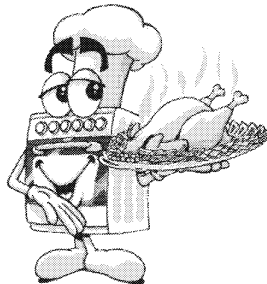


EUROMAID

OPERATING INSTRUCTIONS

BUILT-IN OVEN
ENTEGRATED OVEN

Models: 1505 TI
BMSS7
BMWH7



Dear Customer,

It is our ultimate desire that you achieve the best performance from our product, which has been passed through meticulous quality control checks and is manufactured in modern facilities.

To this effect, we recommend that you read the entire guide carefully before operating the product and keep it as a reference.



C O N T E N T S



Part 1: Safety Precautions and Important Items



Part 2: Technical specifications
• Technical specifications of your oven



Part 3: Installation of your cooker



Part 4: How to operate the oven
4.1 Setting the electronic timer
4.2 Using the minute minder
4.3 Operating the ovens
multi-function ovens



Part 5: Operating the grill



Part 6: Maintenance and cleaning



Part 7: Important do's and don'ts



Part 8: Future transportation

Part 1: Safety Precautions and Important Items

- The operating voltage is 240V ~50 Hz.
- Before your appliance is connected to the mains electricity supply, check to ensure that the voltage and the frequency shown in the rating label corresponds with your power supply.
- Before applying to authorized service, have the electrical wiring of your home ready for connection.
- **The ground cable should always be performed by the manufacturer or its authorized service agent or a similarly qualified person. Our company shall not held responsible for any damage caused by the utilisation of the oven without ground cabling.**
- **While locating your oven; do not squeeze the supply cord under the oven body or inside the oven door, because the cable isolation can be damaged.**
- **If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.**
- **The cooling fan will continue for a while after switching the oven off**
- **In models with the timer:**
Always adjust the timer during the first operation or after any interruptions of the electric supply. Otherwise, your oven will not operate.
- Do not attempt to move the appliance by pulling the door and/or handles.
- While the front door is open do not put any heavy object on it, and do not allow children to sit on it.
- During use the appliance become hot. Care should be taken to avoid touching heating elements inside the oven.
- **Accessible parts of the appliance will become very hot whilst the appliance is in use and until the appliance has cooled. Children should be kept away to avoid burns and scalds.**
- **The packaging materials can cause danger for the children.**
- **The appliance is not intended for use by young children or infirm persons without supervision.**
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not forget to remove the packaging material near the tray and wire grill, and the polysthrene sticked to the front door glass.
- Always switch off the appliance from the mains when the appliance is not in use before cleaning or in the unlikely event of any probable product failure.
- Ensure the appliance is switched off before replacing the lamp, to avoid the possibility of electric shock.
- **Immediately switch off the appliance from the mains if a crack is detected on the ceramic glass surface, in available models.**
- Place the hobs on top of the counter that has been cut to the dimensions given in Unit 3, with the indicator lamps of the burners facing forwards. Place your oven in the cupboard that has been prepared to the dimensions specified.
- **In models with Grill;**
Keep the oven door CLOSED during grilling.
- If the oven door is accidentally opened when you are using the grill, your appliance will be damaged and **you will invalidate your guarantee.**
- If the oven door is opened, the surfaces of the appliance will get very hot resulting in heat damage to the door, the control panel, knobs, side panels and the grill or tray.
- Accessible parts may become hot when the grill is used. Children should be kept away.
- **Always use oven gloves when removing the grill rack and dishes from inside the oven when in use.**
- If, whilst cooking, steam produced comes into contact with cool surfaces on the outside of the appliance, it will condense and produce water droplets.
This is quite normal and is not a fault. Wipe it with a dry cloth.

Safety Precautions about Electrical Connections

Before your appliance is connected to the mains electricity supply, check to ensure that the voltage and the frequency shown in the data plate corresponds with your power supply. The data plate is situated side cover of the oven.

Warning!

This appliance must be earthed.

Our company shall not held responsible for any damage caused by the utilisation of the oven without ground socket.

Before applying to Authorized service, have the electrical wiring of your home ready for connection.

If the appliances is connected by a plug, that the plug is easily accessible after installation (but not above the hob)

This product must only be installed by a qualified electrician eg. local electricity company to a suitable double pole control unit with a minimum contact clearance of 3 mm in all poles which should be adjacent to (but not above) the cooker in accordance with IEE regulation, Failure to observe this instruction may result in operational problems and invalidation of the product warranty. If the appliance is connected by a plug, that the plug is easily accessible after installation (but not above the hob).

The cable length should be 2 m max. for isolation safety.

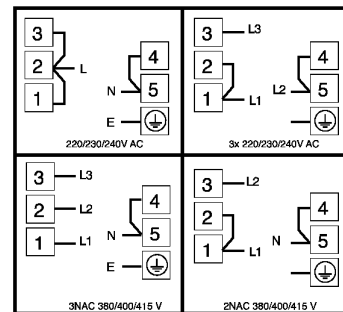
In models with "covered type-terminal block"

Take care to connect as below:

Brown cable = L (Live)

Blue cable = N (Neutral)

Green/Yellow cable = E (Earth)



Schema II

If your oven is supplied without supply cord use schema-I to choose supply cord and use schema-II for installation of cord.

Open the terminal block cover.

Connect the supply cable according to wiring diagram on the rear cover.

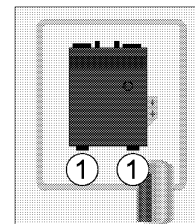
Fix the supply cable to main body with integrated screw via cable tightener.

Assembly the terminal block cover to its place.

