

# SV470 Compact Oven

Manual for Installation, Use and Maintenance

CDA



CE



## Important

This appliance must only be used for the purpose for which it is intended, i.e. domestic cooking. Any other use could be dangerous and may lead to premature failure of the appliance.

This appliance is not designed to be used by people (including children) with reduced physical, sensorial or mental capacity, or who lack experience or knowledge about it, unless they have had supervision or instructions on how to use the appliance by someone who is responsible for their safety.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

### User information:

- Ovens become hot during and immediately after use. Take care not to touch any of the internal components of the oven.
- The oven door can become very hot during operation.
- After use, please ensure that the oven is switched off.
- Keep children away from the appliance when in use, and immediately after use.
- Keep the oven door closed whilst grilling.

### Appliance information:

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model

Serial Number


### CE Declarations of Conformity:

This oven has been designed, constructed and marketed in compliance with safety requirements of EEC Directive 2006/95/EEC (Low voltage) and requirements of EMC Directive 2004/108/EEC.

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Electrical safety (LVD) and Electromagnetic interference compatibility (EMC). Parts intended to come into contact with food conform to EEC/89/109.4

### IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin. 

## Important

Read the user instructions carefully before using the oven for the first time.

Clean the oven regularly.

Remove spills as soon as they occur.

Always use oven gloves when removing shelves and trays from the ovens.

Do not allow children near the oven when in use.

Do not lean on the oven door, or place heavy items on the door. Make sure that children do not climb or sit on the door when it is open.

Do not pull the oven by the handle.

Do not allow fat or oils to build up on the oven shelves, grill pan or oven base.

Do not place any cooking utensils or plates directly on the oven base.

Cook on all functions with the oven door closed.

Do not grill food containing fat without using the grill pan grid.

Do not cover the grill pan grid or the oven walls with aluminium foil.

Do not use the oven tray for roasting.

Do not perform maintenance or cleaning of the oven without first switching off the electricity supply. If the oven has recently been used, allow to cool.

Do not use steam cleaners to clean the oven.

Do not place hot enamel parts in water. Leave them to cool first.

Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts.

Do not use abrasive cleaners or powders that will scratch the surface of the enamel.

Do not attempt to repair the internal workings of your oven.

### First use of the oven

Before using the oven for the first time we recommend that you clean the oven with soapy water, rinse carefully and then heat on the fan oven function for 15 minutes at 220. A slightly unpleasant smell may be produced, caused by grease remaining on the oven elements from the production process.

## Using the touch control

The touch controls should be used with the flat of your finger, rather than the fingertip.

