



Electric Built In Oven

User Manual

AO9011NB

AOT9999NB

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

Service 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 of time, cut off the supply of power and close the gas cock (if present);
- Use cooking gloves to place cookware in the oven or when removing it;
- Always grasp the oven door in the centre because the ends may be hot due to the escape of hot air;
- 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



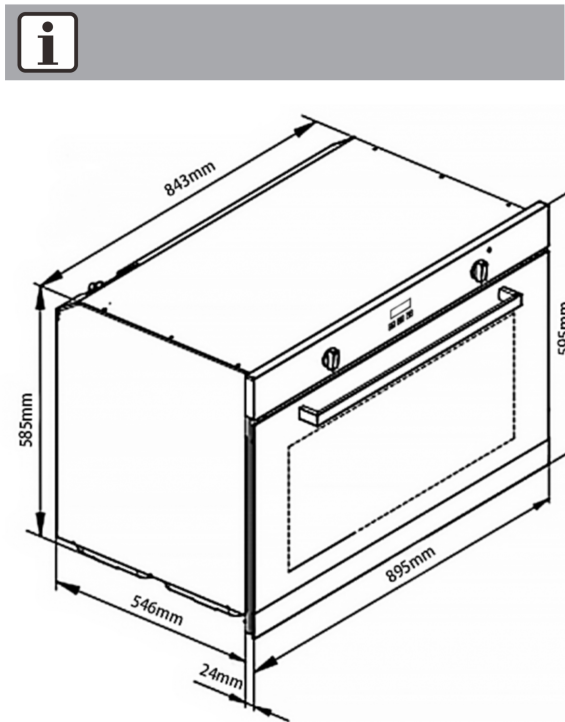
Serial No.	Contents in Carton	AO9011NB	AOT9999NB
1	Main machine	1 set	1 set
2	Packaging plastic bag for main machine	1 pc	1 pc
3	Big grill rack	2 pcs	2 pcs
4	Baking tray	1 pc	1 pc
5	Mounting screws	1 set	1 set
6	Manual	1 copy	1 copy
7	Side Rack	1 set	1 set
8	Telescopic runner(rail)	1 set	1 set
10	Small grill rack	1 pc	1 pc
12	Air fry basket (split version)	1 set	1 set

Technical Parameters

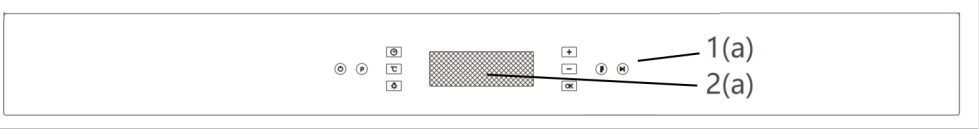
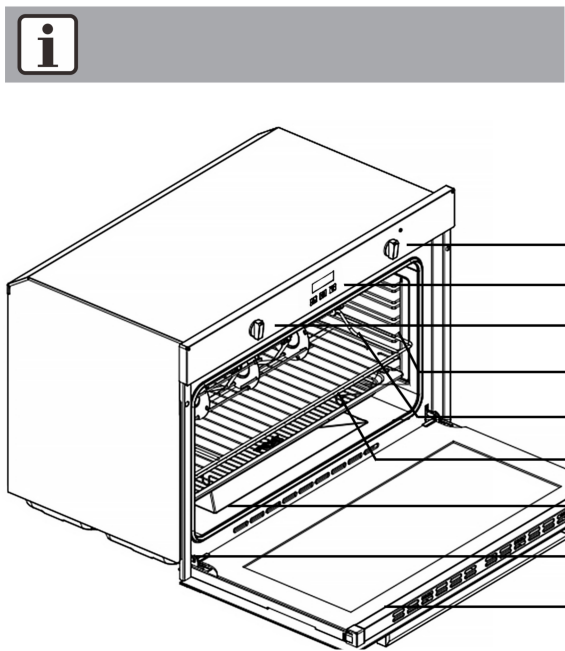


Product Name	Electric Built in Oven	Electric Built in Oven
Model	AO9011NB	AOT9999NB
Rated voltage	220-240V~	220-240V~
Rated frequency	50/60Hz	50/60Hz
Rated Power	3000-3570W	2800-3400W (Preheat: 3070-3650W)
Net Capacity	115L	115L
Embedding dimensions	860*589*550(W*H*D)	860*589*550(W*H*D)

Dimension Specification



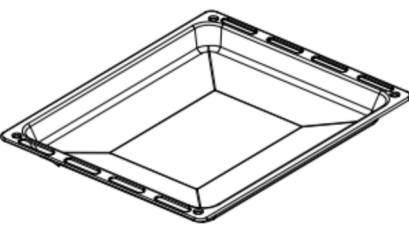
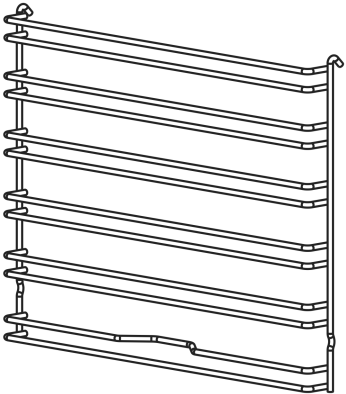
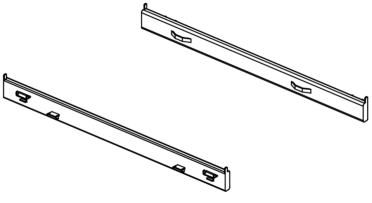
Parts Name



- | | | |
|-----------------------------|-------------------------|----------------------------|
| 1. Temperature control knob | 1(a) Touch control keys | |
| 2. Digital timer | 2(a) LCD display | |
| 3. Function selector | 4. Side Rack | 5. Telescopic runner(rail) |
| 6. Big grill rack | 7. Baking tray | 8. Door Hinge |
| 9. Door | | |

Related Accessories



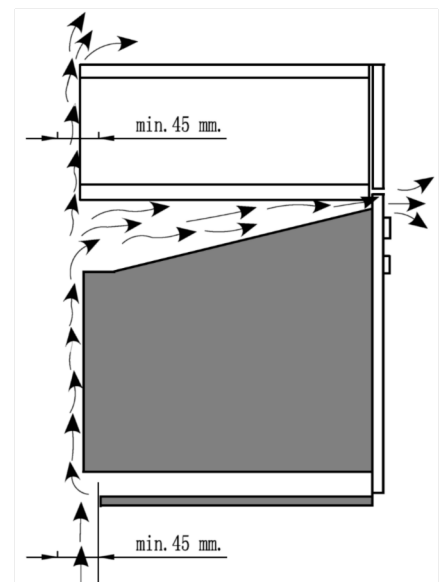
	Big grill rack: used for the oven with side rack •The wire shelf allows you to brown or grill food. •The wire shelf can be used for normal fan heat,conventional cooking,grilling functions .
	Baking tray: •Used for cooking large amounts of food, such as damp cakes, pastries,frozen foods, or for collecting 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



- This appliance must be installed by a licensed electrician in accordance with AS/NZS 3000 Wiring Rules.
- 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.



