

# BUILT-IN ELECTRIC OVEN

## USER'S MANUAL

**PHILCO**



*Famous for Quality the World Over*

**POB 18 XP**

**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

### ACKNOWLEDGMENT

Thank you for purchasing our product. We hope you enjoy using the many features and benefits it provides. Before using this product please study this entire Instruction Manual carefully. Keep this manual in a safe place for future reference. Ensure that other people using the product are familiar with these instructions as well.

### WARNING

- When the oven is first switched on, it may give off an unpleasant smell. This is due to the bonding agent used for the insulating panels within the oven.

Please run up the new empty product with the conventional cooking function, 250 °C, 90 minutes to clean oil impurities inside the cavity.

- During the first use, it is completely normal that there will be a slight smoke and odors. If it does occur, you merely have wait for the smell to clear before putting food into the oven.
- Please use the product under the open environment.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- During use, the appliance becomes very hot. Care should be taken to avoid touching heating elements inside the oven.
- Do not allow children to go near the oven when it is operating, especially when the grill is on.
- Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring specifications.

- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by person responsible for their safety.
- Accessible parts may become hot during use. Young children should be kept away.
- An all-pole disconnection means must be incorporated in the fixed wiring in accordance with the wiring rules.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Only use the temperature probe recommended for this oven.
- A steam cleaner is not to be used.

- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- Appliance must not be installed behind a decorative door in order to avoid overheating.

### **Safety hints**

- Do not use the oven unless you are wearing something on your feet. Do not touch the oven with wet or damp hands or feet.
- For oven: Oven door should not be opened often during the cooking period.
- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement, and installation by unauthorized personnel.
- When the door or drawer of oven is open do not leave anything on it, you may unbalance your appliance or break the door.
- Some parts of appliance may keep its heat for a long time; it is required to wait for it to cool down before touching onto the points that are exposed to the heat directly.
- If you will not use the appliance for a long time, it is advised to plug it off.

### **Fitting the oven into the kitchen unit**

Fit the oven into the space provided in the kitchen unit; it may be fitted underneath a work top or into an upright cupboard. Fix the oven in position by screwing into place, using the two fixing holes in the frame. To locate the fixing holes, open the oven door and look inside. To allow adequate ventilation, the measurements and distances adhered to when fixing the oven.

### **Important**

If the oven is to work properly, the kitchen housing must be suitable. The panels of the kitchen unit that are next to the oven must be made of a heat resistant material. Ensure that the glues of units that are made of veneered wood can withstand temperatures of at least 120 °C. Plastics or glues that cannot withstand such temperatures will melt and deform the unit, once the oven has been lodged inside the units, electrical parts must be completely insulated. This is a legal safety requirement. All guards must be firmly fixed into place so that it is impossible to remove them without using special tools. Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven. The hob must have a rear gap of at least 45 mm.

This appliance is intended to be used only in household.

## PART 2: PRODUCT DESCRIPTION



Symbol	Function description
	Oven Lamp: Which enables the user to observe the progress of cooking without opening the door. Oven lamp will light for all cooking functions, except ECO function.
	Defrost: The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). It's a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes and cream filled produce etc.
	Bottom heater: A concealed element in the bottom of the oven provides a more concentrative heat to the base of food without browning. This is ideal for slow cooking dishes such as casseroles, stews, pastries and pizzas where a crispy base is desired. The temperature can be set within the range of 60-120 °C. The default temperature is 60 °C.
	Conventional cooking: The top and bottom work together to provide convectional cooking. The temperature can be set within the range of 50-250 °C. The default temperature is 220 °C. This is optional function that can be work with rotisserie motor.
	Convention with fan: Combination of the fan and both heating element provides more even heat penetration, saving up to 30-40% of energy. Dishes are lightly browned on the outside and still moist on the inside. Note: This function is suitable for grilling or roasting big pieces of meat at a higher temperature. The temperature can be set within the range of 50-250 °C. The default temperature is 220 °C.
	Radiant grilling: The inner grill element switches on and off to maintain temperature. The temperature can be set within the range of 150-240 °C. The default temperature is 210 °C. This is optional function that can be work with rotisserie motor.
	Double grilling with fan: The inside radiant element and top element are working with fan. The temperature can be set within the range of 150-240 °C. The default temperature is 210 °C. This is optional function that can be work with rotisserie motor.
	Turbo grill (double grill with fan): The inside radiant element and top element are working. The temperature can be set within the range of 150-240 °C. The default temperature is 210 °C.
	Warm air heated: An element around the convection fan provides an additional source of heat for convection style cooking. In convection mode the fan automatically comes on to improve air circulation within the oven and creates an even heat for cooking. The temperature can be set within the range of 50-240 °C. The default temperature is 180 °C.
	For energy-saved cooking. Cooking the selected ingredients in a gentle manner, and the heat comes from the top and the bottom.

