate recycling bins after use. Hazardous materials, such as used batteries, must not be disposed of in general waste, as they can cause significant environmental harm. Instead, they should be taken to designated battery recycling or hazardous waste collection facilities.

By disposing of waste correctly, you can help protect the environment and support sustainable resource management.

Safety Precautions



- 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 adapters, 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 usage, the appliance becomes hot, Care should be taken to avoid touching heating elements inside the oven.

Qualified personnel must be contacted in the following cases:

- Installation (following the manufacturer'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 Centers authorized 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, 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;
- 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.

During operation, the oven glass door and adjacent parts of the appliance become hot. Make sure, therefore, that children do not touch the appliance.

WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical,

sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

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

Packing List



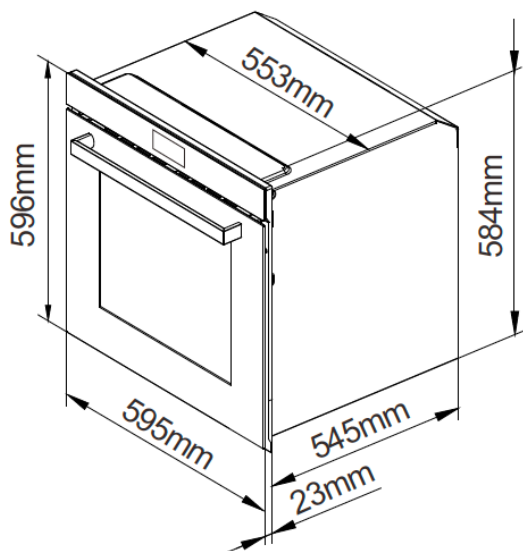
Serial No.	Contents in Carton	AOP426NB	AON619NB
1	Main machine	1 set	1 set
2	Packaging plastic bag for main machine	1 pc	1 pc
3	Big grill rack	2 pcs	2 pcs
4	Baking tray	1 pc	1 pc
5	Mounting screws	1 set	1 set
6	Manual	1 copy	1 copy
7	Side Rack	1 set	1 set
8	Telescopic runner(rail)	2 set	2 set
9	Small grill rack	1 pc	1 pc
10	Air fry basket	1 set	1 set

Technical Parameters

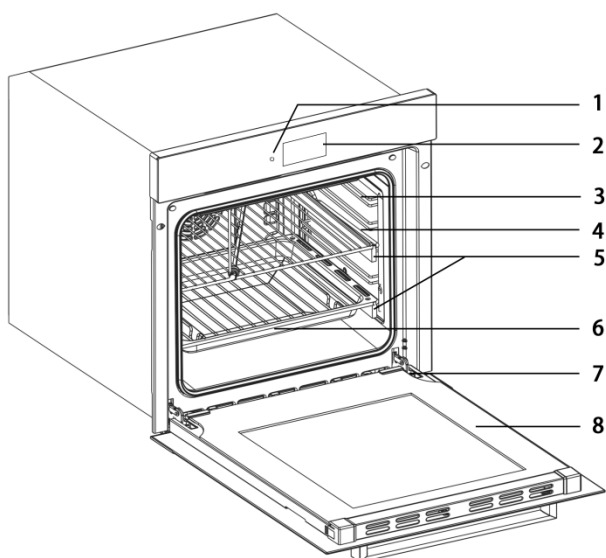


Product Name	Electric Built in Oven	Electric Built in Oven
Model	AOP426NB	AON619NB
Rated voltage	220-240V~	220-240V~
Rated frequency	50Hz	50Hz
Power	3000-3570W	3000-3570W
Gross Capacity	85L	85L
Net Capacity	72L	72L
Embedding dimensions	560*589*550(W*H*D)	560*589*550(W*H*D)

Dimension Specification



Parts Name



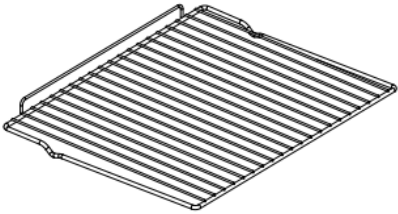
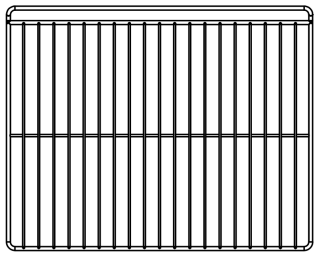
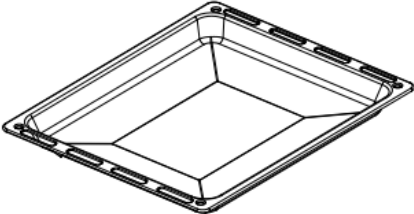
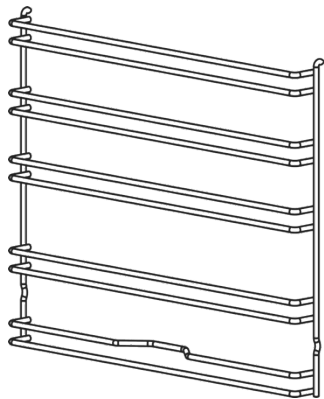
- 1. Touch control key
- 4. Big grill rack
- 7. Door Hinge

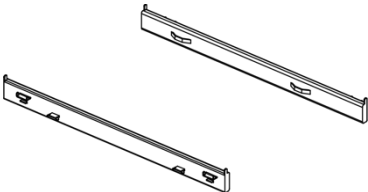
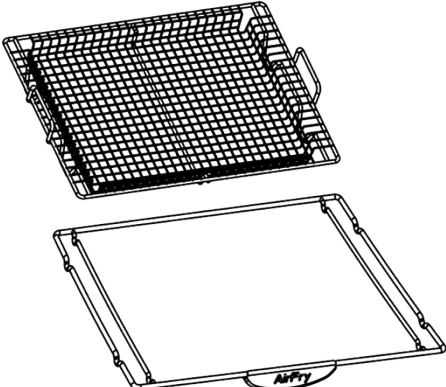
- 2. Control Panel
- 5. Telescopic runner (rail)
- 8. Door

- 3. Side Rack
- 6. Baking tray

Related Accessories



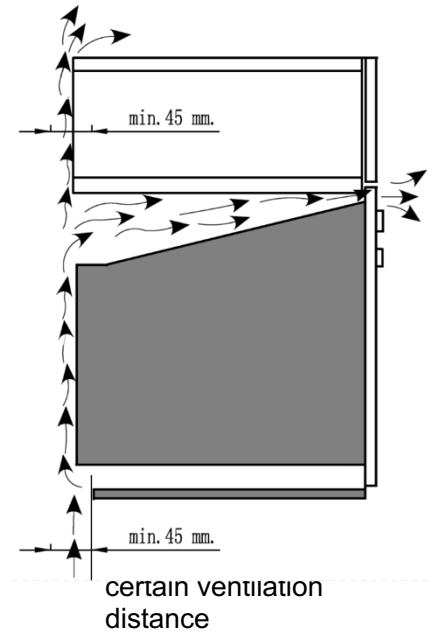
	Big grill rack: used for the oven with side rack •The wire shelf allows you to brown or grill food. •The wire shelf can be used for normal fan heat, conventional cooking, grilling functions.
	Big grill rack: used for the oven with moulded rack (without side rack) •The wire shelf allows you to brown or grill food. •The wire shelf can be used for normal fan heat, conventional cooking, grilling functions.
	Baking tray: •Used for cooking large amounts of food, such as damp cakes, pastries, frozen foods, or for collecting fat/spills and gravy.
	Side Rack: use with wire shelf or enameled tray •The side rack supports can be used for normal fan heat, Conventional cooking and grilling functions gear. •2 hook-on shelf supports allow you to use the accessories on three levels. •Three cooking levels are available, depending on the method used and the type of food. •With the Grill setting, the accessories (shelf or tray) are placed on the first level for thick foods like roasts and on the third level for thinner foods like sausages. •In normal cooking modes, the shelf or tray should be used on the first or second levels depending on the item(s) being cooked.

	Telescopic runner(rail): Use with side rack. ●Grill, grid and baking tray can be placed on the guide layer of the oven. (Note: the guide layer counted from the bottom up the 3rd and 4th layers are used for grilling)
	Mounting screws: Screws (2) for fixing product
	Small grill rack (grill insert): for use with baking tray. ●The small grill rack is designed to sit onto the baking tray
	Air fry basket (split version): ●For placing ingredients that need to be cooked, such as fries, chicken wings, vegetables, etc.

Installation Precautions



- The appliance must be connected via a fixed wiring installation incorporating an isolating switch providing full disconnection.
- The product shall be installed smoothly in a place where it is easy to operate and maintain and where it is firm (Install on a level surface).
- It is strictly prohibited to install the product and the power socket in a place where they may be exposed to moisture or water.
- Make sure that the power supply is installed in an outlet with a Rated current of 16A or higher and that the power outlet is reliably grounded.
- The product must be lifted from the handle hole or the bottom and placed gently.
- The surfaces of facilities and objects adjacent to the product must be insulated.
- It is recommended that a switch be added to the front of the product's receptacle to facilitate disconnection of power when the product is not in use.
- Do not touch the inside of the product directly when the product is in operation to avoid burns.
- Embedded products shall be installed in the cabinet inside, which Requires a good space for heat dissipation, otherwise it will affect the normal use of the installation of the cabinet. Heat dissipation as shown on the right.
- Remove the manual and other items from the inside of the cabinet after installation.



