



*Instructions for Use  
and Installation*

**Multifunction Ovens**

900 models

**TECHNIKA**



# Contents

<b>For Your Safety</b> .....	<b>3</b>
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## **Use and Care**

Controls .....	6
Oven & Accessories .....	8
How to use your oven .....	9
The turnspit .....	10
Cooking modes .....	11
5-keys timer procedure baking mode .....	13
The oven light .....	15
Cooling ventilation .....	15
Practical cooking advice .....	15
Cooking Guide .....	18
Cleaning and maintenance .....	19
How to remove the oven door .....	20
Replacing the oven lamp .....	21
Disposal .....	22

## **Installation**

Cabinet Details .....	23
Electrical connection .....	24
Technical Data .....	25



## For Your Safety

We recommend that you read the instructions in this owner's manual carefully before use for the best performance and to extend the life of your appliance. It will provide you with all the information you need to ensure its safe installation, use and maintenance. Retain this owner's manual for future reference.

When handling the appliance, we recommend you always use the handles recessed into the sides of the oven to prevent personal injury or damage to the appliance.

To maintain the efficiency and safety of this appliance, we recommend that you do the following:

- Always call the Technika service department if there are any faults with your appliance.
- Always use original spare parts available from Technika.
- This appliance is designed for non-commercial, household use and it must not be altered in any way.
- **This appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with current electrical safety standards.**
- **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.**
- **During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. WARNING: Accessible parts will become hot when in use. To avoid burns and scalds, children should be kept away.**
- **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 use a steam cleaner to clean the appliance.**

Packaging items such as plastic bags, polystyrene, nails, etc. are potentially dangerous, and therefore appropriate measures must be taken to prevent children and the disabled from coming into contact with them.



## For Your Safety

### **Avoid the following:**

- Touching the appliance with wet parts of the body.
- Using the appliance while barefoot.
- Improper or dangerous operation.
- Obstructing the ventilation or heat dissipation slots.
- Allowing power supply cables of other appliances to come into contact with hot parts of the oven.
- Exposing the appliance to atmospheric agents such as rain, or direct sunlight.
- Using the oven for storage purposes.
- Using flammable liquids near the appliance.

### **Authorised personnel must be contracted to...**

- Install the appliance according to these installation instructions and any local requirements.
- Replace the temperature probe if it is damaged. The probe is part of thermostat. Only use the temperature sensing probe recommended for this oven.

### **Technika Service Department must be contacted...**

- If in doubt about the operation of the appliance.
- If in doubt about the soundness of the appliance after removing it from its packaging.
- If the power supply cable has been damaged or needs to be replaced.
- If the appliance requires a service.
- If you need spare parts.



## **For Your Safety**

### **WARNINGS:**

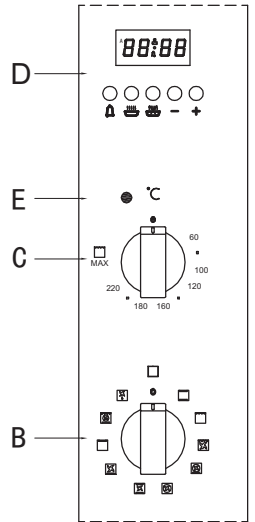
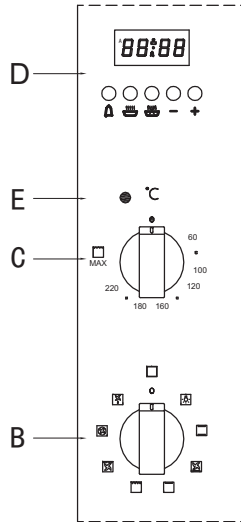
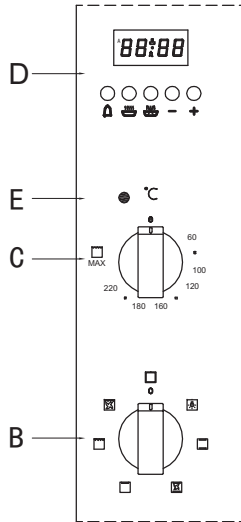
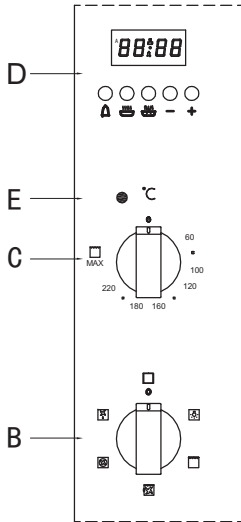
- **DO NOT steam clean the oven.**
- **Only use the appliance to cook food and nothing else.**
- **Check that the appliance has not been damaged immediately after it has been unpacked.**
- **Disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance.**
- **Use oven gloves to place cookware in the oven or when removing it.**
- **Always grip the oven door handle in the centre.**
- **Make sure the knobs are in the ‘○’ or ‘●’ position when the appliance is not in use.**
- **Techika will not accept any liability as a result of any damage due to incorrect installation or improper use.**