# PART 3: OPERATION INSTRUCTIONS

## 1. Clock Setting

After connecting the unit to the power, the symbols "0:00" will be visible on the display.

1. Press "", the hour figures will flash.
2. Press "< >" to adjust the hour figures, (time should be within 0--23).
3. Press "", the minutes will flash.
4. Press "< >" to adjust the minutes setting, (time should be within 0-- 9).
5. Press "" to finish the clock settings. ":" will flash, and the time will be illuminated.

**NOTE:**

**The clock is 24 hours. After power on, if not set, the clock will show "0:00".**

## 2. Function Setting

1. Press "" to choose the cooking function you require. The related indicator will illuminated.
2. Press "< >" to adjust the cooking time and adjust the temperature before press "" to switch.
3. Press "" to confirm the start of cooking.
4. If step 2 is ignored, Press "" to confirm the start of cooking and the default time is 9 hours, the default temperature will display on the LCD.

**NOTE:**

1. **The step quantities for the adjustment time of the coding switch are as follow:  
0--0:30min: step 1 minute 0:30--9:00hour :step 5 minutes**
2. **The step quantities for the adjustment of temperature is 5 °C, and "" "" can not adjust the temperature.**
3. **Press "< >" to adjust the cooking time when cooking begins. Then press "" to confirm. If "" not pressed within 5 seconds, the oven will revert back to the previous time to continue cooking.**
4. **Press "", the "" will show, then press "< >" to adjust the temperature when cooking begins. Then press "" to start cooking. If "" not pressed in 5 seconds, the oven will revert back to the previous temperature to continue cooking.**

## 3. Lamp Setting

1. Press "" to select the relevant function, then the corresponding icon will be on.
2. Press "" button to start, "0:00" and lamp icon "" will light up, ":" will flash.

## 4. Inquiring function

In the following states, you can use inquiring function, after 3 seconds return to the current state.

1. During working state, if the clock was set, press "" button to see the current time; if the reminder function was set, press "" button to see the time of reminder.
2. In reminding state, if the clock was set, press "" button to see the current time.
3. In clock display state, if the reservation function was set, press "" button to see the time of reservation.

## 5. Child lock function

To Lock: press “

Lock quitting: press “

### NOTE:

***During working mode, if you want to stop cooking, press stop button quickly. Do not need to long pressing on stop button, it is invalid.***

## 6. Reminder Function

The oven has 9 hours reminder, this function will help to remind you to start cooking in a certain time from 1 minute to 9 hours. Only when oven in standby mode, the reminder can be set. Follow below to set the reminder:

1. Press reminder setting button “

### NOTE:

***The oven buzzer will sound for 10 times after the time back to the zero hour. “

## 7. Reservation function (Delay start)***

Only when the clock has been set, delay function can be used.

In standby mode,

1. Press “

### NOTE:

***Subtract the cooking time from the cooking ending time, you will get the time that oven starts to cook.***

## 8. Start/Pause/Cancel Function

1. If the cooking time has been set, press “

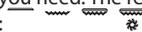
## 9. Energy-Saving Function

1. In waiting state and reminding state, press “

EN - 8

- Under the energy-saving mode, press any key can quit the energy-saving mode.

## 10. Meat probe function

- In waiting state, insert the meat probe, the LCD will display "PROB" and the icon  will light.
- Press "<" to choose function you need. The related indicator will illuminated.  
Functional sequence diagram: . Press "D" to confirm function setting.
- Press ">" to adjust the temperature. Press "D" to confirm temperature probe.  
The small LCD display the temperature and the big LCD display "PROB".
- The buzzer will sound five times when cooking finish. The setting temperature lights when the setting temperatures arrives. If the meat probe pulled out, it will turn back to waiting state.

