

900mm Built-In Oven Manual

MODEL

IOM9SE4



Installation and Operation

Using This Manual

This Owner's Manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.

Please take the time to read this Owner's Manual before using your oven and keep this book for future reference.

Safety Instructions

Installation of this oven must be performed only by a licensed electrician. The installer is responsible for connecting the appliance to the mains power supply in observance of the relevant safety recommendations and local Australian codes.

Electrical safety

*If the oven has been damaged in transport, **DO NOT** connect it.*

- This appliance must be connected to the mains power supply only by an **approved licensed electrician**.
- In the event of a fault or damage to the appliance, do not attempt to operate it.
- Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others. If your oven needs repair, contact a Service Centre or your dealer.
- If the supply cord is defective, it must be replaced by a special cord or assembly available from the manufacturer or an authorised service agent.
- Electrical leads and cables should not be allowed to touch the oven.
- The oven should be connected to the mains power supply by means of an approved circuit breaker or fuse. Never use multiple plug adapters or extension leads.
- The rating label is located either on the right side of the door or affixed to the bottom of side of the cavity front frame.
- The power supply of the appliance should be turned off when it is being repaired or cleaned.
- Take care when connecting electrical appliances to sockets near the oven.

WARNINGS

- The appliance should be turned off at the circuit breaker or board before replacing lamps to avoid the possibility of electric shock.
- During oven operation, the interior surfaces become very hot.

Safety during operation



Caution ,hot surface

- This oven has been designed only for the cooking of household foods.
- During use, the oven interior surfaces become hot enough to cause burns. Do not touch heating elements or interior surfaces of the oven until they have had time to cool.
- Never store flammable materials in or near the oven.
- The oven surfaces become hot when the appliance is operated at a high temperature for an extended period of time.
- When cooking, take care when opening the oven door as hot air and steam can escape rapidly.

Safety during operation (Continued)

- When cooking dishes that contain alcohol, the alcohol may evaporate due to the high temperatures and the vapour can catch fire if it comes into contact with a hot part of the oven.
- Use of high-pressure water cleaners or steam jet cleaners is not permitted for cleaning.
- Frozen foods such as pizzas should be cooked on the wire grill. If the baking tray is used, it may become deformed due to the great variation in temperatures.
- **DO NOT** pour water into the oven bottom when it is hot. This could cause damage to the enamel surface.
- The oven door must be closed during cooking.
- **DO NOT** line the oven bottom with aluminium foil and do not place any baking trays or tins on it. The aluminium foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.
- Fruit juices will leave stains, which can become indelible on the enamel surfaces of the oven. When cooking very moist cakes, use the deep pan.
- Does not rest bake ware on the open oven door.
- This appliance is not intended for use by young children or infirm persons without the adequate supervision of a responsible person ensuring that they are using the appliance safely.
- Only use the temperature probe recommended for this oven.
- If a cooking time is not entered, the oven will shut itself off after the lengths of time indicated below.
- Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the heating elements. Always use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Child safety

- **WARNING:** Accessible parts may become hot during use. Children should be kept away. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.
- Secure all loose garments, etc. before beginning. Tie long hair so that it does not hang loose, and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.
- When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe operation of the appliance by qualified persons.
- Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially on the door, warming drawer or storage drawer. This can damage the appliance, and the unit may tip over, potentially causing severe injury.
- This appliance can be used by children age from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have proper supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

CAUTION:

Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.

Cleaning Safety

WARNING

Make sure the oven is cool before cleaning. We recommend turning the oven off prior to cleaning. Clean and user maintenance shall not be made by children without supervision. Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet cloths or sponges can cause burns from steam.

Oven exterior

- For cleaning both the interior and exterior of the oven, use a cloth and a mild cleaning agent or warm soapy water.
- Dry with kitchen paper or a dry towel.
- Do not use scourers, caustic cleaners or abrasive products.

Stainless steel oven fronts

- Do not use steel wool, scouring pads or abrasives. They may damage the finish.
- For stubborn stains we recommend using **Steel Power** cream cleanser, apply cleanser, leave on for a period of time even overnight and polish off
- To remove fingerprints and water stain we recommend using **Steel Kleen**.

Aluminium oven fronts

- Wipe the plate gently with a soft cloth or microfiber cloth and a mild window cleaning detergent.

Oven interior

- Do not use coarse scouring pads or cleaning sponges.
- To avoid damaging the enameled oven surfaces, use commercially available oven cleaners.
- To remove stubborn soil, use a special oven cleaner.

Oven door glass

The oven door is equipped with three sheets of glass placed against each other. The inner & middle sheets can be removed for cleaning. If removed they need to be placed back in the correct order as they use a reflective coating. The inner sheet has to face inward towards the oven cavity.

WARNING

- Whenever the door is separated from the oven, the clips should be flipped open.
- 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.
- When the door is mounted, removing some of the parts (the door glass or some other part) from the door may result in injury.

Attention

The glass may break if you use excessive force especially at the edges of the front sheet.

Accessories

Wash all bakeware and accessories after each use and dry with a kitchen towel. To clean easily, soak in warm soapy water for about 30 minutes.

Cleaning Safety (Continued)

Catalytic Liners (removable) - enamel surface

The removable cover casing is coated with a dark gray catalytic enamel that can become coated with oil and fat distributed by circulating air during convection heating. These deposits will burn off at oven temperatures of 200 °C and higher, for example, when baking or roasting.

