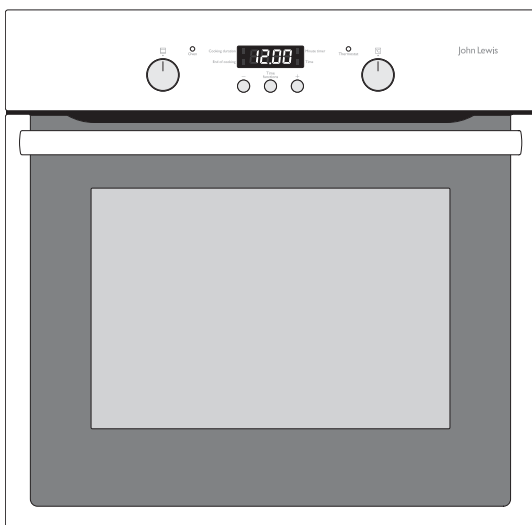


JLBIOS607

Built-in oven

User information



John Lewis

Important safety information



It is most important that this instruction manual should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can get to know the functioning of the appliance and the relevant warnings. These warnings have been provided in the interest of safety. You **MUST** read them carefully before use or installation by a qualified person. If you are unsure of the meanings of these warnings contact the John Lewis branch from which you purchased the appliance.

Electrical safety

- This appliance must be only connected by a **registered electrician**.
- In the event of a fault or damage to the appliance: Take the fuses out or switch off.
- **Repairs** to the appliance must only be carried out by **qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact our Customer Services or your dealer.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

Child safety

- This oven is designed to be operated by adults. Do not allow children to play with or near the oven.
- Never leave children unsupervised when the appliance is in use.

Safety whilst using

- People (including children) who, because of their physical, sensory or mental capabilities or their inexperience or ignorance are not able to use the device safely, should not use this device without supervision or instruction by a responsible person.
- This appliance is intended to be used for cooking, roasting and baking food in the home.



Information on acrylamides

According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

How to avoid damage to the appliance

- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave permanent stains. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to or discolouration of the enamel.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store moist foods inside the oven. This could damage the oven enamel.
- After switching off the cooling fan, do not keep uncovered dishes in the oven. Moisture may condense in the oven interior or on the glass doors and may get into the units.



Note on enamel coating

Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

Disposal




Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.



Old appliance

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate 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 council, your household waste disposal service or the shop where you purchased the product.



Warning: Before disposing of old appliances, please make them inoperable so they cannot be a source of danger.

To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

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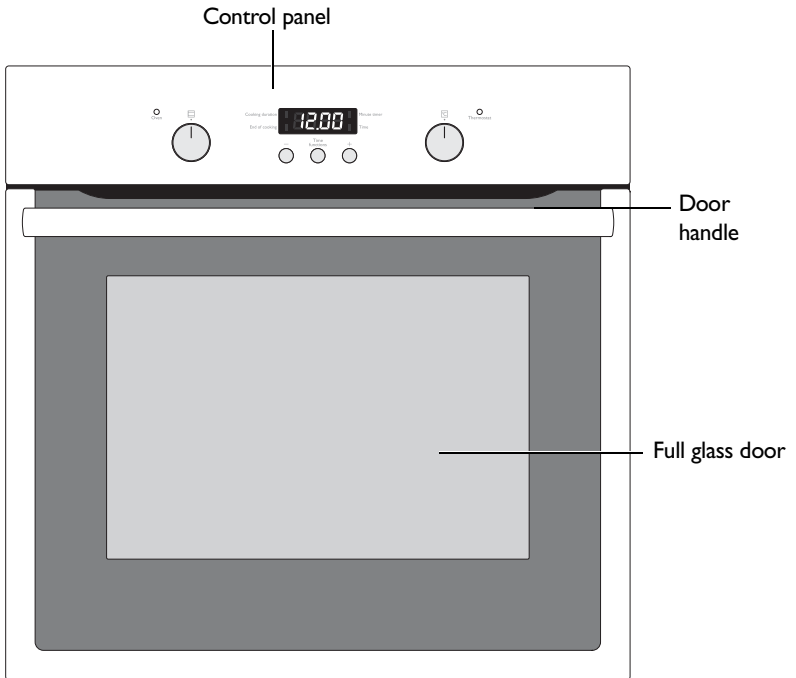
Guide to use the Instruction Manual

The following symbols will be found in the text to guide you throughout the Instructions:

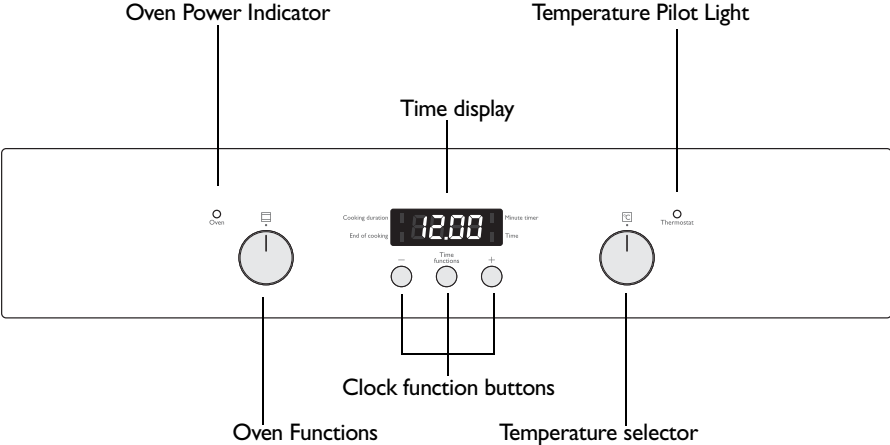
-  Safety Instructions
-  Hints and Tips
-  Environmental Information

Description of the appliance

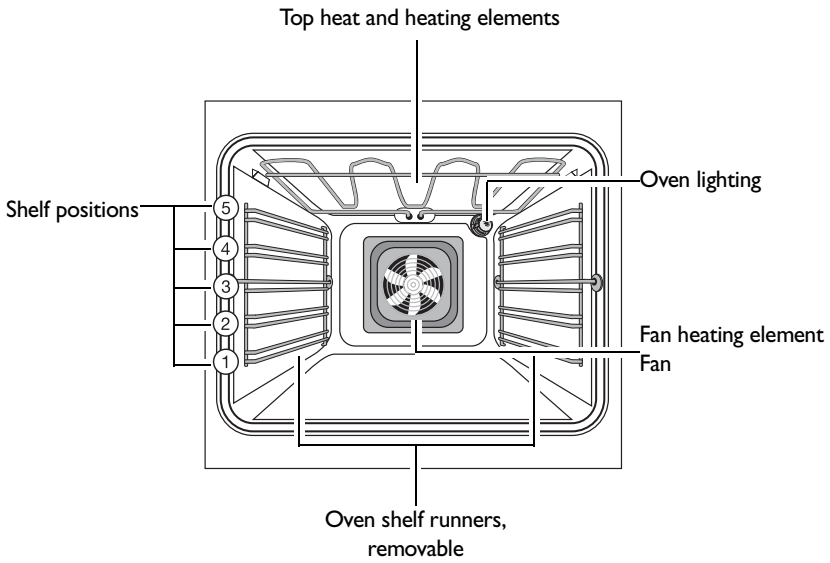
General overview



Control panel

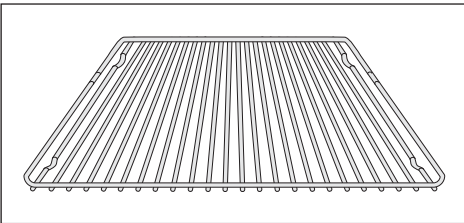


Oven features



Oven accessories

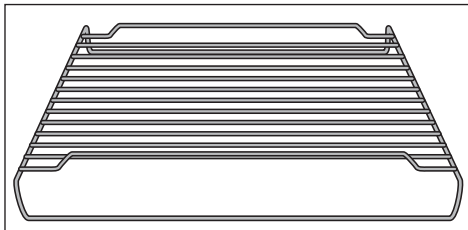
Oven shelf



For dishes, cake tins and items for roasting and grilling.

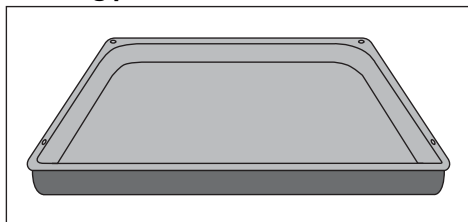
Grill set

Grill



Roasting pan shelf for roasting and grilling.

Roasting pan



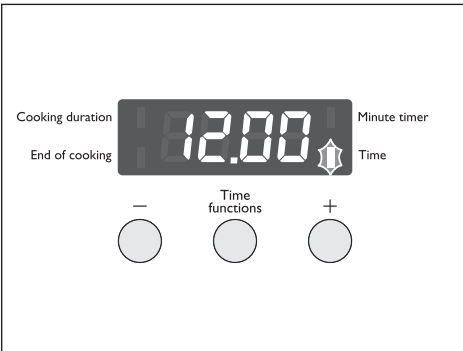
For baking and roasting or for collecting fat.

Before using for the first time

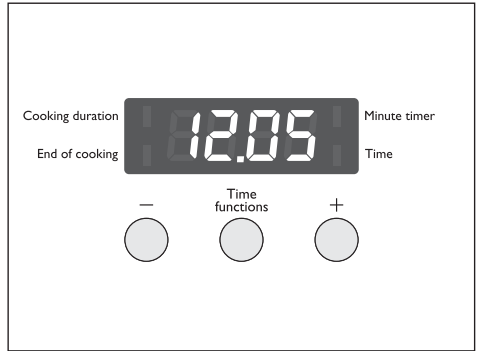
Setting and changing the time

i The oven only operates when the time has been set.

