

User Instruction Manual

Built-in Electric Oven

Model: BIOUK003B

Galanz

Please carefully read these instructions before installing and operating the oven.

CONTENTS

<i>IMPORTANT SAFETY INSTRUCTIONS</i>	4
<i>SPECIFICATIONS</i>	7
<i>INSTALLATION</i>	7
<i>PARTS NAMES</i>	10
<i>CONTROL PANEL</i>	10
<i>OPERATING INSTRUCTIONS</i>	11
SETTING THE CLOCK	12
PRESET FUNCTION	12
OVEN LAMP	13
CHILD LOCK	13
MULTI-FUNCTION SETTING	14
STEAM CLEANING	15
<i>CLEANING AND CARE</i>	17
<i>HOW TO USE ACCESSORIES</i>	22
<i>TROUBLESHOOTING TIPS</i>	24

IMPORTANT SAFETY INSTRUCTIONS

General Warnings

1. When unpacking the oven, ensure you keep packing materials such as plastic bags, polystyrene or nails out of the reach of children.
2. To avoid the possibility of fire and explosion, do not put combustible items into, near or onto the oven.
3. Do not attempt to modify this oven in any way as any changes will void the warranty and may present safety risks.
4. Ensure other appliance cables cannot touch the hot surface of the oven or become caught in the door.
5. To avoid danger, do not store items in the oven when not in use as the oven may be switched on accidentally.
6. Take care when removing food from the oven at the end of the cooking cycle due to the high temperatures emitted.
7. Do not allow children to go near the oven when it is hot, especially when the grill programme is running.
8. Never remove the plug from the socket by pulling on the oven handle.
9. Do not touch the oven with wet or damp hands or feet. Always wear appropriate footwear.
10. Do not use external adapters or extension cables with the appliance.
11. If the oven breaks down or develops a fault, switch it off at the mains and do not touch it.
12. If the cable is damaged in any way, it must be replaced promptly by a properly qualified technician and:
 - a) The cable must comply with the appropriate electrical current required by the oven.
 - b) The earthing cable (yellow-green) must be 10 mm longer than the power cable.
13. During operation, the door or the outer surface may get hot and

the temperature of accessible surfaces may be high. Care should be taken to avoid touching the outer surface and heating elements inside the oven.

14. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
15. Young children should be kept away from the oven during use to avoid risk of harm.
16. The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given adequate supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
17. Cleaning and user maintenance shall not be made by children without supervision.
18. Children less than 8 years of age shall be kept away unless continuously supervised.
19. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
20. The oven is for domestic purposes only and should be used by adults for its intended purpose only of cooking food. Any other use, such as any form of heating, is improper and dangerous. Children should be supervised at all times to ensure that they do not play with the appliance.
21. Disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
22. When you unpack the oven, ensure it has not been damaged in any way. If in doubt do not use it - contact a professionally qualified person.
23. The manufacturer cannot be held responsible for any damage caused by improper, incorrect or unreasonable use. When using any electrical appliance you must follow these basic rules.

Hints for Cooking

1. When the oven is first switched on, it may emit acrid smelling fumes from the bonding agent used for insulating the panels around the oven. This is completely normal; if it does occur, wait for the fumes to clear before putting food into oven.
2. Hot fat can burn easily – take care when cooking with oil.
3. To avoid danger of spillage, do not use unstable or out-of-shape containers when cooking.
4. Rotary grilling accessories are very sharp – take care when using.
5. When cooking meat, use the Oil Collector supplied.
6. Add some water into the Oil Collector to reduce the smell of burnt food.
7. Use appropriate oven gloves when putting food into or removing food from the oven, taking care not to touch the hot elements.
8. Do not place plates, dishes or aluminium foil on the bottom of the oven as this will affect the heat distribution and damage the enamel layer.
9. Take care not to damage the enamel surface inside the oven when inserting the Oil Collector and Grill Rack. To keep the oven clean, a piece of aluminium foil can be placed between foods and the Grill Rack. Note: In order to ensure correct hot air circulation, do not cover the entire surface of the Grill Rack with the aluminium foil.
10. Before cooking, prick poultry meat or sausages with a fork to prevent bloating and bursting during cooking.
11. Cover greasy meat or food to avoid oil splashes during cooking.

