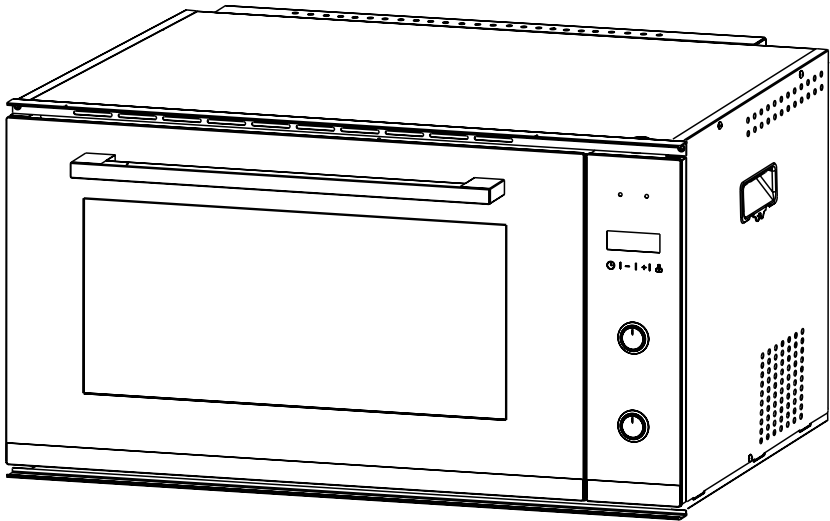


SALINI

BUILT IN OVEN

User Manual & Installation Instructions



SOB-9395B

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Installation of the appliance must be only be undertaken by a licensed electrician.

This manual contains important information including safety, operational, maintenance & installation information which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.

IMPORTANT SAFETY INFORMATION

IMPORTANT INFORMATION

- Carefully read the following important information regarding installation safety and maintenance. Keep this information booklet accessible for further consultations.
- This appliance is designed for domestic household use and designed be built into a standard kitchen cabinet or housing unit. For indoor use only.
- **IMPORTANT:** Your product warranty will be void if the installation is not in accordance with the instructions. The installation must be carried out by a suitably qualified person, in accordance with the with the manufacturer's instructions, and must be connected in accordance with all applicable electrical regulations.
- All installation work must be carried out by a qualified installer.
- Repairs may only be carried out by service engineers or an authorised service agent.
- The use of this appliance for any other purpose or in any other environment will void warranty.
- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions, the foregoing does not affect your statutory rights.
- Check the appliance for damage after unpacking it. Do not connect or install the appliance if it has been damaged in transport as this will void the warranty.

WARNING AND SAFETY INSTRUCTIONS



CAUTION! The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

- This appliance complies with all current Australian and European safety legislation, and designed to operate safely in normal use, however the appliance surfaces will become hot during use and retain heat after operation.
- 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.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- We strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance at any time.
- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at **ALL** times.
- When the door is open, do not allow children to sit or lean onto it. It may overturn causing harm and the door hinges may get damaged.
- Cleaning and user maintenance shall not be carried out by children without supervision.
- The packaging materials can cause injury or suffocation, dispose of them immediately and keep

away from children.

- Cleaning & Maintenance should be carried out in accordance with the “Cleaning and Maintenance” section to avoid possible hazards or potential damage to the appliance.

WARNING AND SAFETY FOR USE

- **CAUTION:** During use the appliance becomes hot. Care should be taken to avoid touching heating element inside the oven.
- Never touch the hot burners, inner sections of the oven, heating elements etc.
- Always use heat resistant oven gloves when handling food, dishes, shelves, trays or cooking utensils when the oven is still on or retaining heat from recent use.
- When the oven is on, or still retaining heat, use caution when opening the oven door, always allow enough distance for hot air and steam to escape before to avoid injury when handling food.
- Switch off the appliance after each use.
- Cooking should always be carried out with the oven door closed.
- Open the door of the appliance with caution. The use of ingredients containing alcohol may cause a mixture of alcohol and air.
- Avoid sparks or open flames near the appliance when opening the door.
- DO NOT use the appliance for any other purpose than its intended use.
- DO NOT place heavy objects on the oven door or lean on the oven door when it is open, as this can cause damage to the oven door hinges.
- DO NOT push on the door.
- DO NOT leave heated oil or fat unattended, as this is a fire risk.
- DO NOT place pans, baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven or discolouration of the enamel. Discolouration of the enamel does not effect the performance of the appliance.
- DO NOT pour water into the hot cooking compartment.
- DO NOT use the product with the front door glass removed or if glass is cracked.
- DO NOT place or store any flammable liquids or materials, nor any easily combustible objects, on the appliance, inside it or nearby.
- DO NOT place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude out and make contact with element.
- A drought is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element as it may catch fire.
- We recommend the use of a drip tray to catch drippings, some drippings can stain the bottom of the oven cavity if they drip and burn during cooking.
- The drip tray handle should only be used to reposition the drip tray and NOT for removing it from the oven cavity. When removing the drip tray, you should ALWAYS use an oven glove.
- DO NOT allow electrical fittings or cables to come into contact with areas of the appliance that get hot.

WARNING AND SAFETY FOR CLEANING AND MAINTENANCE



CAUTION! Cleaning & Maintenance operations must only be carried out when the appliance is cool and disconnected from the power supply.

- Check that the appliance is cold. There is a risk that the glass panels might break if not cool.
- In the event the door's glass panels have been damaged, they must be replaced immediately, by contacting the authorised service centre.
- Be careful when removing the door from the appliance, the door is heavy & could cause injury.
- Cleaning of the oven should be carried out on a regular basis, to prevent the materials forming the surface from deteriorating.
- Remains of food or fat in the appliance may cause a fire.
- 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.
- Clean the appliance with a soft moist cloth. Use only neutral detergents. Do not use any abrasive products, scouring pads, solvents or metal objects.
- If you use an oven spray, carefully follow the safety instructions given on the package.
- Do not clean the catalytic enamel (if any) with any kind of detergent.
- A steam cleaner is not to be used on any part of the oven.
- The oven must be switched off before removing the cover fan and that, after cleaning, the cover fan must be replaced in accordance with the instructions.
- **CAUTION:** Before replacing the light bulb, disconnect the appliance from the electric mains.
- The light bulbs used in this appliance are special lamps for electric household appliances. Do not use them for home lighting.
- Use only light bulbs with the same technical specifications.

