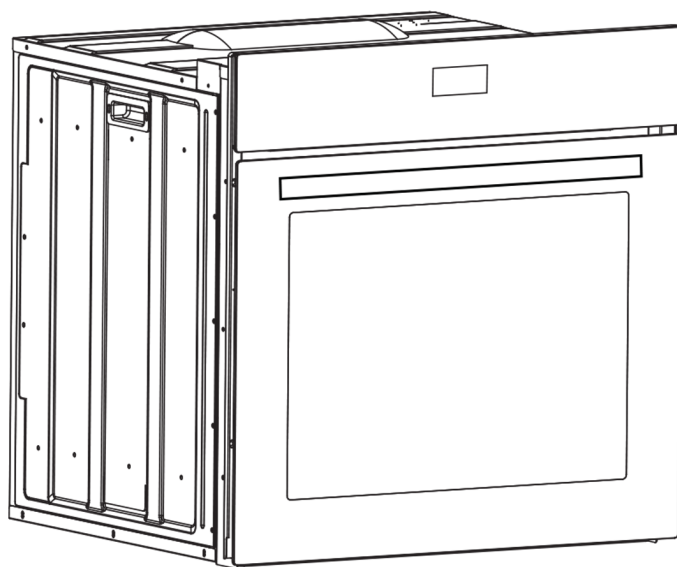


# EUROTECH 60CM BUILT-IN SINGLE OVEN

ED-B111FTBK/SS

## INSTRUCTION MANUAL



PLEASE READ THIS MANUAL CAREFULLY BEFORE  
USING YOUR PRODUCT AND KEEP IT FOR FUTURE  
REFERENCE.

# DEAR CUSTOMER

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Congratulations on your purchase. Our products are exceptionally easy to use and extremely efficient. After reading the instruction manual, operating the oven will be easy.

Before being packaged and leaving the manufacturer, the cooker was thoroughly checked with regard to safety and functionality.

These instructions have been compiled in order to help you learn how to handle the appliance. So please read them carefully before you use the appliance for the first time in order to avoid possible accidents.

Please keep the instruction manual and store it in a safe place so that it can be consulted at any time.

It is necessary to follow the instructions in the manual carefully in order to avoid possible accidents.

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# SAFETY INSTRUCTIONS

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- The appliance becomes very hot during operation. Take care not to touch the heating elements inside the oven.
- **WARNING:** Accessible parts may become hot during use. To avoid burns young children should be kept away.
- Mains lead of adjacent appliances may be damaged by hobs or stuck between the oven doors, and produce short circuit, therefore keep them at safe distance from the appliance.
- Never put pans weighing over 15Kg on the opened door of the oven.
- Do not use the oven in the event of a technical fault, once a technical fault caused, disconnect the power and report the fault to the service centre to be repaired.
- Never clean the oven with the high-pressure steam cleaning device, as it may provoke short circuit.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the door glass as they can scratch the surface, which could then result in the glass shattering.
- The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the oven.
- During use the appliance becomes hot, care should be taken to avoid touching heating elements inside the oven.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** Accessible parts may become hot during use.
- Young children should be kept away
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven

## HOW TO SAVE ENERGY

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Using energy in a responsible way not only saves money but also helps the environment.

So let's save energy! And this is how you can do it:

- Make use of residual heat from the oven. If the cooking time is greater than 40 minutes, switch off the oven 10 minutes before the end time. Important when using the timer, set appropriately shorter cooking times according to the dish being prepared.
- Make sure the oven door is properly closed. Heat can leak through spillages on the door seals. Clean up any spillages immediately.
- Do not install the oven in the direct vicinity of refrigerators/freezers. Otherwise energy consumption increases unnecessarily.

## UNPACKING

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During transportation, protective packaging was used to protect the appliance against any damage.

After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment. All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

### Caution!

During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

## DISPOSAL OF THE APPLIANCE

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Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment.

