



INSTRUCTION MANUAL

EIS-A-OV45C-03

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations within this booklet are for own safety and that of others. They will also provide a means by which to make full use of the features

offered by your appliance.

Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubt doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

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

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

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

product is marked with a crossed-out wheeled dustbin.



IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

- After having unpacked the appliance, check to ensure that it is not damaged. If you have any doubts, do not use it and contact the store from where you purchased it.
- Packing materials (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Do not attempt to modify the technical characteristics of the appliance as it may become dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances.

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IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet;
- Do not operate the appliance barefooted;
- Do not allow children or disabled people to use the appliance without your supervision.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or unreasonable use of the appliance.

USING THE OVEN FOR THE FIRST TIME

~~Before the oven is used for the first time~~

You are advised to carry out the following operations:

- Assemble the interior of the oven as described under the heading “Cleaning and maintenance”
- Switch the empty oven ON at maximum temperature for about two hours to eliminate traces of grease and smell from the components.
- Left the oven cool down, switch off the electrical supply, then clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.

Attention:

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside oven.

WARNING:

Accessible parts may become hot during use. Young children should be kept away.

WARNING:

Accessible parts may become hot when the grill is in use. Children should be kept away.

Attention:

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.

Attention:

The instruction for ovens incorporating a fan with a guard that can be removed for cleaning shall state that the oven must be switched off before the removing the guard and that, after cleaning the guard must be replaced in accordance with the instruction.

Attention:

The instruction cooking range, hobs and ovens shall state that a steam cleaner is not to be used.

WARNING:

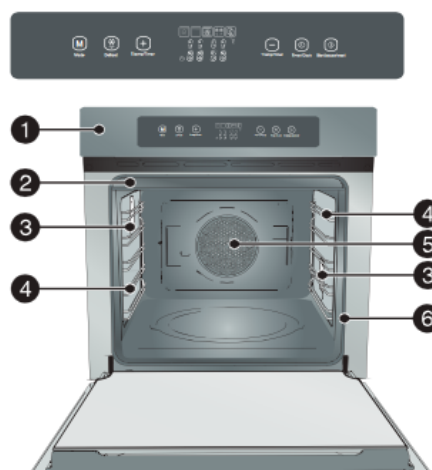
Don't clean the glass door by rough scour or sharp knife, if the glass door is scratched, this will make the glass door into shatter.

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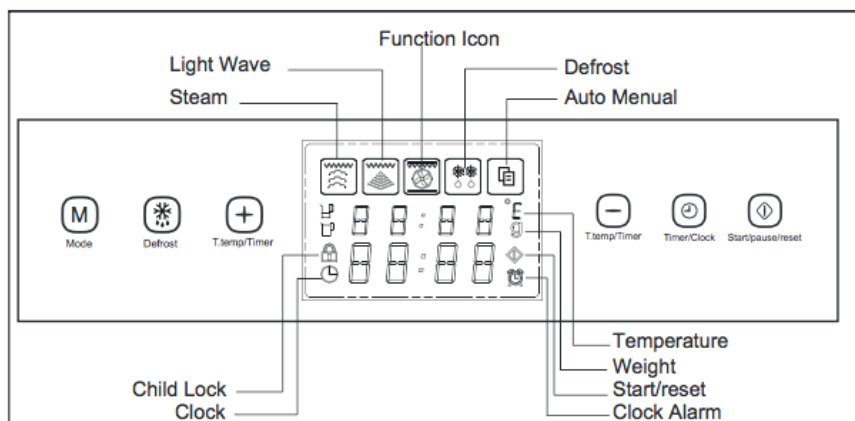
GET TO KNOW YOUR OVEN

The Oven Diagram

- 1. Control Panel**
- 2. Roof liner**
- 3. Inside light**
- 4. Rack and tray support frames**
- 5. Insert for the rotisserie rod**
- 6. Oven fan**
- 7. Gasket**



