

Built-in Oven

OWNER'S MANUAL

PHILCO








Famous for Quality the World Over

POB 7810 CBX

Thank you for choosing this product.

This User Manual contains important safety information and instructions on the operation and maintenance of your appliance.

Please take the time to read this User Manual before using your appliance and keep this book for future reference.

Icon	Type	Meaning
	WARNING	Serious injury or death risk
	RISK OF ELECTRIC SHOCK	Dangerous voltage risk
	FIRE	Warning; Risk of fire / flammable materials
	CAUTION	Injury or property damage risk
	IMPORTANT / NOTE	Operating the system correctly

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.

CONTENTS

1. SAFETY INSTRUCTIONS	2
1.1 General Safety Warnings.....	2
1.2 Installation Warnings	4
1.3 During Use.....	5
1.4 During Cleaning and Maintenance	6
2. INSTALLATION AND PREPARATION FOR USE.....	8
2.1 Installation instructions	8
2.2 Installation of the Oven	8
2.3 Electrical Connection and Safety.....	10
3. PRODUCT FEATURES	11
4. USE OF PRODUCT.....	12
4.1 Oven Controls.....	12
4.2 Cooking Table.....	14
4.3 Use of the Smart LCD Control Unit	14
4.4 Accessories	33
5. CLEANING AND MAINTENANCE.....	39
5.1 Cleaning.....	39
5.2 Maintenance	42
6. TROUBLESHOOTING & TRANSPORT	43
6.1 Troubleshooting	43
6.2 Transport	43
7. TECHNICAL SPECIFICATIONS	44

1. SAFETY INSTRUCTIONS

- Carefully read all instructions before using your appliance and keep them in a convenient place for reference when necessary.
- This manual has been prepared for more than one model therefore your appliance may not have some of the features described within. For this reason, it is important to pay particular attention to any figures whilst reading the operating manual.

1.1 General Safety Warnings

- This appliance can be used by children aged from 8 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instructions concerning use of the appliance in a safe way and if they understand the hazards involved.

Children must not play with the appliance.

Cleaning and user maintenance cannot be performed by children without supervision.

If the supply cord is damaged, have it replaced by a qualified service centre in order to avoid dangerous situations. It is prohibited to use an appliance with a damaged supply cord.

- The appliance becomes hot during use. Be careful not to touch the heating elements inside the oven.

⚠ CAUTION: The appliance and its accessible parts become very hot during use. Please make sure to avoid touching the heating elements. Children under 8 years of age should be prevented from accessing the appliance unless they are under permanent supervision. When cleaning the oven door glass, do not use harsh abrasive cleaners or sharp metal scrapers as they could scratch the surface, which can lead to the breaking of the glass.

Use only the temperature probe recommended for this oven.

⚠ CAUTION: Before you start replacing the bulb, make sure that the appliance is switched off to avoid the possibility of an electric shock.

⚠ ⚠ To avoid the possibility of electric shock, make sure that the appliance is switched off before replacing the lamp.

⚠ CAUTION: Accessible parts may be hot when cooking or grilling. Keep young children away from the appliance when it is in use.

- Your appliance is produced in accordance with all applicable local and international standards and regulations.
- Maintenance and repair work should only be carried out by authorised service technicians. Installation and repair work that is carried out by unauthorised technicians may be dangerous. Do not alter or modify the specifications of the appliance in any way. Inappropriate hob guards can cause accidents.
- Before connecting your appliance, make sure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the specifications of the appliance are compatible. The specifications for this appliance are stated on the label.



⚠ CAUTION: This appliance is designed only for cooking food and is intended for indoor domestic household use only. It should not be used for any other purpose or in any other application, such as for non-domestic use, in a commercial environment or for heating a room.

- Do not use the oven door handles to lift or move the appliance.
- All possible measures have been taken to ensure your safety. Since the glass may break, care should be taken while cleaning to avoid scratching. Avoid hitting or knocking the glass with accessories.
- Make sure that the supply cord is not trapped or damaged during installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.
- Do not let children climb on the oven door or sit on it while it is open.
- Please keep children and animals away from this appliance.

1.2 Installation Warnings

- Do not operate the appliance before it is fully installed.
- The appliance must be installed by an authorised technician. The manufacturer is not responsible for any damage that might be caused by defective placement and installation by unauthorised people.
- When the appliance is unpacked, make sure that it has not been damaged during transportation. In case of any defect do not use the appliance and contact a qualified service agent immediately. The materials used for packaging (nylon, staplers, Styrofoam, etc.) may be harmful to children and they should be collected and removed immediately.
- Protect your appliance from the atmosphere. Do not expose it to effects such as sun, rain, snow, dust or excessive humidity.
- Any materials (i.e. cabinets) around the appliance must be able to withstand a minimum temperature of 100°C.
- The appliance must not be installed behind a decorative door, in order to avoid overheating.

1.3 During Use


- When you first use your oven you may notice a slight smell. This is perfectly normal and is caused by the insulation materials on the heater elements. We suggest that, before using your oven for the first time, you leave it empty and set it at maximum temperature for 45 minutes. Make sure that the environment in which the product is installed is well ventilated.
 - Take care when opening the oven door during or after cooking. The hot steam from the oven may cause burns.
 - Do not put flammable or combustible materials in or near the appliance when it is operating.
 - Always use oven gloves to remove and replace food in the oven.
 - Under no circumstances should the oven be lined with aluminium foil as overheating may occur.
 - Do not place dishes or baking trays directly onto the base of the oven whilst cooking. The base becomes very hot and damage may be caused to the product.
-   Do not leave the oven unattended while cooking with solid or liquid oils. They may catch fire under extreme heating conditions. Never pour water on to flames that are caused by oil, instead switch the oven off and cover the pan with its lid or a fire blanket.
- If the product will not be used for a long period of time, turn the main control switch off.
 - Make sure the appliance control knobs are always in the “0” (stop) position when it is not in use.
 - The trays incline when pulled out. Take care not to spill or drop hot food while removing it from the ovens.
 - Do not place anything on the oven door when it is open. This could unbalance the oven or damage the door.

- Do not hang towels, dishcloths or clothes from the appliance or its handles.


1.4 During Cleaning and Maintenance

- Make sure that your appliance is turned off at the mains before carrying out any cleaning or maintenance operations.
- Do not remove the control knobs to clean the control panel.
- To maintain the efficiency and safety of your appliance, we recommend you always use original spare parts and to call our authorised service agents in case of need.

CE Declaration of conformity

 We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.

This appliance has been designed to be used only for home cooking. Any other use (such as heating a room) is improper and dangerous.

 The operating instructions apply to several models. You may notice differences between these instructions and your model.

Disposal of your old machine



This symbol on the product or on its packaging indicates that this product should not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the retailer who you purchased this product from.

2. INSTALLATION AND PREPARATION FOR USE

⚠ WARNING: This appliance must be installed by an authorised service person or qualified technician, according to the instructions in this guide and in compliance with the current local regulations.

- Incorrect installation may cause harm and damage, for which the manufacturer accepts no responsibility and the warranty will not be valid.
- Prior to installation, ensure that the local distribution conditions (electricity voltage and frequency) and the adjustments of the appliance are compatible. The adjustment conditions for this appliance are stated on the label.
- The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.).

2.1 Installation instructions

General instructions

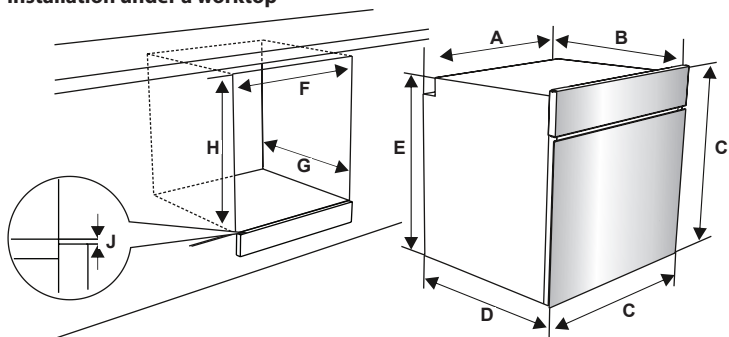
- After removing the packaging material from the appliance and its accessories, ensure that the appliance is not damaged. If you suspect any damage, do not use it and contact an authorised service person or qualified technician immediately.
- Make sure that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which may catch fire.
- The worktop and furniture surrounding the appliance must be made of materials resistant to temperatures above 100°C.
- The appliance should not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer.