Your oven is suitable for single and three phase connection.

The mains cable must pass through the cable clamp.

The mains cable should be routed away from the appliance and in particular ventilation slots, the vent outlet and should not be obstructed when pushed in to position between the appliance and the wall and/or cabinet.



| Connection Type | Monophase | Three phase | Three phase with Neutral | Two phase with Neutral |
|--------------------------------|------------------------|------------------------|--------------------------|------------------------|
| Voltage | 220/230/240 V | 220/230/240 V | 380/400/415 V | 380/400/415 V |
| Supply cord type (max 2m long) | 3x4.0 mm2 H05 V V-F | 4x2,5 mm2 H05 V V-F | 5x2,5 mm2 H05 V V-F | 4x2,5 mm2 H05 V V-F |

3

Schema I

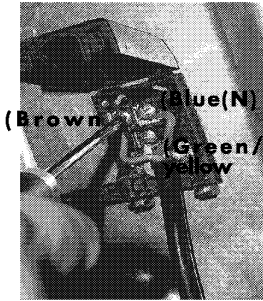
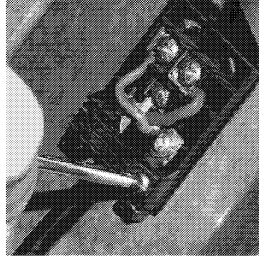
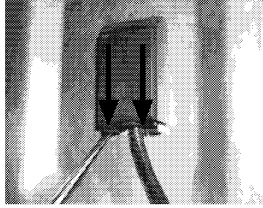
In models with "small type-terminal block "

If there is no supply cord attached to your oven, it is necessary to select the type indicated on below and follow the instructions.

Disconnect the appliance from the network.

3 core, PVC insulated and sheathed, Ordinary Duty (H05 VV-F) flexible cord having 1.5 mm² conductors. The cord must be approved to AS 3191 or be a HAR approved type.

1. open terminal cover with screwdriver
2. open cable clamp



3. Change the supply cable according to wiring diagram on the rear cover.

Take care to connect as below:

Brown cable = L (Live)

Blue cable = N (Neutral)

