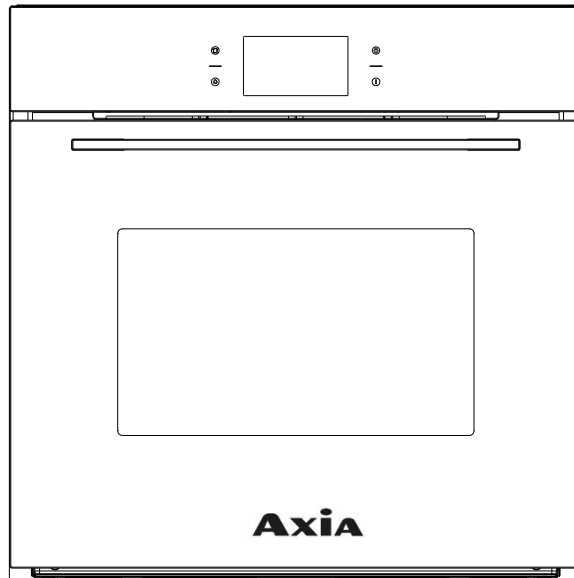


BUILT-IN ELECTRIC OVEN

Owner's Manual

AXIA



INTELLICA

Model: INT 70 TFT

Please read these instructions carefully before installing and operating the oven and retain this information for future reference.

CONTENT

SPECIFICATIONS	1
IMPORTANT SAFETY INSTRUCTIONS	2
INSTALLATION	4
PART NAMES	6
CONTROL PANEL	7
OPERATION INSTRUCTIONS	8
<i>Setting the lamp</i>	8
<i>Child-proof Lock</i>	8
<i>Setting preheat</i>	8
<i>Multi-Function Setting</i>	9
<i>Oven assist function</i>	10
<i>Auto Menu Setting</i>	10
<i>Favorites function</i>	13
<i>Setting the system</i>	13
<i>System power down protection</i>	13
<i>Steam cleaning function</i>	13
CLEANING AND CARE	15
INSTRUCTIONS FOR USING THE ACCESSORIES	18
FAILURE DIAGNOSIS	22

SPECIFICATIONS

Power Supply:	220-240V~ 50/60Hz
Rated power input:	3000W
Outside Dimensions:	595mm(H)×595mm(W)×570mm(D)
Oven Cavity Dimensions:	340mm(H)×470mm(W)×410mm(D)
Oven Capacity:	65Litres
Gross Weight:	Approx.40.5 kg
Net Weight:	Approx.39 kg

IMPORTANT SAFETY INSTRUCTIONS

❖ GENERAL WARNINGS

1. When you pull down the package of oven, keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children.
2. For avoiding fire and explosion, it is prohibited to put combustibles into oven, neither on it nor close to it.
3. Do not attempt to change this oven's characteristic, it may cause danger to you.
4. If other appliances' cable are close to the oven, make sure those cable won't stuck in the door or touch the hot surface of oven.
5. It is strictly prohibited to regard the oven as a storage cabinet when it is not in use. It will cause accidents or danger if oven is switched on accidentally.
6. Be careful of the hot food items inside the oven once the cooking is done.
7. Do not allow children to go near the oven when it is hot, especially when the grill program is running.
8. Do not pull the oven with handle; haul upon the power cable to remove the plug from the socket.
9. Do not touch the oven with wet or damp hands or feet. Ensure you are not barefoot.
10. It is generally not a good idea to use adapters, multiple sockets for several plugs and cable extension.
11. If the oven breaks down or develops a fault, switch it off at the mains and do not touch it.
12. If the cable is at all damaged it must be replaced promptly. When replacing the cable, follow these instructions:
 - a) The cable must be able to bear the electrical current required by the oven.
 - b) Cable replacement must be carried out by properly qualified technicians.
 - c) The earthing cable (yellow-green) must be 10 mm longer than the power cable.
13. The door or the outer surface may get hot and temperature of accessible surfaces may be high when the appliance is operating. Care should be taken to avoid touching the outer surface and heating elements inside the oven.
14. Appliances are not intended to be operated by means of an external timer or separate remote-control system.
15. The appliance, as well as accessible parts becomes hot during use. Care should be taken to avoid touching heating elements inside the oven, children should be kept away.
16. This appliance is not intended for use by person (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given proper supervision or instruction concerning use of the appliance by a person responsible for their safety.
17. Steam cleaner should not be used.
18. Never use abrasive or caustic cleaners, wire wool or sharp objects to clean glass oven door since it may damage to the surfaces, enamel layer and ruin the oven's appearance by shattering the

glass.

19. The 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.
20. Cleaning and user maintenance shall not be made by children without supervision.
21. Children less than 8 years of age shall be kept away unless continuously supervised.
22. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
23. The oven must be used at home for certain purpose which was designed for adults (children should be supervised to ensure that they do not play with the appliance); it must only be used for cooking food. Any other use, such as any form of heating is improper and dangerous.
24. The means of disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
25. When you use unpacked oven, make sure it has not been damaged in any way, if you have any doubts at all, do not use it. Contact a professionally qualified person.
26. The manufactures cannot be responsible for any damage caused by improper, incorrect or unreasonable use. When using any electrical appliance you must follow a few basic rules.

❖ HINTS FOR COOKING

1. When the oven is first switched on, it may give out acrid smelling fumes. This is because the bonding agent used for insulating panels around the oven has been heated up for the first time. This is completely normal; if it does occur, you just have to wait for the fume to clear before putting the food into oven.
2. Fat can burn easily when it gets too hot, please be careful when cooking with oil.
3. Please do not use unstable or out-of-shape container which may be difficult to turn as it may cause danger.
4. Pole and fork of rotary broach are very sharp, be careful while using.
5. When cooking meat, locate the oil collector into oven invariably.
6. Add some water into oil collector to reduce the smell of burnt food.
7. If the oven is still in high temperature when you place in or remove the food from oven, be careful and wear gloves invariably to avoid touching the hot elements.
8. Neither place plates, dishes on the bottom of the oven, nor cover the bottom with aluminized paper since it will cause heat concentration and damage enamel layer.
9. When inserting the Oil Collector and Grill Rack into the oven please be careful, don't damage the inside of the oven enamel surface. To keep the oven clean, use a piece of aluminum foil between foods and grill rack. In order to ensure the hot air circulation, aluminum foil doesn't cover the entire surface of the grill rack.
10. Before baking, prick poultry meat or sausage with a fork, this will prevent bloating and blasting while baking.
11. Put some thin skin around the meat when cooking, this prevents oil splash when food is too greasy.

