

# OVEN

## USER'S MANUAL

**PHILCO**



*Famous for Quality the World Over*

**POB 321**

**POB 420**

**POB 417**

**Dear customer,  
Thank you for buying a PHILCO brand product. So that your appliance serves you well, please read all the instructions in this user's manual.**

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# PART 1: IMPORTANT SAFETY INSTRUCTIONS

## **Recommendation:**

Carefully read these instructions before installing and operating this oven. Write down the serial number found on the rating label of the oven in the space below. It is essential that you store this user's manual in a safe place so that you can use it in the future. If you intend to sell the appliance, give it to another owner, or if you move, always make sure that the user's manual is attached to the appliance, so that the new owner can learn about the operation of the appliance and the relevant warnings.

## **SERIAL NUMBER:**

This user's manual is produced for several models at the same time. For this reason, certain parts / illustrations may differ from the version of the appliance that you purchased. When reading the user's manual adhere to all warnings and instructions.

## **General safety instructions**

- This appliance may be used by children older than 8 years of age and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers arising from its incorrect use. Children must not play with the appliance. Cleaning and maintenance performed by the user must not be performed by children unless they are older than 8 years of age and under supervision.
- **WARNING:** The appliance and its accessible parts may heat up during use. Do not touch hot parts. Children up to 8 years of age should not come near the appliance unless they are under constant supervision.

- **WARNING:** Fire hazard: Do not store any items on the top plate.
- **WARNING:** If the surface is cracked, turn off the appliance to prevent possible injury by electrical shock.
- Do not use this appliance with an external timer or a similar device, which could be used to turn on the appliance.
- If the oven is turned on, the interior is heated up, particularly the heating element. Do not touch any of hot parts. After turning off the oven, wait until the heating element and the interior of the oven cool down.
- Some external parts of the oven may heat up during operation (e.g. handles).
- For cleaning do not use coarse cleaning agents, steel wool or sponges with steel wool. You could scratch the surface, thereby lowering the lifetime of the appliance.
- Do not use steam cleaners to clean the appliance.
- **WARNING:** Before replacing lights ensure that all controls are turned off, the power cord is disconnected from the power socket, or if appropriate the circuit breaker of the oven's circuit is disengaged.
- **ATTENTION:** Accessible parts (e.g. handles) may heat up during operation (when cooking or grilling). Keep children at a sufficient distance from the turned on appliance.

- The appliance was manufactured in accordance with relevant safety measures for electrical appliances.
- The installation, repairs and maintenance must be performed at an authorised service centre. Otherwise the appliance may be damaged, a fire or injury to persons may result, etc. It is forbidden to change or modify the functions or specifications of the appliance.
- Before installation, ensure that the information on the rating label corresponds to the conditions in the place of operation of the appliance (gas supply, voltage, frequency, etc.).
- The appliance is designed for cooking food and is intended for household use as a built-in appliance. Do not use the appliance for purposes other than those for which it was designed (e.g. commercial use, heating, etc.).
- Do not move the appliance by pulling on the handle.
- The appliance was designed to provide the maximum degree of safety. In the event of improper use, the glass on the door could break, so please adhere to the cleaning instructions and avoid scratching the glass. At the same time, make sure that the glass does not come into contact with sharp items and do not expose the glass to excessive pressure (e.g. by dropping items on to the open door). Do not place any heavy items on the open door. This could damage or break out the door.
- Ensure that the power cord is not tangled or wedged underneath the oven or another appliance. Do not subject the power cord to excessive pressure or temperatures. If the power cord is damaged it must be replaced by a service technician or another qualified electrician. Under no circumstances should you replace the power cord yourself. There is a risk of injury by electric shock.
- Do not stand or sit on the door when it is open. Do not allow children to play on the door while it is open.
- If you use another electrical appliance near the oven, ensure that the power cord of such an appliance is outside the heat emission range of the oven.

## Installation instructions

- Do not turn on the oven until it is correctly and properly assembled.
- The appliance **MUST** be installed and put into operation by an authorised service technician according to the manufacturer's instructions contained in this manual. Installation performed by an unqualified person may cause incorrect operation, damage to the appliance, create a fire hazard or cause injury to persons. Neither the manufacturer nor the vendor take responsibility for damages caused by incorrect or unprofessional installation, connection or operation. Tampering with the appliance by an unqualified person will void the customer's right to a warranty repair.
- After unpacking the appliance and removing packaging / advertising materials, check that the appliance has not been damaged in any way. In the event of damage, please contact an authorised service centre. Remove all packaging materials and advertising labels. Dispose of packaging materials and advertising labels in accordance with local codes. Do not allow children to play with the packaging material. This presents a risk of suffocation.
- Do not expose the appliance to direct sunlight, rain, snow, dust or extreme temperatures.
- Make sure that the material around the oven can handle temperatures of at least 100 °C.
- During installation ensure that sufficient air circulation is provided for. Follow the instructions contained in the respective installation part of the user's manual.
- Always connect the appliance to a grounded power socket.

## Operating instructions

- After first turning on the appliance, you may notice a slight odour coming from inside the oven. This is the burning in of insulation materials and the heat spiral. This is a normal event. We recommend that you first turn on the empty oven at maximum power for 45 minutes. At the same time ensure that the room where the appliance is installed is sufficiently ventilated.
- The inner and outer surfaces heat up during operation. Pay increased attention when opening the oven door as there is a danger of scalding / burns resulting from the steam escaping out of the oven.

