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## Contents



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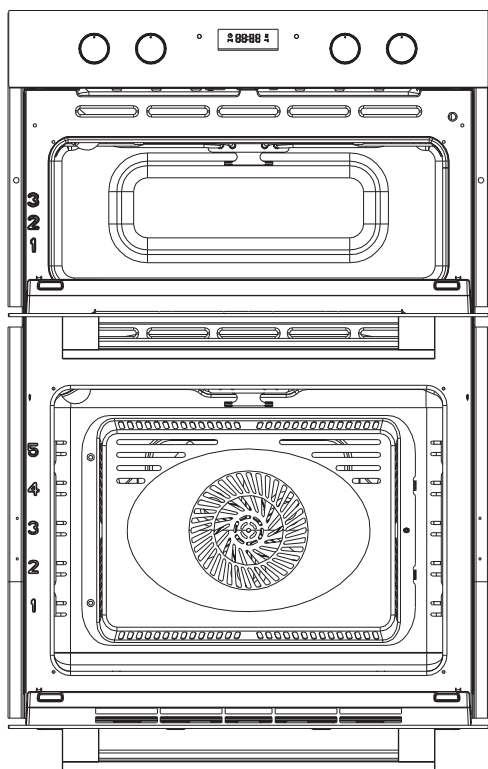
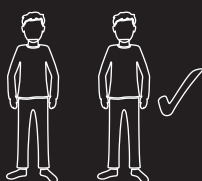


## Care and Maintenance

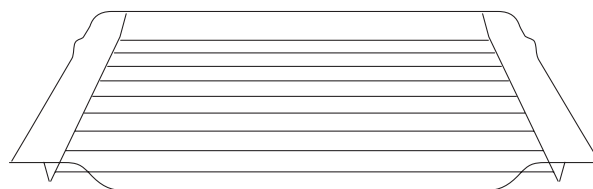
17



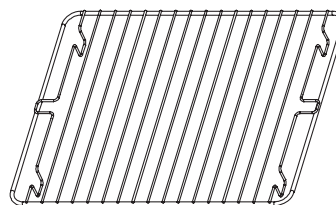
EN IMPORTANT - Please read carefully the separate safety guide before use.



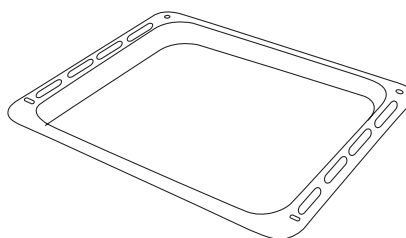
[01] x 1



[02] x 3



[03] x 1



[04] x 1



[05] x 1



[06] x 2



[07] x 2



[08] x 2



## EN Before you start

- This appliance must be installed correctly by a qualified person, strictly following the manufacturer's instructions.

**WARNING: Danger of electric shock! The power supply must be cut off before the appliance is installed completely.**

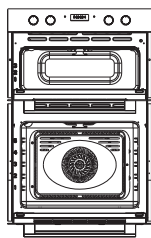
- Only a qualified person in compliance with the instructions provided can install the appliance. The manufacturer declines all responsibility for improper installation, which may harm persons and animals and cause damage.
- Check the package and make sure you have all of the parts listed.
- Decide on the appropriate location for the appliance.
- This appliance contains glass. Please take care when fitting or handling to prevent personal injury or damage to the appliance.
- Do not lift the appliance by the door handle.
- While every care is taken to eliminate burrs and raw edges from this product, please take care when handling.
- We recommend the use of protective gloves during installation.
- Take care when lifting it into the housing unit; always use an appropriate method of lifting.
- The specifications plate is available on this appliance. This plate displays all the necessary identification information for ordering replacement parts.
- If you sell the appliance, give it away, or leave it behind when you move house, make sure you also pass on this manual so that the new owner can become familiar with the appliance and its safety warnings.



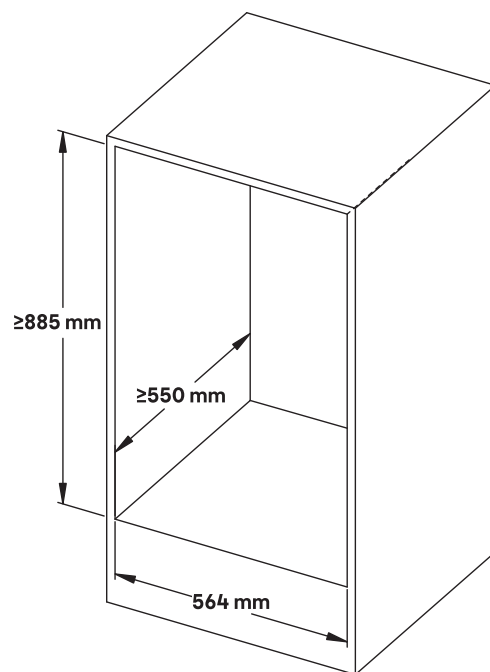
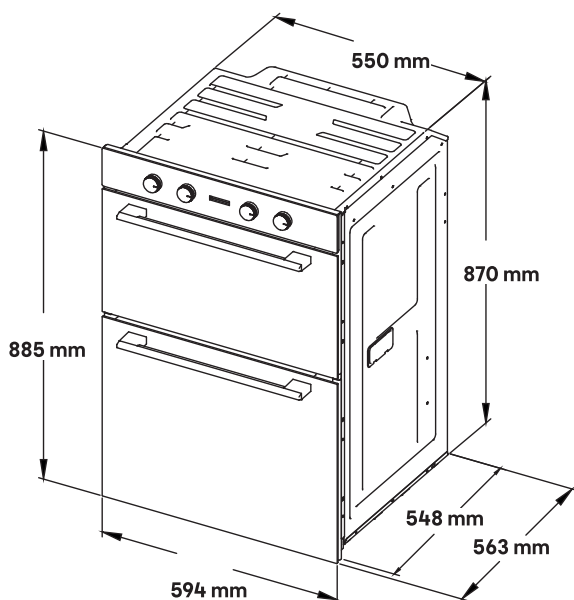
This product complies with conformity requirements of the applicable UK Regulations.