INSTALLATION

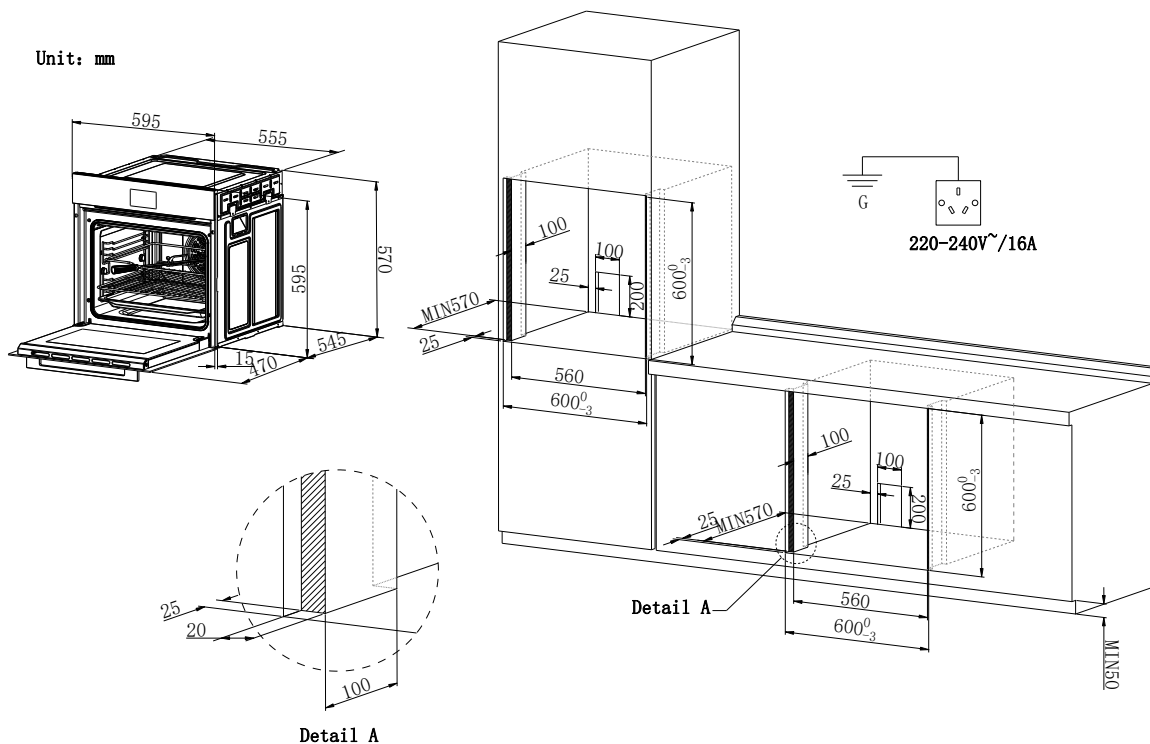
❖ INSTALLATION

Equipment installation and electrical connection shall be conducted by qualified professional technical personnel.

After equipment is taken out from the packaging, please check the equipment and the power cord are in good condition. If you have questions, please do not use, sellers may require replacement.

Installation method

1. Install the oven to the designated location inside the kitchen (installed in the hearth or installed on the upright cabinets below).
2. Use holes on the frame to insert screws to fix the oven on the installation location.
3. To determine the position of the mounting hole, please open the oven door to see inside. While fixing the oven, the measurement of distance shall be in accordance with the image below so that proper ventilation is provided to the oven.



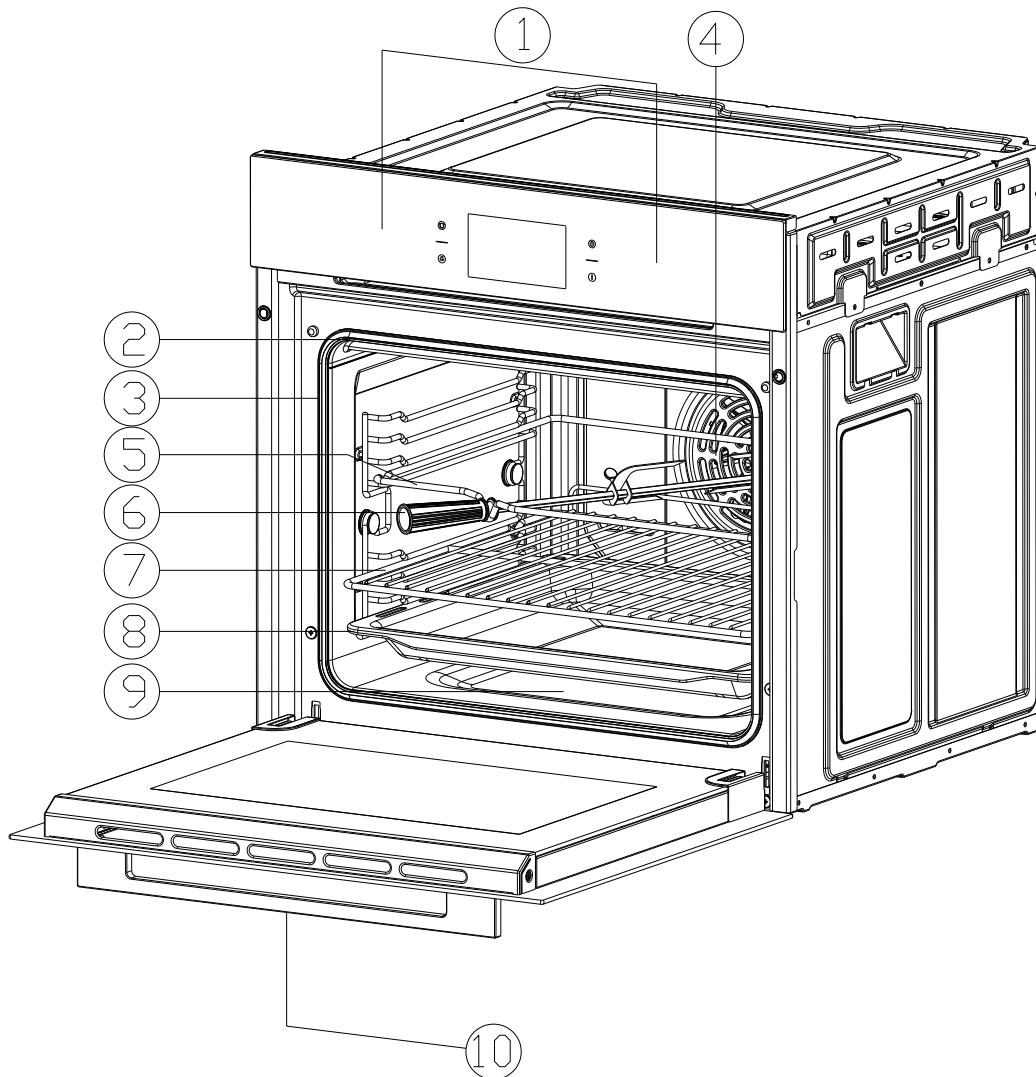
NOTE:

- a) If the oven is to work properly, the kitchen housing must be suitable.
- b) The panels of the kitchen unit that are next to the oven must be made of a heat resistant material. Ensure that the glues of unit that are made of veneered wood can withstand 120 degrees temperatures. Once the oven has been lodged inside the unit, the electrical part must be completely insulated. This is a legal safety requirement.
- c) All guards must be firmly fixed into place so that it is impossible to remove them without using special tools.
- d) Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven. The hob must have a rear gap off at least 45 mm.

❖ CONNECTING TO THE POWER SUPPLY

- 1. Connections must take account of the current supplied and must comply with current legal requirements.
- 2. Switch can't control the yellow and green grounding line. The socket or the ON/OFF switch used for connecting to the power supply must be easily accessible when the oven has been installed.
- 3. **IMPORTANT:** During installation, the power cable position must be taken into account. Avoid the temperature to be above 50°C at any point of the power cable. The oven complies with safety stands set by the regulatory bodies. The oven is safe to use only if it has been adequately earthed in compliance with current legal requirements on wiring safety. You must ensure the oven has been adequately earthed.
- 4. The manufacturers cannot be responsible for any harm or injury to person, animal or belongings caused by failure to properly earth the oven.
- 5. **WARNING:** the voltage and the supply frequency are shown on the rating plate, the cabling and wiring system must be able to bear the maximum electric power required by the oven, this is indicated on the specifications plate. If you are in any doubt at all, use the services of a professionally qualified person.





PART NAMES



Code	Part Names	Code	Part Names
1	Control Panel	6	Rotary Grilling Broach
2	Heater Tubes	7	Grill Rack
3	Cavity Obturating Ring	8	Oil Collector
4	Convection Fan	9	Oven Cavity
5	Rotary Grilling Bracket	10	Oven Door Handle

CONTROL PANEL



Button Image	Button Names	GENERAL FUNCTION
	Homepage	Press it once, the system will remind user to cancel the program setting or cooking session, if you press confirm, the oven will return to the main interface.
	Light	Use this pad to switch on or off the oven light.
	Safety Lock	Use this pad to set or release child-proof lock
	Power switch	Use this button to turn on or off the oven.

OPERATION INSTRUCTIONS

- After connecting the power supply, the system enters the shutdown mode and “ⓘ” twinkles. Press and hold “ⓘ” pad for 3 seconds to awaken the boot-strap interface and the oven enters home page operation interface.
- The cooking temperature range is 50°C~250°C.
- In not in child lock state, press “⏪” or “⏩” pad, the system will cancel the setting or remind user to cancel the current cooking program and return to home page mode.
- If you want to turn off the oven, just press and hold “ⓘ” pad for 3 seconds.
- From the home page auto cook menu program can be chosen, user can slide from the top of the screen to export drop-down menu. Slide up from the bottom of the drop-down menu to close the drop-down menu.
- The oven door must be closed during any cooking process. This oven has special natural air circulation and hot air recycle system. This system ensures the humidity and temperature in the oven, bakes the food thoroughly from inside leaving the outside golden crispy. In addition, you can shorten the cooking time, reduce energy consumption. The oven may produce hot steam in cooking process, this is normal.
- When the oven door is opened during cooking or at the end of the cooking, please be careful, the hot air may overflow.
- This oven’s control panel is touch screen, and requires gentle and light touch for operation, don't use rough touch or wear gloves while operating.

Setting the lamp

The system automatically turns on the lamp when the oven starts to cook. After 1 minute, the lamp automatically turns off. In the last 30 seconds of cooking the lamp turns on automatically, after cooking for 1 minute the lamp automatic turns off. Press “ⓘ” pad once, the lamp turn on for one minute and then turns off automatically (except child lock mode).

Child-proof Lock

Lock: In any mode, press and hold “Ⓛ” pad for 3 seconds, the system will be locked. In the locked state, press any pad and the oven will display the lock interface to remind user released the lock.

Lock quitting: In the locked state, press and hold “Ⓛ” pad for 3 seconds, the lock will be released.

Setting preheat


Before starting the cooking, slide the temperature interface left or right to select preheat temperature and then press the temperature once.

Press “Preheat” once, after preheat program, place food in the oven and select a desired cooking program to start the cooking.

NOTE: When preheat is in process, press “⏪” or “⏩” pad once and then press “Yes” to end the preheat program and the interface returns to the home page, or press “↩” once and then press “Yes” to end preheat program.

Setting a cooking program without preheat


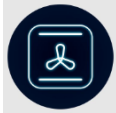
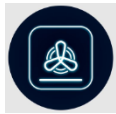




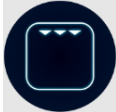
1. After entering cooking temperature, press “No Preheat” once
2. Enter cooking time and then press “▶” pad to start cooking.

NOTE: If you want the oven to start cooking at the appointed time: After entering cooking temperature and time, press  pad once and then enter the preset time. Press “▶” pad to enter preset interface, when it reaches the appointed time, the oven automatically starts cooking.

Anytime during the cooking process, press “||” once to pause the program, and press “▶” pad to resume. At any stage of cooking, pressing “↶” once indicates whether or not to stop cooking, press “Yes” to cancel, press “No” to return to the cooking interface.