SPECIFICATIONS

Power Supply:	220-240V~ 50Hz
Rated power output:	3000W
Outside Dimensions:	595mm(H)×595mm(W)×570mm(D)
Oven Cavity Dimensions:	340mm(H)×470mm(W)×410mm(D)
Oven Capacity:	65Litres
Gross Weight:	Approx.41.5 kg
Net Weight:	Approx.36.5 kg

INSTALLATION

Installation and electrical connection must be carried out by qualified professional technical personnel.

After removing the appliance from the packaging, ensure the oven and power cord are not damaged. If in doubt, do not use and contact customer service.

Installation Method

1. Choose the designated location inside the kitchen (refer to diagrams below).
2. Using screws, fix the oven onto the installation frame location (figure 1).
3. To determine the position of the mounting hole, open the oven door. To ensure correct ventilation, refer to figure 2 for measurements.

Unit: mm

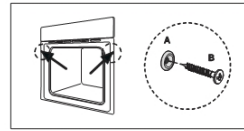
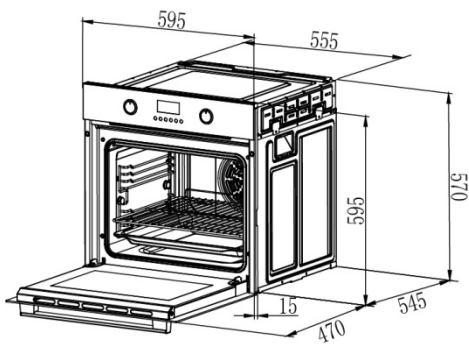
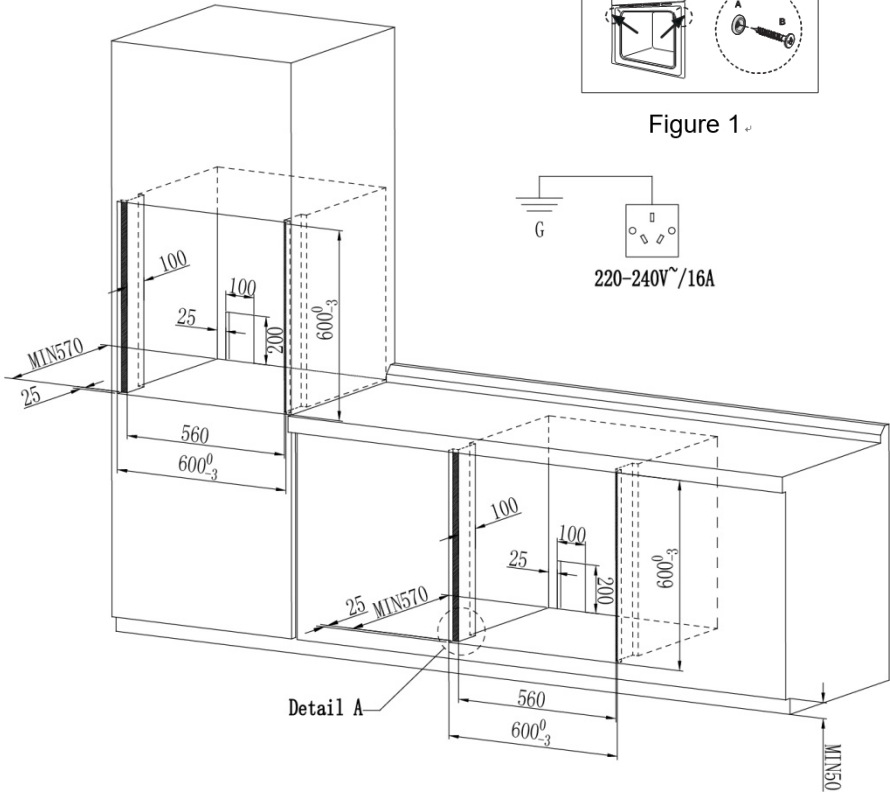
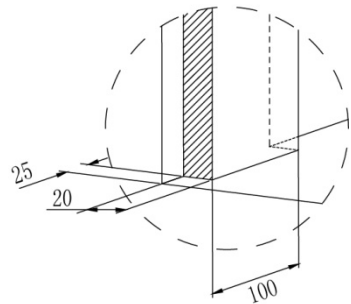


