

Multi Function Oven

MODEL: IOM9SE2



DEAR CUSTOMER

Your oven will give you years of satisfactory service and pleasure when properly cared for and used. Producing an efficient oven that conserves energy requires a considerable investment of time, effort and money. Your oven is engineered to surpass all performance and safety requirements. However, safety is also YOUR responsibility through proper use and care. It is important that you read this booklet. Acquaint yourself with the features and follow the use and care suggestions carefully for complete satisfaction. Be sure you know the correct model and serial number of your oven. The data plate is inside the oven door.

RECORD HERE FOR EASY REFERENCE

Model Colour

Serial Number Installation Date

Dealer's Name and Address

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WARNING

Remember ovens get hot: some parts naturally become very hot, notably the glass oven door and the protective strip. **KEEP CHILDREN AWAY FROM Oven AT ALL TIMES AND WARN THEM ABOUT THE DANGER.**

When connecting or using appliances connected to a plug near your oven **KEEP THE MAINS CABLE FAR FROM HOT SURFACES OF THE OVEN.**



- The oven is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure they can use the oven safely.
- Young children should be supervised to ensure they don't play with the oven.

- **WARNING**

Accessible parts will become hot when in use.

To avoid burns and scalds children should be kept away.

TECHNICAL FEATURES

IMPORTANT: The rating data plate is attached to the front of the oven.

The appliance must be installed in accordance with the requirements of AS/NZS 3000.

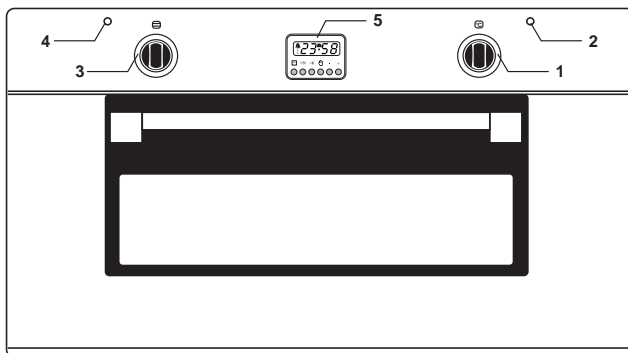
Technical features:			
Dimensions:	Height	cm	59,7
(appliance)	Width	cm	89,5
	Depth	cm	54,1
Oven room:	Height	cm	31
	Width	cm	70
	Depth	cm	38
	Volume	dm ³	82
Power:	Fan oven (rear element)	W	2500
	Grill	W	2800
	Upper elements	W	1200
	Lower elements	W	1400
	Static oven (upper and lower elements)	W	2600
	Cooking fan motor	W	47
	Cooling fan motor	W	22
	Lamp (miniature Edison screw high temperature 300 °C)	W	2x) 15 or 25
Total absorbed power		W	2900
Voltage (50 Hz single phase)		V	230 -240
Section cable alimentation		mm ²	3x1,5

INSTALLATIONS

We recommend that installation, connection and preparation of the cabinet are carried out by a qualified technician accordingly with the instructions of this booklet and with the installation requirements or regulations in force in the user's Country

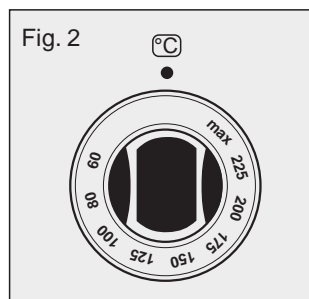
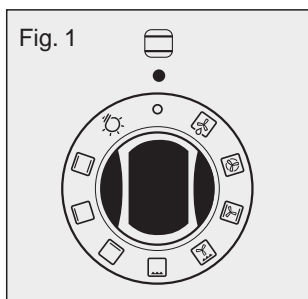
Controls panel

1. Thermostat knob
2. Thermostat indicator lamp
3. Functions selector knob
4. Power on indicator lamp
5. Led programmer













How to use your oven

- Several parts are protected with a special anti-scratch film. REMOVE IT BEFORE USE.
- Before cooking for the first time we recommend that the oven should be operated at 200° C for 30 minutes to remove any manufacturing greases and odours.
- This oven is for domestic use only.
- Do not place items or pan directly on to the oven bottom.
- Foil should only be used to cover food and not oven shelves or part of the oven. When used improperly will obstruct the air circulation causing problems in cooking and/or harmful accidents.
- This oven is always used with CLOSED DOOR for all the cooking functions (Grill included).