2.2 Installation of the Oven

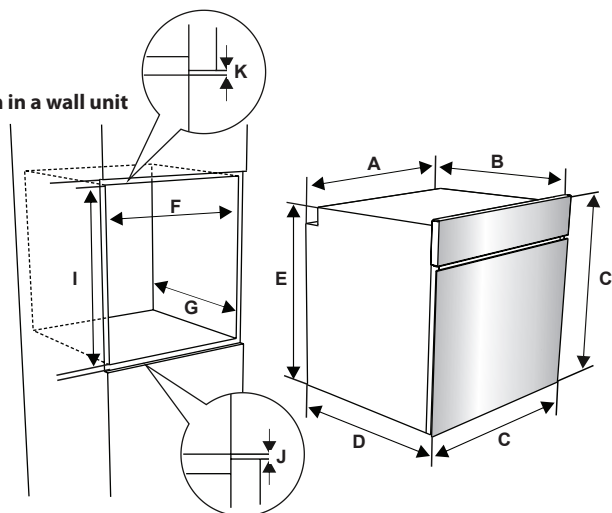
The appliances are supplied with installation kits and can be installed in a worktop with the appropriate dimensions. The dimensions for hob and oven installation are given below.

A (mm)	557	min./max. F (mm)	560/580
B (mm)	550	min. G (mm)	555
C (mm)	595	min. H/I (mm)	600/590
D (mm)	575	min. J/K (mm)	5/10
E (mm)	574		

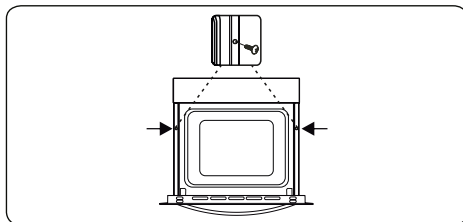
Installation under a worktop



Installation in a wall unit



After making the electrical connections, insert the oven into the cabinet by pushing it forward. Open the oven door and insert 2 screws in the holes located on the oven frame. While the product frame touches the wooden surface of the cabinet, tighten the screws.

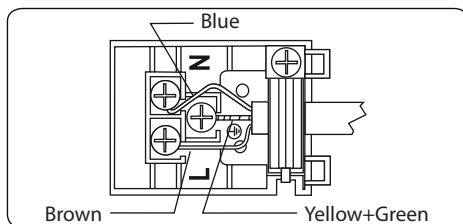


2.3 Electrical Connection and Safety


⚠ WARNING: The electrical connection of this appliance should be carried out by an authorised service person or qualified electrician, according to the instructions in this guide and in compliance with the current local regulations.

⚠ WARNING: THE APPLIANCE MUST BE EARTHED.

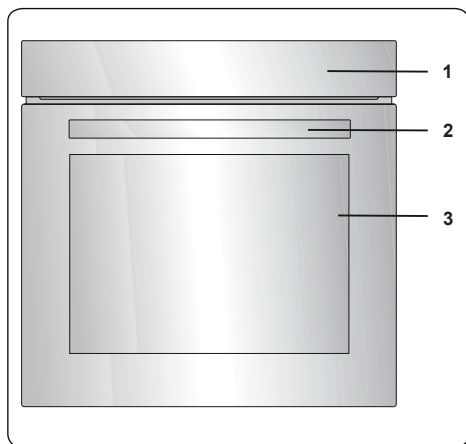
- Before connecting the appliance to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the appliance's power rating (also indicated on the identification plate).
- During installation, please ensure that isolated cables are used. An incorrect connection could damage your appliance. If the mains cable is damaged and needs to be replaced this should be done by a qualified personnel.
- Do not use adaptors, multiple sockets and/or extension leads.
- The supply cord should be kept away from hot parts of the appliance and must not be bent or compressed. Otherwise the cord may be damaged, causing a short circuit.
- If the appliance is not connected to the mains with a plug, a all-pole disconnector (with at least 3 mm contact spacing) must be used in order to meet the safety regulations.
- The appliance is designed for a power supply of 220-240V ~ and 380-415V 3N~. If your supply is different, contact the authorised service person or a qualified electrician.
- The power cable (H05VV-F) must be long enough to be connected to the appliance, even if the appliance stands on the front of its cabinet.
- Ensure all connections are adequately tightened.
- Fix the supply cable in the cable clamp and then close the cover.
- The terminal box connection is placed on the terminal box.



3. PRODUCT FEATURES

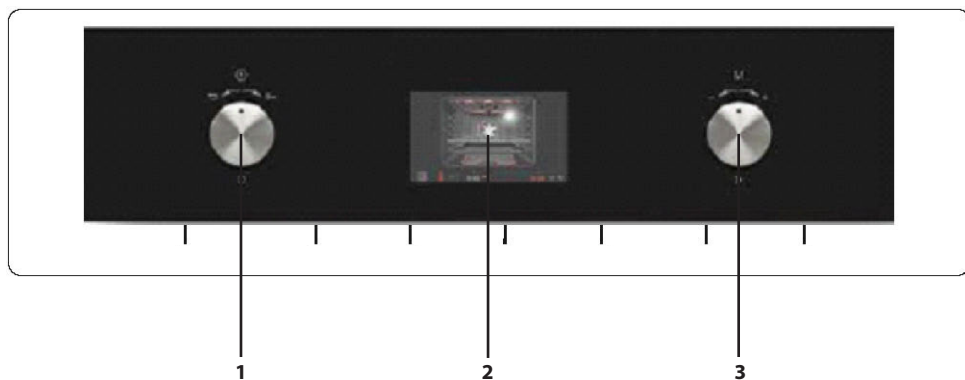
 **Important:** Specifications for the product vary and the appearance of your appliance may differ from that shown in the figures below.

List of Components



1. Control Panel
2. Oven Door Handle
3. Oven Door

Control Panel



1. Control knob
2. LCD display
3. Control knob

4. USE OF PRODUCT

4.1 Oven Controls

Left knob

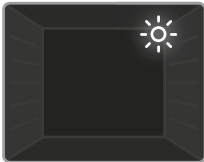
- Long push: Switch on / off
- Short push: Pause cooking
- Turn right: Key lock
- Turn left: Undo / Go to previous menu

Right knob

- Push: Select / Start cooking
- Turn right: Menu navigation / Increase temperature
- Turn left: Menu navigation / Decrease temperature

Oven Functions

* The functions of your oven may be different due to the model of your product.



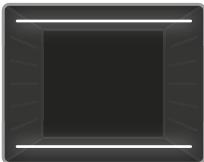
Oven Lamp: Only the oven light will switch on. It will remain on for the duration of the cooking function.



Defrosting: The oven's warning lights will switch on and the fan will start to operate. To use the defrost function, place your frozen food in the oven on a shelf in the third slot from the bottom. It is recommended that you place an oven tray under the defrosting food, to catch the water accumulated due to melting ice. This function will not cook or bake your food, it will only help to defrost it.



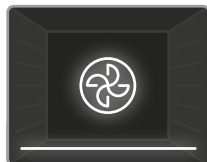
Hot air roasting: The oven's thermostat and warning lights will switch on, and the ring heating element and fan will start operating. The turbo function evenly disperses the heat in the oven so all food on all racks will cook evenly. It is recommended that you preheat the oven for about 10 minutes.



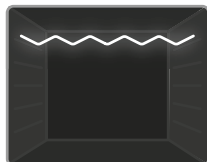
Static roasting: The oven's thermostat and warning lights will switch on, and the lower and upper heating elements will start operating. The static cooking function emits heat, ensuring even cooking of food. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza. Preheating the oven for 10 minutes is recommended and it is best to use only one shelf at a time in this function.