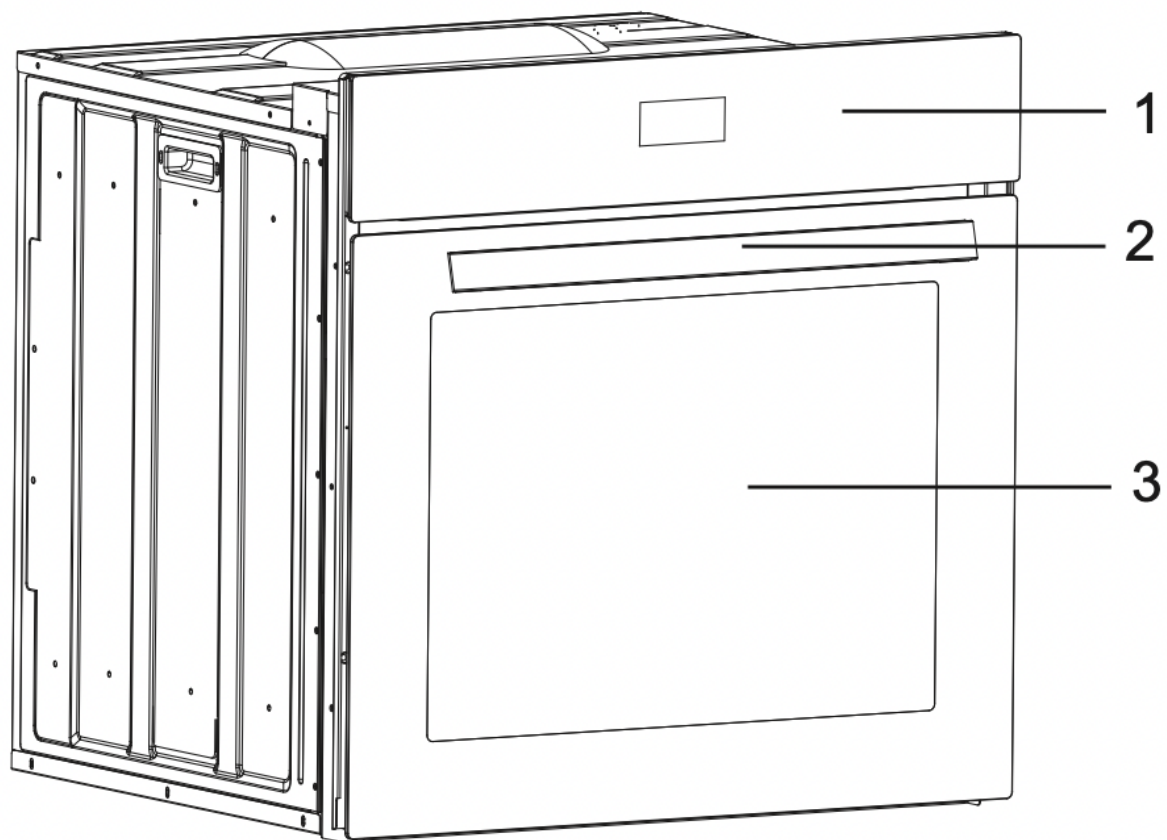
A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labeled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centres for used devices can be provided by your local authority.

## DESCRIPTION OF THE APPLIANCE

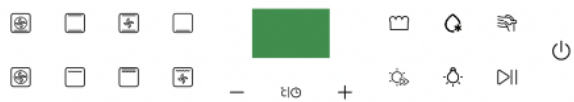
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1. Control panel
2. Oven door handle
3. Oven door

# DESCRIPTION OF THE APPLIANCE

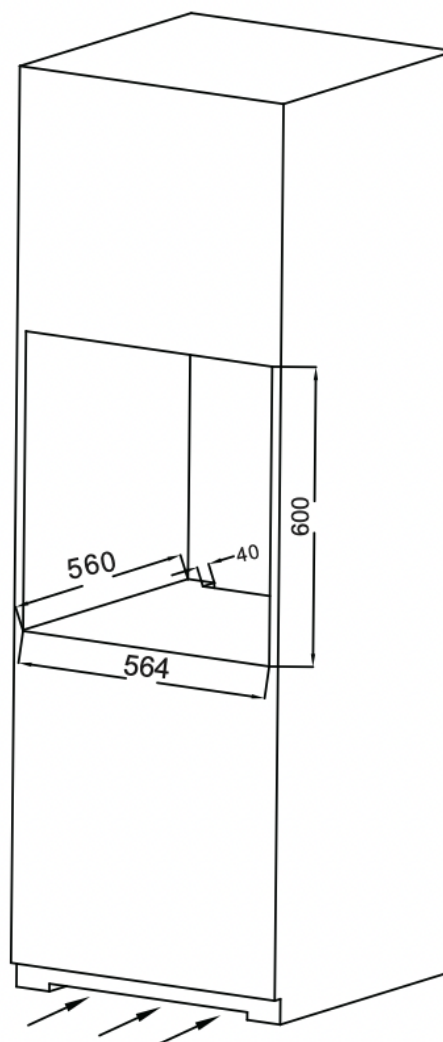
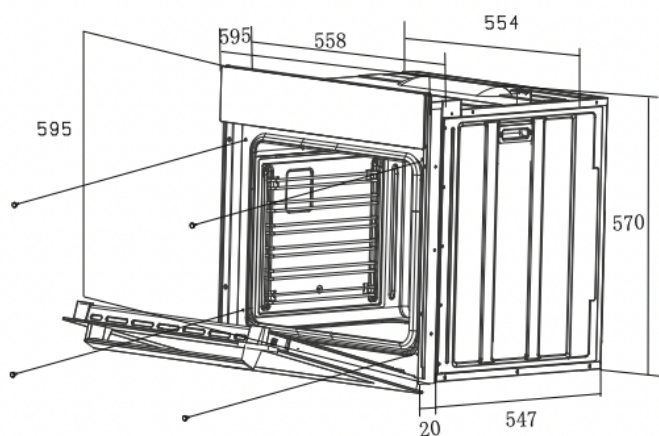
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# INSTALLATION