Figure 1



Detail A



- a) For correct operation of the oven, the kitchen housing must be suitable.
- b) The panels of the kitchen unit that are next to the oven must be made of a heat resistant material. Ensure that the glue of units made of veneered wood can withstand 120 °C temperatures. Once the oven has been lodged inside the unit, the electrical part must be completely insulated. This is a legal safety requirement.
- c) All guards must be firmly fixed into place so that it is impossible to remove them without using special tools.
- d) Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven.

Connecting to the Power Supply

Connection must take account of the current supplied and must comply with current legal requirements.

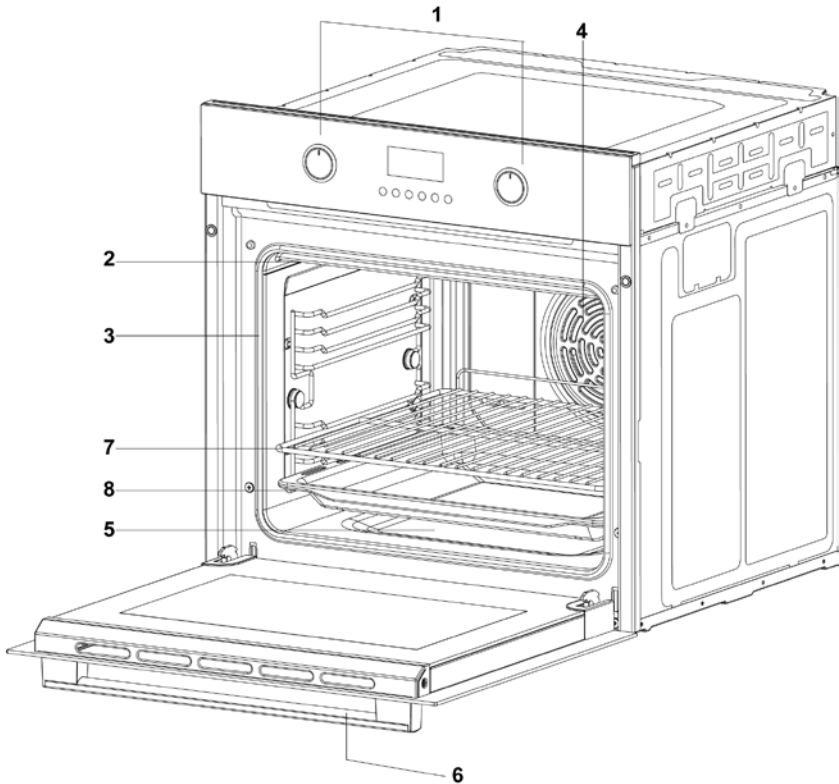
The yellow and green grounding line must not be controlled by a switch. The socket or the ON/OFF switch used for connecting to the power supply must be easily accessible when the oven has been installed.

IMPORTANT : During installation, the power cable position must be taken into account. Do not locate the power cable in an area where the temperature exceeds 50°C. The oven complies with safety standards set by the regulatory bodies and is safe to use only if it has been adequately earthed in compliance with current legal requirements on wiring safety. You must ensure the oven has been adequately earthed.

The manufacturer cannot be held responsible for any harm or injury to person, animal or belongings caused by failure to properly earth the oven.

WARNING: The voltage and the supply frequency are shown on the rating plate. The cabling and wiring system must be able to bear the maximum electric power required by the oven as shown on the specifications plate. If in doubt, contact a suitably qualified person.







