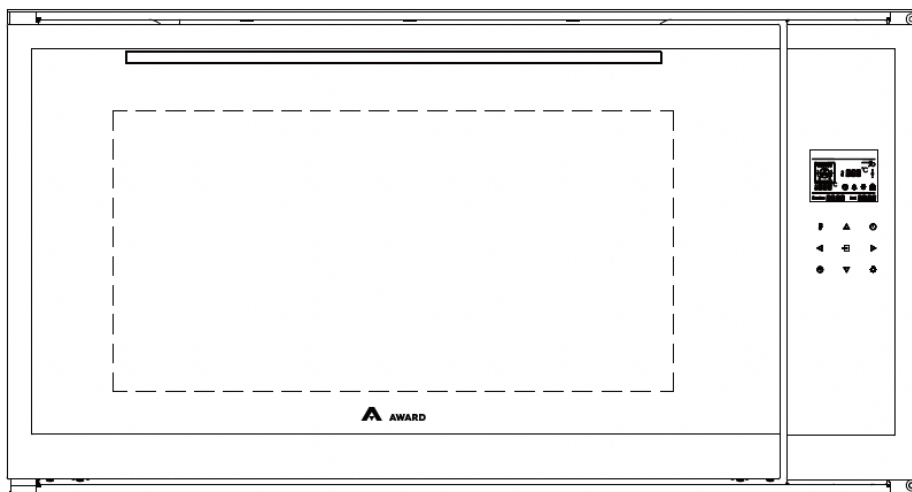




FT9021S



INSTRUCTION MANUAL

Please read this instruction manual before using your new stove

DEAR CUSTOMER

The cooker is exceptionally easy to use and extremely efficient. After reading the instruction manual, operating the cooker will be easy.

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

Before using the appliance, please read the instruction manual carefully. By following these instructions carefully you will be able to avoid any problems in using the appliance.

It is important to 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.

Caution!

Do not use the cooker until you have read this instruction manual.

The cooker is intended for household use only.

The manufacturer reserves the right to introduce changes which do not affect the operation of the appliance.

SAFETY INSTRUCTIONS

- The appliance becomes hot during operation. Take care not to touch the hot parts inside the oven.
- Always keep children away from the cooker. While in operation direct contact with the cooker may cause burns!
- Ensure that small items of household equipment, including connection leads, do not touch the hot oven or the hob as the insulation material of this equipment is usually not resistant to high temperatures.
- Do not leave the cooker unattended when frying. Oils and fats may catch fire due to overheating.
- Do not allow the cooktop to get soiled and prevent liquids from boiling over onto the surface of the cooktop. Any spillages should be cleaned up as they happen.
- Do not place pans with a wet bottom on the warmed up heating zones as this can cause irreversible changes to the cooktop (irremovable stains).
- Do not switch on the cooktop until a pan has been placed on it.
- Do not put pans weighing over 15kg on the opened door of the oven and pans over 25kg on the cooktop.
- Do not use harsh cleaning agents or sharp metal objects to clean the doors as they can scratch the surface, which could then result in the glass cracking.
- Do not use the cooker in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorized person.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- 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 cooker.
- The cooker should not be cleaned using steam equipment.
- **WARNING:** In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open door, the stabilizing means must be installed.
- The oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING:** Accessible parts will become hot when the grill is in use. Children should be kept away.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Use pans that are specified by the manufacturer as designed for use with a ceramic hob.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Do not use pans with sharp edges that may cause damage to the ceramic hob.
Do not look directly at the halogen heating zone (not covered with a pan) when they are warming up.

HOW TO SAVE ENERGY



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:

- Use proper pans for cooking.

Pans with thick, flat bases can save up to 1/3 on electric energy. Remember to cover pans if possible otherwise you will use four times as much energy!

- Match the size of the saucepan to the surface of the heating plates.
A saucepan should never be smaller than a heating plate.

- Ensure heating plates and pan bases are clean.

Soils can prevent heat transfer and repeatedly burnt-on spillages can often be removed by products which cause damage to the environment.

- Do not uncover the pan too often (a watched pot never boils!).

Do not open the door unnecessarily.

- Switch off the oven in good time and make use of residual heat.

For long cooking times, switch off heating zones 5 to 10 minutes before finishing cooking. This saves up to 20% on energy.

- Only use the oven when cooking larger dishes.

Meat of up to 1 kg can be prepared more economically in a pan on the cooker burner.

- Make use of residual heat from the oven.

If the cooking time is greater than 40 minutes it is recommended to switch off the oven 10 minutes before the end time.

Caution !

When using the timer set appropriately shorter cooking times according to the dish being prepared.

- Only grill with the ultrafan after closing the oven door.

- 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 cooker in the direct vicinity of refrigerators/freezers.
Otherwise energy consumption increases unnecessarily.

UNPACKING



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



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 centers for used devices can be provided by your local authority.

Symbols and meanings used in the instructions:



Important information on personal safety and how to avoid damaging the machine.



Main contents of the instructions

Environmental Impact Statement For Users



Protect the environment and eliminate pollution. We would like to inform you of the following environmental impacts that may be caused using our products:

Recyclable wastes such as cardboard boxes and plastics should be thrown into the designated trash cans after use. Hazardous waste such as used batteries, which will cause serious environmental pollution if thrown away indiscriminately, should be thrown into the corresponding recycling waste garbage cans.

Safety Precautions



- This appliance is designed for non-professional; household use and its functions must not be changed.
- The electrical system of this appliance may be used safely only when it is correctly connected to an efficient earthing system in compliance with the safety standards currently in effect.
- The manufacturer will not be held liable for any damages that might arise out of incorrect installation or improper, incorrect or unreasonable use of the appliance.

The following items are potentially dangerous, and, therefore, appropriate measures must be taken to prevent children and the disabled from coming into contact with them:

- Controls and the appliance in general;
- Packaging (bags, polystyrene, nails, etc.);
- The appliance immediately after use of the oven or grill due to the heat generated;
- The appliance when no longer in use (potentially dangerous parts must be made safe).

Avoid the following:

- Touching the appliance with wet parts of the body;
- Using the appliance when barefoot;
- Pulling on the appliance or the supply cord to unplug it from the electrical outlet;
- Obstructing the ventilation or heat dissipation slots;
- Allowing power supply cords for small appliances to come into contact with the hot parts of the appliance;
- Exposing the appliance to atmospheric agents (rain, sun);
- Using the oven for storage purposes;
- Using flammable liquids near the appliance;
- Using adapters, multiple sockets and/or extension cords;
- Attempting to install or repair the appliance without the assistance of qualified personnel.

WARNING

- Accessible parts will become hot when in use. To avoid burns and scalds, children should be kept away.
- During usage, the appliance becomes hot, Care should be taken to avoid touching heating elements inside the oven.

Qualified personnel must be contacted in the following cases:

- Installation (following the manufacturer's instructions);
- When in doubt about operating the appliance;
- Replacing the electrical outlet when it is not compatible with the plug for the appliance.

Service Centers authorized by **Award Appliances** must be contacted in the following cases:

- If in doubt about the soundness of the appliance after removing it from the packaging;
- If the power supply cord has been damaged or needs to be replaced;
- If the appliance breaks down or functions poorly; ask for original spare parts.