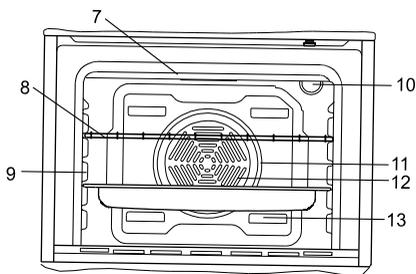
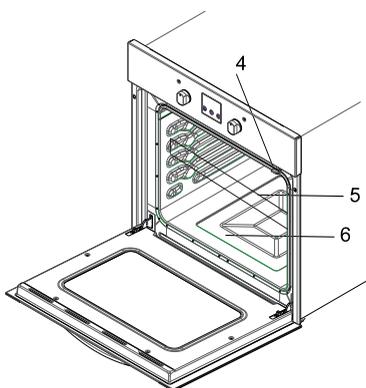
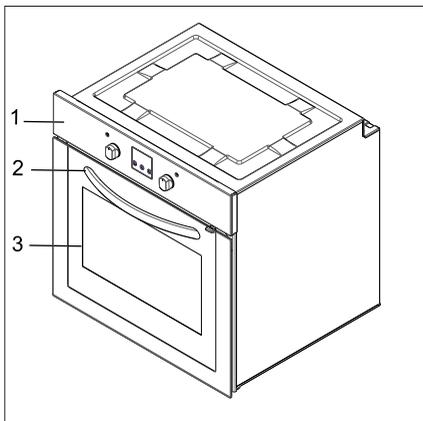
- Do not place any flammable, volatile or combustible substances into the oven. Do not place any pressurised containers, or items from paper, plastic or fabric into the oven unless intended otherwise. Do not store or use any flammable / volatile substances near the appliance.
- Always use protective aids (mittens) when inserting / removing cookware into / out of the oven.
- Do not leave the appliance unattended while it is in operation, especially if you are heating up oil. It can ignite at high temperatures. Never douse flames from an oil fire with water. Cover the pot / pan with a lid, stifle the fire and turn off the appliance.
- If you will not be using the appliance for an extended period of time, turn it off and disconnect the power cord from the power outlet.
- If will not be using the oven, ensure that all controls are turned off.
- Be careful when handling cookware, especially with hot water.
- Do not place any items on the open door or pulled-out racks. The appliance could be dislodged or the door could be damaged.
- Do not place any heavy items, flammable or volatile substances (nylon, plastic bags, paper, clothing, etc.) into the oven. This also applies to cookware with plastic handles.
- Do not hang wiping cloths, towels or any other similar flammable materials over the appliance or its handle.
- On models containing a timer, ensure that you have correctly set the time after first turning it on or following a power outage. Heat and humidity will be produced in the installation location of the appliance. Ensure that the room in which the appliance is installed (kitchen) is properly ventilated.
- The information contained in the printed documentation that comes with the appliance is obtained under laboratory conditions conforming to respective directives. These values may differ from those achieved through regular use and in the environment where the appliance is used.
- **Warning:** The surface temperature may exceed 95°C. To prevent injury, please follow the installation instructions.
- After finishing cooking, the fan will continue to run and will cool down the interior of the oven until it is sufficiently cool.
- Use the appliance functions, temperature setting and the timer (if available) according to the instructions in this user's manual. Otherwise the appliance could be damaged, a fire or injury to persons could occur, etc.

## Care and maintenance

- Before cleaning, maintenance or moving the oven, ensure that all controls are turned off, the power cord is disconnected from the power socket, or if appropriate, the circuit breaker of the oven's circuit is disengaged.
- Do not remove the control elements when cleaning the appliance.

**IF YOU NEED TO HAVE THE APPLIANCE REPAIRED, PLEASE CONTACT AN AUTHORISED SERVICE CENTRE AND ENSURE AND DEMAND THAT ONLY ORIGINAL SPARE PARTS OR PARTS RECOMMENDED BY THE MANUFACTURER ARE USED.**

## PART 2: DESCRIPTION OF THE APPLIANCE



1. Control panel
2. Handle
3. Oven door
4. Child Safety Lock
5. Baking tray
6. Bottom heating element (under the steel plate)
7. Top heating element (under the steel plate)
8. Rack
9. Rail
10. Oven light
11. Turbo heating element (under the steel plate)
12. Fan (under the steel plate)
13. Air outlets

**NOTE:**

*The pictures are purely for illustration and may change due to continuous product development without prior notice.*

## PART 3: INSTALLATION

The appliance is made from the highest quality materials and components. Its modern, functional and practical features will meet all your needs. Prior to installation and use, please carefully read this user's manual and make sure you understand all the instructions. Rules necessary for the correct use and maintenance of the appliance are provided below. It is necessary that the technician installing this appliance reads these instructions.

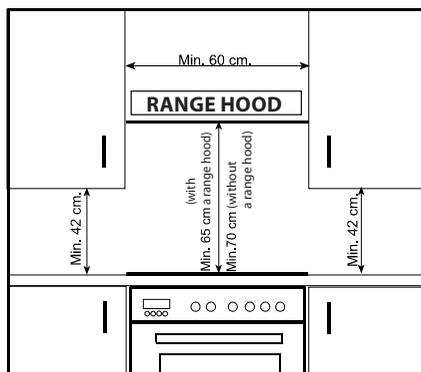
After unpacking this appliance, check that it is not damaged. In the event of damage, please contact an authorised service centre. Under no circumstances should you use a damaged appliance or an appliance with a damaged power cord.