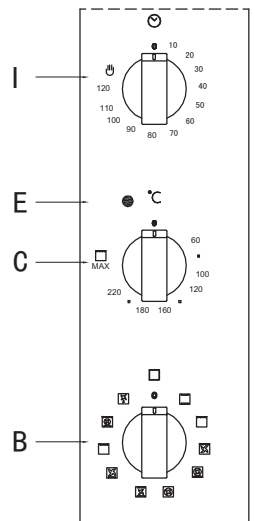
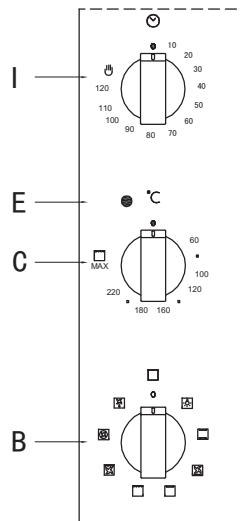
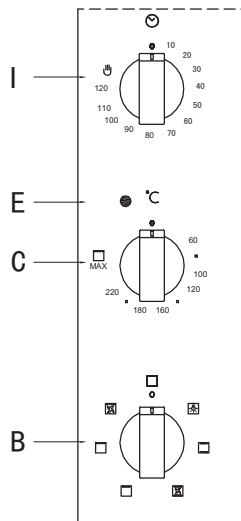
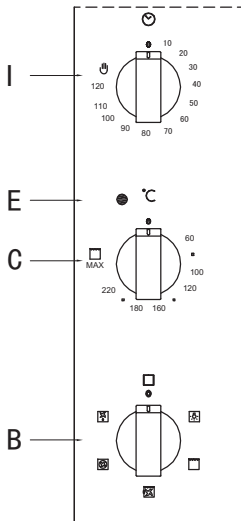
# Use and Care

## Controls - 5 Button Electronic Programmer

5-FUNCTION MODEL    6-FUNCTION MODEL    8-FUNCTION MODEL    10-FUNCTION MODEL



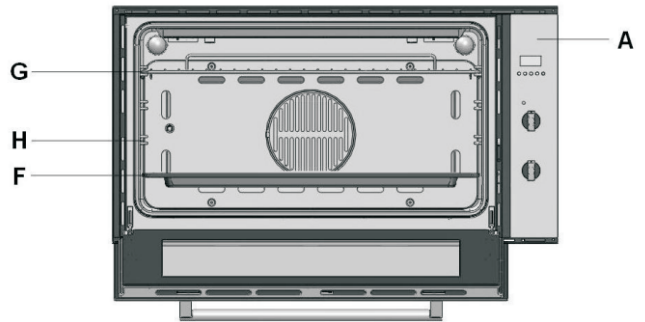
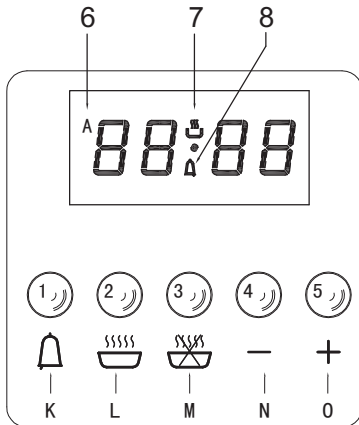
5-FUNCTION MODEL    6-FUNCTION MODEL    8-FUNCTION MODEL    10-FUNCTION MODEL