It is a good idea to do the following:

- Only use the appliance to cook food, nothing else;
- Check the soundness of the appliance after it has been unpacked;
- Disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance;
- When the appliance is not used for an extended period, cut off the supply of power and close the gas cock (if present);
- Use cooking gloves to place cookware in the oven or when removing it;
- Always grasp the oven door in the centre because the ends may be hot due to the escape of hot air;
- Cut the power supply cord after disconnecting it from the mains when you decide not to use the appliance any longer.

The manufacturer may not be held responsible for any damage due to incorrect installation, improper, incorrect and irrational use.

During operation, the oven glass door and adjacent parts of the appliance become hot. Make sure, therefore, that children do not touch the appliance.

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.

Children should be supervised to ensure that they do not play with the appliance.

Packing List



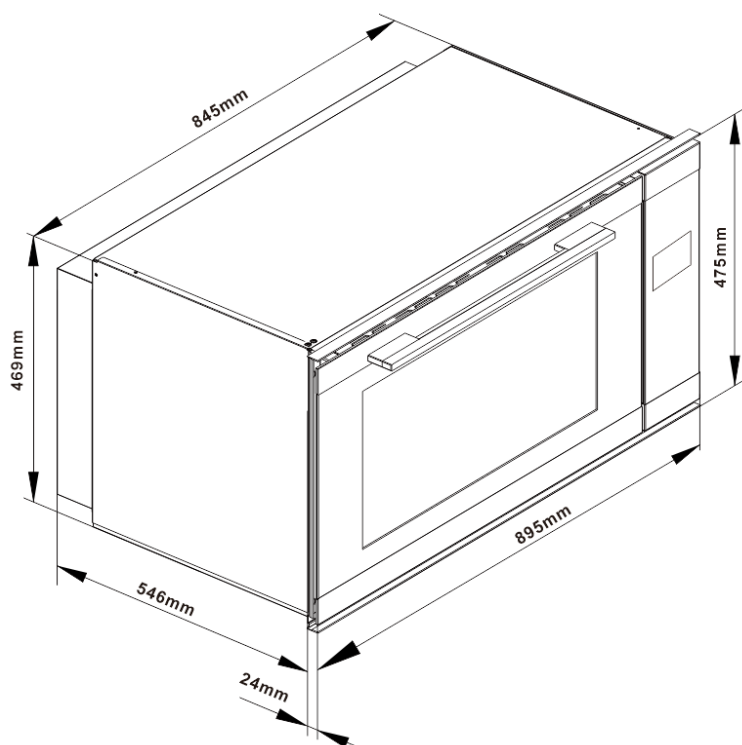
Serial No.	Contents in Carton	FT9021S
1	Oven	1 set
2	Packaging plastic bag for oven	1 pc
3	Big grill rack	2 pcs
4	Baking tray	1 pc
5	Mounting screws	1 set
6	Manual	1 copy
7	Side Rack	1 set
8	Telescopic runner(rail)	1 set
9	Small grill rack	1 pc
10	Air fry basket	1 pc

Technical Parameters

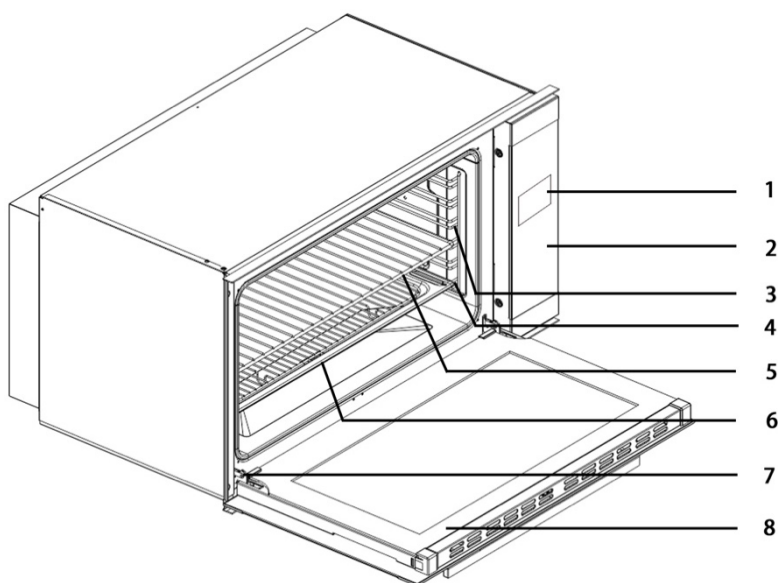


Product Name	Electric Built in Oven
Model	FT9021S
Rated voltage	220-240V~
Rated frequency	50/60Hz
Power	2800-3400W (Preheat 3070-3650W)
Gross Capacity	100L
Net Capacity	94L
Embedding dimensions	860*472*550(W*H*D)

Dimension Specification



Parts Name



1. LED Display

4. Telescopic runner (rail)

7. Door Hinge

2. Control Panel

5. Big Shelf

8. Door

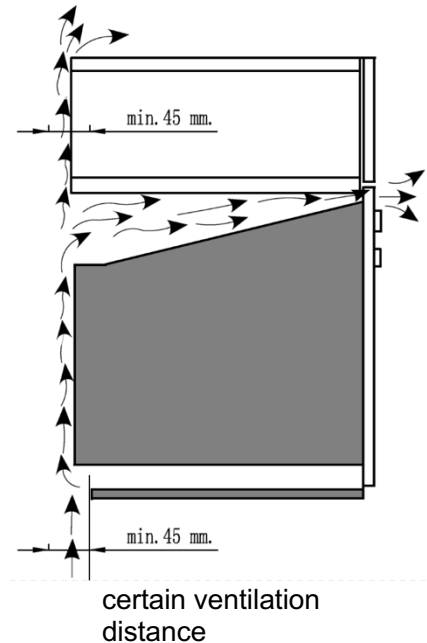
3. Side Rack

6. baking tray

Installation Precautions



- The **oven** shall be installed smoothly in a place where it is easy to operate and maintain and where it is firm (not to be placed at an angle).
- It is strictly prohibited to install the **oven** and the power socket in a place where they may be exposed to moisture or water.
- Make sure that the power supply is installed in an outlet with a Rated current of 16A or higher and that the power outlet is reliably grounded.
- The **oven** must be lifted from the handle hole or the bottom and placed gently.
- The surfaces of facilities and objects adjacent to the **oven** must be insulated.
- It is recommended that a switch be added to the front of the **oven** receptacle to facilitate disconnection of power when the **oven** is not in use.
- Do not touch the inside of the **oven** directly when the product is in operation to avoid burns.
- **Electronic components within the oven will be compromised if ventilation is not archived** as shown on the right.
- Remove the manual and other items from the inside of the **oven** after installation.