Please ensure a certain ventilation distance

- 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.

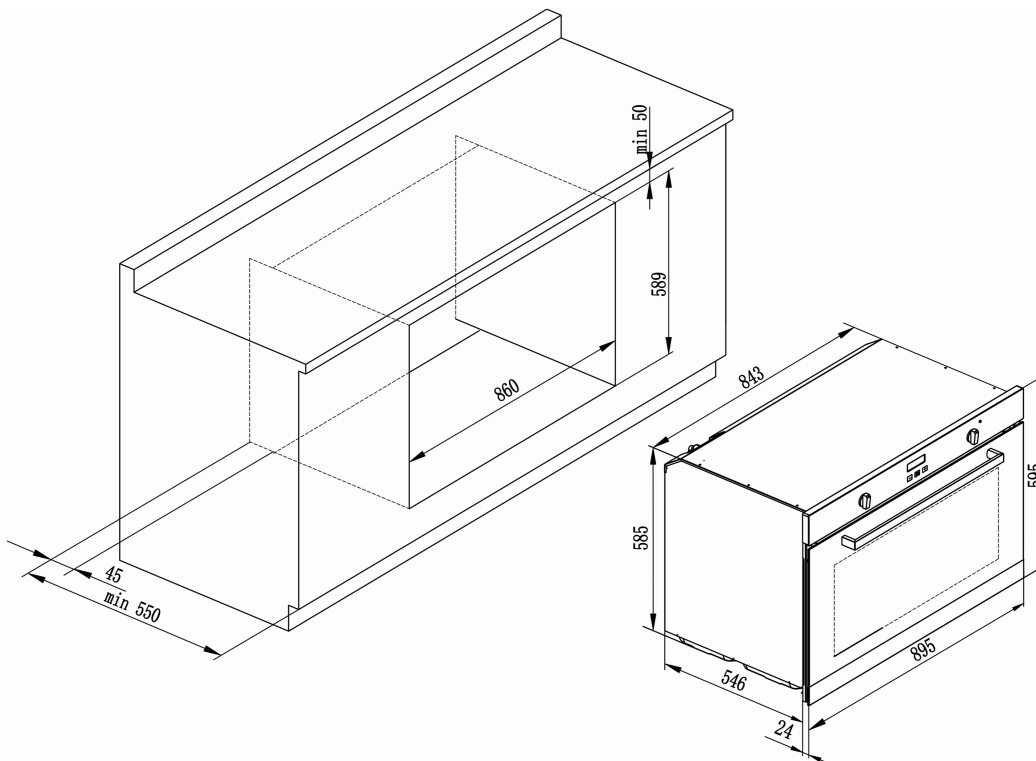
- To ensure the proper working order of the built-in appliance, the kitchen unit must be of a suitable size.
- To provide adequate ventilation, there must be appropriate ventilation openings in the front bottom and the top part of 200 cm², and an exhaust opening on the bottom of an least 200 cm², and an exhaust opening of at least 60 cm².
- The unit panels next to the cooker must be heat resistant. In the case of veneered wood units, glues must be resistant to a temperature of 120°C.
- In accordance with safety standards, once the appliance has been mounted, there must be no possible contact with electrical parts. Any protective parts must be secured so that they can only be removed with the use of tools.

Installation Method



1 Fastening The Oven

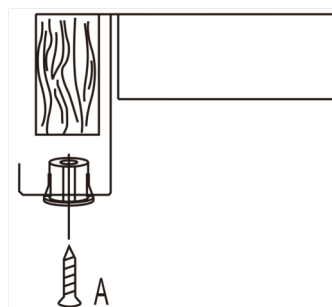
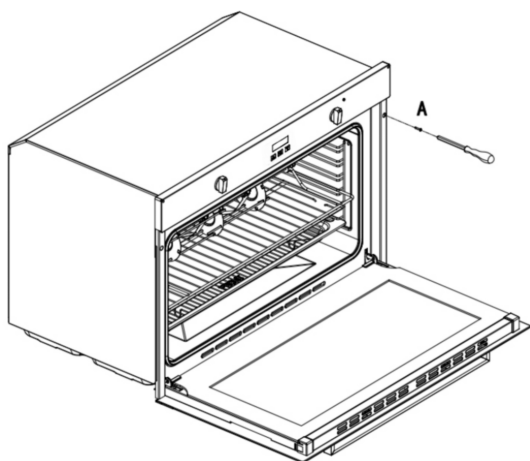
Insert the appliance into the compartment; open the oven door and fasten the oven to the cabinet using the two screws “A”, remembering to place the special spacers provided between the hole and the screw itself.



Product Installation Dimension Table

Model (Built-in Oven)	Built-in size
AO9011NB AOT9999NB	860*589*550mm(W*H*D)

Screw Fixation

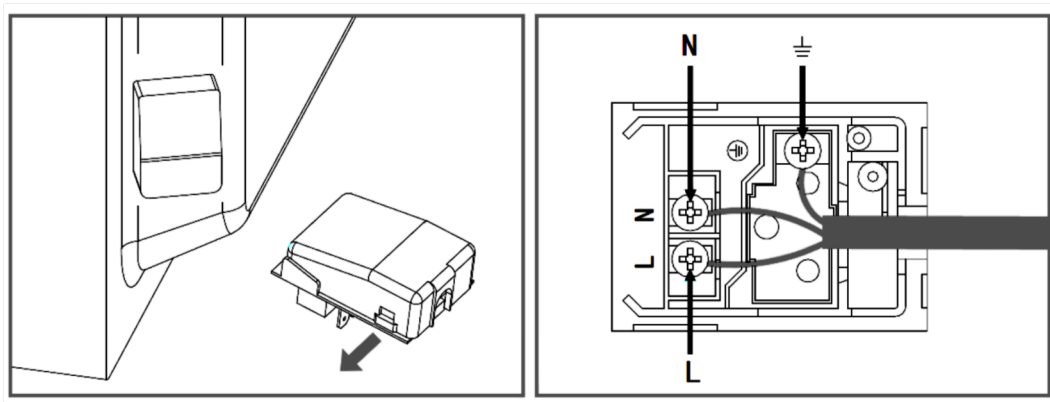


2 Electrical Connection

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 (see below).

2.1 Fitting the power supply cable

- 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 ($\perp$) (see diagram).
- Secure the cable by fastening the clamp screw.
- Close the cover of the terminal board.



2.2 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 (see Assistance).
- 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.