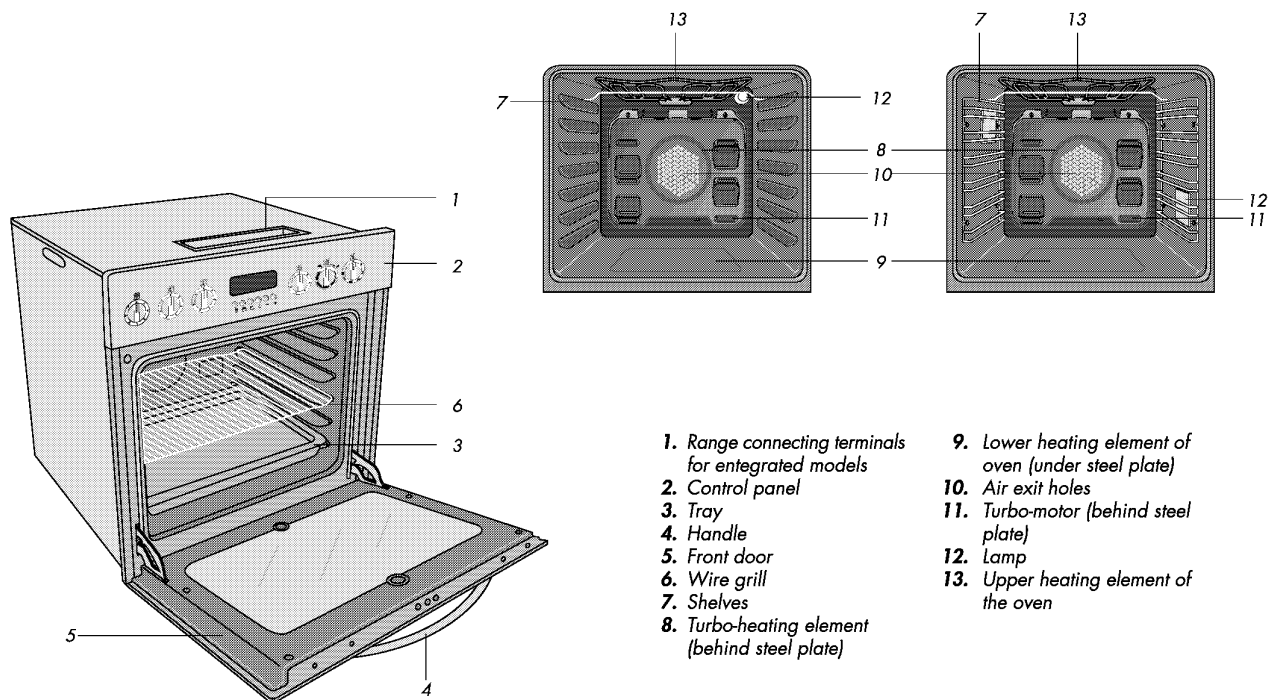
Green/Yellow

cable = E (Earth) \perp

4. Fix the cable clamp

5. Close terminal cover

Part 2: Technical specifications **Technical specifications of your oven**

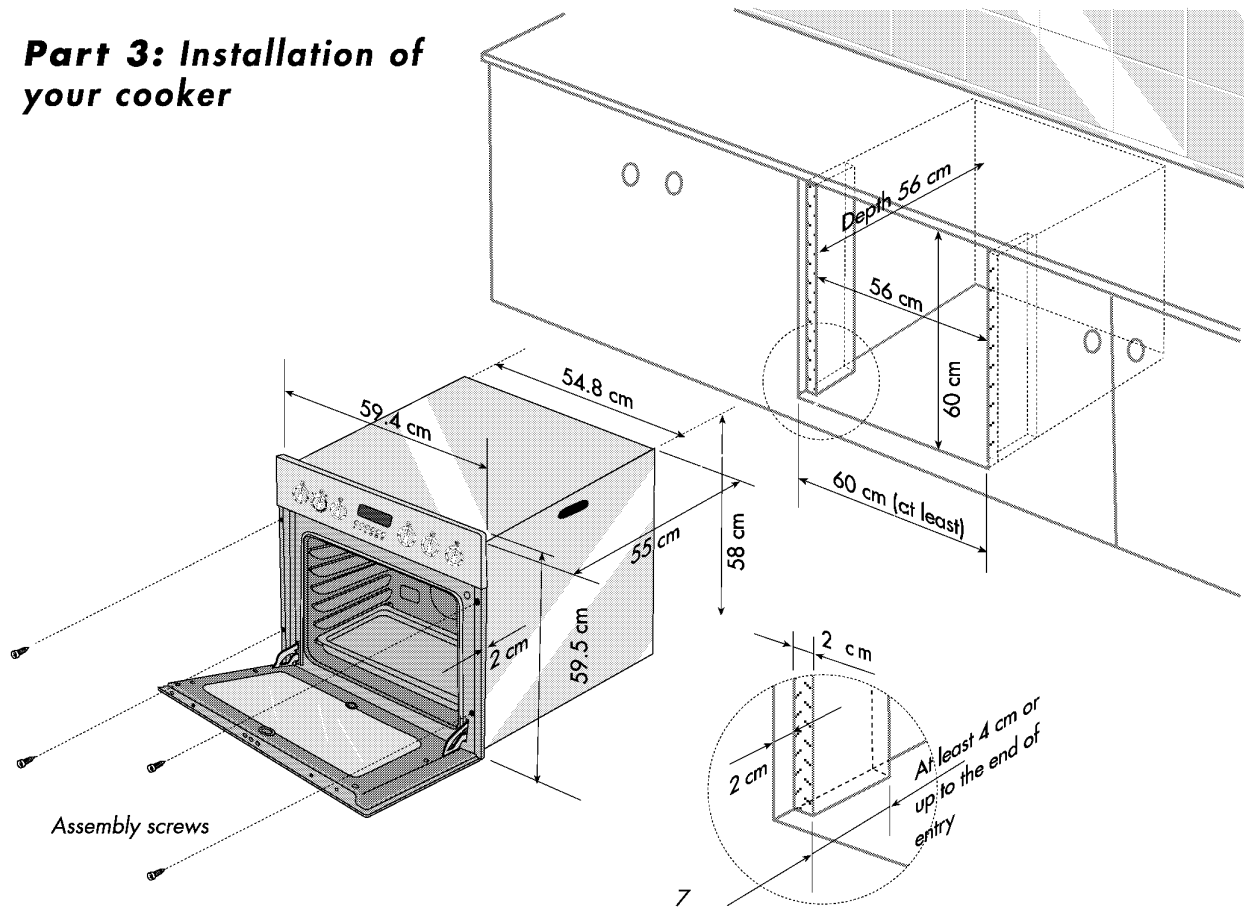


| | | Multi-function | |
|--------------|--|-----------------------|--|
| Outer width | | 594 mm | |
| Outer depth | | 550 mm | |
| Outer height | | 595 mm | |
| Inner width | | 445 mm | |
| Inner depth | | 410 mm | |
| Inner height | | 332 mm | |

Dimensions of installation setting

| | | | |
|---|--|------------------------|--|
| Width | | 600 mm | |
| Depth | | 560 mm | |
| Height | | 600 mm | |
| Oven volume | | 61 lt. | |
| Net weight | | 37 kg. | |
| Supply voltage | | 220 /230/240 V ~ 50 Hz | |
| Oven output | | 2400 W | |
| Grill output | | 1100 -2300 W | |
| Turbo heating element output | | 2100 W | |
| Turbo motor output | | 38 W | |
| Turbo motor speed | | 2800 rpm | |
| Ventilation motor (if available) | | 15 W (H-type) | |
| Rotisserie motor (if available) | | 4 W/ 2 rpm | |
| Lamp (if available) | | 15/25 W | |

Part 3: Installation of your cooker

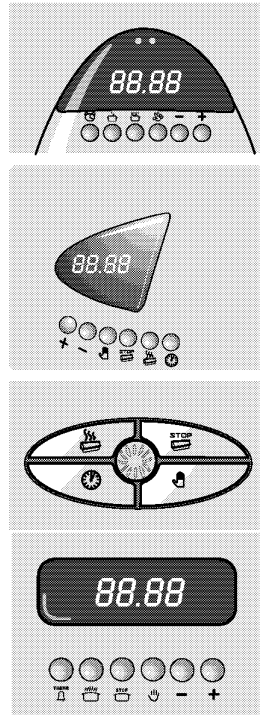


Part 4: Operating the oven (Model :1505 TI)

4.1 Setting the electronic timer

You should adjust the electronic timer prior to using the oven. Otherwise your oven will not operate.

The electrical current to the heating elements flows through the electronic timer. The timer must be set in order for the heating elements to go into operation.



Your oven's electronic timer operates similar to a normal timer. Your oven's electronic timer will be reset if the electrical power is cutoff. The electronic timer will run slow if the frequency of your supply power is less than 50 Hz. (This malfunction is not due to your timer. In such cases, you must readjust your timer).