When the appliance has been connected to the electrical supply or when there has been a power cut, the function indicator Time flashes automatically.



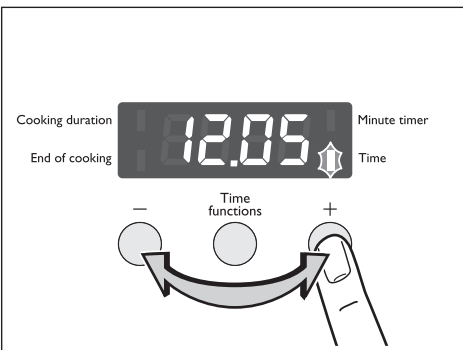
After approx. 5 seconds, the flashing stops and the clock displays the time set.



The appliance is now ready to use.

i The time can only be changed if no automatic function (Cooking duration or End of cooking) has been set.

1. To change a time that has already been set, press the Time functions button repeatedly until the function indicator Time flashes.
2. Using the + or - button, set the current time.



Initial cleaning


Before using the oven for the first time you should clean it thoroughly.



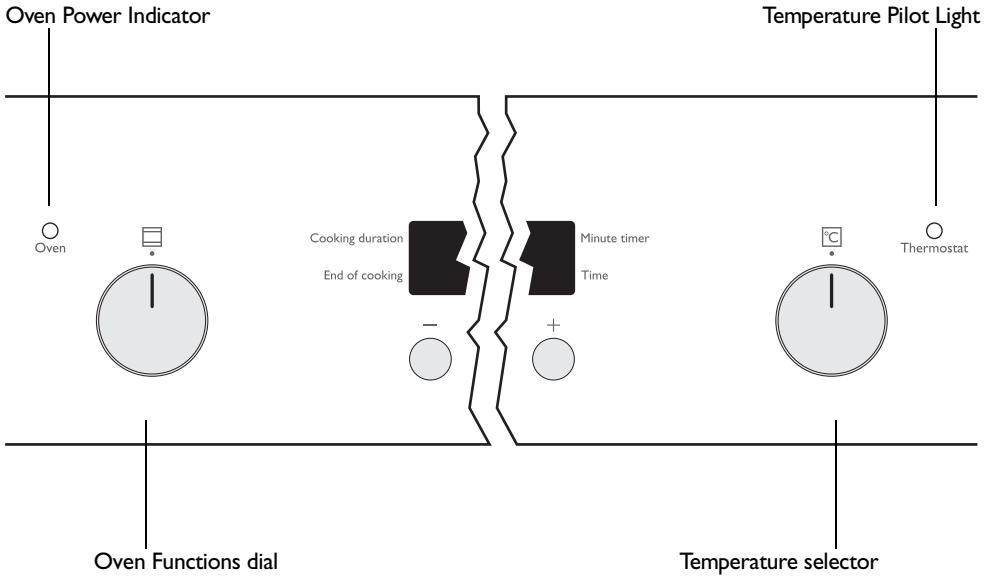
Caution: Do not use any caustic, abrasive cleaners! The surface could be damaged.



To clean metal fronts use commercially available cleaning agents.

1. Turn the oven function switch to oven lighting .
2. Remove all accessories and the shelf support rails and wash them with warm water and washing up liquid.
3. Wash the oven in the same way and wipe dry.
4. Wipe the front of the appliance with a damp cloth.

Using the oven



1. Turn the oven functions dial to the desired function.

2. Turn the temperature selector to the desired temperature.

The power indicator light illuminates when the oven starts to operate.

The temperature pilot light illuminates when the oven starts to heat up.

3. To turn the oven off, turn the oven functions dial and the temperature selector to the Off position.








Cooling fan

The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

Oven functions

The oven has the following functions:

Oven function		Application
	Light	For lighting up the oven interior, e.g. for cleaning.
	Convection with ring heating element	For baking on up to three oven levels at the same time. Set the oven temperatures 20-40 °C lower than when using Conventional.
	Defrost	For defrosting e. g. flans and gateaux, butter, bread, fruit or other frozen foods .
	Dual grill	For grilling flat food items in large quantities and for toasting .
	Rotitherm	For roasting larger joints of meat or poultry on one level. The function is also suitable for gratinating and browning .

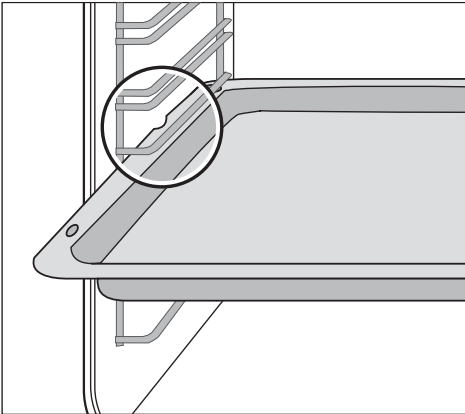
Inserting the oven shelf and the roasting pan

i Shelf runner safety and anti-tip device

As a shelf runner safety device all insertable components have a small curved indentation at the bottom on the right and left-hand edge.

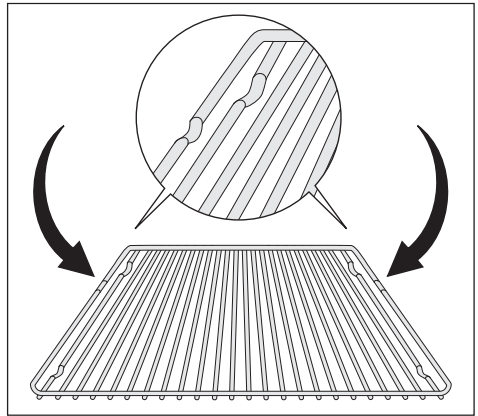
Always insert insertable components so that this indentation is at the back of the oven interior. This indentation is also important for preventing the insertable components from tipping.

Inserting the roasting pan:



Push the roasting pan between the guide bars of the selected oven level.

Inserting the oven shelf:

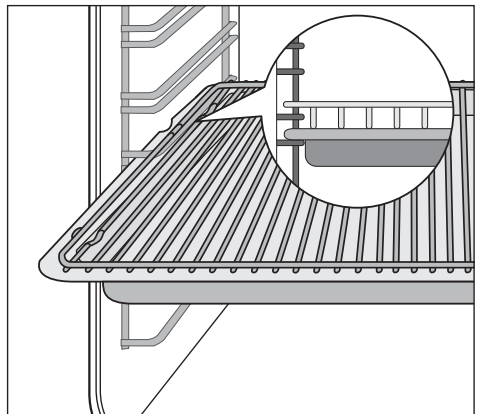


Insert the oven shelf so that the feet point downwards.

Push the oven shelf between the guide bars of the selected oven level.

i The high rim around the oven shelf is an additional device to prevent cookware from slipping.

Inserting the oven shelf and the roasting pan together:




Lay the oven shelf on the roasting pan.

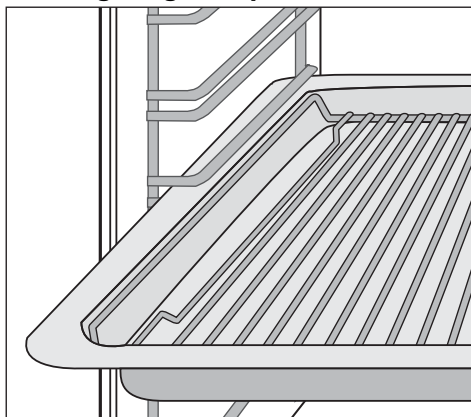
Push the roasting pan **between** the guide bars of the selected oven level.

Grill set


The grill set consists of grill and roasting pan. The grill can be used on both sides.

 **Warning:** There is a risk of burning when removing the roasting pan from the hot oven!

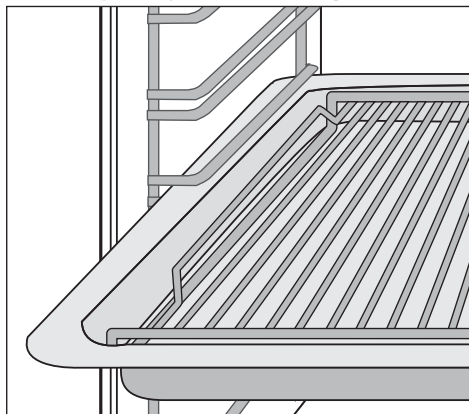
Inserting the grill tray underneath:




The grill tray rests in the roasting pan. Push the roasting pan between the guide bars of the selected oven level.

 For roasting larger joints of meat or poultry on one oven shelf.