PARTS NAMES

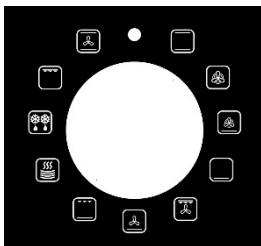


- | | |
|------------------------|------------------|
| 1. Control panel | 5. Oven cavity |
| 2. Heater tubes | 6. Door handle |
| 3. Cavity sealing ring | 7. Grill rack |
| 4. Convection fan | 8. Oil collector |

CONTROL PANEL

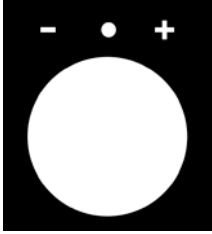


Button Image	Name	Function
	Temperature	Use this button to set the temperature
	Clock	Use this button to set the clock and cooking time
	Timer	Use this button to start the preset function
	Safety Lock	Use this button to set or release the child-proof lock
	Light	Use this button to switch on or off the oven light
	Confirm Start/Stop	Use this button to start or stop the cooking programme or to confirm the setting of temperature, cooking time and clock



Function Knob

1. Turn it to select different programmes;
2. Turn it to “●” and the system will go into standby mode. Press the knob to hide it.



-/+ Knob

1. Turn to adjust time and select different temperature.
2. Turn it to “●” and press the knob to hide it.

OPERATING INSTRUCTIONS




Attentions:

- When the oven is switched on, the system will emit a sound, the display shows the function of the corresponding function knob settings (if the left knob corresponds to reset function "●", only shows "12:00").
- During cooking press ▷|| pad once to suspend the programme, the display shows "PAU", and then press it again to resume. In any mode, turn the left function knob to “●”, then the oven will return to standby mode.
- At the end of the cooking process, END will display and the system will emit a sound to remind user every 2 minutes until any pad is pressed.
- When cooking is finished, make sure all the knobs are in the "●" position, and press the knob to hide it.
- The oven door must be closed in any cooking process. The oven has a special natural air circulation and hot air recycle system. This system regulates the humidity and temperature inside the oven ensuring food is cooked evenly and thoroughly. In addition, you can shorten the cooking time reducing energy consumption. NOTE: Hot steam may be produced during the cooking process, this is normal.

- Take care of escaping steam when opening the oven door during cooking or at the end of the cooking cycle.
- Save electricity mode:
After 1 minute of in-operation the display will show the power-saving mode and the oven will go into standby. Turn any button or press any pad once to end.
- The Knob position setting should always be returned to "●". The knob can be pushed flush for protection by gently press down on the knob. When you need to use, gently press the knob to engage the pop up function.
- The oven control panel is touch screen and only requires a light touch to activate the corresponding operation. Do not press hard or wear gloves.
- When the oven is plugged in, turn either of the function knobs or “-/+” knob and the indicator light corresponding to the knob will be lit. After 1 minute of in-operation the knob indicator light turns off.

SETTING THE CLOCK

This is a 24 hour clock. To set the clock, for example, to 9:30:

1. Turn left function knob to “●”.
2. Press “ once, the hour figures will flash.
3. Turn the “-/+” knob to enter “9” hours.
4. Press “ once, the minute figures will flash.
5. Turn “-/+” knob to enter “30” minutes.
6. Press “ to confirm.










PRESET FUNCTION

This function starts the oven and ends the programme automatically at the specified time set in advance.


Example: Current time is 12:30, to set the “Back Convection”

programme to start at 15:30 with 2 hours cooking time:





Steps:

1. Place the food into oven, close the door.
2. Turn FUNCTION knob to select “Back Convection” function, “” displays.
3. Press  pad once, initial temperature will flash. Turn Knob “-/+” input temperature and press  pad once to confirm.
4. Press  pad once, initial time will flash. Turn Knob “-/+” input cook time “2:00” and press  pad once to confirm.
5. Press  pad once, at this time the display shows the current clock and “”.
6. When the hour figures flash, turn “-/+” Knob input hour figures “15” and then press  pad once to confirm.
7. When minute figures flash, turn “-/+” Knob input minute figures “30” and then press  pad once to confirm.
8. The programme will automatically start at 15:30 with 2 hours cooking time.