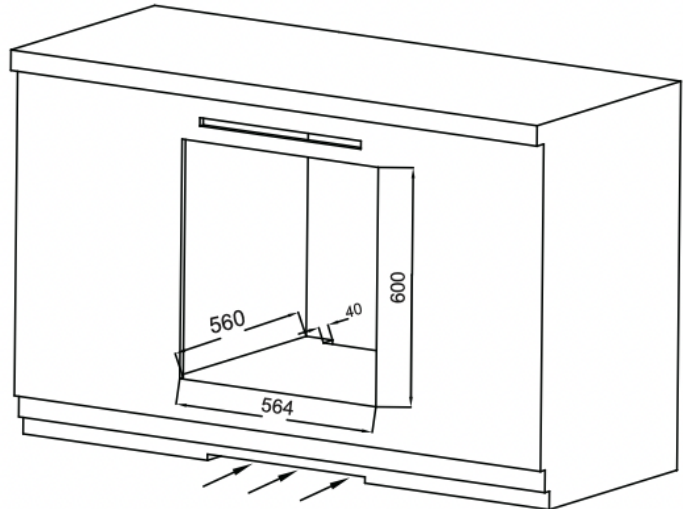
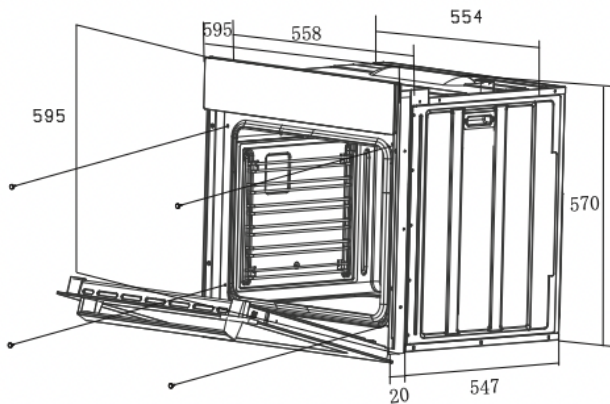
## ▷ Installing the oven

- The kitchen should be dry and have effective ventilation according to the existing technical provisions.
- Main lead behind the oven must be placed in such manner to avoid touching the back panel of the oven because of the heat it develops during operation.
- Remove any packaging materials (foils, artificial foam, nails, etc.) from the reach of children, because they represent potential danger. Children may swallow small parts, or suffocate with foils.
- This is a built-in oven, which means that its back wall and one side wall can be placed next to a high piece of furniture or a wall. Coating or veneer used on fitted furniture must be applied with a heat resistant adhesive (100°C), This prevents surface deformation or detachment of the coating. If you are unsure of your furniture's heat resistance, you should leave approximately 2cm of free space around the oven. The wall behind the oven should be resistant to high temperatures. During operation, its back side can warm up to around 50°C above the ambient temperature.
- Make an opening with the dimensions given in the diagram for the oven to be fitted.
- The appliance must be earthed.
- Insert the oven completely into the opening without allowing the four screws in the places shown in the diagram to fall out.