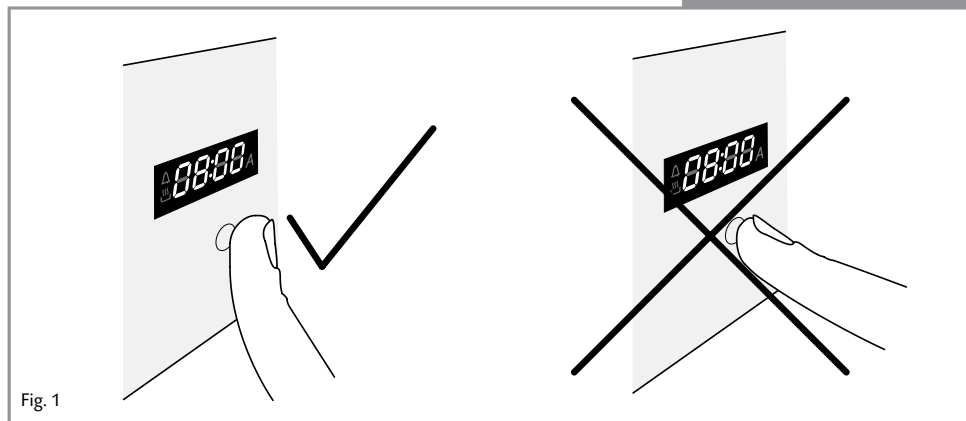


Fig. 1

## Using your oven

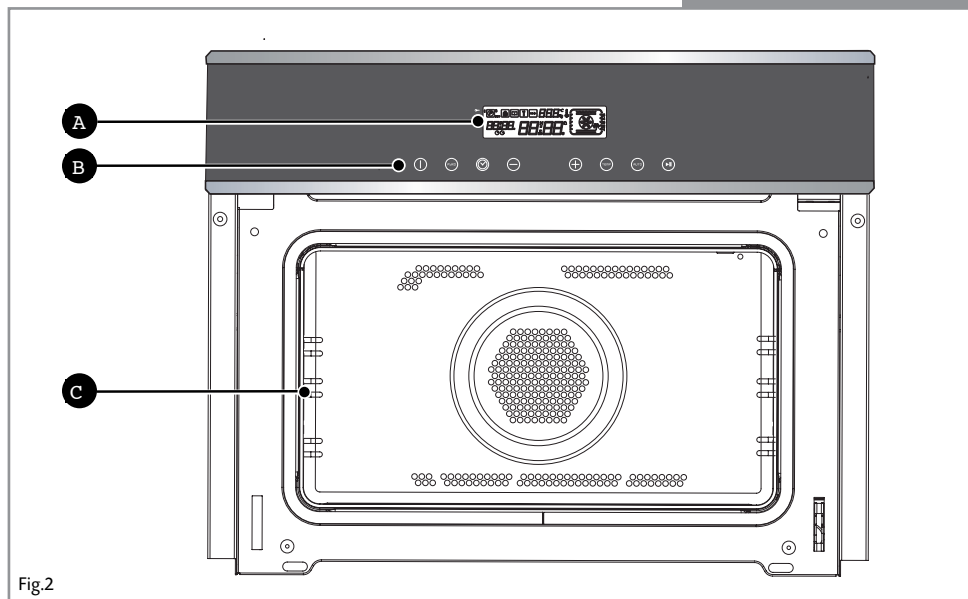


Fig.2

- A Display
- B Control panel
- C Shelf supports

## The Control Panel and Display

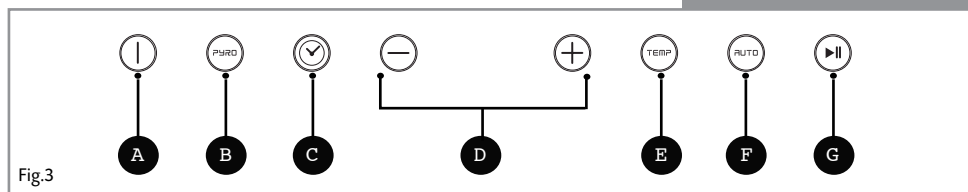


Fig.3

A	Power	This key switches on the oven or cancels the programme
B	Pyro	This key activates the pyrolytic cleaning programmes
C	Clock	This key activates the timer selection
D	Plus and Minus	These keys select the programme type, increase or decrease the times and temperatures.
E	Temperature	This key activates the temperature selection.
F	Auto	This key activates the automatic cooking programmes.
G	Start/Pause	This key starts and pauses cooking, and also switches the childlock on and off.

## The Control Panel and Display

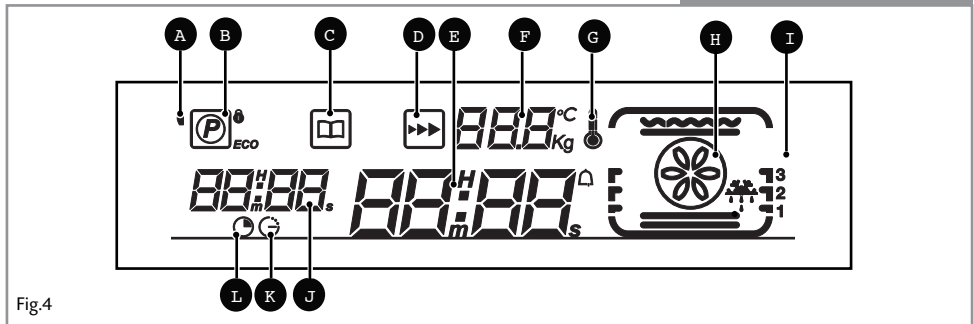


Fig.4

A	Childlock on
B	Pyrolytic cleaning programmes
C	Automatic programme
D	Booster
E	Clock display
F	Temperature//weight of food
G	Temperature indicator
H	Oven function display
I	Shelf support indicator
J	Timer display
K	Delayed programme set
L	Cooking time set

## General Settings and Use

### Clock

To set the clock when the time is flashing (for example, when the oven is first switched on) touch ⊖ or ⊕ until the correct time shows on the display, then touch ⊙ to confirm the selection. The oven will beep twice to confirm the selection and the clock will stop flashing.