Your oven's timer;

1. You can adjust cooking durations between 00.00 - 24.00 hours.
2. You can use it as a chiming alarm between 00.00 - 24.00 hours.
3. You can run a cooking program for fully-automatic, semi-automatic and non-programmed (manual) cooking. (The heating elements inside the oven are tied into the electronic timer and are programmable.

TIMER : Programming button for warnings

: Cooking period adjustment button

STOP : Cooking terminating time adjustment button

: Manual adjustment button (non-programmed cooking)

: Time adjustment buttons

The following functions are available on your programmable timer.



- Automatic, semi automatic or manual modes,
- Current time clock display in 24h format,
- Timer alarm that can be used as a minute minder.

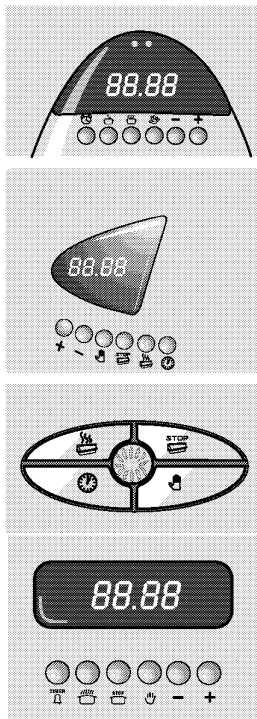
Please note

- The timer controls the oven heating element only and the current time of day must be set before the oven will function.
- If the timer has been set to an automatic or semi automatic programme, the daily time cannot be readjusted, the semi or auto programme, must be cancelled. See **"How to cancel automatic programme"**.





How to set the current time of day

The clock display uses a 24 hour configuration
8:30 pm = 20:30

- Press and hold **TIMER**  buttons at the same time.
- Press **+** button to increase or **-** to decrease, or turn the  button to the left/right hand side the time.
- Adjust using the **+** or **-** buttons to set the current time. If **"Auto"** flashes, See **"How to cancel automatic programme"**.
- Release the buttons, the clock will now start.



Manual cooking (Or to cancel a programme)

- Press  button, press the **-"** button, or turn the  button until 0:00 is displayed.
- Press the  button.
- The **"AUTO"** and  sign will disappear.
- Set the oven knob to the required cooking temperature and function selection knob to the desired position.
- The oven will switch on. The Amber oven indicator will light.
- At the end of cooking, switch off by resetting the oven thermostat knob to the **"●"** (off) mark.






Note:

The timer will not switch off the oven. To switch off the oven turn the oven thermostat and selection knob to the **"●"** (off) mark.

Some models, there is only one knob to adjust the stage of cooking. Make your adjustments by using this knob.

Semi-automatic programming








This mode allows a manual start time but an automatic switch off time, which is very useful to prevent the over cooking of food.

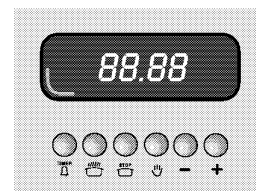
- Press  button. Press the “+” (or “-”) buttons, or turn the  button to set the cooking time duration (Auto and  will be displayed) in minutes.
- Set the oven thermostat knob to the required temperature and function selection knob to the desired position.
- The oven will switch on and cooking will commence.
- The programmer will switch the oven off at the end of the preset cooking time. “Auto” will flash and the timer alarm will bleep. To turn off the alarm press the  button.
- Set the oven thermostat knob to the “●” (off) mark.
- Press  button to cancel “Auto”.

Automatic programming



The programmer will switch the oven on and off at the required times.


Ensure the oven thermostat is in “●” (off) position, and the correct time has been set.

- Press the  button to cancel any program stored. (Auto and  symbol will not be displayed)
- Press the  button and press “+” (or “-”) buttons, or turn the  button to set the stop time required. ( and auto will be displayed)
- Press the  button and press “-” button to set the cooking time (duration) required.
- Set the oven knob to the required cooking temperature and place your food in the oven.
- The oven will switch on at the required time, cook the food and switch off at the predetermined time.
- At the end of cooking the alarm will bleep and “Auto” will flash. To turn off the alarm press the  button.




Example for the automatic programming:

If at 12:50 hours the user wishes to prepare a dish that requires a cooking duration of one hour and thirty minutes and needs to be ready for serving in 5 hours time, i.e. at 17:50 hours, the following procedure should be followed. The cooking pot is placed in the oven at 12:50 and the cooking duration () set for 1 hour and 30 minutes. Then the end of cooking time () is set to 17:50. The relevant operating mode and cavity temperature are selected by turning the knobs after or before timer adjustment. The cooking process is automatically started at 16:20 and ended at 17:50. If an end of cooking time is set without first setting the cooking duration the cooking process begins immediately and ends at the preset end of cooking time.




Press  button to cancel "AUTO".
• Set the oven thermostat and function selection knob to the "●" (off) mark.

Note: Make sure you follow food manufacturer's instructions.




• Press the  button to view the remaining cooking time during cooking.

Timer alarm

The timer alarm can be adjusted to beep between 0 and 23 hours 59 minutes. i.e. as a minute minder to remind you to switch off a hob heating zone.

- Press the  button, press the "+" or "-" or turn the  buttons to set the desired alarm time.
- The timer alarm will beep at the end of the time period.
- To turn off the alarm press the  button.

How to cancel automatic programme



- Press  button, press "-" button until the  display shows 0:00
- Press  button, the programme has now been cancelled.
- The current time can then be reset.

(If Available)



Activating the Demo mode/Key lock

The Demo mode is conditionally applicable as key lock. If it is activated, the relays remain open all the time. Thus timer can be operated as usual but the connected appliance or appliance module remains unaffected. This means that your child can select the cook program but the program will not be activated and thus the connected appliance or appliance module will not be switched on.