OVEN LAMP










The system defaults to turn on the lamp when the oven starts to cook. After 1 minute, the lamp automatically turns off. In the 60 seconds before the end of cooking the lamp automatically turns on. Once cooking has finished, the lamp will automatically turn off after 1 minute. The lamp can be turned off or on by pressing  pad.

CHILD LOCK

- **Lock:** press “” for 3 seconds, “” indicator will display and buttons are disabled.
- **Unlock:** In the lock mode, press “” for 3 seconds, “” indicator will deactivate and the lock is released.

MULTI-FUNCTION SETTING

This function allows you to set 11 different programmes. At the end of cooking, the fan will work for approximately 3 minutes to cool the cavity. Working methods, temperature range and setting steps are shown below:

CODE	MODES	WORKING METHODS	TEMPERATURE RANGE	SUITABLE MENU
1		Top-outer Heater + Bottom Heater	30°C ~ 250°C	Cookies (160°C) Cake (160°C) Egg tarts (190°C) Barbecue (230°C)
2		Back Convection		Kebabs (220°C) Grilled steak (250°C)
3		Back Convection + Bottom Heater		Pizza (180°C) Quiche (190°C) Apple pie (190°C)
4		Bottom Heater	30°C ~ 220°C	Fried dumplings (200°C)
5		Top Two Heater + Fan	30°C ~ 250°C	Toast (200°C)
6		Bottom Heater + Fan	30°C ~ 220°C	Sweet potatoes dry (120°C) Dried beef (120°C)
7		Top-inner Heater + Bottom Heater	30°C ~ 250°C	Grilled fish (200°C) Grilled corn (200°C) Roast vegetables (180°C)
8		Keep Warm (Bottom Heater)	60°C ~ 80°C	Baked foods Fried foods
9		Defrost (Fan)	40°C ~ 60°C	Frozen food
10		Top Two Heater	30°C ~ 250°C	Roast chicken (250°C) Roast duck (250°C)
11		Top-outer Heater + Bottom Heater + Fan		Barbecue (230°C) Chicken (250°C) Roast leg of lamb (250°C)

The electric oven has 11 cooking programmes and a reset function. Select the cooking programme by turning the left function knob. Press **【🔥】** and **【🕒】** pads to change the cooking temperature and cooking time.

Press **【🔥】** once, the current temperature flashes for 10 seconds. Turn the “-/+” Knob to enter the cooking temperature within 10 seconds and then press **▷||** pad once to confirm.

NOTE: Pressing and holding **【🔥】** for 5 seconds can switch the temperature unit from °C to °F. The default unit is °C.

Press **【🕒】** once, the current time flashes for 10 seconds. Turn the “-/+” to enter the hour digit for cooking time and then press **▷||** pad once, turn the “-/+” to enter minutes digit for cooking time, press **▷||** pad once to confirm. The longest cooking time you can enter is 23 hours and 59 minutes.

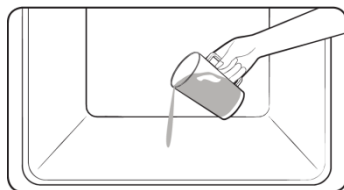
Once the time and temperatures are set, press **▷||** pad once to start cooking.

NOTE: If no cooking time is set, the time will increase automatically. If the cooking time has been set, it will count down when the oven starts cooking.

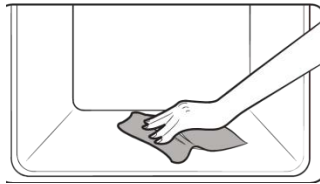
STEAM CLEANING

The oven has a cleaning function that uses steam to clean light soiling in the oven.

1. Open the oven door and remove all the accessories.
2. Pour 400ml of water onto the bottom of the oven and close the door.



3. Turn the FUNCTION knob to select “□” programme.
4. Press 【⊖】 pad once, and then turn the “-/+” knob to enter 5 minutes.
5. Press ▷|| pad once to confirm.
6. Once the programme is complete, do not open the oven door for 20 minutes.
7. Open the oven door and use a dry cloth to clean inside the oven.

