

User Instruction Manual

Built-in Electric Oven

Model: BIOUK004 (BL) (BLSS)

Galanz

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

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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

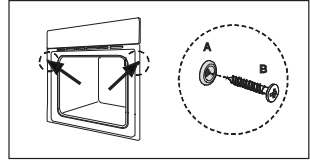


Figure 1

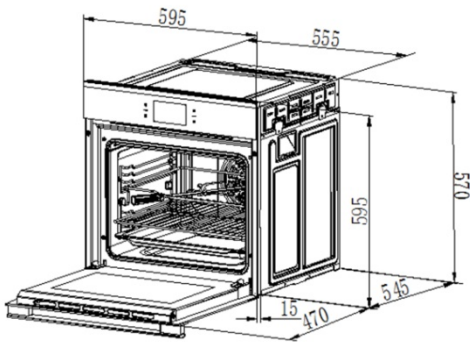
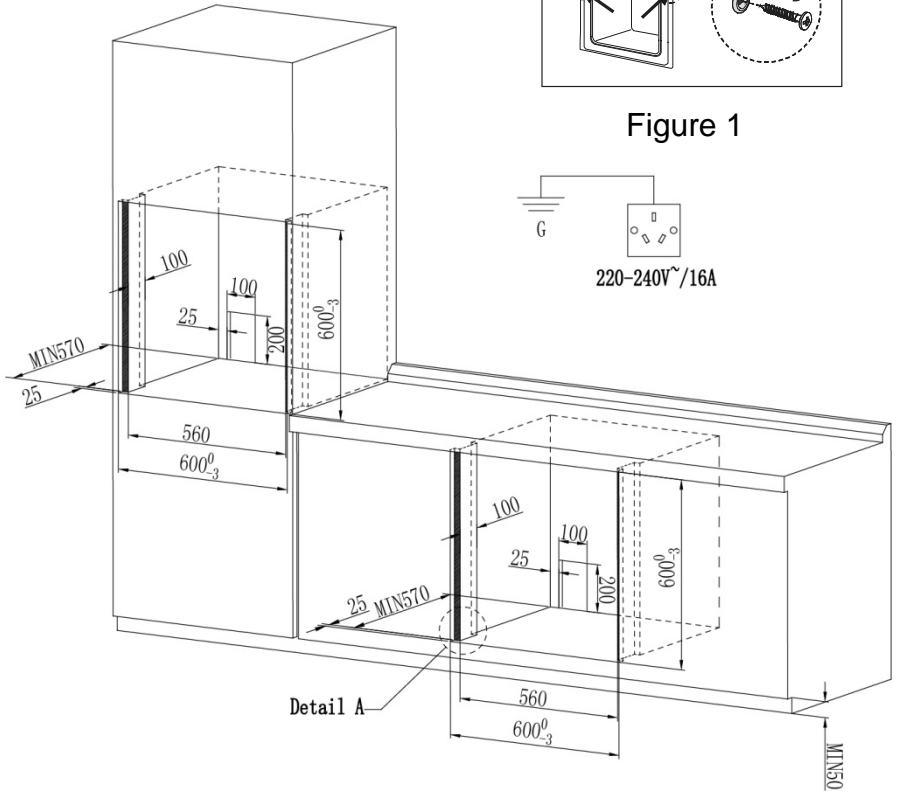
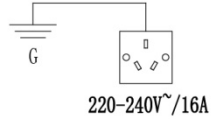
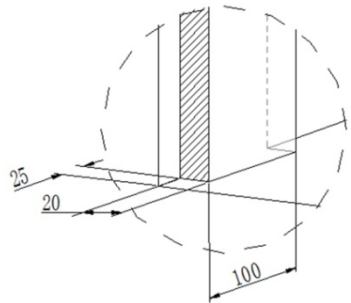


Figure 2



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.

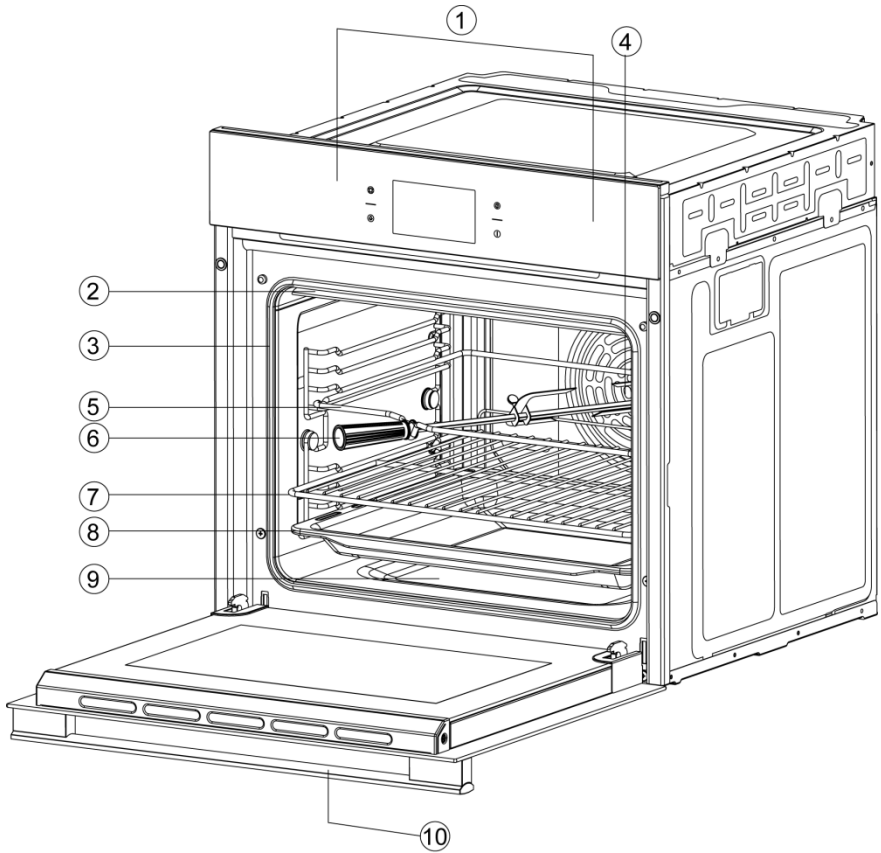
The yellow and green grounding line must not be controlled by a switch. The socket or the ON/OFF switch used for connecting to the power supply must be easily accessible when the oven has been installed.