Fan-assisted roasting: The oven's thermostat and warning lights will switch on, and the upper and lower heating elements and fan will start operating. This function is good for baking pastry. Cooking is carried out by the lower and upper heating elements within the oven and by the fan, which provides air circulation, giving a slightly grilled effect to the food. It is recommended that you preheat the oven for about 10 minutes.

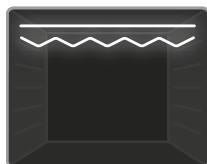


Pizza: The oven's thermostat and warning lights will switch on, and the ring, lower heating elements and fan will start operating. This function is ideal for baking food, such as pizza, evenly in a short time. While the fan evenly disperses the heat of the oven, the lower heating element ensures baking of the food.



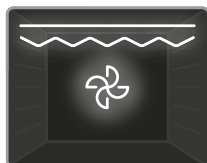
Small grill: The oven's thermostat and warning lights will switch on, and the grill heating element will start operating. This function is used for grilling and toasting food. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for about 10 minutes.

WARNING: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.



Large grill: The oven's thermostat and warning lights will switch on. The grill and upper heating elements will start operating. This function is used for faster grilling and for grilling food with a larger surface area, such as meat. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for about 10 minutes.

WARNING: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.



Fan-assisted large grill: The oven's thermostat and warning lights will switch on, and the grill, upper heating elements and fan will start operating. This function is used for faster grilling of thicker food and for grilling food with a larger surface area. Both the upper heating elements and grill will be energised along with the fan to ensure even cooking. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for

about 10 minutes.

WARNING: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.



Vap Clean Function: Set the oven function and thermostat to the Vap Clean function symbol. Pour 200-250ml of water (about 1 cup) into the small tray on the oven base. Vap Clean runs for approximately 20 minutes and will prepare your oven so that it can be easily cleaned.

4.2 Cooking Table

Function	Dishes			
Static	Puff Pastry	2-3-4	170-190	35-45
	Cake	2-3-4	170-190	30-40
	Cookie	2-3-4	170-190	30-40
	Stew	2	175-200	40-50
	Chicken	2-3-4	200	45-60
Fan	Puff Pastry	2-3-4	170-190	25-35
	Cake	2-3-4	150-170	25-35
	Cookie	2-3-4	150-170	25-35
	Stew	2	175-200	40-50
	Chicken	2-3-4	200	45-60
Turbo	Puff Pastry	2-3-4	170-190	35-45
	Cake	2-3-4	150-170	30-40
	Cookie	2-3-4	150-170	25-35
	Stew	2	175-200	40-50
Grilling	Grilled meatballs	7	200	10-15
	Chicken	*	190	50-60
	Chop	6-7	200	15-25
	Beefsteak	6-7	200	15-25

* If available cook with roast chicken skewer.

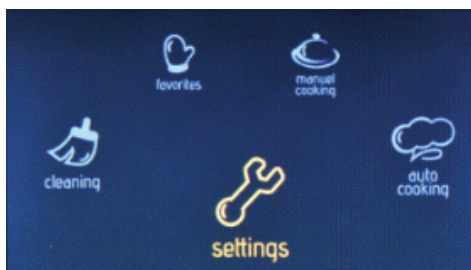
4.3 Use of the Smart LCD Control Unit

“**Ready Cook**” is designed to help home users to implement professional cooking recipes easily using the built-in auto cooking functions.

The “**Ready Cook**” menu, such as manual roasting, automatic roasting, favourites, cleaning and settings, are described in the following section.

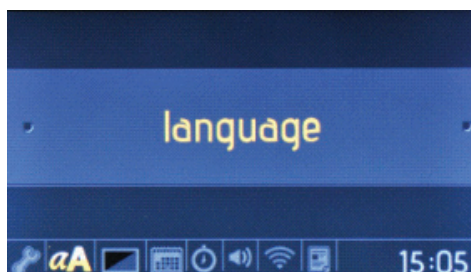
Settings

The settings menu allows you to change and set the date, time, screen brightness, buzzer tone, and language option.



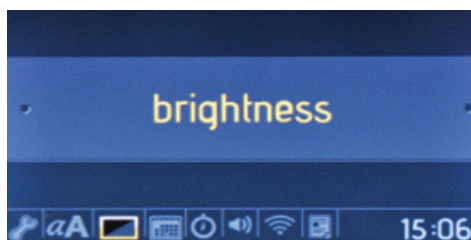
The main menu

- Rotate the right knob in either direction until 'Settings' is highlighted.
- Press the right knob to select the highlighted option.



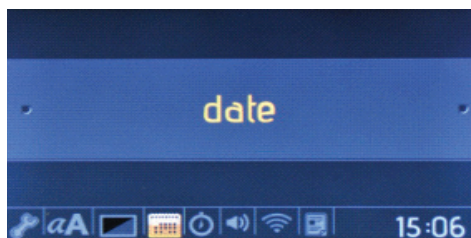
The languages menu

- Rotate the right knob in either direction to change the language.
- Press the right knob to set the desired language.



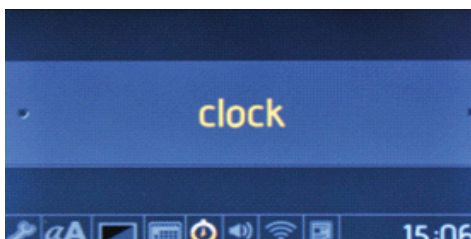
The brightness menu

- Rotate the right knob in either direction to change the screen brightness between the levels 0 and 4.
- Press the right knob to set the screen brightness.



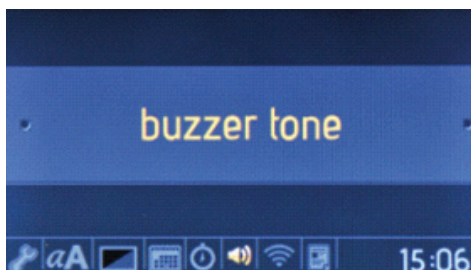
The date menu

- Rotate the right knob in either direction to change the date.
- Press the right knob to set the date.
- The date is set in the format: month, day, year.



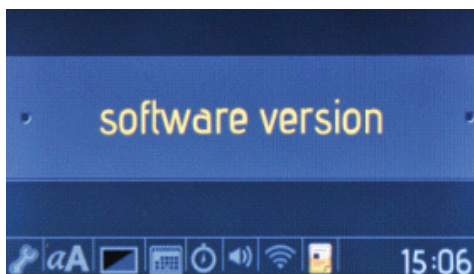
The clock menu

- Rotate the right knob in either direction to change the clock.
- Push the right knob to set the clock.
- Clock is set in the format: minute and hour.



On the buzzer tone menu

- Rotate the right knob in either direction to choose from 3 different buzzer tones.
- Press the right knob to set the desired buzzer tone.



The software version menu

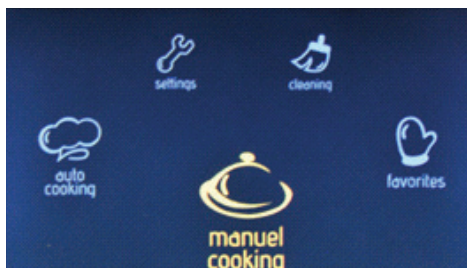
- The software version will be displayed as information only. It cannot be changed.

Key lock

The key lock is used to avoid unintentional changes being made to the oven settings. To activate or deactivate the key lock, rotate the left knob anti-clockwise and hold it for 3 seconds. While the key lock is active, only the "ON/OFF" button can be activated. All other buttons will be locked.

Manual cooking

You can adjust every cooking setting in Manual Cooking mode, including the 7 different cooking functions, the temperature, the boost function, the cooking duration, and the cooking end time. Follow the steps listed below to navigate the Manual Cooking menu.



The main menu

- Rotate the right knob in either direction until **“Manual Cooking”** is highlighted.
- Press the right knob to select the highlighted option.