To activate the demo mode/key lock:

1. Make sure that the clock is in manual mode and cancel any active programs.
2. Hold the "  " button and the "  " button down simultaneously for approx. 8 seconds. The display will read "ON".
3. Press the "+" button.
The display reads "OFF" and the "i" symbol appears.
After approx. 5 seconds the time reappears next to the "i" symbol. The key lock is not activated.


To deactivate the demo mode/key lock:

1. Make sure that the clock is in manual mode and cancel any active programs.
2. Hold the "  " button and the "  " button down simultaneously for approx. 8 seconds. The display will read "OFF".
3. Press the "+" button.
The display reads "ON" and the "i" symbol disappears.
After approx. 5 seconds the time reappears on the display. The key lock is now deactivated.

4.2 Use of the minute minder

(Models : BMSS7/ WH)

There is an electrical ringer timer which can adjust the cooking period to maximum 100 min. It operates by turning the switch clockwise and can be adjusted by a knob.

Turn the knob to the manual position () if not want to use minute minder facility. In this position, the timer does not cut off the electricity flowever, in order to turn off the operating you either have to reset the timer or position the thermostate knob to "0".

When the timer is set between 0-100 min, the electricity is cut off automatically and the timer rings at the end of this specific period.


Warning: The heating elements does not work unless the timer and thermostate knobs are opened together.


4.4 Operating the ovens

Oven heating control knob


This knob is used together with the "function selection" knob. Select the desired stage with the "function selection" knob. Then rotate the "oven heating control" knob clockwise. The lamp and the heating elements in conjunction with the stage you have selected, or the fan will come on line. The temperature in the oven shall be sensed by the thermostat. The thermostat switches off the heating element and the thermostat light when the set temperature level is reached inside the oven. When the temperature falls below thermostat comes back on line and the thermostat light illuminates. This way, the set temperature level is maintained throughout the cooking period.

Function selection knob

This knob allows you to select functions and carry out checks. The functions and their stages are explained below. In order to operate the stages, you need to bring the "function selection" knob (except  stage) together with the "oven heating control" knob to the desired temperature degree and adjust the timer if there is. If your cooker has timer; refer to the description of timer usage.


*Burning off the protective coating process.
In order to burn off the protective coating remove shelves and baking tray by turning your oven to 200°C in  position for to 30 minute periods without putting anything into it.
You must ensure this operation is conducted in a wall ventilated area.*


The stages of the multi- function selection knob


 Oven lamp and fan are on.


 Defrost


 Defrost


 Fan and turbo heater are on.


 Fan and turbo heater are on.


 Fan and grill heater are on.


 Fan and oven bottom heater are on.


 Fan and oven bottom heater are on.


 Fan and oven bottom heater are on.


 Top and bottom heaters are on.


 Top and bottom heaters are on.


 Top and bottom heaters are on.


 Fan, top and bottom heaters are on.


 Fan, top and bottom heaters are on.


 Fan, top and bottom heaters are on.


 Fan and top heater are on.

 Fan and top heater are on.

 Fan and top heater are on.

 Means only the grill heater is on.


 Means only the grill heater is on.

 Means only the grill heater is on.

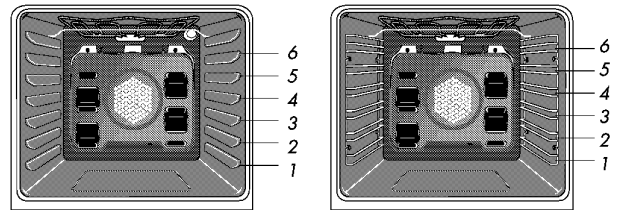
You must bring to the heating control knob to the maximum temperature.

You must bring to the heating control knob to the maximum temperature.













You must bring to the heating control knob to the maximum temperature.

 Means lamps, both grill heater and rotisserie function are on.

You must bring to the heating control knob to the maximum temperature.






Cooking table

| Foods | COOKING PAN | SHELF POSITIONS | | | THERMOSTAT POSITION | COOKING TIME (min) | | |
|--------------------------------|----------------------|--|--|---|--|--|--|---|
| | |  Fan with ring heater |  Top and bottom |  Fan with Top and bottom | |  Fan with ring heater |  Top and bottom |  Fan with Top and bottom |
| Short bread (Serves 8) | 24-26 cm bread mould | 3 | 2-3 | 3 | 170-180 | 15-25 | 25-35 | 20-25 |
| Cake in mould (Serves 5) | 18-22 cm cake mould | 3 | 2-3 | 3 | 170-180 | 20-30 | 25-35 | 20-25 |
| Cookie (Serves 12) | Cooking sheet | 4 | 2-3 | 3 | 170-190 | 20-30 | 25-35 | 20-25 |
| Flaky pastry (Serves 12) | Cooking sheet | 4 | 2-3 | 3 | 180-190 | 20-30 | 25-35 | 20-25 |
| Brioche | Cooking sheet | 4 | 2-3 | 3 | 160-180 | 20-30 | 25-35 | 20-25 |
| Pastry (Serves 8) | Big tray | 4 | 2-3 | 3 |  :180-190  /  :190-200 | 35-45 | 40-50 | 30-40 |
| Yeast dough (Serves 18) | Big tray | 4 | 2-3 | 3 |  :190-200  /  :200-220 | 25-35 | 35-45 | 25-35 |
| Biscuits (Serves 10) | Cooking sheet | 4 | 2-3 | 3 | 170-180 | 15-25 | 20-30 | 18-22 |
| Cake (Serves 20) | Big tray | 4 | 2-3 | 3 | 170-180 | 20-30 | 25-35 | 20-25 |
| Millefeuille pastry (Serves 8) | Big tray | 4 | 2-3 | 3 | 200-210 | 20-30 | 25-35 | 20-25 |
| Lasagne (Serves 8) | Lasagne dish | 4 | 2-3 | 3 | 170-180 | 35-45 | 40-50 | 30-40 |
| Pizza (Serves 8) | Big tray | 4 | 2-3 | 3 | 200-220 | 20-30 | 30-35 | 25-30 |
| Roast beef (Serves 8) | Roasting dish | 4 | 2-3 | 3 | 250 (15min)* | 90-120 | 110-120 | 100-110 |
| Lamb shoulder (Serves 8) | Roasting dish | 4 | 2-3 | 3 | 250 (15min)* | 65-80 | 70-90 | 60-75 |
| Roasted chicken | Roasting dish | 4 | 2-3 | 3 | 250 (15min)* | 55-65 | 60-70 | 50-60 |
| Roasted turkey (5,5 kg) | Big tray | 4 | 2-3 | 3 | 220 (25min)* | 170-220 | 180-240 | 150-210 |
| Fish | Roasting dish | 4 | 2-3 | 3 | 200 | 15-20 | 15-25 | 15-20 |