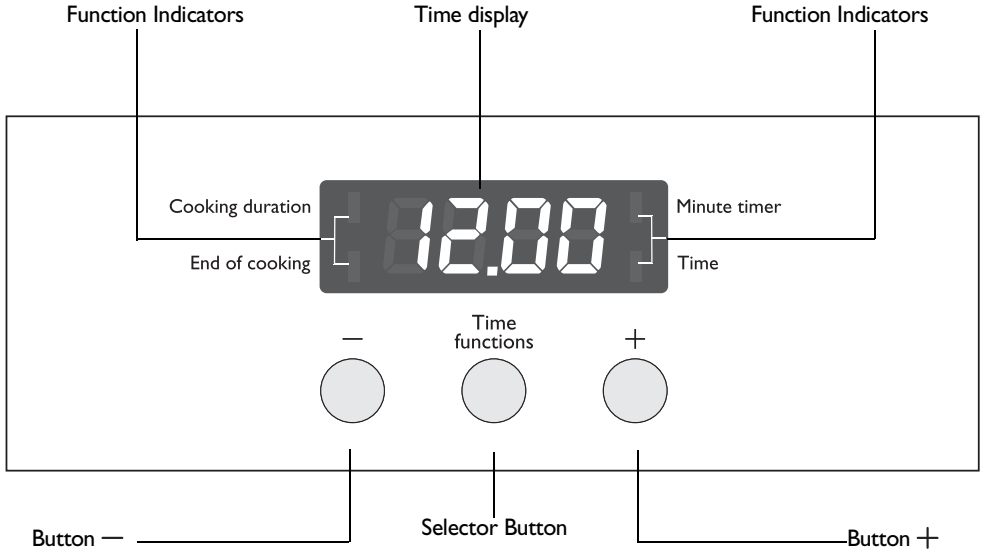
Inserting the grill tray on top:



The grill tray rests on the roasting pan. Push the roasting pan between the guide bars of the selected oven level.

 For grilling flat food items in large quantities and for toasting.

Clock functions



Minute timer

To set a countdown. A signal sounds after the time has elapsed.

This function does not affect the functioning of the oven.

Cooking duration

To set how long the oven is to be in use.

End of cooking

To set when the oven is to switch off.

Time

To set, change or check the time (See also section "Before Using for the First Time").



How to use the clock functions

- After a function has been selected, the corresponding function indicator flashes for about 5 seconds. During this period, the desired times can be set using the + or - button.
- When the desired time has been set, the function indicator continues to flash for approx. 5 seconds. After that the function indicator is then lit. The set time begins to run.
- Press any of the buttons to stop the audible signal.
- The desired oven function and temperature can be selected before or after the clock functions Cooking duration and End of cooking are set.
- When the cooking process is completed, turn the oven function dial and the temperature selector back to the OFF position.



Switching off the time display

By switching off the time display you can save energy.

Switching off the time display

Press and hold down any two buttons until the display light goes out.

Switching on the time display

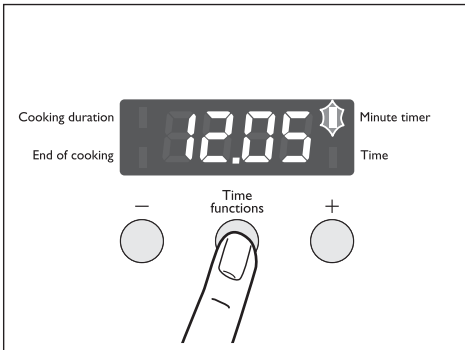
Hold down any button until the time reappears in the display.



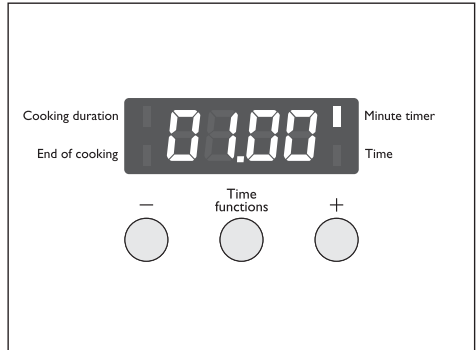
The display can only be switched off if none of the clock functions: Cooking duration, End of cooking or Minute timer is in use.

Minute timer

1. Press the Time functions button repeatedly until the function indicator Minute timer flashes.

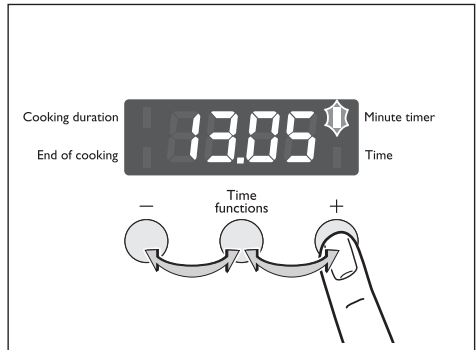
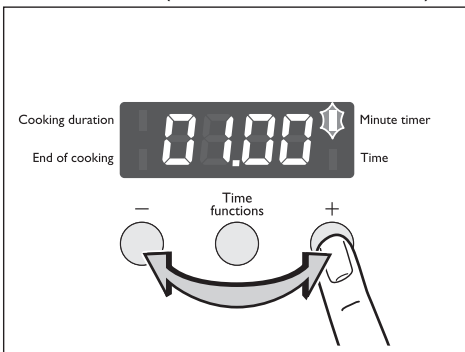


After approx. 5 seconds the display shows the time remaining.



The function indicator Minute timer lights up. When the time has elapsed, the function indicator flashes and an audible signal sounds for 2 minutes.

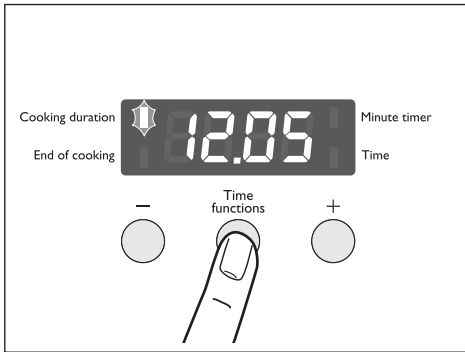
2. Using the + or - button set the desired Countdown (max. 2 hours 30 minutes).



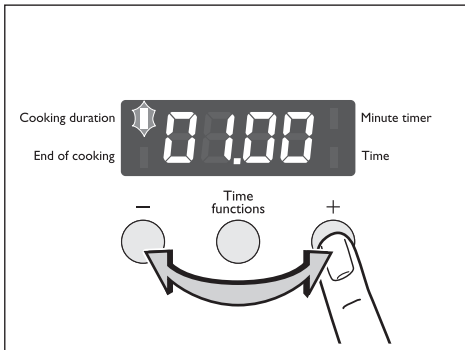
The signal can be stopped by pressing any button.

Cooking duration

1. Press the Time functions button repeatedly until the function indicator Cooking duration flashes.



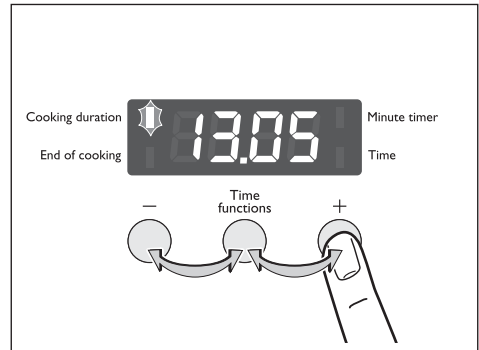
2. Using the + or - button set the desired cooking time.



After approx. 5 seconds the display returns to showing the current time. The function indicator Cooking duration lights up.



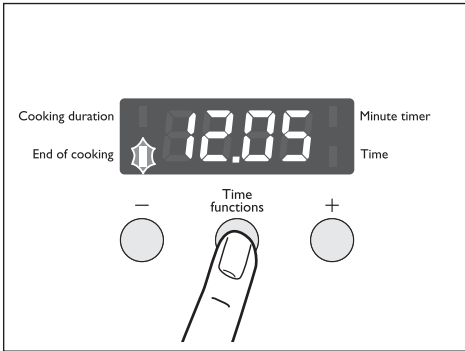
When the time has elapsed, the function indicator flashes, an audible signal sounds for 2 minutes and the oven switches itself off.



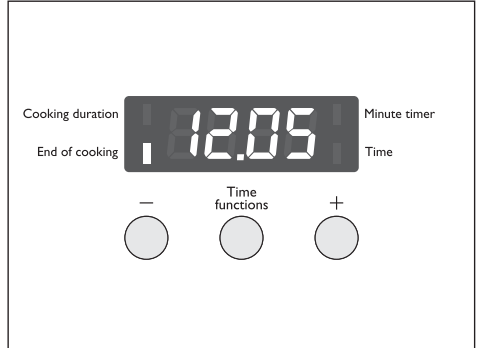
3. The signal and the programme can be stopped by pressing any button.

End of cooking

1. Press the Time functions button repeatedly until the function indicator End of cooking flashes.



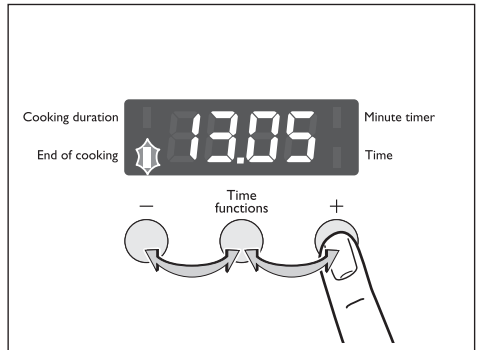
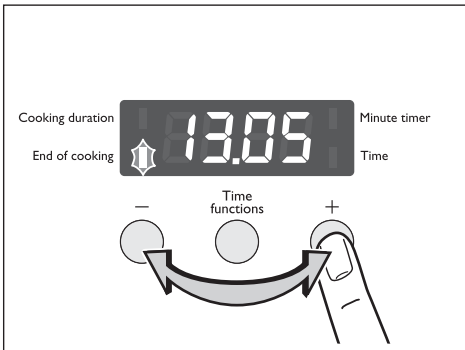
After approx. 5 seconds the display returns to showing the current time.



The function indicator End of cooking lights up.

When the time has elapsed, the function indicator flashes, an audible signal sounds for 2 minutes and the oven switches itself off.