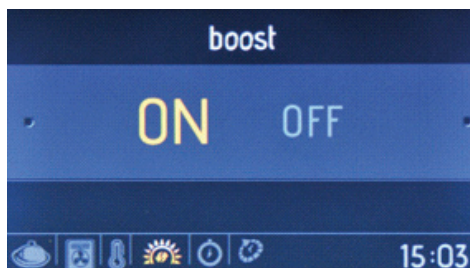
Oven function

- Rotate the right knob in either direction to navigate between the available oven functions.
- Press the right knob to select the highlighted option.



Temperature

- Rotate the right knob in either direction to navigate between the available temperature settings.
- Press the right knob to select the highlighted option.



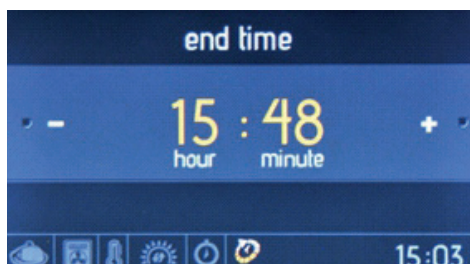
BOOSTER

- Rotate the right knob in either direction to highlight Boost “ON” or “OFF”.
- Press the right knob to select the highlighted option.
- Use this function to heat the oven the desired temperature as quickly as possible. This mode is not appropriate for cooking.



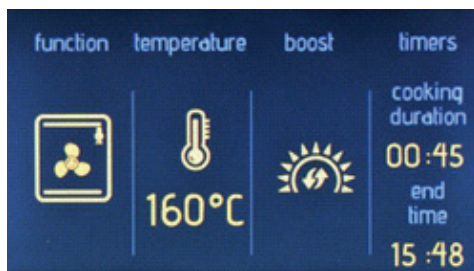
Cooking duration

- To change the cooking duration, turn the right control knob in any direction.
- To set the cooking duration, press the right control knob.
- **NOTE:** When the cooking duration is set to **00:00**, roasting will continue until you stop it manually.



Cooking end time

- Turn the right control knob in any direction to change the cooking end time.
- To set the cooking end time, press the right control knob.



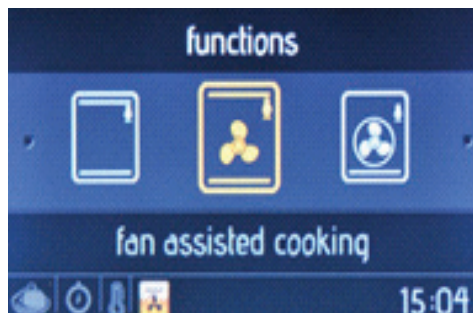
The information screen

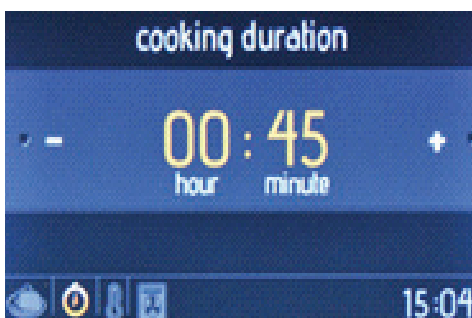
- Cooking will begin within 10 seconds of the last action, or when the right knob is pressed.
- Rotate the left knob anti-clockwise to go back to the previous setting.



The animation screen displays:

- Cooking time
- Temperature
- Cooking start and end time
- Information regarding the roasting function and possible change of roasting parameters



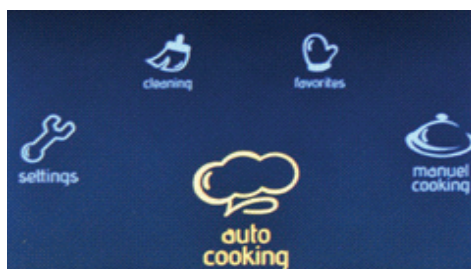


The animation screen

- Press the left knob to stop cooking.
- Press the right knob to start / continue cooking.
- Rotate the right knob in either direction to change the temperature.
- Rotate the left knob anti-clockwise, while any cooking function is active, to display the oven function, temperature, and cooking time setting screen.
- To stop cooking and return to the main menu, press the left knob then rotate it anti-clockwise.

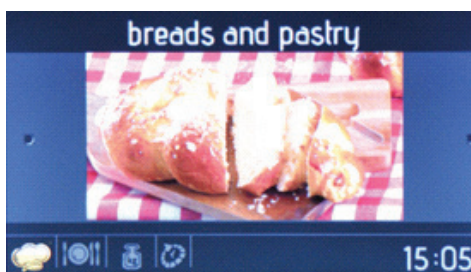
Auto Cooking

The **“Ready Cook”** function has predefined recipes that can be selected from the automatic cooking menu. You will only be able to select the name of the desired meal. It will not be possible to alter any of the recipe settings, including cooking duration and temperature, as these are automatically set by Ready Cook. Follow the steps below to perform auto cooking.



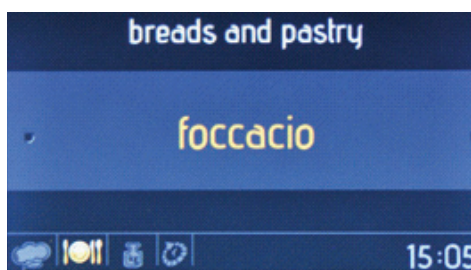
The main menu

- Rotate the right knob in either direction until “**Automatic cooking**” is highlighted.
- Press the right knob to select the highlighted option.



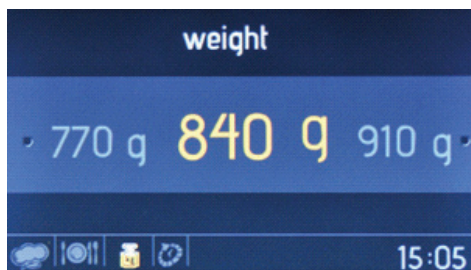
Food categories

- Rotate the right knob in either direction to navigate between the available recipes.
- Press the right knob to select the highlighted option.



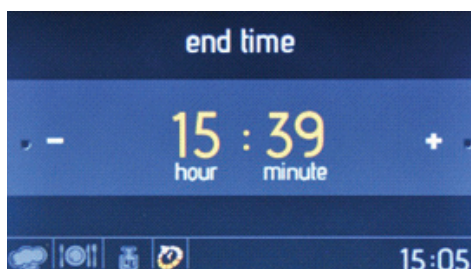
Recipe selection

- Rotate the right knob in either direction to navigate between the available recipes.
- Press the right knob to select the highlighted option.



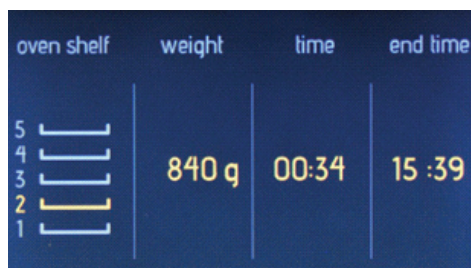
Food weight

- Rotate the right knob in either direction to change the weight value.
- Press the right knob to set the weight.



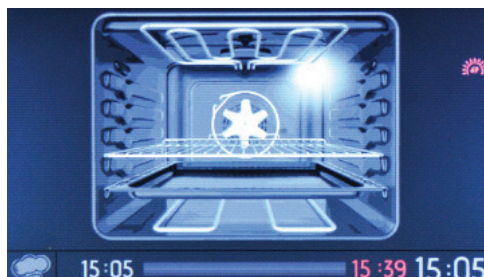
Cooking end time

- Rotate the right knob in either direction to change the cooking end time.
- Press the right knob to set the cooking end time.



The information screen

- Cooking will start within 10 seconds of no activity, or when the right knob is pressed.
- Rotate the left knob anti-clockwise to go back through the previous setting screens.
- To achieve the best possible roasting results, place the dish to the highlighted position.



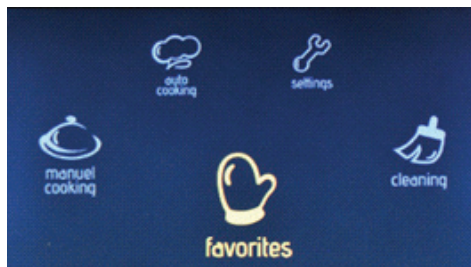
The animation screen

- Press the left knob to stop cooking.
- Press the right knob to start and continue cooking.
- To stop cooking and return to the main menu, press the left knob and rotate it anti-clockwise.