Higher temperatures will result in faster burning. The oven and accessories should be cleaned after each use. Otherwise further baking and roasting will cause the deposits to bake on even harder and cleaning may become difficult and in extreme cases impossible.

Remove all accessories from the oven.

- Set the oven to conventional function.
- Set the heat to 250 °C.
- Run the oven for approximately 1 hour. The length of time will depend on the degree of soiling.

It is a good idea to set the finish time for the process using the end time setting, in case you forget to switch the oven off at the end.

Cleaning Catalytic Liners by hand

Make sure the oven is cool before cleaning.

The catalytic liners can be cleaned using a solution of hot water and washing-up liquid applied with a soft nylon brush. Allow to dry in drainer or out in the sun. Due to the surface not being smooth do not attempt to dry liners with a cloth as material fibres may remain on the surface of the liner.

Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials. **DO NOT** use oven sprays on catalytic enamel as the chemicals used in oven sprays will damage catalytic enamel and render it ineffective.

If using oven sprays on the interior oven surfaces, the catalytic cover casing must first be removed from the oven.

Disposal Instructions

Disposing of the packaging material

- The material used to package this appliance is recyclable.
- Dispose of the packaging materials in the appropriate container at your local waste disposal facility

Disposing of old appliances

WARNING: Before disposing of old appliances, make them inoperable so that they cannot be a source of danger. Removal of doors is also advised.

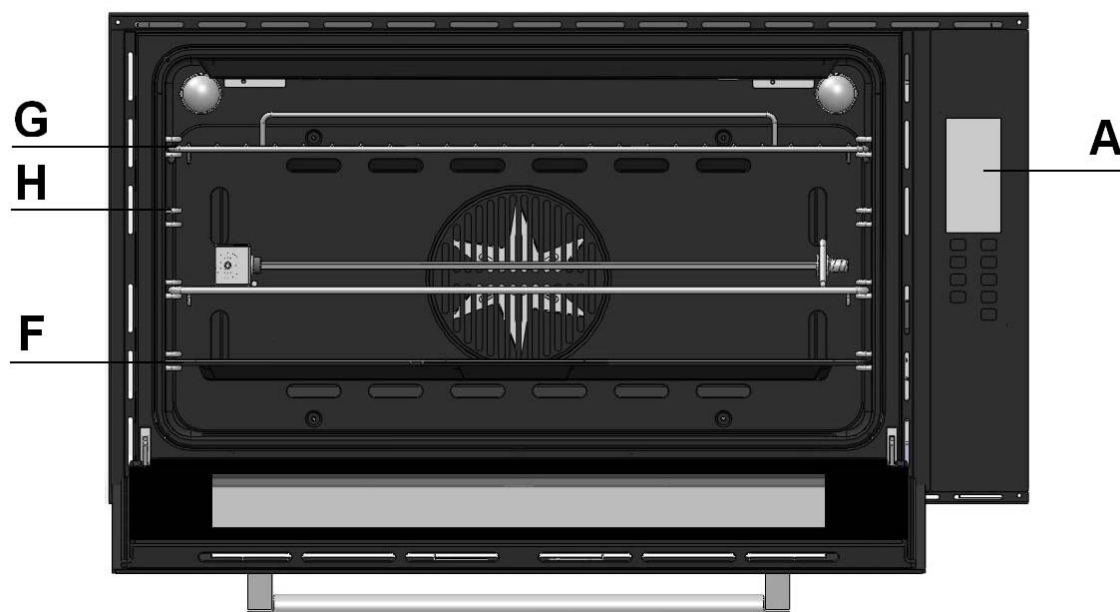
To do this, disconnect the appliance from the mains supply and remove the mains lead.

To protect the environment, it is important that old appliances are disposed of in the correct manner.

- The appliance must not be disposed of with household rubbish.
- You can obtain information about collection dates and public refuse disposal sites from your local refuse department or council.

Close-up view

- A. Control Panel
- G. Oven Rack
- H. Guides for sliding the racks or dripping in and out
- F. Dripping Pan or Baking Sheet



How to use your oven

This multi-function oven combines the advantages of traditional convection ovens with those of the more modern fan assisted models in a single appliance.

It is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes.

Notice: The first time you use your appliance, we recommend that set the thermostat to the highest setting and leave the oven on for about half an hour with nothing in it, with the oven door shut. Then open the oven door and let the room air in. The odor that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.





Notice: DO NOT place the dripping pan provided on the bottom part of the oven cavity for catching grease or spills whilst using the oven. Bottom rack position should be utilized for this when grilling food or when using the rotisserie (only available on certain models). Also do not place aluminium foil to catch any spills either. If either are placed on the enamel base of the oven, damage can occur due to the intense heat created from the bottom heating element. Always place your cookware (dishes, aluminum foil, etc. etc.) on the grid provided with the appliance inserted especially along the oven guides.

Before using for the first time

Setting and changing the current time

The oven only operates when the time has been set.




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

1. To change a time that has already been set, press the Clock functions  button repeatedly until the symbol for Time  flashes.
2. Using the  or  button, set the current time.
After about 5 seconds, the flashing stops and the clock displays the time of day set.
The appliance is now ready for use.




Getting to know the appliance

The appliance can be operated in test mode for testing or performing all operating steps. The oven will not heat up during the test.