Important: the power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

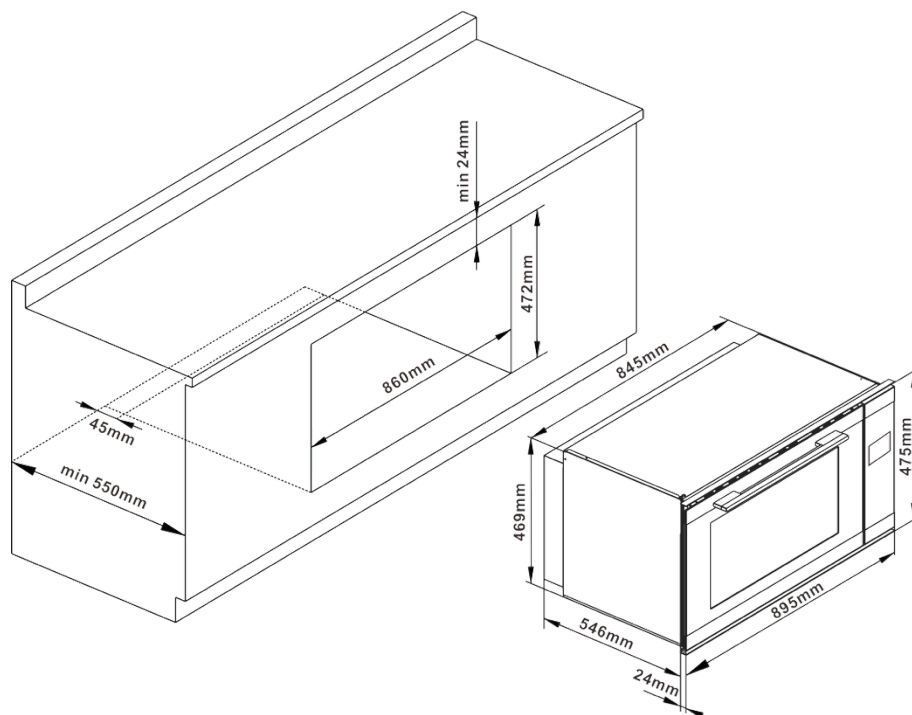
- To ensure the proper working order of the built-in appliance, the kitchen unit must be of a suitable size.
- The unit panels next to the **oven** must be heat resistant. In the case of veneered wood units, glues must be resistant to a temperature of 120°C.
- In accordance with safety standards, once the appliance has been mounted, there must be no possible contact with electrical parts. Any protective parts must be secured so that they can only be removed with the use of tools.

Installation Method



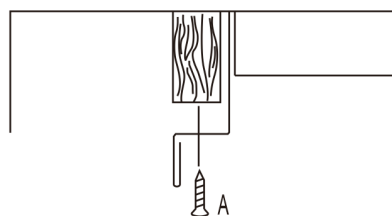
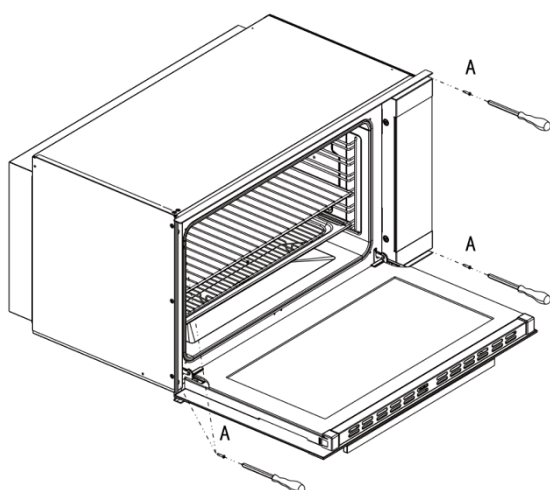
1 Fastening The Oven

Insert the appliance into the compartment; open the oven door and fasten the oven to the cabinet using the four screws “A”, remembering to place the special spacers provided between the hole and the screw itself.



Product Installation Dimension Table

Model (Built-in Oven)	Built-in size
FT9021S	860*472*550mm(W*H*D)

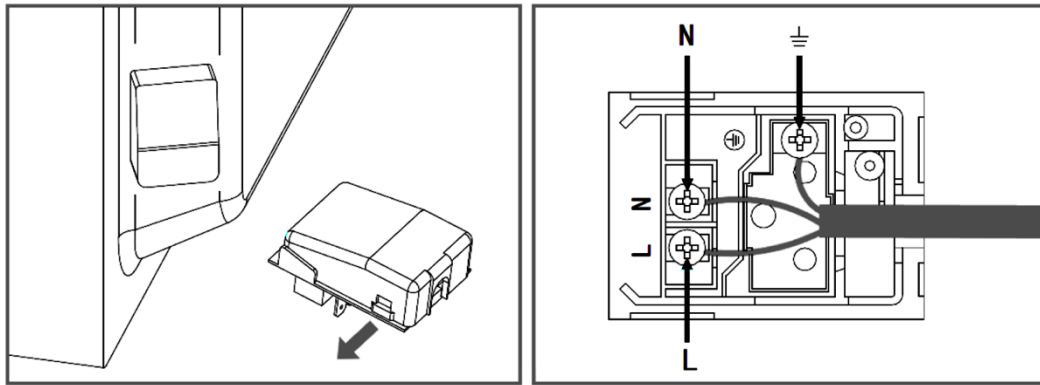


2 Electrical Connection

Ovens equipped with a three-power supply cable are designed to operate with alternating current at the voltage and frequency indicated on the data plate located on the appliance (see below).

2.1 Fitting the power supply cable

- Open the terminal board by inserting a screwdriver into the side tabs of the cover. Use the screwdriver as a lever by pushing it down to open the cover (see diagram).
- Install the power supply cable by loosening the cable clamp screw and the three wire contact screws LN Connect the wires to the corresponding terminals: the blue wire to the terminal marked (N), the Brown wire to the terminal marked (L) and the Yellow/Green wire to the terminal marked ($\perp$) (see diagram).
- Secure the cable by fastening the clamp screw.
- Close the cover of the terminal board.



2.2 Connecting the electricity supply cable to the mains

- Cable must be connected to power supply cable through power switch.
- Rated current of power switch must be higher than 16A.
- Ambient temperature of power supply cable cannot exceed 50 degrees.
- Once oven is installed, power switch should be cut off easily.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorized technicians only (see Assistance).
- The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

Precautions For Use



This appliance is for household use only, don't use it outdoors!

Important: Before cleaning your oven, or performing maintenance, disconnect it from the power supply.