Remove all packaging materials and advertising labels from the appliance. Dispose of these according to valid local codes. Prevent children from playing with the packaging material. There exists a risk of suffocation.

**PLEASE CONTACT AN AUTHORISED SERVICE TECHNICIAN FOR THE INSTALLATION OF THE OVEN.**

### Installation location

**Please adhere to the following instructions!**

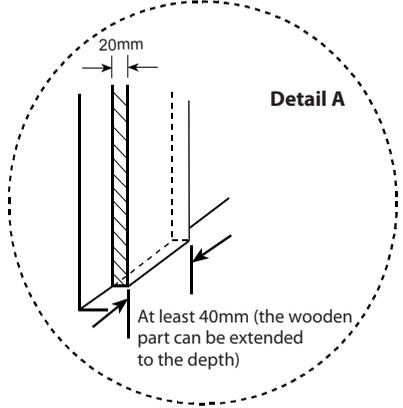
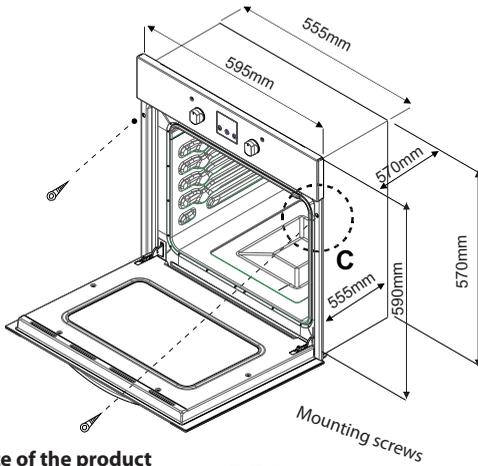
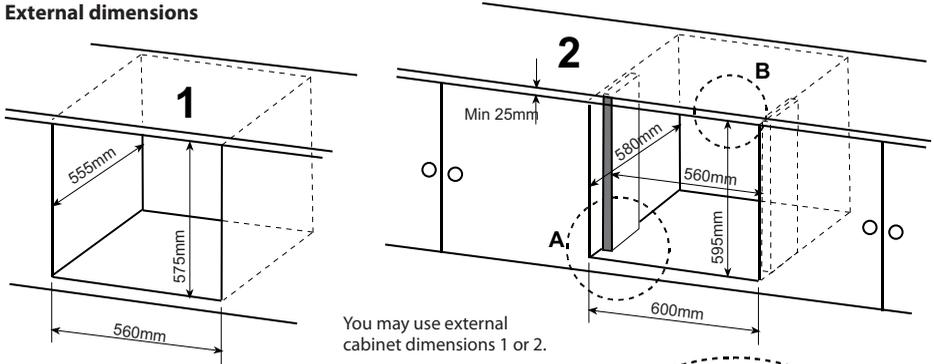


When selecting the installation location, ensure that in the vicinity of the oven there are no flammable, volatile or combustible substances and materials, such as curtains, oil, clothing, etc. These present a fire hazard.

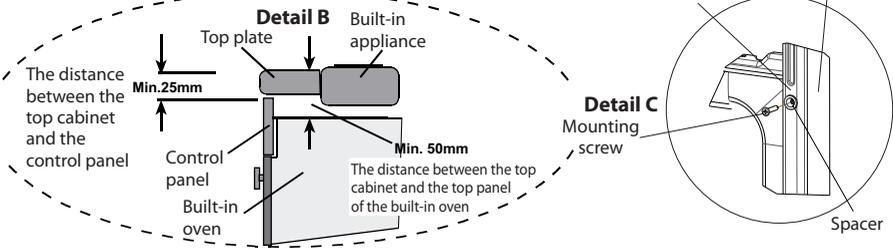
Furniture around the appliance must be resistant against temperatures greater than 50°C.

The illustration below shows the requirements for the minimum distances from top shelves, range hoods, etc. The minimum distance from a range hood must be 65 cm. If there is no range hood installed above the appliance then the distance should not be less than 70 cm.

## External dimensions



## Size of the product



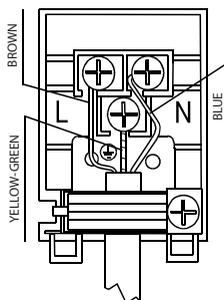
Slide the oven into the cabinet with the rear end entering first. Open the door and into the hole in the frame insert 2 screws. As soon as the frame of the appliance touches the surface of the cabinet, tighten the screws. The dimensions and material of the cabinet into which you will be installing the oven must be made from materials that are resistant to high temperatures. For correct installation safely secure the electrical contacts and the insulation parts. The insulation parts must be secured in such a way that they cannot be moved with or without the use of tools. Do not install the appliance in the direct vicinity of a refrigerator or freezer. Otherwise, it may negatively affect the operation of these appliances.