Switching on the test mode

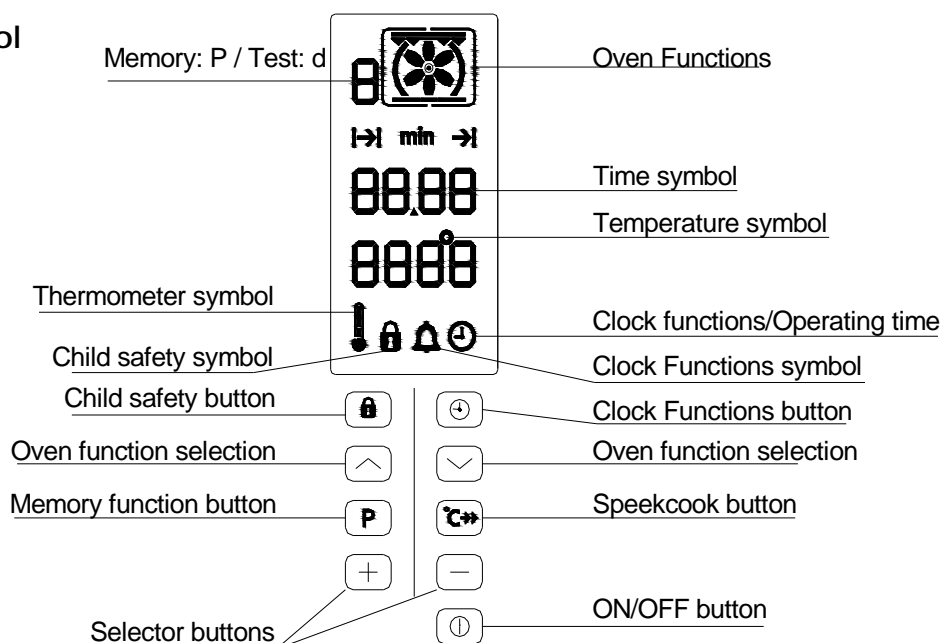
1. Switch off the appliance using the On/Off  button.
2. Press and hold  and  buttons at the same time until an acoustic signal is heard and "d" lights up in the display.

Switching off the test mode





1. Switch off the appliance using the On/Off  button.
2. Press and hold  and  buttons at the same time until an acoustic signal is heard and "d" goes up in the display.

Operating the Oven




The Electronic Oven Control





General instructions

- Always switch the appliance on first by pressing the On/Off  button.
- When the selected function is lit, the oven begins to heat up or the time set begins to count down.
- The oven light is switched on as long as an oven function is started.
The oven light is goes off when the appliance switched off automatically.
- The oven light is switched on or gone off by pressing the  and  buttons in turn, within approx. 2 seconds when the appliance is switched off.
- Switch appliance off using the On/Off  button.

Selecting the oven function

1. Switch on the oven with the On/Off  button.
2. Press the  or  button repeatedly until the desired oven function appears.
 - A suggested temperature appears on the temperature display.
 - If the suggested temperature is not changed within approx. 5 seconds, the oven begins to heat up.



Changing the oven temperature

Press the  or  button, to raise or lower the temperature.
The setting changes in steps of 5 °C.

Thermometer symbol

- The slowly rising thermometer symbol  indicates how hot the oven is as it heats up.
- The three segments of the thermometer symbol  show that Fast Warm Up is working.


Changing the oven function

To change the oven function, Press the  or  button repeatedly until the desired oven function is displayed.

Switching off the oven

Switch off the appliance using the On/Off  button.

Speed cook

After an oven function is selected, with the use of the additional function Speed cook  the empty oven can be pre-heated in a relatively short time.

Important: Do not put the food to be cooked into the oven, **until Speed cook is completed** and the oven is operating using the desired function.

1. Set the desired function. If necessary, change the suggested temperature.

Press the Speed cook  button. The symbol  lights up:




The bars flashing one after another show that Speed cook is operating.


When the temperature set is reached, the bars of the heat indicator light up. An audible signal sounds.

The oven now continues heating according to the pre-set oven function and temperature. You can now place the food in the oven.



Memory function

The Memory function can be used to save a setting which is frequently used.

1. Set oven function, temperature and If necessary the clock functions Cook time  and/or End time .
2. Press and hold the button  for approx. 2 seconds, until an acoustic signal sounds. The setting is saved.

To save another setting, press the button  for approx. 2 seconds. The previously saved setting is replaced by the new one.

Starting the Memory function

1. Switch the oven on using the button On/Off .
2. Using the button  call up the saved setting.

Clock Functions

Countdown

To set a countdown. A signal sounds after the time has elapsed.
This function does not affect the operation of the oven.

Cook time

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






End time

To set when the oven is to switch off again.

Time

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


General instructions


- After a clock function has been selected, the corresponding symbol flashes for approx. 5 seconds. During this time, the desired times can be set or modified using the  or  button.
- When the desired times has been set, the symbol continues to flash for approx. 5 seconds. After this the symbol lights up. The set Countdown  begins to count down.
- The time set for Cook time  and End time  begins to count down after the selected function starts.

Countdown

1. Press the Clock Functions  button repeatedly until the symbol for Countdown  flashes.
2. Set the desired Countdown time using the  or  button (max.59.00minutes).

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

The symbol for Countdown  lights up.


When the time set has elapsed, an audible signal sounds for 1 minutes. "0.00"lights up and the symbol for Countdown  flashes.

To turn off the audible signal:

Press any button.

Cook time

1. Select oven function and using  or  button select temperature.
2. press the Clock Functions  button repeatedly until the symbol for Cook time  flashes.
3. using the  or  button set the desired cooking time.