# INSTALLATION



## Electrical connection

### Warning!

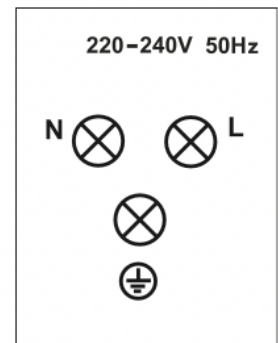
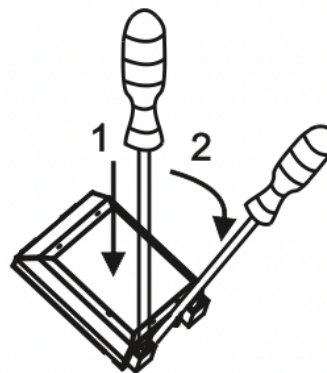
All electrical work must be carried out by a suitably qualified and authorized electrician. No alterations or willful changes in the electricity supply should be carried out.

- Before attempting the connection, check whether the voltage indicated on the rating plate corresponds to the actual mains voltage.
- Mains lead should be minimum 1.0m long.
- Earthing wire should be installed in such manner to be the last one pulled out in case the safety relief device of the mains lead should fail.
- Mains lead behind the oven must be placed in such manner to avoid touching the back panel of the oven because of the heat it develops during operation.
- The cable of correct size rating must be used cable type HO5VV-F  $3 \times 1.5 \text{ m}^2$ . the grounding wire shall be longer than the other wires.
- The means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under over voltage

fixed wiring in accordance with the wiring rules.

### Connection (by authorised electrician)

- Using the screwdriver open the connector cover at the rear of the appliance. Release two locks located at either side of the connector bottom.
- Mains lead must be led through the relief safety device, protecting the mains lead cable from disconnection.
- Tighten the relief device securely and close the connector cover.



Colour code

L = exterior live wires, usually coloured black, brown.

N=neutral

The colour is usually blue.

Beware of the correct N-connection!



E = earthing wire, the colour is green/yellow.

# OPERATION

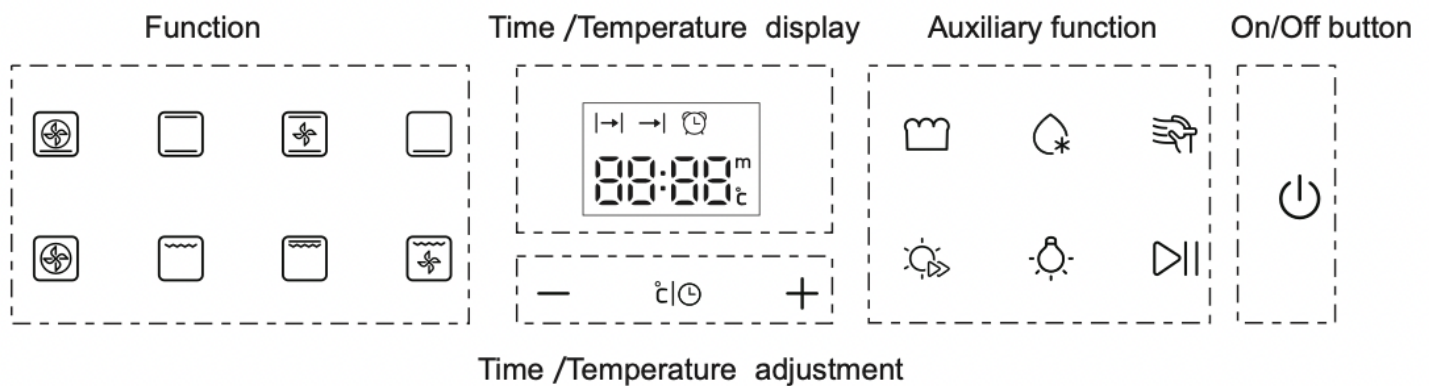
## ▷ Prior first use

- Remove packaging, clean the interior of the oven.
- Take out and wash the oven fittings with warm water and a little washing-up liquid.
- Switch on the ventilation in the room or open a window.
- Heat the oven (to a temperature of 250°C, for approx. 30 min. ), remove any stains and wash carefully.

## Caution!

When heating the oven for the first time, it is normal phenomenon to give off smoke and peculiar smell. This will disappear about 30 min later.