Control Panel/Button Define

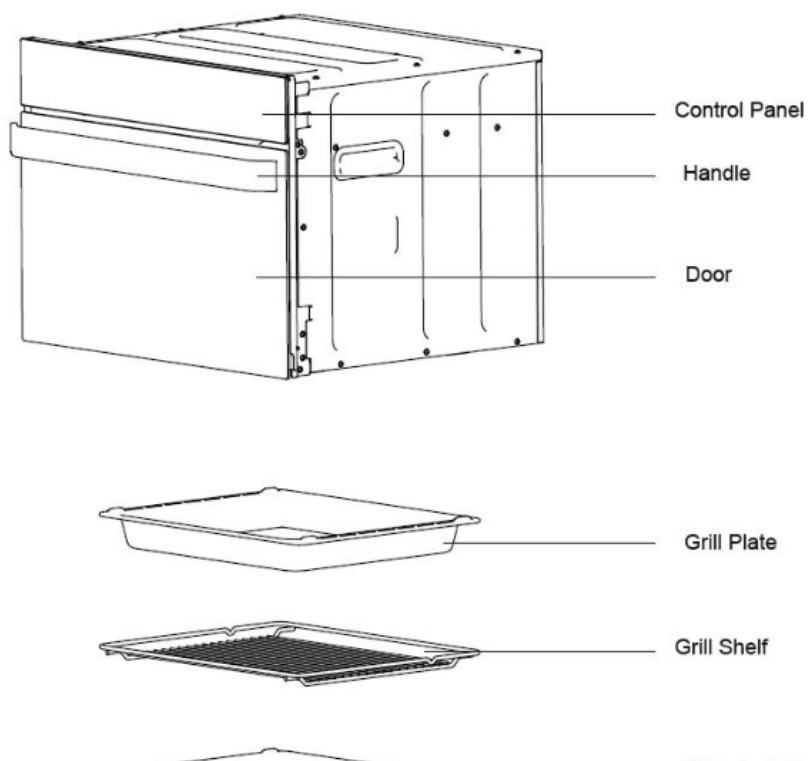


Functions Description:



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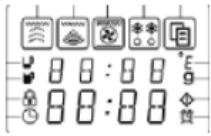
Structure diagram





Oil Collect Plate

Screen display rules



When Steam Oven power on, the display screen begin demo. and icons on screen begin flashing from left to right/ top to bottom in 2HZ frequency. When all icons lighting on, they will flashing for two times and then flash off for a cycle. Press any button to setting water hardness (bottom 4 "8" display "soft" always lighting, upper 4 "8" display "DUR" always lighting).

When selected any function, if the function not start the icon will flash in 2HZ frequency, until function starts the icon keeps lighting.

Under the situation of demo., standby, setting process or cooking ended, if do not push any button within 3 minutes, the display screen will back to standby situation with LCD back light off. Press any button to wake up the LCD light.

During the cooking process, the LCD back light keeps lighting.

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USING THE OVEN

Description On functions

Setting Cooking time, temperature

Input cooking time/temperature: use time+, or time- to setting cooking time

0-23 hour 59 minutes: every push for 1 minute

50C degree to 250C degree: every push for 25C degree.

Time+ for add ; Time-- for reduce; cycle setting

Press time+ or time-- for 1.5S, the setting automatically add or reduce.

Clock Function

Under standby situation, press clock/time button the hour bit begin flashing, flashing; press time+ or time-- to setting hour bit, and then press clock/time button, hour bit setting ok; To begin setting minute bit, press time+ or time-- to setting minute bit, then press clock/time button to finish time setting. keeps lighting, ":" flashing.

After clock setting ok, you can change the setting with the same steps above.

Clock setting is 24 Hours

During Working situation, it is allowed to check clock/time

Clock/timer Alarm Function

Under the situation of time setted ok, press clock/timing button, and time+/- button to setting hour bit; then push clock/timing and time+/- to setting minute bit; Finally press "Start/Cancel" button, lighting, and setting OK.

Under the running of Clock/timer alarm function, the query time is clock/timer alarm time, flashing.

When setted Clock/timer starts, the clock beeps for 10 times.

Cooking reservation (Clock setted)

Under the situation of time setted ok, press clock/timing button, and "time+/-" to setting hour; Press clock/timing, and then "time+/-" to setting minute bit; According actual situation to setting cooking type (fire power, time).

Press start the reserved cooking is begin, reserved time begin to cook when beep twice.

During setting process, flashing. After setting ok, keeps lighting.

After setting ok, it is allowed to check reservation by "clock/timing" button.







After setting working model and baking temperature, press Start button to begin work, and cooling motor begin









work at the same time. When cavity temperature come to setted temperature+5C degree, it stop work. When Cavity tempeature below setted tempareture-5C degree, it begin work; Working in cycle way. After stop cook, the cooling motor keeps work for extra 1 minutes.

During cooking process, press "Clock/Timer" button for 3S to shift the temperature unit between Celsius& Fahrenheit, and after setting ok it memory for all time use.(Default setting is Celsius degree temperature).
Shife unit: Fahrenheit=32+1.8Xcelsius

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Function models setting

Under standby situation, open the oven door and put food inside, press fire button display icons:  、  、
 、  、  、  、 and the default temperature of models for setting please ref. below:

Models	Default Temp (°C)	Default Time(hour)	Allowed Temperature (°C)
	150	2	50–250
	200	2	50–250
	150	2	50–250
	150	2	50–175
	200	2	50–250
	225	2	50–250
	150	2	50–175
	175	2	50–250

After choice the working model, close the door and press "Start/Reset" button, oven begin heating for 3 minutes and during heating, "C" begin flashing, and after heating finished "C" keeps lighting and beeps for 3 time to remind user to open oven door, and then put food into oven, close the door to press start button to begin cooking.