**NOTE:**

- If the oven is heavily soiled with grease, for example after roasting or grilling, it is recommended to remove stubborn soil manually using a cleaning agent before activating Steam cleaning.
- Leave the oven door ajar when the cycle is complete. This is to allow the interior enamel surface to dry thoroughly.
- While the oven is hot inside, auto cleaning is not activated. Wait until the oven cools down, and try again.

Gently pour water onto the bottom, otherwise, the water overflows to the front.

CLEANING AND CARE

General Instructions

1. Ensure that the appliance is switched off and unplugged before replacing the lamp or cleaning to avoid the possibility of electric shock.
2. Wipe the oven using a soft, damp cloth or sponge and a little washing-up liquid. Dry with a soft cloth. Do not spray the appliance directly with water as this could cause electric shock.
3. Use a mild window-cleaning detergent on the glass door. Wipe the area with a soft cloth using a horizontal action without applying pressure.
4. Never use a steam or high pressure spray to clean the appliance.
5. Never use abrasive or caustic cleaners, wire wool or sharp objects to clean the glass oven doors as this will damage the surface, enamel layer and ruin the oven's appearance and may even shatter the glass.
6. If any abrasive or caustic substances come into contact with the frontage, clean immediately with a soft damp cloth or sponge.
7. Clean the stainless steel and enamelled surfaces with warm, soapy water or with suitable brand products.
8. Important - clean the oven each time after it is used.
9. Melted fat is deposited on the sides of the oven during cooking. The next time the oven is used this fat could cause unpleasant odours and might even affect cooking performance. Use hot water and detergent to clean and rinse thoroughly.
10. Always remove any deposits of limescale, grease, corn flour and egg white immediately. Corrosion can form under such deposits. Use stainless steel care products and follow the manufacturer's instructions. Try the product out on a small inconspicuous area first before using on the whole surface.
11. For cleaning, the appliance must be cooled down and unplugged.

12. For safety reasons, do not clean the appliance with steam jet or high-pressure cleaning equipment.
13. Do not use aggressive cleaning products, scratchy sponges or rough cleaning cloths.
14. When the oven is scrapped, to avoid the possibility of injury, destroy the lock device and cut off the outside cable.
15. Disposal must be carried out in accordance with local environment regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local authority office or your household waste disposal service.

The Oven Outside Surface

Only use a damp soft cloth to wipe the appliance. Do not use abrasive or coarse equipment. For stubborn marks, use a small amount of detergent in the water and wipe with a soft, dry cloth.

Do not use corrosive and abrasive cleaners as they will damage the surface and in case of accidental spillage, clean immediately with water.

Clean the Oven Accessories

Carefully clean with soap and water and wipe dry.

Inside the Oven

Once the oven has cooled completely, use a damp cloth to wipe the inside of the oven. Note that there may be some fading of the enamel layer and metal surfaces under high temperature and this is normal and does not affect the performance of the oven. Do not use abrasive cleaners or cloths to try to restore the fading that has occurred. Only use warm water to clean the enamel surface. Do not use steel wire, corrosive or abrasive cleaners or sharp objects such as a knife or scraper as this will damage the enamel layer.

Cleaning the Oven Door and Glass Panel

Use a mild cleaning fluid and sponge or cloth to clean and dry the oven door. Do not use steel wire or corrosive cleaners and scrapers as this will damage the surface of the oven. The oven door can be removed for cleaning (see below). Do not use corrosive or abrasive cleaners or sharp objects to clean the glass panel as this will scratch and damage the glass surface and may affect the glass panel performance during cooking and lead to injury. After cleaning install the glass panel on the oven door first and then install the oven door taking care not to install the glass panel back to front. Do not use the oven if the glass panel has been installed incorrectly.

A. Removing the oven door: (see Figure 1)

1. Pull the oven door to the horizontal position. (figure A)
2. Move the hinges on both sides to the fully open position (figure B) and hold the door
3. Hold and remove the door from the oven at a 60 degree angle.