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

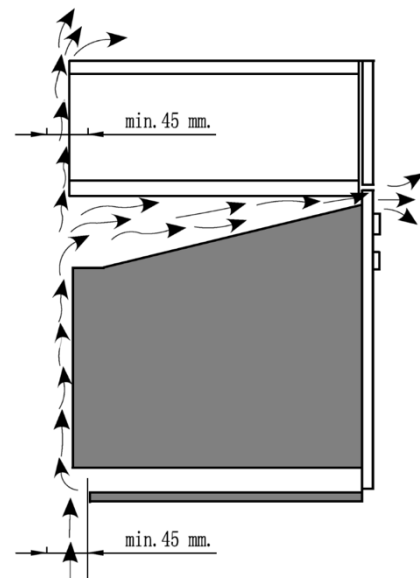
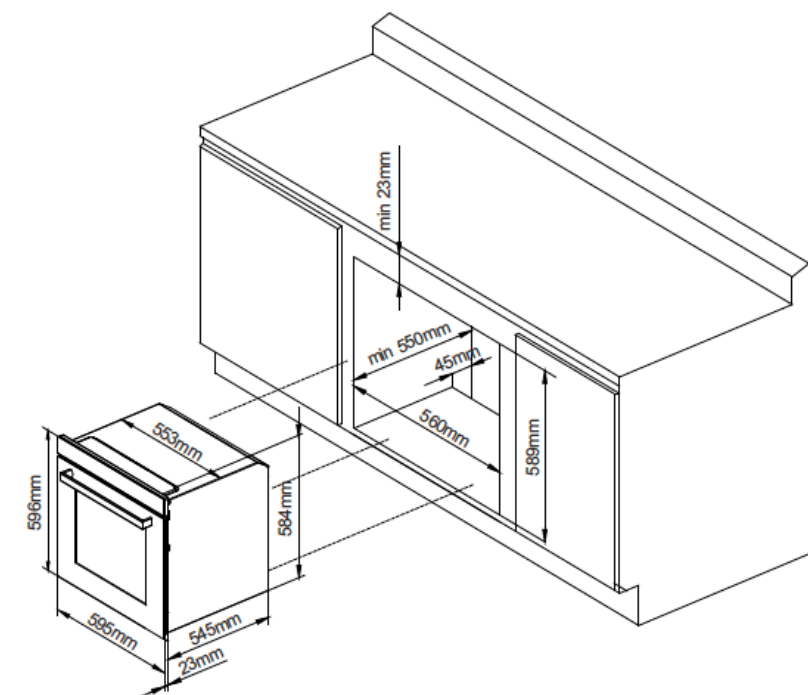
- To ensure the proper working order of the built-in appliance, the kitchen unit must be of a suitable size.
- The unit panels next to the cooker must be heat resistant. In the case of veneered wood units, glues must be resistant to a temperature of 120°C.
- In accordance with safety standards, once 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.

Installation Method



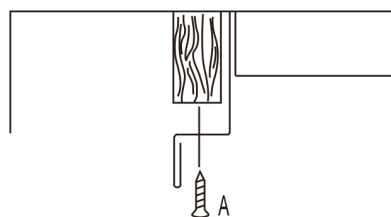
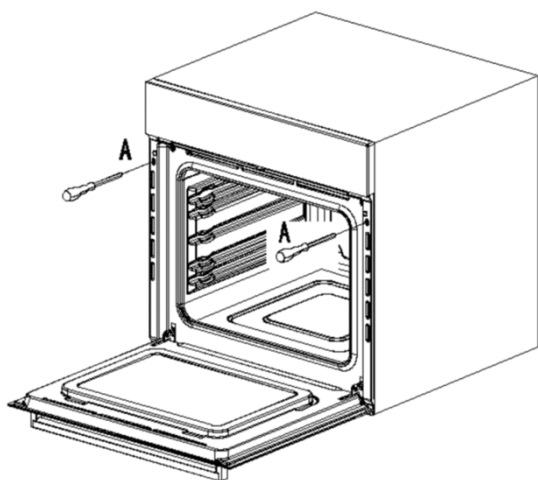
1 Fastening The Oven

Insert the appliance into the compartment; open the oven door and fasten the oven to the cabinet using the two screws “A”, remembering to place the special spacers provided between the hole and the screw itself.



Product Installation Dimension Table

Model (Built-in Oven)	Built-in size
AOP426NB AON619NB	560*589*550m(W*H*D)

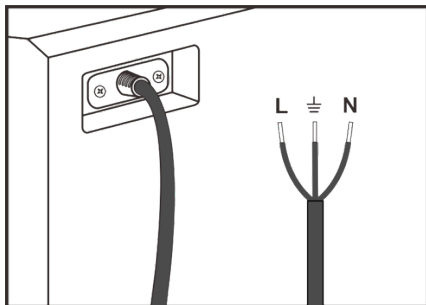


2 Electrical Connection

Ovens equipped with a three-power supply cable are designed to operate with alternating current at the voltage and frequency indicated on the data plate located on the appliance.

2.1 Connecting the electricity supply cable to the mains

- Cable must be connected to power supply cable through power switch.
- Rated current of power switch must be higher than 16A.
- Ambient temperature of power supply cable cannot exceed 50 degrees.
- Once oven is installed, power switch should be cut off easily.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorized technicians only.
- The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.



Note: Please connect the power cord cable to the socket or switch as indicated by LN in the illustration and then connect the power supply.

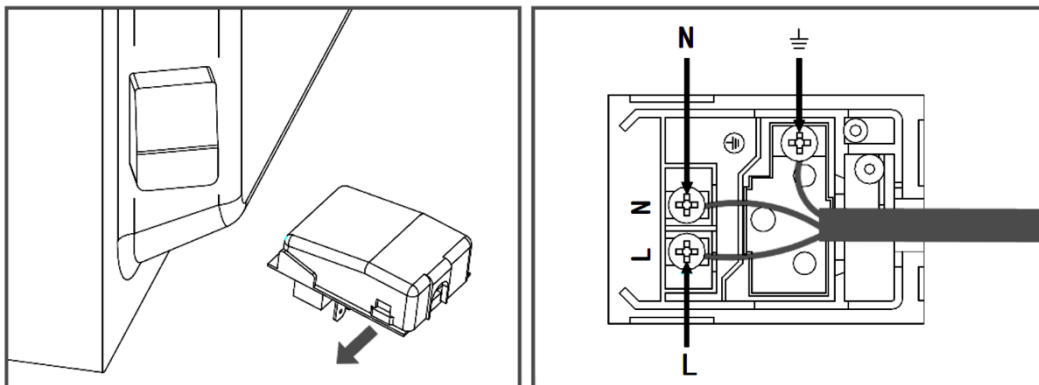
L-Brown wire (Some areas are black wire)

N-Blue wire (Some areas are white wire)

⏏ - Yellow/Green wire

2.2 Fitting the power supply cable with electric box

- Open the terminal board by inserting a screwdriver into the side tabs of the cover. Use the screwdriver as a lever by pushing it down to open the cover (see diagram).
- Install the power supply cable by loosening the cable clamp screw and the three wire contact screws LN Connect the wires to the corresponding terminals: the Blue wire to the terminal marked (N), the Brown wire to the terminal marked (L) and the Yellow/Green wire to the terminal marked (⏏) (see diagram).
- Secure the cable by fastening the clamp screw.
- Close the cover of the terminal



Precautions For Use



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 use 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, 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.
- Clear 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.

Note:

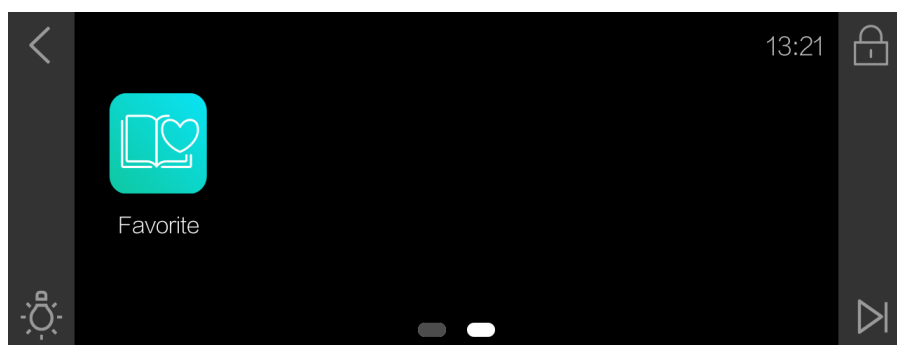
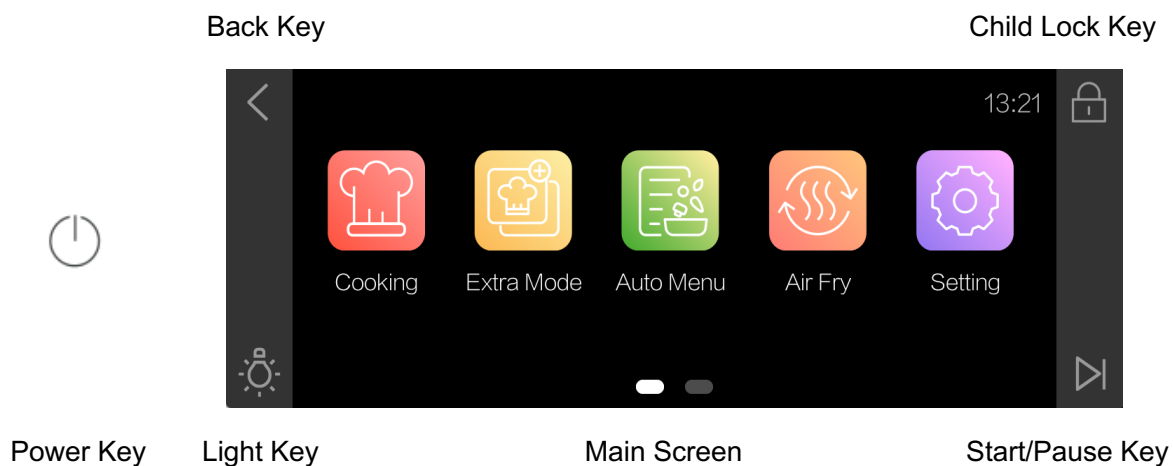
- The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour. Make sure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.
- Never put objects directly on the bottom of the oven; this will prevent the enamel coating from being damaged.
- Always place cookware on the rack (s) provided.
- We suggest not opening the door when cooking foodstuffs which require leavening, so as to not compromise cooking results.