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 is still hot! The inside and external surface of the oven should preferably be cleaned by damp cloth when it is cooled down.
- Wash all accessories in hot sudsy water or in a dishwasher, wipe dry with a paper or cloth towel.
- If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact your nearest After-sales Service Centre. We recommend you avoid using the oven until it has been repaired.
- Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- 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.

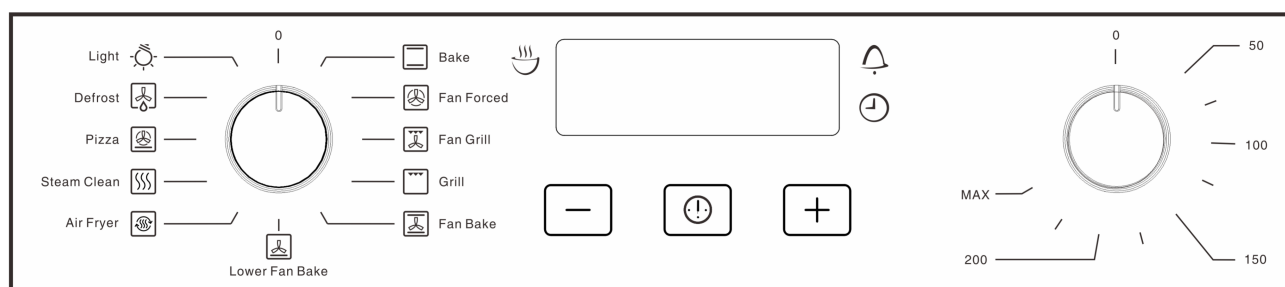
How To Use The Product- Model AO9011NB



The "Max oven" oven combines in a single appliance the advantages of traditional convection ovens with those of modern forced air ventilation ovens. It is an extremely versatile appliance that allows you to easily and safely choose between various cooking modes.

Model AO9011NB

Close-up of the control Panel



Function selector

Digital timer

Temperature control knob

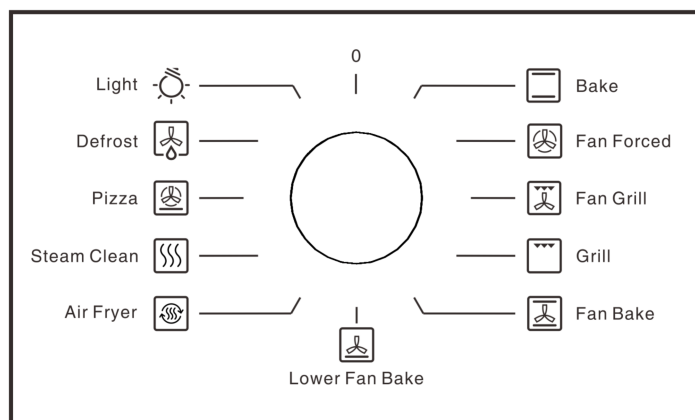
1 OPERATION

Our ovens are equipped with different types of function modes (some models are with Rotisserie fork), The following function for your reference according to your oven.

1.1 You can choose all the functions:

Note: All functions will start after selecting the temperature with the temperature control knob.

11 functions



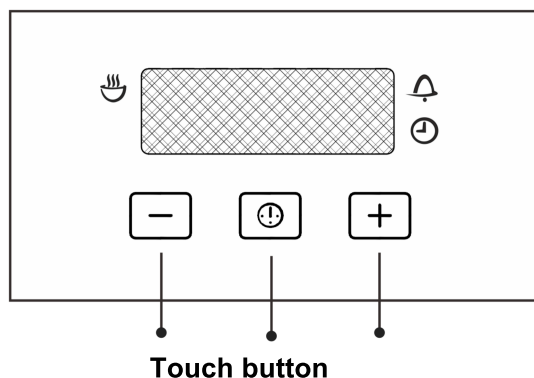
1.2 Function Description

	Bake Both the lower and upper heating elements operate together. This is the traditional cooking, very good for roasting joints, ideal for biscuits baked apples and crisping food. You obtain very good results when cooking on a shelf adjusting the temperature between 50 and MAX°C.
	Fan force mode Both the fan and the circular heating element operate together. The hot air adjustable between 50 and MAX°C is evenly distributed inside the oven. This is ideal for cooking several types of food (meat, fish) at the same time without affecting taste and smell. It is indicated for delicate pastries.
	Fan grill Important: do not the temperature control knob to over 200°C. During grilling, keep the oven door closed. Both of the heating elements of the grill are activated, as well as the fan and all grill components. This combination of features increases the effectiveness of the thermal radiation of the heating elements through forced air circulation of the air throughout the oven. This helps prevents foods from burning on the surface, allowing the heat to penetrate into the food.
	Grill It is indicated for grilling and gratinating traditional food. This function must always be used with close door and control protection in position.
	Fan back Set the temperature control knob between 50°C and 250°C. The outer heating elements at both the top and the bottom of the oven are activated, as well as the fan. Based on the convection model, This combination of features increases the effectiveness of the thermal radiation of the heating elements through forced air circulation of the air throughout the oven. This helps prevents foods from burning on the surface, allowing the heat to penetrate into the food.
	Lower fan back The air which is heated by the bottom heating element is circulated by the fan and so helps to distribute the heat between 50 and 200°C. This function can be used for sterilizing glass jars.
	Light When the selector knob is in any position other than the “0” position, the oven light comes on.

	Defrost Select this function to thaw more delicate foods. In this mode you use only the cold air circulation. The air at ambient temperature is distributed inside the oven for defrosting food more quickly and without proteins adulteration.
	Pizza The fan with the bottom heating element and the circular heating element operate together. Default temperature: 230 °C, Default time: 35min.
	Air fryer The air fry function is perfect for achieving a crispy texture with less oil. Default temperature: 190 °C, Default time: 20min.
	Steam Cleaning Steam cleaning is an effective method that uses heat and steam to remove dry contaminants, avoiding the use of strong chemical cleaners.
	The thermostat light This indicates that the oven is heating up. When the light goes out, the required temperature has been reached. When the light alternately comes on and goes out, it means that the thermostat is working properly to maintain the oven temperature.