To set the clock once the time has been set (when the clock is not flashing) touch ①, then touch ⊙ twice until the clock flashes. Touch ⊖ or ⊕ until the correct time shows on the display, then touch ⊙ to confirm the selection. The oven will beep twice to confirm the selection and the clock will stop flashing.

### Childlock

This oven is equipped with a childlock to prevent accidental use. The ① key will work to switch the oven off when the childlock is set for safety reasons.

To switch the childlock on or off, touch and hold ⊙ for approximately three seconds until the oven beeps twice to confirm the selection.

When the childlock is on, shows in the display and ⊙ will flash if any key is touched.

### Contrast adjustment

To adjust the contrast on the display, touch ① and then touch and hold ⊙ for approximately seven seconds until -CO- shows on the display. Touch ⊖ or ⊕ until the contrast is at the required level, then touch ⊙ to confirm the selection.

### Minute minder

This oven is equipped with a minute minder that can be used when there is no programme selected. The minute minder can run for a maximum of 60 minutes. To set the minute minder, touch ① and then ⊙. Touch ⊖ and ⊕ until the required time shows on the display and touch ⊙ to start the minute minder.

The display will show the current time and ⏱. At the end of the countdown, ⏱ will flash and the oven will beep intermittently for approximately 80 seconds. To stop the end of timer alerts before that time, touch ①.

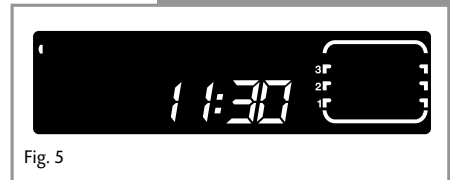


Fig. 5

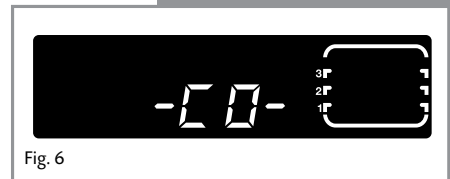





Fig. 6





## General Settings and Use







### To programme the oven








Touch 


Touch  or  until the required programme shows on display. The oven function display will suggest which level to put the shelf according to the programme.

Touch  to confirm. The oven will start cooking immediately.

Touch  to activate temperature selection (to change from the preset temperature), touch  or  until the required temperature shows on display, then touch  to confirm the temperature selection.


To set the cooking time (the cooking starts immediately, and finishes at a programmed time), touch  to activate timer selection so the timer display shows , touch  or  until the required time shows on display, then touch  to confirm the timer selection. Touch  to start the programme.

To set a delayed programme (the cooking starts and finishes at a programmed time), touch  twice to activate timer selection so the timer display shows  and the time the programme is due to end (current time + cooking time), touch  or  until the required time shows on display, then touch  to confirm the timer selection. The timer display will then show the set end time. Finally, Touch . When a delayed programme is set, the oven will go on to standby and  will show on the display until the programme starts.

To cancel a programme, touch .

At the end of the programme, the oven will beep three times

The current time will show in the display one minute after the programme ends.

If the oven must be preheated, switch on the oven as above. Once the preheat is complete, the upper bars on the temperature indicator on the display  will stay lit and the oven will beep three times, pause, and beep three times again.

## General Settings and Use

### Oven functions

Each of the oven functions uses different elements within the oven to offer you the best choice of cooking every time. These are explained below.



**1. Defrost – preset 35°** (range available 35-75) Recommended shelf level 1

Using the fan and a limited amount of heat, this oven function circulates the air around the oven cavity, speeding up the natural defrost process.

Meats should be placed on a dish to catch liquids from the defrosting process. These liquids are not edible.



**2. Conventional Oven – preset 200°** (range available 75-250) Recommended shelf level 1 or 2

This function uses the top and bottom heating elements only.

Natural convection creates a perfect cooking zone in the centre of the oven, ideal for dark fruit cakes and pastries.

Preheating is recommended with the conventional oven function.