## 01



[01] x 1

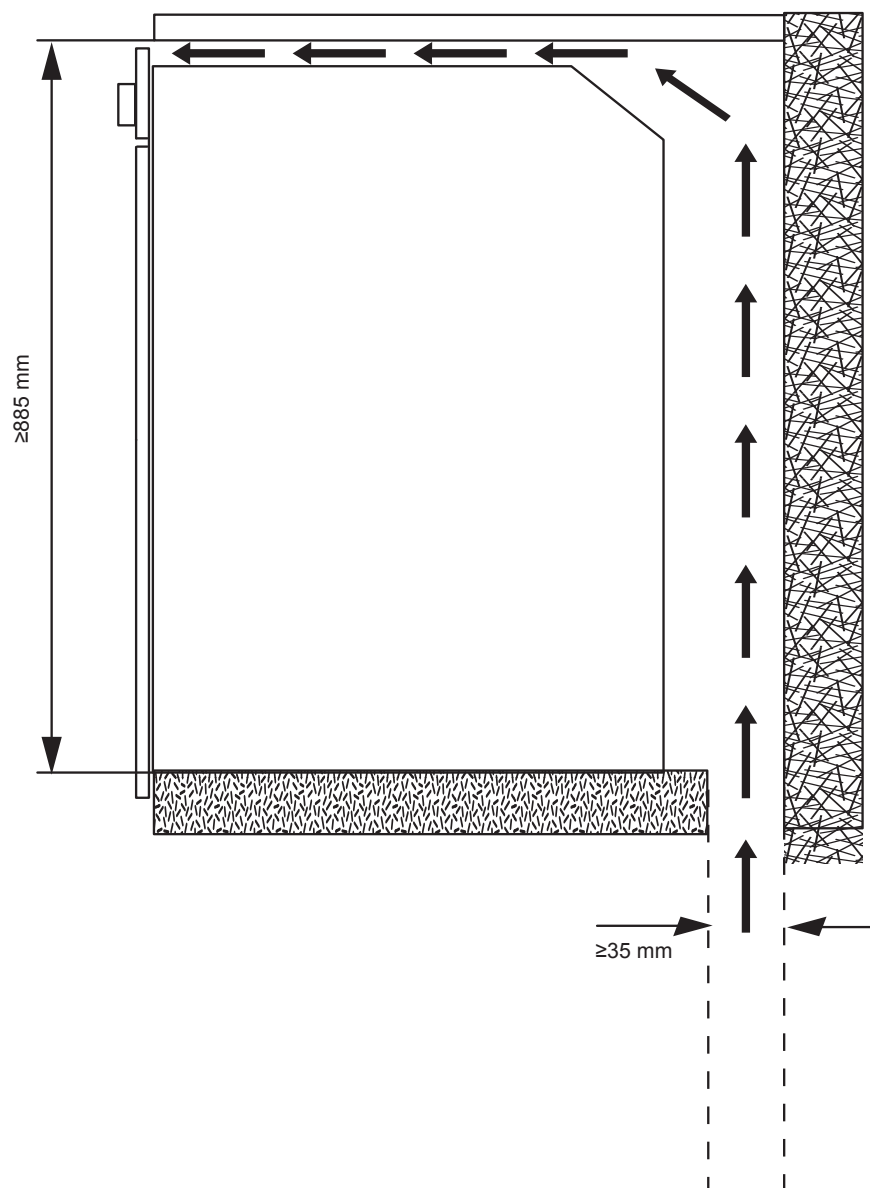


## Installation of Built-in Ovens

- For correct installation, this appliance must be fitted in a tall oven housing unit.
- Caution! The panels of the adjacent cabinets must be made of heat-resistant material. In particular, the adhesive that bonds the plastic laminate to the furniture must be able to withstand temperatures of not less than 120°C to avoid delamination. The appliance must be housed in heat-resistant cabinets.
- Be sure to observe the minimum installation height of the kitchen unit. Pay attention to the minimum dimensions of the openings.
- Remove the back of the kitchen unit to ensure an adequate current of air circulates around the appliance.



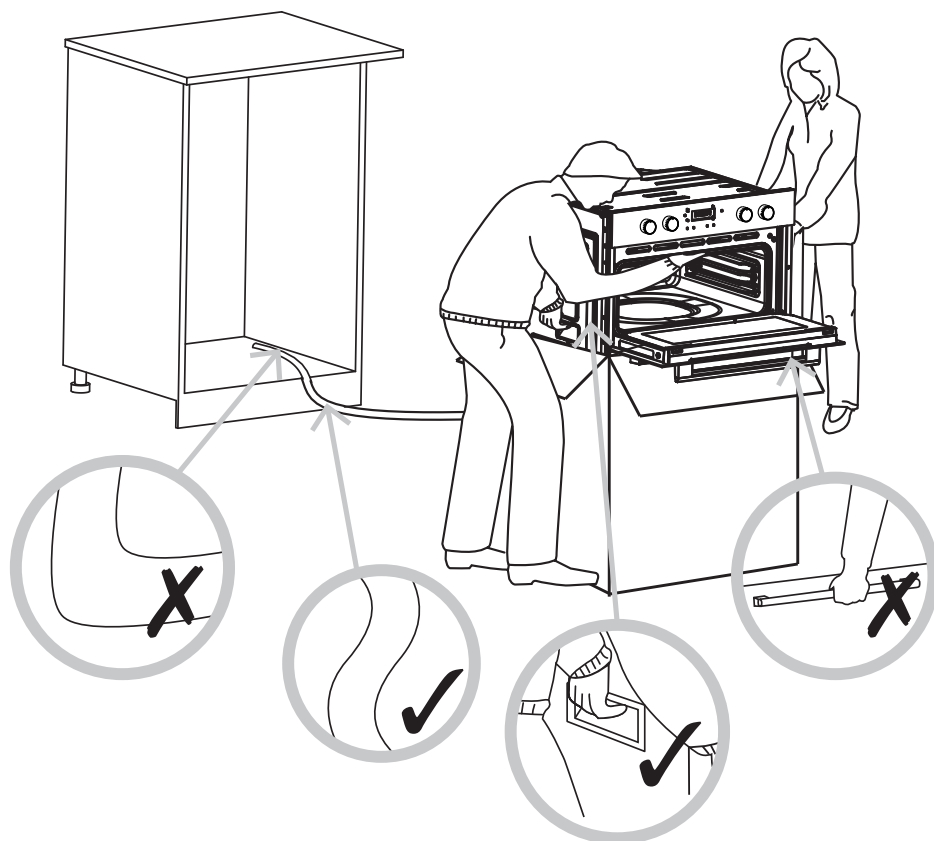
## 02



**EN** It is essential when installing your oven there is adequate air circulation around the appliance to ensure the correct operation of the appliance. Inadequate air circulation will greatly impair the performance of the appliance and can affect adjacent cabinets due to the rise in temperature. 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. Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven.