*For roasted meats, the thermostat starts with the highest level and decreases to 150°C after 15 minutes.

- The values listed in the table are the results obtained from laboratory testing.
- You may find different flavours of the food according to your own cooking and usage practices.
- If you wish, you can add the time it takes to pre-heat the oven to the values listed in the table.

Shelf position (In fan with ring heater model)
For 3 trays 2 - 4 - 6
For 2 trays 4 - 6
For 1 trays 4

-  Fan with ring heater
-  Top and bottom heater
-  Fan with Top and bottom heater



Part 5: Operating the grill



Grill Tray Placement:

Ensure the Grill tray is positioned above the slide out oven rack (Refer diagram 1)

First slide in the oven shelf to shelf position 5 (refer diagram 2) and then place the grill tray with wire rack fitted to shelf position 3.

This height is generally Optimum for the grilling of most foods.

Operating the Grill:

After you have evenly placed the food on the grill tray set the Griller function  or  from the program controller and set the thermostat temperature to 200°C which is the most suitable temperature for Grilling.

Note this temperature is thermostatically controlled and may be increased or decreased to accommodate various foods you are grilling.

After the above steps have been completed close the door and commence cooking, noting to periodically check the foods being grilled.

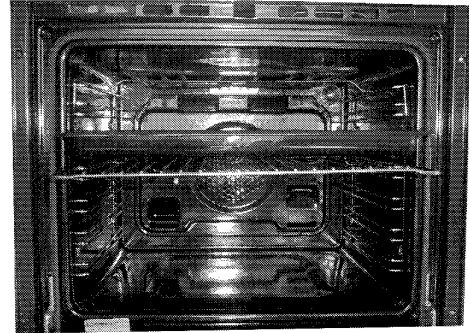
Safety Tip:

We recommend you set the auto off timer or minute to max 30 minutes as a safety precaution whilst grilling as the door is closed you may forget the griller is operating.

To activate auto the off timer (Whilst the Griller is operating) simply depress auto on function an set 30 minutes on the timer. Or rotate the knob timer to 30 mins semi-auto models BMSS7, BMWH7.

The Griller will turn off in 30 minutes!

To reset the Auto Off Operation & resume Grilling simply depress the hand symbol and Grilling will resume. Or for BM models select manual cooking.



WARNINGS:**Children:**

Do not allow Children to sit or stand on the Oven door when the door is open.

Accessible Parts:

May become Hot whilst Grilling and Children should be kept away.

Excessive Smoke:


Prior to commencing grilling ensure that the Grill tray and oven are clean free of residue fats or oils from previous cooking otherwise extensive SMOKE may accumulate whilst grilling

Do Not:

Line the Grill tray with Aluminum Foil as the increase in the heat could create a fire Hazard.

High Temperatures:

A temperature set too high ie plus 220°C may cook the foods too rapidly and cause burning and or smoke so be aware of suitable correct setting of temperature control.

| Grill  | | | |
|---|------------------|----------------|-------------------------|
| | Cooking temp. °C | Shelf position | Cooking duration (min.) |
| Lamb | 190 | 4-5 | 12-15 |
| Lamb chops | 190 | 4-5 | 12-15 |
| Beef | | | |
| Veal chops | 190 | 4-5 | 15-25 (1) |
| Mutton chop | 190 | 4-5 | 15-25 (1) |

(1) Depending on the thickness



Part 6: Maintenance and cleaning

Turn off the mains switch before cleaning

☛ Before switching on again ensure that all controls are in the OFF position.

Clean with a cloth wrung out in soapy water. Stubborn stains can be removed with a cream, paste or liquid cleaner.

☛ Never clean the cooker surface by using materials such as hard brushes, steel pads or knives, which can easily scratch the enamelled and stainless steel surfaces.

☛ Special cleaners that are commercially available may be used after carefully reading the warning labels written on them. Do not use cleaning agents containing acid or chlorine. Cleaning can be accomplished using a soft piece of cloth wetted with soapy water or with commercially available special surface cleaners and a soft piece of cloth. Especially use liquid paste or cream type cleaners.

Control panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur. Do not attempt to remove any of the control knobs from the panel as this may cause damage and is a safety hazard.

Oven interior

Before switching on again ensure that all controls are in the OFF position. Take out all trays and the grill out of the oven. Clean out the interior with a piece of moist, soapy cloth. Then, clean it once more with a wet piece of cloth and let it to dry.