B. Removing the door glass

1. Remove the top (shutter) by unscrewing the bolts on both sides (see figure 2).
2. Unscrew the other 6 bolts in the opposite top on both sides of the door.
3. Pull out and remove the Glass 1 (see figure 3)
4. Take out the four pads.
5. Draw out and remove Glass

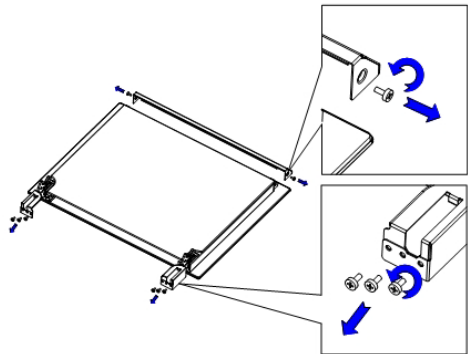


Figure 2

2 (see figure 3).

6. Clean the top (shutter) with a suitable stainless steel cleaner and water.

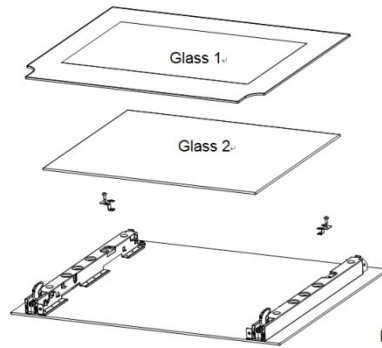
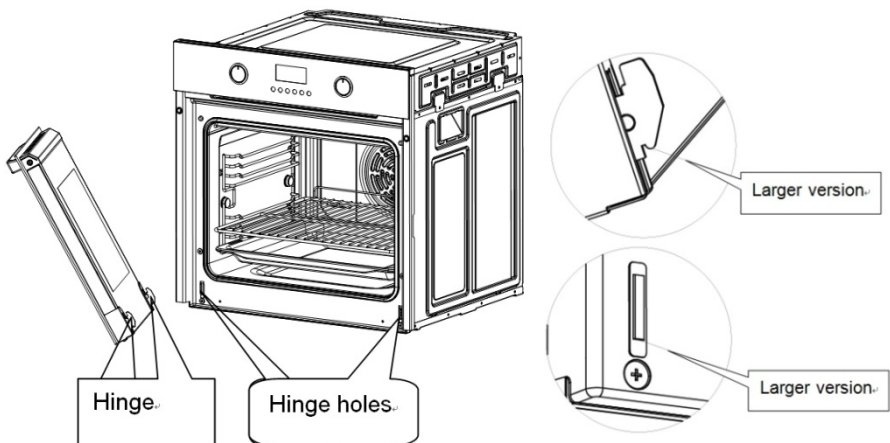


Figure 3.

C. *Installing the Oven Door*

1. Ensure the glass panels are reinstalled in the correct order.
2. Reinstall the top (shutter) and tighten the bolts.
3. Reposition the hinges into their respective holes on both sides, and swing the oven door downward. The step of the hinges will be revealed if the oven door is in the right position. Lock the latch.
4. Close the oven door.



D. Cleaning the Oven Cavity Sealing Ring

To ensure correct performance, the oven cavity is equipped with a sealing ring which should be cleaned and checked regularly for any damage. The sealing ring can be removed for cleaning. If the seal joint is damaged or shows signs of aging, please contact the after-sales service department for a replacement. Do not use the oven if the seal is missing or damaged.

1. Remove the sealing ring one corner at a time (see figure 4).
 2. Clean the sealing ring with water and wipe dry.
- Replace the sealing ring corner by corner.