The oven switches itself on. The symbol for Cook time  lights up.

By repeatedly pressing the Clock Functions  button ,the current time can be called up.

When the time has elapsed, an audible signal sounds for 3 times.






The oven switches itself off.

"0.00" is displayed and the symbol for Cook time  flashes.

To turn off the audible signal:

Press any button.

End time →

1. Select oven function and using  or  button select temperature.
2. press the Clock Functions  button repeatedly until the symbol for End time → flashes.
3. using the  or  button set the desired switch-off time.

The symbols for End time → and Cook time ↗ light up.

The oven will automatically switch itself on.

By repeatedly pressing the Clock Functions  button, the current time can be called up.

When the time has elapsed, an audible signal sounds for 3 times.

The oven switches itself off.

"0.00" is displayed and the symbols for End time → and Cook time ↗ flash.

To turn off the audible signal:

Press any button.

Cook time ↗ and End time → combined

Cook time ↗ and End time → can be used simultaneously, if the oven is to be switched on and off automatically at a later time.

1. Select oven function and temperature.
2. using the Cook time ↗ function, set the time that the dish needs to cook, e.g. 1 hour.
3. using the End time → function, set the time at which the dish is to be ready, e.g. 14:05.

The symbols for Cook time ↗ and End time → light up.

The oven switches on automatically at the time calculated,

e.g. 13:05.




When the set cooking time has elapsed, an audible signal sounds for 3 times.

The oven switches itself off, e.g. 14:05.




Other Functions**Switching off the display**

You can save energy by switching off the display.

Switching off the display

1. If required, **Switch off** the appliance using the On/Off  button.
2. press the Clock Functions  button and the  button at the same time until the display goes out. As soon as the appliance is switched on again, the display comes on automatically. When the appliance is next switched off, the display goes out again.





Switching on the display

1. If required, **Switch off** the appliance using the On/Off  button.
2. Press the Clock Functions  button and the  button at the same time until the display comes on again.




Child safety device

As soon as the child safety device is engaged, the appliance can no longer be switched on.

Activating the child safety device




1. If necessary, **Switch on** the appliance using the On/Off  button.
No oven function must be selected. 
2. press and hold the button  until  appears in the display.
The child safety device is now activated.

Deactivating the child safety device



1. To activate, **Switch on** the appliance using the On/Off  button.
2. press and hold the button  until  disappears from the display.
The child safety device is now deactivated and the appliance is again ready for use.

Button Beep

Switching off button beep

1. **Switch off** the appliance using the On/Off  button.
2. press and hold  and  buttons at the same time until a signal sounds (approx.2 seconds).
The button beep is now switched off.

Switching on button beep

- press and hold  and  buttons at the same time until a signal sounds (approx.2 seconds).
The button beep is now switched on again.

Oven Functions

Convection mode 2540-2988W

The top and bottom heating elements come on .This is the classic ,traditional type of oven which has been perfected ,with exceptional heat distribution and reduced energy consumption .The convection oven is still unequalled when it comes to cooking dishes made up of several ingredients ,e. g. cabbage with ribs ,Spanish style cod , Ancona style stockfish ,tender veal strips with rice ,etc .Excellent results are achieved when preparing veal or beef-based dishes as well (braised meats ,stew ,goulash, wild game ,ham etc.)which need to cook slowly and require basting or the addition of liquid .It nonetheless remains the best system for baking cakes as well as fruit and cooking using covered casserole dishes for oven baking .When cooking in convection mode ,only use one dripping pan or cooking rack at a time ,otherwise the heat distribution will be uneven .Using the different rack heights available, you can balance the amount of heat between the top and the bottom of the oven .Select from among the various rack heights based on whether the dish needs more or less heat from the top .

"Fast cooking" Mode 2561-3005W

The top and bottom heating elements, as well as the fan ,will come on ,guaranteeing constant heat distributed uniformly throughout the oven.

This mode is especially recommended for cooking prepacked food quickly (as pre-heating is not necessary),such as for example: frozen or pre-cooked food) as well as for a few "home-made" dishes.

The best results when cooking using the "Fast cooking" mode are obtained if you use one cooking only (the second from the bottom), please see the table entitled "Practical Cooking Advice".

Multi-Cooking Mode 2733-3278W

The top, circle and bottom heating elements, as well as the fan ,will come on alternately .Since the heat remains constant and uniform throughout the oven ,the air cooks and browns food uniformly over its entire surface. With this mode ,you can also cook various dishes at the same time ,as long as their respective cooking temperatures are the same .A maximum of 2 racks can be used at the same time ,following the instructions in the section entitled:"Cooking On More Than One Rack ".

This cooking mode is particularly recommended for dishes requiring a gratin finish or for those requiring considerably prolonged cooking times, such as for example: lasagne, pasta backs, roast chicken and potatoes, etc..Moreover the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is more tender and a decrease in the loss of weight for the roast .The Multi-cooking mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavor and appearance. Excellent results can be attained when cooking vegetable-based side dishes like courgettes, aubergines, peppers ,etc...

Desserts: this mode is also perfect for baking leavened cakes.

Moreover ,this mode can also be used to thaw quickly white or red meat and bread by setting the temperature to 80°C.To thaw more delicate foods ,set the thermostat to 60°C or use only the cold air circulation feature by setting the thermostat to 0°C .