Remind: After 3minutes heating, if the oven door not open in 1minutes the oven will begin working automatically.

For each model, if not setted the working time, the oven max working 2hours before stop; And if setted the work time the oven finish work as setted time.

During cooking process, press model button allow to change the cooking model. Press "clock/timer", the disply temperature begin flashing(5 seconds not setting, it will keeps lighting), then press "timer+/-" to change the temperature and then press"clock/timer" for confirmation of setting.

Defrost function




- a. When standby, open oven door and put food inside to press defrost,  icons flashing, upper 4bit "8" display "30C"(default), bottom 4bit "8" display "30:00"(default), then press"start/cancel" button to begin work;  icon keeps lighting.
- b. During setting or Cooking, press defrost button, "30C" begin flash,press "timer+/-" to change temperature, (temp. range: 30-40C degree); then press defrost, the just setted temperature keeps lighting, and cooking time begin flashing, press"timer+/-" allowed to change cooking time. During the precoss, if 5S not input data, the changed data come to lighting. Close the door to begin defrost,  keeps lighting.
- C. During defrost process, the Stir motor keeps working.

Safety Protection

When thermistor short or open circuit, it display "ERR1" and all buttons in no functions situation, And the oven enter into safety proection. It remind the user to change a working thermistor and then back into working standby situation.

Suppose the thermistor can not check oven temperature(such as poor performance) at non-short or open circuit, then the oven works 1 hour to show "ERR2", the heat pipe, the furnace lights stopped working. Cooling fan works for 1 minutes to stop working. And remind that it need to replace the thermistor.

Child Safty Lock

Under Oven Standby situation, press "time+" and "time-" at the same time 2s,  keeps lighting, and then all buttons are invalid for functions. It can avoid the hurt to child if miss pressed. Press "time+" and "time-" at the same time for 2s,  flash off, the child lock dismissed,  flash off and back to standby situation.



! Under door open, press "start/reset" to cancel cooking and back to standby situation.

! Uner door close: during cooking to press"start/reset", oven pause working, and then press "start/reset" to begin work. During cooking to press"start/reset" for 3S, back to standby situation.

! Under setting clock/reserve situation, press "start/reset" to back standby situation.

CLEANING AND MAINTENANCE



NEVER USE A STEAM JET FOR CLEANING THE APPLIANCE.

Cleaning stainless steel

To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

Cleaning the glass of the lid

To keep the glass surfaces in good condition they should be cleaned regularly after every use of the oven . Let it cool first.

Ordinary daily cleaning

To clean and preserve the surfaces, always use only specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft rag or microfibre cloth.



Food stains or residues

Do not use steel sponges or sharp scrapers as they will damage the surface.

Use normal non-abrasive products and a wooden or plastic tool if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.



Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and an ordinary detergent.

Do not use abrasive or corrosive cleaners for cleaning the door glazing. (e.g. powder products, oven-cleaner sprays, stain removers and metal scouring pads).

Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface.

Cleaning the inside of the oven

For the best oven upkeep, clean it regularly after having allowed it to cool.

- *Take out all removable parts.*
- *Clean the oven racks with hot water and non-abrasive detergent. Rinse and dry.*

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WHAT TO DO IF...

a. No wind or weak wind

1. Check the motor blade turning in right position, if turning in opposite direction, do change the wire + with wire --.
2. Blade wheel is dropping, open oven door and remove the blade cover and replace the blade, fix the screw.
3. Wind motor not turning or wind motor power is cutted, if the motor power is cutted, it required to power off immediately and check motor power wire, or motor is broken and need to replace motor.

b. Temperature not rising

1. Heating pipe is broken and it need to replace a new heating pipe.

z. Heating pipe power wire is not connected good, and check power wire to connect it.

c. Temperature not going down

1. Electric contactor contact burn broken, electric power can not be disconnected, replace the contactor.
2. Thermometer is damaged, should be replaced.
3. Temperature line is damaged, should be replaced.

Cleaning and maintenance

GENERAL ADVICE

Important:

Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.

It is advisable to clean when the appliance is cold and especially for cleaning the enameled parts.

Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surface.

Avoid using cleaning products with a chlorine or acidic base.