Do not use dry powder agents for cleaning.

Special cleaners that are commercially available may be used after carefully reading the warning that are written on the labels.

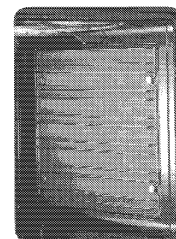
Warning!

Never clean the inside of the oven and trays with hard brushes, steel pads or knives.

Do not use cleaning agents containing acid or chlorine on **stainless steel surfaces and the handle**. Cleaning can be accomplished using a soft piece of cloth wetted with soapy water or with commercially available special surface cleaners and a soft piece of cloth.

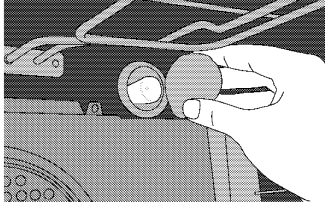
☛ **Catalytic-enamelled models;** The oven interior of this model is coated with catalytic enamel since the catalytic enamel cleans itself, you do not have to perform an extra cleaning after the cooking operation.

If your oven obtains steel rack; To clean the steel rack, unscrew the 4 screws. After cleaning operation, assemble the steel rack to the oven body again.

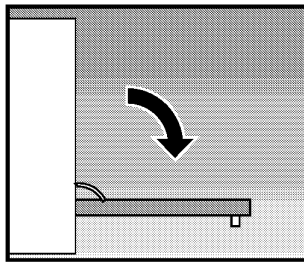


Replacing the oven lamp:

1. Unplug the power cable.
2. Then, remove the protective glass cover of the lamp inside your oven by turning it counterclockwise.
3. Then, remove the bulb by turning it counter-clockwise.
4. After installing the correct bulb obtained from an Authorized Service, reinstall the protective glass of the lamp.



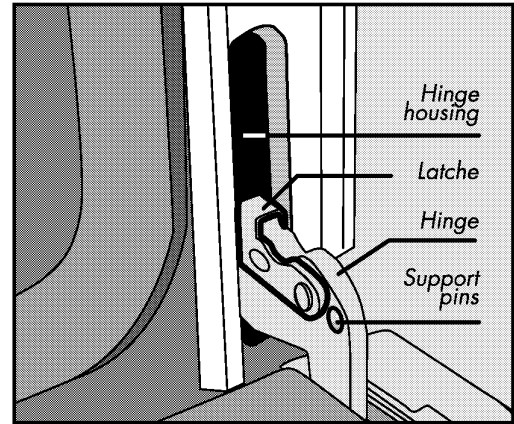
Replacing the oven door



1. Open the front door to 90°



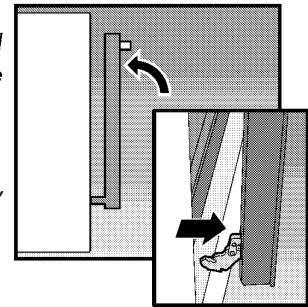
2. Open the latches placed on the hinges both sides of the front door until they touch the support pins.
3. Close the front door till touching the latches.



4. Hold the oven door slightly at the handle, close slightly, pull upwards and close until there is a aperture of few centimeters are left. Then you can detach the hinges from the housing.

The mount the door;
Do the above started instructions in reverse order.

Attention: Assure that hinges are placed appropriately in the housing. Do not forget to close the latches.





Part 7: Important do's and don'ts

Don'ts

- ☛ Don't leave children unsupervised where the cooker is installed and in use as all surfaces will get hot.
- ☛ **Don't allow children to sit or stand on the oven door when open in its down position or allow any person to sit or stand on part of the appliance.**
- ☛ Don't use large preserving pans or fish kettles across two hotplates as this will damage the hob.
- ☛ **Don't store items above the cooker that children may attempt to reach.**
- ☛ Don't use water to extinguish oil or fat fires.
- ☛ **Don't use the cooker as space heater, dryer.**
- ☛ Don't heat up unopened food containers as pressure can build up causing the container to burst.
- ☛ **Don't place flammable or plastic items on or near the hob, and never place wet cloths etc. on the hob to dry.**
- ☛ Don't use biological washing powder or harsh abrasives or chemical cleaners for cleaning the oven inner panels.
- ☛ **Don't leave a hotplate on for long periods when not covered by a pan. Spillage should be dealt with as soon as it occurs, taking**

- due care as the hob surface may be hot. Any spillage left on the surface after cooking should be cleaned off before the hob is switched on again to prevent baking on.**
- ☛ Don't store flammable materials, aerosol etc. In adjacent cabinets.
 - ☛ **Don't cover ventilation slots in any way.**
 - ☛ Don't use the handles to hang towels, dishcloths etc.
 - ☛ **Don't use round-bottomed (traditional) Woks. Use flat-bottomed types.**
 - ☛ Don't place dishes, pans, trays directly onto the oven compartment base.
 - ☛ **Don't cover oven shelves with aluminium foil as the air circulation in the oven will be disrupted.**
 - ☛ Don't line the grill pan with aluminium foil.
 - ☛ **Don't attempt to grill with the door closed.**
 - ☛ Don't use the grill to warm plates.

Do's

- ☛ Have your appliance installed by a qualified engineer or a technician.
- ☛ **Make sure you understand the controls prior to using your appliance.**
- ☛ Ensure that no flammable materials are adjacent to the appliance as the sides of the appliance become hot during operation.