# Use and Care

## Controls - 5 Button Electronic Programmer



- A. Control Panel
- B. Cooking mode selection knob
- C. Cooking temperature selection knob
- D. Electronic programmer-Allows you to programme the desired cooking times by selecting the cooking duration and the end cooking time. It can also be used as a timer (only available on certain models)
- E. Oven indication light (only available on certain models)  
-When lit, it indicates the oven is heating up to the set temperature or the heat plate is heating according to the heating model set.
- F. Grill pan or Baking tray
- G. Oven Rack
- H. Guides for sliding the racks or dripping in and out
- I. End Cooking Time Knob
- K. Timer
- L. Cooking Duration time with automatic operation
- M. End of cooking time
- N. Minus button
- O. Plus forward button
- 6. Automatic program
- 7. Duration and manual mode
- 8. Minute control



## Use and Care

### Oven & Accessories

There are four shelf positions for 900 model oven.  
The accessories you will find as shown below.





## Use and Care

### How to use your Oven

This multi-function oven combines the advantages of traditional convection ovens with modern fan assisted ovens in a single appliance. It is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes. The various cooking modes are selected by means of a cooking mode selection knob, located on the control panel.

To operate the oven:

- Ensure that manual mode is selected (page 14)
- Turn the cooking mode selection knob to the desired cooking mode (explanation of cooking modes is on pages 11 to 13)
- Turn the cooking temperature selection knob to the desired temperature (cooking guide is on pages 21 to 22) or to '**MAX**' if Grilling.

The first time you use your appliance, we recommend that you set the thermostat to the highest setting, set the cooking mode selection knob to a cooking mode and leave the oven on for about half an hour with nothing in it and the oven door shut. Then, open the oven door and allow the oven to cool. Any odour that may be detected during this initial use is due to the evaporation of substances used to protect the oven during storage.

**Note:** Place the Baking Tray provided on the bottom shelf position of the oven to prevent any spillages from dripping onto the bottom of the oven. Never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Only place your cookware (dishes, trays, aluminum foil, etc.) on the Oven Shelves provided with the appliance.








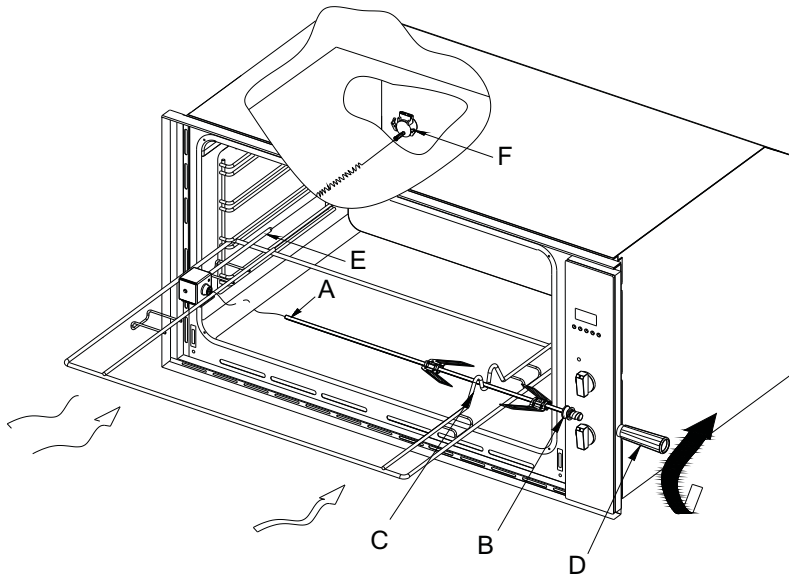
If supplied, use the chrome wire handle shown left when removing the trays from the oven.