2 TIMERS

OPERATING INSTRUCTIONS FOR ELECTRONIC TIMER (3 KEYS)



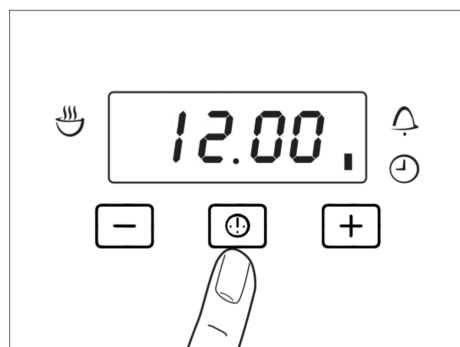
2.1 Before using for the first time

Setting and changing the current time

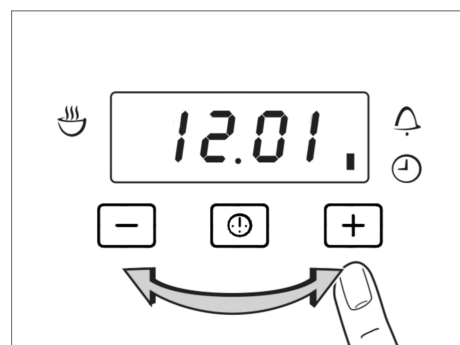
Note: The oven only operates when the time has been set.

When the appliance has been connected to the electrical supply or when there has been a power cut, the function indicator Time “🕒” flashes automatically.

1. To change the time that has already been set, press the Selection “🕒” button repeatedly, until the function indicator Time flashes.



2. Set the current time using the “+” or “-” button



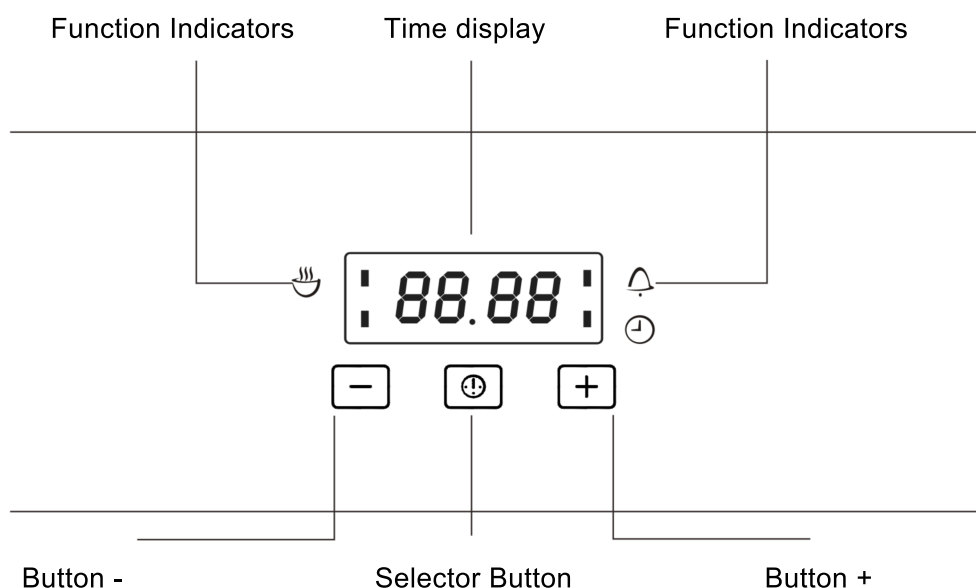
3. After approx. 5 seconds, the flashing stops and the clock displays the time of day set.

The appliance is now ready to use.



Note: The time can only be changed if neither of the automatic functions (Cook time “☁️”) have been set.

2.2 Clock Functions



Countdown



To set a countdown, a signal sounds after the time has elapsed.

This function does not affect the operation of the oven.

Cook time



To set how long the oven is to be in use.

Time



To set, change or check the time

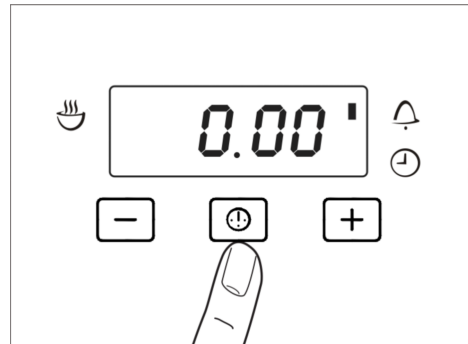
(See also section “Before Using for the First Time”).

OPERATING

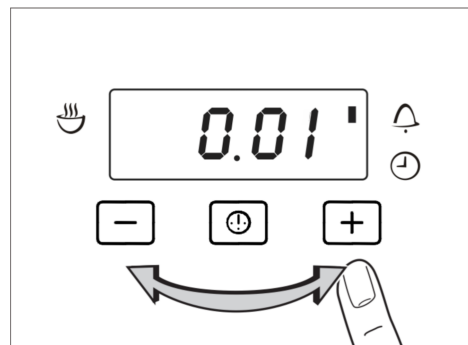
- When a function has been selected, the corresponding function indicator flashes for approx. 5 seconds. During this time the desired times can be set using the “+” or “-” button.
- When the desired time has been set, the function indicator flashes for approx. another 5 seconds. After that the function indicator is then lit. The set time begins to run.
- Press any of the buttons to stop the acoustic signal.
- The desired oven function and temperature can be selected before or after the clock functions of Cook time “” is set.
- When the cooking time has ended, turn the oven function and temperature dial back to the OFF position.

2.3 Countdown

1. Press Selection “  ” button repeatedly, until the function indicator Countdown “  ” flashes.

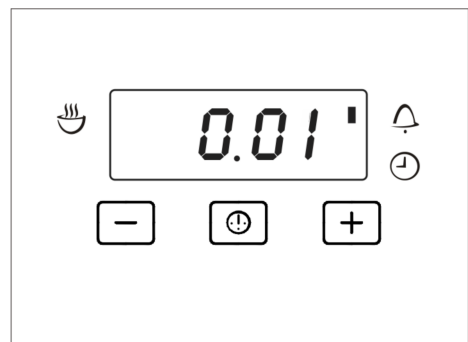


2. Using the “ + ” or “ - ” button, set the required Countdown (max. 2 hours 30 minutes).



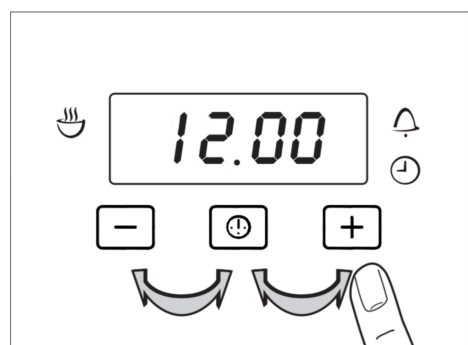
3. After approx. 5 seconds, the display shows the remaining time.

The function indicator Countdown “  ” will light up.



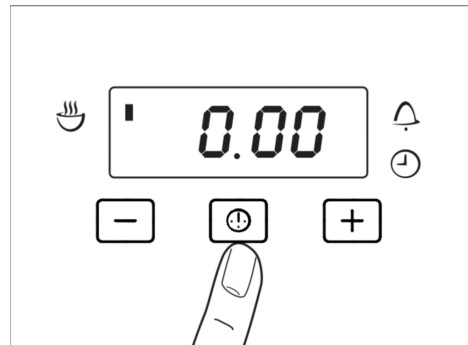
4. When the time has elapsed, the function indicator flashes and an acoustic signal sounds for 2 minutes.