ELECTRICAL CAUTION, INSTALLATION & SERVICE



CAUTION! Installation and servicing operations must only be carried out by a licensed electrician or authorised service person.

- In case of any damage, switch off the appliance and disconnect it from the power supply.
- Do not pull on the power cable to disconnect the appliance. Always pull on the plug itself.
- If the appliance is damaged or faulty do not attempt use.
- Do not open the casing of the unit, or attempt to open or dismantle sealed compartments.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to be repaired before use.
- **WARNING:** Ensure that the appliance is switched off before replacing the light bulb to avoid the possibility of electric shock.
- Any work on electric equipment and systems may only be carried out by a qualified electrician.
- The appliance is intended for installation into kitchen cabinet or enclosure, it is important to follow instructions to ensure correct installation. Improper installation will void the product warranty, and invalidate any claims.

- We decline any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.
- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.
- To work properly, the oven needs a sufficient amount of fresh air to flow. Make sure the flow of air is not jeopardised (eg. by fitting slats for thermal insulation in the cabinet where the appliance is built in). In this case, the necessary cold air must not get excessively heated by other sources of heat (eg. solid fuel stoves).
- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.
- DO NOT install the appliance next to curtains or soft furnishings.
- Carry the appliance with at least two persons, appliance is heavy and requires two persons lift.
- DO NOT attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.
- **IMPORTANT:** The adjacent furniture or housing and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.
- Before obtaining access to terminals, all supply circuits must be disconnected.
- Failure to install the screws or fixing device in accordance with these instructions may result in electrical hazards.
- The appliance installation must be earthed.
- Use only suitable isolation devices: circuit breakers, fuses (plug fuses must be removed from the fuse holder), earth leakage circuit breakers and relays.
- The electrical system must be equipped with an isolation device which lets you disconnect the appliance from the power socket at all poles. The isolation device must have a contact opening width of no less than 3 mm.
- Appliance shall only be used with rated voltage and frequency, ensure that the appliance data plate matches the electrical system it will be installed in.
- This appliance must be installed in accordance with the installation instructions and in accordance with local regulations.
- **WARNING:** Always switch off the electricity supply at the mains during installation and during maintenance such as before replacing the light globe to avoid the possibility of electric shock.
- Always use an electric socket with a properly installed protective contact.
- Do not use multiple sockets or cable extensions.
- Insert the power plug into the socket only at the end of installation. Check that the power plug remains accessible after installation.
- If the power plug is loose, do not connect it to the socket.
- If the power cord is damaged it must be replaced by the manufacturer or a qualified service engineer.
- We recommend the use of only genuine parts for repairs.

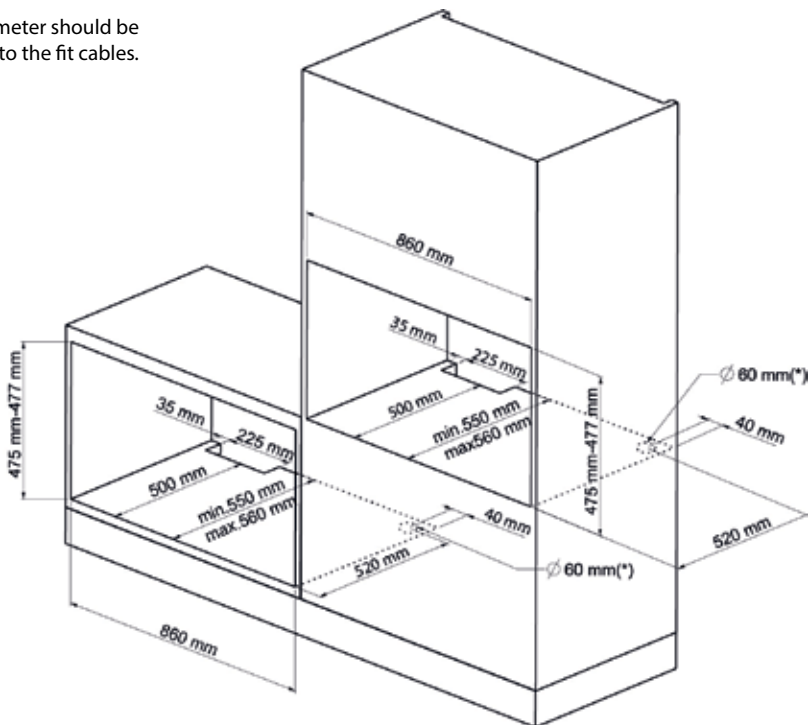
INSTALLATION

⚠ CAUTION! This product must be installed & serviced by a suitably qualified person.

- Any work on electric equipment and systems may only be carried out by a qualified electrician.
- Before obtaining access to terminals, all supply circuits must be disconnected.
- Failure to install in accordance with these instructions may result in electrical hazards.
- **WARNING:** Always switch off the electricity supply at the mains during installation and during maintenance such as before replacing the light globe to avoid the possibility of electric shock.
- This appliance must be installed in an appropriate built into cabinet or structure.
- For flush-mounted cabinets, the components (plastic or veneered wood) must be held together by heat-resistant adhesives (with at least 100°C); unsuitable materials and adhesives can cause buckling and voiding of glue hold which can compromise structure.
- The cabinet must permit the free passage of the electrical wiring and must be strong enough to bear the weight of the appliance and hold it in place securely.
- The oven must be mounted in a secure manner in the envisaged recess, it can be inserted into a column cabinet or under the top of a modular cabinet, while still providing adequate ventilation.
- Front ventilation slots must not be obstructed.
- Installation position must consider surrounding appliances and their installation requirements.