# Electrical connection

## Adhere to the instructions below!

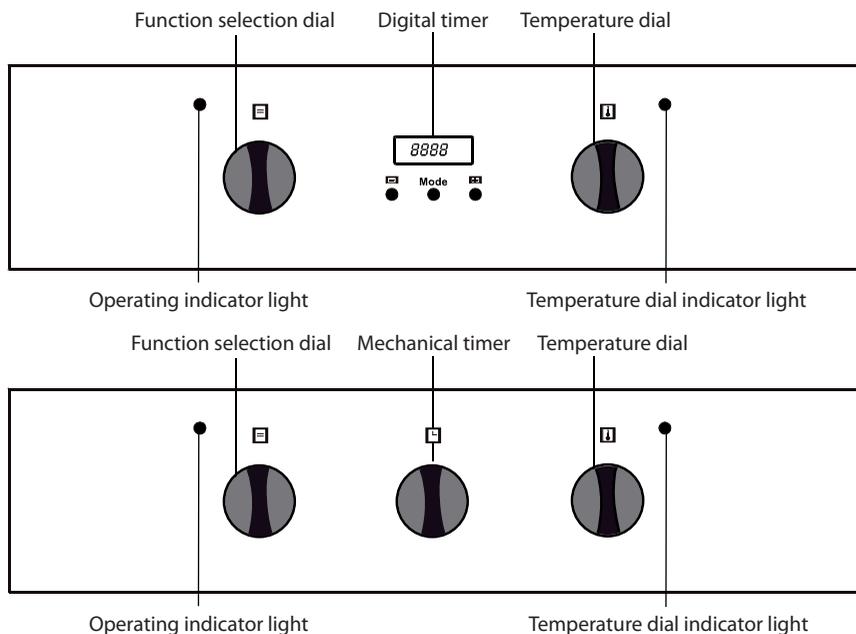
- The power cord must only be connected to a grounded socket. The wiring connection is shown in the illustration below. If there is no grounded socket with the corresponding parameters available, contact your electrician or an authorised service.
- The power plug serves as a disconnection device and so the power socket or circuit breaker to which the appliance is connected must remain easily accessible. Never use an extension cord.
- Prevent the power cord from touching hot surfaces, being tangled or subject to excessive pressure.
- If the power cord is damaged do not use the appliance. Contact an authorised service centre. The power cord may only be replaced by an authorised technician or another professionally qualified person.
- The electrical wiring connection must be performed by an authorised technician. The power cord type is H05VV-F.
- An incorrect wiring connection may damage the appliance. Such damage is not covered by the warranty conditions.
- Only connect the power cord to a grounded power socket 220 – 240 V~.

**Neither the manufacturer nor the vendor take responsibility for damages caused by incorrect or unprofessional installation, connection or operation. Tampering with the appliance by an unqualified person will void the customer's right to a warranty repair.**

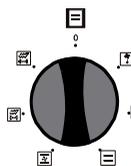


## PART 4: OPERATION

### Control panel

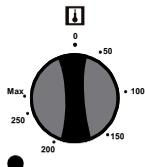


### Using the oven controls



#### Function selection dial

Turn the dial to select the required cooking function. More information further in the user's manual.



#### Temperature dial

After selecting a respective function turn the temperature dial to the respective temperature and the oven will start (the timer needs to be set if it is available). The temperature dial indicator light will be lit depending on operation.

## Overview of functions



The oven light is on.



Light, red warning indicator light and fan are on. The defrost function is activated.



The temperature dial, warning indicator lights, the bottom and top heating elements are on.



The temperature dial, warning indicator lights, fan and turbo fan are on.



The temperature dial, warning indicator lights, the fan, the bottom and top heating elements are on.



The temperature dial, warning indicator lights, the fan, grill heating element and the rotisserie are on.



The temperature dial, warning indicator lights, the top heating element, the grill heating element and the rotisserie are on.



The temperature dial, warning indicator lights, the top heating element, the grill heating element, the fan and the rotisserie are on.



The temperature dial, warning indicator lights, the fan, the bottom heating element and the turbo fan are on.



Top heating element is on.

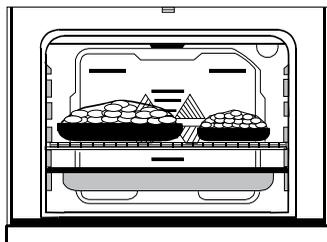


Bottom heating element is on.

The availability of the individual functions may differ depending on the model.



## Defrost function



Insert the food you wish to defrost into the oven on to the rack and select the third rail from the bottom. Under the rack place a backing tray, into which the water created during defrosting will drip. Use the turn dial to select the defrost function. This function neither cooks nor bakes, it only helps to defrost food in the shortest possible time.



## Static cooking (top and bottom heating element turned on)

This cooking method, which is also called the traditional method, ensures an even distribution of heat generated from the top and bottom heating elements. Food is evenly baked from the top and bottom. Set the temperature dial to the appropriate temperature – see table below, or according to the recipe for the food you are cooking.

Use the function selection dial to select an appropriate function.

We recommend to leave the oven to preheat for about 10 minutes.

Place the food into cookware suitable for oven use and then place this into the preheated oven.

This function is suitable for cooking cakes, sponge cakes, baking foods au Gratin, lasagne and pizzas.

After finishing cooking, turn off the oven by turning the function selection dial and the temperature dial to zero and cancel the timer (if available). Take the cooked food out of the oven and place it on a cutting board or a metal rack and allow it to cool down. Leave the door open to allow the oven to cool down.

**After finishing cooking the oven is still hot. Do not come too close to the oven. Make sure that children do not come near the oven.**



## Turbo fan function

The turbo fan function serves to evenly distribute heat inside the oven. All food on all the racks will be baked evenly.