### NOTE:

- The range of the temperature is 50-150 degrees.*
- During probe function, the cooking time can not be set.*
- During cooking process, press stop button once, it will stop cooking, LED flash; Press stop button again, cancel the current cooking.*
- Pull out the meat probe from the oven, it will cancel all the program.*
- If the display shows "Er-3" after the programme has been started, it means that the temperature sensor short circuit. Please check the sensor carefully by authorized.*

## 11. Note

- The oven lamp will be on for all functions. except ECO function.
- Once the cooking programme has been set and the "D" button is not pressed within 5 minutes, the current time will be displayed or turn back to waiting state. The setting program will be invalid.
- The buzzer will sound once when effectively pressed, if not effectively pressed there will be no response.
- The buzzer will sound five times to remind you when cooking has finished.

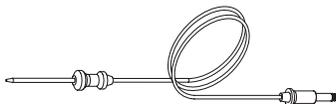
## Recipes for ECO mode

Recipes	Temperature ( °C)	Level	Time (min)	Pre-heat
Potato Cheese Gratin	180	1	90-100	No
Cheese Cake	160	1	100-150	No
Meatloaf	190	1	110-130	No

## PART 4: ACCESSORIES

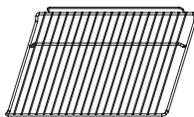
### Meat probe

Before using, insert the probe into the center of the thickest portion of meat or into the inner thigh or breast of poultry, away from fat or bone. Place food in oven and connect the meat probe. Keep probe as far away from heat source as possible. Close oven door.



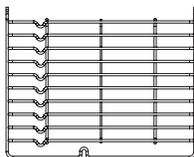
### Wire shelf

For grill dishes, cake pan with items for roasting and grilling.



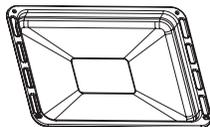
### Slider bracket

These shelf support rails on the right and left sides of the oven can be removed for cleaning oven walls. (only for specific models)



### Universal pan

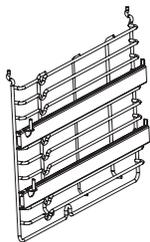
For cooking large quantities of food such as moist cakes, pastries, frozen food etc, or for collecting fat/ spillage and meat juices.



### Telescopic runner

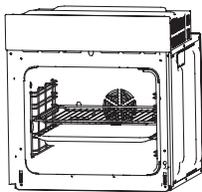
Some of models might with telescopic runners to facilitate the use of oven.

These telescopic runners could be disassembled for cleaning by unscrew the screws use to fix it. (only for specific models)



### SHELF PLACEMENT WARNING:

To ensure the oven shelves operate safely, correct placement of the shelves between the side rail is imperative. This will ensure that during careful removal of the shelf or tray, hot food items should not slide out.



### Bulb replacement

For replacement, process as follows:

1. Disconnect power from the mains outlet or switch off the circuit breaker of the unit's mains outlet.
2. Unscrew the glass lamp cover by turning it counter-clockwise (note, it may be stiff) and replace the bulb with a new one of the same type.
3. Screw the glass lamp cover back in place.



**NOTE:**

**Only use 25-40W/220V-240V, T300 °C halogen lamps.**

# PART 5: INSTALLATION

## A) INSTRUCTIONS FOR INSTALLATION

### Installation

**WARNING!**

*Only a qualified person must install this appliance.*

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle of the door.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

### Electrical connection

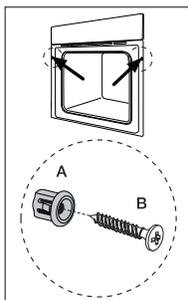
**WARNING!**

*Risk of fire and electrical shock.*

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

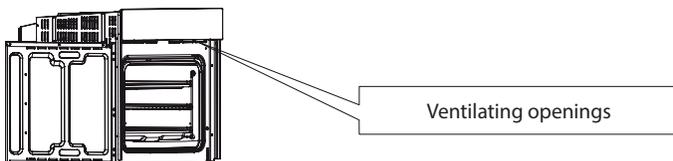
## Securing the oven to the cabinet

1. Fit oven into the cabinet recess.
2. Open the oven door.
3. Secure the oven to the kitchen cabinet with two distance holders "A" which fit the holes in the oven frame and fit the two screws "B".