Multi-Function Setting

This function allows you to set 8 different functions, their working methods, temperature range and settings that have been shown below:

CODE	FUNCTION MODES	HEATING TYPE	WORKING METHODS	TEMPERATURE RANGE	Suitable for the menu
1		Convection	Back Convection	50°C~250°C	Kebabs (220 °C), Grilled steak (250°C)
2		Stereo barbecue	Top-outer Heater + Bottom Heater+ Fan		Roast Chicken (250 °C), Baked sweet potato (250 °C), Roast leg of lamb (250 °C), Barbecue (230 °C)
3		Enhanced baking	Back-outer Convection + Bottom Heater		Pizza (180 °C), Quiche (190 °C), Apple pie (190 °C)
4		Bottom baking	Bottom Heater + Fan		Fried dumplings (200 °C), Fried package (200 °C)
5		Total barbecue	Top two Heater + Fan		Toast (200 °C)
6		Rotary barbecue	Top Two Heater + Rotary Grill		The roast chicken (250 °C), roast duck (250 °C)
7		Top and bottom baking	Top-outer Heater + Bottom Heater		Cookies (160 °C), cake (160 °C), egg tarts (190 °C), barbecue (230 °C)
8		Top baking	Top-outer Heater		Sliced bread (200 °C)

The oven has 8 kinds of cooking functions. You can choose from the cooking program by sliding on the main page and then pressing it once to confirm. From the home page you can reach the temperature selection interface. Slide left or right to choose cooking temperature and then press the temperature which you need. From the home page you can reach the preheating and no preheating selection interface, if you want to preheat press “Preheat”, if not, press “No Preheat”, after this, press “Confirm”. After that you need to slide the time interface up or down to choose a desired cooking time. The oven will start to cook after you press “▶”.

For example, you want to grill steak at 250°C for 10 minutes:

- a) Place food in the oven and close the door.
- b) Slide home page to choose “Convection” and press it once.
- c) Slide the temperature interface left or right to select cooking temperature (250°C) and then press 250°C once.
- d) If you want to preheat, press “Preheat” once, (after preheat, press “Confirm” once.), if not, press “No Preheat”.
- e) Slide the time interface up or down to choose cooking time and then press “▶”.

NOTE: If you want to set the oven to start cooking at an appointed time, after entering cooking time, press “⌚” pad once and then enter preset time. After that, press “▶” pad to enter preset interface. When it reaches preheat time, the oven will start to cook automatically.

The preset time should be different from the existing time during setting the timer, otherwise the program will not be activated.

Oven assist function

1. Quick preheat function

Find “Quick preheat” on the home page, click it. Slide the temperature interface left or right to select preheat temperature and then press the temperature once. The oven will start to preheat, preheat time does not need be set, the default preheating time is 3 minutes and 30 seconds.

2. Keep warm function

- a) Find “Keep warm” on the home page, click it.
- b) Slide the interface left or right to select temperature, click the temperature once.
- c) Slide the time interface up or down to enter cooking time. Press “▶” to confirm.

NOTE: After setting cooking time, you can press “⌚” to set preset function.

3. Defrost

Find “Defrost” on the home page, click it. Slide the interface left or right to select temperature. Then slide the time interface up or down to enter defrost time. Press “▶” to confirm.

Auto Menu Setting

This function allows you to set 5 different categories menu, click the menu category, into the sub specific menus; you can choose from the menu what you want to cook.

AUTO COOK MENU:

Menu	Auto menu	Cooking temperature	Cooking time	Program time	Position
		(°C)	(mins)	(mins)	
Cakes and Cookies					
1.1	Choco Chip Cookies	Bake 180	20 mins	20 mins	3rd Rack Level
1.2	Chocolate Marshmallows	Bake 180	20 mins	20 mins	3rd Rack Level
1.3	Cup Cakes	Bake 190	25 Mins	25 Mins	3rd Rack Level
1.4	Apple Cake	Bake 190	25 Mins	25 Mins	3rd Rack Level
1.5	Apple Pie	Bake 200	30~45 mins	40	3rd Rack Level
1.6	Mug Cakes	Bake 180	10 Mins	10 mins	3rd Rack Level
1.7	Banana Choco Cake	Bake 190	40 Mins	40 Mins	3rd Rack Level
1.8	Swiss Cake Roll	Bake 160	15~20 mins	17	3rd Rack Level
1.9	Cream Cheese Cookies	Bake 180	25 Mins	25 mins	3rd Rack Level
1.10	Choco Brownies	Bake 190	15~25 mins	25	3rd Rack Level
1.11	Eggless Chocolate Cake	Bake 190	18~25 mins	25	3rd Rack Level
1.12	Vanilla Fruit Cake	Bake 190	18~25 mins	25	3rd Rack Level
1.13	Puff Pastry	Bake 180	18~25 mins	22	3rd Rack Level
1.14	Peanut Butter Brownie	Bake 190	18~25 mins	25	3rd Rack Level
1.15	Banana Oats Cake	Bake 160	45~60 mins	52	3rd Rack Level
1.16	Honey Cake	Bake 160	18~25 mins	22	3rd Rack Level
1.17	Apple Chips	Bake 185	30 Mins	30	3rd Rack Level
1.18	Upside Down Cake	Bake 185	35 Mins	35	3rd Rack Level
1.19	Choco Lava Cake	Bake 190	20~28 mins	24	3rd Rack Level
2 Vegetable					
2.1	Eggplant	Convection 200	15~20 mins	17	3rd Rack Level
2.2	Vegetable Cutlets	Convection 200	18~25 mins	20	3rd Rack Level
2.3	Veg Sliders	Convection 180	10~15 mins	12	3rd Rack Level
2.4	Stuffed Bellpeppers	Grill 180	17 mins	17	3rd Rack Level
2.5	Stuffed Potato	Bake 190	15~20 mins	15 mins	3rd Rack Level
2.6	Sweet Potato	Bake 250	30~50 mins	40	3rd Rack Level
2.7	Mac-n-cheese	Convection 180	8~12 mins	10	3rd Rack Level
2.8	Paneer Tikka	Convection 200	12~18 mins	15	3rd Rack Level

Fish Recipes					
3.1	Baked Salmon	Convection 200	30 mins	30	3rd Rack Level
3.2	Saury	Convection 200	25~30 mins	27	3rd Rack Level
3.3	Baked Fish	Convection 230	25~35 mins	30	3rd Rack Level
3.4	Shrimp With Cheese	Convection 200	15~25 mins	20	3rd Rack Level
3.5	Yellow Fish	Convection 230	25~35 mins	30	3rd Rack Level
3.6	Tuna	Convection 200	20~25 mins	22	3rd Rack Level
3.7	Grilled Shrimp	Convection 180	15~25 mins	20	3rd Rack Level
3.8	Tilapia Mossambica	Convection 250	30~45 mins	37	3rd Rack Level