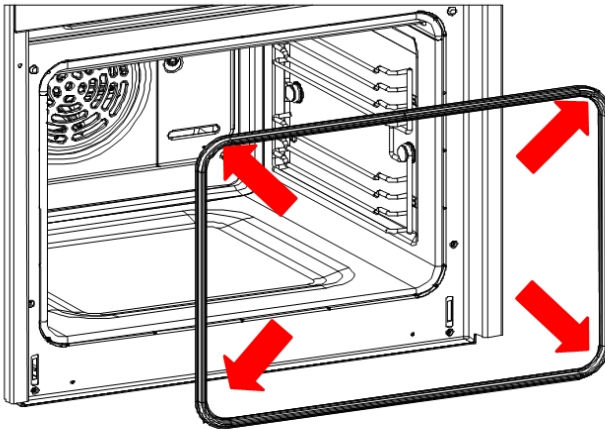


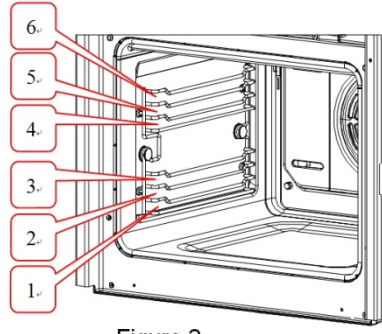
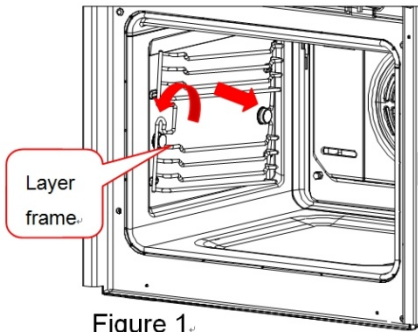
Figure4.

HOW TO USE ACCESSORIES

A. Installation around layer frame (see figure 1):

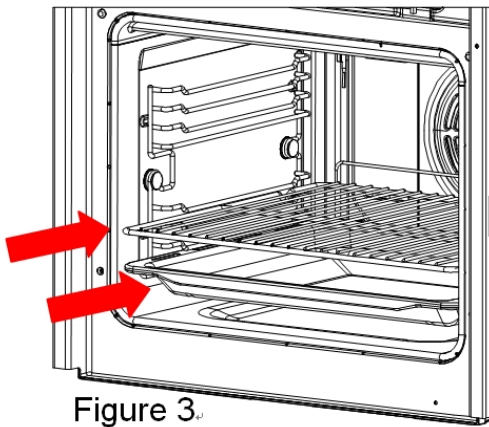
Install the left and right layer frame respectively into the cavity fixed screw position

B. Grill Rack insert location and layer (see figure 2):



C. Installing the Grill (See figure 3):

1. Insert the oil collector on the first layer.
2. Insert the grill rack above the oil collector.



D. Correct cooking tray

- Please ensure a suitable cooking tray is used.
- If required, cover the food to avoid splashes.

E. Choosing the correct container

- The thickness of container, electrical conductivity and the colour will affect the effect of cooking. Please keep in mind:
 1. When using: aluminium plates, burnt trays and refractory clay, affectsmoisture. It is recommended that you use this kind of container for heating pastry, dough and barbecue.
 2. For enamel, cast iron, glass, tin-coated iron and refractory porcelain, It is recommended that you use for making egg tarts, pies and other crispy food.
- During the process of cooking, the volume of food changes, so select the correct container with this in mind.
- When cooking meat and poultry, to prevent oil splash, please choose suitable size for food, with a cover on deeper tray or refractory glass saucepans.
- Use glass trays for cooking dough and cream.

TROUBLESHOOTING TIPS

Please refer to the following table for assistance with some common problems before calling the after-sales service department.

Failures	Possible reasons	Suggestions to handle
The oven does not heat anything or the heating model cannot be set.	The oven is not switched on; Or the cooking temperature is not set; Or the fuse is broken.	Ensure the oven is switched on; To set up a cooking programme correctly accordingly to the instructions; Replace the fuse
Noise after cooking.	After cooking, the cooling fan will continue to operate.	
Oven light is not bright	The lamp needs replacing.	Replace the oven lamp.
An error sign "E-3" display.	High temperature alarm (inner temperature is higher than 300°C)	Wait for the oven to cool down
An error sign "E-5" display.	Open circuit alarm.	Consult the service hotline
An error sign "E-6" display.	Short circuit alarm.	Consult the service hotline

NOTE: Repairs can only be carried out by qualified personnel.

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Galanz (UK) Ltd
54 Clarendon Road,
WD17 1DU
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