How To Use The Product



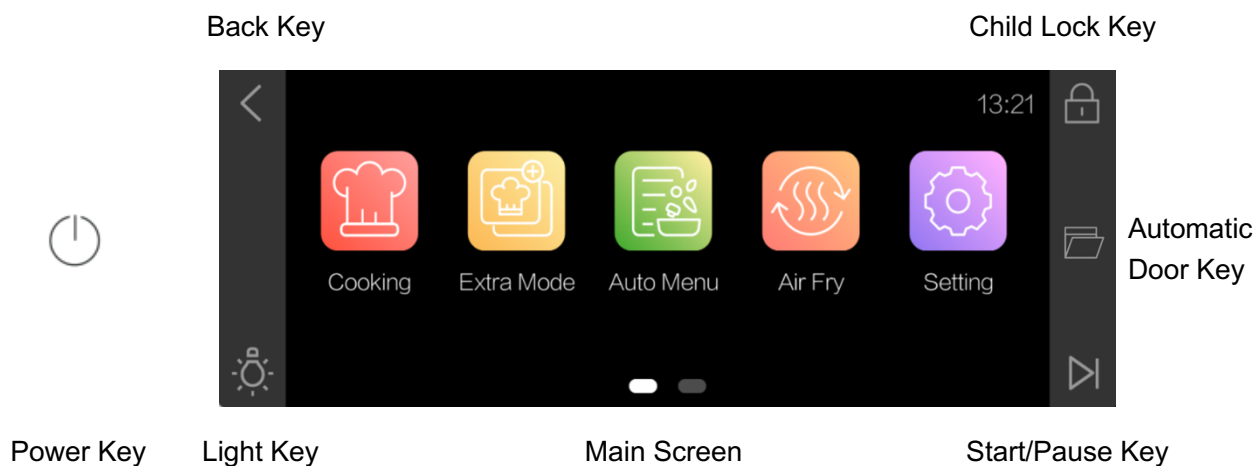
The user interface (UI) consists of the touch control key area and the TFT display. There is a single touch key, detailed as follows:

CONTROL PANEL AND DISPLAY (AOP426NB)



Main Screen 2 (Swipe right with your finger to go to the second page)

CONTROL PANEL AND DISPLAY (AON619NB)



Note: The Automatic door Key is only available on oven models equipped with the Automatic Door function and is in the center of the right side of the display. This Key will remain hidden on other models.

Introduction to Interface Icons

Function icon	Brief description of functional features
	Power key
	Back
	Light
	Child lock
	Start / Pause
	Automatic Door (Available only on AON619NB)
	Main Menu
	Extra Menu
	Auto Function Menu
	Air Fry
	Settings
	Favorite
	Alarm
	Rapid Preheat

USING FOR THE FIRST TIME

When powered on or in the event of a short circuit, the power board will reset, and all function states will return to their initial default status.

Upon powering on or resetting, the current time and date shall be set before any other functions will be accepted. The detailed process is as follows:

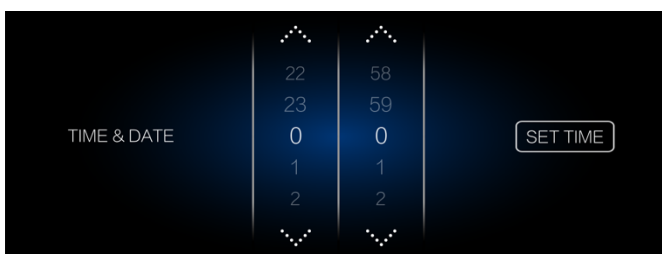
1. Press “  ” to turn the appliance on.

When powered on, the above interface appears;

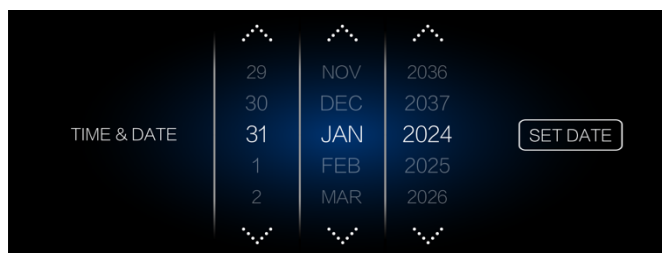
NOTE: All other menu items cannot be selected at this point.



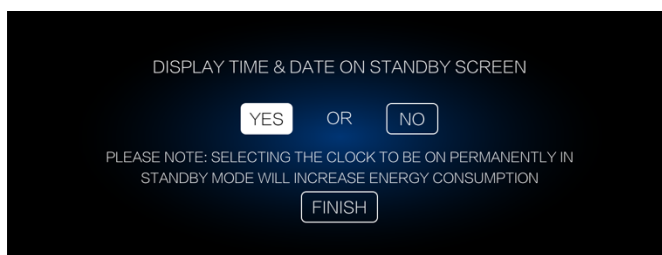
2. Adjust the Time before pressing



3. Adjust the Date before pressing



4. Select whether you want the Time and Date to display on the Standby Screen.



PLEASE NOTE:

Selecting to have the clock on permanently in standby mode will increase Energy consumption.

If ‘Yes’ is selected, the default clock display will be analogue mode. This can be changed later in the **Setting Menu**.

5. To complete setup, press



1 OPERATING

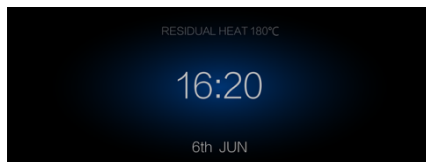
1.1 POWER KEY



On the standby screen, press the power key to first enter the welcome screen for 3 seconds, then proceed to the main interface:



Standby State 1 – Analog Clock



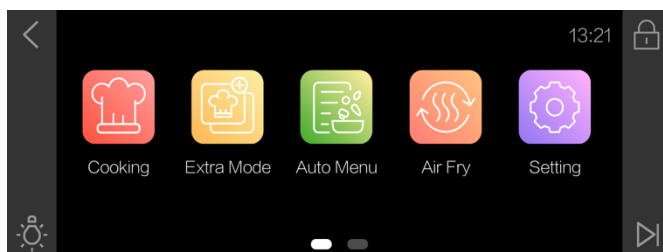
Standby State 2 – Digital Clock



Standby State 3 – Screen Off



Then, enter the welcome screen where the customer logo is displayed. After 3 seconds, proceed to the main interface.



Main Interface

NOTE : In a non-cooking state (when the start/pause key “” has not been pressed to activate the cooking function), pressing the power key “” returns to the standby interface; if no operation is performed for 3 minutes, it also returns to the standby interface. In cooking mode, briefly pressing the power key will exit cooking mode and enter the standby interface.

1.2 BACK KEY



In a non-cooking state (when the start/stop key “” has not been pressed to activate the cooking function), pressing the back key returns to the previous operation interface.

In the cooking interface (whether in start or pause state), pressing the back key during operation functions as follows:



On the cooking interface, press the back key

On this page, you can press the YES key to cancel the cooking mode (as shown in the right image); or press the NO key to return and continue cooking.

Exit to the parameter settings interface.

1.3 LIGHT



Press this key once to turn on the illumination function and press it again to turn off the illumination; this cycle repeats. If no key is pressed for 3 minutes, the light will automatically turn off. The light can be switched on or off in all states except when the child lock is active.

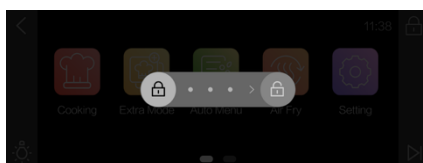
Exceptions / Special Cases

- The light can only be turned on or off when the child lock is not active.
- When switching to a heating function mode, the light turns on; when exiting the heating function mode, the light turns off.

1.4 CHILD LOCK



Considering that the keyboard may be accidentally triggered, a child lock function has been added here. Tap the child lock key “” once to activate the child lock function, and a lock symbol will appear in the center of the display.



Once the child lock function is activated, none of the on-screen keys (including the power key) can be operated, and the system is under child lock protection. To deactivate the child lock, press and hold the lock icon on the left side of the screen, then slide it to the unlock icon on the right to release the lock.

1.5 START/PAUSE KEY



After selecting the cooking mode, press the start/pause key to initiate the cooking function.

During cooking, you can press the pause key to pause the cooking function. When paused, a pause page is displayed, indicating that you need to press the start/pause key again to continue operation. Note: When paused, the end time will be correspondingly delayed.

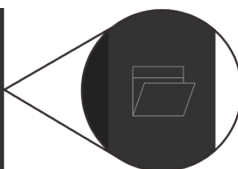
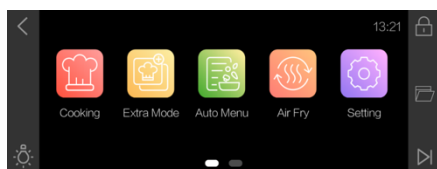


1.6 AUTOMATIC DOOR KEY



(AON619NB)

Close-up of the key



Upon power-on, if the door lock detection switch is not detected in the closed position, the door lock motor is activated and rotates the cam until the door lock detection switch enters the closed position.

1.6.1 Door Opening Operation

Except when the child lock is engaged, **long-pressing the door open key for more than 1.0 second** in any other state (screen-off, standby, or operating) will activate the door lock motor and rotate the cam to disengage the door lock detection switch. The motor will stop only after the detection switch re-enters the closed position.

Note: In the scenarios described, if the door lock motor operates for more than 60 seconds without detecting that the door lock detection switch has closed, an error code E4 will be displayed.

1.6.2 Door Closing Operation

The user must manually and slowly close the oven door until it is fully closed. The door lock detection switch is not in the closed position at that point; the door lock motor is activated and rotates the cam until the door lock detection switch enters the closed position.

Note: When the door switch is open:

All heating elements and the circulation fan stop. The interior light turns on.

When the door switch is closed:

The heating elements, circulation fan, and light operate according to the selected settings.

1.6.3 Manual Door Opening (Under Power-Off Condition)

You cannot open the door with the  sensor control.

- The oven is not connected to the power supply.
- Check that the oven plug is correctly inserted into the socket and switched on.
- Check whether the fuse has tripped. Contact a qualified electrician or the customer service department.

If you need to open the door (e.g., to remove leftover food from the oven cavity), use a long strip-shaped object to pry open the door panel.

Insert the long object at an angle into the gap on the outer edge of the door panel, located between the top fascia panel and the door panel.

Alternatively, grasp one side of the door panel with both hands and pull carefully until the door is fully opened.