To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

- Do not use steam equipment to clean the appliance.
- To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid or sprinkle water to clean the appliance!
- Don't clean the appliance when it still hot! The inside and external surface of the oven should preferably be cleaned by damp cloth when it is cooled down.
- Wash all accessories in hot sudsy water or in a dishwasher, wipe dry with a paper or cloth towel.
- If you use your oven for an extended period, condensation may form. Dry it using a soft cloth.
- There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact your nearest After-sales Service Centre. We recommend you avoid using the oven until it has been repaired.
- Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- Clear the glass door using damp cloth and dry it with a soft cloth.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

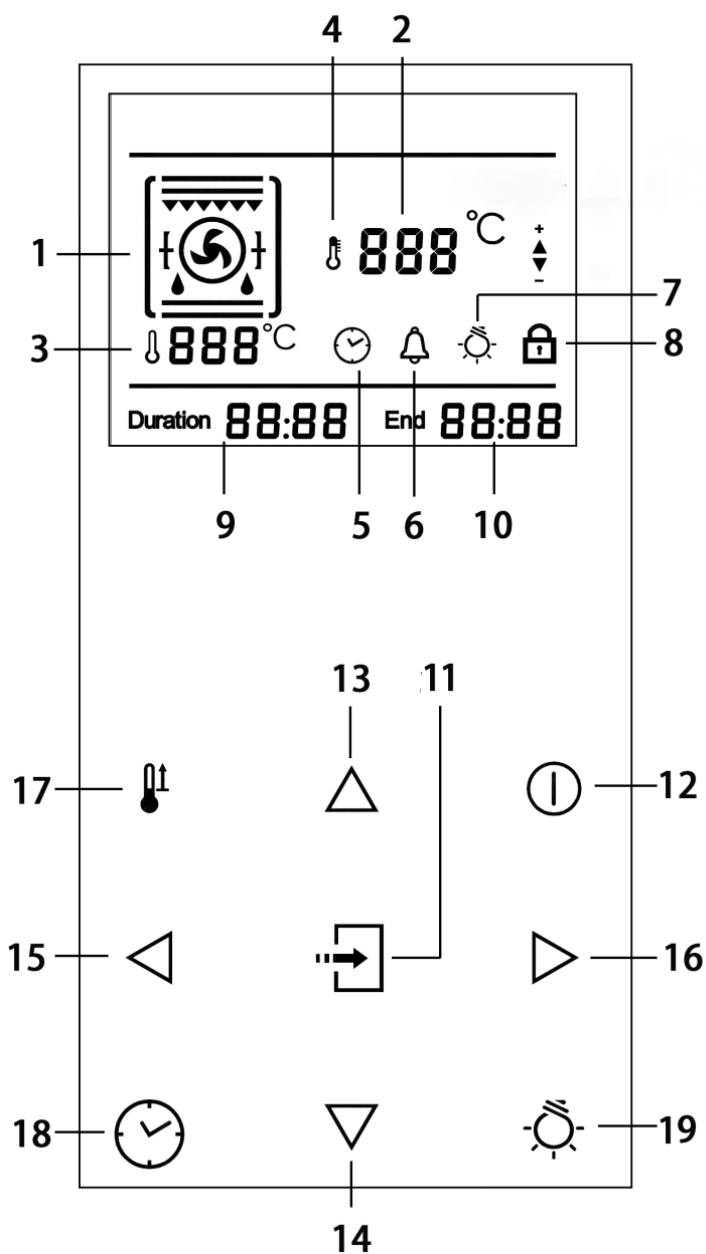
Note:

- The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour. Make sure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.
- Never put objects directly on the bottom of the oven; this will prevent the enamel coating from being damaged.
- Always place cookware on the rack (s) provided.
- We suggest not opening the door when cooking foodstuffs which require leavening, so as to not compromise cooking results.

How To Use The Product



CONTROL PANEL



Display Description

1. Function / program
2. Set Temperature
3. Actual temperature
4. Boost
5. Timer
6. Alarm
7. Light
8. Child lock
9. Duration cooking time
10. End cooking time

Control Description

11. Select
12. On/off
13. Up
14. Down
15. Left
16. Right
17. Boost
18. Timer
19. Light

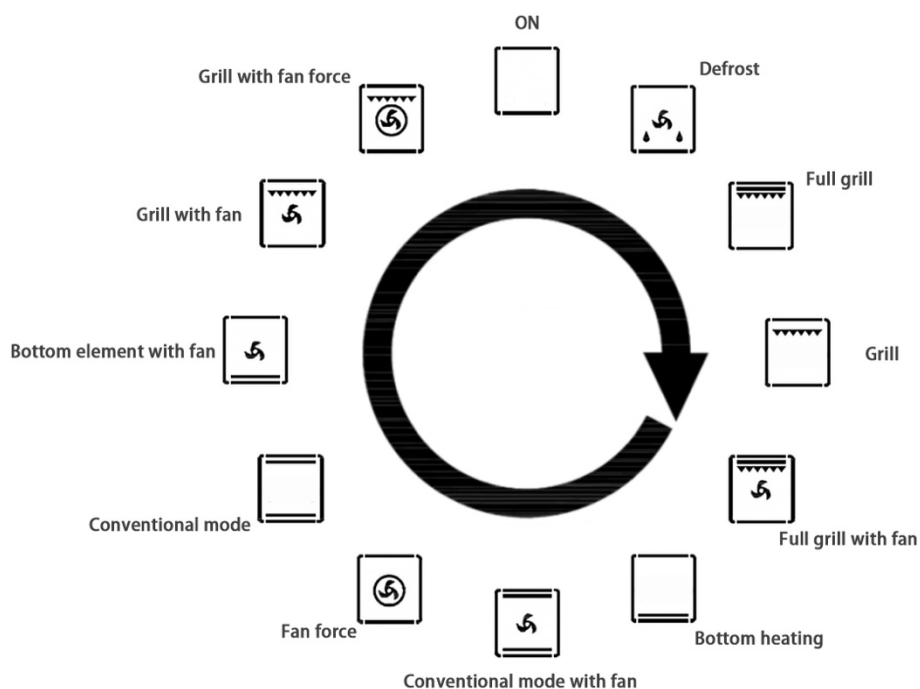
1 OPERATION

1.1 Power key

Press the “  ” button to turn on the oven. When turned on, the display will light up and the time of day will be shown.

1.2 Function /Temperature

- To select a function, press the “  ”/ “  ” buttons to toggle through the functions and press SELECT once you have reached the required function.
- Press the “  ”/ “  ” buttons to adjust the temperature followed by select “  ” again to confirm and start cooking. The “  ” symbol will illuminate on the display whilst the oven is heating up to the required temperature.



1.3 Oven Light

Press the “  ” button to turn the internal oven lights on & off. The lights will automatically turn off if no operation within 3 minutes.

1.4 Boost Function

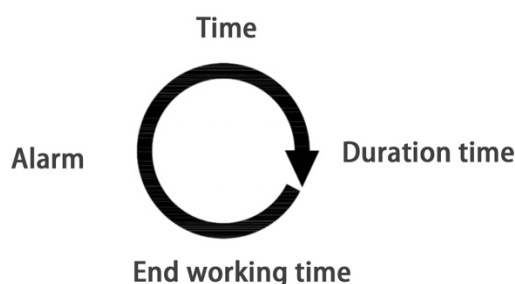
When the set temperature exceeds 100°C, you can press the boost key “” to heat up the oven faster.

Once pressed the boost key “” will be displayed on the screen. The boost function will deactivate once the oven gets to the set temperature.

The boost function can only be used with the following programme:   

1.5 Time Setting

The time zone can show “Time, Duration time, End of cooking time and Alarm” in this sequence:



All time settings Can be operated by pressing “”, “”, “” and select “”.

1.5.1 Alarm Setting

To set the Alarm/minute minder, press the “” button until the “” symbol starts to flash, Use “”/ “” to adjust the time, and then press select “” to confirm. If you want to cancel the alarm, set the alarm time back to '0.00'and press select “” to confirm.