Function selector knob (fig. 1)


With this knob you can select different heating function accordingly to your cooking needs. Please refer to the following symbols for the oven functions:

-  Oven off
-  Oven lamp on
-  Upper (outer ring only) and lower heating elements and lamp on
-  Upper (outer ring only) heating element and lamp on
-  Lower heating element and lamp on
-  Grill and lamp on
-  Grill, cooking fan and lamp on
-  Upper (outer ring only) and lower heating elements, cooking fan and lamp on
-  Rear heating element, fan and lamp on
-  Fan and lamp on (defrost)


Traditional baking

Turn the functions knob to the symbol  and then turn the thermostat knob (fig. 2) to the required temperature. Preheating of the oven is recommended until the thermostat indicator light switches off, to show the selected temperature has been reached in the center of the oven. This function is recommended for the foods needing highest cooking temperatures or in earthenware pots.

When you want to cook your food heating it from bottom turn the function knob to the symbol  and to the symbol  when you want to heat the food from the top. With this cooking one tray only, centrally placed, has to be used.

Wishing a more uniform warming of the oven turn the function knob to the symbol  favourable also when using more than one tray.

Forced convection baking

Turn the function knob (fig. 1) to the symbol , then turn the thermostat knob (fig. 2) to required temperature. With this function more than one tray may be used at the same time because hot air is forced by the fan around the food and between the trays. The temperature to be selected for cooking is 10-15% lower than the corresponding value for traditional baking with the action of the hot air giving a more uniformly dried and crust to your food. When using one tray only the lower runner is suggested to be used in order to easily check food by the oven window without opening the door.

Preheating time will be very short (15 minutes are sufficient also for very sensitive items such as soufflés or whisked sponges) and the more common foods may be cooked from a “cold start”


Cooking time

This MULTIFUNCTION oven is engineered to offer you the best cooking way for the most common international foods. Cooking results are a matter of personal preference and may easily be adjusted to follow individual requirements by slight changes to the temperature or/and cooking time.

Cooking under the grill

Turn the functions knob to the symbol  and set the temperature to max.

Cooking under the grill + rotisserie.

Turn the functions knob to the symbol .

Set the max. temperature of 200°. While the grill is in use, so is the rotisserie, allowing you to cook on the spit.

Warning

Always set the grill grid in the highest possible rack (but not too close to the heating element: fatty foods get smoke and may start a fire) place a pan in the lowest possible rack for collecting juice. If a grease fire should occur in a pan put out the flame placing a lid on the pan: NEVER THROW WATER ON A GREASE FIRE.

WARNING: The oven can operate with closed door only.

Cooking under the fan assisted grill

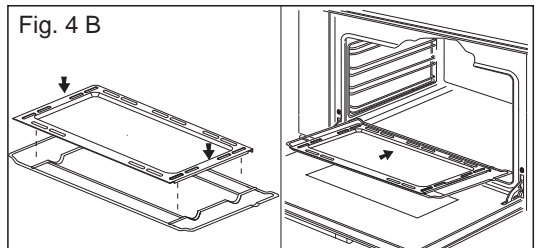
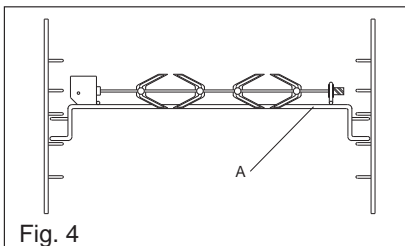
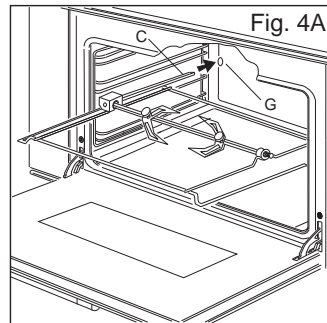
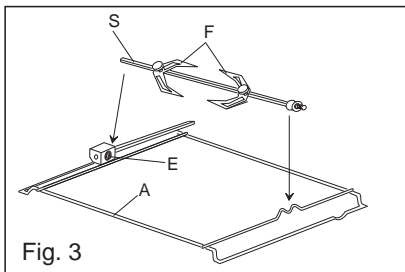
Turn the functions knob to the symbol  and set the max. temperature of 200 °C

Cooking on the spit


Thread the meat you wish to roast onto the length of spit "S", securing it in place at either end using adjustable forks "F"; slot spit "S" into hole "E" featured on support "A" (fig 3). Position support "A" on the second rack height from the bottom (fig 4) slotting rod "C" into hole "G" of the spit motor (fig 4 A).