## ▷ Electronic programmer



|→| →| ⌚






00:00<sup>m</sup>  
00:00<sup>c</sup>

|→| - Cooking time

⌚ - Timer

→| - End of cooking time


# OPERATION

Button		Explanation
	ON/OFF button	For on / off the oven.
Baking mode		For selection of functional.
	Oven lamp	For on /off oven lamp; touch the button, the light will turn on or turn off.
	Clock Function	Used to set the clock, alarm, cooking time,end of cooking time.
—	Selector Buttons	After set a functions, touch this type you can set different temperatures. When set the clock, alarm, cooking time,end of cooking time,touch this key time of addition and subtraction can be realized
+		
	Speedcook	To enable rapid heating.After setting the function and temperature, touch this button allows the oven temperature reaches the set temperature quickly
	Start / pause key	After set the temperature and function, touch the button, you can Start or Pause the oven.

## Setting the clock

The clock is preset to “00:00”, and will revert to this after a power failure.



To change the clock time

- Ensure the oven is in standby mode.
- Touch button “ — ” or “ + ” to set the clock. .
- Touch button “  ” to confirm, or it will auto confirm after 5 seconds.

## The minute minder



The minute minder can be used when the oven is switched on. It can be set for up to 23 hours and 59 minutes.

To set the minute minder

- Touch the button “  ” until the “Minute Minder” symbol “  ” appear.
- While the “Minute Minder” symbol is still flashing, use the “+” or “-” keys to scroll the display to the required countdown time.
- When the time has elapsed, the oven will beep for  
The beep can be turned off by touching the “+” or “-” key.

# OPERATION






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- At the end of the countdown, the minute minder will not switch off the oven. Remember to turn off the oven manually.
- Cancel the minute minder, you must be pause the oven, then touch the button “” until the “Minute Minder” symbol “” appear, touch the “-” key set the minder to “00:00”.

## Setting the cooking time

The oven can be set to switch off automatically at a preset time up to a maximum of 23 hours and 59 minutes from when you set it.

To set a cooking time:

- Select the oven function and temperature.
- While the display is still flashing, touch the key “” repeatedly until the Cooking Time symbol “” lights up.
- While the Cooking Time symbol “” is still flashing, use the “+” or “-” keys to scroll the display to the required cooking time.
- Touch the key “” to start the cooking.
- When the time has elapsed, the oven will turn off and beep .  
The beep can be turned off by touching the key “”.





Please note:

At the end of the cooking programme, remember to turn off the oven manually.

## Automatic cooking

After the cooking time has been set, the finish time can also be set so the cooking starts and finishes automatically.

To set an automatic cooking programme:

- Select the oven function and temperature.
- Set the cooking time required by following the instructions in “Setting the cooking time” above.
- While the display is still flashing, touch the key “” repeatedly until the “Finish Time” symbol lights up.
- While the “Finish Time” symbol “” is still flashing, use the “+” or “-” keys to scroll the display to the required finish time.
- Touch the key “” to start the cooking.
- When the time has elapsed, the oven will turn off and beep .  
The beep can be turned off by touching the key “”.

# OPERATION

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## **Please note:**

At the end of the cooking programme, remember to turn off the oven manually.

## **Caution!**

After setting the function, temperature and the time, close the door, touch the key “▷||”, then the cooking starts.

When the oven is working, if you open the door, the oven will stop work; you must closed the door and touch the key “▷||” to start the oven.

When the oven is working, touch the key “▷||” to pause the oven, touch the key “⊖|⊕” to adjust the temperature, timer, cooking time and the end of cooking time by touch “+” or “-” key. touch the key “▷||” to start the oven.

You can canclle the working by touching the key “⏻”.

## **Booster Function**

The oven is equipped with a booster function to heat it up to operating temperature as fast as possible.

After selecting the oven function and setting the temperature, as above, touch the key “⚡” briefly.

The booster function works with all cooking functions, but is not required with the pyrolytic function.

When the booster is operating, all three sections of the “Thermometer” symbol flash together.

The booster will continue until the oven reaches its set temperature, then the oven will automatically return to normal heating.

**Important:** Do not put any food in the oven while the booster is operating, wait until the oven has reached temperature then insert the food containers carefully.

# OPERATION

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## Auto Cut-Off Feature

There is an auto cut-off feature on all cooking functions for added safety. Whenever the oven is running it will automatically switch off after a set time, depending on the temperature setting.

Selected Temperature	Time to Cut-Off (hours)
20-120°C	24 h
121-200°C	6 h
201-250°C	3 h

## Key Lock

The oven is equipped with a key lock to lock the controls. This can be used when the oven is cooking.

### To switch on the key lock

Touch key “ + ” or “ - ” for approximately 3 seconds, until the “Lock” symbol illuminates and the oven beeps to confirm the key lock is switched on.