When the time is up, the alarm will sound for 90 seconds, and the “” symbol will begin to flash. To stop the alarm, press either “”, “”/ “” or select “”.

1.5.2 Setting The Time

To set the time, turn the oven on, and then press and hold the “” button for 3 seconds until the time begins to flash. Adjust the time using the “”/ “” and then press select “” to confirm. When the oven is first turned on or restarts, the time must be set before using the oven.

1.5.3 Duration Cooking (0-10hrs)

Once a function and temperature have been selected, press the “🕒” button and the Duration time will start to flash, Press “△”/“▽” to adjust the time, and then select “➡” to confirm. Once the time is up, the alarm will sound and the oven will switch off.

Press any of the buttons to turn off the alarm “△”/“▽”, select “➡”, and “🕒”.

To cancel Duration cooking set the cooking time to '0:00' and confirm.

1.5.4 End Cooking Time

Once the Duration cooking time has been set, press “🕒” twice and the End cooking time should start to flash. Adjust the time to the time you wish cooking to stop and press select “➡” to confirm. Your oven will then work out when to turn on, so that it cooks for the required duration time, and finishes at the required end time. E.g. Duration time set at 30minutes, and the end time set to 18.15, the oven will automatically turn on at 17.45 and cook for 30 minutes on the set function and temperature (start time = End time - duration time).

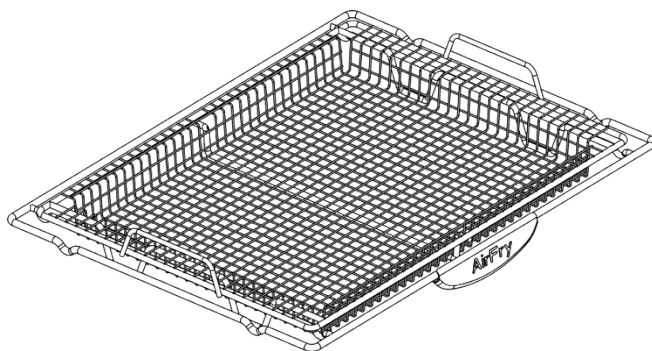
1.6 Child Lock

Press and hold select “➡” for 5 seconds to set the child lock. The symbol “🔒” will appear in the display once activated.

To cancel the Child lock, press and hold select “➡” again for 5 seconds. The symbol “🔒” will disappear from the display once deactivated.

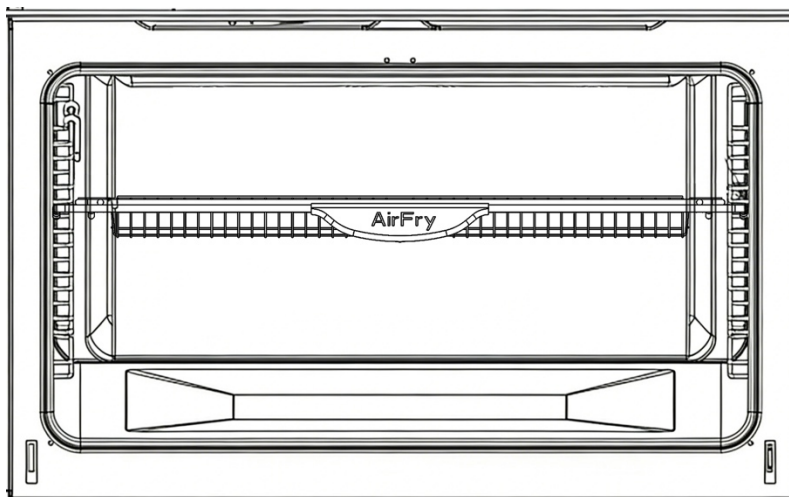
1.7 Using the Air fry basket

The Air fry basket can make cooking methods richer, It is used in combination with grill or fan depends on the configuration of the oven which includes the Air fry function. After fitting the food on to the Air fry basket. then proceed as follows:



Air fry basket

- Place the air fry basket in the oven as shown in, on one of the first through fourth shelves, depending on the desired cooking effect for the food.
- Close the oven door.
- Select the mode  , press “  ” to start cooking.
- When the cooking time is up, remove everything from the oven. If necessary, use an oven glove to avoid any burn.



2 OVEN FUNCTIONS

Press the program button continuously to scroll through the below functions.

Function icons	Description
	Light - Press the light button on the control panel to switch the internal oven lights on and off. The light symbol will show on the display when turned on.
	Defrost - The air at ambient temperature is distributed inside the oven for defrosting food quicker.
	Full grill - Both the top heating element and grill element operate together to grill larger quantities of food. The door must always be closed for this function.
	Fan force - Both the fan and circular heating element operate together for the most even air distribution. This is the ideal cooking method for several types of food (meat & fish, pastries etc.).
	Grill - This function uses just the grill element and is primarily used for grilling small quantities of food. This function should be used with a closed door.
	Grill with fan force - This function uses standard fan heat for cooking with the grill to brown the tops of foods.

	Conventional mode - This function uses top and bottom heating elements simultaneously. The static cooking function ensures even cooking of the lower and upper food. This is ideal for making pastries, cakes, baked pasta, lasagna and pizza. It is best to cook on only one shelf at a time in this function.
	Full grill with fan - The heat which is produced by the top element and grill is circulated by the fan for faster and more even cooking.
	Bottom element with fan - Both the fan and the bottom heating element operate together. The air which is heated by the bottom heating element is circulated by the fan helping to distribute the heat between 50 and 200°C. This function can be used for sterilizing glass jars.
	Conventional mode with fan - This function uses both top and bottom heating elements simultaneously. The heat produced by these is then circulated around the oven by the fan to help distribute the heat more evenly.
	Bottom heating - This function uses the bottom heating element only to cook the underside of the food. It is ideal for slow cooking, i.e. casseroles.
	Grill with fan - Using just the grill element, the heated air is then circulated around the oven by the fan for faster and more even cooking.

Cooking Guide



Preheating

If the oven must be preheated (generally this is the case when cooking leavened foods) the “Fan heat” as possible to save on energy.

Once the food has been placed in the oven. The most appropriate cooking mode can then be selected.

Baking pastries

When baking pastries, always place them in the oven after it has been preheated. Make sure you wait until the oven has been preheated thoroughly (the red light will turn off). Do not open the door while the pastry is cooking to prevent it from dropping.

Batters must not be too runny, as this will result in prolonged cooking times. In general:

Pastry is too dry
Increase the temperature by 10°C and reduce the cooking time.
Pastry dropped
Use less liquid or lower the temperature by 10°C

Pastry is too dark on top
Place it on a lower rack, lower the temperature, and increase the cooking time.
Cooked well on the inside but sticky on the outside
Use less liquid, lower the temperature, and increase the cooking time.
The pastry sticks to the pan
Grease the pan well and sprinkle it with a dusting of flour.
I used more than one level, and they are not all at the same cooking point
Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.