## Use and Care

The turnspit (only available on certain models)  
To start the turnspit, proceed as follows:

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





## Use and Care

### COOKING MODES

**Convection mode**  2540–2988W

When set to Convection mode, the top and bottom heating elements operate together like a ‘normal’ conventional oven that you have probably used before.

Convection mode is best suited for traditional baking and roasting and you should only use one shelf at a time, otherwise the heat distribution will be uneven. You can balance the amount of heat between the top and the bottom of the dish by selecting a different shelf height. If you want more heat at the top of the dish place the dish on the top or second shelf. For more heat at the bottom of the dish, place the dish on third or fourth shelf.

**Grill mode**  2928-3375W

Select ‘Grill’ mode with cooking mode selection knob and turn cooking temperature selection knob to ‘**Max**’. When set to Grill mode, the top inner element operates. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. Grill mode can also be used for dishes that require a high temperature on the surface such as beef steaks, veal, rib steak, filets, hamburgers, etc.

Grill food with the oven door **shut**.

**Fan assisted grill mode**  2953-3400W

Select ‘Fan Assisted Grill’ mode with cooking mode selection knob and turn cooking temperature selection knob to the desired temperature setting. When set to Fan Assisted Grill mode, the top inner element and the fan operate. This mode increases the circulation of air throughout the oven, which helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Particularly suitable for kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken, quail, pork chops, fish steaks, stuffed cuttlefish etc.

In Fan Assisted Grill mode, grill with the oven door shut.



## Use and Care

### **Delicate cooking mode** 1367-1570W

When set to Delicate cooking mode, the bottom element and the fan will operate. This mode is suitable for pastries, cakes and non-dry sweets in baking tins or moulds that require heat from the bottom.

### **Baking mode** 1950-2276W

When set to Baking mode, the fan element and the fan operate providing a delicate heat distributed uniformly throughout the oven.

This mode is ideal for baking and cooking delicate foods on multiple shelves, especially cakes that need to rise such as cream puffs and for certain tartlets, sweet or savoury biscuits, savoury puffs, swiss rolls and small portions of vegetables, etc.

### **Top heat mode** 1330-1523W

When set to Top heat mode, the top heating element operates. This mode can be used to brown food at the end of cooking.

### **Defrost mode** 70-87W

When set to 'Defrost' mode, the fan located at the back of the oven circulates room temperature air around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat, for example: ice cream cakes, cream or custard desserts, fruit cakes, etc. By using 'Defrost' mode, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process by selecting 'Multi Cooking mode' and setting the temperature between 80°C to 100°C.



## Use and Care

### 5-keys timer procedure baking mode

#### Settings

After pressing a function button, the required time can be set via the +/- keys. For quicker regulation, keep the required key pressed. By pressing the function key and then releasing it, the pre-selected function appears on the display and remains for 5 seconds during the time the setting can be performed (with one hand). Five seconds after releasing the function key or finishing the setting, the display returns to the clock. Any program set will start immediately. Program selection is accompanied by the surrounding of a buzzer.

#### Setting the time(clock)

Select the clock function by simultaneously pressing the Duration (2) and End of Cooking (3) time keys and adjust the clock by means of the +/- ( 4+5 ) keys. All the Programs set will be cancelled and relay will switch off.

#### Manual operation

Simultaneously press the Duration (2) and End of cooking (3) time keys (the auto symbol will be cancelled): the saucepan symbol will light up. Any program set will be cancelled.

#### Semi automatic operation and cooking duration

Press the Cooking duration (2) key and set the duration by means of the +/- (4+5) keys. The saucepan symbol will appear.