Pizza Mode  3166-3660W

The bottom and circle heating elements, as well as the fan, will come on. This combination rapidly heats the oven due to the large amounts of power used by the appliance, which results in the production of considerable heat coming prevalently from the bottom.

The pizza mode is ideal for foods requiring high temperatures to cook, like pizzas and large roasts. Only use one oven tray or rack at a time. However, if more than one is used, these must be switched halfway through the cooking process.

Delicate cooking  1367-1570W

The bottom heating element and the fan come on. Suitable for pastries, cakes and non-dry sweets in baking tins or moulds. Excellent results are also obtained in cooking requiring above all heat from the bottom.

You are advised to put the pan on a low level.

"Top" oven  1330-1523W

The top heating element comes on. This mode can be used to brown food at the end of cooking.

Grill  2928-3375W

The top central heating elements come on. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: beef steaks, veal, rib steak, filets, hamburgers etc ...

Some grilling examples are included in the "Practical Cooking Advice" paragraph.

Fan Assisted Grill  2953-3400W

The top central heating elements and the fan come on. This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken in a spicy sauce, quail, pork chops, etc.

This mode is also ideal for cooking fish steaks, like swordfish, stuffed cuttlefish etc.

Baking Mode  1950-2276W

The rear heating element and the fan come on, guaranteeing delicate heat distributed uniformly throughout the oven.




This mode is ideal for baking and cooking delicate foods—especially cakes that need to rise—and for the preparation of certain tartlets on 3 shelves at the same time. Here are a few examples: cream puffs, sweet and savory biscuits, savory puffs, Swiss rolls and small portions of vegetables au gratin, etc.

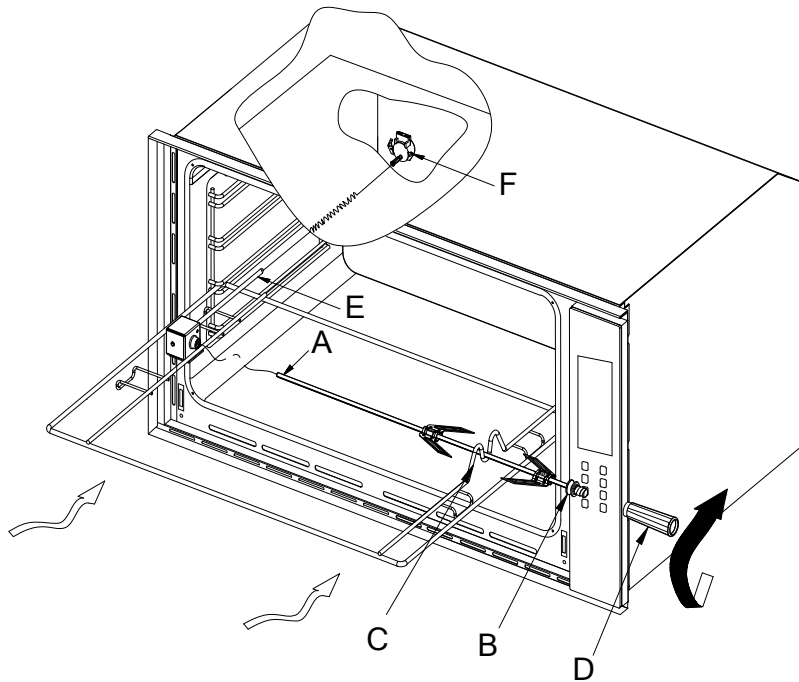
"Defrosting" Mode  70-87W

The fan located on the bottom of the oven makes the air circulate at room temperature around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat, such as for example: ice cream cakes, cream or custard desserts, fruit cakes. By using the fan, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process using the "Baking" mode and setting the temperature to 80°C-100°C.

The rotisserie (only available on certain models)

To start the turnspit, proceed as follows:

- Insert the rotisserie rod "A" into the drive unit and groove "B" into bend "C";
- Turn the plastic handle "D" anti clockwise and slide the rack into the oven runners ensuring that the rod "E" slots into the hole "F";
- The rotisserie rack must always be fitted in the middle of the oven (second position from bottom);
- Press the Oven function selection  or  to select setting 

**Cooling ventilation**

In order to cool down the exterior of the appliance, this model is equipped with a cooling fan, which comes on automatically when the oven is hot.

When the fan is on, a normal flow of air can be heard exiting between the oven door and the control panel.

Note: When cooking is done, the fan stays on until the oven cools down sufficiently.

How to Keep Your Oven in Shape

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

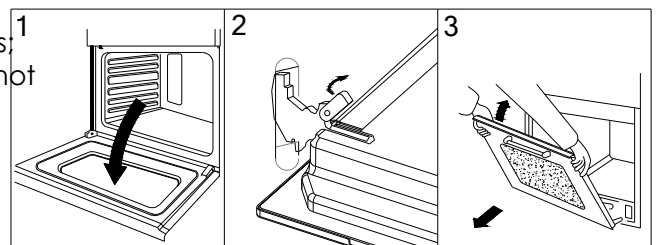
To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

- the enameled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them ;Stainless steel could get stained .If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.
- the inside of the oven should preferably be cleaned immediately after use ,when it is still warm ,with hot water and soap ;The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc) and abrasive sponges for dishes or acids (such as lime scale –remover, etc...) as these could damage the enamel .If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet. Never use a steam cleaner for cleaning inside of oven.
- if you use your oven for an extended period of time ,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 you're nearest After-sales Service Center .We recommend you avoid using the oven until it has been repaired.
- never line the oven bottom with aluminum foil ,as the consequent accumulation of heat could compromise the cooking and even damage the enamel .
- clean the glass door using non-abrasive products or sponges and dry it with a soft cloth .