Cooking Pizza

For best results when cooking pizza use the “ Fan heat ”:

- Preheat the oven for at least 10 minutes;
- Use a light aluminium pizza pan, placing it on the broiler supplied with the oven. If the dripping-pan is used, this will extend the cooking time, making it difficult to get a crispy crust;
- Do not open the oven door frequently while the pizza is cooking;
- If the pizza has a lot of toppings (three or four), it is recommended that the mozzarella cheese be placed on top halfway through the cooking process;

Cooking Fish and Meat

Meat must weigh at least 1 Kg to prevent it from drying out. When cooking white meat, fowl and fish, use low temperature settings (150°C-220°C). For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards. In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the rack and place the dripping pan beneath it to catch the fat.

Make sure that the rack is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For Savory roasts (especially duck and wild game), dress the meat with lard or bacon on the top.

Static Oven Cooking

Type of dish	Temperature	Cooking time	Type of dish	Temperature	Cooking time
Pastries and cakes	(°C)	minutes	Meat	(°C)	hours
Fruit pie	130	60-70	Turkey (4-8 kg)		
Meringues	130	30-40	Goose (4-5 kg)		
Sponge cake	150	20-30	Duck (2-4 kg)		
Angel cake	160	40-50	Capon (2 1/2-3 kg)		
Madeira cake	160	40-50	Braised beef (1-1 1/2 kg)		
Chocolate cake	170	30-40	Leg of lamb		
Flat sweet loaf	170	40-50	Roast hare (2 kg)		
Puffs	200	15-20	Roast pheasant		
Flaky pastry biscuits	200	15-20	Chicken (1-1 1/2 kg)		
Mille Feuillet	200	15-20			
Short pastry	200	15-20	Fish	200	Minutes 15-25

Grilling

Type of dish	Cooking time (minutes)	Position of shell
Chops (0.5 kg)	min. 25	3 rd guide rail
Sausages	min. 15	2 nd guide rail
Grilled chicken (1 kg)	min. 60	1 st guide rail
Veal on the spit (0.6 kg)	min. 60	-
Chicken on the spit (1 kg)	min. 60	-

Cooking times may vary according to the nature of the foods, their homogeneity and their volume. When cooking a certain food for the first time, it is advisable to choose the lowest values in the cooking time range given in the table and then increase them if necessary.

The 1st guide rail is understood as being the lowest position.

Useful Tips



In the following table, some indicative hints for cooking:

FAULTS	CAUSES	REMEDIES
The upper crust is dark and the lower part too pale	Not enough heat from the bottom	- Use the natural convection position - Use deeper cake tins - Lower the temperature - Put the cake on a lower shelf
The lower part is dark and the upper crust too pale	Excessive heat from the bottom	- Use the natural convection position - Use lower side tins - Lower the temperature - Put the cake on a higher shelf
The outside is too cooked and the inside not cooked enough	Too high temperature	- Lower the temperature and increase the cooking time
The outside is too dry even though of the right color	Too low temperature	- Increase the temperature and reduce the cooking time.

Cleaning The Oven Door



To make it easier to clean the inside of your oven, the oven door can be removed, by proceeding as follows (fig. 1-2):

- > Open the door completely and lift the 2 levers “B” (fig.1);
- > Now, shutting the door slightly, you can lift it out by pulling out the hooks “A” as shown in figure 2.

To Reassemble The Door

- With the door in a vertical position, insert the two hooks “A” into the slots;
- Ensure that seat “D” is hooked perfectly onto the edge of the slot (move the oven door backwards and forward slightly);
- Keep the oven door open fully, unhook the 2 levers “B” downwards and then shut the door again.

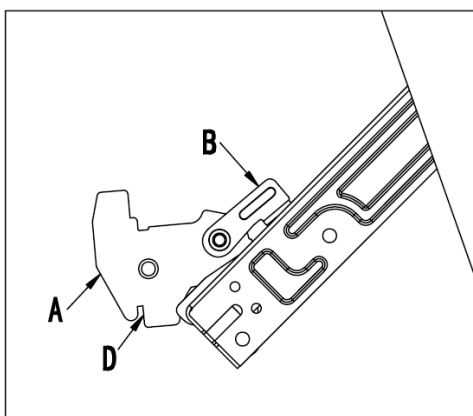


Fig. 1

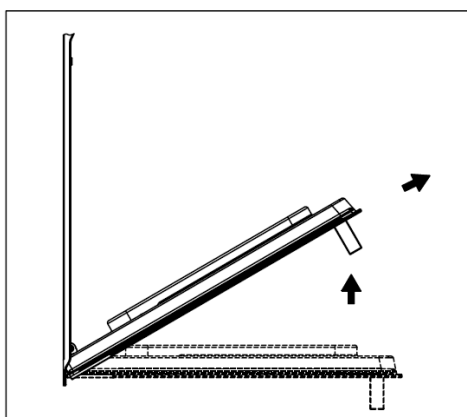


Fig. 2

Instruction Of Removable Glass Door



The oven door is made up of 3 panes of glass and has vents at the top and bottom. When the oven is operating, air is circulated through the door to keep the outer pane cool. If condensation has worked its way in between the glass panes, the door can be dismantled to clean in between the panes.

Remove the door as per above instruction and place it on a protective surface (e.g. on a tablecloth) to prevent it getting scratched. The door handle should line up with the edge of the table. Make sure the glass lies flat to avoid breakage of glass during cleaning.

1. Press the button on left and right side of door, take out top rail. (Fig.3)
2. Take out inner glass slowly (Fig.4)
3. Loosen clips. (Fig.5)

4. Take out middle glass. (Fig.6)

Clean the glass panes and other parts with a damp microfiber cloth.

or a clean sponge and a solution of hot water with a little washing-up liquid. Wipe dry using a soft cloth.