For a smoother fit, turn the spit rod as you slot it in place.

Position the dripping pan on the first rack height from the bottom (see fig. 4B). Before closing the oven door, make sure rod "C" fits correctly into hole "G" of the spit motor shaft.




Defrost

Turn the function knob (fig. 1) to the symbol  and the thermostat knob (fig. 2) to the OFF position. Air at room temperature is forced by the fan around the food for fast defrosting. Remember to place the food on a tray, to collect the liquid from defrosting and to remove the packaging from defrosted foods before cooking.

Thermostat indicator lamp

This light is on when you turn the thermostat knob and switches off when the oven reaches the selected temperature and will cycle on and off during the cooking in line with the oven temperature.

Oven lamp

This light is always on with every selected function by the function knob (fig. 1). When needing the inside lighted up without any heating element switched on turn the selector knob to the symbol .

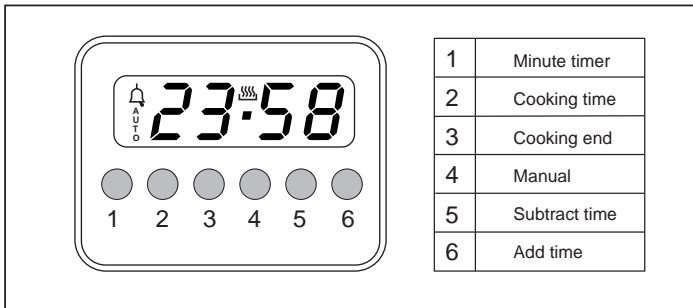


Fig. 5

LED PROGRAMMER (Fig. 5)

Functions

Cooking duration, cooking end time, time of day, minute minder all up to 23 hrs. 59 mins. Manual selection.

Displays

4-digit, 7-segment display for time of day and switching times. "Dialogue" display to identify condition of timer:

- Automatic programme = A
- Duration and manual mode = Cookpot symbol
- Minute minder = Bell symbol

Setting

After pressing a function button the time required can be set with the 5/6 (+/–) buttons. The counting-up and counting-down speed increases when the buttons are held down. If a function button is just briefly touched and released, the selected function is displayed for 5 second.

Within this time setting may be commenced (on-hand-setting). Five seconds after releasing the function button or after setting is completed, the display reverts to time of day. When a programme has been set, it automatically starts immediately. Selection of a function is accompanied by an audible signal.

Setting time of day

Select time of day function by pressing duration and end time button simultaneously and set time of day with 5/6 (+/-) buttons. Any programme which has been set is cancelled and the relay is off.

Manual Operation

Press 2 and 3 button simultaneously (the auto symbol will be erased) the pot symbol illuminated. Any programme which has been set is cancelled.

Semi-automatic operation with cooking duration

Press cooking duration button and set required duration with the 5/6 (+/-) button. A and cookpot symbols appear. The relay output becomes active. If time of day = cooking end time the relay and cookpot symbol are switched off. The audible signal sounds. The symbol A blinks.

Semi-automatic operation with cooking end time

Press cooking end time button and set required end time with the 5/6 (+/-) button. The A and cookpot symbols are illuminated. The relay output becomes active. If time of day = cooking end time the relay output and the cookpot symbol are switched off. The audible signal sounds and A blinks.

Fully automatic operation

Press cooking duration button and set required duration with the 5/6 (+/-) button. The A symbol appears.

The relay is switched on and the cookpot symbol appears. Select cooking end time function and the earliest possible end time is displayed. Set the required end time with the 5/6 (+/-) buttons. The relay and the cookpot symbol are switched off. The cookpot symbol appears again when time of day = the calculated start time. After the automatic programme has ended, the symbol A blinks. The audible signal is on, the cookpot symbol and the relay are switched off.