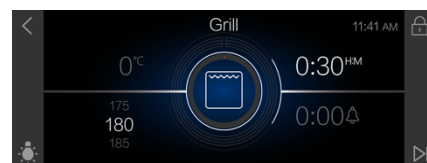
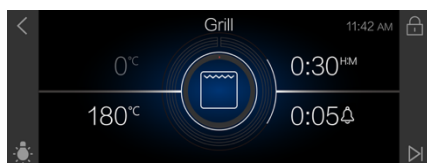
Note: Do not use metal objects or excessively hard items to avoid damaging the door glass.

1.7 SETTING/MODIFYING TEMPERATURE

After selecting a cooking function, enter the cooking settings interface. The temperature bar appears on the left; tap "180", then use the up/down keys or swipe to adjust the cooking temperature. After 3 seconds of inactivity, the adjusted temperature will be automatically confirmed, as shown below.

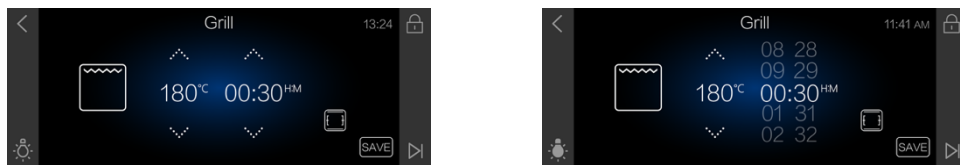


The temperature value can be modified at any time during the cooking process. In the operating interface, tap the bottom left corner temperature value "180" and swipe up or down to adjust the cooking temperature. After 3 seconds of inactivity, the adjusted temperature will be automatically confirmed, as shown below.



1.8 COOKING TIME SETTING (Setting Range: 00:01 – 9:59)

After selecting a cooking function, enter the cooking settings interface. The time bar appears on the right; tap "00:30HM", then use the up/down keys or swipe to adjust the cooking time. After 3 seconds of inactivity, the adjusted time will be automatically confirmed, as shown below.

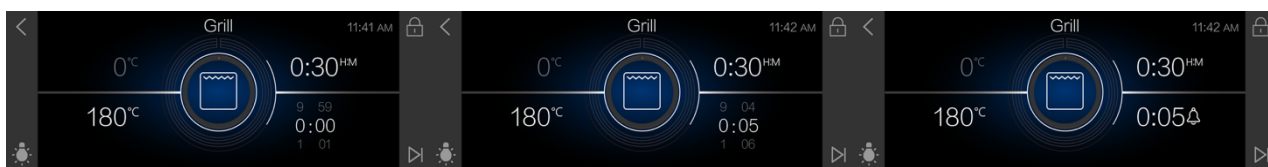


The temperature value can be modified at any time during the cooking process. In the operating interface, tap the top right corner time value "00:30HM" and swipe up or down to adjust the cooking time. After 3 seconds of inactivity, the adjusted time will be automatically confirmed, as shown below.



1.9 ALARM TIME SETTING (Setting Range: 00:01 – 9:59)

During cooking, touching the alarm clock icon will bring up the time selection options. Swipe up or down to set the alarm time (the hour can only be set from 0 to 9, and the minutes from 0 to 59). After 3 seconds of inactivity, the adjusted time will be automatically confirmed, as shown below.



After the alarm is activated, you can cancel the alarm function by setting the alarm time to "0:00". When the alarm ends, the buzzer will sound for 60 seconds, and the alarm icon “” will flash for 60 seconds.

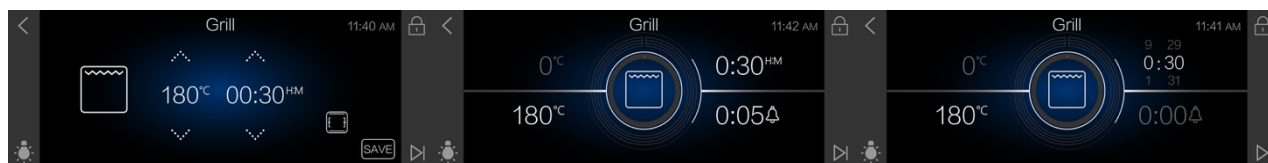
You can stop the buzzer and the flashing by tapping the alarm icon “”, pressing the back key (which does not bring up the cancel cooking window), or pressing the lamp key. The alarm icon will then display as “” in gray.

1.10 RAPID PREHEAT SETTING

The rapid preheat function is mainly used for preheating the electric oven. When the set temperature is above 100°C, if the selected mode allows rapid preheat and the preheat function has not yet completed, you can initiate it at any time by pressing the “” icon. During rapid preheat, the rapid preheat icon “” is displayed.



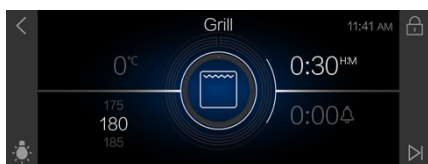
2 OPERATING INSTRUCTIONS FOR THE FUNCTION MODES



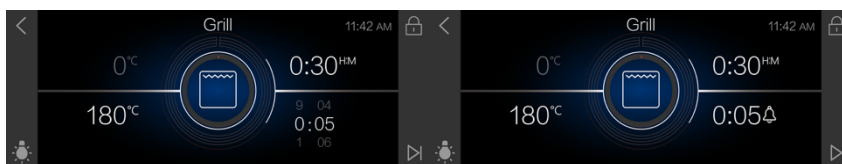
On the main interface, select a cooking function to enter the cooking temperature and cooking time settings. Press the start/stop key “” to enter the operating state.

The actual temperature is displayed in the top left corner, the working time is shown in the top right corner, the set temperature appears in the bottom left corner, and the alarm time is displayed in the bottom right corner.

Tap the working time in the top right corner; you can swipe up or down to adjust the working time (the time unit is hidden during setting). If no action is taken for 3 seconds, the adjusted time is automatically confirmed.

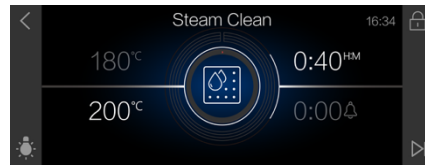


Tap the working temperature in the bottom left corner; you can swipe up or down to adjust the working temperature (the temperature unit is hidden during setting). If no action is taken for 3 seconds, the adjusted temperature is automatically confirmed.



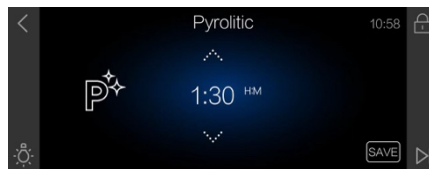
Tap the alarm time in the bottom right corner to set the alarm time. If the alarm time is not set, both the alarm time and icon will appear gray; once set, they will be displayed in white font. The displayed time “0:05” will decrease gradually from 0:00 (h:min).

2.1 WATER SELF-CLEANING (This function does not apply to models with Pyrolytic cleaning AOP426NB)



- Remove all accessories and side rails.
- Pour 200 ml of water onto the inner wall of the oven, close the oven door, and press the Start/Pause key to activate the water self-cleaning function.
- When self-cleaning is complete, you to wipe the interior with a cloth.

2.2 PYROLYTIC CLEANING (AOP426NB)



With the Pyrolytic Cleaning mode, the internal temperature of the oven reaches 460°C.

The Pyrolytic cycle is activated, burning away food and grime residues.

Caution:

Keep children away from the appliance during the automatic cleaning cycle as surfaces may become very hot.

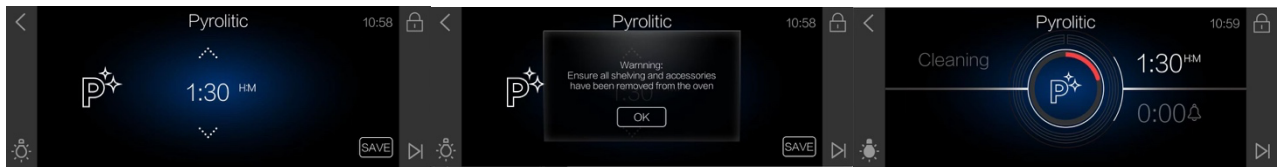
Note: Particles may ignite inside the oven due to the combustion process. There is no cause for concern: this process is both normal and hazard-free.

BEFORE INITIATING THE PYROLYTIC CLEANING MODE:

- Remove large or coarse food residues from the inside of the oven using a damp sponge. Do
- not use detergents.
- Clean the inside of the oven door with a damp cloth. This will prevent cooking residue from
- sticking to the glass.
- Remove the side racks, telescopic runners, trays and wire shelves.
- Remove all accessories.
- Do not place tea towels or potholders over the oven handle.
- Ensure any tin foil is removed from the oven cavity.

Note: The program may only be started once the oven door has been closed.

Operation:

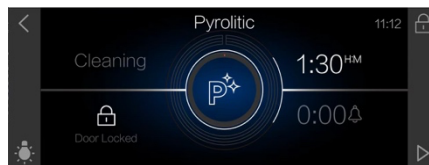


In the Extra Menu interface , select the Pyrolytic cleaning function . You must then select the Pyrolytic cleaning duration before pressing the Start/Stop key “  ” to begin Pyrolytic cleaning.

The display will appear a warning message:
" Warning: Ensure all shelving and accessories have been removed from the oven.", press “OK” to enter the cooking interface.

Once in the cooking interface, the cooking time cannot be modified.

After the door switch is closed, the display shows  " Door Locked " below the main display area, while the alarm icon and "0:00" appear grayed out.



Once the Pyrolytic cleaning countdown reaches 00:00, the cooking time flashes as 00:00.



Press the Power button or Back button to enter standby mode. The display will show "RESIDUAL HEAT 200°" above the clock, where 200° represents the actual detected temperature.

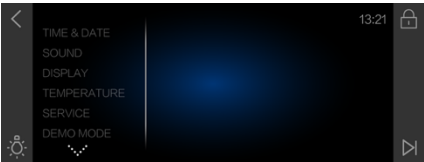


ONCE THE PYROLYTIC CLEANING CYCLE IS OVER

You will have to wait until the temperature inside the oven has cooled down sufficiently before you can open the oven door. You will notice some white dust deposits on the bottom and the sides of your oven; remove these deposits with a damp sponge once the oven has cooled down completely. Alternatively, you can make use of the already heated oven, in which case it is not necessary to remove the deposits as these will not affect your food.