How to Remove The Oven door

For a more thorough clean, you can remove the oven door. Proceed as follows:

- Open the door fully;
- Lift up and turn the small levers situated on the two hinges;
- Grip the door on the two external sides, shut it slowly but not Completely;
- Pull the door towards you , pulling it out of its seat ;



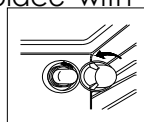
Reassemble the door by following the above procedures backwards.

Replacing the Oven Lamp

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

- Disconnect the oven from the power supply by means of the omnipolar switch used to connect the appliance to the electrical mains ;or unplug the appliance if the plug is accessible ;
- Remove the glass cover of the lamp - holder;
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:

- Voltage: 220-240V
- Wattage: 2X25W
- Type: E 14



- Replace the glass cover and reconnect the oven to the mains power supply.

Practical Cooking Advice



The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

Preheating

If the oven must be preheated (this is generally the case when cooking leavened foods), the "Multi-Cooking" mode and the "Fast cooking" mode can be used to reach the desired temperature as quickly as possible in order to save on energy.

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

Cooking on More Than One Rack

If you have to cook food using several racks, use either the "baking" mode  or the "Multi-Cooking"  mode, as these are the only modes that allow you to do so.

When cooking delicate food on more than one rack, use the "baking" mode, which allows you to cook on 3 racks at the same time (the 1st 3rd and 5th from the bottom). Some examples are included in the "Practical Cooking Advice" table.

When cooking other food on several racks, use the "Multi-Cooking" mode keeping the following suggestions in mind:


- The oven is fitted with 5 racks. During fan assisted cooking, use two of the three central racks; the lowest and highest racks receive the hot air directly and therefore delicate foodstuffs could be burnt on these racks.
- As a general rule, use the 2nd and 4th rack from the bottom, placing the foodstuffs that require greater heat on the 2nd rack from the bottom. For example, when cooking meat roasts together with other food, place the roast on the 2nd rack from the bottom and the more delicate food on the 4th rack from the bottom.
- When cooking foodstuffs that require differing times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the 4th rack from the bottom and take the food requiring less time out of the oven first.
- Use the dripping pan on the lower rack and the grid on the upper;

Using the "Fast Cooking" Mode


Functional, fast and practical for those of you who use pre-packed products (such as for example: frozen or pre-cooked food) along with other food items. You will find useful suggestions in the "Practical Cooking Advice" table.

Using the Grill

This multi-function oven offers you **2 different grilling modes**.

Use the "grill" mode , placing the food under the center of the grill (situated on the 3rd or 4th rack from the bottom) because only the central part of the top heating element is turned on.

Use the bottom rack (1st from the bottom), placing the dripping pan provided to collect any sauce and /or grease and prevent the same from dripping onto the oven bottom. When using this mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

Setting  "fan assisted grill", is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface, but also to cook the bottom part.

Moreover, it can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes, for example.

When using this mode, place the grid on the 2nd or 3rd oven rack from the bottom (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and thus smoke from forming, place a dripping-pan on the 1st rack from the bottom.

When using this mode, we advise you to set the thermostat to 200°C, as it is the most efficient way to use the grill, which is based on the use of infrared rays. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

Therefore the best results when using the grill modes are obtained by placing the grid on the lower racks (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and smoke from forming, place a dripping-pan on the 1st oven rack from the bottom.

Baking Cakes

When baking cakes ,always place them in a preheated oven .Make sure you wait until the oven has been preheated thoroughly .Do not open the oven door during baking to prevent the cake from dropping .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 or use greaseproof paper.
- **I used more than one level (in the function "ventilated oven ") 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 "Pizza Mode"  :

- Preheat the oven for at least 10 minutes ;
- Use a light aluminum pizza pan ,placing it on the grid 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),we recommend you add the mozzarella cheese on top halfway through the cooking process .
- When cooking pizza on two racks ,use the 2nd and 4th with a temperature of 220°C and place the pizzas in the oven after having preheated it for at least 10 minutes .








Cooking Fish and Meat



When cooking white meat ,fowl and fish ,use temperature setting from 180°C to 200°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 center of the grid and place the dripping pan beneath it to catch the fat.

Make sure that the grid is inserted so that it is in the center 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.