## 03



**EN Important:** Do not lift the appliance by the door handle to avoid potential damage to the glass and hinges.

**Caution!** If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid safety hazards.



## 04



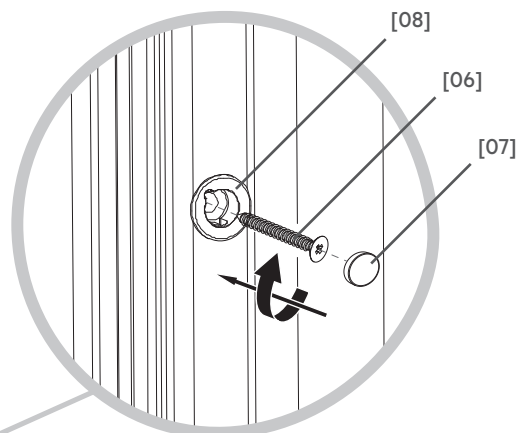
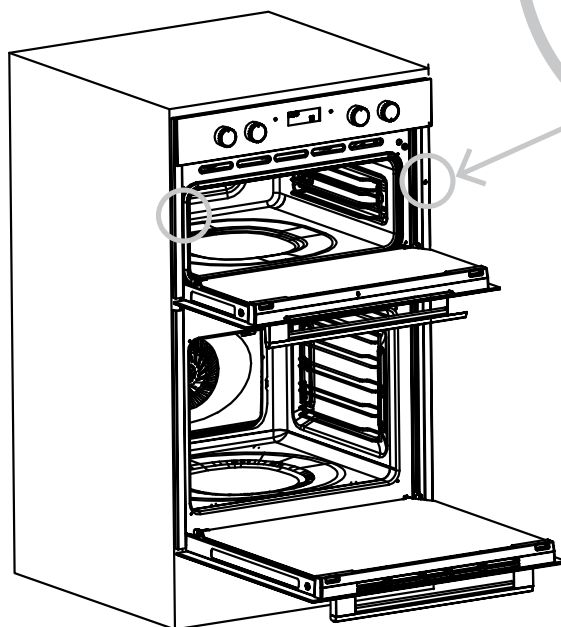
[06] x 2



[07] x 2



[08] x 2



EN Once the oven has been lifted into place inside the appliance housing, locate the two holes in the casing of the oven and fix it into place using [06], [07] and [08].

Caution: Do not over-tighten the screws [06] to avoid damage to the oven or appliance housing – use a screwdriver only!





## Electrical Installation

All installation must be carried out by a competent person or qualified electrician. Before connecting the mains supply ensure that the mains voltage corresponds to the voltage on the rating plate.

### Direct Connection

The appliance must be connected directly to the mains using an omnipolar circuit breaker with a minimum opening of 3 mm between the contacts.

The installer must ensure that the correct electrical connection has been made and that it complies with the wiring diagram.

The cable must not be bent or compressed.

Regularly check the power cord for damage. If the supply cord becomes damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

**WARNING:** This is a Class I appliance and **MUST** be earthed.

The appliance is supplied with a 3-core mains cable and must be connected to the electricity supply via a double pole switch having a 3 mm minimum contact gap on each connector.

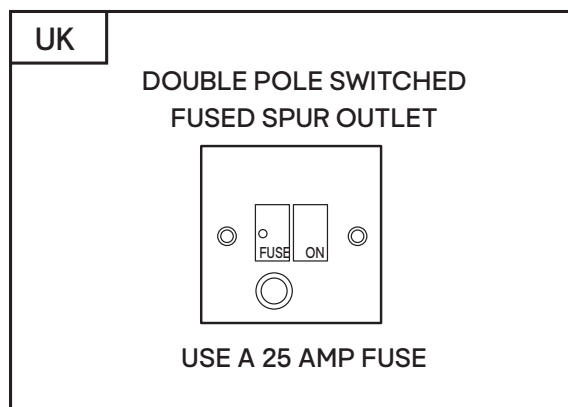
This appliance requires a 25 Amp Miniature Circuit Breaker (MCB).

The wires in the mains lead are coloured in accordance with the following code:

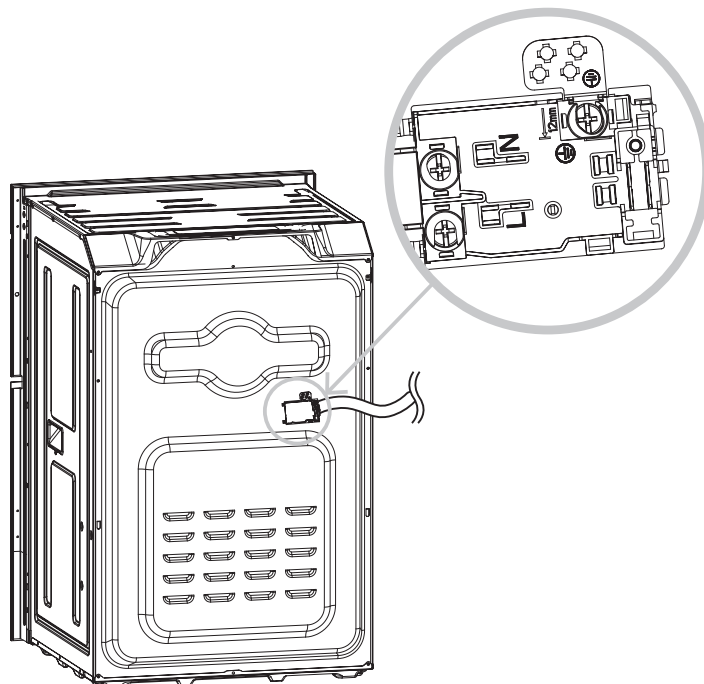
Brown = L - Live

Blue = N - Neutral

Green and Yellow =  - Earth



To avoid the risks that are always present when you use an electrical appliance it is important that this appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards. Please keep this instruction booklet for future reference and pass it on to any future owners. After unpacking the appliance please check that it is not damaged. If in doubt, do not use the appliance but contact Customer Services - see end of Care & Maintenance section for details.