### To switch off the key lock

Touch key “ + ” or “ - ” for approximately 3 seconds, until the “Lock” symbol goes out and the oven beeps to confirm the key lock is switched off.

When the key lock is on, any key is not touched except ON/OFF button and lamp button.

### Key lock after power outage.

The key lock can be set to do one of two things after the power to the oven is cut then re-instated:-

- Key lock automatically unlocks after power outage
- Key lock remains activated after power outage

# OPERATION

## Possible settings of the oven function knob

For each cooking function please note:

- After selecting a cooking function and temperature the display flashes for 5 seconds, then when it stops flashing the function starts to run.
- The slowly raising animation of the “Thermometer” symbol means that the oven is heating up.



### Bottom and top element on

Setting the knob to this position allows the oven to be heated conventionally.



### Full Grill (Grill and the top element)

When the “combined grill” is active it enables grilling with the grill and with the top heater switched on at the same time.

This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and permits larger portions to be grilled.



### Economy Grill (variable)

Use the economy grill to grill or brown small amounts of food. Locate the grill pan in the 4th or 5th shelf position. pre-heat the grill for 5 minutes before use.



### Bottom element

At this oven function, the oven activates the bottom element.



### Fan, bottom and top element on

At this function, the oven executes the cook function. Conventional oven with a fan.



### Fan, grill element

the oven activates the grill top heater and fan function. In practice, this function allows the grilling process to be speeded up and an improvement in the taste of the dish, you should only use the grill with the oven door shut.



### Circular heater Fan with Bottom Element

This operates the fan oven with the convection element and the bottom element allowing for cooking with increased temperature from the bottom of the dish when using shelf position 3 or 4. touch the function the default temperature of 220 °C is displayed and can be adjusted – and + button.

## Warning!

When the grill is in use accessible parts can become hot. It is best to keep children away from the Oven.

# OPERATION

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## Circular element Fan

At this function, allows the oven to be heated up in a forced way with the thermofan, which is in the central part of the oven chamber.

Heating the oven up in this way permits everheat circulation around the dish that is in the oven. The advantage of this heating method is:

- reduction of oven heating-up time and of the initial heating stage.
- Possibility to bake at two cooking levels simultaneously.
- Reduction in the amount of fats and juices coming out of meat dishes, which results in an improvement in taste.

### Caution!

When the functions with fan have been selected but the temperature knob is set to zero only the fan will be on.

With this function you can cool the dish or the oven chamber.



## Defrost

At this function, the fan only works. You can cool the dish or the oven chamber or defrost food.



## Ferment

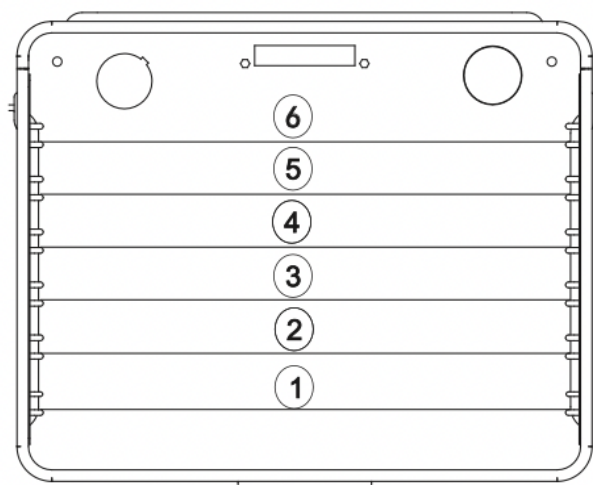
At this function is ferment mode.

## Oven guide levels

Baking pans and accessories (oven grid, baking tray, etc) may be inserted into the oven in 6 guiding levels.

Appropriate levels are indicated in the tables that follow.

Always count levels from the bottom upwards!





# CLEANING AND MAINTENANCE

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By ensuring proper cleaning and maintenance of your oven you can have a significant influence on the continuing fault-free operation of your appliance.

Before you start cleaning, the oven must be switched off and you should ensure that all knobs are set to the "0" position. Do not start cleaning until the oven has completely cooled.

## ▷ Oven

- The oven should be cleaned after each use.
- Cool the oven completely before cleaning.
- Never clean the appliance with pressurized hot steam cleaner.
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.

## ● Cleaning

This oven can clean itself by a process known as pyrolysis, heating the cavity to a temperature of approximately 420°C. This will burn off the residue from spattering 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.