Favourites

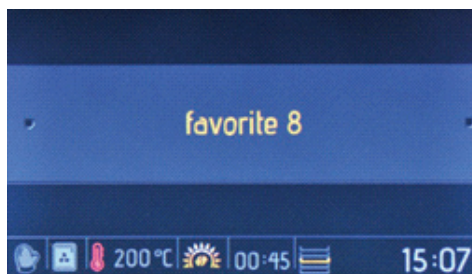
It is possible to save your manual cooking settings, allowing you to quickly select the same cooking settings at any time. At the end of the Manual Cooking menu, after the cooking duration setting, you will be asked whether you want to save the settings to your favourites.

To create a favourite cooking setting, use the edit function in the Favourites menu. To select and begin a favourite function, follow the steps below.



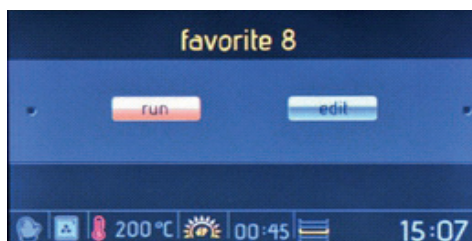
On the main menu

- Rotate the right knob in either direction until 'Favourites' is highlighted.
- Press the right knob to select the highlighted option.



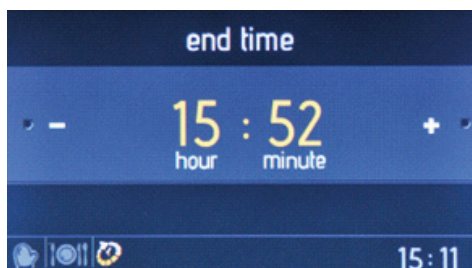
Favourites

- Rotate the right knob in either direction to navigate between the available options.
- Press the right knob to select the highlighted option.
- The parameters of the favourite program are saved in the bottom section of the display.



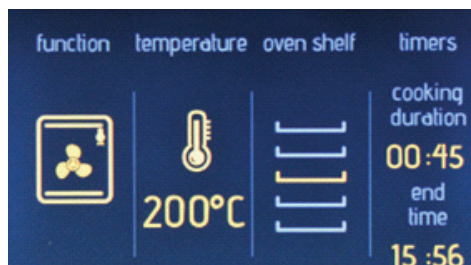
The run/edit screen

- Highlight the **“Progress (Run)”** option by rotating the right control knob.
- Select the **“Progress (Run)”** option by pressing the right control knob.



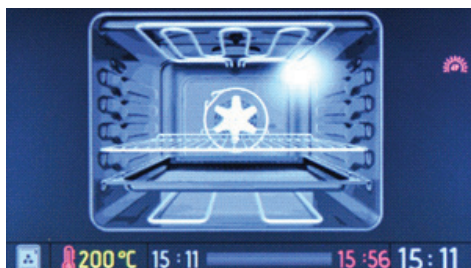
Cooking end time

- Rotate the right knob in either direction to change the cooking end time.
- Press the right knob to set the cooking end time.
- 🚫 The cooking end time cannot be set when the grill functions are activated. If the cooking end time was set before activating the grill functions, the cooking end time will be canceled after the grill functions are selected.



The information screen

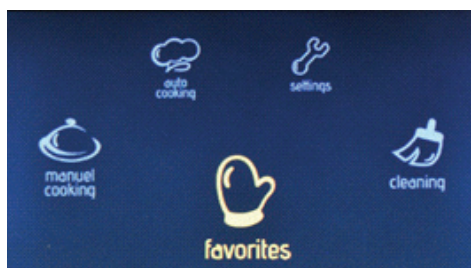
- Cooking will start within 10 seconds of no activity, or when the right knob is pressed.
- Rotate the left knob anti-clockwise to go back through the previous setting screens.
- Place food on the middle shelf to achieve the best cooking results.



The animation screen

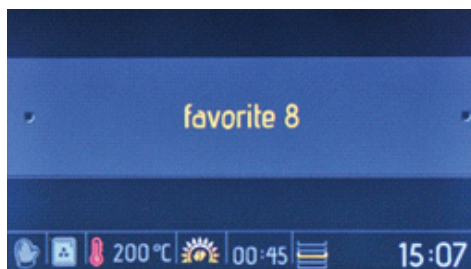
- Press the left knob to stop cooking.
- Press the right knob to start and continue cooking.
- To stop cooking and return to the main menu, press the left knob and rotate it anti-clockwise.

To edit any Favourites settings, follow the steps below.



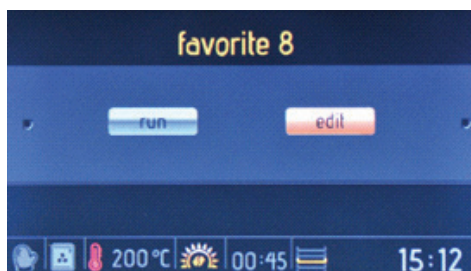
The main menu

- Rotate the right knob in either direction until "Favourites" is highlighted.
- Press the right knob to select the highlighted option.



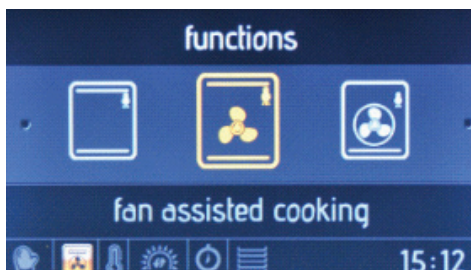
Favourites

- Rotate the right knob in either direction to navigate between the available options.
- Press the right knob to select the highlighted option.
- The settings stored in the selected, 'Favourite' will be displayed at the bottom of the screen.



The run/edit screen

- Rotate the right knob to highlight "Edit".
- Press the right knob to select "Edit".



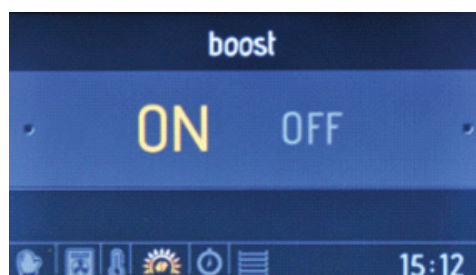
Oven function

- Rotate the right knob in either direction to navigate between the available oven functions.
- Press the right knob to select the highlighted option.



Temperature

- Rotate the right knob in either direction to navigate between the available temperature settings.
- Press the right knob to select the highlighted option.



Increased power - BOOSTER

- Rotate the right knob in either direction to highlight Boost "ON" or "OFF".
- Press the right knob to select the highlighted option.
- Use this function to heat the oven the desired temperature as quickly as possible. This mode is not appropriate for cooking.



Cooking duration

- Rotate the right knob in either direction to change the cooking duration.
- Press the right knob to set the cooking duration.



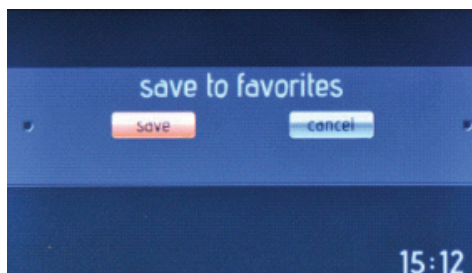
Tray position

- To switch between the available oven positions, turn the right control knob in any direction.
- Select the required position by pressing the right control knob.
- The information regarding the specific tray position is important in order to achieve even roasting results.



The information screen

- Rotate the left knob anti-clockwise to go back through the previous setting screens.

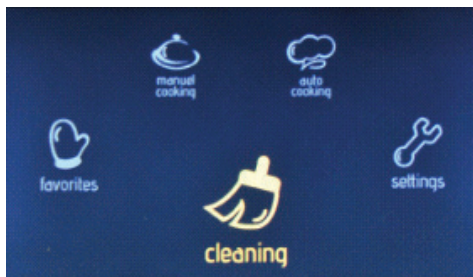


Save to favourites

- Rotate the right knob to highlight “**Save**” (to save the settings) or “**Cancel**” (to discard the settings).
- Press the right knob to select the highlighted option.