**3. Fan With Lower Heat – preset 150°** (range available 75-250) Recommended shelf level 1, 2 or 3

This function circulates the heat produced by the bottom element, with a small amount of heat from the grill and the fan.

The shelf should be on the lowest shelf support setting.

This function is recommended for quiches, fruit tarts etc to cook the crust thoroughly. This function is also recommended for dishes that rise (e.g. cakes and soufflés) where a crust on the top is not required.



**4. Half Grill – preset 230°** (range available 100-275) Recommended shelf level 2 or 3

This function radiates the heat from the grill element.

The fully temperature variable grill in the half grill function is ideal for small amounts of food.



**5. Full Grill – preset 210°** (range available 100-275) Recommended shelf level 2 or 3

This function radiates the heat from the grill element.

The fully temperature variable grill in the full grill function is ideal for full family meals or large meals.



**6. Fanned Grill – preset 190°** (range available 100-250) Recommended shelf level 1, 2 or 3

This function uses the fan to circulate the heat from the grill element around the food.

Foods cook quickly on both sides without the need for turning or preheating the oven.

This function is recommended for all roast meats, and to retain the moist texture of fish steaks.



**7. Fan Oven – preset 190°** (range available 75-250) Recommended shelf level 1, 2 or 3

Using the fan element and the fan, this cooking function blows the hot air into and around the oven cavity.

Temperatures are achieved quicker, reducing or even removing the need for preheating.

Both cooking temperatures and cooking times can be reduced for a more energy efficient cooking programme.

Perfect for cooking white meat, fish and vegetables moist.



## General Settings and Use



### **8. Fan Assisted Oven – preset 175°** (range available 75-220°) Recommended shelf level 1 or 2

Using the fan to circulate the heat produced by the top and bottom heating elements, this function circulates the heat around the oven to give an even temperature throughout.

This function is recommended for quiches and pies baked in a metal, preferably non-stick, dish.


#### **FOR EACH GRILL FUNCTION, PLEASE NOTE:**




- **Always grill with the oven door closed.**
- **Put the grill pan as close to the grill as possible.**
- **You are recommended not to grill for more than 30 minutes at a time.**
- **Preheat the grill for approximately five minutes with the oven door closed.**




## Auto Cook Programmes





This oven has 15 preset automatic cooking programmes which specify cooking time and mode based on the food type and weight. The programmes are listed below along with detailed programme information and recommendations.




Touch 

Touch  to activate the auto cook selection. P01 will show on the display.


Touch  or  until the required programme (P01-P15) shows on the display, then touch  to confirm the selection.



The preset weight will flash on the display. Touch  or  until the weight of the food shows on the display, then touch  to confirm the selection.




The cooking time adjustment  will flash on the display. You can adjust the cooking time for the auto cook programmes by touching  or  until the required adjustment shows on the display according to the table below, then touch  to confirm the selection.

	Cooking time is reduced by 15%
	Preset cooking time
	Cooking time is increased by 15%
	Cooking time is increased by 30%

The oven will automatically set the cooking mode and time, and the programme will start.

To set a delayed programme, follow the steps above, then touch  to pause the programme.

Touch . The display will flash .

Touch  or  until the required end time shows on display, then touch  to confirm the timer selection. The oven will go on standby until the required start time.



## Auto Cook Programmes



	Programme	Preset and weight range (kg)	Oven function	Preset temperature (°C)	Suggested shelf height	Preset cooking time (minutes)
1	Stuffed tomatoes	1.5 (0.5 - 2.5)	Fan oven	190	2	20
2	Grilled red peppers	1.5 (0.5 - 2.5)	Fan oven	200	1	36
3	Grilled hake or cod	1.5 (0.5 - 2.5)	Fan oven with booster	210	2	10
4	Salmon in beer	1.5 (0.5 - 2.5)	Fan oven with booster	220	2	11
5	Trout with mushrooms	1.5 (0.5 - 2)	Fan oven with booster	200	2	12
6	Langoustines	1.1 (0.5-2)	Fanned grill with booster	240	3	5
7	Roast pork	1.5 (0.5-2.5)	Fanned grill	210	1	1h15
8	Roast lamb	1.0 (0.5-2.5)	Fanned grill	200	1	1h
9	Roast veal	1.5 (0.5-2.5)	Fan oven	190	1	1h03
10	Roast game	1.2 (0.5-2.5)	Fan oven	210	1	35
11	Roast chicken	1.3 (0.5-2.5)	Fanned grill	210	1	1h
12	Traditional biscuits	no preset weight	Conventional oven	170	1	35
13	Madeleines biscuits	no preset weight	Conventional oven with booster	225	2	14
14	Egg flan	no preset weight	Conventional oven	170	1	40
15	Part-baked baguettes	no preset weight	Fan assisted oven	180	2	20