Set the temperature dial to the desired temperature. Use the turn dial to select the turbo fan function. After preheating for 10 minutes, place the food inside the oven in appropriate baking cookware. This function is suitable for cooking several types of food at once.

If you wish to bake two different types of food on two racks at the same time, select the lower of the two temperatures suitable for the given food type – see table below.

Cooking food on two racks at the same time requires an extended cooking time compared to cooking on only a single rack. Nevertheless, the both meals do not need to finish cooking at the same time. For this reason, regularly check both meals.

After finishing cooking, turn off the oven by turning the function selection dial and the temperature dial to zero and cancel the timer (if available). Take the cooked food out of the oven and place it on a cutting board or a metal rack and allow it to cool down. Leave the door open to allow the oven to cool down.

**After finishing cooking the oven is still hot. Do not come too close to the oven. Make sure that children do not come near the oven.**



## Combination of the fan and both heating elements

The fan and its blades distribute the hot air from the bottom and top heating element throughout the entire interior of the oven.

Set the temperature dial to the appropriate temperature – see table below, or according to the recipe for the food you are cooking.

Use the function selection dial to select an appropriate function.

We recommend to leave the oven to preheat for about 10 minutes.

Place the food into cookware suitable for oven use and then place this into the preheated oven.

The food will be baked through evenly.

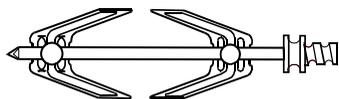
This function is suitable for meals cooked au Gratin.

After finishing cooking, turn off the oven by turning the function selection dial and the temperature dial to zero and cancel the timer (if available). Take the cooked food out of the oven and place it on a cutting board or a metal rack and allow it to cool down. Leave the door open to allow the oven to cool down.

**After finishing cooking the oven is still hot. Do not come too close to the oven. Make sure that children do not come near the oven.**



## Grill and the rotisserie



This function is used for grilling, roasting chickens and roasting on skewers. For rotisserie roasting use the appropriate rotisserie skewers. We recommend that food that is to be grilled is placed on the rack located on topmost rail from the top. Under the rack place a baking tray, into which fat and juices from the grilled food can drip.

**It is necessary that the oven door remains closed while grilling. The temperature should reach 190°C.**

Set the temperature dial to the appropriate temperature – see table below, or according to the recipe for the food you are cooking.

Use the function selection dial to select an appropriate function.

We recommend to leave the oven to preheat for about 5 minutes.

Place the food into cookware suitable for oven use and then place this into the preheated oven.

After finishing cooking, turn off the oven by turning the function selection dial and the temperature dial to zero and cancel the timer (if available). Take the cooked food out of the oven and place it on a cutting board or a metal rack and allow it to cool down. Leave the door open to allow the oven to cool down.

**After finishing cooking the oven is still hot. Do not come too close to the oven. Make sure that children do not come near the oven.**



## Combination of the grill, the top heating element and the rotisserie

This function makes it possible to cook food faster and is used for grilling, roasting chickens and roasting on skewers. For rotisserie roasting use the appropriate rotisserie skewers. We recommend that food that is to be grilled is placed on the rack located on topmost rail from the top. Under the rack place a baking tray, into which fat and juices from the grilled food can drip.

**While grilling it is necessary to keep the door closed and the temperature should reach 190°C.**

Set the temperature dial to the appropriate temperature – see table below, or according to the recipe for the food you are cooking.

Use the function selection dial to select an appropriate function.

We recommend to leave the oven to preheat for about 5 minutes.

Place the food into cookware suitable for oven use and then place this into the preheated oven.

After finishing cooking, turn off the oven by turning the function selection dial and the temperature dial to zero and cancel the timer (if available). Take the cooked food out of the oven and place it on a cutting board or a metal rack and allow it to cool down. Leave the door open to allow the oven to cool down.

**After finishing cooking the oven is still hot. Do not come too close to the oven. Make sure that children do not come near the oven.**



## Combination of the grill, rotisserie and the fan

This function enable complete cooking of fried food by combining the fan, grill and the roasting function. This function makes it possible to cook food faster and is used for grilling, roasting chickens and roasting on skewers. For rotisserie roasting use the appropriate rotisserie skewers. We recommend that food that is to be grilled is placed on the rack located on topmost rail from the top. Under the rack place a baking tray, into which fat and juices from the grilled food can drip.

**While grilling it is necessary to keep the door closed and the temperature should reach 190°C.**

Set the temperature dial to the appropriate temperature – see table below, or according to the recipe for the food you are cooking.

Use the function selection dial to select an appropriate function.

We recommend to leave the oven to preheat for about 5 minutes.

Place the food into cookware suitable for oven use and then place this into the preheated oven.

After finishing cooking, turn off the oven by turning the function selection dial and the temperature dial to zero and cancel the timer (if available). Take the cooked food out of the oven and place it on a cutting board or a metal rack and allow it to cool down. Leave the door open to allow the oven to cool down.

**After finishing cooking the oven is still hot. Do not come too close to the oven. Make sure that children do not come near the oven.**



## Combination of the turbo fan and the bottom heating element

The combination of the turbo fan and the bottom heating element is suitable for cooking pizzas or salty pastries, etc. While the turbo fan provides an even distribution of hot air inside the oven, the bottom heating element ensures baking from underneath.

Set the temperature dial to the appropriate temperature – see table below, or according to the recipe for the food you are cooking.

Use the function selection dial to select an appropriate function.