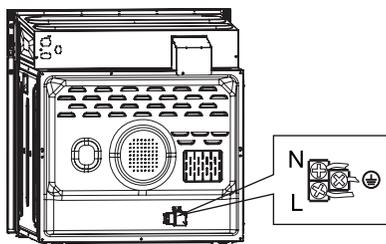


## Ventilating openings

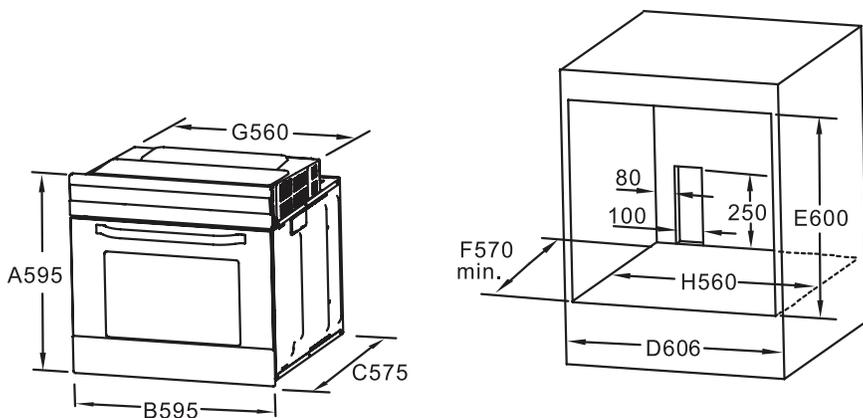
When cooking is finished or in pause state or in waiting state, if the oven's center temperature is over 75 degree, the cooling fan will continue working for 15 minutes. Or when the oven's center temperature becomes lower than 75 degree, the cooling fan will stop in advance.



## Connection of the oven



## B) TECHNICAL DRAWINGS FOR INSTALLATION



Remark:

1. Only plus deviations are admissible for all dimension.
2. The cabinet is not include the power switch or socket.

**NOTE:**

***The number of accessories included depends on the particular appliance purchased.***

## PART 6: CLEANING AND MAINTENANCE

For the sake of a good appearance and reliability, keep the unit clean. The modern design of the unit facilitates maintenance to a minimum. The parts of the unit which come into contact with food have to be cleaned regularly.

- Before any maintenance and cleaning, disconnect the power.
- Set all controls in the OFF position.
- Wait until the inside of the unit is not hot but only slightly warm- cleaning is easier than when warm.
- Clean the surface of the unit with a damp cloth, soft brush or fine sponge and then wipe dry. In case of heavy soiling, use hot water with non- abrasive cleaning product.
- For cleaning the glass of the oven door, do not use abrasive cleaners or sharp metal scrapers, these can scratch the surface or lead to the glass being damaged.
- Never leave acidic substances (lemon juice, vinegar) on stainless steel parts.
- Do not use a high pressure cleaner for cleaning the unit. The baking pans may be washed in mild detergent.

### **WARNING!**

***Risk of injury, fire or damage to the appliance.***

- ***Be careful when you remove the door from the appliance. The door is heavy!***
- ***Clean regularly the appliance to prevent the deterioration of the surface material.***
- ***Remaining fat or food in the appliance can cause fire.***

This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment(WEEE).

By ensuring this product is disposed 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. The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

## PART 7: INFORMATION SHEET

INFORMATION SHEET: Philco

Philco brand: **PHILCO** 

Name	Philco
Model identification number	POB 18 XP
Energy efficiency index *	94
Energy efficiency class	A
Power consumption per cycle for baking area **	0.99 kWh/cycle
Power consumption per cycle for baking area ***	0.79 kWh/cycle
Number of baking areas	1
Heat source	electricity
Oven volume ****	70 l
Type of oven	built-in
Gross / net weight (kg)	36/32

Complies with norm EN 60350/-1.

\*(EEl of baking area)

\*\* in natural convection mode (convection heat function)

\*\*\* in forced convection air mode

\*\*\*\* Volume of individual baking zones

**NOTE:**

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

## **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.

Czech is the original version.

Manufacturer address: PHILCO, Praha 10, Černokostecká 2111, CZ-10000; CZECH REPUBLIC



Manufacturer/Výrobce/Výrobca:  
PHILCO  
Praha 10, Černokostelecká 2111  
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