3 SYSTEM FUNCTION SETTINGS

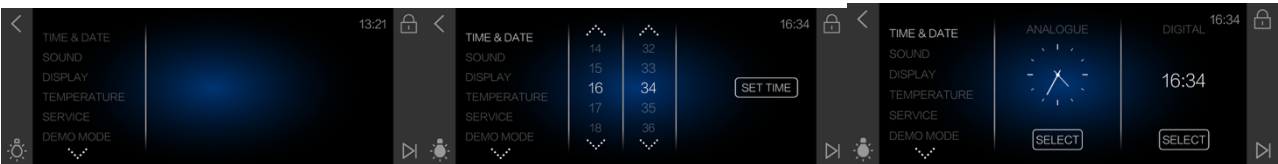
On the main interface, tap the settings icon to enter the parameter settings interface, as shown in the figure below: The list on the left displays TIME & DATE, SOUND, DISPLAY, TEMPERATURE, SERVICE, DEMO MODE, LANGUAGE, CONNECTIVITY, with DEFAULT SETTING and SOFTWARE VERSION shown in gray.



Parameter settings interface

3.1 TIME & DATE SETTINGS:

In the parameter settings interface



Tap TIME & DATE

The icon will turn white to indicate entry into the time setting screen. Use the up/down keys or swipe to adjust the current time, then press SET TIME to proceed to the next step.

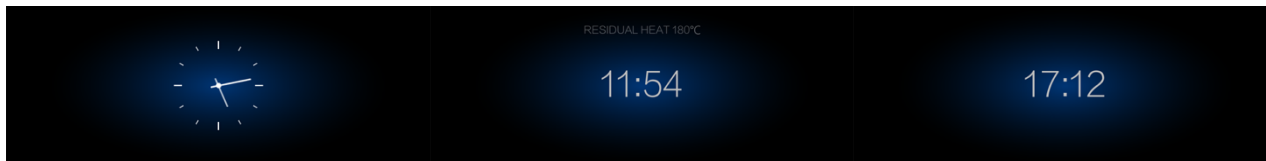
Enter the time display selection mode.



If you select the digital clock's SELECT option, you will first need to choose between the 24-hour or 12-hour display format.

On the date selection interface (if you select the analog clock's SELECT option, you will enter the date selection interface directly), use the up and down keys or swipe to select the desired date, then press the FINISH key to confirm and return to the parameter settings interface.

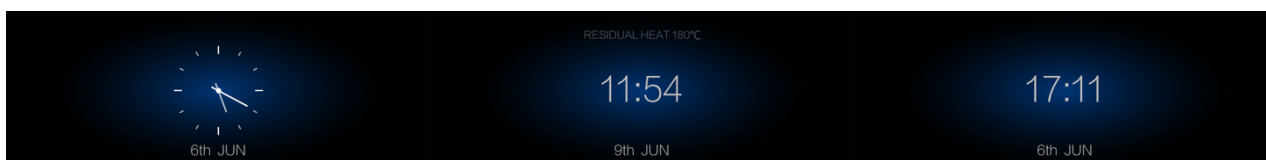
According to the selected time display mode, the display is as follows:



Clock mode, no date;

electronic clock mode, 12-hour
format without date;

electronic clock mode, 24-hour
format without date.



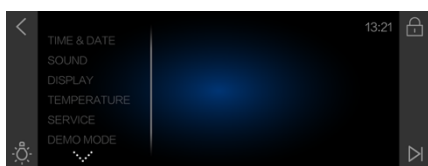
Clock mode with date;

electronic clock mode, 12-hour
format with date; electronic
clock mode,

24-hour format with date.

3.2 SOUND SETTINGS:

In the parameter settings interface:



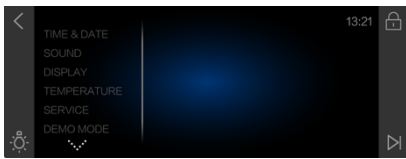
Tap **SOUND**



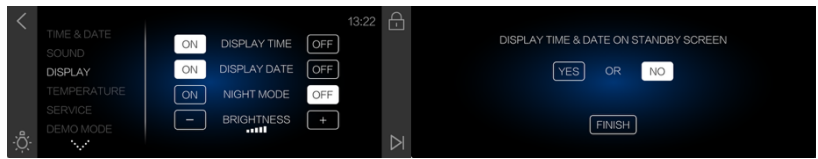
which will turn white to indicate entry into the sound settings screen. You can set the key tone, adjust the key volume, and the alarm tone. The volume is controlled by the buzzer on the main power board and is divided into three levels, or you can press the return key to go back to the main interface. Four touch keys can be configured to enable or disable key tones. Tapping or swiping the display does not require an audio prompt.

3.3 DISPLAY SETTINGS:

In the parameter settings interface:



Tap **DISPLAY**



which will appear white to indicate entry into the display settings menu. Here, you can choose whether to display the time, whether to display the date, and other related options. You can also enable night mode and adjust the screen brightness, which has five levels. Alternatively, press the return key to go back to the main interface.

If NO is selected at power on, the time and date will not be displayed by default.

If YES is selected at power on, both the time and date will be displayed by default.

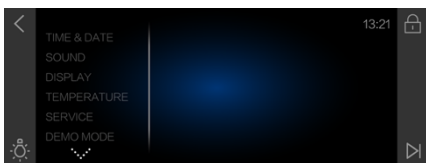
If you select ON for either DISPLAY TIME or DISPLAY DATE, the NIGHT MODE will be enabled. If both are set to OFF, night mode cannot be enabled and will be grayed out. Night mode is only shown at night. In night mode, the standby screen will appear dimmer.



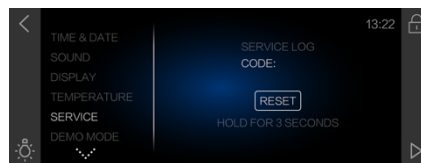
3.4 SERVICE SETTINGS:

When a fault occurs, the display will automatically switch to the service settings interface and show the error code.

In the parameter settings interface:



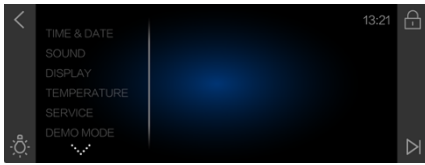
Tap **SERVICE**



The icon will appear white to indicate entry into the service settings. The fault code will be displayed. Once the fault is resolved, press RESET to reset, then choose other touch keys to continue settings or press the back key to return to the main interface.

3.5 DEMO MODE SETTINGS:

In the parameter settings interface:

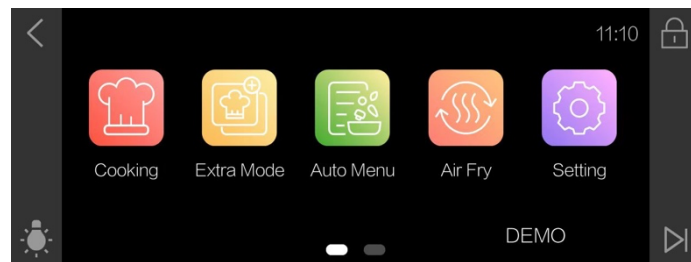


Tap **DEMO MODE**



The icon will appear white to indicate entry into the demo mode settings. Here, you can select whether to activate demo mode. You may select other touch keys to continue configuration or press the return key to return to the main interface

When ON is selected, the system will enter demo mode. The word "DEMO" will be displayed in the down right corner of the screen, and all other icons will appear as they do in normal operation.



In demo mode, the program operates normally; except for the cooling fan, convection fan, and light, all other components (including the heating element relays and synchronous motor relays) are disabled.

3.6 LANGUAGE SETTINGS:

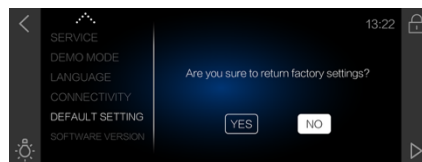
Swipe up or down to select different language settings, with English set as the default.

3.7 DEFAULT SETTING — RESTORE FACTORY SETTINGS:

In the parameter settings interface:



Tap **DEFAULT SETTING**



The icon will appear white, indicating entry into the restore factory settings mode. Tap the YES key to confirm.

All settings on the device will be restored to factory defaults.

3.8 SOFTWARE VERSION — CHECKING THE SOFTWARE VERSION:

In the parameter settings interface:



Tap **DEFAULT SETTING**



The icon will appear white, indicating entry into the software version information screen, where the TFT display and the power board version numbers will be shown in the center of the screen.

4 FAVORITES

Users can add their own customized menus according to their preferences. These menus are first saved under the Favorite function. Then, by tapping the Favorite icon “”, users can enter the Favorite interface, select their desired menu, and start cooking directly.

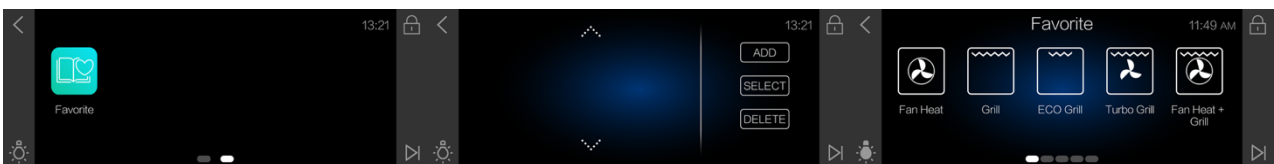
Adding Your Own Menu (Single Step):

1. Add After Completion



After the cooking process is finished, when the completion screen appears, tap **SAVE** button. Enter the name of the menu using the keyboard, then tap the **OK** button. Saved under the Favorites directory

2. Adding in the Favorite Directory

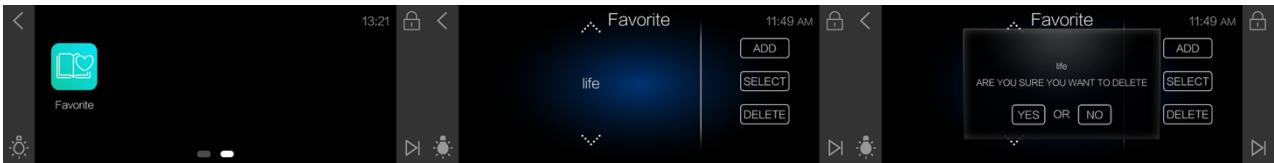


On the second page of the main interface, tap the Favorites key to enter My Menu interface. Tap the **ADD** key to add to My Menu. Select the desired function parameters to save



After setting the parameters, tap **SAVE** button. Enter the name of 'Menu' and tap the **OK** key to save.