| Selector knob setting | Food to be cooked | Weight (in kg) | Cooking rack position from bottom | Preheating time (Minutes) | Thermostat knob setting | Cooking time (Minutes) |
|---|--|-----------------|-----------------------------------|---------------------------|-------------------------|------------------------|
| 1 Convection  | Duck | 1 | 3 | 15 | 200 | 65-75 |
| | Roast veal or beef | 1 | 3 | 15 | 200 | 70-75 |
| | Pork roast | 1 | 3 | 15 | 200 | 70-80 |
| | Biscuits (short pastry) | - | 3 | 15 | 180 | 15-20 |
| | Tarts | 1 | 3 | 15 | 180 | 30-35 |
| 2 Multi-Cooking  | Pizza (on 2 racks) | 1 | 2-4 | 15 | 220 | 15-20 |
| | Lasagna | 1 | 3 | 10 | 200 | 30-35 |
| | Lamb | 1 | 2 | 10 | 180 | 50-60 |
| | Roast chicken +potatoes | 1 | 2-4 | 10 | 180 | 60-75 |
| | Mackerel | 1 | 2 | 10 | 180 | 30-35 |
| | Plum-cake | 1 | 2 | 10 | 170 | 40-50 |
| | Cream puffs (on 2 racks) | 0.5 | 2-4 | 10 | 190 | 20-25 |
| | Biscuits (on 2 racks) | 0.5 | 2-4 | 10 | 180 | 10-15 |
| | Sponge cake (on 1 rack) | 0.5 | 2 | 10 | 170 | 15-20 |
| | Sponge cake (on 2 racks) | 1.0 | 2-4 | 10 | 170 | 20-25 |
| | Savory pies | 1.5 | 3 | 15 | 200 | 25-30 |
| 3 Top Oven  | Browning food to perfect Cooking | - | 3/4 | 15 | 220 | - |
| 4 Defrosting  | All frozen food | | | | | |
| 5 Grill  | Soles and cuttlefish | 1 | 4 | 5 | Max | 8-10 |
| | Squid and prawn kebabs | 1 | 4 | 5 | Max | 6-8 |
| | Cod filet | 1 | 4 | 5 | Max | 10 |
| | Grilled vegetables | 1 | 3/4 | 5 | Max | 10-15 |
| | Veal steak | 1 | 4 | 5 | Max | 15-20 |
| | Cutlets | 1 | 4 | 5 | Max | 15-20 |
| | Hamburgers | 1 | 4 | 5 | Max | 7-10 |
| | Mackerels | 1 | 4 | 5 | Max | 15-20 |
| | Toasted sandwiches | - | 4 | 5 | Max | 2-3 |
| | With rotisserie (where prevent) | 1.0 | - | 5 | Max | 80-90 |
| | Veal on the spit | 1.5 | - | 5 | Max | 70-80 |
| Chicken on the spit | 1.0 | - | 5 | Max | 70-80 | |
| Lamb on the spit | | | | | | |
| 6 Fan Assisted Grill  | Grilled chicken | 1.5 | 3 | 5 | 200 | 55-60 |
| | Cuttlefish | 1.5 | 3 | 5 | 200 | 30-35 |
| | With rotisserie (where prevent) | 1.5 | - | 5 | 200 | 70-80 |
| | Veal on the spit | 2.0 | - | 5 | 200 | 70-80 |
| | Chicken on the spit | 1.5 | - | 5 | 200 | 70-75 |
| | Chicken (on the spit)+potatoes (roasted) | - | 2 | 5 | 200 | 70-75 |
| | Lamb on the spit | 1.5 | - | 5 | 200 | 70-80 |
| 7 Baking  | Tarts | 0.5 | 3 | 15 | 180 | 20-30 |
| | Fruit cakes | 1 | 2/3 | 15 | 180 | 40-45 |
| | Fruitcake | 0.7 | 3 | 15 | 180 | 40-50 |
| | Sponge cake | 0.5 | 3 | 15 | 160 | 25-30 |
| | Stuffed pancakes) on 2 racks) | 1.2 | 2-4 | 15 | 200 | 30-35 |
| | Small cakes (On 2 rakes) | 0.6 | 2-4 | 15 | 190 | 20-25 |
| | Cheese puffs (on2 cakes) | 0.4 | 2-4 | 15 | 210 | 15-20 |
| | Cream puffs (on 3 cakes) | 0.7 | 1-3-5 | 15 | 180 | 20-25 |
| | Biscuits (On 3 racks) | 0.7 | 1-3-5 | 15 | 180 | 20-25 |
| | Meringues (On 3 racks) | 0.5 | 1-3-5 | 15 | 90 | 180 |

| | | | | | | |
|--|---------------------------|-----|-----|-----|-------|-------|
| 8 Fast cooking  | Frozen food | | | | | |
| | Pizza | 0.3 | 2 | - | 250 | 12 |
| | Courgette and prawn pie | 0.4 | 2 | - | 200 | 20 |
| | Country style spinach pie | 0.5 | 2 | - | 220 | 30-35 |
| | Turnovers | 0.3 | 2 | - | 200 | 25 |
| | Lasagne | 0.5 | 2 | - | 200 | 35 |
| | Golden Rolls | 0.4 | 2 | - | 180 | 25-30 |
| | Chicken morseis | 0.4 | 2 | - | 220 | 15-20 |
| | Pre-cooked food | | | | | |
| | Golden chicken wings | 0.4 | 2 | - | 200 | 20-25 |
| Fresh Food | | | | | | |
| Biscuits(short pastry) | 0.3 | 2 | - | 200 | 15-18 | |
| Fruitcake | 0.6 | 2 | - | 180 | 45 | |
| Cheese puffs | 0.2 | 2 | - | 210 | 10-12 | |
| 9 Pizza  | Pizza | 0.5 | 3 | 15 | 220 | 15-20 |
| | Roast veal or beef | 1 | 2 | 10 | 220 | 25-30 |
| | Chicken | 1 | 2/3 | 10 | 180 | 60-70 |

NB: cooking times are approximate and may vary according to personal taste .When cooking using the grill or fan assisted grill ,the dripping pan must always be placed on the 1st oven rack from the bottom .

Installation

Only a qualified person in compliance with the instructions provided must install the appliance. Appliance are fully assembled as in normal operation without any parts removed .The manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

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

- Air duct is supposed to use in Ventilation.

Installation of Built-in Ovens

In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate .The figure below gives the dimensions of the cut-out for installation under the counter .