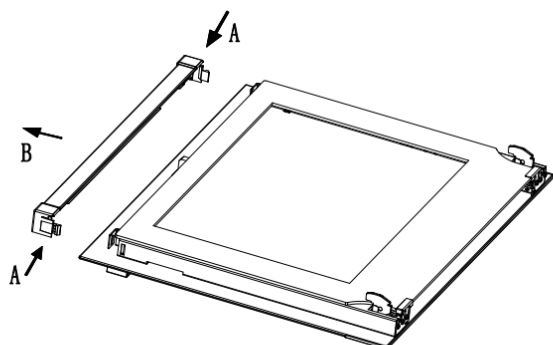


Fig. 3

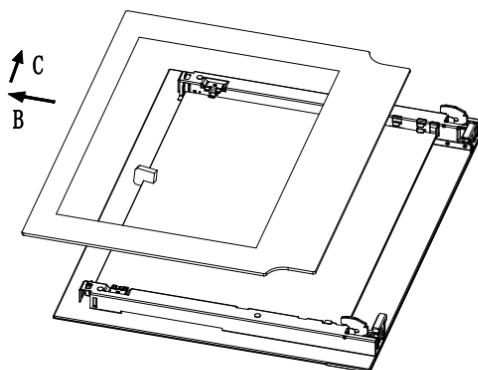


Fig.4

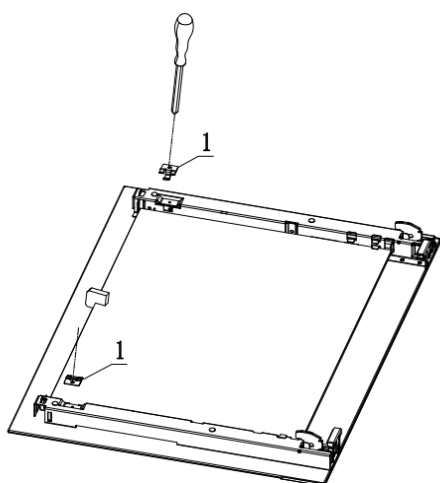


Fig. 5

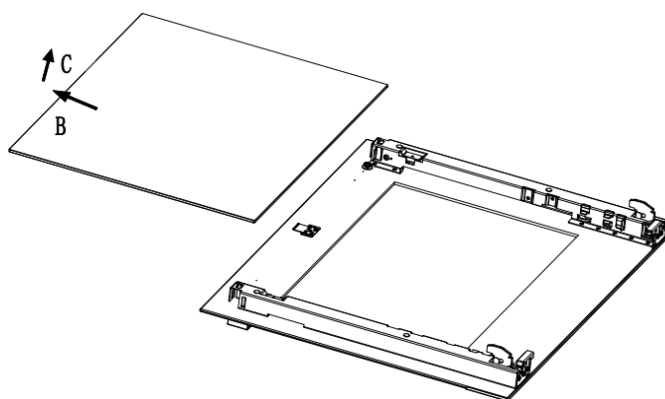


Fig.6

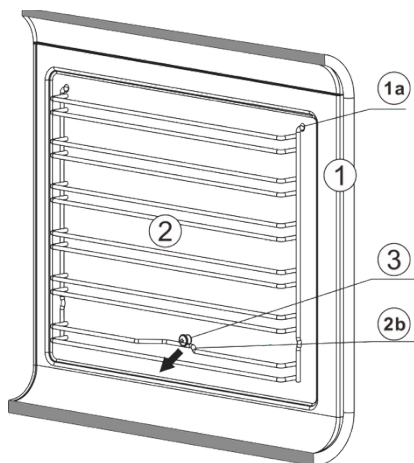
Removable Side Shelves



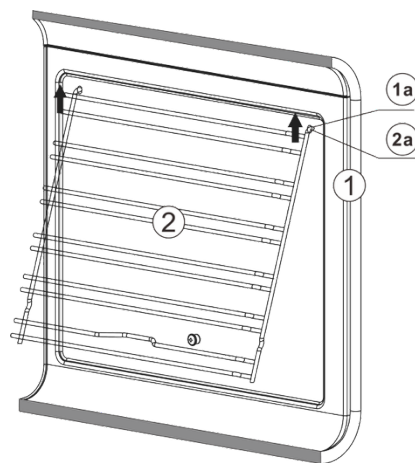
To take out the side shelves, please follow up below steps

1. Pull the side shelf position 2b downward, to make it unlock from screw 3.
2. Lift up the side shelf to 2a out from cavity hole 1a.

Note: after remove the side shelves, it's allowed to place the tray pan at the bottom of cavity, so that the food can be directly cooked in the tray pan.



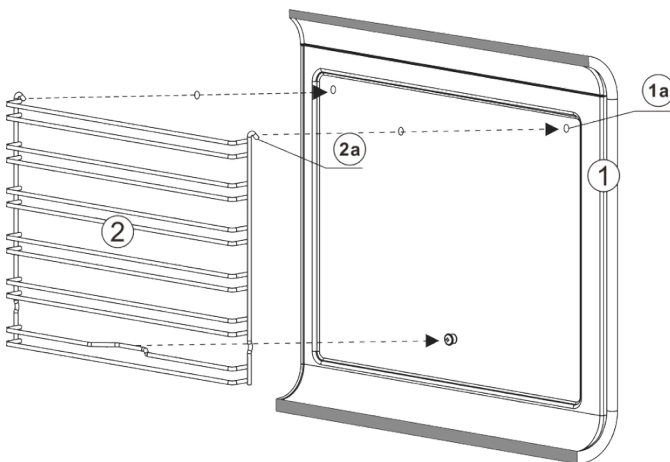
Step1



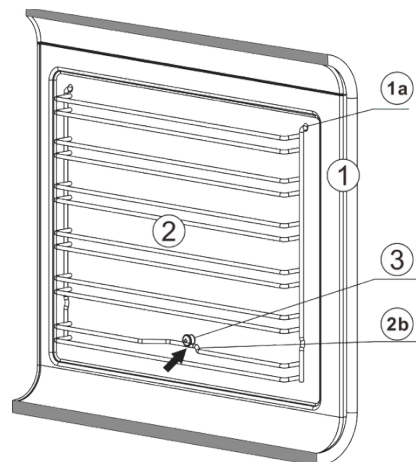
Step2

To install the side shelves, please follow up below steps

1. Put the shelf 2a area into installation hole 1a in cavity,
2. Push the shelf 2b area to lock into fixed screw.



Step1



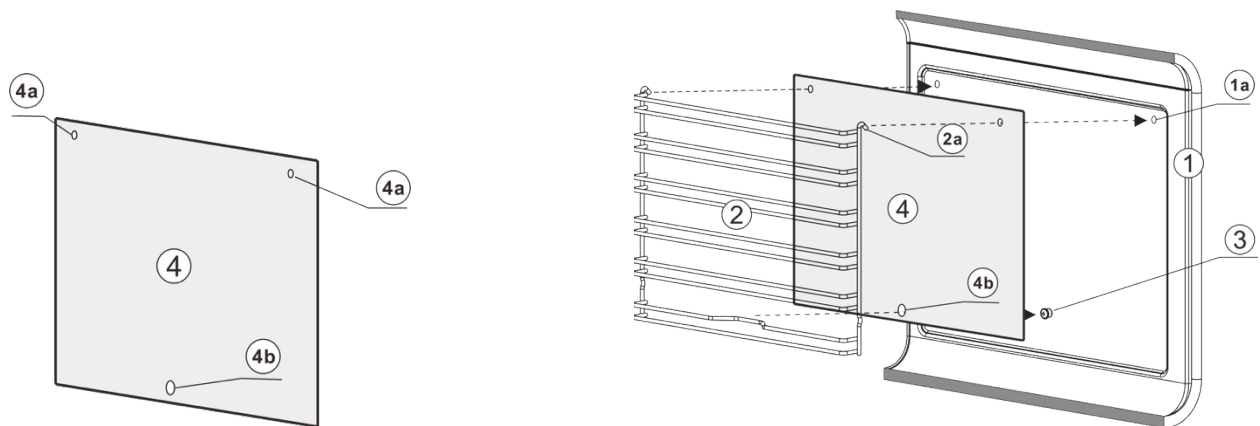
Step2

Catalytic cleaning plate

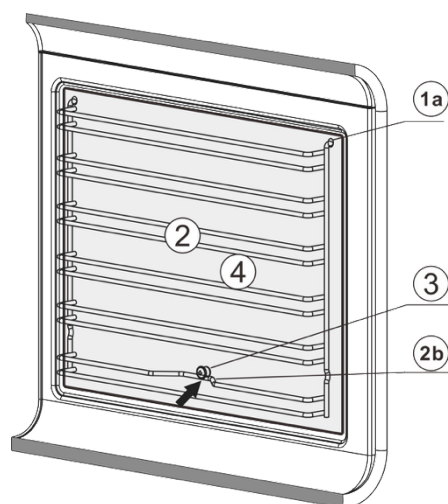
To install the Catalytic cleaning plate, please follow up below steps

1. Put the Catalytic cleaning plate hole 4b into installation screw 3, Installation hole 4a aligns with the interior installation hole 1a of the oven.
2. Put the shelf 2a area go through the Catalytic cleaning plate 4a into installation hole 1a in cavity,
3. Push the shelf 2b area to lock into fixed screw.