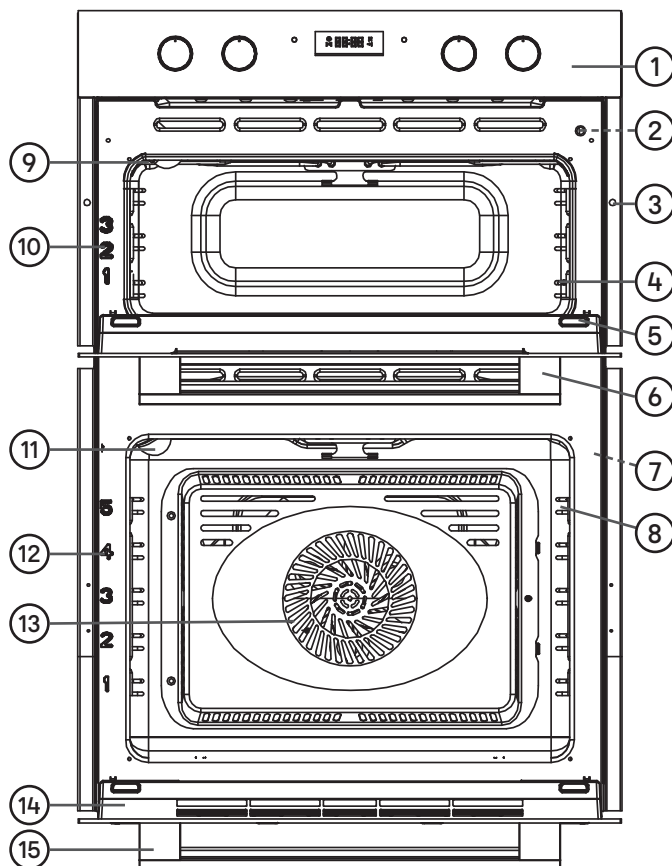
## EN Before you start

**WARNING:** Read the instructions before using the appliance.

**CAUTION:** Accessible parts may be hot when the grill is used – keep young children away.

**CAUTION:** Always use oven gloves when removing cookware from the oven.

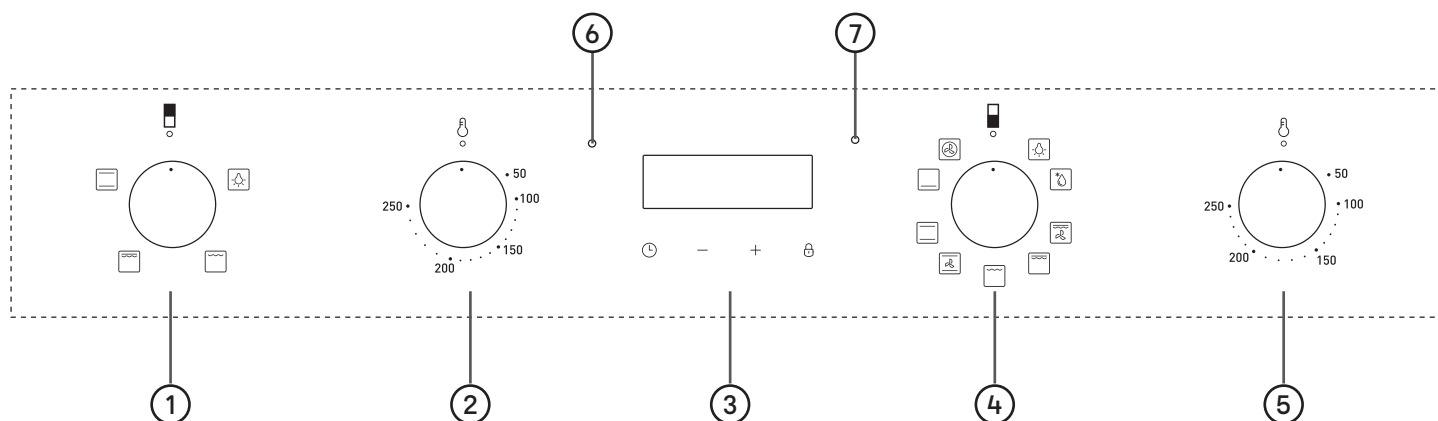
## Oven layout



1	Control panel
2	Mains cable (at rear, not shown)
3	Fixing holes (x2)
4	Top side rails (x2)
5	Top door
6	Top door handle
7	Carrying handles (x2) (at sides, not shown)
8	Main side rails (x2)
9	Top oven lamp
10	Top shelf level markings
11	Main oven lamp
12	Main shelf level markings
13	Fan
14	Main door
15	Main door handle





- Note: This diagram may be slightly different from the layout of the appliance. Shelf levels are numbered from the bottom up and the most upper two levels are used mainly for grilling and browning of food. Refer to the cooking guides provided throughout this manual to determine the appropriate shelf levels for your dishes.