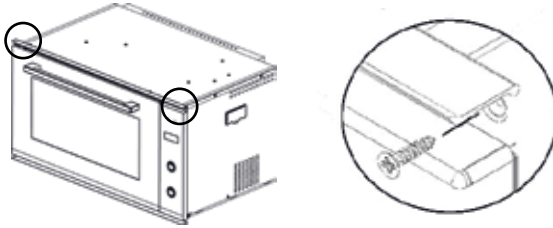
CUT OUT DIMENSIONS

(*) The cable hole diameter should be a minimum of 60mm to fit cables.



MOUNTING

- 1) Insert the appliance into the allocated cabinet space.
- 2) Fix the body to the cabinet with the 2 screws provided using the holes in the upper profile of oven.



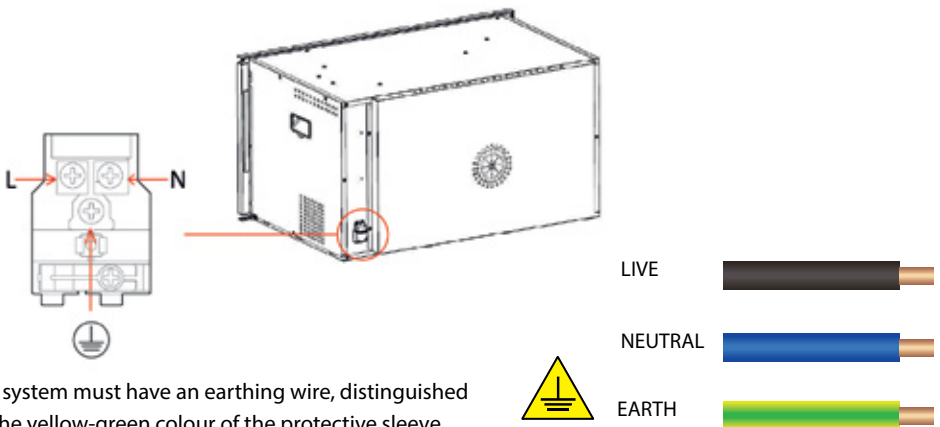
CONNECTING TO POWER

The oven is provided with a three-pole power cable with free terminals.

If the oven is connected permanently to the mains, install a device ensuring disconnection from the mains, with a contact opening distance (of at least 3 mm) that allows complete disconnection in the conditions of overvoltage category III. Check that:

- a) The plug and socket are suitable for a current of 16°
- b) Both are within easy reach and placed so that no live part can be accessed while plugging in or unplugging
- c) The plug can be inserted without difficulty
- d) Once the plug has been inserted, the oven does not rest on it when it is installed in the cabinet
- e) The terminals of two appliances are not connected to the same plug
- f) If changing the power cable, use one with 3 x 1.5mm specifications 2 type H05VV-F or H05RR-F
- g) It is essential that the coupling polarities of the free terminals are respected (Brown = Live; Blue = Neutral; Yellow-Green = Earth).

IMPORTANT: Make sure the characteristics of your household electrical power supply (voltage, maximum power and current) are compatible with those of the appliance.



The system must have an earthing wire, distinguished by the yellow-green colour of the protective sleeve.

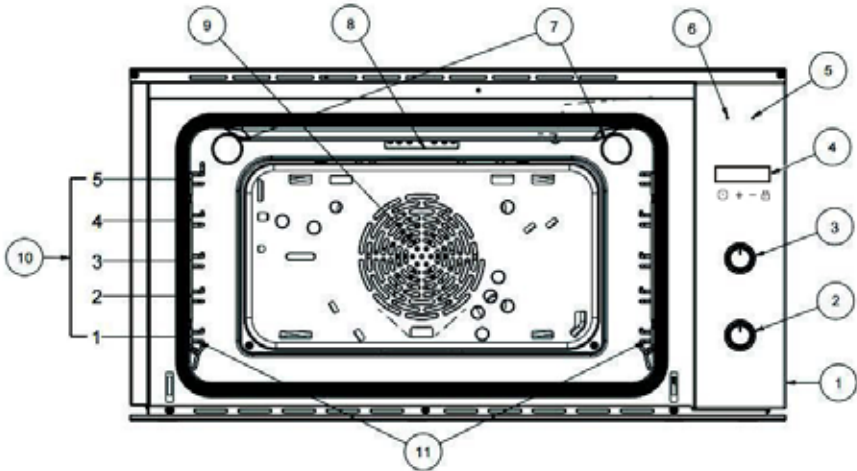
- All electric household appliances must be connected to earth.
- This wire, in its turn, is connected to an earth plate (formed by metal poles stuck deep into the ground), whose task is to disperse the current that may accidentally be present on the surface of the user appliances.

Nominal Power 2.92 kW 12.70 A 230V ~
 Supply cord: 3 x 1.5 mm² type H05VV-F or H05RR-F

Components	Oven	Nominal Power
Oven light: 50 Watts	Bottom heating element	1.50 kW
Rotisserie motor: 4 Watts	Turbo heating element	2.50 kW
Oven fan: 33 Watts	Top heating element	0.90 kW
Cooling fan: 23 Watts	Grill heating element	1.80 kW
Oven timer: --		

APPLIANCE OPERATION

OVEN COMPONENTS OVERVIEW

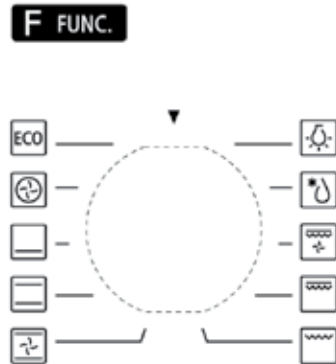












- | | |
|--|-------------------------------|
| 1) Control Panel | 7) Lamps |
| 2) Functions Knob | 8) Heating Element |
| 3) Temperature Knob | 9) Fan |
| 4) Clock / Timer Display / LED Display | 10) Rack Positions |
| 5) Temperature °C Indicator / Symbol / Warning Light | 11) Shelf Support (Removable) |
| 6) F Switch Indicator / Symbol / Warning Light | |

CONTROL FUNCTIONS

With the functions selector you can set the type of heating, the “F” switch indicator symbol warning light and the lamps inside the oven light up. When the knob is on position ‘Off’ the oven does not heat up.