Minute Minder

Press minute minder button and set required time with 5/6 (+/-) button. As the time set elapses the symbol bell symbol is illuminated. After the time set has elapsed, the audible signal sounds.

Audible Signal

The audible signal (0,5 Hz interval) sounds at the end of a minute minder cycle or of a cooking programme for a period of 7 minutes.

The signal can be cancelled by pressing any function button.

Programme start and verification

A programme which has been set is carried out after setting the time required. Remaining timers can be verified at any time by selecting the appropriate function.

Setting error

The setting is incorrect if time of day is in between the calculated cooking start and end times. This will be indicated by the audible signal and by the flashing Auto symbol. The faulty setting can be corrected by resetting either cook time or end time.

Cancelling a Programme

A programme can be cancelled by selecting the manual function.

After a programme which has been set comes to an end, it is automatically cancelled.

Cleaning and maintenance

Cleaning should be carried out when the appliance is COOL AND SWITCHED OFF AT THE MAINS SUPPLY. Always clean off spillage as quickly as possible to prevent burning on which will make removal more difficult. Wash with a clean cloth soaked in hot soapy water, rinse and dry with a soft cloth. Do not use abrasives, caustic pastes or sprays, coarse cleaning pads or powders. Do not use excessive water when cleaning your oven in order to avoid water passing through clefts into the back of controls panel or of the unit.

A steam cleaner is not to be used for cleaning this appliance .

The oven accessories (shelve, grid, oven shelf carriers) and the oven door also, can be removed for easier washing, to be done with a mild detergent solution. The slots in the front of the appliance for the passage of the air must be kept un-obstructed for an efficient cooling of the unit.

When installing the oven shelf ensure the raised lip on the shelf is located at the rear of the oven and that the lip is pointing upwards.

Install shelves by locating them in the horizontal guide rails on the oven walls.

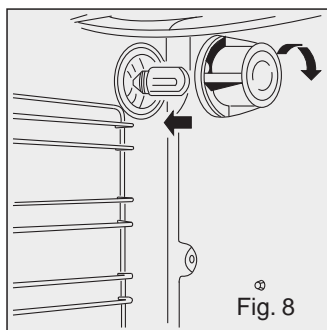
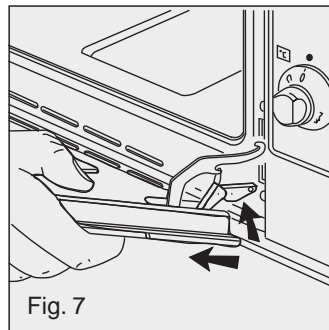
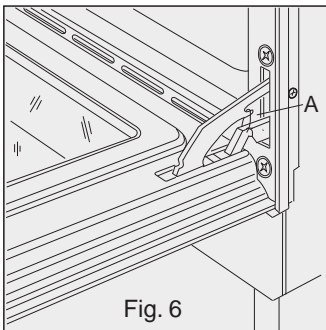
The raised portion of the shelf is to be facing the rear wall of the oven.

Oven door removal and refitting

Open fully the oven door and hook the ring A to the upper bar of the door hinge as shown in the fig. 6. Once hinge locked, grip both sides of the door, near the hinges, then lift and remove as in the fig. 7. After cleaning refit the oven door inversely proceeding in similar way. Make sure the lower bars of the hinges correctly placed in the proper slots and the rings A released from the upper bars before closing the door.

Oven bulb replacement

Switch off your oven and isolate the power. When the oven is cool, reach the light glass cover and unscrew it as shown in fig. 8. Replace the bulb with a new one with the same specifications and screw the cover back until is hand tight. Bulb replacement is not covered by your Guarantee.



Servicing informations

Before calling the service be sure you know how to operate your oven: it may help you in explaining the malfunction to the serviceman and check that there is not a power cut (with the fuse still working). When you call for service or order parts do not forget to give:

- model of your oven
- serial number
- colour (when in enamelled version)
- part name or/and description of the problem
- your full name, address, home phone number, (or/and business phone number if appropriate).