Pizza & Breads					
4.1	Baby Bread Pizza	Bottom Heat + convection (190)	20 mins	20 mins	3rd Rack Level
4.2	Vegetable Bruschetta	Grill 190	10 mins	10 mins	3rd Rack Level
4.3	Chicken Pizza	Bottom Heat + convection (190)	20 mins	20 mins	3rd Rack Level
4.4	Garlic Bread	Grill 190	10 mins	10 mins	3rd Rack Level
4.5	Olive Pizza	Bottom Heat + convection (190)	20 mins	20 mins	3rd Rack Level
4.6	Rye Grain Bread	Bake 200	20~25 mins	22	3rd Rack Level
4.7	Whole Wheat Bread	Bake 190	30~40 mins	35	3rd Rack Level
Chicken recipes					
5.1	Baked Cheese Chicken	bake 200	45 mins	45	3rd Rack Level
5.2	Chicken Alfredo Pasta	Bake 180	10~15 mins	12	3rd Rack Level
5.3	Chicken Tikka	Bake 190	35 mins	35	4th Rack Level
5.4	Stuffed Chicken	Convection 220	20~30 mins	25	3rd Rack Level
5.5	Slow Roast lamb leg	Bake 250	60~120 mins	1h30m	3rd Rack Level
5.6	Baked Broccoli Chicken	bake 200	45 mins	45	3rd Rack Level
5.7	Pesto Chicken	Bake 190	35 mins	35	3rd Rack Level
5.8	Grilled Chicken	Grill 190	20 mins	20	3rd Rack Level
5.9	Hasselback Chicken	Bake 200	25 mins	25 mins	3rd Rack Level

For example you want to bake Cup Cake.

- Slide home page to choose “Auto menu” and press it once.
- Slide the auto menu interface to choose “Cake” and click it, and then choose Cup Cake, click it.
- Click “Preheat” and then click “CONFIRM”.
- After preheat, click “CONFIRM” to confirm cooking time. (The current time is the default time for the menu. You can adjust the cooking time by sliding the time interface up or down. And then press “OK”.)
- The interface will remind user to put the baking tray and metal rack. After that click “OK” start to cook.

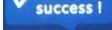
NOTE:

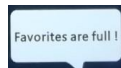
If you don't want to preheat, follow these steps:

- Slide home page to choose “Auto menu” and press it once.
- Slide the auto menu interface to choose the type of cake to bake and click it, and then choose Marble Cake, click it.
- Click “No Preheat”.
- Click “OK” to confirm cooking time. (The current time is the default time for the menu. You can adjust the cooking time by sliding the time interface up or down. And then press “OK”.)

e) The interface will remind user to put the baking tray and metal rack. Click “OK” to start cooking.

Favorites function

After cooking you can store a program by clicking “Favorites”, the display will show  for 3 seconds. The next time you can directly find the cooking program in the favorites and then click the program and then press “▶” start cooking or press “⌚” set preset time. If the favorite collection of

cooking programs exceeds 100 the screens will show . If you need to delete the existing collection of cooking program, simply find the cooking program and then slide left or press it for 3 seconds and then click the "delete" button.

Setting the system

1. Setting the Time and Date

Find “Settings” on the home page, and click it. Choose “Time and Date” and click it. Slide the date interface up or down to enter a desired date, and then press “CONFIRM”.

The interface will enter time setting, slide the interface up or down to enter time, and the press “CONFIRM”.

2. Setting the Display and Brightness

Find “Settings” on the home page, and click it. Choose “Display and Brightness”, slide the Brightness Adjustment left or right to adjust the oven brightness.

3. Factory settings

Find “system setting” on the home page, and click it. The display shows “Whether to restore factory settings”, press “Yes” to restore.

NOTE: This function will restore all settings for the user, please be careful.

4. Auto Child Lock function

Find “Settings” on the home page, and click it. Choose “Automatic Child Lock”, and turn it on. The system will auto lock if there is no operation for a few minutes in any mode.

In locked state, press any pad the oven will display the lock interface to remind user to release the lock.

Lock quitting: In lock state, press any pad once and then press and hold “Ⓜ” pad for 3 seconds, the lock would be released.

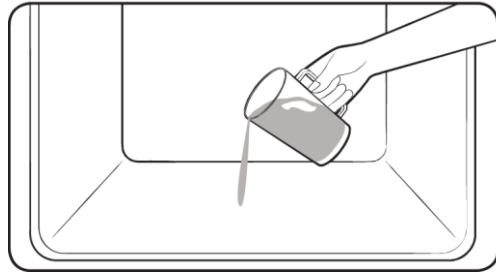
System power down protection

During cooking, if the oven encounters an unexpected power outage for less than 24 hours, till the time electricity supply is resumed the system will stay in cooking pause mode, and will remind user to continue cooking. If you want to resume, press “YES”, if not, press “NO”.

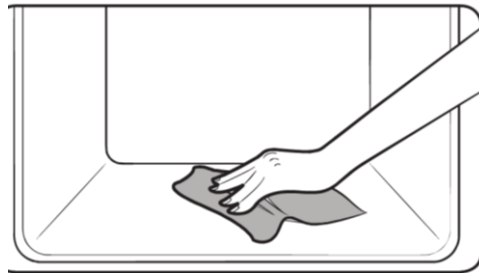
Steam cleaning function

Your oven has a steam cleaning function that you can use it to clean the light soiling in the oven. This is useful for cleaning light soiling with vapour.

1. Open the oven door and remove all the accessories.
2. Pour 400ml of water onto the bottom of the oven and close the door.



3. Find “Defrost” on the home page, click it.
4. Slide the temperature interface left or right to select temperature at 60°C, click the temperature once.
5. Then slide the time interface up or down to enter defrosting time of 5 minutes. Press “▶” to confirm.
6. After the program has completed, please don't open the oven door in 20 minutes.
7. Open the oven door and Use a dry cloth to clean inside the oven.



NOTE:

- If the oven is heavily soiled with grease, for example, after roasting or grilling, it is recommended to remove stubborn soil manually using a cleaning agent before activating Steam cleaning.
- Leave the oven door ajar when the cycle is complete. This is to allow the interior enamel surface to dry thoroughly.
- While the oven is hot inside, auto cleaning is not activated. Wait until the oven cools down, any try again.
- Do not pour water onto the bottom by force. Do it gently. Otherwise, the water overflows to the front.