NOTE : In ECO mode the oven lights are off; to switch them on, set the selector to the 3D Convection function, then turn the selector back onto the ECO function to continue low-energy cooking.



Function	Application
▼ Off	The appliance is switched off.
 Oven Lamp	To switch on the lamp without a cooking function.
 Defrost	To thaw eg. meat, poultry, bread and desserts. The fan causes the warm air to wrap around the food.
 Double Grilling with Fan	The inner heating element and the outer heating element in the top of the oven are working with fan. It is suitable for grilling large amount of meat.
 Double Grilling	The inner heating element and the outer heating element in the top of the oven are working suitable for grilling large quantities.
 Grill-Small	This cooking method is normal grilling, utilizing the inner part only of the top heating element which directs heat down wards onto the food.
 Convection with fan	Quick and uniform cooking with the aid of the top and bottom heating element and the fan. Ideal for baking flans and sweets and for roasting.
 Convection	For baking and roasting food on one rack position only the heat gets distributed evenly from the top and bottom.
 Bottom Heater	For baking cakes with a crispy bottom and for preserving foods. The heat is distributed from the bottom.
 3D Convection	For sweets and biscuits on 1 and 2 levels. Inside the cooking chamber, the fan distributes the heat generated by the circular heating element on the rear wall of the oven.
 ECO function	It is equivalent to the 3D Convection function but allows cooking without using the oven lamps allowing energy savings.

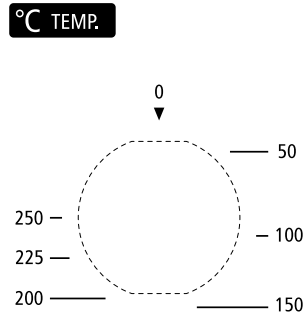
TEMPERATURE CONTROL

The temperature selector is used to set the internal chamber cooking temperature.

When the knob is on position zero the oven does not heat up.

The temperature range is between 50 to 250°C.

The warning light with the °C indicator symbol lights up when the oven element is in operation; it will turn off during the pauses in heating when the oven is maintaining temperature.

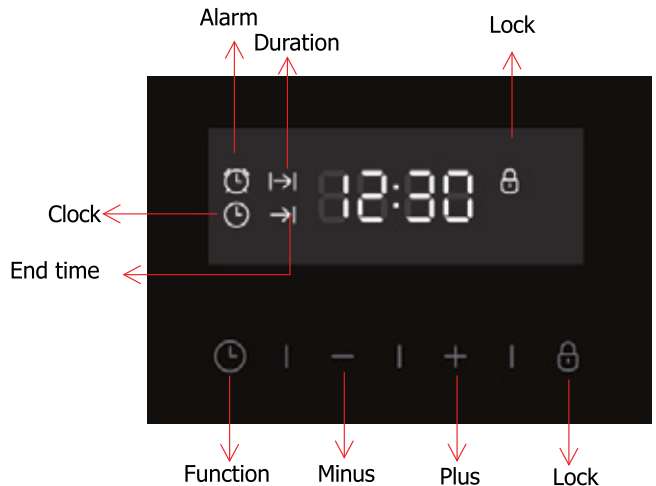


CLOCK & COOKING TIMER

When the oven is powered on, the display [0:00] and clock icon (⌚) will flash, press any button to continue.

Button Functions:

- ⌚ Clock, Alarm, Duration & End Time
- + Minus
- Plus
- 🔒 Lock



TIMER ALARM



The timer alarm can be set to notify when the set time is finished.

Press the function (⌚) button, and the alarm icon (⌚) will begin to flash indicating the timer function is selected, the display will show [0:00]. Press the plus + or - minus button to set the time. The time can be adjusted between 0:01 to 23:59. Pressing the plus or minus button once will change it incrementally and press and hold will quick-adjust. Once the time is configured wait 5 second to confirm time, the alarm icon will be displayed and the alarm time will be shown on the screen. Once set the time will count down on the screen until finished. The screen will show [0:00] and will set off the audible beep 4 times every 5 seconds. Press any button to stop the alarm. The alarm will automatically stop after 2 minutes of alarm.



IMPORTANT: The timer alarm is for notification purpose only, the user must change oven function if required.



DURATION & END TIME COOKING


Duration cooking allows you to pre-set the duration of cooking time.

Press the function  button, then choose the duration  function and the icon will begin to flash and [0:00] will display.

End time cooking allows you to pre-set the end of cooking time.





Press the function  button, then choose the duration  function and the icon will begin to flash and [0:00] will display.

Press the plus  and minus  button to set the time, the range can be adjusted between 0:01 to 23:59. Pressing the plus or minus button once will change incrementally and press and hold for quick-adjust. Once the time is configured wait 5 second to confirm time, once set the display will not show count down, the display will instead show the current time. The duration timer will count down internally and when the set time is finished the oven will turn off. The screen will show [0:00] and the duration icon will flash, and the audible beep will sound 2 times every 5 seconds. Press any button to stop the alarm. The alarm will automatically stop after 2 minutes of alarm.

NOTE: During Duration or End time cooking, you can press the function  button to view or change the cooking timers.

SETTING THE TIME



Set the clock to the current time, it will display the time on the screen.

Press the function  button to choose the clock function. The clock icon  on the screen will flash. Use the plus and minus button to set the time. The clock is 24hr display. Pressing the plus  or minus  button once will change it incrementally and press and hold will quick-adjust. Once the time is configured wait 5 second to confirm time, the clock function will stop flashing.

IMPORTANT: If the time is changed when Duration or End time cooking functions are in use, this will cause the timers to reset and they will need to be configured again.

LOCK MODE (CHILD LOCK)

You can use the lock mode to lock the oven's operation.

Press the lock  button and hold for 3 seconds to lock operation, and the lock icon  will display on the screen. While in lock mode, and you press any other button the an audible beep will sound and the lock icon will flash for 3 seconds. To turn off lock mode, press and hold the lock button for 3 seconds, the lock icon will turn off.