2. Using the + or - button set the desired switch-off time.

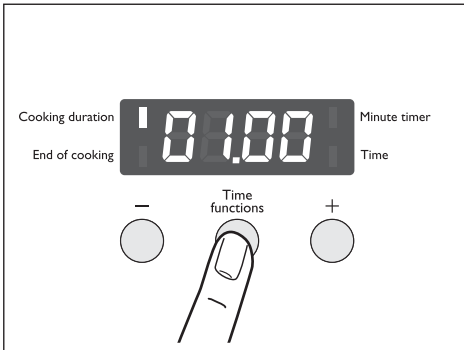


3. The signal and the programme can be stopped by pressing any button.

Cooking duration and End of cooking combined

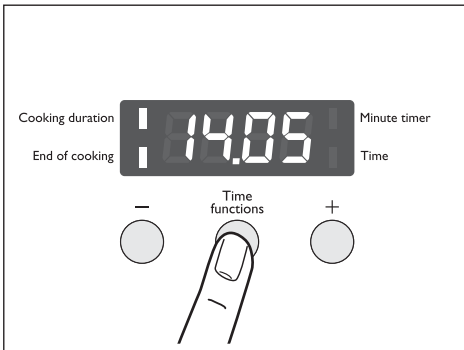
i Cooking duration and End of cooking can be used simultaneously, if the oven is to be switched on and off automatically **at a later time**.

1. Using the Cooking duration function, set the time required for cooking the dish.



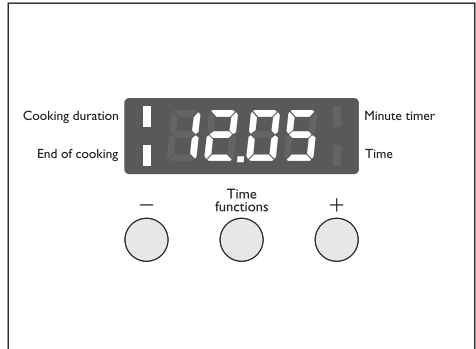
In this example, 1 hour.

2. Using the End of cooking function, set the time at which the dish should be ready.



In this case 14:05:00.

The function indicators Cooking duration and End of cooking light up and the current time is shown in the display.



In this case 12:05.

The oven switches on automatically at the time calculated.

In this case, at 13:05:00.

And switches itself off again when the cooking time entered has elapsed.


In this case, at 14:05.

Uses, tables and tips


Baking

Oven function: Convection with ring heating element 

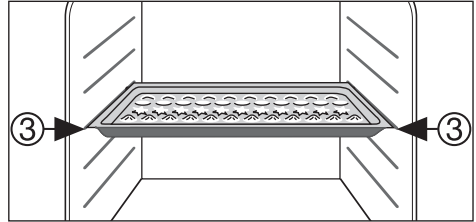
Baking tins

- For Convection with ring heating element  bright metal tins are suitable.

Oven levels

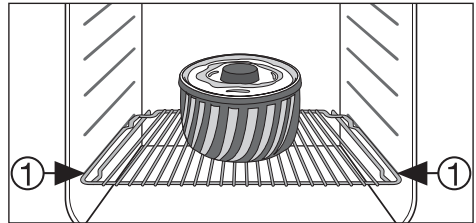
- With Convection with ring heating element  you can bake on up to 3 baking trays at the same time:

1 baking tray:



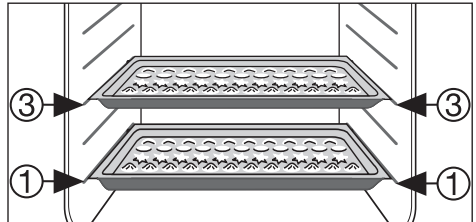
for example, oven level 3

1 baking tin:



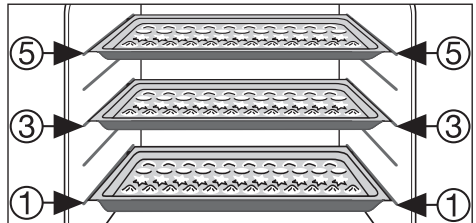
for example, oven level 1

2 baking trays:




for example, oven level 1 and 3


3 baking trays:



oven level 1, 3 and 5

General instructions

With Convection with ring heating element  you can also bake two cakes at the same time in tins placed next to each other on the shelf. This does not significantly increase baking time.

 When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled they will return to their normal shape.

How to use the baking tables


The tables give the required temperature settings, baking times and oven shelf levels for a selection of typical dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of pastry, mixture or dough, the number and the type of baking tin.
- We recommend setting the lower temperature when baking for the first time, and if required, e.g. if a darker browning is desired or if the baking time is too long, select a higher temperature.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- If baking cakes on baking trays or tins on more than one level, baking time can be extended by 10-15 minutes.
- Moist recipes (for example, pizzas, fruit flans, etc.) are baked on one level.
- Cakes and pastries at different heights may brown at an uneven rate at first. If this occurs, **please do not change the temperature setting**. Different rates of browning even out as baking progresses.
- Your new oven may bake or roast differently to your previous appliance. So adapt your normal settings (temperature, cooking times) and oven shelf levels to the recommendations in the following tables.





With longer baking times, you can switch the oven off about 10 minutes before the end of the baking time, in order to utilise the residual heat. Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.

Baking tables

Cakes, Biscuits, Bread, Pies	Convection with ring heating element 		Time
	Shelf- position	Temperature °C	Hr. : Min.
Using cake tins			
Cakes in Pound Cake tins	1	160-170	1:00-1:10
Sandcakes/Cakes in loaf tins	1	150-160	1:15-1:30
Madeira cake	1	150-160	1:00-1:10
Dundee cake	1	130-140	2:30-3:00
Large Christmas cake (10")	1	130	4:30-5:00
Victoria Sandwich	1 / 4	160	0:25-0:35
Pastry cases	1 / 4	170-190	0:10-0:25
Bakewell tart	3	160-170	0:45-0:55
Swiss roll	3	150-170 ¹⁾	0:10-0:20
Flans & quiches	3	170-180	0:30-0:50
Using baking sheets			
Short bread	1 / 4	140-150	0:40-0:50
Biscuits	1 / 4	150-170	0:15-0:25
Macaroons	1 / 4	140-150	0:25-0:35
Apple strudel	3	170-180 ¹⁾	0:30-0:50
Choux pastry buns	1 / 4	160-170 ¹⁾	0:20-0:35
Buns / cup cakes	1 / 4	150-160 ¹⁾	0:25-0:35
Scones	1 / 4	190-200 ¹⁾	0:10-0:15
Meringues	3	75	3:30-4:30
Sausage rolls	1 / 4	170-180 ¹⁾	0:20-0:35
Pizza	1	180-200	0:30-0:50
Bread			
Wholemeal bread	1	180-200 ¹⁾	0:40-0:45
White bread	1	180-200 ¹⁾	0:40-0:45

1) Pre-heat oven

Baking on more than one oven level


Type of baking	Convection with ring heating element 	Convection with ring heating element 	Temperature in °C	Time Hours: Mins.
	Shelf positions from bottom			
	2 levels	3 levels		
Cakes/pastries/breads on baking trays				
Cream puffs/Eclairs	1 / 4	---	160-180 ¹⁾	0:35-0:60
Dry streusel cake	1 / 3	---	140-160	0:30-0:60
Biscuits/small cakes/pastries/rolls				
Short pastry biscuits	1 / 3	1 / 3 / 5	150-160	0:15-0:35
Viennese whirls	1 / 3	1 / 3 / 5	140	0:20-0:60
Biscuits made with sponge mixture	1 / 3	---	160-170	0:25-0:40
Biscuits made with egg white, meringues	1 / 3	---	80-100	2:10-2:50
Macaroons	1 / 3	---	100-120	0:40-1:20
Biscuits made with yeast dough	1 / 3	---	160-170	0:30-0:60
Puff pastries	1 / 3	---	170-180 ¹⁾	0:30-0:50
Rolls	1 / 4	---	160	0:30-0:55
Small cakes (20per tray)	1 / 4	---	140 ¹⁾	0:25-0:40

1) Pre-heat the oven

Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned enough at the bottom	Wrong oven level	Place cake lower in the oven
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower setting
	Baking time too short	Set a longer baking time Baking times cannot be reduced by setting higher temperatures
	Too much liquid in the mixture	Use less liquid Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Oven temperature too low	Set oven temperature higher
	Baking time too long	Set a shorter baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
	Mixture is unevenly distributed	Spread the mixture evenly on the baking tray
Cake is not done within the baking time given	Temperature too low	Use a slightly higher oven setting

Table: Desserts

Desserts	Convection with ring heating element 		Time
	Shelf position	Temperature °C	Hr. : Min.
Apple pie	3	180-190	0:45-0:50
Rice pudding	3	130-140	2:00-2:30
Fruit crumble	3	160	0:50-1:10
Pineapple upside down cake	3	160	0:35-0:45
Pavlova	3	130	1:00-1:10
Baked custard	3	150-160	0:45-1:00
Baked apples	3	160-170	0:40-1:00
Bread and butter pudding	3	170-180	0:40-0:55
Apple charlotte	3	180-190	0:40-0:55
Soufflé - sweet/savoury	3	170-190 ¹⁾	0:30-0:45

1) Pre-heat oven

Roasting

Oven function: Convection with ring heating element  or **Rotitherm** 

Roasting dishes

- Any heat-resistant ovenware is suitable to use for roasting (please read the manufacturer's instructions).
- Large roasting joints can be roasted **directly in the roasting tray or on the oven shelf with the roasting tray placed below it.**
- For all lean meats, we recommend **roasting these in a roasting tin with a lid.** This will keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the **roasting tin without the lid.**












Tips on using the roasting chart

The information given in the following table is for guidance only.