- ☛ **Keep children away from the cooker at all times when in use as surfaces will get extremely hot.**
- ☛ Always turn off the electricity supply at the wall switch before cleaning.
- ☛ Check all controls on the appliance are switched off after cooking.
- ☛ **Keep all ventilation slots clear of obstructions.**
- ☛ Remember that the oven and the utensil will be very hot when in use.
- ☛ **Note that times and temperatures in this book are for guidance only.**
- ☛ **Ensure meat and poultry is thoroughly defrosted before cooking.**
- ☛ Take care when removing utensils from the grill as they may be hot.
- ☛ **Take care when opening the door. Let steam and hot air escape before removing the food.**
- ☛ Use quality oven gloves for removing hot food utensils from the oven/grill.
- ☛ **Select the correct shelf position before turning the oven or grill on.**
- ☛ Clean your cooker regularly, ideally after each use.
- ☛ **Allow the appliance to cool before cleaning.**
- ☛ Always refer servicing to a qualified appliance service engineer.



Part 8: Future transportation

☛ Transporting the oven;

Store the oven's original box. Transport the oven in its original carton. Follow the guidance marks that are printed on the carton.

To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard or paper 1 to 1.5 cm in thickness onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.

☛ If you do not have the original carton;

Take the necessary precautions in order to prevent the exterior panels, and the glass surfaces of the oven from being damaged.

Pack the hob in bubbled nylon or thick cardboard and tape it completely in order to prevent any damage during transportation.

The oven must be transported upright. Do not place other items on the top of the cooker.

Guarantee

Your Euromaid cooker is guaranteed for 24 months from the date of the original purchase. Any defect that arises due to faulty materials or workmanship will be repaired free of charge during this period. The guarantee is subject to the following provisions.

- The guarantee does not cover accidental or transit damage, misuse, cabinet parts, knobs or consumable items such as light bulbs.*
- The guarantee does not cover repairs or service calls required as a result of inexperienced or faulty installation.*

- The product must be correctly installed and operated in accordance with the instructions contained in the operating instruction booklet.*
- The product is designed for domestic use only. The installation of this product on business premises for commercial use will invalidate the guarantee.*
- The guarantee is only valid within the boundaries of the Australia.*
- The guarantee will be rendered invalid if the product is resold or has been affected by inexperienced repair.*
- Euromaid disclaims any liability for incidental or consequential damages.*
- The guarantee is in addition to and does not diminish your statutory or legal rights.*

ELECTRICAL DISTRIBUTORS AUSTRALIA PTY LTD

ABN 11 051 297 557

SUITE 16 NO.17 NARABANG WAY BELROSE NSW 2085

PH:02 99861699 FAX: 02 99861196 EMAIL:EOAAUST@bigpond.com

EUROMAID COOKER & HOT PLATE WARRANTY

IN ADDITIONS TO RIGHTS BY LAW

Electrical Distributors Australia Pty Ltd guarantees to the original purchaser during the first one or Two Years of ownership (subject to model and type as listed below) that any part with defective material be replaced free of charge, provided that all service work is carried out by Electrical Distributors Australia Pty Ltd or the nearest appointed service agent.

Models Subject to 12 months Warranty:

AD0640, BT180, BT220, MC1110T, SC11531, SCNG7531, SCLPG7531,MDA200.

Any new models released not stated above are also 24 months warranty.

Models Subject to 24 months Warranty:

1505TI, A0975SS, A0985SS, A0980SS, AO 970WH, BMSS7, BMWH7, AO 970SS.

Where the appliance is installed outside the normal service area of Electrical Distributors Australia Pty Ltd or it's Appointed Service Agent the purchaser will pay the travel cost charges to take the appliance to the service centre.

AUTHORISED SERVICE AGENTS:

NSW

ALL GENERAL WHITEGOODS
4/11 HALLSTROM PLACE
WETHERILL PARK 2164 NSW
PH: 02 97561511 FAX: 02 97561091

GOLD COAST

ROSHAD APPLIANCE SERVICE
1/13 LEDA DRIVE
BURLEIGH QLD 4220
PH: 0755357044 FAX:0755357407

VIC

ADVANTAGE APPLIANCES
54/170 FORSTER ROAD
MT WAVERLY VIC 3149
PH:03 95588044 FAX:0395442102

TASMANIA

BALDOCKS
222 LIVERPOOL STREET
HOBART TASMANIA 7000
PH: 036 22345995 FAX:036 2348134

WESTERN AUST.

METROPOLITAN APPLIANCES
15 SHIELDS CRESCENT
MY AREE WA 6154
PH: 089 3301724 FAX: 089 3171296

SOUTH AUST.

PRESTIEGE APPLIANCE REPAIRS CENTRE
SHOP 4/394 HENLEY BEACH ROAD
LOCKLEYS SOUTH AUSTRALIA
PH: 088 352202 FAX: 088 3522044

QUEENSLAND

ENDEAVOUR REFRIGERATION
167 ROBERTS ROAD
FORTITUDE VALLEY OLD 4006
PH: 073 8522477 FAX: 073 8532467

Portable Appliances:

For Bench top or portable appliances the purchaser must arrange their own transport to our nearest authorised Service Centre, these portable items do not offer in Home Service.

Built In Appliances:

Access must be granted within normal working hours and our Service Agents must have easy access to these built in appliances and charges will be the responsibility of the purchaser where the service technician can not obtain easy access to remove the appliance for inspection prior to repair.

This Warranty is not transferable and excludes any repair or replacement caused by Power Surges faulty installation abuse, Pest Damages, misuse, acts of God or accident.

The above Warranty is for Domestic application only is limited to THREE (3) Months in Commercial Applications.

FOR SERVICE OUTSIDE THE ABOVE AREAS PLEASE CONTACT HEADSYDNEY OFFICE PH:02 99861699

1505TI-BMSS7- BMWH7
ENCASTRABLE/ENTEGRATED

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