3.Starting Favorite Menu



On the main interface, tap the Favorite icon to access your saved menus.

Enter the menu selection screen, use the up and down keys or swipe up and down to choose a menu.

If you select the DELETE icon, you will enter the delete screen. Choose YES to delete the menu or NO to cancel the deletion and return to the menu selection screen.



Tap the **SELECT** icon to enter the cooking overview screen, you can adjust the working parameters as needed. Press the Start/Pause button “” Start the cooking function

then proceed to the cooking interface

5 WINDOW PROMPTS AND SOUND NOTIFICATIONS

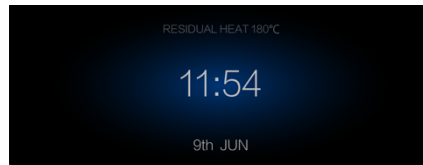
5.1 On the main interface, after setting the cooking temperature and pressing the “” Start/Pause button, if the actual temperature near the probe is higher than (set temperature + 15K), a high-temperature warning window will pop up:



The actual temperature will not be displayed above. Tap the “CLOSE” icon to close the window.

5.2 RESIDUAL HEAT DISPLAY:

After cooking is finished, if the actual temperature is $\geq 50^{\circ}\text{C}$, "RESIDUAL HEAT 180°C" will be shown above the clock, as illustrated below:



If the actual temperature is below 50°C , the actual temperature is not displayed.

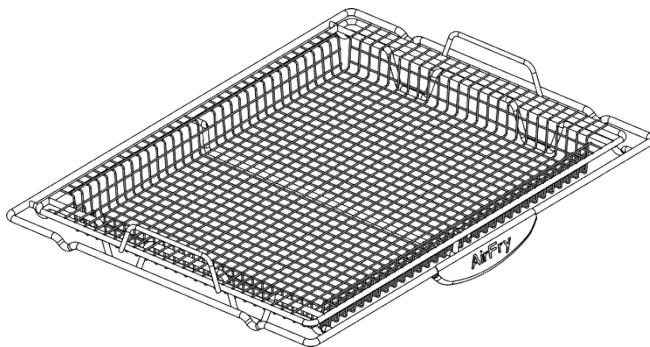
5.3 SOUND NOTIFICATION:

No.	Number of beeps from the buzzer	Meaning of the buzzer sound
1	One beep	When the appliance is powered on, all segments of the display are shown for one second and the buzzer beeps once
2	Beeps for one minute	Alarm countdown completion
3	One beep	Touch key pressed successfully
4	One beep	When the screen temperature rises from a low setting to the set temperature, it beeps once (for all set temperature levels)
5	Beeps for one minute	Operation completed
6	Ten beeps	Fault alarms

6 USING THE AIR FRY BASKET

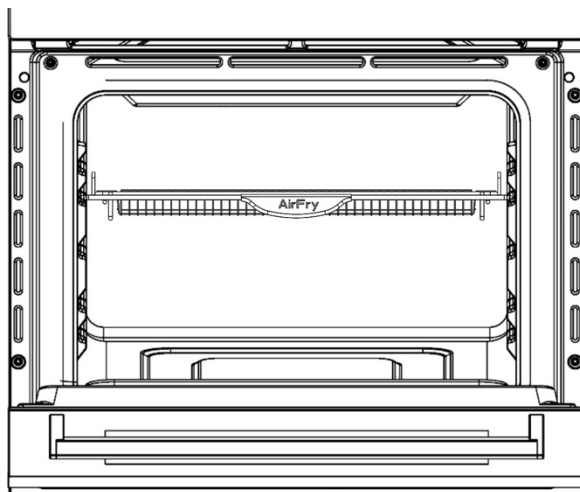
The Air fry basket can make cooking methods richer, It is used in combination with grill or fan depends on the configuration of the oven which includes the Air fry function. After fitting the food on to the Air fry basket. then proceed as follows:

- Two air fry basket options are available, depending on the configuration you choose. One can be used directly, the other needs to be installed in combination.



Air fry basket (split version)

- Place the air fry basket in the oven as shown in, on one of the first through fourth shelves, depending on the desired cooking effect for the food.
- Close the oven door.
- Select the mode  to start cooking.
- When the cooking time is up, remove everything from the oven. If necessary, use an oven glove to avoid any burn.



Cooking Guide



This oven provides you with a variety of ways to cook different foods. According to your personal experience, the following instructions can help you better use this product.

Preheating

If the oven must be preheated (generally this is the case when cooking leavened foods) the “Fan force mode” as possible to save on energy.

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

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 light will turn off). Do not open the door while the pastry is cooking 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°C and reduce the cooking time.

Pastry dropped
Use less liquid or lower the temperature by 10°C

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 " Pizza " :

- 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 to prevent it from drying out. When cooking white meat, fowl and fish, use low temperature settings (150°C-220°C). 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°C-220°C) 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	Temperature	Cooking time	Type of dish	Temperature	Cooking time
Pastries and cakes	(°C)	minutes	Meat	(°C)	hours
Fruit pie	130	60-70	Turkey (4-8 kg)	165-175	3-5
Meringues	130	30-40	Goose (4-5 kg)	180-190	2.5-3.5
Sponge cake	150	20-30	Duck (2-4 kg)	180-200	1.5-2.5
Angel cake	160	40-50	Capon (2 1/2-3 kg)	170-180	2-3
Madeira cake	160	40-50	Braised beef	160-180	2-3
Chocolate cake	170	30-40	(1-1 1/2 kg)		
Flat sweet loaf	170	40-50	Leg of lamb	180-200	1.5-2.5
Puffs	200	15-20	Roast hare (2 kg)	170-190	2-3
Flaky pastry biscuits	200	15-20	Roast pheasant	180-200	1-1.5
Mille feuilleté	200	15-20	Chicken (1-1 1/2 kg)	180-190	1-1.5
Short pastry	200	15-20	Fish	200	Minutes 15-25

Grilling

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

Useful Tips



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	- 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	- 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	- Lower the temperature and increase the cooking time
The outside is too dry even though of the right color	Too low temperature	- Increase the temperature and reduce the cooking time.

Cleaning The Oven Door



To make it easier to clean the inside of your oven, the oven door can be removed, by proceeding as follows (fig. 1-2):

- > Open the door completely and lift the 2 levers “B” (fig.1);
- > Now, shutting the door slightly, you can lift it out by pulling out the hooks “A” as shown in figure 2.

To Re-assemble The Door

- With the door in a vertical position, insert the two hooks “A” into the slots;
- Ensure that seat “D” is hooked perfectly onto the edge of the slot (move the oven door backwards and forward slightly);
- Keep the oven door open fully, unhook the 2 levers “B” downwards and then shut the door again.

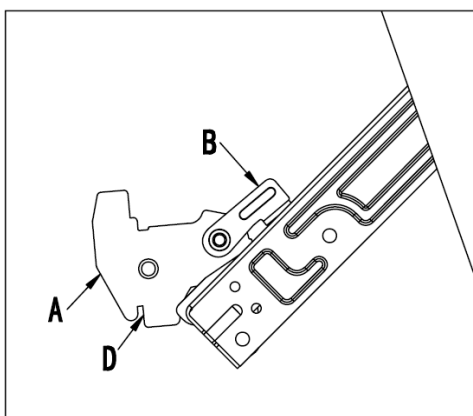


Fig. 1

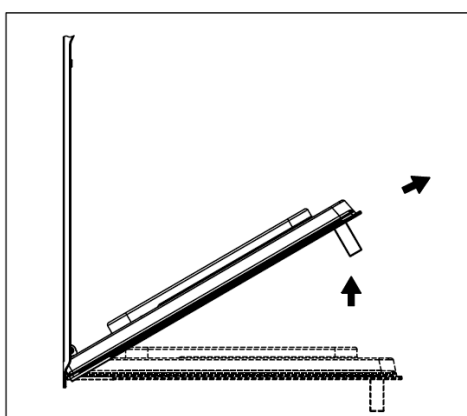


Fig. 2

Instruction Of Removable Glazing Door (AOP619NB)



The oven door is made up of 3 panes of glass and has vents at the top and bottom. When the oven is operating, air is circulated through the door to keep the outer pane cool. If condensation has worked its way in between the glass panes, the door can be dismantled to clean in between the panes.

Remove the door as per above instruction and place it on a protective surface (e.g. on a tablecloth) to prevent it getting scratched. The door handle should line up with the edge of the table. Make sure the glass lies flat to avoid breakage of glass during cleaning.

1. Press the button on left and right side of door, take out top rail. (Fig.3)
2. Take out inner glass slowly (Fig.4)

3. Loose clips. (Fig.5)

4. Take out middle glass. (Fig.6)

Clean the glass panes and other parts with a damp microfiber cloth.

or a clean sponge and a solution of hot water with a little washing-up liquid. Wipe dry using a soft cloth.