- We recommend cooking meat and fish **weighing 1 kg and above in the oven.**
- To prevent escaping meat juices or fat from burning on to the pan, we recommend placing some liquid in the roasting pan.
- If required, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This will give better roasting results.
- You can switch the oven off about 10 minutes before the end of the roasting time, in order to utilise the residual heat.





Table: Meat, roasting, casseroles

Meat		Oven function	Shelf position	Temperature °C	Time Hr. : Min.
Pork					
Shoulder; leg; rolled; boned spare rib; loin of pork		Rotitherm	I	170-180	0:30-0:35 per 450 g/l lb plus 30-35 mins
Beef					
Inexpensive cuts		Rotitherm	I	160-170	0:35-0:40 per 450 g/l lb plus 15-20 mins
Prime cuts					
-rare		Rotitherm	I	150-160 ¹⁾	0:15-0:20 per 450 g/l lb plus 15-20 mins
-medium		Rotitherm	I	150-160	0:20-0:25 per 450 g/l lb plus 25-25 mins
-well done		Rotitherm	I	150-160	0:30-0:35 per 450 g/l lb plus 25-30 mins
Yorkshire pudding					
- small		Convection with ring heating element	3	200 ¹⁾	0:10-0:15
- large		Convection with ring heating element	I	180 -190 ¹⁾	0:30-0:40
Lamb		Rotitherm	I	150-160	0:30-0:35 per 450 g/l lb plus 30-35 mins
Veal		Rotitherm	I	170-180	0:30-0:35 per 450 g/l lb plus 30-35 mins


1) Preheat oven

Table: Roasting, casseroles, au gratin

Poultry, Game, Fish, Vegetables	Quantity approx.	Oven function	Shelf position	Temperature °C	Time Hr. : Min.	
Casseroles, miscellaneous						
Casseroles	1 kg/2 lbs		Convection with ring heating element	1	150	2:30-3:00
Lancashire Hot Pot	1 kg/2 lbs		Convection with ring heating element	1	150-160	2:15-2:30
Moussaka	1 kg/2 lbs		Convection with ring heating element	1	170-180	0:40-0:50
Meat Loaf	675 g/1.5 lbs		Rotitherm	1	160-170	1:00-1:10
Poultry / Game						
Chicken	1 kg/2 lbs		Rotitherm	3	190-210	0:50-1:10
Chicken	1.5 kg/3 lbs		Rotitherm	1	190-210	1:15-1:30
Duck	1.5-2 kg/3.5-4 lbs		Rotitherm	1	180-200	1:15-1:45
Goose	3.5-5 kg/ 8-10 lbs		Rotitherm	1	160-180	2:30-3:00
Turkey	2.5-3.5 kg 5-7 lbs		Rotitherm	1	160-180	1:45-2:30
Turkey	4-6 kg/ 8-13 lbs		Rotitherm	1	140-160	2:30-4:00
Pheasant, Wild Duck, Rabbit	1 kg/2 lbs		Convection with ring heating element	3	210	0:30-1:00
Partridge/Pigeon	per 300-500g		Rotitherm	3	200-220	0:30-0:50

Poultry, Game, Fish, Vegetables	Quantity approx.	Oven function	Shelf position	Temperature °C	Time Hr. : Min.	
Fish (baked, steamed)						
Whole fish	1-1.5 kg/2-3 lbs		Convection with ring heating element	1	160-170	0:45-1:15
Fish pies, bakes	750 g-1 kg/ 1.5-2 lbs		Rotitherm	3	160-180	0:30-1:00
Vegetables						
Stuffed pepper/au-bergines	---		Convection with ring heating element	1	180-190	0:30-1:00
Au gratin dishes	---		Rotitherm	3	180-190	0:15-0:45

Wide grilling

Oven function: Dual grill  with maximum temperature setting



Important: Always grill with the oven door closed.



The empty oven should **always be pre-heated with the grill functions for 5 minutes.**

- For grilling, place the **shelf** in the **recommended shelf position.**
- Always insert the **tray for collecting the fat** into the **first shelf position** from the bottom.
- The grilling times are guidelines.
- Grilling is particularly suitable for flat pieces of meat or fish.

Grilling table

Food to be grilled	Oven level	Grilling time	
		1st side	2nd side
Burgers	4	8-10 mins.	6-8 mins.
Pork fillet	4	10-12 mins.	6-10 mins.
Sausages	4	8-10 mins.	6-8 mins.
Fillet steaks, veal steaks	4	6-7 mins.	5-6 mins.
Fillet of beef, roast beef (approx. 1 kg)	3	10-12 mins.	10-12 mins.
Toast ¹⁾	3	4-6 mins.	3-5 mins.
Toast with topping	3	6-8 mins.	---

1) Do not pre-heat

Defrosting

Oven function: Defrost ☼ (no temperature setting)

- Unwrap the food and place it on a plate on the oven shelf.
- Do not cover with a plate or bowl, as these can substantially lengthen the defrosting time.
- For defrosting, place the shelf in the **1st oven level from the bottom**.

Defrosting table

Dish	Defrosting time mins.	Further defrosting time (mins.)	Comments
Chicken, 1000 g	100-140	20-30	Place the chicken on an upturned saucer placed on a large plate Turn halfway through
Meat, 1000 g	100-140	20-30	Turn halfway through
Meat, 500 g	90-120	20-30	Turn halfway through
Trout, 150g	25-35	10-15	---
Strawberries, 300g	30-40	10-20	---
Butter, 250g	30-40	10-15	---
Cream, 2 x 200g	80-100	10-15	Cream can also be whipped when still slightly frozen in places
Gateau, 1400g	60	60	---

Drying

Oven function: Convection with ring heating element

- Use oven shelves covered with greaseproof paper or baking parchment.
- You get a better result if you switch the oven off halfway through the drying time, open the door and leave the oven to cool down overnight.
- After this, finish drying the food to be dried.

Food to be dried	Temperature in °C	Oven level		Time in hours (Guideline)
		1 level	2 levels	
Vegetables				
Beans	60-70	3	1 / 4	6-8
Peppers (strips)	60-70	3	1 / 4	5-6
Vegetables for soup	60-70	3	1 / 4	5-6
Mushrooms	50-60	3	1 / 4	6-8
Herbs	40-50	3	1 / 4	2-3
Fruit				
Plums	60-70	3	1 / 4	8-10
Apricots	60-70	3	1 / 4	8-10
Apple slices	60-70	3	1 / 4	6-8
Pears	60-70	3	1 / 4	6-9

Cleaning and care



Warning: First switch off the appliance and let it cool down before carrying out any cleaning.

Warning: For safety reasons, do **not** clean the appliance with steam blasters or high-pressure cleaners.

Attention: Do not use any corrosive cleaning fluids, sharp objects or stain removers.

Do not clean the glass oven door with abrasive fluids or metal scrapers, which could scratch the surface. The glass could crack and shatter.

Outside of the appliance

- Wipe the front of the appliance with a soft cloth and a solution of hot water and washing up liquid.
- For metal fronts, use normal commercially available cleaning agents.
- Please do not use scouring agents and abrasive sponges.

Oven interior

Clean the appliance after each use. In this way, dirt is easier to clean off and is not allowed to burn on.

1. For cleaning, turn the oven light on.
2. After every use, wipe the oven with a solution of washing-up liquid and allow to dry.



Clean stubborn dirt with a special oven cleaner.



Important: If using an oven spray, please follow the manufacturer's instructions exactly.

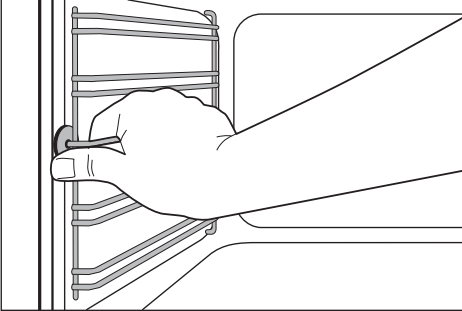
Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

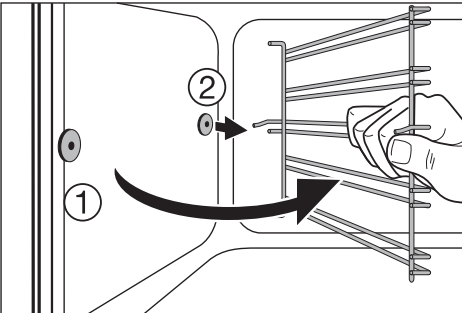
Shelf support rails

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

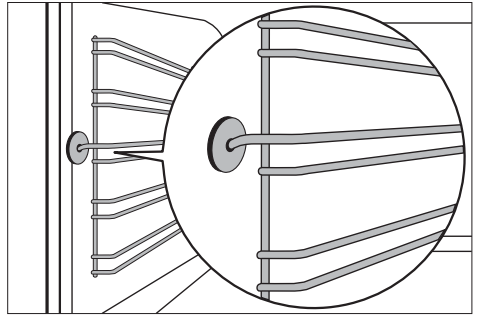
Removing the shelf support rails



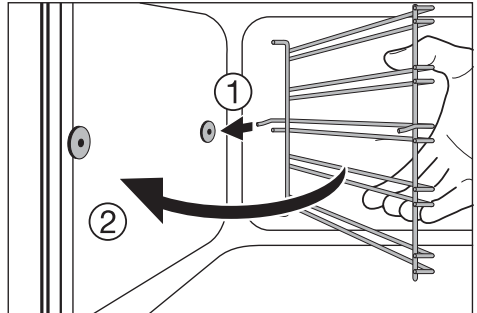
First pull the front of the rail away from the oven wall (1) and then unhitch at the back (2).



Fitting the shelf support rails



i Important! The rounded ends of the guide rails must be pointing forwards! To re-insert, first hook the rail into place at the back (1) and then insert the front and press into place (2).