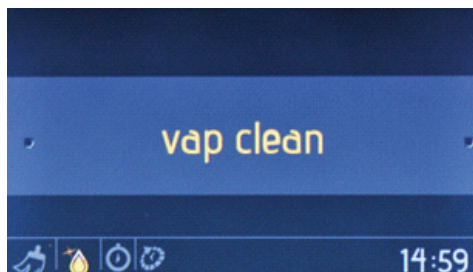
Cleaning

With the Vapclean function, dried residue within the oven will be softened with vapour. To perform Vapclean, pour a glass of water onto the oven shelf at the bottom of the oven, then follow the steps listed below.



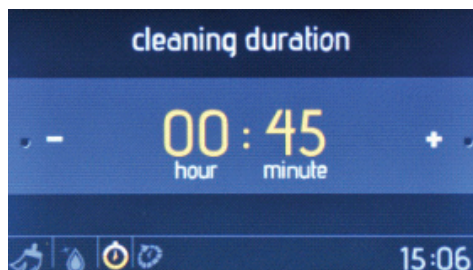
On the main menu

- Rotate the right knob in either direction until “**Cleaning**” is highlighted.
- Press the right knob to select the highlighted option.



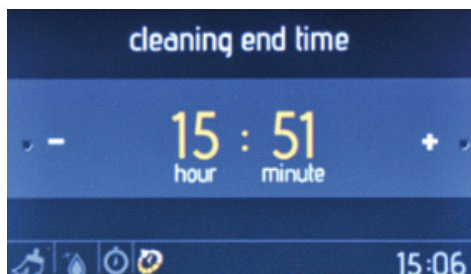
The function selection screen

- Press the right knob to select “**Vapclean**”.



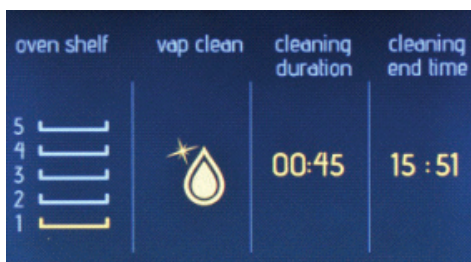
Cleaning duration

- Rotate the right knob in either direction to change the cleaning duration.
- Press the right knob to set the cleaning duration.



Cleaning end time

- Rotate the right knob in either direction to change the cleaning end time.
- Press the right knob to set the cleaning end time.



The information screen

- Cleaning will start within 10 seconds of no activity, or when the right knob is pushed.
- Rotate the left knob anti-clockwise to go back through the previous setting screens.



The animation screen

- Press the left knob to stop cleaning.
- Press the right knob to start and continue cleaning.
- To stop cleaning and return to the main menu, press the left knob and rotate it anti-clockwise.

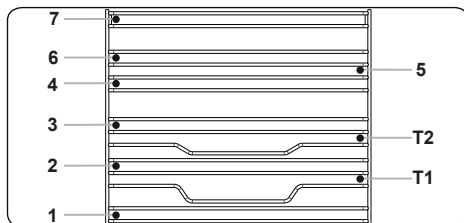
Error Protection Messages

Problem	Possible Cause	Solution
Er0	PT1000 is broken or disconnected.	Contact the service center
Er1	PT1000 is broken.	Contact the service center
Er2	Meat probe is broken.	Contact the service center
Er12	Meat probe's connection open circuited while the product is working and the value for meat probe is set.	Contact the service center
Er10	If the mains voltage drops under 170V (± 10), this error is showed. If the mains voltage increases above 180V (± 10), the error is erased.	Contact the service center
Er11	The mainboard's temperature is above 105C. The heaters are closed.	Contact the service center
Er7	The central temperature cannot reach to the set values after the heaters work for 1 hour nonstop.	Contact the service center
Er8	The error code is showed in order to prevent the product draws voltage more than the usual.	Contact the service center
Er9	The central temperature is above 340°C while cooking.	Contact the service center
Er4	The error may occur in the communication port.	Contact the service center
Er5	This is an communication issue, disconnected.	Contact the service center
Er6	If there is no intervention for 6 hours, the error is showed.	Contact the service center
door	This is a warning for pyrolitic ovens. It means "Close the door."	Contact the service center
Er3	The door lock is broken electrically or mechanically while pyrolisis function.	Contact the service center
Er15	The product cannot detect the knob.	Contact the service center
Er16	One of more knob's connection is disconnected while the product is open.	Contact the service center
Er17	RTC Crystal is missing.	Contact the service center

4.4 Accessories

The EasyFix Wire Rack

Clean the accessories thoroughly with warm water, detergent and a soft clean cloth on first use.



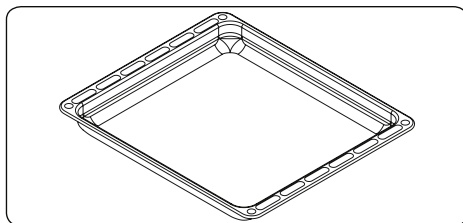
- Insert the accessory to the correct position inside the oven.
- Allow at least a 1 cm space between the fan cover and accessories.
- Take care removing cookware and/or accessories out of the oven. Hot meals or accessories can cause burns.
- The accessories may deform with heat. Once they have cooled down, they will recover their original appearance and performance.
- Trays and wire grids can be positioned on any level from of 1 to 7.
- Telescopic rail can be positioned on levels T1, T2.
- Level 3 is recommended for single level cooking.
- Level T2 is recommended for single level cooking with the telescopic rails.
- Level 2 and Level 4 are recommended for double level cooking.
- The turnspit wire grid must be positioned on Level 3.
- Level T2 is used for turnspit wire grid positioning with the telescopic rails.

**** Accessories may vary depending on the model purchased.

The Deep Tray

The deep tray is best used for cooking stews.

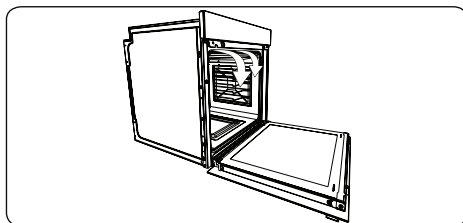
Put the tray into any rack and push it to the end to make sure it is placed correctly.



FIRST IN THE WORLD

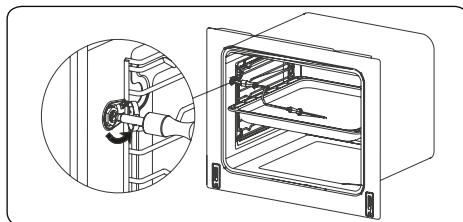
Hot Air Shield System in Built-in Ovens

The patented hot air shield system prevents hot air from reaching the end user by creating an air curtain when the oven door is opened.



The Meat Probe

The meat probe measures the temperature inside a roast. Cooking with the meat probe ensures optimum results for any type of meat or size of roast.



Placing the meat probe

- Place the probe before roasting begins.
- Insert the probe into the side of the roast so that the point reaches its centre.
- Insert the entire probe, up to the handle.
- We recommend that you turn the roast over half-way through cooking. Bear this in mind when placing the probe to avoid problems with it later.
- The point of the probe must not be touching a bone or fatty areas of the joint. Also, it should not be in a hollow area, which could happen with poultry.
- Put the roast with the probe already in it into the oven.
- Plug the probe into the socket in the upper left side of the oven.

Using the Meat Probe with the Timer

Plug the probe into the socket in the upper left side of the oven, the Meat Probe symbol and "AUTO" will appear on the display. The numbers on the left of the display will show the current temperature recorded by the meat probe, while the numbers on the right show the adjustment temperature. To adjust the temperature of the meat probe, press the "M" sensor button, then use the "-" and "+" buttons to change the value. You cannot use the cooking timer while the meat probe is using it.