THE COOKING CHAMBER

The oven chamber is equipped with two lamps to illuminate the inside of the oven whilst cooking. The lamps will be on when the cooking functions are in operation except in ECO function.

To access the lamps in ECO function, you can temporarily change the function to 3D Convection, then turn it back to ECO to continue low energy cooking.

The cooling fan will turn on and off as required, and may remain on after cooking is finished.

Hot air exhaust will escape through the front grill above the oven door.

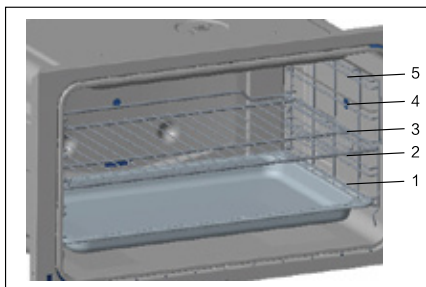
CAUTION: Do not obstruct the air exhaust as the oven may overheat.

ACCESSORIES

The oven includes the following accessories:

- Wire Rack
- Dripping tray

These accessories can be used in the oven placed on the 5 different rack position levels on the shelf supports installed on both sides of the cavity. When inserting the rack or tray into the shelf supports, take care to make sure they are correctly inserted.



WIRE RACK

The wire rack installed in the correct position level will enable you to position the food in the oven for optimal cooking. Once the rack is installed, the food and ovenware can be placed onto the rack such as baking dish, baking tins, roasting pans etc. Care must be taken to position the rack correctly to avoid potential food spilling or burns. The wire rack must be used in the correct orientation with the raised edge at the back so that as you pull out the wire rack, the food does not slide out the back. Position should be set before oven is turned on, if repositioning is required during cooking, then care must be taken and heat protection gloves should be used to handle hot accessory and ovenware.



DRIPPING PAN

The dripping pan is normally positioned at the bottom of the oven to collect juices or drippings that may be released during cooking. If the dripping tray is not needed when cooking, it should be removed from the oven. Using the dripping pan will prevent food drippings landing on the bottom of the cavity. Food drippings that are released in cooking may stain and permanently discolor the bottom of the oven cavity. Water can be added to the dripping pan and placed on the first level when collecting cooking fats, pan should only be handled after it has cooled. Position should be set before oven is turned on, if repositioning is required during cooking, then care must be taken and heat protection gloves should be used to handle hot accessory and ovenware.



TELESCOPIC RAILS (ONLY AVAILABLE FOR SOME MODELS)

The oven can be equipped with a set of telescopic rails for positioning either the wire rack or dripping pan. The position of the telescopic rails can be moved to any level of the shelf support according to your cooking requirements. Position should be set before oven is turned on, we do not recommend handling or repositioning telescopic rails when hot.

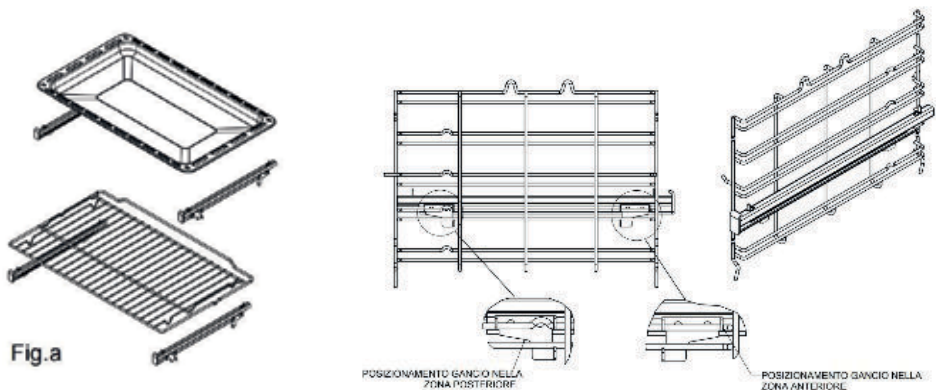


Fig. a



Fig. b

PREPARING OVEN FOR FIRST USE

⚠ CAUTION! Read the important safety information before proceeding with use.

Before first use, the oven must undergo initial cleaning and an initial operation cycle. We also recommend setting the current time on the clock function.

INITIAL CLEAN

All accessories should be removed and cleaned with soapy water, then returned to their original position. The internal cavity should also be wiped down to ensure there is no packaging or other debris which can burn when undergoing the initial operation cycle.

INITIAL OPERATION CYCLE

To remove any residue from the oven that may have been left from the manufacturing process, the oven should undergo an initial operation cycle before attempting any cooking.

- Ensure that the room is well ventilated, with windows open during the cycle and cool down.
- It is perfectly normal for a smell to be produced during this process.
- It is advisable for you not to remain in the room whilst the burning off process is taking place.

Each function should be run consecutively for the recommended time below:



Set the oven function to Convection at the highest temperature setting for 1 hour.




Set the Double Grilling function at the highest temperature for 15 minutes.



Set the 3D Convection function at the highest temperature for 15 minutes.


CLEANING & MAINTENANCE

 **CAUTION!** Cleaning & Maintenance operations must only be carried out when the appliance is cool and disconnected from the power supply. Ensure that you have read and understood the important safety information before proceeding.

Regular cleaning after each use will help protect finishes and reduce risk of debris catching fire. Surfaces of the appliance are susceptible to scratches and abrasions, so it is important to follow the cleaning instructions to avoid damage to any surface.

- Clean the glass oven door with a soft cloth moistened with warm soapy water. Dry it with a soft cloth. Do not use steel wool, acids or abrasive products that could damage the surface of the oven. Clean the oven control panel, taking the same precautions.
- Check that the appliance is cool after use. When cleaning and handling the glass there is a risk that the glass panels might break if not completely cooled.
- To clean the metal surfaces, use a regular detergent.
- Clean the inside of the appliance after each use.
- Remove stubborn dirt with special oven detergents.
- After each use, clean the accessories and let them dry thoroughly. Use a soft cloth moistened with warm soapy water.
- Do not clean non-stick accessories with strong detergents, this could damage the non-stick coating.
- All surfaces can discolour or alter if you use unsuitable products. In particular the front of the oven can be damaged by cleaning sprays and descalers. Remove residual detergent immediately.
- Regularly check the door seal. The door seal is around the frame of the oven compartment. The seals must be soft and elastic. To keep the door seals clean, use a non-abrasive sponge with warm water. Do not operate the appliance if the door seal is damaged.