Oven lighting



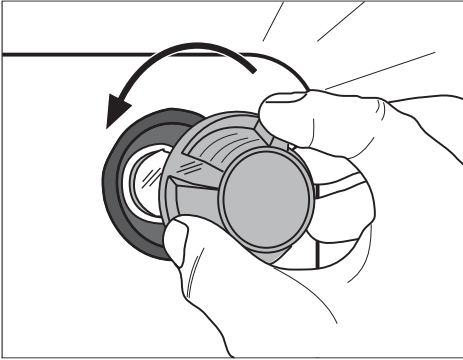
Warning: Risk of electric shock! Prior to changing the oven light bulb:

- Switch off the oven!
- Disconnect from the electricity supply.



Place a cloth on the oven floor to protect the oven light and glass cover.

Changing the oven light bulb/cleaning the glass cover

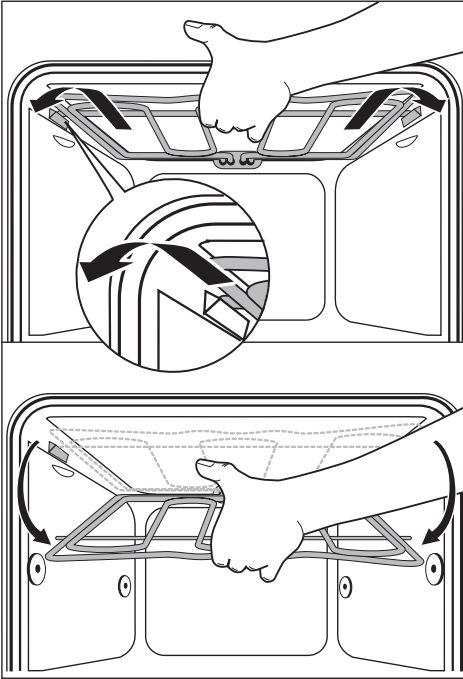


1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary: replace with **25 watt, 230 V, 300 °C heat-resistant oven lighting.**
3. Refit the glass cover.

Oven ceiling

The upper heating element can be folded down to make it easier to clean the oven ceiling.

Folding down the heating element

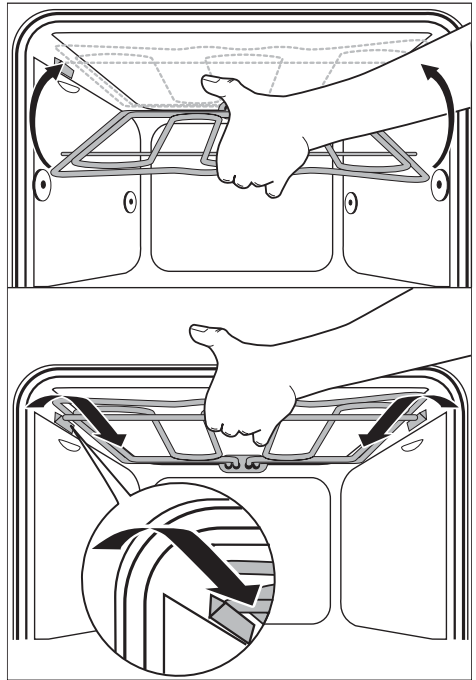


Warning: Only fold down the heating element when the oven is switched off and there is no risk of being burnt!

1. Remove the side shelf support rails.
2. Grip the heating element at the front and pull it forwards and out over the support lug on the inner wall of the oven.
3. The heating element will now fold down.

Caution: Do not use force to press the heating element down! The heating element might break.

Repositioning the heating element



1. Move the heating element back up towards the oven ceiling.
2. Pull the heating element forwards against the spring pressure and guide it over the oven support lug.
3. Settle it onto the support.
4. Insert shelf support rail.

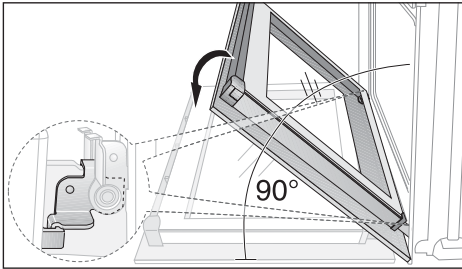
Important: The heating element must be positioned correctly and securely on both sides above the support lug on the inner wall of the oven.

Oven door

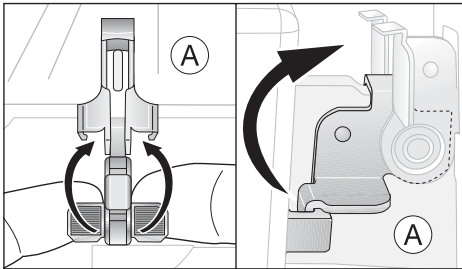
For easier cleaning of the oven interior the oven door of your appliance can be taken off its hinges.

Removing the oven door from its hinges

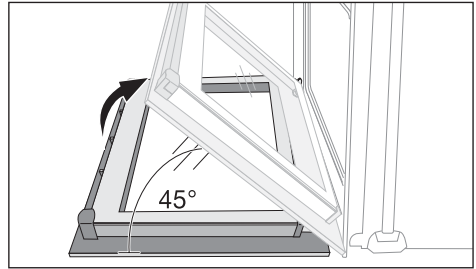
1. Open the oven door as far as it will go.



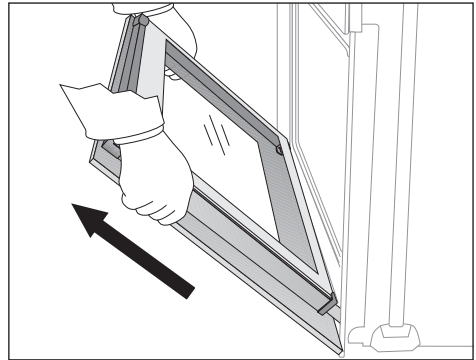
2. Undo the **clamping levers (A)** on both door hinges **fully**.



3. Close the oven door as far as the first position (approx. 45°).



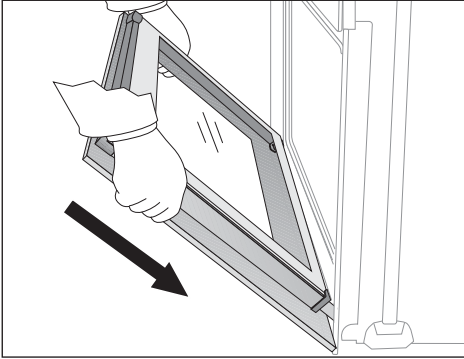
4. Take hold of the oven door with a hand on each side and pull it away from the oven at an upwards angle (**Take care:** It is heavy).



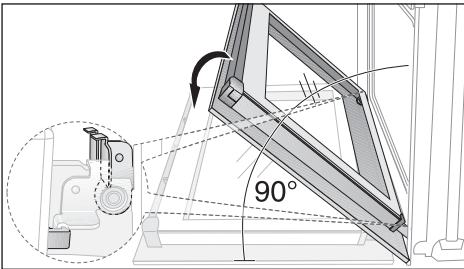
i Lay the oven door with the outer side facing downwards on something soft and level, for example, a blanket in order to prevent scratches.

Hanging the oven door back on its hinges

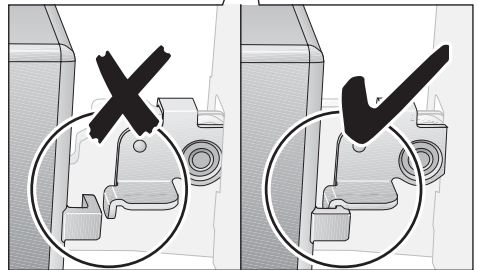
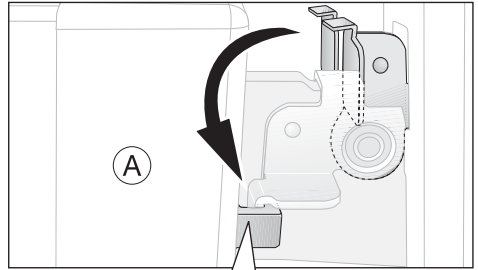
1. From the handle side take hold of the oven door with a hand on each side and hold at an angle of approx. 45° .
Position the recesses on the bottom of the oven door on the hinges on the oven.
Let the door slide down as far as it will go.



2. Open the oven door as far as it will go.




3. Fold up the clamping levers (A) on both door hinges back into their original positions.



4. Close the oven door.

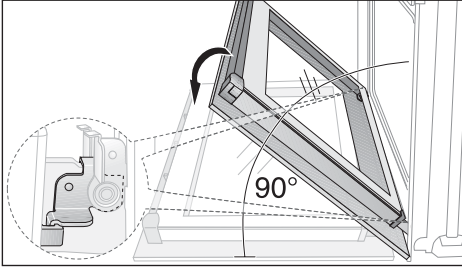
Oven door glass

The oven door is fitted with two panels of glass mounted one behind the other. The inner panel can be removed for cleaning.

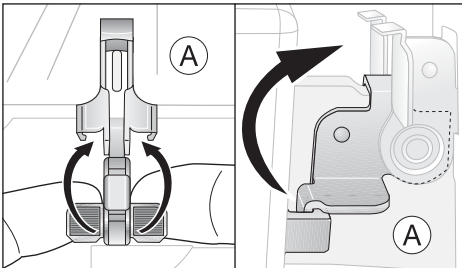
 **Important** Rough handling, especially around the edges of the front panel, can cause the glass to break.