*The disassembly process is the reverse.



Step1

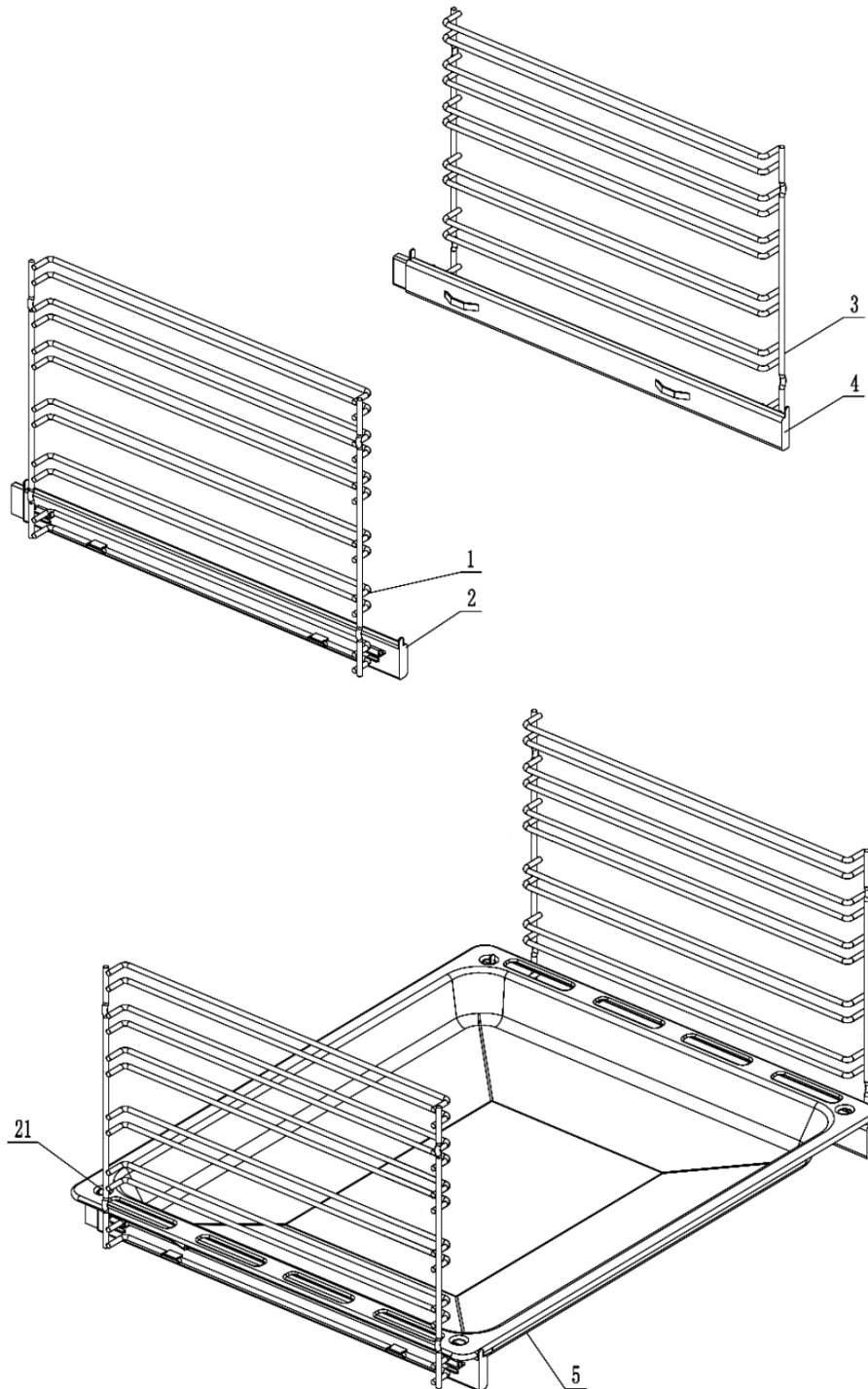


Step2

Telescopic Runner (rail) Steps



1. The telescopic runner(rail) L2 is fixed to the left hanging mesh 1 by clips, and the telescopic runner(rail) R4 is fixed to the right hanging mesh 3 by clips;
2. The Receiving Oil Tray 5 is placed on the telescopic runner(rail), and the limit of the telescopic runner(rail) 21 passes through the circular hole of the oil collection tray



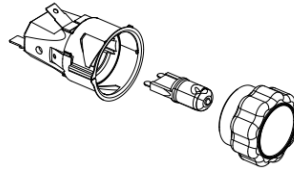
Replacing The Lamp In The Oven



Halogen Lamp

- To avoid electric shock, disconnect the appliance from the power supply before replacing the lamp;
- Unscrew the glass cover attached to the lamp holder;
- Pull out the lamp and replace it with another high-temperature lamp (300°C) with the following characteristics:

- Voltage: AC230V
- Wattage: 25W
- Socket: G9



- Remount the glass cover and reconnect the appliance to the power supply.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Warning: Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner, return appliance to the nearest Authorized Service Center for examination. Repair, or adjustment!

The following maintenance should be by Authorized Service Center or similarly qualified persons to avoid a hazard!

The appliance must not be installed behind a decorative door to avoid overheating.

The instructions for ovens that have shelves shall include details indicating the correct installation of the shelves.

FAQs and Handling



Please stop using it, unplug the power cord, and check and confirm the following if any abnormality occurs during your use. Please contact our after-sales service center if necessary.

Status	Reason and Handling method
Oven not heating	Possible causes: -The oven may not have been turned on. -The clock may not have been set. -The home fuse may have blown the circuit breaker tripped. Remedies: If this happens repeatedly, please contact the after-sales center. -Turn on the oven switch. -Check if required settings have been applied. Replace the fuse or reset the circuit breaker.
Noise after cooking	Possible cause: The cooling fan is working after cooking.
The light doesn't work	Possible cause: bulb is damaged; Remedy: replace the bulb.
Display shows Er01	Temperature sensor failure, please contact after-sales center.
Display shows Er02	Temperature sensor failure, please contact after-sales center.



This product must not be disposed together with the domestic waste. This product must be disposed at an authorized place for recycling of electrical and electronic appliances.

By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmentally friendly and healthy way.

Important: if you decide not to use the oven anymore, it should be made inoperable by cutting the power supply cable, after unplugging it from the power supply. Disused appliances can be a safety risk as children often play with them. For this reason, it is advisable to make the oven safe.



Award Appliances (NZ)
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