Instructions to the installer

The appliance must be installed by a qualified technician accordingly with the instructions of this booklet and with the installation requirements and regulations in force in the user's Country.

The oven must be installed in a housing which has been built to withstand a temperature of 120 °C in accordance with EEC REGS.

The manufacturer declines any responsibility for faults arising from incorrect installation or/and connection or/and inadequate ventilation.

Electrical connection

The oven to be fitted with 3x1.5 mm² cord set with 15amp plug connected to a compatible power outlet socket located in an adjacent cupboard and wall unit.

IMPORTANT

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

GREEN & YELLOW.....EARTH

BLUE.....NEUTRAL

BROWNLIVE

It is recommended that the power outlet be a dedicated circuit for use with the oven only.

Locating the power outlet directly behind the oven is not recommended.

Warning:

This appliance MUST be earthed.

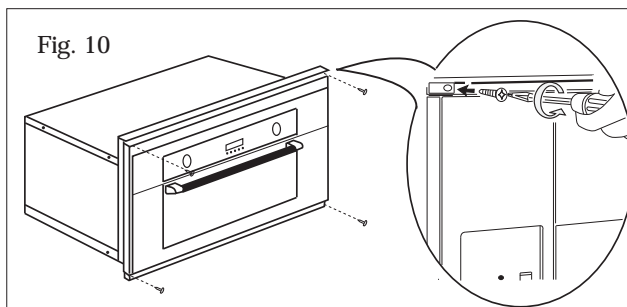
This appliance must not be connected integrally with any appliance on the same sub-circuit.

Be sure that:

- earth wire is not interrupted by the switch.
- easy access to the switch is ensured once the appliance is installed
- the supply cable does not come in contact with any component the temperature of which exceed the ambient temperature by 50 °C and with sufficient length for allowing any subsequent removal of the unit.
- once connected the appliance is working correctly.

Important

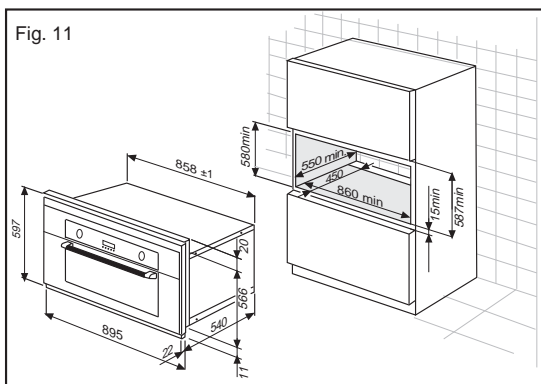
The housing should not be free standing, but secured to the wall or/and adjacent fittings and housing, do not lift it by the door handle. Do not force the oven into the housing using the open door as a lever and never exercise excessive pressure on the open door. The oven should be secured to the housing by n° 4 fitting screws in holes of the frame as shown in fig. 10.



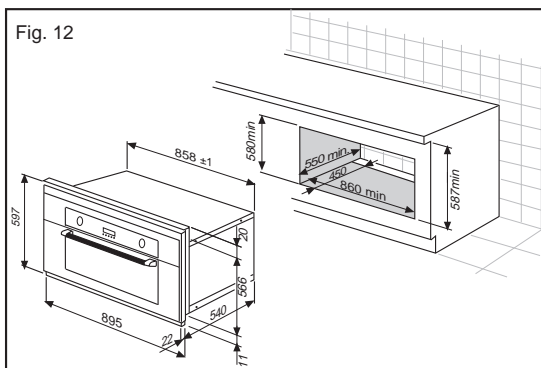
Preparation on the cabinet

No specific openings are necessary for ventilation in the cabinet because this appliance is equipped with a cooling fan drawing air across the slots in the top and bottom of the unit. It is enough to respect the dimensions of the housing as in the fig. 11 and 12

Building-in



Building under



ENVIRONMENTAL NOTES

Disposal of packaging materials

Do not dispose of packaging materials with normal household waste. These materials are recyclable and should be sorted (e.g. cardboard, plastic sheeting, polystyrene) and disposed of in accordance with local regulations.

- The only proper use of this appliance is that for which it was expressly designed, as a “cooking appliance”.



PRODUCT SERVICE PHONE NUMBER

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