The relay output will be activated.

If clock=end of the cooking time, the relay and saucepan symbol will be off. The buzzer will sound and symbol A will blink.

#### Semi automatic operation and end of cooking time

Press the end of cooking time key (3) and set the required time by means of the +/- (4+5) keys. The symbol A and the symbol of the saucepan will light up. The relay output will be activated.

If clock=end of the cooking time, the relay and saucepan symbol will switch off. The buzzer will sound and the symbol A will blink.



## Use and Care

### Completely automatic operation

Press the duration key (2) and set the required time by means of the +/- keys (4+5). The symbol A will appear. The relay will come on the saucepan symbol will appear. Select the End of cooking time function (3)- the minimum setting time will appear. Set the required time by means of the +/- keys (4+5).

The relay and the saucepan symbol. The saucepan symbol will reappear when the clock time=the calculated switch on time. After setting the automatic program the symbol A will blink. The buzzer will sound and the saucepan symbol and relay will switch off.

### Minute control

Press the Minute control key (1) and set the required time by means of the +/- keys (4+5). While the set time runs, the bell symbol will appear.

When the set time elapses, the buzzer will sound.

### Buzzer

The buzzer remains active for 7 minutes after the minute control cycle or the cooking program has finished

press any function key to stop the buzzer.

### Program start-up and check

A set program is run when the required time has also been set. The remaining timers can be checked at any time by selecting the relevant function.

### Setting error

The setting is not correct if the clock time is between the beginning of the cooking time and the end of the cooking time.

The error is indicated via sounding of a buzzer and blinking of the Auto symbol.

An incorrect setting can be corrected by re-setting either the beginning or end of cooking time.

### Cancelling a program


A program can be cancelled by selecting the manual function.

A set program is automatically cancelled when it reaches the end of its cycle.



## Use and Care

### The oven light

For 5, 6 and 8 function models, set cooking mode selection knob to  symbol to switch on the oven light/s. The oven light/s stay on when the oven is operating.

### Cooling ventilation


In order to cool down the exterior of the appliance, this model is equipped with a cooling fan, which switches on automatically. When the cooling fan is on, you will notice a flow of air exiting between the oven door and the control panel.

**Note:** When cooking is finished, the cooling fan continues to operate until the oven cools down and then switches off automatically.

### PRACTICAL COOKING ADVICE

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


### Multi shelf cooking

If you want to cook food on several shelves, select either the 'Baking' mode , as these are the only cooking modes that allow you to do so.

When cooking delicate foods on more than one shelf, use the 'Baking' mode. This mode allows you to cook on 3 shelves at the same time. Refer to the 'Cooking Guide' table.

### Using the Grill


This multi-function oven has 2 different grilling modes.

Use the 'Grill' mode  with the oven door **shut**, place the food on the centre of the grill pan, insert and fit the grill pan on either the 3rd or 4th shelf from the bottom. Note: only the central part of the top heating element operates for grilling.



## Use and Care

When using 'Grill' mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply adjust the thermostat knob to the desired temperature.

Use 'Fan assisted grill' mode  with the oven door **shut**. This mode is very useful for grilling foods rapidly, as the distribution of heat by the fan makes it possible not only to brown the surface, but also to cook the bottom of the food. It can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes for example.

When using 'Fan assisted grill' mode, place the food on the 2nd or 3rd oven shelf from the bottom, then place a dripping-pan on the 1st rack from the bottom to prevent fat and grease from dripping onto the oven floor. We recommend you set the thermostat to 200°C, as it is the most efficient temperature for 'Fan assisted grill' mode. However, this does not mean you cannot use lower temperatures, simply adjust the thermostat knob to the desired temperature.

**Important:** for best results and to save energy, always use the 'Fan assisted grill' with the oven door **shut**.

### **Baking Cakes**

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly (the indicator light will turn off). To prevent heat loss and the cake from dropping, do not open the oven door during baking.