Press any button to switch off the signal.

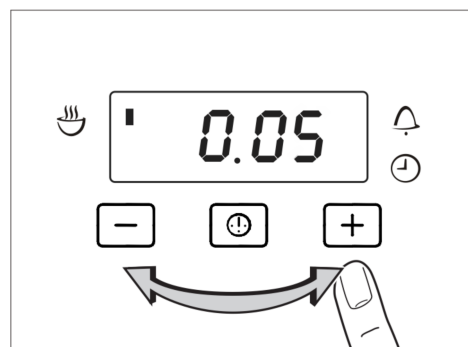


2.4 Cook time

1. Press Selection “” button repeatedly, until the function indicator Cook time “” flashes.

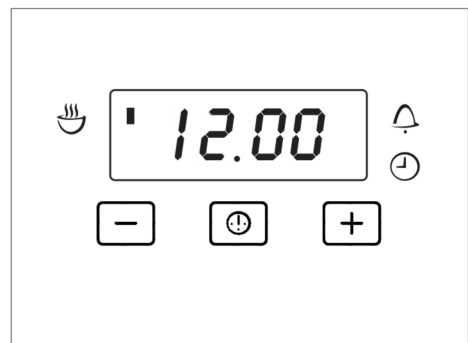


2. Using the “+” or “-” button, set the required Cook time.



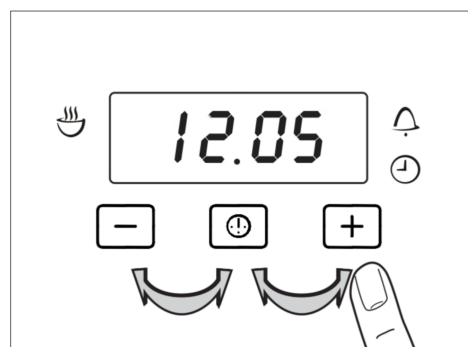
3. After approx. 5 seconds, the display shows the returns to the current time.

The function indicator Cook time “” will light up.



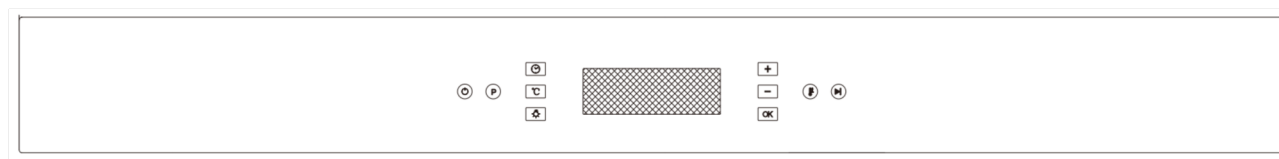
4. When the time has elapsed, the function indicator will flash, an acoustic signal will sound for 2 minutes and the oven will switch itself off.

Press any button to switch off the signal and the program me.

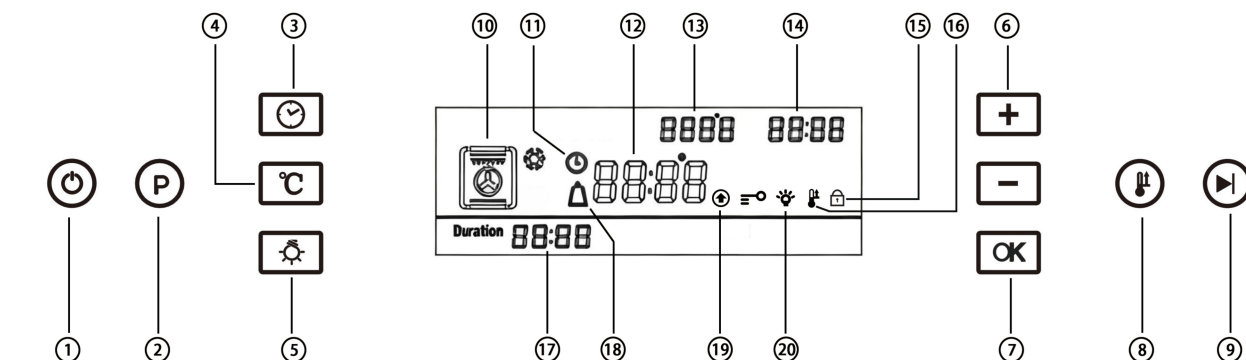


Model AOT9999NB

Close-up of the control Panel



CONTROL PANEL AND DISPLAY



BUTTON DESCRIPTION

1. Power
2. Function
3. Timer
4. Temperature
5. Light
6. Plus/Minus
7. OK
8. Rapid Heat-up

DISPLAY DESCRIPTION

9. Start/Pause
10. Function
11. Time
12. Actual Temperature/Time
13. Set Temperature
14. Current Time
15. Safety Lock
16. Rapid Heat-up
17. Cooking Duration Time
18. Alarm
19. Heating Indicator
20. Light

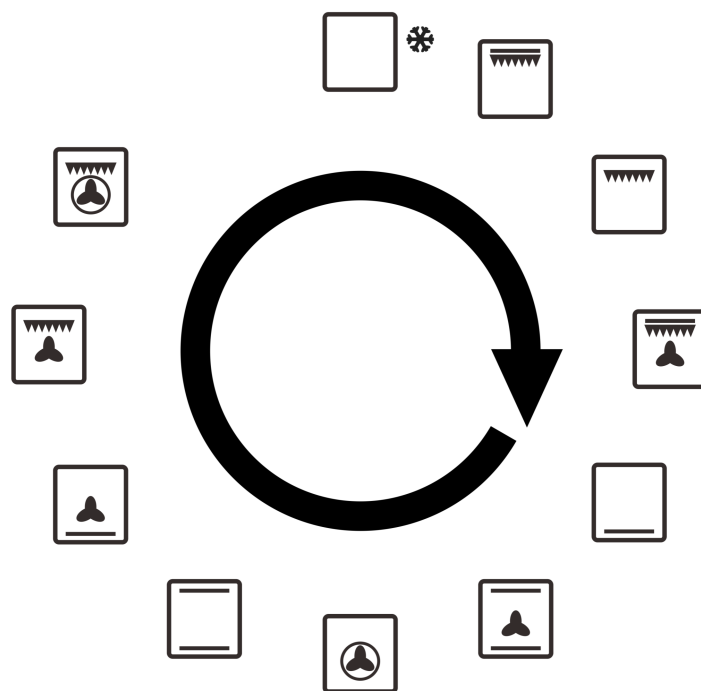
1 OPERATION

1.1 POWER BUTTON

To turn on/off the display panel. Will show current time when turn on the display.