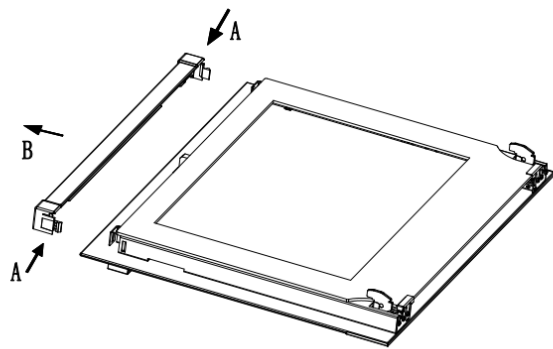


Fig. 3

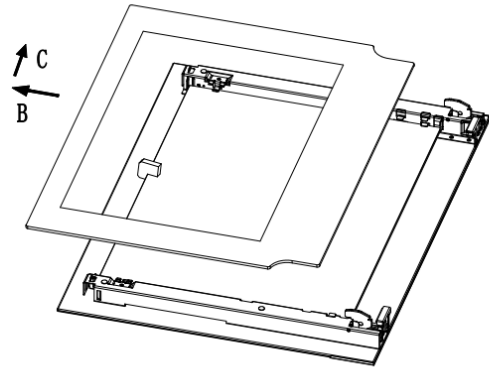


Fig.4

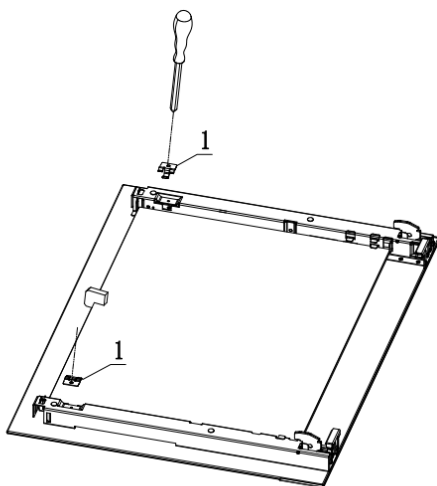


Fig. 5

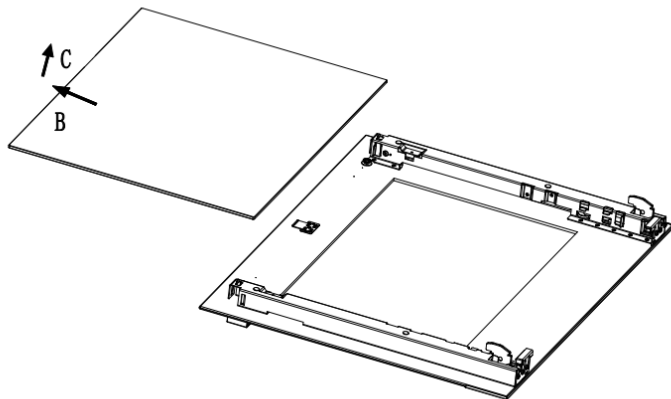


Fig.6

Instruction of Removable Glazing Door (AOP426NB)



This oven door is made up of 4 panes of glass and has vents at the top and bottom. When the oven is operating, air is circulated through the door to keep the outer pane cool. If condensation has worked its way in between the glass panes, the door can be dismantled to clean in between the panes.

Remove the door as per above instruction and place it on a protective surface (e.g. on a tablecloth) to prevent it getting scratched. The door handle should line up with the edge of the table. Make sure the glass lies flat to avoid breakage of glass during cleaning.

1. Loose the Screws on left and right side of door, take out top rail. (Fig.3)
2. Take out inner glass slowly (Fig.4)
3. Loosen clips and the seal assembly for the inner glass panel 5. (Fig.5)
4. Take out the Low-E glass 6 and middle glass 7. (Fig.6)

Clean the glass panes and other parts with a damp microfiber cloth.

or a clean sponge and a solution of hot water with a little washing-up liquid. Wipe dry using a soft cloth.

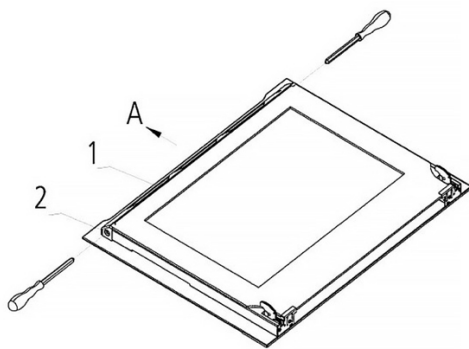


Fig. 3

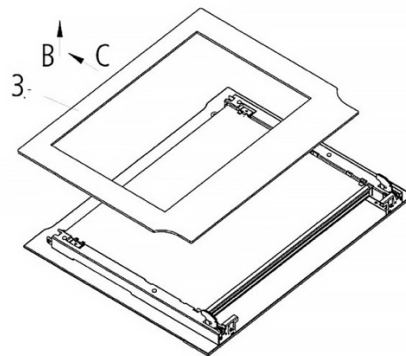


Fig.4

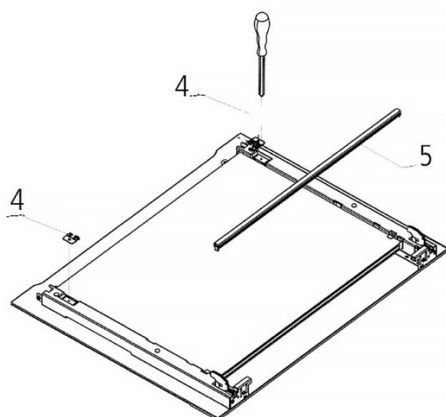


Fig. 5

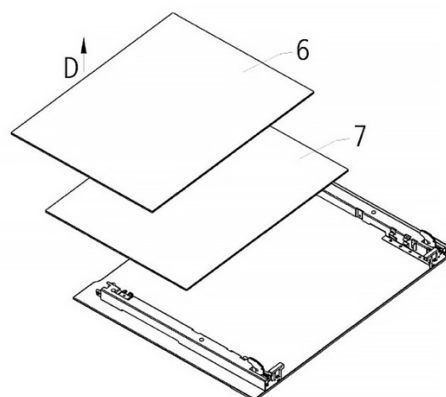


Fig.6

Note: The Low-E glass 6 panel is marked with "This face towards oven", After cleaning, ensure this side faces the oven cavity during reassembly.

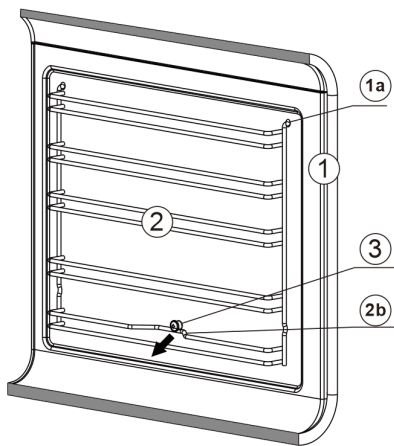
Removable Side Shelves



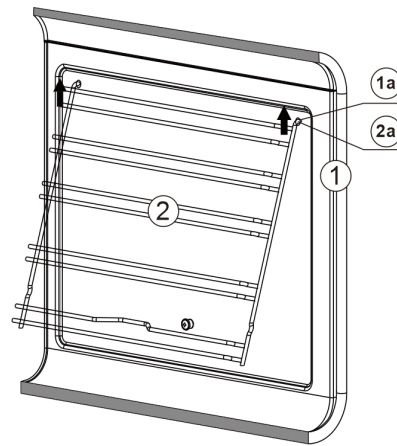
To take out the side shelves, please follow up below steps

1. Pull the side shelf position 2b downward; to make it unlock from screw 3.
2. Lift up the side shelf to 2a out from cavity hole 1a.

Note: after remove the side shelves, it's allowed to place the tray pan at the bottom of cavity, so that the food can be directly cooked in the tray pan.



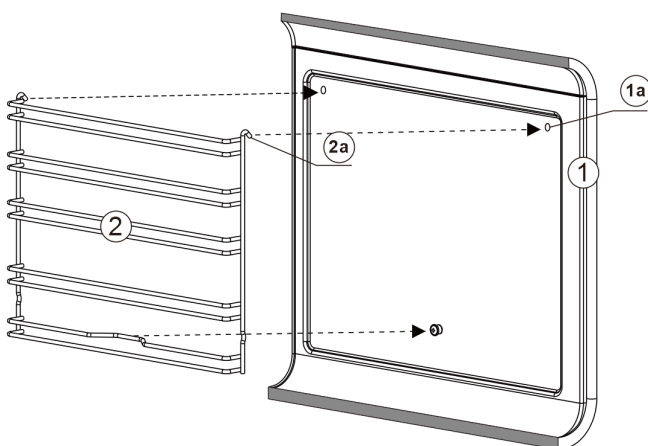
Step1



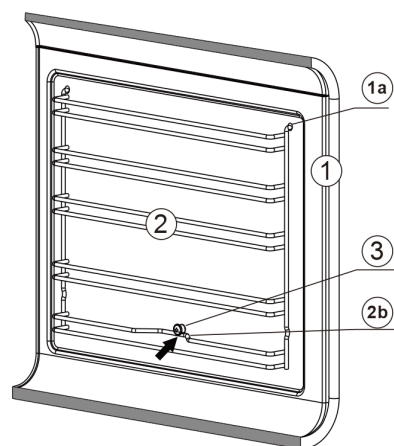
Step2

To install the side shelves, please follow up below steps

1. Put the shelf 2a area into installation hole 1a in cavity,
2. Push the shelf 2b area to lock into fixed screw.



Step1

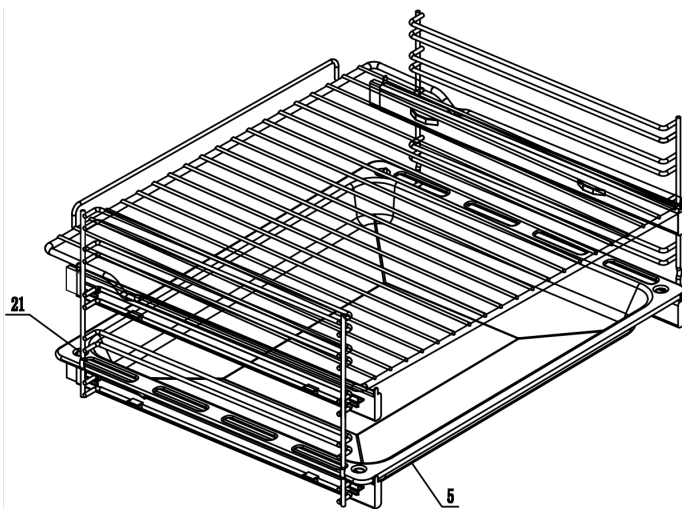
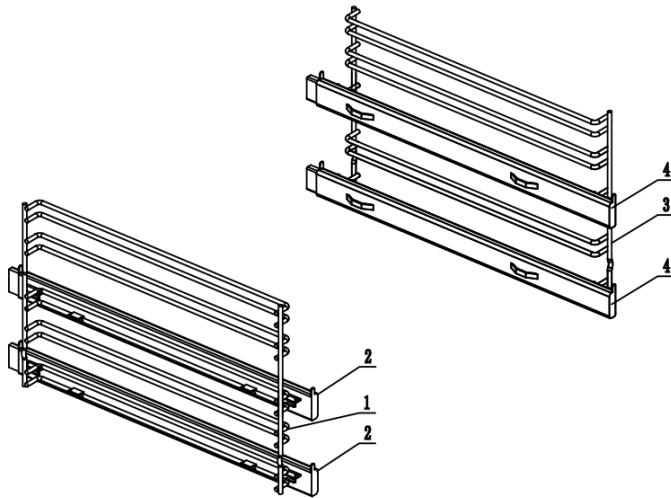


Step2

Telescopic Runner (rail) Steps



1. The telescopic runner (rail) L2 is fixed to the left hanging mesh 1 by clips, and the telescopic runner(rail) R4 is fixed to the right hanging mesh 3 by clips;
2. The Tray Pan 5 is placed on the telescopic runner(rail) on bottom level, and the limit of the telescopic runner(rail) 21 passes through the circular hole of the tray pan;
3. The Grill Rack is placed on the telescopic runner(rail) on 3rd level.