CLEANING AND CARE

❖ GENERAL INSTRUCTIONS:

1. Ensure that the appliance is switched off and out of power supply before replacing the lamp or doing some cleaning to avoid the possibility of electric shock.
2. Wipe the oven with water and little dish washing liquid; dry it with a soft cloth or sponge. Cleaning with water directly may lead creepage.
3. Use a mild windows-cleaning detergent. Wipe the area with a soft window's cloth or a fluff-free microfiber cloth, using a horizontal action without applying pressure.
4. Never use a steam or high pressure spray to clean the appliance.
5. If any abrasive or caustic substances come into contact with the frontage, wipe it off immediately with water.
6. Clean the stainless steel and enameled surfaces with warm, soapy water or with suitable brand products.
7. It is very important to clean the oven each time after it is used.
8. Melted fat is deposited on the sides of the oven during cooking. The next time after oven is used this fat could cause unpleasant odors and might even affect the result of the cooking. Use hot water and detergent to clean, rinse out thoroughly.
9. Always remove any fleck of lime scale, grease, corn flour and egg white immediately. Corrosion can form under such flecks. Use stainless steel care products. Follow the manufacturer's instructions. Try out the product on a small area first, before using on the whole surface.
10. For cleaning, the appliance must be switched off and cooled down.
11. For safety reason, do not clean the appliance with steam jet or high-pressure cleaning equipment.
12. Aggressive cleaning products, scratchy sponges and rough cleaning cloths are not suitable.
13. When the oven is scrapped, please scrap all the parts completely to avoid any possible body injury. Such as cutting off the outside cable of oven, crush the lock device.
14. Disposal must be carried out in accordance with local environment regulation for waste disposal. For more detailed information about treatment, recovery and recycling of this products, please contact your local city office, your household waste disposal service.

❖ DETAILED CLEANING INSTRUCTIONS

THE OVEN'S OUTER SURFACE

Only use a soft damp cloth to wipe equipment, don't choose thick sponge or coarse cloth. If the stain is hard to come off, you may add some detergent in the water, finally wiping with dry dishcloth. Please do not use corrosive and abrasive cleaner, they will make the equipment surface roughness. If you accidentally spill some, please wipe with water immediately.

CLEANING THE OVEN ACCESSORIES

Carefully clean with soap and water in attachment, and wipe dry.

INSIDE THE OVEN

After waiting for the oven to cool from the inside, please use wet dishcloth wiping the remains of the oven. Because of the enamel layer and metal surface coming under high temperature, so there will be some fading. This is normal and does not affect the function. Don't try to use the rough friction pad or high strength cleaner to make up for this kind of fading. The enamel surfaces use warm water to clean. Do not use steel wire ball, corrosive and abrasive cleaner or sharp objects, such as knife, scraper, as it can damage the enamel layer.

CLEAN THE OVEN DOOR AND GLASS PANEL

Use mild cleaning fluid along with a sponge to clean then dry the oven door. Do not use steel wire ball or corrosive cleaner and scraper, it will damage the surface of the oven. You can completely remove the oven door to clean it. Do not use strong, sharp items to clean the glass panel, it will scratch the glass surface and glass panels. Injury may be caused due to the change of the temperature of the oven. After completion of cleaning, glass panel should be installed on the oven door first, followed by the oven door, be careful not to install backwards. Oven glass panel must be installed correctly, otherwise, please do not use the oven.

A. Removing the oven door:

1. Pull the oven door to the horizontal level. (See figure A)
2. Move the catch of hinges on both sides to the fully open position (See figure B), and hold the door.
3. Push up the door. (See figure C)
4. Push the door back to about a 15 degrees angle; lift the door up until the hook is taken out from the card slot. (See figure D)

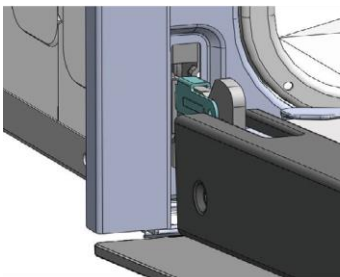


Figure A

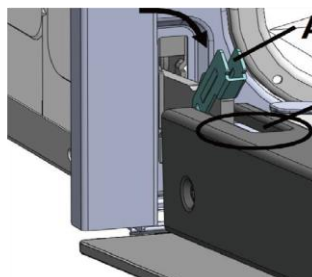


Figure B

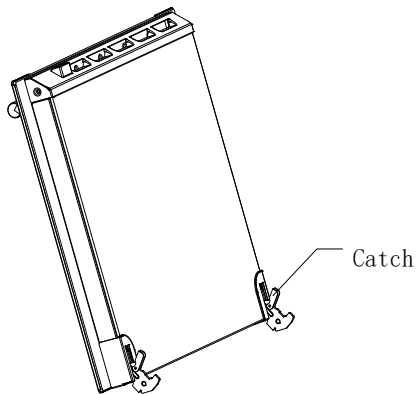


Figure 1

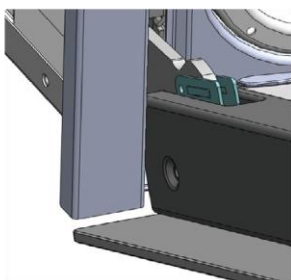


Figure C

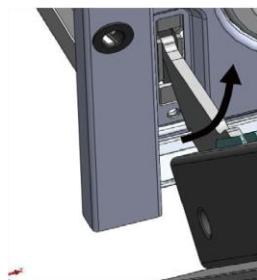


Figure D

B. Removing the glasses

1. Remove the top (shutter) by screwing down bolts on both sides. (See figure 2).
2. Screw down other 6 bolts in the opposite top on both sides of door. (See figure 2).

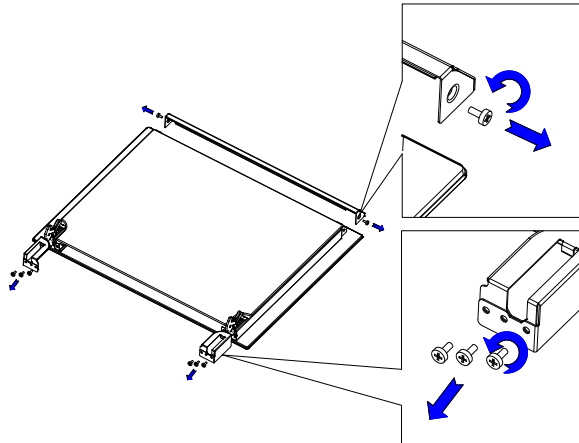


Figure 2

3. Draw out and remove the glass 1. (See figure 3).
4. Remove the two screws and brackets.
5. Draw out and remove glass 2. (See figure 3).