The oven must always be cleaned after every use, using suitable products and keeping in mind that its operation for 30 minutes on the highest temperature eliminates most grime reducing it to ashes.

STAINLESS STEEL SURFACES WITH ANTI-FINGERPRINT TREATMENT

CAUTION:

The stainless steel surfaces used in some ovens are protected with a Special Lacquer to reduce finger-print marks.

To avoid damaging this lacquer, do not clean the stainless steel with abrasive cleaners or abrasive cloths or scouring pads.

ONLY SOUP/WARM WATER MUST BE USED TO CLEAN THE STAINLESS STEEL SURFACES.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

STAINLESS STEEL AND ALUMINIUM PARTS AND SILK-SCREEN PRINTED SURFACES.

Clean using an appropriate product.

Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

ENAMELLED PARTS

All the enameled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.

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Dry preferably with a chamois leather.

INSIDE OF OVEN

The oven must always be cleaned after every use, using suitable products and keeping in mind that its operation for 30 minutes on the highest temperature eliminates most grime reducing it to ashes.

Do not store flammable material in the oven.

OVEN FITTING OUT

Model with wire racks

–Assemble the wire racks to the oven walls using the 1 screw.

–Slide in, on the guides, the shelf and the tray.

The shelf must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.

–To dismantle, operate in reverse order.

REPLACING THE OVEN LIGHT

Before any maintenance is started involving electrical parts of the appliance, it must be

disconnected from the power supply.

–Let the oven cavity and the heating elements cool down;

–Switch off the electrical supply;

–Unscrew the protective cover;

–Unscrew and replace the bulb with a new one suitable for high temperatures (300C)having the following specification: 230V~50 Hz, 15W, E14

–Refit the protective cover

NOTE: Oven bulb replacement is not covered by your guarantee

Installation

IMPORTANT

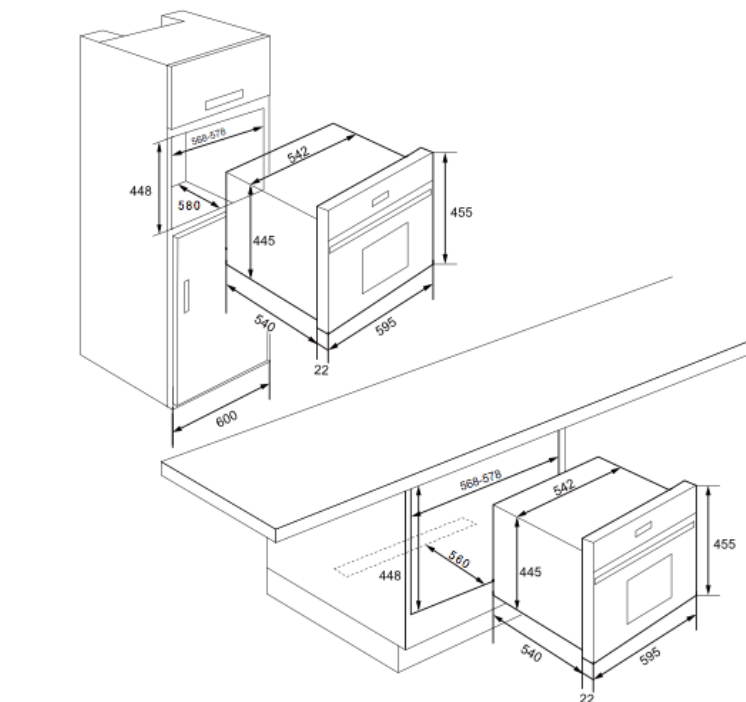
- The appliance should be installed by a QUALIFIED INSTALLATION TECHNICIAN.
The appliance must be installed in compliance with regulations in force.

The oven can be fitted in standard units, width and depth 60 cm.

Installation requires a compartment as illustrated in figures .

On the lower side, the oven must lay on supports standing the oven weight.

To ensure internal ventilation, aeration channels must be provided as illustrated in the figures .



The walls surrounding the oven must be made of heat-resistant material.
Taking care NOT to lift the oven by the door handle.

Electrical section

Before effecting any intervention on the electrical parts the appliance must be disconnected from the network.