1.2 FUNCTION BUTTON

Pressing it to shift to different function. When you shift to new function, current function will stop and cooking time must be reset. Function list as following,



1.3 START/PAUSE BUTTON

When you shift to new function, press it to start cooking.

During start status, display show current oven temperature. For example :



While display show current time during pause status. For example :



1.4 TIME BUTTON



1.4.1 SETTING THE TIME:

Press button for 3S to set current time. Adjust time number by pressing “” / “”. And press “” to confirm setting.

1.4.2 SETTING ALARM:

Press button until “” keep flashing. Display will show "0:00". Adjust time number by pressing “” / “”. And press “” to confirm setting. Set time number back to "0:00" to cancel alarm. Once the time runs out an alarm will sound, press any button to turn the alarm off. The oven will continue to run.

1.4.3 SETTING COOK TIME:

Press button until display show “**Duration**” . Adjust time number by pressing “” / “” . And press “” to confirm setting.

1.5 SAFETY LOCK



Pressing “” for 5S to enter or cancel safety lock.

1.6 TEMPERATURE SETTING



After function is selected, press “” to set temperature. Adjust temperature number by pressing “” / “” . And press “” to confirm setting.

1.7 RAPID HEAT-UP

If temperature is set more than 100°C, can press this key to heat up oven faster. Display will show “”. It will stop when the oven gets to the required temperature.

1.8 LIGHT

Press the “” button to turn the internal oven light on/off, The light will automatically turn off if no operation in 3 minutes.

2 OVEN FUNCTIONS

Press the function button continuously to scroll through the below functions.

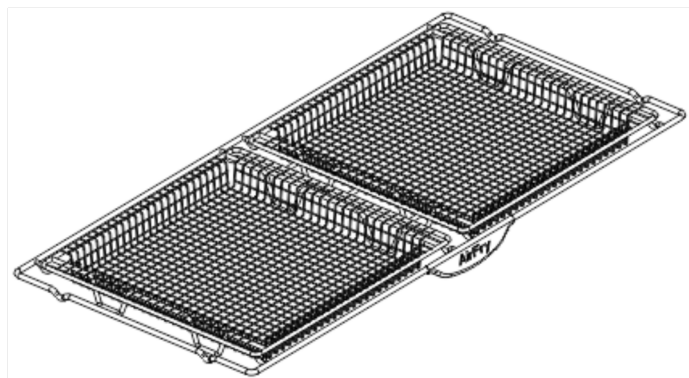
2.1 FUNCTIONAL DESCRIPTION

	FAN FORCE(FAN HEATING / CONVECTION) MODE	Both the fan and circular heating element operate together for the most even air distribution. This is the ideal cooking method for several types of food(meat & fish, pastries etc).
	FULL GRILL	Both the top heating element and grill element operate together to grill larger quantities of food.The door must always be closed for this function.
	GRILL	This function uses just the grill element, and is primarily used for grilling small quantities of food.This function should be used with a closed door.
	FULL GRILL WITH FAN	The heat which is produced by the top element and grill is circulated by the fan for faster and more even cooking.
	BOTTOM HEATING	This function uses the bottom heating element only to cook the underside of the food. It is ideal for slow cooking. i.e. casseroles.

	CONVENTIONAL MODE WITH FAN	This function uses both top and bottom heating elements simultaneously. The heat produced by these is then circulated around the oven by the fan to help distribute the heat more evenly.
	CONVENTIONAL MODE	This function uses top and bottom heating elements simultaneously. The static cooking function ensures even cooking of the lower and upper food. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza. It is best to cook on only one shelf at a time in this function.
	BOTTOM HEATING WITH FAN	Both the fan and the lower heating element operate together. The air which is heated by the lower heating element is circulated by the fan helping to distribute the heat between 50 and 200°C. This function can be used for sterilizing glass jars.
	GRILL WITH FAN	Using just the grill element, the heated air is then circulated around the oven by the fan for faster and more even cooking.
	GRILL WITH FAN FORCE	This function uses standard fan heat for cooking with the grill to brown the tops of foods.
	DEFROST	The air at ambient temperature is distributed inside the oven for defrosting food quicker.
	LIGHTS	Press the light button on the control panel to switch the internal oven lights on and off. The light symbol will show on the display when turned on.

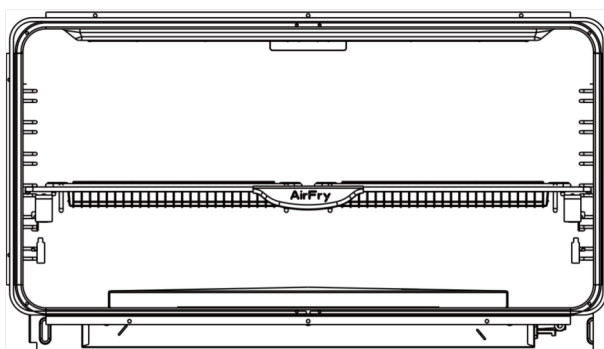
2.2 Using the Air fry basket

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:



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 .
- Turn the knob to position  . to start up the motor.
- When the cooking time is up, remove everything from the oven. If necessary, use an oven glove to avoid any burn.



Cooking Guide



Preheating

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

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

Using the grill

The Multi function oven offers you different grilling modes.

Use the “ Grill ” setting for grilling in perfect mode small portions like toasted sandwiches, hot dogs, etc., to perfection.

The “ Full grill ” position is the best for grilling foods rapidly. For a better distribution of heat, not only to

brown the surface but also to cook the bottom part, select “ Full grill with fan ” function.

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

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

When using grill functions, it is recommended to set temperature between 175°C and 200°C, as it is the most efficient way to use the grill (which utilizes infrared rays).

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

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

Baking pastries

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

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

Pastry is too dry
Increase the temperature by 10°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 “ Fan force(Fan heating / Convection) mode ”;

- Preheat the oven for at least 10 minutes;
- Use a light aluminium pizza pan, placing it on the broiler supplied with the oven. If the dripping-pan is used, this will extend the cooking time, making it difficult to get a crispy crust;

- Do not open the oven door frequently while the pizza is cooking;
- If the pizza has a lot of toppings (three or four), it is recommended that the mozzarella cheese be placed on top halfway through the cooking process;

Cooking Fish and Meat

Meat must weigh at least 1 Kg in order to prevent it from drying out. When cooking white meat, fowl and fish, use low temperature settings (150°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 feuilles	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 Reassemble 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.