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.

Please note: Before selecting pyrolytic programme, remove all shelves, trays and other accessories from the oven and clean up any major spills to avoid the risk of fire or excessive smoke.

Do not hang towels or cloths on the oven handle during pyrolysis. The programme immediately locks the door and starts the cooling fan at a slow setting; the cooling fan speed increases to its maximum when the oven heat builds up.

## Caution!

Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

# CLEANING AND MAINTENANCE

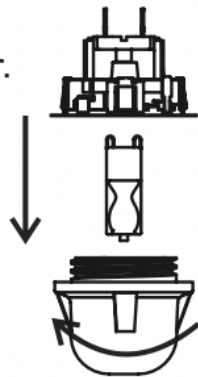
## ▷ Replacement of the oven light Bulb

**Before any maintenance is started involving electrical parts, the appliance must be disconnected from the power supply.**

**If the oven has been in use, let the oven cavity and the heating elements cool down before attempting any maintenance.**

### Changing the bulb

- Unscrew the protective cover. We recommend that you wash and dry the glass cover at this point.
- Carefully remove the old bulb and insert the new bulb suitable for high temperatures (300°C) having the following specifications: 220-240V, 50Hz, 25W, G9 fitting.
- Refit the protective cover.



### IMPORTANT

Never use screwdrivers or other utensils to remove the light cover. This could damage the enamel of the oven or the lampholder. Remove only by hand.

### IMPORTANT

Never replace the bulb with bare hands as contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

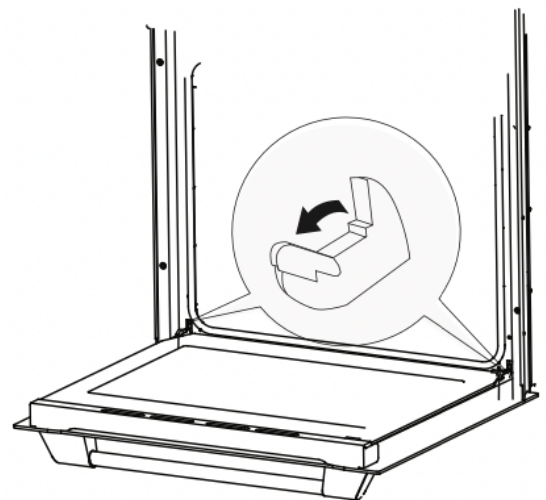
Please note:

The bulb replacement is not covered by your guarantee

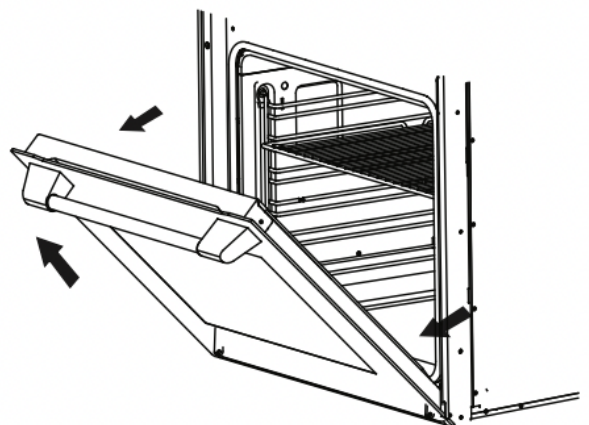
## ▷ Door removal

In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door.

To do this, tilt the safety catch part of the hinge upwards. Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the cooker, do the reverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.



Tilting the hinge safety catches

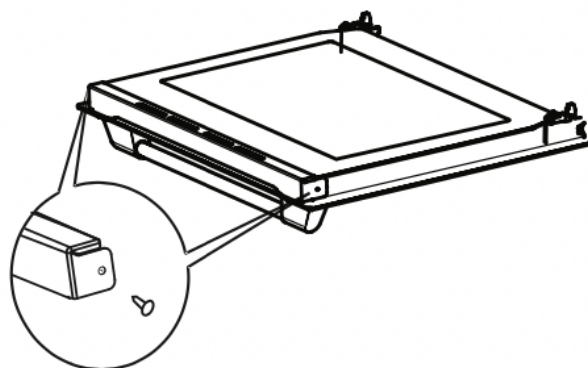


Door removal

# CLEANING AND MAINTENANCE

## ▷ Removal of the internal glass panel

Unscrew and unfasten the plastic latch that is in the corner at the top of the door. Next take out the glass from the second blocking mechanism and remove. After cleaning, insert and block the glass panel, and screw in the blocking mechanism.