Removing the door glass

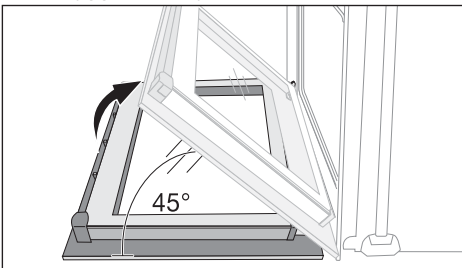
1. Open the oven door as far as it will go.



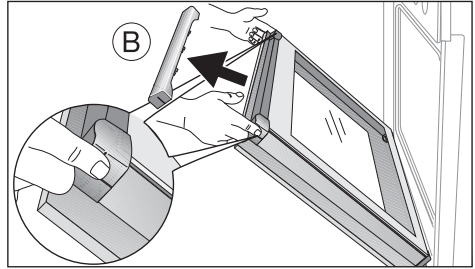
2. Undo the **clamping levers (A)** on both door hinges **fully**.



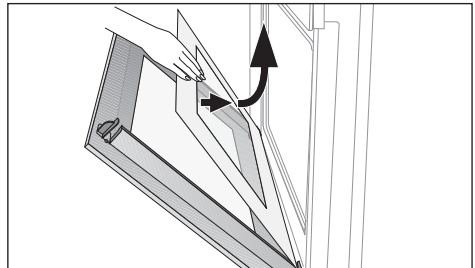
3. Close the oven door as far as the first position (approx. 45°).



4. Take hold of the door trim (B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then remove the door trim by pulling upwards.



5. Take hold of the door glass on its upper edge and take it out of the guide by pulling it upwards.

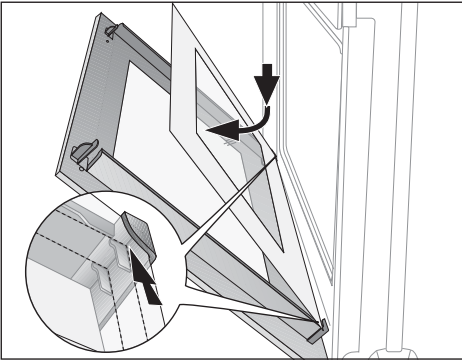


Cleaning the door glass

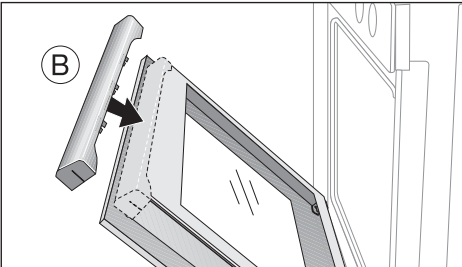
Clean the door glass thoroughly with a solution of water and washing up liquid. Then dry it carefully.

Putting the door glass back

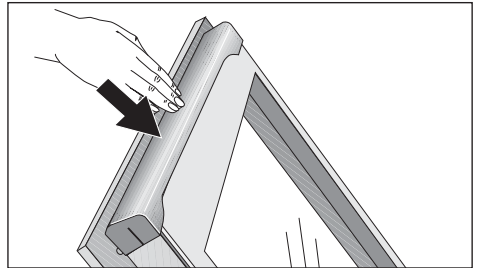
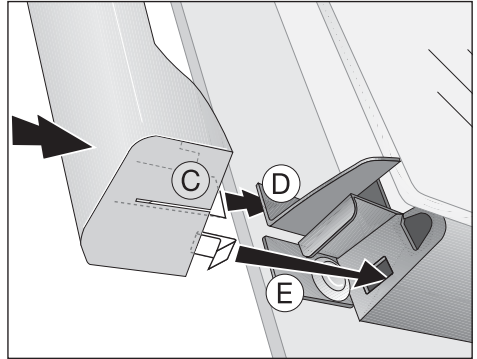
1. From above insert the door glass at an angle into the door profile at the bottom edge of the door and lower it.



2. Take hold of the door trim (B) at each side, position it on the inside edge of the door and plug the door trim (B) into the upper edge of the door.



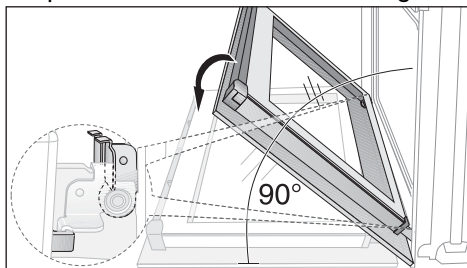
pushed **between** the outer door panel and the guide corner (D).



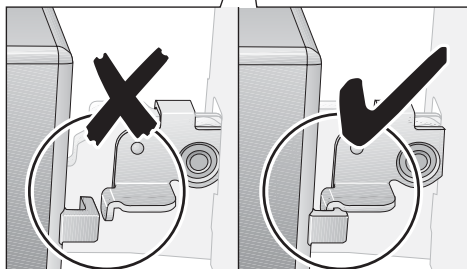
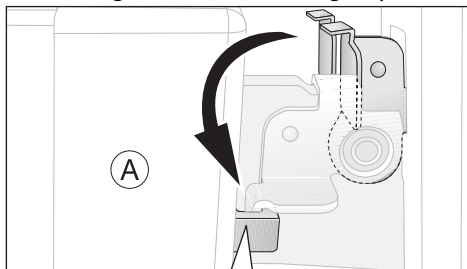
The clip seal (E) must be snapped in.

- i** On the open side of the door trim (B) there is a guide bar (C). This must be

3. Open the oven door as far as it will go.



4. Fold up the clamping levers (A) on both door hinges back into their original positions.



5. Close the oven door.

What to do if ...

Problem	Possible cause	Remedy
The oven does not heat up	The oven is not switched on	Switch the oven on
	The clock is not set	Set the current time on the clock
	The required settings have not been set	Check the settings
	The house wiring fuse (in the fuse box) has tripped	Check the fuse If the fuses trip several times, please call a qualified electrician
The oven lighting is not operating	The oven light bulb is faulty	Replace the oven bulb

If you are unable to remedy the problem by following the above suggestions, please contact our extended warranty administrators on 0870 010 7887 who will give you details of your local repair agent.



Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.



If you call an engineer to a fault listed in the table, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.




Advice on cookers with metal fronts:

Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Electrical connection

The oven is designed to be connected to 230-240V~(50Hz) electricity supply.

The oven has an easily accessible terminal block which is marked as follows:

- Letter L - Live terminal
- Letter N - Neutral terminal
-  - Earth terminal



This oven must be earthed!

The cable used to connect the oven to the electrical supply must comply to the specifications given below.

For UK use only

Connection via	Min. size Cable/ flex	Cable/flex type	Fuse
Cooker Control Circuit	2,5 mm ²	PVC/PVC twin and earth	min: 15A max: 20A

It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current regulations.

The switch must not break the yellow and green earth cable at any point.

Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

The manufacturer declines any responsibility should these safety measures not be carried out.

Installation instructions

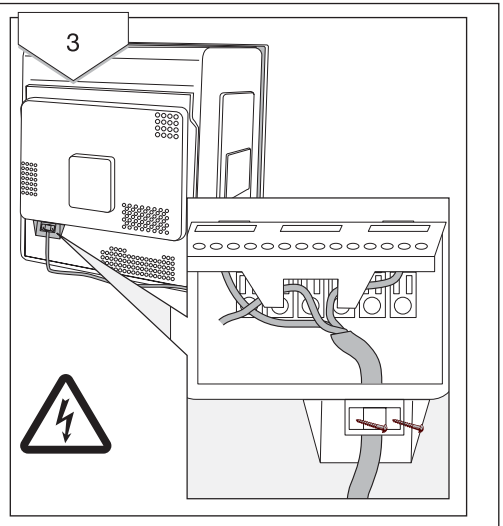
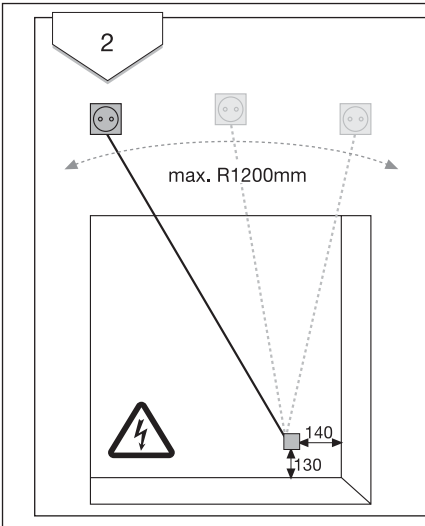
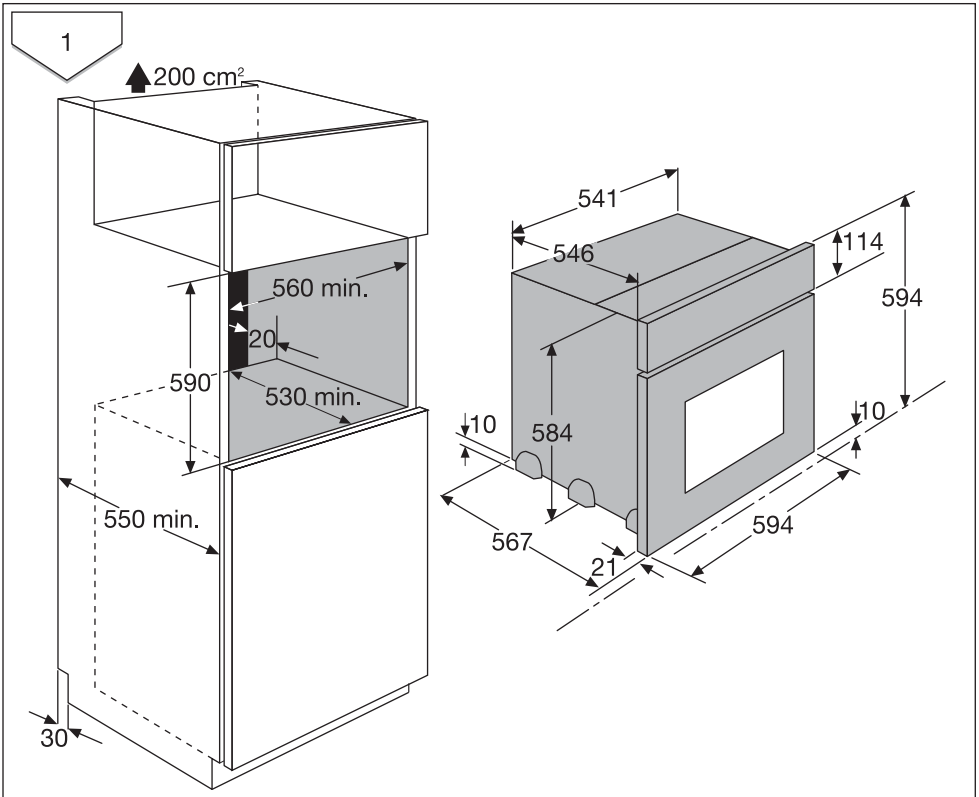