In general...

#### **... if pastry is too dry**

Increase the temperature by 10°C and reduce the cooking time.

#### **... if pastry has dropped**

Use less liquid or lower the temperature by 10°C.

#### **... if pastry is too dark on top**

Place it on a lower shelf, lower the temperature, and increase the cooking time.



## Use and Care

### **... if cooked well on the inside but sticky on the outside**

Use less liquid, lower the temperature, and increase the cooking time.

### **... if the pastry sticks to the pan**

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

### **... if I used multi shelf cooking and one shelf is more cooked**

Use a lower temperature setting next time. It is not necessary to remove the food from all the racks at the same time.

### **Cooking Fish and Meat**

When cooking white meat, fowl and fish, use a temperature setting from 180°C to 200°C.

For red meat that you want well done on the outside while tender and juicy in the inside, it is best to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards.







In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the shelf and place the dripping pan beneath it to catch the fat.

Make sure that the shelf is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use a lower shelf height. For savoury roasts (especially duck and wild game), dress the meat with lard or bacon on the top.



# Use and Care

## Cooking Guide

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



## Use and Care

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

### **Cleaning and Maintenance**

Before cleaning your oven or performing maintenance, make sure that the cooking mode selection knob is set to 'OFF'  symbol and the cooking temperature selection knob is set to 'OFF'. To extend the life of your oven, it must be cleaned frequently.

The enamelled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances. Spray on surface cleaners should also be avoided. The use of these cleaners can result in the development of rust and corrosion. If any stainless steel has difficult to remove stains, use cleaners specifically recommended to clean stainless steel. After cleaning any surface, it is advisable to rinse thoroughly and dry. The inside of the oven should preferably be cleaned immediately after use, when it is still warm (but not hot), with warm water and soap. The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents, scourers acidic cleaners such as lime scale remover, etc. as these could damage the enamel. also can result in the development of rust and corrosion. If stains are particularly tough to remove, use cleaners specifically recommended to clean ovens and follow the instructions provided with the cleaner.

**Never use a steam cleaner for cleaning inside the oven.**



## Use and Care

If you operate your oven for an extended period of time, or if you are cooking dishes that contain a lot of water, condensation may form on the oven door. Dry it using a soft cloth and try reducing the cooking temperature.

There is a rubber seal surrounding the oven opening which is necessary to ensure the correct operation of the oven. Check the condition of this seal on a regular basis. If necessary, clean it but avoid using abrasive products or objects to do so. Should it become damaged, please contact Technika Service Department. We recommend you avoid using the oven until it has been repaired.

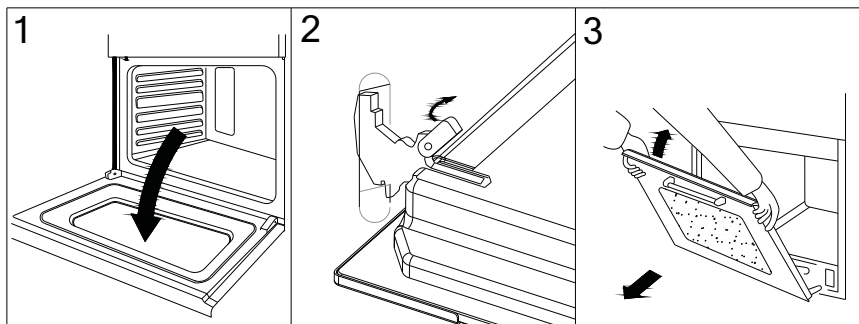
Never line the oven bottom with aluminum foil as the accumulation of heat could compromise the cooking process and even damage the enamel.

Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

### How to Remove the Oven door

You can remove the oven door for better access to the oven when cleaning. Proceed as follows :

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





## Use and Care

### Replacing the Oven Lamp

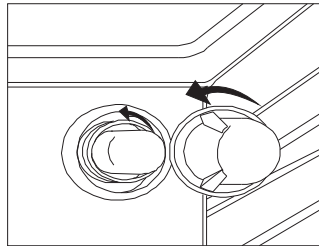
**WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**

Remove the glass cover of the lamp-holder as shown below.

Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:

- Voltage: 220-240V
- Wattage: 25W
- Type: E 14

Replacement lamps are available from Technika. Replace the glass cover and reconnect the oven to the mains power supply.





## Use and Care

### Disposal

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 inappropriate waste handling of this product.



The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city council office.

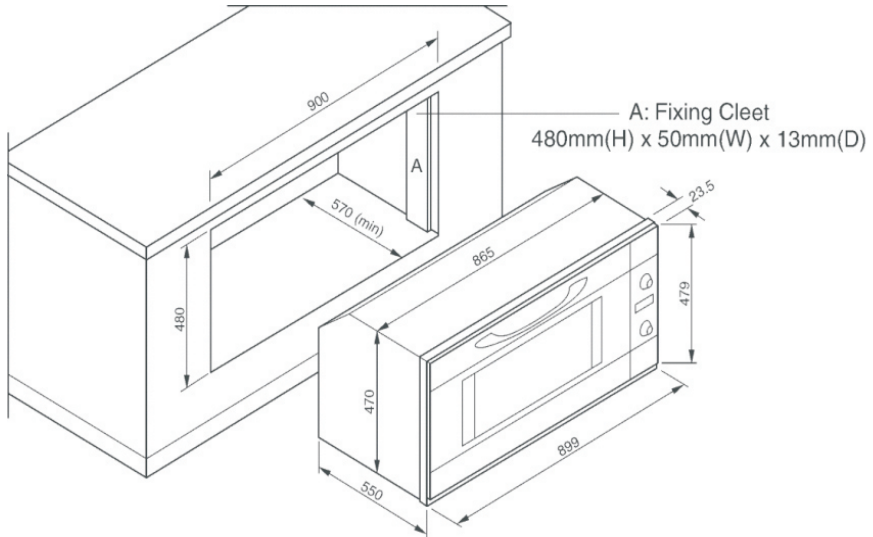


# Installation

**IMPORTANT: Installation, assembly and electrical connections must be carried out by authorised personnel.**

## Cabinet Details

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





## Installation

All electrical connections must be performed by an electrically licensed contractor.

All care must be taken to ensure the installation is properly earthed and conforms to local codes.

- The oven must be installed in a heat resistant cabinet withstanding temperatures of no less than 75 C. Where low temperature cabinetry is bordering the appliance, a 16mm clearance must be provided between the oven and the doors or drawers.
- The oven requires a 50mm clearance from the bench top or cook top.
- This oven must be completely sealed from adjacent cabinets to prevent condensation.
- The oven must be secured by 4 screws to the cabinet.
- The oven must be connected to 15 amp circuit.
- Technika will not be held responsible for damages to cabinetry due to incorrect installation.

### **Electrical Connection**

Fit a plug that is appropriately rated for the load indicated on the data plate to the cable supplied with the appliance. The plug must be compatible with the socket outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this appliance.

If connecting the cable directly to the mains, install a suitable isolating switch with a minimum contact opening of 3mm between the appliance and the mains. The isolating switch should be sized according to the load on the data label and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

Connection to the electricity supply must be made by an authorised person in accordance with the Wiring Rules AS/NZS3000.

The supply cable should be positioned so that it does not reach a temperature of more than 75°.



# Installation

## Technical Data

Inner dimensions of the oven:

Width: 65.7cm

Depth: 43.5cm

Height: 35.1cm

Inner Volume of the oven: 105 litres.

Voltage and Frequency of Power Supply:

220-240V~50/60Hz or 50H

Power Usage:



2540-2988W



2928-3375W



2953-3400W



1950-2276W



1367-1570W



1330-1523W



70-87W





# TECHNIKA

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Version2 Revision 20120830