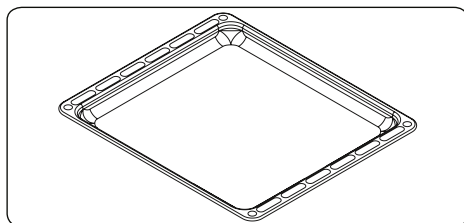
After some time, the Meat Probe symbol will remain illuminated, and the current and recommended temperatures will be shown on the display. When the recommended temperature reaches the previously set level, the oven will automatically switch off, the timer will sound and "AUTO" will flash on the display. Pressing any button on the timer will end the audible warning, "AUTO" will continue to flash until the "-" and "+" buttons are pressed simultaneously to end "AUTO" mode.

Auto-cooking functions cannot be activated when the meat probe is in use.

The Shallow Tray

The shallow tray is best used for baking pastries.

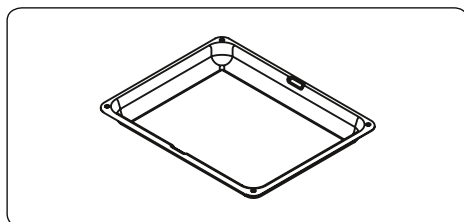
Put the tray into any rack and push it to the end to make sure it is correctly placed.



The Small Tray

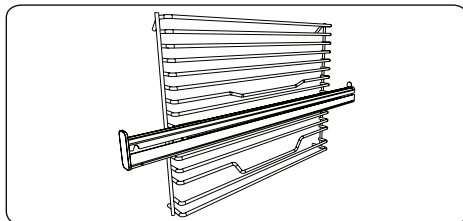
The small tray is best used for baking pastry.

Place the tray in the centre of a wire grid.



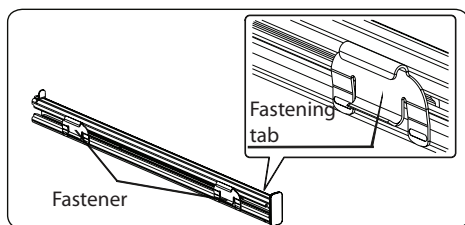
Wire Rack with Easyfix Full Extension Telescopic Rail

The telescopic rail extends out fully to allow easy access to your food.

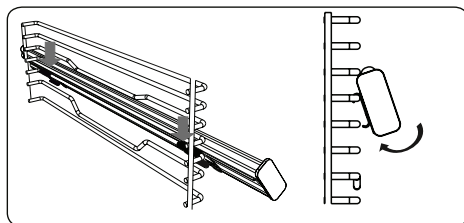


Telescopic rails

Clean the accessories thoroughly with warm water, detergent and a soft clean cloth on first use.



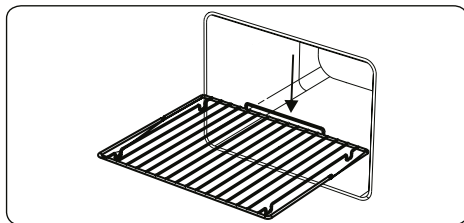
- Positioning of the telescopic rails on the wire rack is secured with the fastening tabs on the fasteners.
- Remove the side runner. See section "Removal of the wire shelf".



- On each telescopic rail there are top and bottom fasteners that allows you to reposition the rails.
- Hang the telescopic rail top fasteners on the side rack level reference wire and simultaneously press the bottom fasteners until you clearly hear the fasteners clip into the side rack level fixing wire.
- In order to remove, hold the front surface of the rail and follow the previous instructions in reverse.

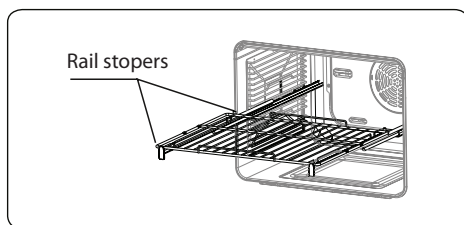
The Telescopic Wire Grid


The Telescopic wire grid is best used for grilling or for processing food in ovenfriendly containers.



WARNING:

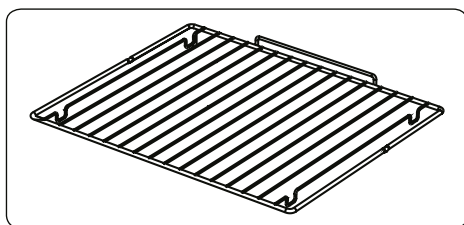
Be sure to place the telescopic wire grid on the rail arms, between the rail stopers shown in figure.



 The number of wire racks changes depending on the model of your product.

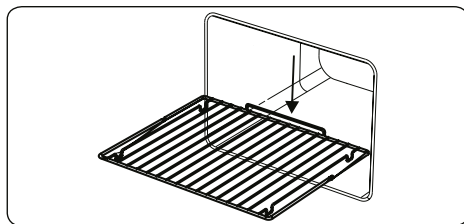
The Wire Grid

The wire grid is best used for grilling or for processing food in oven-friendly containers.



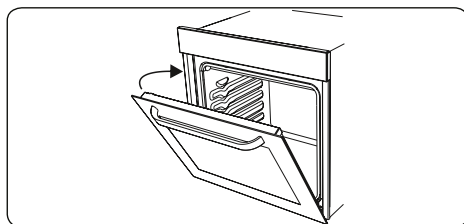
WARNING:

Place the grid to any corresponding rack in the oven cavity correctly and push it to the end.



Soft-Close Oven Door

The oven door closes slowly by itself when it is released just before the closed position.



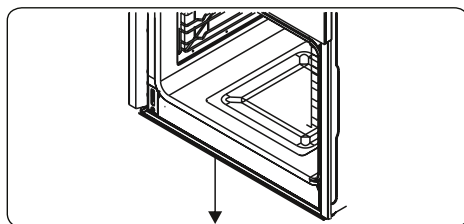
The Water Collector

In some cases of cooking, condensation may appear on the inner glass of the oven door. This is not a product malfunction.

Open the oven door into the grilling position and leave it in this position for 20 seconds.

Water will drip to the collector.

Cool the oven and wipe the inside of the door with a dry towel. This procedure must be applied regularly.



5. CLEANING AND MAINTENANCE

5.1 Cleaning

⚠ WARNING: Switch off the appliance and allow it to cool before cleaning is to be carried out.

General Instructions

- Check whether the cleaning materials are appropriate and recommended by the manufacturer before use on your appliance.
- Use cream cleaners or liquid cleaners which do not contain particles. Do not use caustic (corrosive) creams, abrasive cleaning powders, rough wire wool or hard tools as they may damage the cooker surfaces.

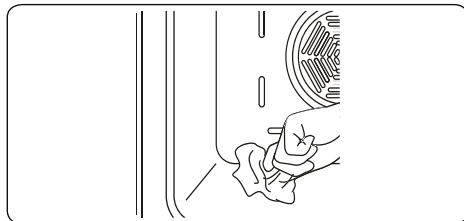
🚫 Do not use cleaners that contain particles as they may scratch the glass, enamelled and/or painted parts of your appliance.

- Should any liquids overflow, clean them immediately to avoid parts becoming damaged.

🚫 Do not use steam cleaners for cleaning any part of the appliance.

Cleaning the Inside of the Oven

- The inside of enamelled ovens are best cleaned while the oven is warm.
- Wipe the oven with a soft cloth soaked in soapy water after each use. Then, wipe the oven over again with a wet cloth and dry it.
- You may need to use a liquid cleaning material occasionally to completely clean the oven.



Cleaning the Glass Parts

- Clean the glass parts of your appliance on a regular basis.
- Use a glass cleaner to clean the inside and outside of the glass parts. Then, rinse and dry them thoroughly with a dry cloth.

Cleaning the Stainless Steel Parts (if available)

- Clean the stainless steel parts of your appliance on a regular basis.
- Wipe the stainless steel parts with a soft cloth soaked in only water. Then, dry them thoroughly with a dry cloth.