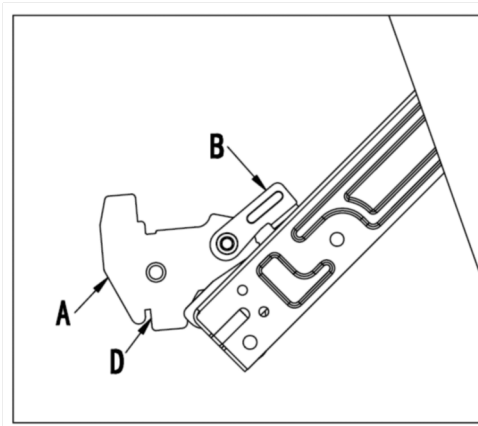


Fig. 1

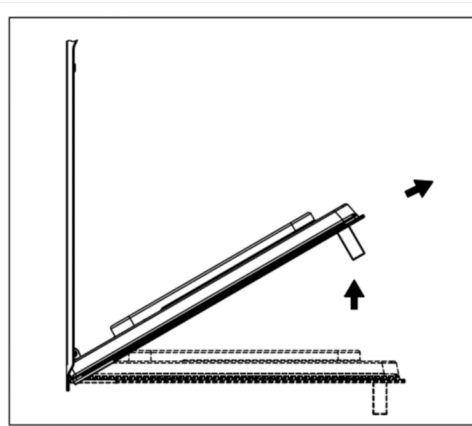


Fig. 2

Instruction Of Removable Glazing Door



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 in order to clean in between the panes.

Remove the door as per above instruction and place it on a protective surface (e.g. on a table cloth) 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. Loosen clips. (Fig.5)

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

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

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

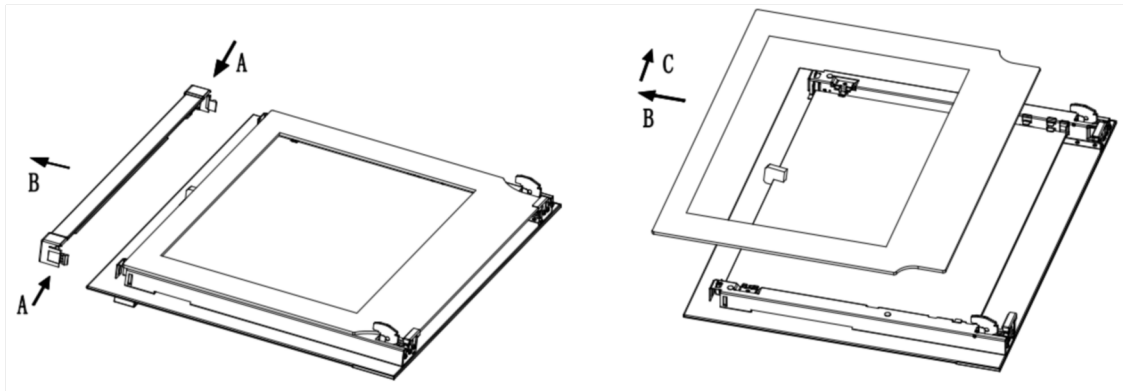


Fig. 3

Fig. 4

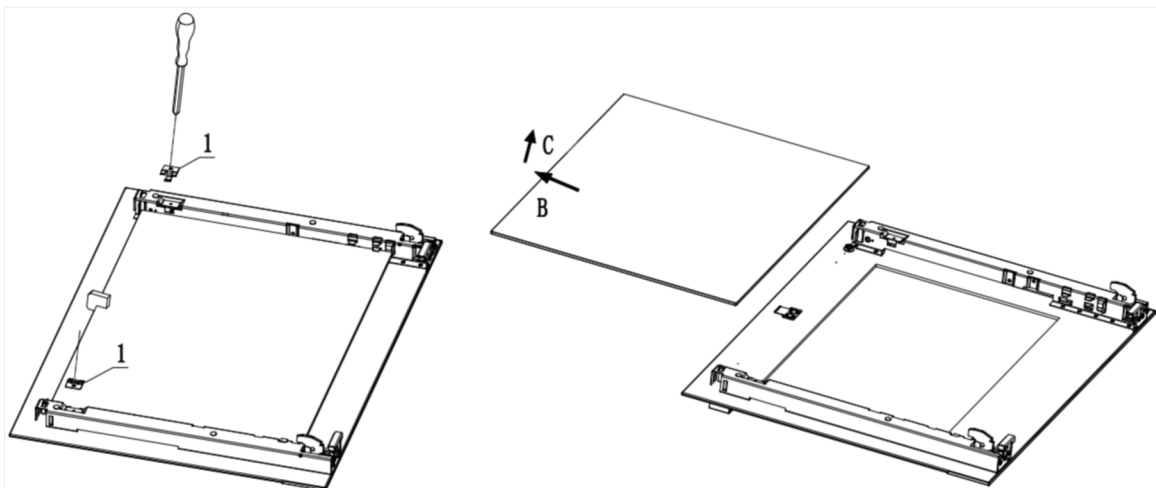


Fig. 5

Fig. 6

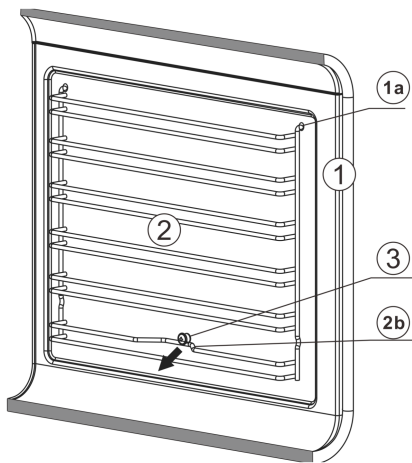
Removable Side Shelves



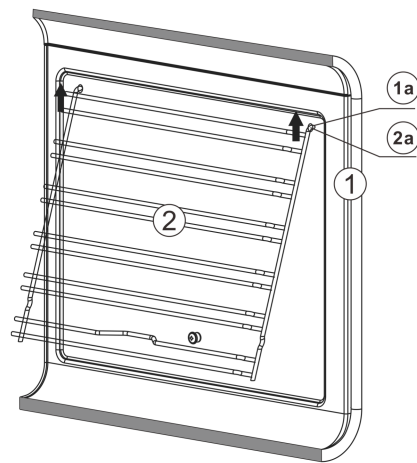
To take out the side shelves, please follow up below steps

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 allow to place the tray pan at the bottom of cavity, so that the food can be directly cooked in the tray pan.