In order to ensure adequate ventilation ,the back panel of the cabinet unit must be removed .

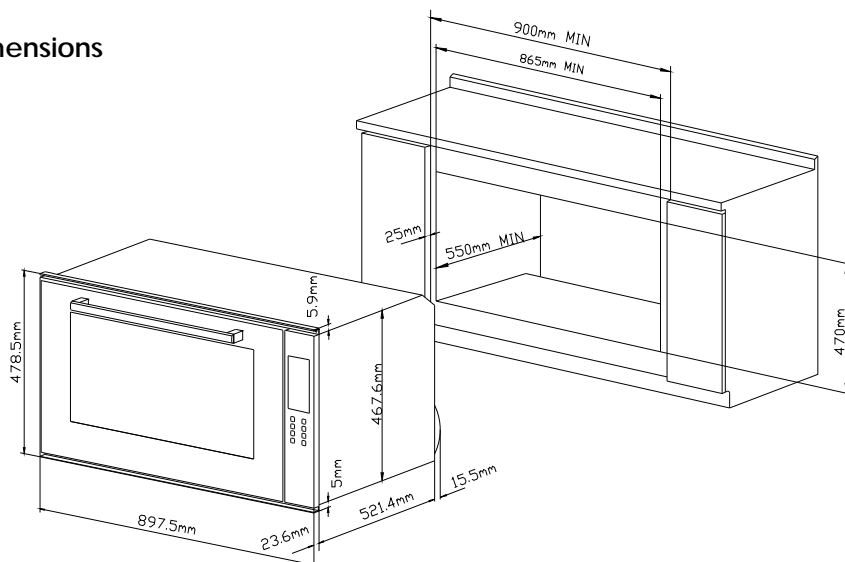
The oven must have a 40mm clearance between the oven and the rear timber panel.

The panels of the adjacent cabinets must be made of heat-resistant material .In particular ,cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100°C.

In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

The oven must be secured by 4 screws to the cabinet.

Oven and Cabinet Dimensions



Electrical Connection

Those ovens equipped with a three-pole power supply cable are designed to operate with an alternating current .The wire for earthing the appliance is yellow-green in color.

Fitting on a Power Supply Cable

Opening the terminal board:

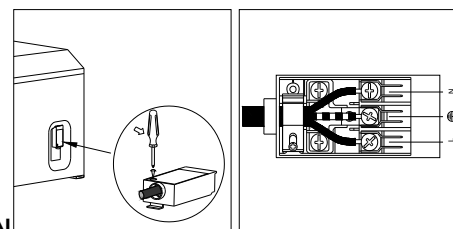
- Using a screwdriver, prize the bolt on the side tabs of the terminal board cover ;
- Unscrew the bolt, pull open the cover of the terminal board .

To install the cable, proceed as follows:

- Remove the wire clamp screw and the three contact screws \perp L-N
- Fasten the wires beneath the screw heads using the following color scheme :**Blue (N) Brown (L)**

Yellow-Green

- Fasten the supply cable in place with the clamp and close the cover of the terminal board .



Connecting the supply cable to the mains

Install a standardized plug corresponding to the load indicated on the data plate. When connecting the cable directly to the mains, install an omni polar circuit breaker with a minimum contact opening of 3 mm between the appliance and the mains .The omni polar circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

The supply cable should be positioned so that it does not reach a temperature of more than 50°Cwith respect to the room temperature ,anywhere along its length , or protected by insulation sleeping having an appropriate rating.

Before making the connection, check that:

- The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed ,in compliance with regulations on electrical safety. Always ensure that the earthing is efficient; if you have any doubts call in a qualified technician to check the system .The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
- Before plugging the appliance into the mains ,check that the specifications indicated on the date plate (on the appliance and /or packaging)correspond to those of the electrical mains system of your home .
- Check that the electrical capacity of the system and sockets will support the maximum power of the appliance ,as indicated on the data plate .If you have any doubts, call in a qualified technician.
- If the socket and appliance plug are not compatible ,have the socket replaced with a suitable model by a qualified technician . The latter, in particular, will also have to ensure that the cross section of the socket cables are suitable for the power absorbed by the appliance. The use of adapters, multiple sockets and /or extensions, is not recommended. If their use cannot be avoided, remember to use only single or multiple adapters and extensions which comply with current safety regulations .In these cases, never exceed the maximum current capacity indicated on the single adapter or extension and the maximum power indicated on the multiple adapter .**The plug and socket must be easily accessible.**

Technical Data

| | |
|--|---------------------|
| Model | IOM9SE4 |
| Voltage & Frequency of Power Supply | 220-240V ~ 50/60Hz |
| Volume (usable capacity) | 105 L |
| Output Power | 3,166-3,660 W |
| Weight | 51 kg approx |
| Net Shipping | 58.5 kg approx |
| Dimensions (W x H x D) | |
| Outside | 900 x 480 x 560.5mm |
| Inner | 657 x 435 x 351mm |
| Cutout | 867 x 470 x 550mm |



Meaning of crossed-out wheeled dustbin:

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

Contact your local government for information regarding the collection systems available.

If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

When replacing old appliances with new ones, the retailer is legally obliged to take back your old appliance for disposals at least free of charge.



distributed by **Home Appliances Pty Ltd**

20 Carlotta Street
 Artarmon, NSW 2064
 T: 02 9958 3111
 F: 02 9958 3555
 W: iagappliances.com.au

Service: 1800 805 300