## Oven controls






1	Function control knob of Top oven	2	Temperature control knob of Top oven
3	Control panel	4	Function control knob of Main oven
5	Temperature control knob of Main oven	6	Temperature indicator of Top oven
7	Temperature indicator of Main oven		

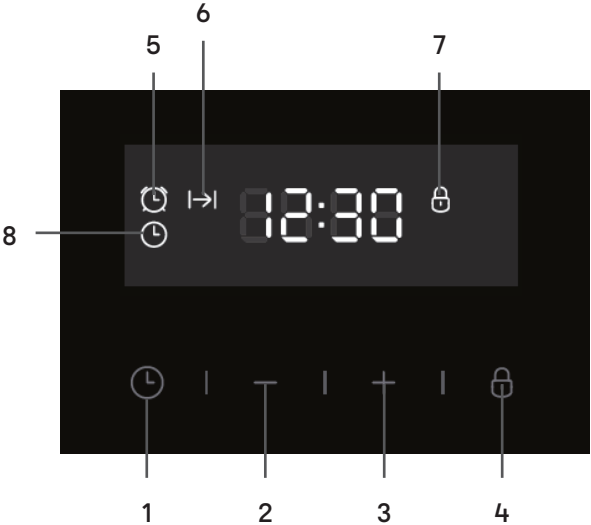
## Operational modes

Top oven		
Icon	Function / Feature	Description
	Oven light	Use when cleaning the oven.
	Single grill	Use when grilling small portions of food; place the food in the centre of the trivet.
	Double grill	Use when grilling larger portions of food; the full width of the trivet can be used.
	Convection oven	Use for traditional convection cooking when roasting or baking.

Main oven		
Icon	Function / Feature	Description
	Oven light	Use when cleaning the oven.
	Defrosting and cooling	For defrosting, keep the door closed. For cooling prior to refrigeration, leave the door open.
	Fan assisted grill	Circulates heat around the food, use with the door closed.
	Double grill	Use when grilling larger portions of food; the full width of the trivet can be used.
	Single grill	Use when grilling small portions of food; place the food in the centre of the trivet.
	Convection oven with fan	Suitable for baking bread and cakes.

	Convection oven	Use for traditional convection cooking when roasting or baking.
	Bottom element only	Use for crisping the bases of pizza and cake at the end of cooking.
	Fan assisted oven	Use for fan assisted cooking and even temperature distribution.

Control panel









Turn on the power supply at the main consumer unit, and your oven is ready for its initial set up.

Note: the Clock must be set before first use.

1	Function button	6	Cooking duration icon
2	Minus button	7	Controls locked icon
3	Plus button	8	Clock icon
4	Lock button	9	End time icon
5	Alarm icon		

Setting the Clock

- When the power is first switched on, the oven will beep and the Clock icon  will flash with “0:00” displayed in a 24 hour clock format.
- Press the “+” or “-” buttons to set the initial time within the first few seconds. Holding each button will scroll quickly through the set time.
- Once the time is set, the Clock icon  will stop flashing and the time is set.
- To access the Clock set menu again, press the Function button in this sequence:

Once	Alarm icon 
Twice	Cooking duration icon 
Three times	End time icon 
Four times	Clock icon 

Setting the Alarm

- Press the Function button once to access the Alarm and the icon will flash with”0:00” shown in the display.
- Press the “+” or “-” buttons to set the Alarm time. Holding each button will scroll quickly through the set time.
- Once the time is set, the icon will stop flashing and the Alarm time is set.
- The Alarm range is from 0:01-23:59 and after countdown “0:00” will be displayed.
- The oven will beep every few seconds for two minutes before stopping; alternatively press any button to finish the alert early.

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## Setting the Cooking duration - Main oven only


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These functions can be used to program the cooking times in the Main oven so that cooking finishes as required and the oven switches off the power automatically.

You can select the temperature and oven function before or after you program Cooking duration .

Important: if you turn the oven on first, then once the program has been set, the oven will then switch off and wait in Standby mode until the start time. If turned on after programming, the oven enters Standby automatically.

### Cooking duration

- Press the Function button twice to access the Cooking duration and the icon  will flash with "0:00" shown in the display.
- Press the "+" or "-" buttons to set the Cooking duration time. Holding each button will scroll quickly through the set time.
- Once the time is set, the icon will stop flashing and the Cooking duration time is set.
- The Cooking duration range is from 0:01-23:59 and after countdown "0:00" will be displayed.
- The oven will switch off the power and beep every few seconds for two minutes before stopping; alternatively press any button to finish the alert early.
- To check or alter the programmed time, press the Function button as before.

### Example settings:

Current time: 15:30

Required Cooking duration: 1:00

Required End time: 16:30


- Program the Cooking duration at 1:00.
- Choose the cooking mode and set the temperature.
- Place the food in the oven and close the door.
- The oven starts to cook for one hour and turns itself off at 16:30.

Note:

1. The programmed times can be checked or altered by pressing the Function button the required number of times.



## Lock function

- Press and hold the Lock button  for three seconds to freeze the Control Panel. Press and hold the button again for three seconds to unfreeze the panel.
- Once the Control panel is locked, the oven will beep if any button is pressed.

**IMPORTANT:** the rotary controls will still operate in Locked mode.

## Using the Grill - Top oven

### CAUTION:

- Do not touch any heating elements when in use and take extra care when opening the doors as hot air will be emitted.
- Do not lean over the door opening and always use oven gloves.

1. Select Single Grill or Double Grill on the left rotary control, and set the temperature to high.
2. For thinner pieces of food place the grill tray at the top, and for thicker pieces of food place it lower down.
3. When grilling is finished, reset both rotary controls to Off.


**WARNING:** Do not use aluminium foil in the grill tray as this creates a fire hazard.

## Automatic Cooling Fan

- The thermostat will automatically turn the cooling fan on and off during use.
- It is normal for the fan to continue operating after cooking has finished.

## Using the Convection oven - Top oven


Do not allow children to use or play with the oven.

1. Select Convection oven  on the left rotary control.
2. Select the temperature required on the left rotary control and the Indicator light will come on to allow pre-heating to start. This can take up to fifteen minutes before the correct temperature is reached.
3. The Indicator light will stay on until the required temperature is reached, and then the thermostat will maintain this by periodically switching on and off.
4. After use, return both controls to off.

**IMPORTANT:** Never put items directly on the base of the oven or cover the oven base with foil, as this may cause the element to overheat. Always use the grill tray or shelf.