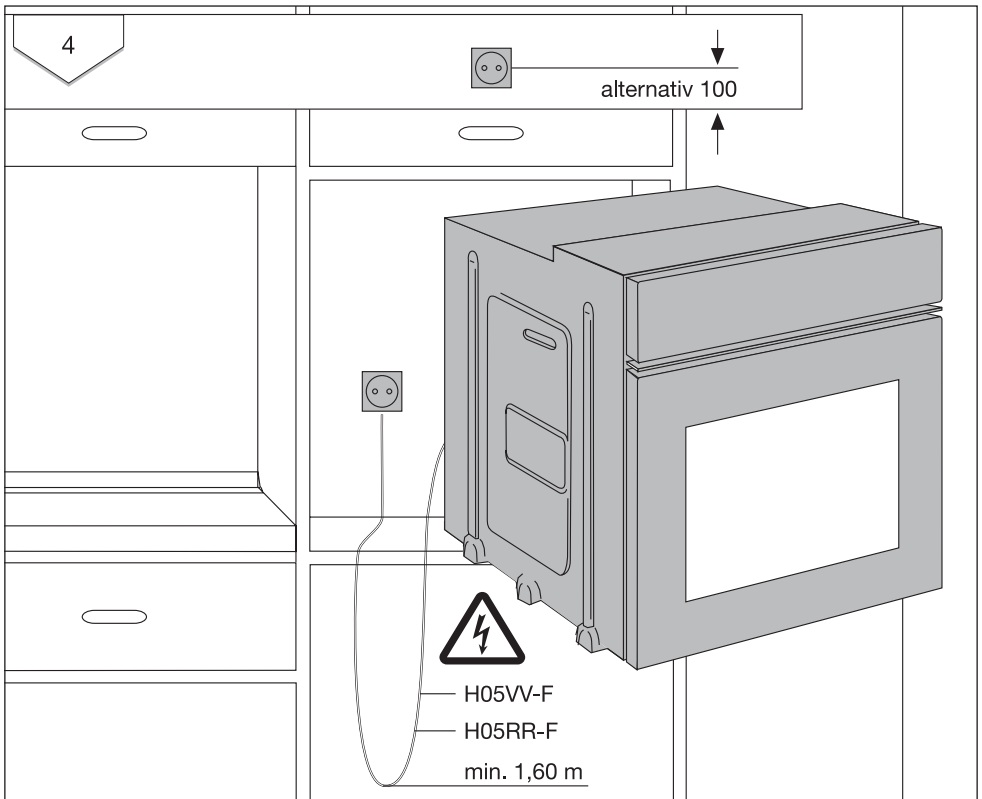
Attention: The appliance must be installed according to the instructions. The installation must be undertaken by a qualified engineer according to the relevant British Standards. Any damage resulting from improper repairs is not covered by the warranty.



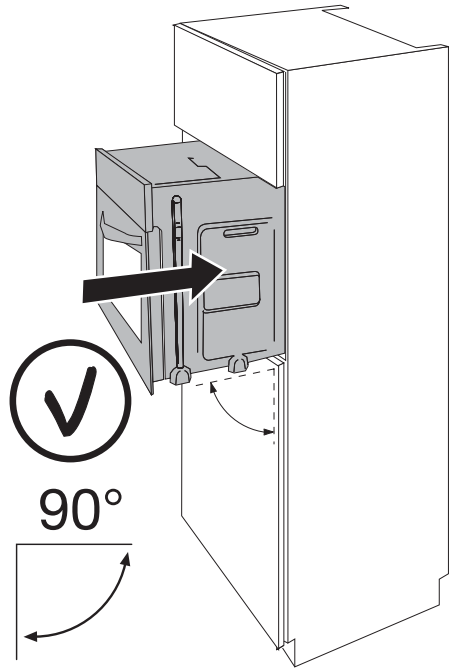
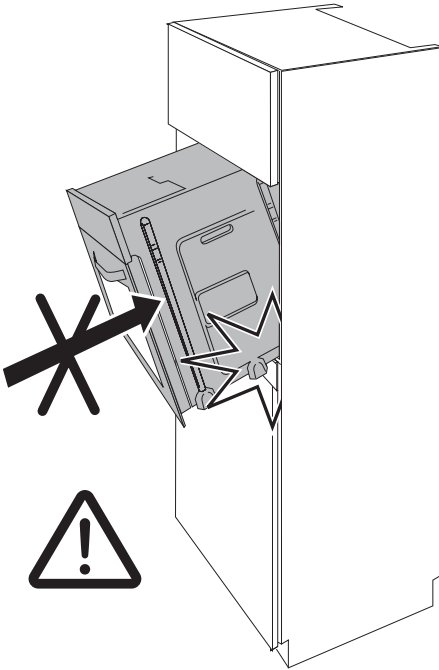
Safety information for the installer

- The electrical installation is to be set up so that the appliance can be isolated from the mains with a minimum 3mm all-pole contact separation. Suitable separation devices include e.g. cut-outs, fuses (screw fuses are to be taken out of the holder), RCD's and contactors.
- Anti-shock protection must be provided by the installation.
- The built-in unit must meet the stability requirements of DIN 68930.
- Built-in ovens and built-in cooking surfaces are fitted with special connection systems. For safety reasons, they must only be combined with appliances from the same manufacturer.

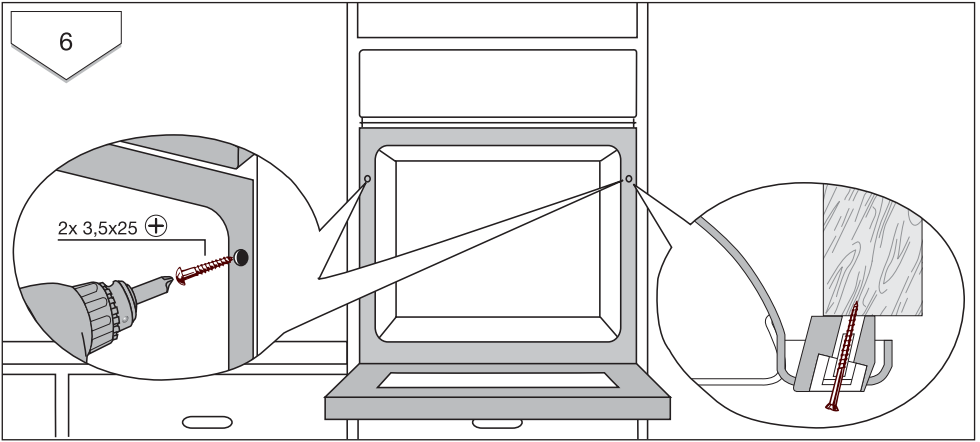




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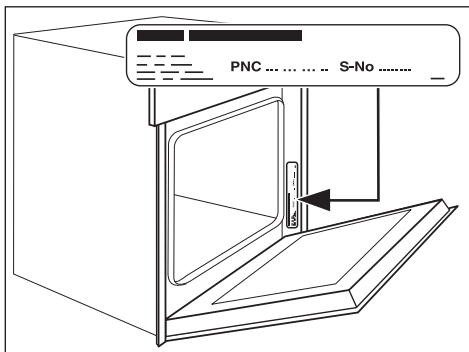


6



Repairs - after sales service

If your appliance is not performing satisfactorily; consult the fault finding guide within this instruction book (Something not working). In the event of a fault occurring which you cannot resolve yourself from advice given within this instruction manual your first step is to contact our extended warranty administrators on **0870 0107887** who will give you details for your local Service Force.



When contacting Service Force, please quote the model (Mod.) and serial number (S.N.), both of which are shown on the rating plate located on the front frame of the appliance. So that you always have these numbers at hand, we recommend you to make a note of them here:

Mod.:

PNC:

S.N.:

Your appliance is covered by a 3 year parts and labour guarantee (see separate details given at point of sale). Please retain your purchase receipt safely for the service engineer to verify the purchase details.

Spare parts

This product should be serviced by any authorised service engineer; and only genuine spare parts should be used.

Under no circumstances should you attempt to repair the appliance yourself.

Repairs carried out by inexperienced persons may cause injury or serious malfunctioning.

Contact our extended warranty administrators on **0870 0107887** who will give you details for your Service Force repair agent.

Always insist on genuine spare parts.

John Lewis Partnership

171 Victoria Street

London SW1E 5NN

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