## Pyrolysis Programmes

This oven can clean itself by a process known as pyrolysis, heating the cavity to a temperature of 420°C. This will burn off the residue from splattering and spillages caused by cooking.




Pyrolytic programmes should be used when the oven smokes during preheating or cooking or if the oven smells even when cold. It is not necessary to run a pyrolytic programme after every use of the oven, as shown in the table below.

Do not wait until the oven is coated in grease to run a pyrolytic programme.

The smoke produced by pyrolysis is broken down by passing through a catalyser.

Amount of residue	Type of food cooked	Frequency of pyrolysis
Light	Biscuits, vegetables, pastry	Not required
Medium	Meats, fish, stuffed vegetables	Every three uses.
Heavy	Joints of meat on the rotisserie	After each use if there was extensive splattering


This oven has 3 pyrolytic programmes:



-  Pyrolysis – 2 hour programme
-  Pyrolysis ECO – 1 hour 30 minute programme
-  Optimum Pyrolysis – a variable programme between 1 hour 30 minutes and 2 hours 15 minutes. The oven will automatically determine the length of the programme depending on the condition of the oven.




All three programmes can be run immediately or as a delayed programme.


Please note: Before any pyrolytic programme, remove all shelves, trays and other accessories from the oven and clean up any major spills. The side grills and grill pan tray are specially coated in pyrolytic enamel and are safe to leave in the oven during pyrolysis.


Touch 

Touch  once for Pyrolysis, twice for Pyrolysis ECO or three times for Optimum Pyrolysis. The programme selected will flash on the display (B in figure X)

To set a delayed pyrolytic programme, touch . The display will flash .

Touch  or  until the required end time shows on display, then touch  to confirm the timer selection.

Touch  to start the programme – the programme time cannot be modified.

The programme begins immediately. The display stops flashing and the temperature symbol lights up. During the programme, the  is shown on the display to indicate the door is locked.

At the end of the programme, the timer display flashes 0:00.

## Cleaning and Maintenance

### **IMPORTANT:**

**Always disconnect the appliance from the power supply before undertaking any cleaning or maintenance. You should always allow the oven to cool fully after use before undertaking any cleaning or maintenance.**

You should only use non-abrasive cleaners. Any abrasive cleaners (including Cif) will scratch the surface and could erase the control panel markings. You should not cleaning products with a chlorine or acidic base.

Any spillages should be cleaned off immediately, especially any alkaline or acidic substances (lemon juice, vinegar etc.)

### **Stainless steel**

Stainless steel can be effectively cleaned by simply using a dilute solution of water and mild detergent and drying to a shine with a clean cloth. Proprietary stainless steel cleaners are available. We recommend the CDA E-Cloth available from the CDA Sales Team for cleaning stainless steel surfaces.

### **Enamelled parts**

All enamelled parts must be cleaned with a sponge and soapy water only, or other non-abrasive products. Suitable proprietary chemical cleaners may be used after first consulting with the manufacturer's recommendations and testing a small sample on the oven cavity.

**PLEASE NOTE: Steam cleaners must not be used to clean this appliance.**

**Do not store flammable material in the oven.**

**When correctly installed, your product meets all safety requirements laid down for this type of product. However, special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges that could cause injury.**

The light bulb must only be replaced by authorised service personnel. In the event of light bulb failure, contact CDA Customer Care.