CAUTION: Never use a steam appliance to clean the oven. Steam from an electric household appliance could reach live parts and cause short-circuiting.

 Some household detergents and cleaning products contain harsh chemicals and are abrasive, they can damage the finish of the appliance and potentially remove printed markings on the door. Damages caused by improper care will not be covered under manufacturer's warranty.

To avoid damaging the surfaces **DO NOT** use the following cleaning products:

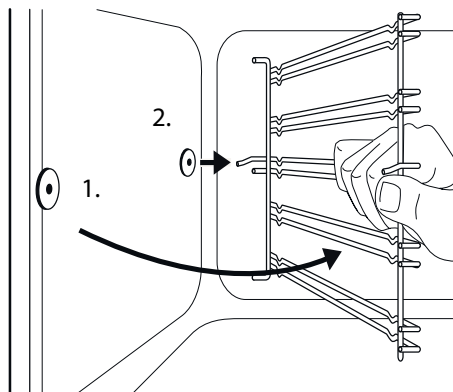
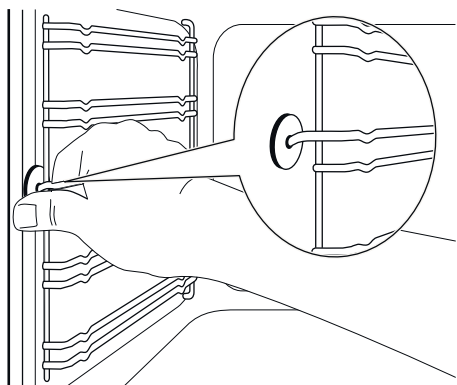
- x detergents containing soda, ammonia, acids or chlorides,
- x descaling products on the front of the oven,
- x abrasive detergents, such as powders, milk or abrasive pastes,
- x products containing solvents,
- x detergents for stainless steel,
- x detergents for dishwashers,
- x detergents for glass,
- x detergents for ceramic hobs,
- x abrasive brushes and sponges such as steel wool or sponges which still contain residues of abrasive detergents,
- x dirt erasers,
- x sharp metal scrapers,
- x steel wool,
- x we also do not recommend regular cleaning with mechanical products,
- x oven spray,
- x stainless steel scouring pads.

REMOVING THE SHELF SUPPORTS

REMOVING THE SHELF SUPPORTS

To clean the oven, remove the shelf supports following below instructions:

1. First remove the extraction rail from the side wall by pulling it forward.
2. Pull out the back of the shelf support from the side wall and remove it.
3. Install the rack supports by following the procedure described in reverse order.

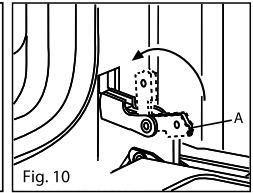
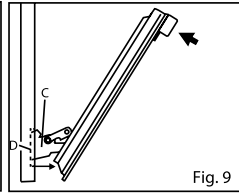
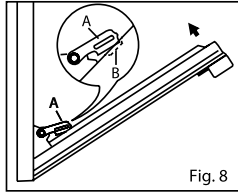
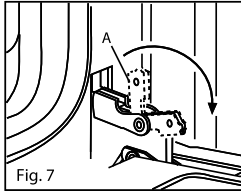


REMOVING THE DOOR

It is recommended that the oven door is removed from the oven before removing the internal glass panels to clean them as the oven door could close again if you try to remove the glass panels before taking off the oven door.

To remove the oven door, follow the below instructions:

1. Open the door completely
2. Position the hooks "A" of the hinges outwards (Fig.7)
3. Slowly close the door to reach the hooks "A", making sure that they lock in the slots "B" of the door, as shown in Fig.8
4. Using both hands, press lightly inwards on the door, allowing the door hinges "C" to detach from the slots "D" (see Fig.9), and pull the door towards yourself until it has unhooked from the oven.



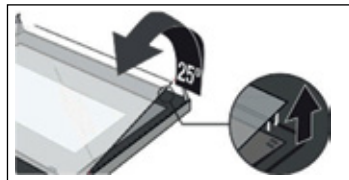
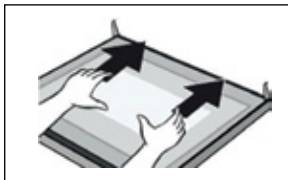
5. After cleaning, fit the door back on properly by following the procedure in reverse order. Reposition the hooks "A" inward before closing the door (Fig.10)

REMOVING THE GLASS

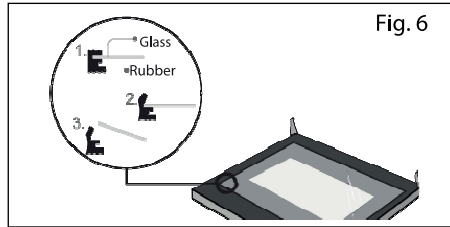
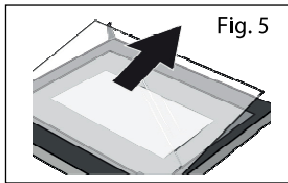
The oven door is equipped with three glass panels. It is recommended that the oven door is removed from the oven before removing the internal glass panels to clean them as the oven door could close again if you try to remove the glass panels before taking off the oven door.

After removing the oven door from the framework (see REMOVING THE DOOR):

1. Place the door on a clean and level surface with the inner glass (double glazing) facing toward you (Figure 3)
2. Remove the double glazing carefully by raising it approximately 25 degrees (Figure 4) until the retaining springs unhook.



3. Push the double glazing in the direction of the arrow (Figure 5) and pull it completely out in order to proceed with cleaning. At this point you can also remove the middle glazing in the oven door (follow the procedure of Figure 6) and proceed with cleaning.