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GENERAL

- The connection to the electrical network must be carried out by qualified personnel and must be according to existing norms.
- The appliance must be connected to the electrical network verifying above all that the voltage corresponds to the value indicated on the specifications plate and that the cables section of the electrical plant can bear the load which is also indicated on the plate.
- If the appliance is supplied without a power supply plug and if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- The colours of the wires in the appliance power cable may not correspond with the colours marked on the terminals of your electrical plug. The plug should always be wired as follows:
 - . connect the green/yellow wire to the terminal marked with the letter E or the earth symbol or coloured green/yellow;
 - . connect the blue wire to the terminal marked with the letter N or coloured black;
 - . connect the brown wire to the terminal marked with the letter L or coloured red.
- The bi-polar plug must be connected to an outlet connected to the grounding unit in conformity to security norms.
- If the oven is to be connected directly to the mains, it must be placed with an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the oven has been installed, the switch or socket must always be accessible.
- If the power supply cable is damaged it must be substituted by a suitable cable available in the after sales service.

N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.

If the installation requires alterations to the domestic electrical system call an expert.
He should also check that the socket cable section is suitable for the power absorbed by the appliance.

The connection of the appliance to the grounding unit is mandatory. The manufacturer declines every responsibility for any inconvenience resulting from the inobservance of this condition.

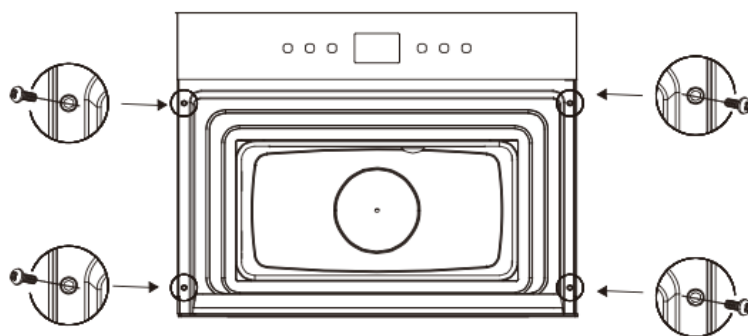
CONNECTION OF THE POWER SUPPLY CABLE

Unhook the terminal board cover board cover by inserting a screwdriver into the two hooks.

Open the cable gland by unscrewing screw, unscrew the terminal screws and remove the cable.

The new supply cable, of suitable type and section, is connected to the terminal board following the diagram.

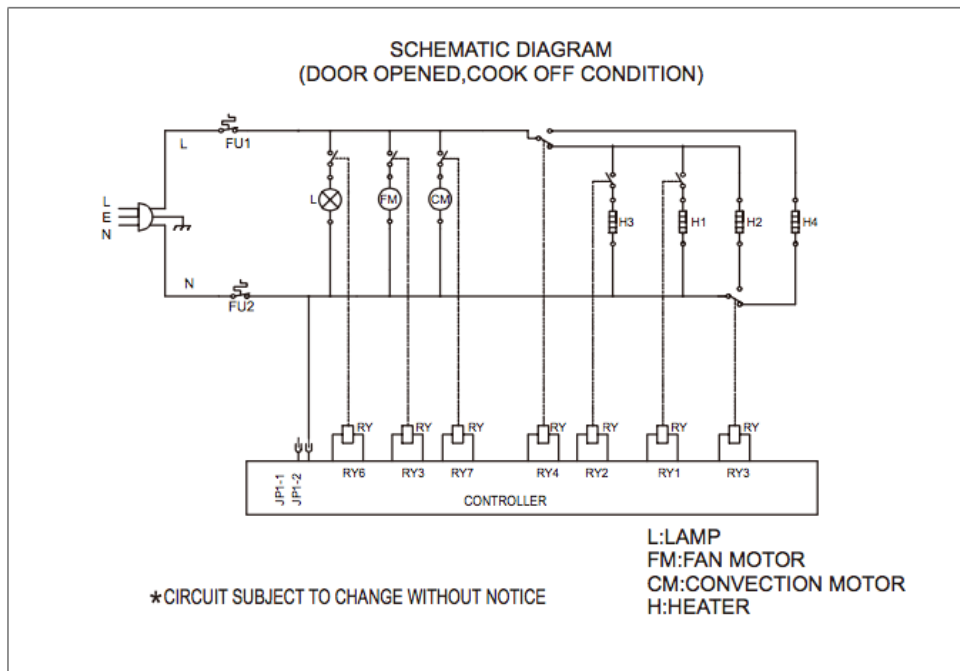
Instructions for the installer



Open the oven door, and fix the oven to intergrated kitchen with 4 selfscrew. as above diagram.

SPECIFICATIONS

Model	EIS-A-OV45C-03
Product Name	Electric oven
Capacity Cavity	43L
Rated Voltage/Frequency	240V~50Hz
Rated Power	2600W
Net Weight	31kg
Gross Weight	34kg
Outside Dimensions	595mm(W)X520mm(D)X455mm(H)
Oven Cavity Dimensions	673mm(W)X656mm(D)X560mm(H)



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