We recommend to leave the oven to preheat for about 10 minutes.

Place the food into cookware suitable for oven use and then place this into the preheated oven.

After finishing cooking, turn off the oven by turning the function selection dial and the temperature dial to zero and cancel the timer (if available). Take the cooked food out of the oven and place it on a cutting board or a metal rack and allow it to cool down. Leave the door open to allow the oven to cool down.

**After finishing cooking the oven is still hot. Do not come too close to the oven. Make sure that children do not come near the oven.**

## Using the digital timer



### Setting the time

The clock needs to be set before the oven is used. After connecting the power cord, the symbols (A) and "0:00" will start flashing on the display. Simultaneously press the + and – buttons. The  symbol will appear on the screen and the dot in the middle of the screen will start flashing. Use the + and – buttons to set the clock, while the dot is flashing. After completing the settings, the dot will light up.

It will not be possible to control the oven while the symbols (A) and "0:00" are flashing on the display. If you simultaneously press the + and – buttons then the  symbol will appear on the display, and you will be able to control the oven manually. **If there is an interruption to the power supply or you disconnect the oven from the power socket, it will be necessary to set the clock again.**



### Setting the minute alarm

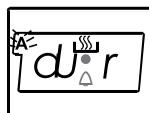
It is first necessary to correctly set the clock – see procedure above.

Press **MODE** button in the middle. The  symbol will start flashing on the display. At the same time "0:00" will be displayed. Set the minute alarm duration using the + and – buttons while the  symbol is flashing. After completing the setup the symbol  will light up on the electronic display. The minute alarm will be set.

**The minute alarm will be set in the range from 0 to 23:59.**

As soon as the minute alarm time elapses, a sound will be made and the  symbol will start flashing on the display. Press any button to cancel the sound and the  symbol will disappear from the display.

**The minute alarm serves only as a warning. The oven will not be activated during the course of this function.**



### Setting the cooking time

This function makes it possible to cook food at a preset time.

Place the food you wish to cook inside the oven.

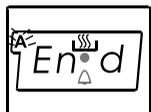
Set the temperature dial and turn the function selection dial to select the appropriate function.

Repeatedly press the **MODE** button until "stop" appears on the display. The (A) symbol will start flashing. Use the + and – buttons to set the cooking time.

After completing the settings the clock and the symbols (A) and  will light up on the display. At the same time the oven will start.

**The cooking time can be set in the range from 0 to 10 hours.**

As soon as the cooking time elapses, a warning sound will be made and the (A) symbol will start flashing on the display. Set the temperature dial and function selection dial to zero values and press any button to cancel the warning signal.



## Setting the end time for cooking

This function enables food to be cooked according to the set end of cooking time.

Place the food you wish to cook inside the oven.

Set the temperature dial and turn the function selection dial to select the appropriate function.

Repeatedly press the **MODE** button until "end" appears on the display. The Symbol (A) and the clock will start flashing.

Use the – and + buttons to set the end time for cooking.

After completing the settings the clock and the symbols (A) and  will light up on the display. At the same time the oven will start.

**The end cooking time can be set in the range of up to 10 hours.**

As soon as the cooking time elapses, a warning sound will be made and the (A) symbol will start flashing on the display. Set the temperature dial and function selection dial to zero values and press any button to cancel the warning signal.

## Programmed cooking of food

This function enables food to be cooked at a preset time for a set time.

Place the food you wish to cook inside the oven.

Set the temperature dial and turn the function selection dial to select the appropriate function.

First repeatedly press the **MODE** button until "stop" appears on the display. The (A) symbol will start flashing.

Use the + and – buttons to set the cooking time.

After completing the settings the clock and the symbols (A) and  will light up on the display.

**The cooking time can be set in the range from 0 to 10 hours.**

Then repeatedly press the **MODE** button until "end" appears on the display. The Symbol (A) and the clock will start flashing.

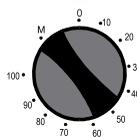
Use the – and + buttons to set the end time for cooking.

After completing the settings the clock and the symbols (A) and  will light up on the display.

**You can set the time, which can be up to 23.59 hours after the gained time or the time added to the clock.**

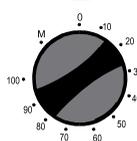
The oven will start at the time calculated by subtracting the cooking time from the end of cooking time and so will end the food cooking process at the set end of cooking time. As soon as the cooking time elapses, a warning sound will be made and the (A) symbol will start flashing on the display. Set the temperature dial and function selection dial to zero values and press any button to cancel the warning signal.

## Using the manual timer



### Manual operation

If you turn the timer to position M, you can also use the oven at the same time. As soon as the timer reaches position 0, the oven will turn off.



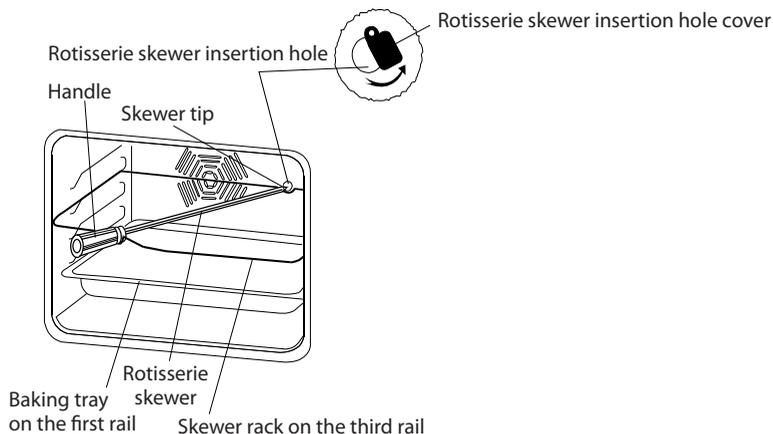
### Control by setting a time

Turn the timer in the range from 0 to 100 minutes. The oven will turn off as soon as the timer is back in position 0. A warning sound will be made.