4. When cleaning is completed, fit the parts back on by following the reverse procedure to that described above to put the oven door back into its original condition.

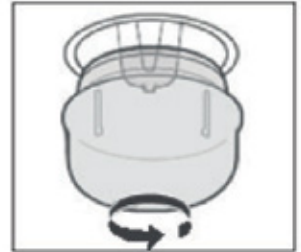
CHANGING THE LIGHT GLOBE

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

Before proceeding with changing the light globe, read the important safety information.

To replace the light globe:

1. Disconnect the power supply from the power socket or switch off the circuit breaker of the unit's power socket.
2. Unscrew the glass lamp cover anticlockwise (note that it might be stiff) and change the light bulb with a new one of the same type.
3. Screw the glass lamp cover back into place.



IMPORTANT: Use only halogen lamps 25-40 W / 220 V-240 V, T300°C.

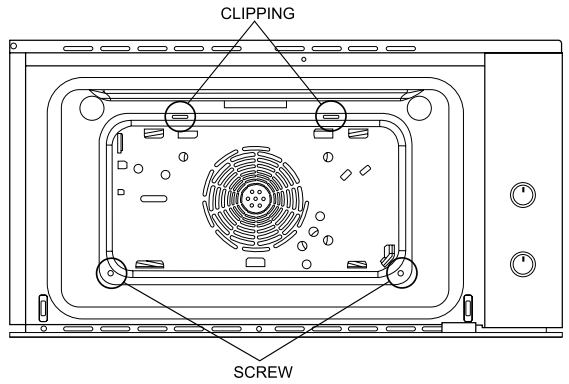
DISASSEMBLY OF CONVECTION MOTOR

CAUTION! Servicing & Repair of this appliance must only be undertaken a suitably qualified person.

Before proceeding with any servicing or repair, read the important safety information.

1. Turn off the electrical power supply to the appliance prior to servicing it. Failure to disconnect the power supply during service may result in an electrical shock or fire hazard.
2. Use a screwdriver to remove the screws on the back of the cavity inside (see figure) to disassemble the convection motor cover, and then pull it out from the clipping hole.

3. To reassemble the convection motor cover, perform the operations described above in reverse.



TROUBLESHOOTING

! Any electrical repairs to this appliance must conform to your local, state and federal regulations. If in any doubt, please contact the service center.

- **CAUTION:** Always disconnect the unit from the power source when troubleshooting the unit.
- Repairs may only be carried out by service engineers or an authorised service agent.
- Any modifications or use of this appliance for any other purpose or in any other environment than intended will void warranty.

Problem	Possible Cause	Solution
Oven is not turning on	The oven is off	Switch on the oven
	Power failure	Check the power in the house
	Failure of circuit breaker	Check the fuse
Cavity lights not working	Selected ECO energy saving mode	ECO mode doesn't use light, follow instruction for light
	Power failure	Check the power to the appliance
	Broken/Faulty globes	Replace globes as per this instruction.
Oven stops heating	Cooking timer has ended	Reset the timer or cook without timer
	Power failure	Check the power to appliance

Problem	Possible Cause	Solution
Oven is not heating	Oven is not turned on	Turn oven
	Temperature is not set	Set the temperature
	Cooking function not set	Set a cooking function
	Power failure	Check the power to the appliance
Grill and top element is not working	Cooking function	Check the cooking function is correct
	Temperature of oven too high	Allow the oven to cool for 2 hours then check again
Food not cooking properly or unevenly	Cooking temperature	Check the cooking temperature is correct for the food you are cooking. Adjust the temperature +/- 10°C
	Cooking function	Check the cooking function is correct for the food you are cooking
	Shelf position	Check the correct shelf position is being used
Cooling fan keeps operating for a long time after the oven is turned off	The cooling fan lasts according to the heating period	If the venting air is hot, the cooling fan is working normally
Water drips when the oven is used	The seal is damaged, not sealing correctly	Check the seal for damage, may need replacing



IMPORTANT! If your appliance appears not to be operating correctly, please contact the service center. Do not attempt to repair the appliance yourself.

Please note that if an authorised service person is asked to attend whilst the product is under warranty and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then they will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or if any installation other than the one specified by our company has been completed.






COOKING GUIDE

ENERGY SAVING

This appliance is equipped with functions & features to help you save energy during everyday cooking. Below are some other tips to help with reduce energy consumption when cooking:

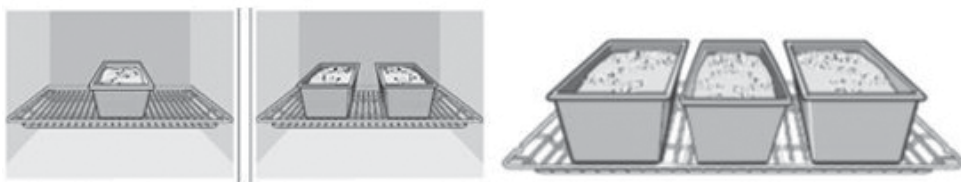
- Ensure that the oven door is closed properly when the appliance is in operation and keep it closed as much as possible during cooking.
- Metal plates improve heat insulation and energy efficiency, use metal ovenware.
- If the cooking time does not need to be measured precisely, place the food in the oven before preheating it.
- Use the residual heat to warm up other foods, or to keep foods warm. If you want to use the residual heat to keep a dish hot, choose the lowest temperature setting possible.
- Functions that utilise the fan are more energy efficient, use the cooking functions that include the fan to save energy.

BAKING GUIDE


















Dishes	Accessories	Preheating (minutes)	Rack Position	Function	Temperature (°C)	Time (minutes)
Biscuits	Baking Pan	25	2		150-160	30-35
Small cakes	Baking / Cake Pan	8	3		165-175	30-35
Sponge cake with water	Springfoam Pan	8	3		165-175	37-42
Leavened sweet	Baking Pan	8	3		165-175	35-40
Apple pie	Springfoam Pan Ø 20cm	14	2		180-190	50-70

This guide is for suggestion only. Preheating time based on preheating with oven on max temperature. Rack position is from bottom. Use dripping tray when appropriate.