## Care and Maintenance

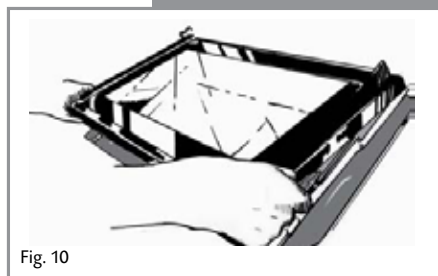
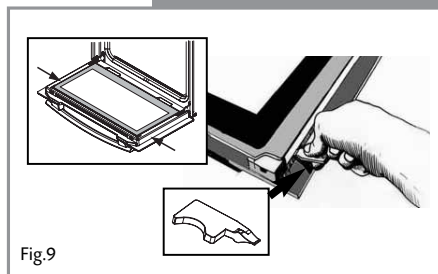
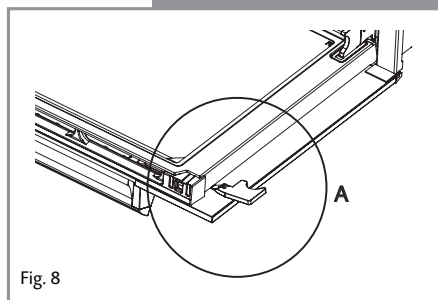
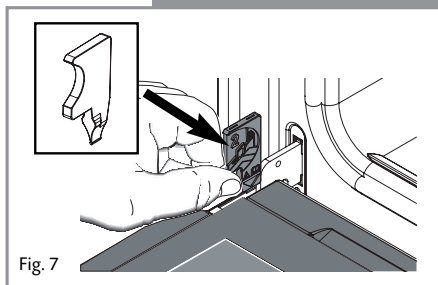
### Cleaning the interior of the door

Open the door completely and insert two of the red stoppers supplied with the oven, as shown in figure 7.

Then insert the other two red stoppers in the A slots, as shown in figure 8.

Lever the stoppers to lift the frame and the glass from the door, as shown in figure 9.

Remove the inner frame and the panes of glass as shown in figure 10, ensuring you put them on a soft flat surface to prevent damage.



## Care and Maintenance

Clean the panes of glass using a soft sponge and washing up liquid. Do not soak the glass in water.

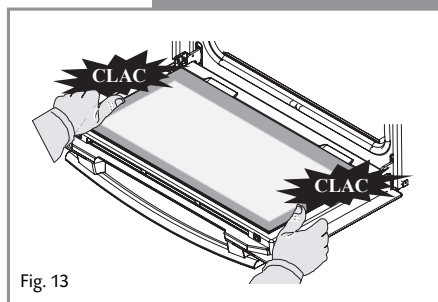
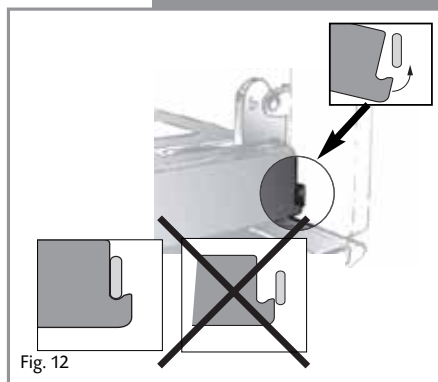
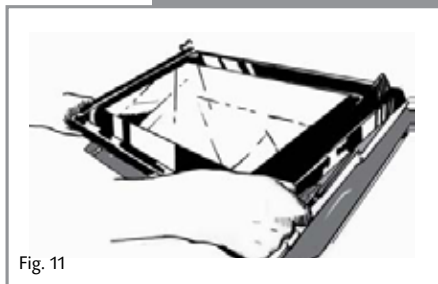
Do not use abrasive cleaning products, metallic scrapers or scouring sponges. These could scuff the surface and cause the glass to shatter.

Rinse with clean water and dry off with a lint-free cloth.

Replace the clean panes in the door, taking care to slot the frame under the spigot next to the hinge, as shown in figure 12. Reattach the frame by tightening it against the door until the frame clicks into place.

Do not push down on the door itself as this may damage your oven.

Finally remove the red stoppers from the hinge slots.



## Troubleshooting

If the oven is not functioning correctly, check the advice below prior to calling CDA Customer Care.