#### **NOTE:**

**Applies only to models with a manual timer.**

## Rotisserie



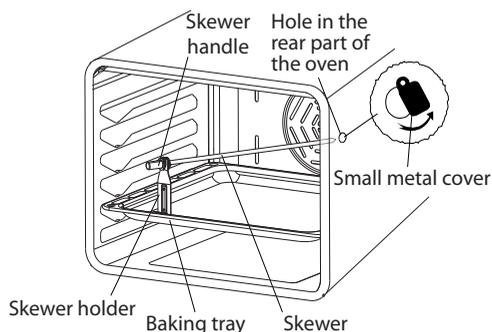
### Using rotisserie accessories



#### **WARNING:**

**Before installing the skewer, check that the oven is turned off!**

Push the skewer through the chicken, or other food for roasting, and secure it in place using the supplied clamps. Move the skewer insertion hole cover to the side and then insert the skewer tip into the rotisserie skewer hole located in the rear part of the oven. Check that the skewer is properly secured in the frame and in the motor gear. Place a rack into the third rail and then attach the other end of the skewer on to it. If the handle is attached, remove it first. The handle is only used for inserting and removing the skewer in and out of the oven. Close the door.

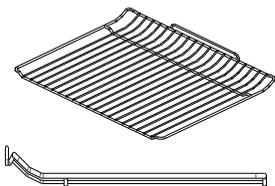


**WARNING:**

**Before installing the skewer, check that the oven is turned off!**

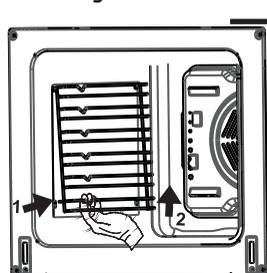
Remove the clamps from the skewer by loosening the respective screws and pull the skewer through the chicken. Then reattach the clamps and secure the chicken by tightening the clamp screws. Place the baking tray on to the second rail and place the skewer holder into the hole in the baking tray – see picture. A handle or rack is supplied depending on the model. Move the skewer insertion hole cover to the side, then insert the skewer tip into the hole located in the rear part of the oven and place the other end into the holder. Check that the skewer is properly secured on both sides. If the handle is attached, remove it first. The handle is only used for inserting and removing the skewer in and out of the oven. Close the door.

**Anti-slip rack**



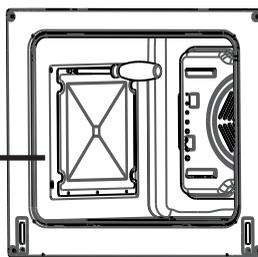
- Insert the anti-slip rack into the oven on any rail with the elevated end first.
- The anti-slip rack is intended only for use in the oven.

**Removing the rack**



Pull out the rack as shown in the picture. After releasing from the grooves, lift upwards.

**Removing the catalytic panel**



Unscrew G screws from the enamel catalytic panel.

**NOTE:**

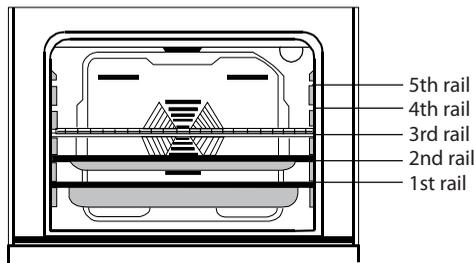
**The accessories depend on the model.**

## Energy saving tips

- To shorten the cooking time reduce the amount of liquids and fat used.
- Only open the oven door when necessary.

## Oven accessories

- We recommend the use of cookware suitable for oven use, such as glass baking dishes, cake moulds, oven racks. The suitability of the cookware for oven use is indicated on the packaging of such cookware and is determined by its manufacturer. Carefully read the instructions of the manufacturer of the given cookware.
- If you will be using smaller baking cookware, we recommend placing it in the middle of the baking tray included as an accessory to the oven. This will prevent the accidental tipping over of the cookware.
- If the food you wish to prepare does not fully cover the oven rack, if you have taken the food out of the freezer or if you are using a baking tray as a drip tray for catching juices and fats from food that is being cooked, you may find that the rack deforms slightly due to the high temperature generated during the cooking process. This is a normal event caused by the transmission of heat.
- Do not place glass trays or cookware in cold places immediately after removing them from the oven. Do not place them on cold or wet underlays. After finishing cooking, either open the oven door and allow the food to finish cooking or remove the cookware from the oven and place it on a wooden cutting board or on a wiping cloth. Otherwise the glass cookware could be damaged or it may break.
- If you will be using the grill function, we recommend that you use the grill rack supplied as an accessory with the oven (if the oven is equipped with the grill function). In this way you will avoid staining and soiling the interior of the oven by dripping juices or fat.
- If you will use a large wide grill, place a baking tray under the rack on which you will grill the food. For easier cleaning add some water into this baking tray.
- For grilling, use rail 3 or 4.