You can utilise the wire rack to add more than one baking pan or tray:




COOKING GUIDE TABLE

Dishes	Weight (kgs)	Accessories	Preheating (minutes)	Rack Position	Function	Temperature (°C)	Time (minutes)
Cheesecake	1.5-4	Ovenware, uncovered on rack	15	2		160	50-70
Roast Beef	1-4	Ovenware, uncovered on rack	25	2		250	25-30
Meat Loaf	1-4	Baking tray on rack	20	3		200	45-60
Lasagna	1-3	Ovenware, uncovered on rack	15	3		200	45-60
Baked Pasta	1-3	Ovenware, uncovered on rack	15	3		200	45-60
Roast Veal	1-3	Ovenware, uncovered on rack	15	3		190-200	75-85
Pork Loin	1-3	Ovenware, uncovered on rack	15	3	 	190	85
Pork Shoulder	1-3	Ovenware, uncovered on rack	15	3		180-190	120-130
Roast Rabbit	1-3	Ovenware, uncovered on rack	15	3	 	180-190	90-100
Turkey Rump	2-4	Ovenware, uncovered on rack	15	3	 	170-180	150
Pork Neck	2-4	Ovenware, uncovered on rack	15	3		170	160-170
Roast Chicken	1-5	Ovenware, uncovered on rack	15	3		200	65-70
Toast 6-9pcs	-	Wire rack	10	4		250	6 + 3 flipped
Rainbow Trout	0.8-1.6	Ovenware, uncovered on rack	15	3		170	60

This guide is for suggestion only. Preheating time based on preheating with oven on max temperature. Rack position is from bottom. Use dripping tray when appropriate.

COOKING GUIDE TABLE

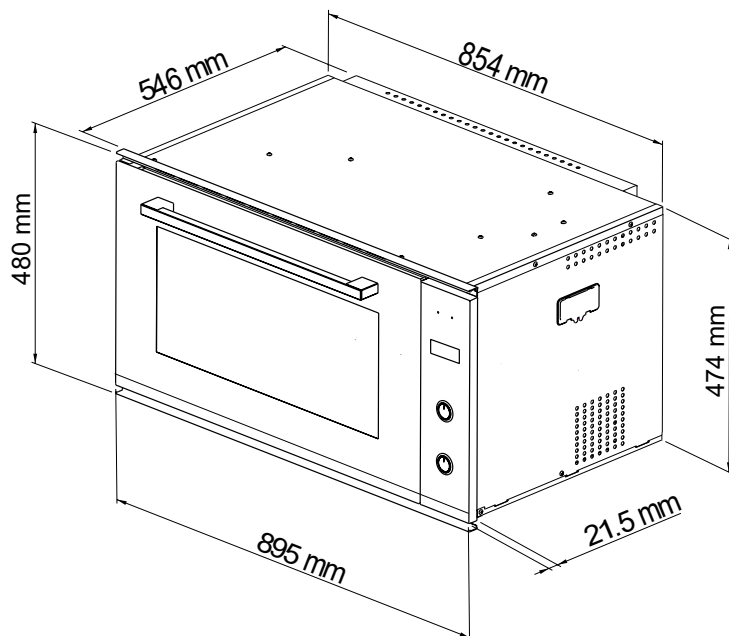
Dishes	Weight (kgs)	Accessories	Preheating (minutes)	Rack Position	Function	Temperature (°C)	Time (minutes)
Pizza	1.4	Baking tray on rack	15	2		225	20-30
Bread	0.8-1	Baking tray on rack	20	3		200-210	30-40
Flat Bread	0.5-1	Baking tray on rack	20	3		215-225	15-25
Ciambella Cake	0.8-1.6	Ovenware, uncovered on rack	15	3		180	40-45
Jam Tart	0.8-1.6	Ovenware, uncovered on rack	15	3		160	30-35
Short Pastry	0.8-1.6	Ovenware, uncovered on rack	15	3		160-170	40-60
Cream Puffs	0.8	Ovenware, uncovered on rack	15	3		150-160	40-50
Angel Food Cake	0.8-1.6	Ovenware, uncovered on rack	10	3		160	35-40
Rice Cake	1-2	Ovenware, uncovered on rack	15	3		160	40-50
Brioche 8-10pc	0.8-1	Baking tray on rack	15	3		170	25-30
Brioche 16pc	1.6	Baking tray on rack	15	2-4		150-160	30-35
Shortbread biscuits	1	Baking tray on rack	8	3		170-180	25-35
Frozen Pizza 2pc	0.65	Wire grid	10	3		190-210	10-20
Frozen Pizza 4pc	1.3	Wire grid	10	2-4		180-200	25-30

This guide is for suggestion only. Preheating time based on preheating with oven on max temperature. Rack position is from bottom. Use dripping tray when appropriate.

TECHNICAL DATA & SPECIFICATION

Specification

Model	SOB-9395B
Appliance	Multifunction Oven (10 Function)
External dimensions (height/width/depth)	480 x 895 x 567.5 mm
Installation dimensions (height/width/depth)	477 x 860 x 560 mm
Oven Capacity	93L Net 103L Gross
Door Glazing	3 Layer Glass
Energy Efficiency	A
Oven Lamp	2x 25W
Rated Voltage / Frequency	220-240V / 50-60Hz
Max Current	220V / 12.7A
Max Rated Inputs (Total power)	2.8kW



DECLARATION OF CONFORMITY

AUSTRALIAN STANDARDS

This product has been designed and manufactured to comply with all relevant Australian and New Zealand Standards.

AS/NZS 60335.1 General Requirements for Domestic Electrical Appliances

AS/NZS 60335.2.6 Specific Requirements for Domestic Electrical Cooking Appliances

This appliance is SAA certified.

Installation of the appliance must be only be undertaken by a licensed electrician who can provide a compliance certificate.

This appliance is intended for domestic use only.

DISPOSAL

Do not dispose of electrical appliances as unsorted municipal waste, use appropriate collection facilities. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by the inappropriate waste handling of this product. Contact your local council for information regarding collection systems available.

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