Problem	Possible Cause	Advice
The oven does not heat up	There is no power supply to the oven	Check the oven is switched on at the cooker point and the fuse/circuit breaker has not activated.
The padlock on the display is flashing	Door lock system fault	Call CDA Customer Care
The oven light is not working	Light fault	Call CDA Customer Care
The pyrolysis programmes do not start	The door is not properly closed	Close the door completely
	Door lock system fault	Call CDA Customer Care
The oven starts beeping during cooking		The oven is at the required temperature
The oven starts beeping at the end of the cooking programme		The programme has finished
The cooling fan continues to run after the programme ends		The fan will run up to one hour after cooking, or when the oven temperature is above 125°C
		If the fan continues to run more than 90 minutes after use, then call CDA Customer Care

The oven display will show error codes if there is a fault with the appliance. These are detailed below. Before calling CDA Customer Care, take note of the error code as this will help when attempting to resolve the problem.

Error Code	Fault
F01	Temperature sensor error
F02	Overheated oven . First ensure there is adequate ventilation to the oven as described on page 16.
F03	Pyrolysis failure (door locked)
F04	Door interlock
F05	Other cooking fault
F10	Information only – power cut during cooking
AUTO	Auto stop. The oven is equipped with an auto stop function to automatically switch off the oven if it is in continuous use for more than 23 hours and 30 minutes.



## Installation

### Important

If the oven is being installed into a built under oven housing unit ensure that the front rail at the top of the unit is not installed as it could restrict ventilation.

Ensure that air can flow freely around the housing area. If the oven is being installed into a fully enclosed built-under oven housing unit it may be necessary to cut a small slot in the top of the plinth fitted under the unit. Cut a section 400mm wide and a minimum of 15mm high to allow air to pass under the unit. Alternatively cut a section 400 x450mm in the base of the carcass as indicated.

Failure to allow adequate ventilation to the appliance may result in overheating or damage to adjacent units and could invalidate the warranty.

The walls of the kitchen units must be able to withstand temperatures of 75°C above ambient (typically this is between 90°C and 100°C). This appliance is type X installation.

When correctly installed ensure that there is a gap of 6mm minimum between the sides of the oven and adjacent furniture doors.

Lift the oven carefully into position on the shelf, taking care NOT to lift it by the door handle. If you open the oven door, you will see 2 screw holes, 1 on each side of the oven. The oven should then be secured to the housing by fitting screws into these holes. Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.

### How to install your oven

You will need the following housing area fit your oven correctly.

Dimensions	Oven	Housing
Height (mm)	457	450
Width (mm)	592	560
Depth (mm)	571	560 (min)

The oven is designed to fit into a cabinet of 600mm width. The oven can be built in or built under the kitchen units, but you must ensure that it is properly ventilated. In the diagram the built-in oven is ventilated by means of a space at the top of the kitchen cabinet. There are many other methods of ventilating your oven - Consult a qualified engineer for advice.

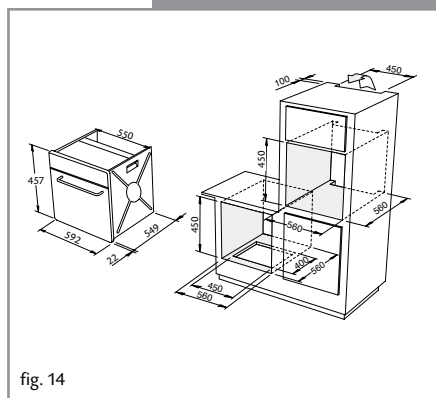


fig. 14

## Mains Electricity Connection

### Warning! This appliance must be earthed

We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulations.

### This appliance is intended to be connected to fixed wiring and is not suitable for connection to a 13A plug or 13A supply.

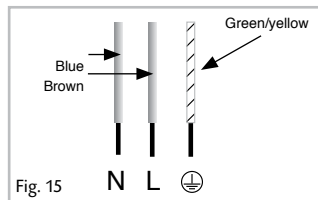
This appliance is intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles. The switch must be positioned no further than 2m from the appliance.

This appliance is supplied with a 3 core mains cable; the wires are in accordance with the following code:

**Green and Yellow = Earth**

**Blue = Neutral**

**Brown = Live**



### Please note:

- The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating (i.e. 1.5mm<sup>2</sup>, HO5V2V2-F).
- The marking of the current rating of the fuse or circuit breaker protecting this appliance should be marked on the socket outlet (16A).
- Assembly and electrical connection should be carried out by specialised personnel.
- When installing this product we recommend you seek the help of another individual.
- The mains isolation switch must be accessible after installation.





To contact our Customer Care Department, or for Service,  
please contact us on the details below.

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