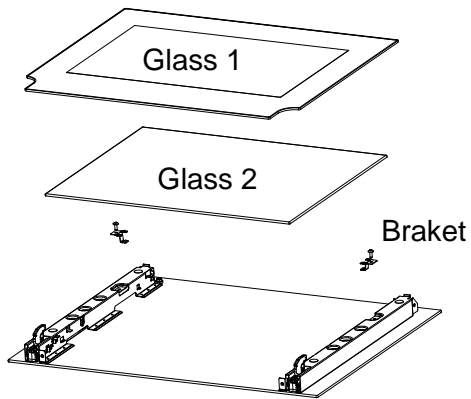
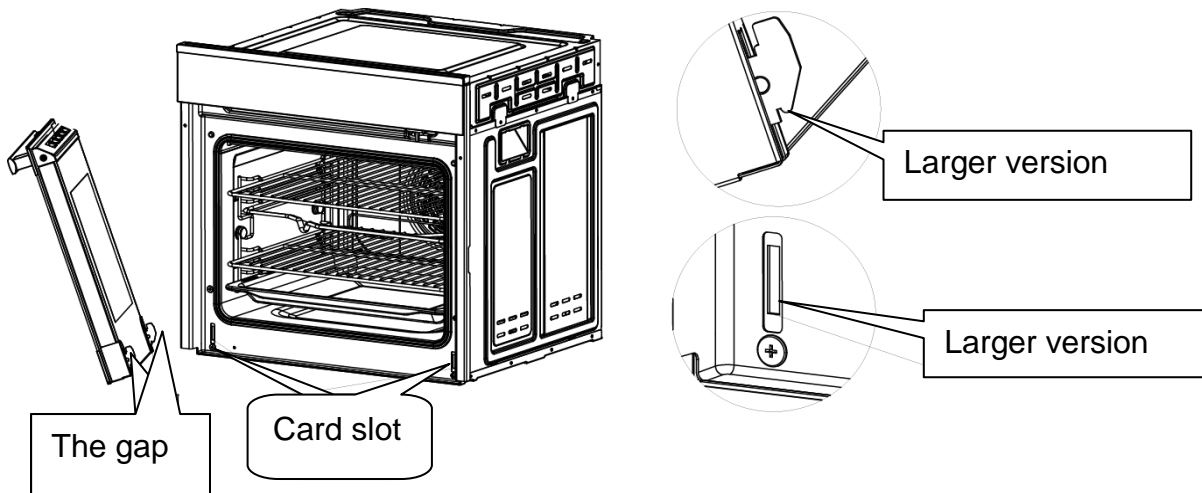


Figure 3

6. Clean the top (shutter) with stainless steel cleaning water with suitable brand products.

C. Installing the oven door

1. Install the glasses back in the correct surface and order.
2. Install the top (shutter) back by screwing the bolts up.
3. Set the hinges into their respective holes on both sides, and swing the oven door downwards. The step of hinges will be revealed if the oven door is in right position. Lock the latch.
4. Close the oven door.



D. *Cleaning the oven cavity sealing ring*

To ensure the normal working of the oven, area around the cavity is equipped with sealing ring. It should periodically be checked in sealed state. If the sealing ring is too dirty, it should be cleaned. You can remove the ring to clean it. If the seal joint is damaged or looks worn off, please contact the after-sale service department for replacement of the ring. Using the oven in the absence of sealing ring will cause damage to it.

Take out the obturating ring from one side first, and then remove the obturating one by one from the other sides. (See figure 4).

1. Clean the obturating ring with water and dry it up.
2. Place back obturating ring one side at a time.

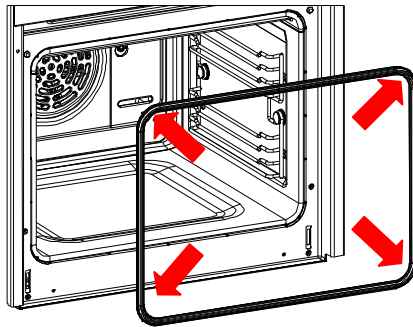


Figure 4

INSTRUCTIONS FOR USING THE ACCESSORIES

A. Installation around layer frame (see figure 1):

1. Install the left/right layer frame in the cavity in the fixed screw position;

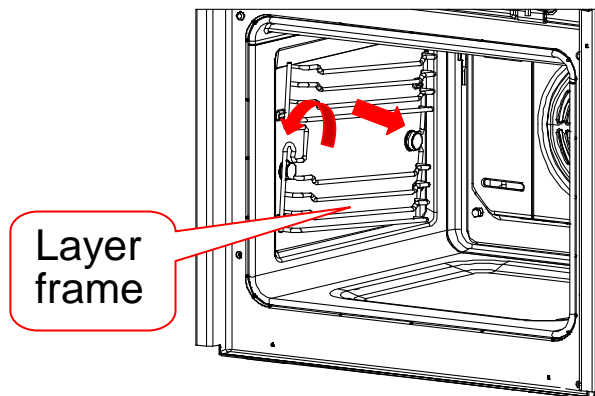


Figure 1

B. Grill rack insertion location (see figure 2):

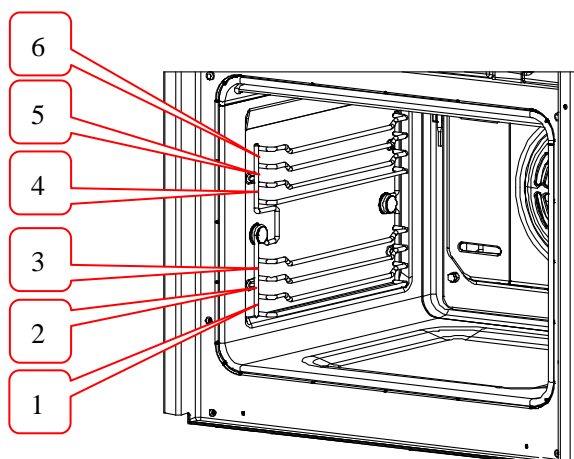


Figure 2

C. Installing the grill (See figure 3) :

1. Insert the oil collector on the first layer.
2. Insert the grill rack on the proper upper layer of oil collector.

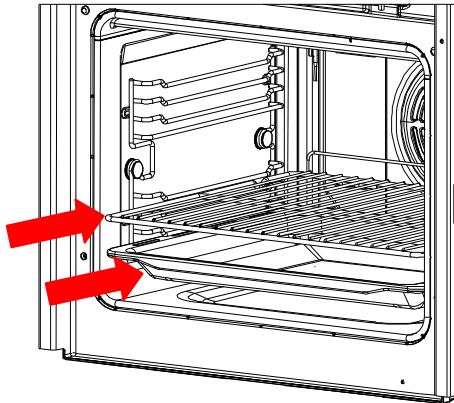


Figure 3

Note: While cooking, the grill rack, oil collector, layer frame around, rotary grilling bracket, rotary grilling broach get dirty, their cleaning should be done separately.