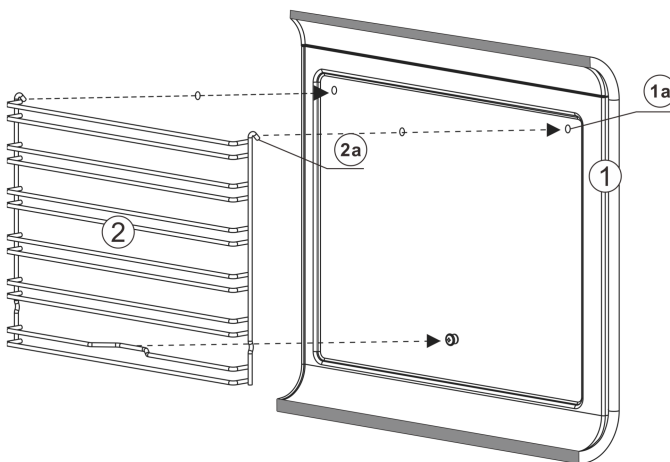
Step1



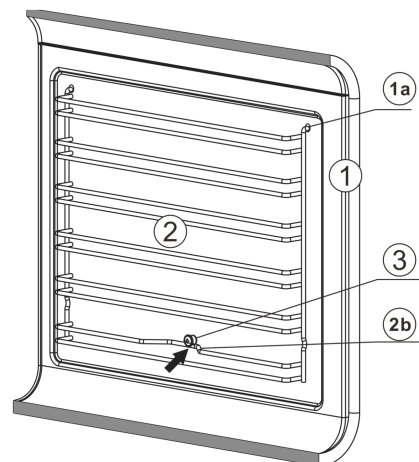
Step2

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

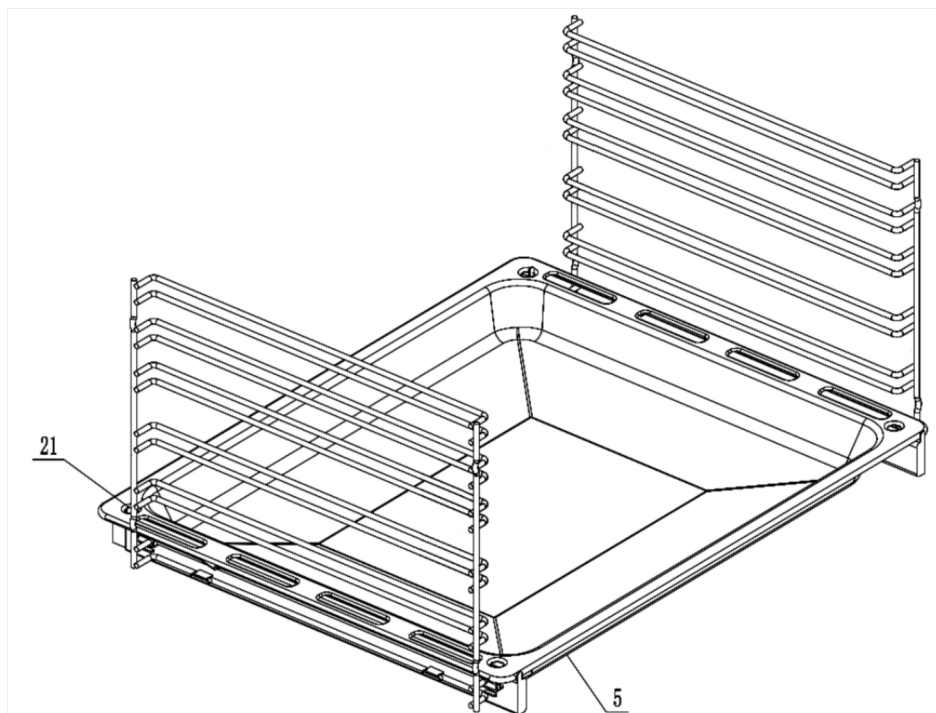
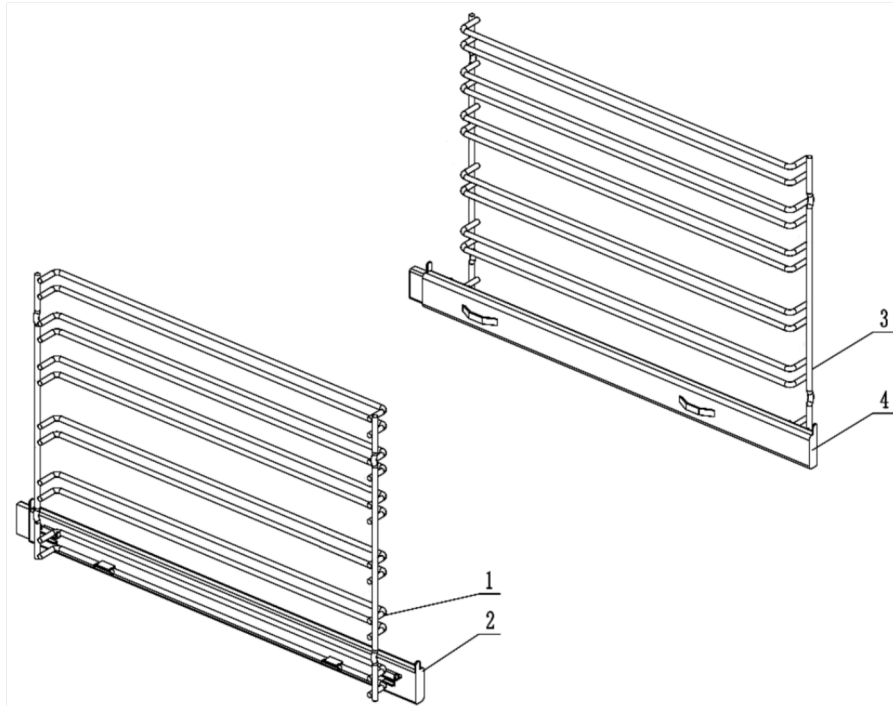


Step2

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 Receiving Oil Tray 5 is placed on the telescopic runner(rail), and the limit of the telescopic runner(rail) 21 passes through the circular hole of the oil collection tray



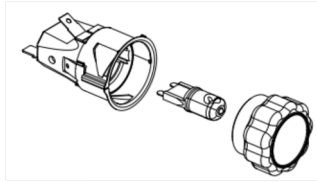
Replacing The Lamp In The Oven



Halogen Lamp

- To avoid electric shock, disconnect the appliance from the power supply before replacing the lamp;
- 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.

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

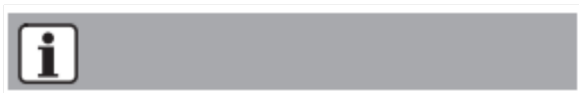
Warning: Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner, return appliance to the nearest Authorized Service Center for examination. Repair, or adjustment!

The following maintenance should be by Authorized Service Center or similarly qualified persons in order to avoid a hazard!

The appliance must not be installed behind a decorative door in order to avoid overheating.

The instructions for ovens that have shelves shall include details indicating the correct installation of the shelves.

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. Replace 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.



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

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

Important: if you decide not to use the oven any more, 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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artusi.com.au

Australia National Telephone Number 1300 694 583

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

NSW & ACT (Head Office)

48-50 Moore Street
Leichhardt

Victoria

2r/131 Church Street
Hawthorn

QLD

Contact
head office

WA & NT

Contact
head office

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