Removal of the internal glass panel

# OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

- Switch off all working units of the oven
- Call the service centre
- Some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service centre check the following points that are presented in the table.

PROBLEM	REASON	ACTION
1. The appliance does not work.	Break in power supply.	Check the household fuse box; if there is a blown fuse replace it with a new one
	Choose wrong function.	Check if function knob ,temperature Knob is set to the correct position.
2. The programmer display is flashing"0.00".	The appliance was disconnected from the mains or there was a temporary power cut.	Set the current time (see Use of the programmer )
3. The oven lighting does not work.	The bulb is loose or damaged.	Tighten up or replace the blown bulb (see Cleaning and Maintenance')

# BAKING IN THE OVEN

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## ▷ Baking pastry

Most appropriate position for baking is the application of both upper and lower heater, or the hot air.

### Warning!

- The baking parameters given in Tables are approximate and can be corrected based on your own experience and cooking preferences;
- In case you may not find any particular type of cake in the tables, use the information available for the next most similar type of cake.

## Baking with upper and lower elements

- Use only a single guide level.
- This baking position is especially suitable for baking dry pastry, bread and teacakes. Use dark baking pans. Light pans reflect heat and pastry is not adequately browned.
- Always place baking pans on the grid rack. Remove the grid only if baking in the flat biscuit tray, supplied with the appliance.
- Preheating shortens the baking time. Do not put the cake in the oven until proper temperature is obtained.

## Baking tips

### Is cake baked?

Pierce the cake with a wooden skewer at the thickest part, if the dough does not stick to it, the cake is baked. You may switch off the oven and use the remaining heat.

### Cake has fallen

Check the recipe. Use less liquid next time. Follow the mixing times, especially when using electric kitchen mixers.

### Cake is too light on the bottom

Use dark baking pan next time, or place the pan one level lower, or switch on the lower heater a while before the completion.

### Cheese cake is undercooked



Next time reduce the baking temperature and extend the baking time.

## Warnings regarding the baking tables

- The tables indicate the temperature range. Always select lower temperature first. You may always increase the temperature in case pastry needs more baking.
- Baking times are indicative only.
- The asterisk indicates that the oven requires preheating.

# BAKING IN THE OVEN

## Pastry Baking Table

Type of pastry	Guide level (from down upwards)	Temp (°C) 	Guide level (from down upwards)	Temp(°C) 	Baking time (in min.)
<b>Sweet pastry</b>					
Raisin cake	2	160-170	2	150-160	55-70
Ring cake	2	160-170	2	150-160	60-70
Tree cake (tart form)	2	160-170	2	150-160	45-60
Cheese cake (tart form)	2	180-190	3	160-170	60-80
Fruit cake	2	190-200	3	170-180	50-70
Fruit cake with icing	2	180-190	3	160-170	60-70
Sponge cake	2	180-190	2	160-170	30-40
Flake cake	3	190-200	3	170-180	25-35
Fruit cake mix dough	3	180-190	3	160-170	50-70
Cherry cake	3	190-210	3	170-200	30-50
Jelly roll	3	190-200	3	170-180	15-25
Fruit fan	3	160-170	3	150-160	25-35
Plait bun	2	190-210	3	180-210	35-50
Christmas cake	2	180-190	3	170-200	45-70
Apple pie	2	190-210	3	170-200	40-60
Puff paste	2	180-190	3	160-170	40-60
<b>Salted pastry</b>					
Bacon roll	2	190-200	3	170-180	45-60
Pizza	2	220-240	3	210-230	30-45
Bread	2	200-220	3	180-210	50-60
Rolls	2	210-230	3	200-220	30-40
<b>Cookies</b>					
Caraway roll	3	180-190	3	160-170	15-25
Biscuits	3	180-190	3	160-170	20-30
Danish pastry	3	190-210	3	170-200	20-35
Flaky pastry	3	200-210	3	180-200	20-30
Cream puff	3	190-210	3	170-200	25-45
<b>Deep frozen pastry</b>					
Apple pie, cheese pie	2	190-210	3	170-200	50-70
Cheese cake	2	190-200	3	170-180	65-85
Pizza	2	210-230	3	200-220	20-30
Chips for oven	2	210-230	3	200-220	20-35
Potato fries for	2	210-230	3	200-220	20-35