## Using the Fan assisted oven - Main oven

1. Select Fan assisted oven  on the right rotary control.
2. Select the temperature required on the right rotary control and the Indicator light will come on to allow pre-heating to start. This can take up to fifteen minutes before the correct temperature is reached.
3. The Indicator light will stay on until the required temperature is reached, and then the thermostat will maintain this by periodically switching on and off.
4. After use, return both controls to off.

## Using the Grill - Main oven

The grill in the Main oven uses the internal top element only. It is important to preheat the oven for 5-10 minutes before use and the door must be kept closed.

Select Single grill , Double grill  or Fan assisted grill  as required.


## Moving the oven shelves

- Always use the shelf markings on the oven carcass as a guide. Ensure that the shelves are always level and the rear upstand faces upwards in use.

## Choice of cookware

- For best results, always use good quality roasting tins and baking trays. Poor quality cookware that is too thin can warp in use and cause a safety hazard.

## Using Defrosting and cooling - Main oven

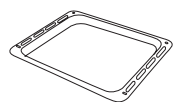
1. Select Defrosting and cooling  on the right rotary control.
2. For defrosting, place the food in the centre of the oven and close the door.
3. For cooling, leave the door open.

## Defrosting times - guidance only

- Small pieces of meat or fish will take approximately 1-2 hours.
- Larger pieces of meat or casseroles can take between 3-5 hours dependent upon their size.
- Do not defrost larger pieces of meat or poultry greater than 2 Kg in the oven.

**IMPORTANT:** Always ensure food is completely thawed before cooking and cooked thoroughly before consumption. Use the cooking times in recipes and on food packets as a guide only, and always ensure food is piping hot before serving. Adjust the cooking time and/or temperature to achieve the perfect results.

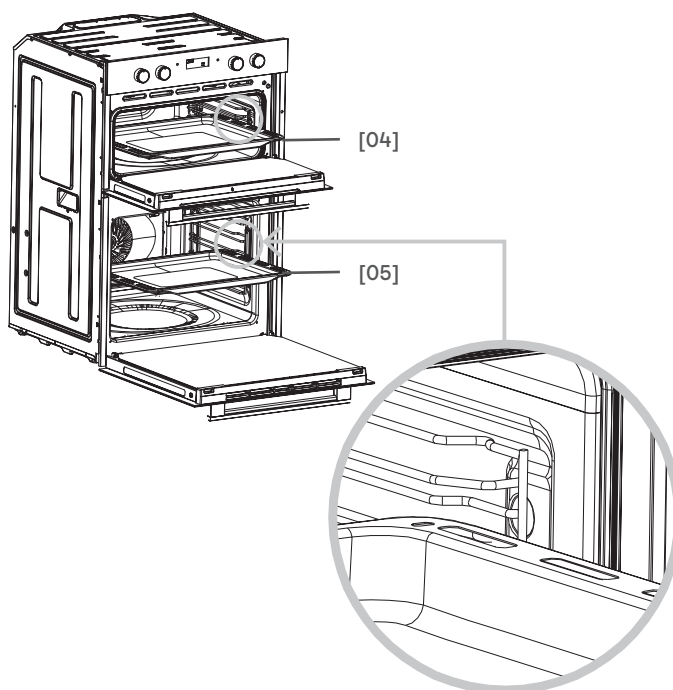
# 01



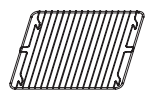
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[05] x 1



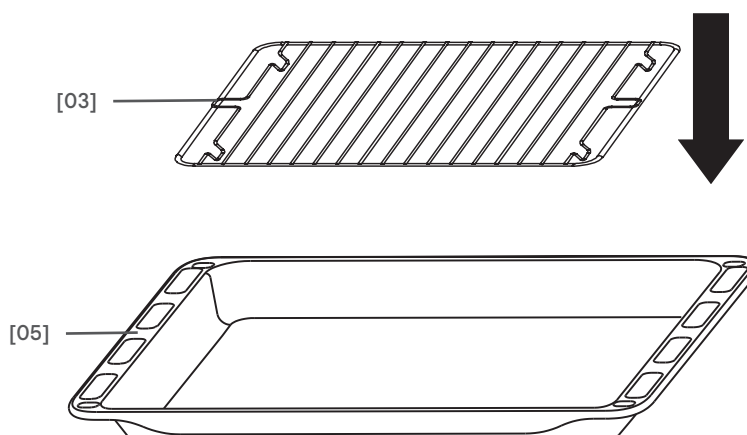
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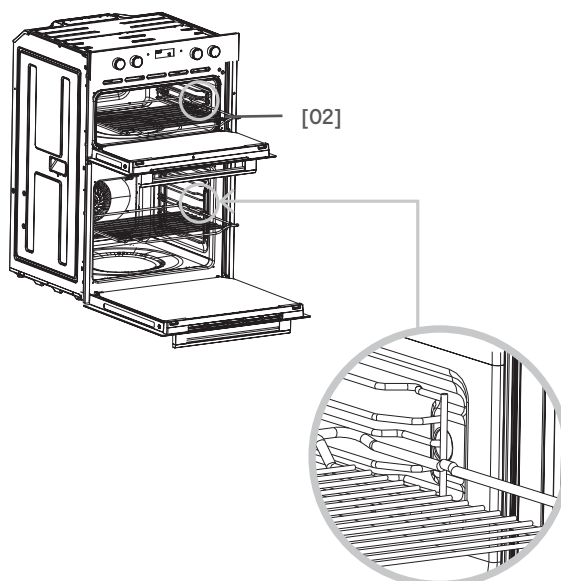
[05] x 1



# 03



[02] x 3







## EN General

- It is important to clean the product regularly as excessive fat and grease can affect performance and cause a fire hazard.
- Always switch off your appliance and allow it to cool down before cleaning.
- Do not use undiluted bleaches, products containing chlorides, wire wool or abrasive cleaners on aluminum, stainless steel or plastic/painted parts as they can damage the appliance. Nylon pads can also be unsuitable and use a soft cloth and hot soapy water only.
- Take extra care when cleaning over symbols on front panels. Excessive cleaning can lead to the symbols fading.
- If your product is fitted with stainless steel-cladded strips, you may notice a small white residue on the outer edges, this can be removed with a non-abrasive wipe.