**Wide grill:** for grilling or for the placement of baking cookware other than the baking tray.

**Flat baking tray:** for baking thin cakes, sponge cakes, etc.

**Deep baking tray:** for baking meat

| Food                   | Turbo            |       |              | Bottom and top heating element |      |              | Bottom and top heating element and fan |       |              | Grill            |       |              |
|------------------------|------------------|-------|--------------|--------------------------------|------|--------------|----------------------------------------|-------|--------------|------------------|-------|--------------|
|                        | Temperature dial | Rail  | Cooking time | Temperature dial               | Rail | Cooking time | Temperature dial                       | Rail  | Cooking time | Temperature dial | Rail  | Cooking time |
| Lasagne                | 170-190          | 1-2-3 | 35 - 45      | 170-190                        | 1-2  | 35 - 45      | 170-190                                | 1-2   | 25-35        |                  |       |              |
| Cake                   | 150-170          | 1-2-3 | 30 - 40      | 170-190                        | 1-2  | 30 - 40      | 150-170                                | 1-2-3 | 25 - 35      |                  |       |              |
| Biscuits               | 150-170          | 1-2-3 | 25 - 35      | 170-190                        | 1-2  | 30 - 40      | 150-170                                | 1-2-3 | 25 - 35      |                  |       |              |
| Grilled minced meat    |                  |       |              |                                |      |              |                                        |       |              | 200              | 4     | 10 - 15      |
| Watery foods           | 175 - 200        | 2     | 40 - 50      | 175 - 200                      | 2    | 40 - 50      | 175 - 200                              | 2     | 40 - 50      |                  |       |              |
| Chicken                |                  |       |              | 200                            | 1-2  | 45 - 60      | 200                                    | 1-2   | 45 - 60      | 200              | *     | 50 - 60      |
| Meat slices            |                  |       |              |                                |      |              |                                        |       |              | 200              | 3 - 4 | 15 - 25      |
| Beef steak             |                  |       |              |                                |      |              |                                        |       |              | 200              | 4     | 15 - 25      |
| Cake 2 baking trays    | 160 - 180        | 1 - 4 | 30 - 40      |                                |      |              |                                        |       |              |                  |       |              |
| Lasagne 2 baking trays | 170 - 190        | 1 - 4 | 35 - 45      |                                |      |              |                                        |       |              |                  |       |              |

\* Cooking using metal grilling skewers

## PART 5: CLEANING AND MAINTENANCE

Before cleaning or standard maintenance make sure that the function selection dial, the temperature dial and the timer (if available) are in the zero position, the oven is turned off and the power cord is pulled out of the power socket, or where applicable the circuit breaker to which the appliance is connected is disengaged.

Do not use cleaning agents which could damage the enamel or varnish surface of the oven.

Only use cleaning agents intended for the cleaning and maintenance of your oven.

For cleaning do not use coarse cleaning agents, steel wool or sponges with steel wool. Do not use petrol, benzene, solvents or any other similar substances. This could damage the oven, particularly the enamel or varnish surface, and negatively affect the performance and operation of the oven.

Do not use steam cleaners for the cleaning or maintenance of the oven.

### Cleaning the inside areas of the oven

Check that the oven is turned off.

Cleaning will be easier if the oven is a little warm.

Using a clean soft wiping cloth lightly dipped in warm water with a small amount of dishwashing detergent wipe the inside area of the oven. Then wipe using a wiping cloth dipped in clean water and wipe dry.

To increase the lifetime of the oven, we recommend that it is cleaned regularly.

### Changing a light bulb

The light should be replaced by an authorised technician or another qualified person.

Check that the oven is turned off and cold.

Remove the front light cover, screw out the light bulb and replace it with a light bulb of the same type. It must be resistant against temperatures up to 300°C, type E14, max. 25 W.

Return the cover to its place and check that the light works.

## PART 6: BEFORE YOU CALL THE SERVICE CENTRE

| Problem                  | Solution                                                                                                                                                               |
|--------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| The oven does not work.  | The oven is not connected to a power socket, or the circuit breaker is disengaged.<br>A power outage occurred.<br>The timer is not set (only for models with a timer). |
| The oven is not heating. | The temperature dial is not set.                                                                                                                                       |
| The light is not lit.    | The light is broken.                                                                                                                                                   |
| Uneven baking            | Check that the heating element is heating correctly, and contact an authorised service centre.                                                                         |

**If the problem you have with your oven is not included in the table, please contact an authorised service centre.**

### Transport

We recommend that you keep the original packaging for at least for the duration of the warranty period for transport purposes. Follow the instructions on the packaging.

Secure all moving parts of the oven using paper and adhesive tape. We recommend to transport baking trays and racks separately or to wrap them and transport them placed on the oven.

If the original packaging is not available, pack the appliance into a suitable cardboard box.

## PART 7: TECHNICAL SPECIFICATIONS

|                                   |                 |
|-----------------------------------|-----------------|
| <b>Model</b>                      | POB 321/417/420 |
| <b>Power source</b>               | 230 V ~ 50Hz    |
| <b>Power input</b>                | 2300 W          |
| <b>Power consumption</b>          | 0.89 kWh        |
| <b>Volume</b>                     | 56 l            |
| <b>Power consumption when off</b> | 0.9 Wh          |

**NOTE:**

*All the here mentioned data is subject to change.*