D. Installing the rotary grilling bracket:

1. Put oil collector in the first layer.
2. Insert rotary grilling bracket into oven layer 4 (figure 4) (the location of rotary grilling bracket can only be in layer 4, rotary grilling broach can be normally used).; (See figure 4).

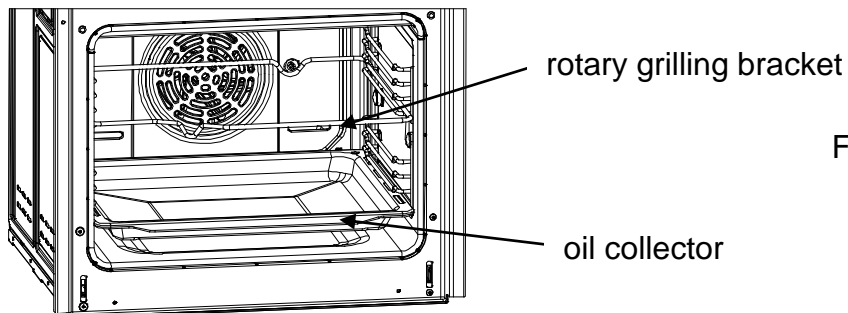
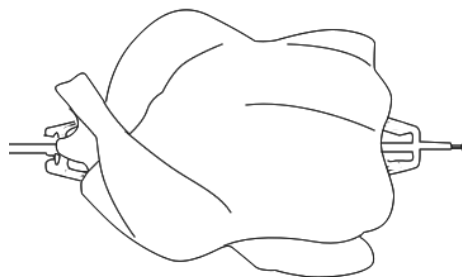


Figure 4

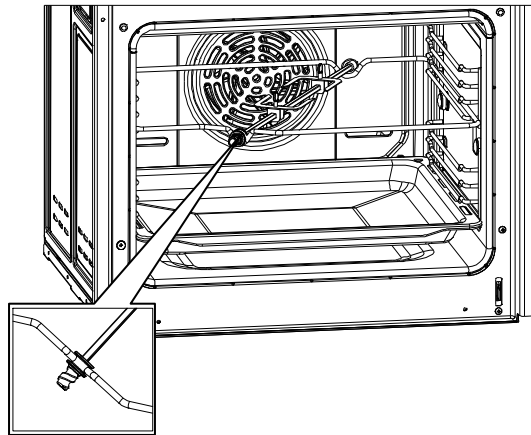
3. Make chicken or duck with your favorite ingredients, insert chicken or duck in the rotary grilling broach (figure 5); cover the food with aluminum foil wrap if required

Figure 5



4. Insert the broach into the hole on the wall of oven cavity. Put rotary grilling broach with food into the rotary motor casing of oven chamber (figure 6), insert both the ends of rotary grilling broach onto rotary grilling bracket.

Figure 6



5. Start the grilling program, make sure rotary grilling broach is rotating normally, then close the oven door.
6. When the barbecue is complete, open the oven door, turn rotary grilling broach handle to remove food (figure 7);Screw down the handle from the broach.

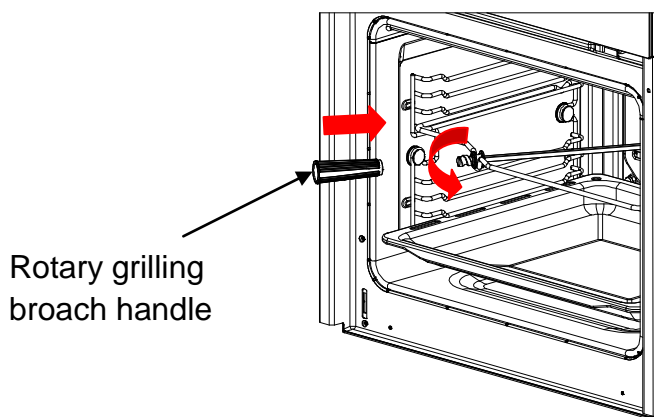


Figure 7

7. Close the oven door.

NOTE:


- Rotary grilling broach is suitable for cooking large size meat, such as reeled meat, poultry.
- Steps for fixing the food onto broach: Insert food in the middle of the broach, and then fasten the food with the forks on both sides.
- Fix poultry wings on the back of the poultry; fix legs on the body of poultry so that the food wouldn't be burnt easily.
- Prick some holes on the poultry, so that juices can overflow.
- When rotary grilling broach is in rotation, if there is an issue in rotation, please push rotary grilling broach until it can be rotated.

E. Choosing the container

- The thickness of the container, electrical conductivity and the color will affect the cooking. Please keep in mind: 1) The use of aluminum plate, soil in burned tray, refractory clay, baked food at the bottom is shallow in color, food moisture is enough. It is recommended that you use this kind of container for heating pastry, dough and barbecue. 2) Use enamel cast iron, glass, tin-coated iron and refractory porcelain, with anti-blocking liner colored coating of the container, baked food at the bottom is darker .It is recommended that you use this kind of container for making egg tarts, pies and other crispy food.
- In the process of cooking, the volume of food changes, so you should accordingly choose the suitable containers.
- When cooking meat and poultry, to prevent oil splash, please choose suitable size of food, with a cover on deeper tray or refractory glass saucepans.
- Use glass tray while cooking dough and cream.

FAILURE DIAGNOSIS

Failure might happen due to some simple reasons, please read the following illustrations carefully before contacting the after sales services.

Failures	Possible reasons	Suggestions to handle
The oven is not heating or heating mode cannot be set	The oven may not turn on. You may have not entered the cooking time. You may have missed an operation. The fuse at home may have been burnt or broken.	Turn on your oven. Enter a correct cooking time. Check the cooking program operation steps. Replace fuse or reconnect the power If the above problems appear repeatedly, please contact the after sales services.
Noise after cooking.	After cooking ends, the cooling fans start operating.	
Oven light is not bright	The lamp life has ended or is damaged.	Replace the oven lamp.
Cake or cookies are not baked uniformly.	Maybe the temperature entered is not right or the metal rack is in the wrong place.	Check the temperature and the metal rack position is correct or not.
An error sign "E-3" display.	High temperature alarm.	Click  pad to return to waiting mode, and then contact the after sales services.
An error sign "E-5" display.	Open circuit alarm.	
An error sign "E-6" display.	Short circuit alarm.	

NOTE: The oven only can be repaired by skilled men who have been trained before. Improper service can cause serious damage to the user.