## Stainless steel surfaces

- Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.
- Stubborn marks can be removed using a stainless steel cleaner.
- Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.
- Wipe any spillage immediately, taking care to avoid burning your hands.
- Some foods are corrosive – e.g. vinegar, fruit juices and especially salt – they can mark or damage the metal if they are left on the surface.
- Do not use steam cleaners.

## Enamel surfaces

- Clean with warm, soapy water and a clean cloth.
- If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them.
- Rinse well and dry with a soft clean towel or cloth.
- Do not use steam cleaners.

## Glass surfaces

**WARNING:** 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 a clean cloth wrung out in hot soapy water or a specialist glass cleaner.
- Rinse away any excess cleaner and dry with a soft cloth.

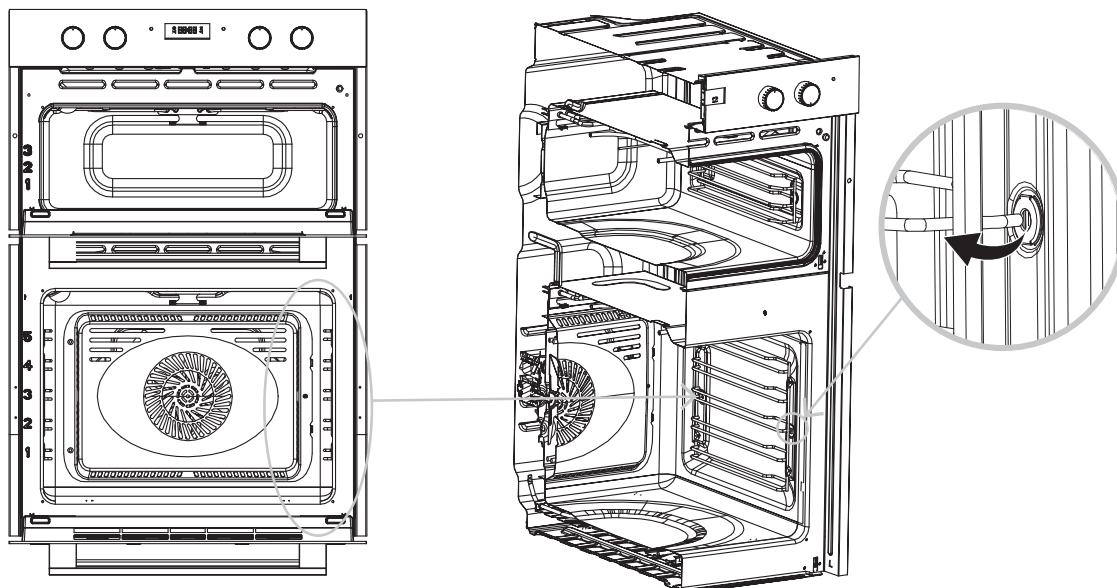
## Chrome plated surfaces

- Clean with hot soapy water and a soft cloth.