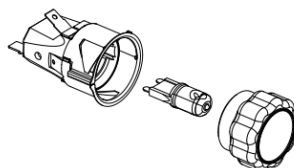
Replacing The Lamp In The Oven



Halogen Lamp

- Cut off the supply of power to the oven by turning off the omni-polar switch connecting it to the mains, or by removing the plug if it is accessible; Avoids appearing the electric shock;
- Unscrew the glass cover attached to the lamp holder;
- Pull out the lamp and replace it with another high-temperature lamp (300°C) with the following characteristics:

- Voltage: AC230V
- Wattage: 25W
- Socket: G9



- Remount the glass cover and reconnect the appliance to the power supply.

FAQs and Handling



Please stop using it, unplug the power cord, and check and confirm the following if any abnormality occurs during your use. Please contact our after-sales service center if necessary.

Status	Reason and Handling method
Oven not heating	Possible causes: -The oven may not have been turned on. -The clock may not have been set. -The home fuse may have blown the circuit breaker tripped. Remedies: If this happens repeatedly, please contact the after-sales center. -Turn on the oven switch. -Check if required settings have been applied. Replaced the fuse or reset the circuit breaker.
Noise after cooking	Possible cause: The cooling fan is working after cooking.
The light doesn't work	Possible cause: bulb is damaged; Remedy: replace the bulb.
Display shows E1	No Temperature Sensor, The control board detects the absence of a temperature sensor (which may also be due to excessively high temperature). The oven will stop heating and activate the cooling fan. The temperature priority of the PCB board is the highest.
Display shows E2	Temperature Sensor Short Circuit,

	Due to the characteristics of each sensor, a short circuit will correspond to a very low temperature. In this situation, the oven will stop heating, and the cooling fan will be activated. The temperature priority of the PCB board is the highest.
Display shows E3	Meat probe temperature detected as $\geq 105^{\circ}\text{C}$, If the meat probe detects a temperature of $\geq 105^{\circ}\text{C}$, the error code will disappear after the meat probe is removed.
Display shows E4	Door Lock Failure If the door lock motor operates for more than 60 seconds without detecting that the door switch is closed, an error code Er04 will be displayed.
Display shows E5	NTC Sensor Failure If the NTC sensor fails, the system will detect a fault when the temperature shows no change after 3 minutes of operation.
Display shows E6	Microcontroller Unit (MCU) Failure MCU self-test failure detected, including: CPU register failure/Program counter (PC) failure/Clock interrupt failure/RAM failure/ROM failure/AD module failure

NOTE: THE OVEN PROTECTION FUNCTIONS

- In the event of an E1, E2, or E3 fault, all outputs are immediately disconnected. Press the power button to clear the alarm.
- Fault Alarm: The display will show the fault code, and the buzzer will sound (alarm lasts for 10 seconds, one beep per second);



This product must not be disposed together with the domestic waste. This product must 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 environmentally friendly and healthy way.

Important: if you decide not to use the oven anymore, it should be made inoperable by cutting the power supply cable, after unplugging it from the power supply. Disused appliances can be a safety risk as children often play with them. For this reason, it is advisable to make the oven safe.

Warranty Card

artusi.com.au

Worldwide Appliances Pty Limited

A.B.N. 45868077422

48-50 Moore Street, Leichhardt N.S.W 2040
Post:

Locked Bag 3000, Annandale, N.S.W 2038

P: 1300 694 583

WARRANTY REGISTRATION

Your ongoing satisfaction with your artusi product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the artusi product purchased by you.

PRIVACY

Worldwide Appliances respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the Worldwide Appliances Privacy Policy is available at www.artusi.com.au. Worldwide Appliances will not disclose any personal information set out in the Warranty Registration Card ("Personal Information") without your consent unless required by:

1. law;
2. any Worldwide Appliances related company;
3. any service provider which provide services to artusi or assist artusi in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is

to keep a record of the artusi product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your artusi product. Worldwide Appliances may contact you at any one or more of the address, email address or telephone numbers set out in the Warranty Registration Card. Please contact artusi on 1300 694 583 should you not wish to be contacted by Worldwide Appliances.

WARRANTY

1. Warranty

Worldwide Appliances warrants that each artusi product will remain, for a period of either 12 months or 24 months of warranty. All Warranties are valid from the original date of purchase, And warranty claims must be accompanied by the proof of purchase.

24 months warranty products:

All Built-in Appliances – Limited to Ovens, Gas, Induction and Electric Cooktops, and All Rangehoods. Freestanding Cookers - Gas and Electric Models (900mm Width).

Dishwashers - Freestanding, Fully Integrated, Semi Integrated and built-in. All Wine coolers. All Dryers. Freestanding Cookers - Gas and Electric Models in 50cm, 54cm and 60cm Widths

Portable Appliances* – Benchtop Models and Portable Gas Models

2. What is not Covered by the Warranty.

The Warranty does not apply if an artusi product is defective by a factor other than a defect arising in the manufacture of the artusi product, including but not limited to:

- (a) damage through misuse (including failure to maintain, service or use with proper care), neglect, accident or ordinary wear and tear (including deterioration of parts and accessories and glass breakage);
- (b) use for purpose for which the artusi product was not sold or designed;
- (c) use or installation which is not in accordance with any specified instructions for use or installation;
- (d) use or operation after a defect has occurred or been discovered;
- (e) damage through freight, transportation or handling in transit (other than when Worldwide Appliances is responsible);
- (f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control of Worldwide Appliances;
- (g) repair, modification or tampering by the purchaser or any person other than Worldwide Appliances, an employee of Worldwide Appliances or an authorised artusi service contractor*;
- (h) use of parts, components or accessories which have not been supplied or specifically approved by artusi.
- (i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the artusi product handbook provided to the purchaser upon purchase of the artusi product;
- (j) damage to the base of an electric oven due to items having been placed on the base of the oven cavity or covering the base, such as aluminium foil (this impedes the transfer of heat from the element to the oven cavity and can result in irreparable damage); or
- (k) damages, dents or other cosmetic imperfections not affecting the performance of the artusi in respect of an artusi product purchased as a "factory second" or from display

The Warranty does not extend to light globes used in artusi products.

3. Domestic Use

Each artusi product is made for domestic use. This Warranty may not extend to artusi products used for commercial purposes.

Continued over...

4. Time for Claim under the Warranty

You must make any claim under this Warranty within twenty eight (28) days after the occurrence of an event which gives rise to a claim pursuant to the Warranty, by booking a service call on the telephone number below.

5. Proof of Purchase

Customers must retain proof of purchase in order to be eligible to make a warranty claim in respect of an artusi product.

6. Claiming under the Warranty

Customers will bear the cost of claiming under this Warranty unless Worldwide Appliances determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to Worldwide Appliances at the address on the Warranty Registration Card.

7. Statutory Rights

(a) These terms and conditions do not affect your statutory rights.

(b) The limitations on the Warranty set out in this document do not exclude or limit the application of the consumer guarantees set out in the Act or any other equivalent or corresponding legislation in the relevant jurisdiction where to do so would:

(i) contravene the law of the relevant jurisdiction; or

(ii) cause any part of the Warranty to be void.

(c) Worldwide Appliances excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the artusi product) and (other than expressly provided for in these terms and conditions) subject to all terms, conditions and warranties implied by custom, the general law, the Act or other statute.

(d) The liability of Worldwide Appliances to you

for a breach of any express or non-excludable implied term, condition or warranty is limited at the option of Worldwide Appliances to:

(i) replacing or repairing the defective part of the artusi product;

(ii) paying the cost of replacing or repairing the defective part of the artusi product;

(iii) replacing the artusi product; or

(iv) paying the cost of replacing the artusi product.

(e) Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

8. Defects

Any part of an artusi product deemed to be defective and replaced by Worldwide Appliances is the property of Worldwide Appliances. Worldwide Appliances reserves the right to inspect and test artusi products in order to determine the extent of any defect and the validity of a claim under the Warranty.

All warranty service calls must be booked via the online service request form:

www.com.au/#asr

01082016

DON'T FORGET TO REGISTER YOUR WARRANTY ONLINE NOW AT:
www.com.au/warranty-registration

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NOTES

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/au.linkedin.com/company/worldwideappliances

artusi.com.au

Australia National Telephone Number 1300 694 583

Our showrooms opening hours in each state are available on our website

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Leichhardt

Victoria

2r/131 Church Street
Hawthorn

QLD

Contact
head office

WA & NT

Contact
head office

DISCLAIMER

Worldwide Appliances PTY LTD, trading as ARTUSI, is continually seeking ways to improve the design specifications, aesthetics and production techniques of its products. As a result alterations to our products and designs take place continually. Whilst every effort is made to produce information and literature that is up to date, this brochure should not be regarded as an infallible guide to the current specifications, nor does it constitute an offer for the sale of any particular product. Product dimensions indicated in our literature is indicative only. Actual product only should be used to define dimension cutouts. Distributors, and retailers are not agents of ARTUSI and are not authorised to bind ARTUSI by any express or implied undertaking or representation.