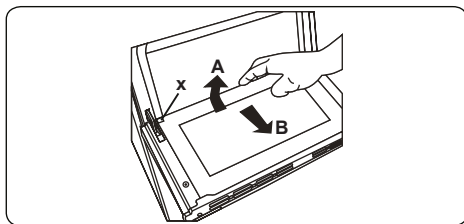
🚫 Do not clean the stainless steel parts while they are still hot from cooking.

🚫 Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the stainless steel for a long time.

Removal of the Inner Glass

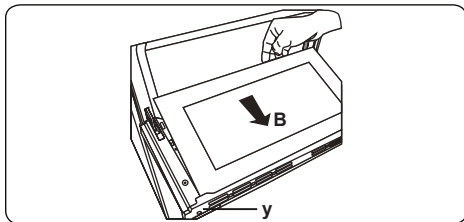
You must remove the oven door glass before cleaning, as shown below.

1. Push the glass in the direction of **B** and release from the location bracket (x). Pull the glass out in the direction of **A**.

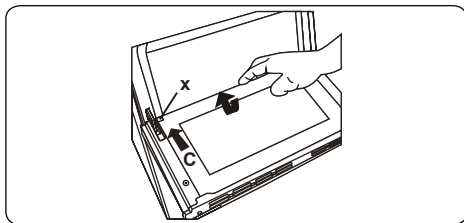


To replace the inner glass:

2. Push the glass towards and under the location bracket (y), in the direction of **B**.



3. Place the glass under the location bracket (x) in the direction of **C**.

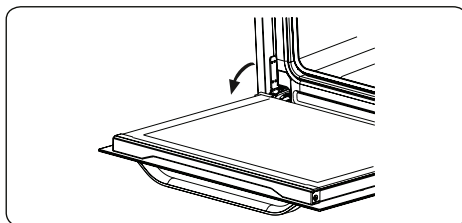


If the oven door is a triple glass oven door, the third glass layer can be removed the same way as the second glass layer.

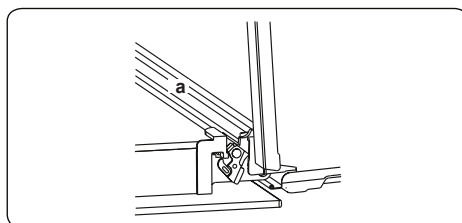
Removal of the Oven Door

Before cleaning the oven door glass, you must remove the oven door, as shown below.

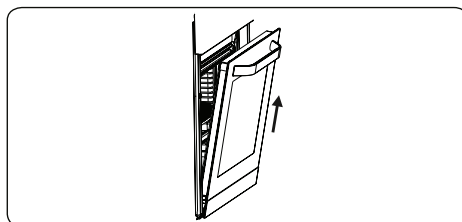
1. Open the oven door.



2. Open the locking catch (a) (with the aid of a screwdriver) up to the end position.



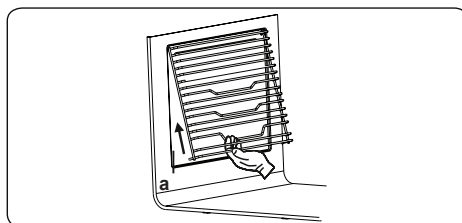
3. Close the door until it is almost in the fully closed position, and remove the door by pulling it towards you.




Removal of the Wire Shelf

To remove the wire rack, pull the wire rack as shown in the figure.


After releasing it from the clips (a), lift it up.




5.2 Maintenance

 **WARNING:** The maintenance of this appliance should be carried out by an authorised service person or qualified technician only.

Changing the Oven Lamp

 **WARNING:** Switch off the appliance and allow it to cool before cleaning your appliance. This product contains a light source with energy efficiency class G.

- Remove the glass lens, then remove the bulb.
- Insert the new bulb (resistant to 300 °C) to replace the bulb that you removed (230 V, 15-25 Watt, Type E14).
- Replace the glass lens, and your oven is ready for use.

 The lamp is designed specifically for use in household cooking appliances. It is not suitable for household room illumination.

6. TROUBLESHOOTING & TRANSPORT

6.1 Troubleshooting



If you still have a problem with your appliance after checking these basic troubleshooting steps, please contact an authorised service person or qualified technician.

Problem	Possible Cause	Solution
Oven does not switch on.	Power is switched off.	Check whether there is power supplied. Also check that other kitchen appliances are working.
No heat or oven does not warm up.	Oven temperature control is incorrectly set. Oven door has been left open.	Check that the oven temperature control knob is set correctly.
Oven light (if available) does not operate.	Lamp has failed. Electrical supply is disconnected or switched off.	Replace lamp according to the instructions. Make sure the electrical supply is switched on at wall socket outlet.
Cooking is uneven within the oven.	Oven shelves are incorrectly positioned.	Check that the recommended temperatures and shelf positions are being used. Do not frequently open the door unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lower and this may affect the results of your cooking.
The timer buttons cannot be pressed properly.	There is foreign matter caught between the timer buttons. Touch model: there is moisture on the control panel. The key lock function is set.	Remove the foreign matter and try again. Remove the moisture and try again. Check whether the key lock function is set.
The oven fan (if available) is noisy.	Oven shelves are vibrating.	Check that the oven is level. Check that the shelves and any bake ware are not vibrating or in contact with the oven back panel.
The cooling fan continues to operate after the oven is switched off.	Electronically-controlled oven fan automatically runs for a certain amount of time to cool the oven.	The fan switches off automatically when the electronic components have cooled sufficiently.
The oven has switched itself off.	Electronically-controlled ovens switch off automatically if no function is in operation.	The oven will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a cooking programme.
If the door is opened during a fan-assisted function, the internal fan will stop.	Electronically-controlled ovens with a door switch will stop cooking if the oven door is opened.	It is a normal operation of the appliance, useful when cooking foods in order to avoid excessive heat escaping. When the door is closed, the oven will restart to normal operation.

6.2 Transport

If you need to transport the product, use the original product packaging and carry it using its original case. Follow the transport signs on the packaging. Tape all independent parts to the product to prevent damaging the product during transport.

If you do not have the original packaging, prepare a carriage box so that the appliance, especially the external surfaces of the product, is protected against external threats.

7. TECHNICAL SPECIFICATIONS

DATA SHEET: Philco

Philco trademark: **PHILCO** 

Brand		PHILCO
Model		POB 7810 CBX
Type of Oven		ELECTRIC
Mass	kg	33,2
Energy Efficiency Index - conventional		106
Energy Efficiency Index - fan forced		94,6
Energy Class		A
Energy consumption (electricity) - conventional	kWh/cycle	0,93
Energy consumption (electricity) - fan forced	kWh/cycle	0,83
Number of cavities		1
Heat Source		ELECTRIC
Volume	l	78
This oven complies with EN 60350-1		
Energy Saving Tips		
Oven		
- Cook the meals together, if possible.		
- Keep the pre-heating time short.		
- Do not elongate cooking time.		
- Do not forget to turn-off the oven at the end of cooking.		
- Do not open oven door during cooking period.		

TECHNICAL INFORMATION

Technical information can be found on the type plate on the inside of the appliance and on the energy label. Keep the energy label, the instructions for use, together with other documents supplied with the device.

TESTING INFORMATION

The delivered device is in accordance with EcoDesign and EN60350-1. Air access requirements for proper operation of the device, the minimum distance from the wall and the dimensions of the device are part of this manual. If you have any further questions, please contact the manufacturer.

CUSTOMER CARE AND SERVICE

Always use original spare parts.

Model name and serial number can be found on the rating plate. Position of rating plate can be changed without notice.

The original spare parts for some specific components are available for a minimum of 7 or 10 years, based on the type of component, from the placing on the market of the last unit of the model.

When contacting our authorized service, have the model designation, serial number and defect description available.

To download documents, visit www.philco.cz.

To report a defect and obtain additional service information, visit <https://philco.cz/podpora-a-servis>.

Subject to change without notice.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



This product meets all the basic EU regulation requirements that relate to it.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.

Výrobce/Manufacturer:
Fast ČR, a.s.
U Sanítasu 1621
Říčany 251 01, CZECH REPUBLIC

Distributor:
FAST PLUS, a.s.
Vlčie hrdlo 324/90
821 07 Bratislava, SLOVAKIA

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