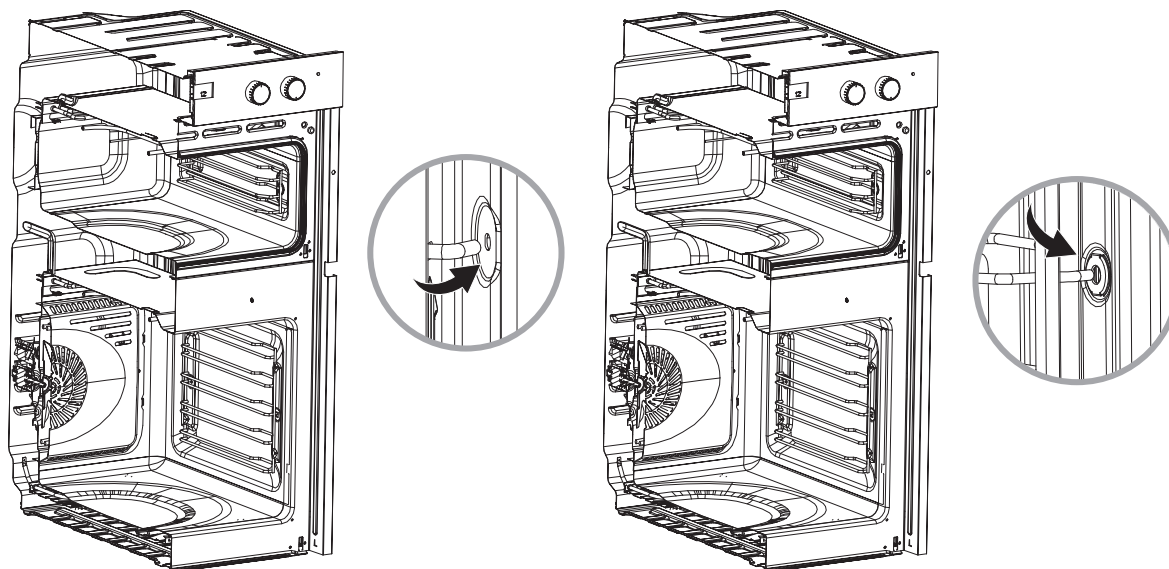


## Cleaning the side rails and covers

1. Remove all the accessories from the inside of the oven.
2. Carefully remove the side rails from the covers as shown.



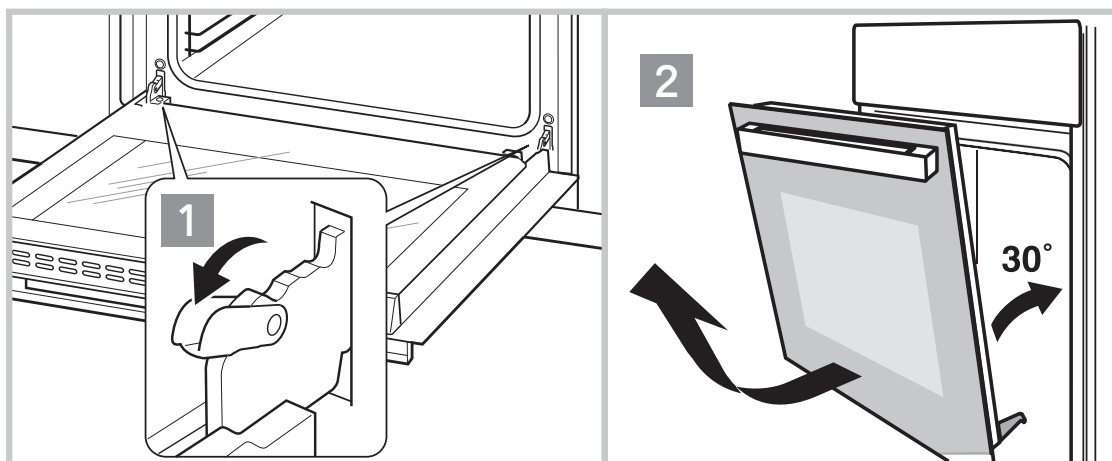
3. Remove the side covers from the inside of the oven.
4. Clean the rails and covers with hot soapy water and a sponge. Wipe dry with a damp cloth.
5. Reattach the side covers and side rails before returning the accessories.



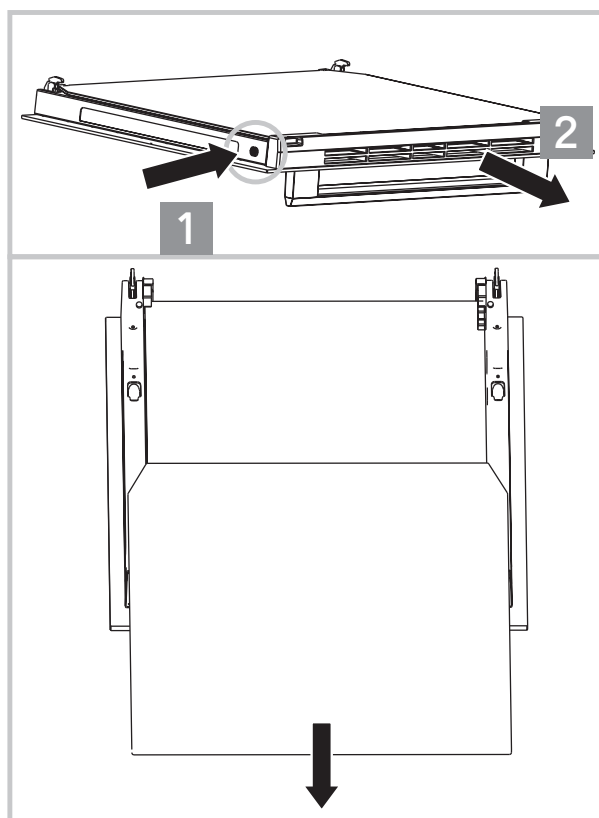


### Removing oven parts for cleaning

- To remove the door, open the door to the maximum angle. Then pull the buckle at the door hinge backward.
- Close the door to an angle approximately 30°. Hold the door with one hand on each side. Lift up and slowly pull the door out from the oven.



- The inner door glass panel can be removed for cleaning but it must be replaced the right way up. The silkscreen on the glass must face inwards.
- Always make sure that the glass is pushed fully into the stop position.
- To remove the glass panel, open the door wide, push the clips on the left and right sides of door bracket. Then remove the plastic top cover. Hold the glass and slide it out along the door bracket.



**WARNING:** Do not operate the appliance without the glass panel correctly fitted.

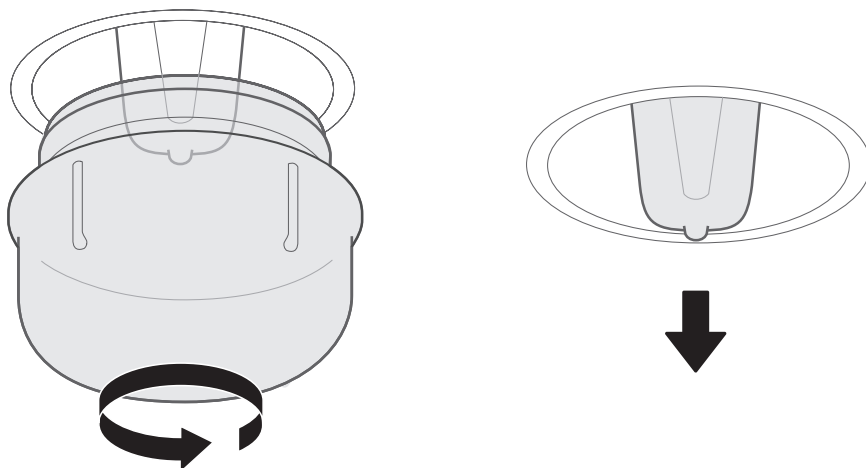
- For your safety, glass door panels are made of toughened glass. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimize the risk of injury. Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately and please contact Customer Services, as shown on the last page.



### Bulb replacement - cold oven only

1. Switch off the power at the main circuit breaker.
2. Carefully unscrew the cover by turning it counter-clockwise.
3. Replace the bulb and screw the cover back in place.

**NOTE:** Only use 25-40 W / 220 V-240 V, T300°C G9 halogen lamps. Handle with a soft cloth to avoid premature failure.



Manufacturer:

UK Manufacturer:

Kingfisher International Products Limited,  
3 Sheldon Square, London, W2 6PX,  
United Kingdom

EU Manufacturer:

Kingfisher International Products B.V.  
Rapenburgerstraat 175E  
1011 VM Amsterdam  
The Netherlands  
[www.kingfisher.com/products](http://www.kingfisher.com/products)

EN

[www.diy.com](http://www.diy.com)

[www.screwfix.com](http://www.screwfix.com)

[www.screwfix.ie](http://www.screwfix.ie)

To view instruction manuals online,  
visit [www.kingfisher.com/products](http://www.kingfisher.com/products)

Customer Helpline (Freephone)

UK 0800 324 7818 [uk@kingfisherservice.com](mailto:uk@kingfisherservice.com)

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