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 | 6. Rotary grill broach |
| 2. Heater tubes | 7. Grill rack |
| 3. Cavity sealing ring | 8. Oil collector |
| 4. Convection fan | 9. Oven cavity |
| 5. Rotary grill bracket | 10. Oven door handle |

CONTROL PANEL



Button Image	Name	Function
	Homepage	Press once to cancel a programme. Press again to confirm and return to the main display.
	Light	Use this pad to switch the oven light on or off (except in child lock mode).
	Safety Lock	To set or release the child-proof lock.
	Power Switch	To turn the oven on or off.



OPERATING INSTRUCTIONS

- When the oven power is initially turned on, the system will enter shutdown mode and “⓪” will flash. Press “⓪” pad to activate the boot-up interface and the oven will enter the homepage operation interface.
- Cooking temperatures range between 40°C~250°C. Cooking times range between 0~23 hours and 59 minutes.
- In the non-child lock state, press “⓪” or “Ⓜ” pad and the system will cancel the setting or prompt the user to cancel the current cooking programme and return to the homepage mode.
- To turn off the oven, just press and hold “⓪” pad for 3 seconds.
- On the homepage or if the oven is in the auto cook menu programme, the user can slide from the top of the screen to export the drop-down menu. Slide up from the bottom of the drop-down menu to close it.
- The oven door must be closed during any cooking process. This oven has a special air natural circulation and hot air recycle system. This system ensures food is thoroughly cooked through whilst remaining golden and crispy on the outside. In addition, you can shorten the cooking time to reduce energy consumption. Hot steam may be produced during the cooking process - this is normal.
- When opening the oven door during cooking or at the end of the cycle, take care of the hot steam escaping to avoid risk of injury.
- The oven control panel is touch screen. Only a light touch of the corresponding button is required – do not press hard or wear gloves.

SETTING THE 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 30 seconds before the end of cooking, the lamp automatically turns on. After cooking has ended, the lamp will turn off after 1 minute. Press Ⓡ pad once, the lamp will turn on for 1 minute and then automatically turn off.




CHILD LOCK

- **Lock:** In any mode, press and hold “” pad for 3 seconds to lock the system. In the locked state, press any pad on the oven to display the lock interface and prompt the user to release the lock.
- **Unlock:** In the locked state, press and hold “” pad for 3 seconds, the lock is released.



SETTING PREHEAT



Before starting to cook, slide the temperature interface left or right to select a preheat temperature and then press the temperature once.

Press “Preheat” once and after the preheat programme place the food in the oven and select a desired cooking programme to commence cooking.

NOTE: When preheat is in progress, press “” or “” pad once and then press “Yes” to end the preheat programme. Alternatively press “” once and then press “Yes” to end the preheat programme and the interface will return to the home page.









SETTING A COOKING PROGRAMME WITHOUT PREHEAT

After entering the cooking temperature press “No Preheat”, enter the cooking time and press “” pad to start cooking. Alternatively press “” once to set a preset programme. When the preset time is reached, the oven will automatically start cooking.

During cooking, press “||” once to pause the programme and press “” pad to resume. At any stage of cooking, press “” once and the display will show “Whether to stop the cooking programme?” Press “Yes” to cancel the programme or press “No” to resume cooking.

MULTI-FUNCTION SETTING

This function allows you to set different functions. Their working methods, temperature range and setting steps have been shown below:

Code	Function Modes	Heating Type	Temperature Range	Suitable for the menu
1		Convection	50°C~250°C	Kebabs (220°C) Grilled steak(250°C)
2		3D Hot air		Roast Chicken (250°C) Baked sweet potato (250°C) Roast leg of lamb (250°C) Barbecue (230°C)
3		Convection bake		Pizza (180°C) Quiche (190°C) Apple pie (190°C)
4		Bottom heat		Fried dumplings (200°C) Fried package (200°C)
5		Convection grill		Toast (200°C)
6		Rotisserie		Roast chicken (250°C) Roast duck (250°C)
7		Bake		Cookies (160°C) Cake (160°C) Egg tarts(190°C) Barbecue (230°C)
8		Eco grill		Sliced bread(200°C)

The oven has 8 cooking functions. Choose the cooking programme by sliding on the main page and press once to confirm. The

homepage will enter the temperature selection interface. Slide left or right to select the cooking temperature and then press the temperature required. The homepage enter the Preheat and No Preheat selection interface. Press Preheat to select if required and press Confirm. Slide the Time interface up or down to selected the desired cooking time. The oven will start to cook after pressing ►. If Preheat is not required, press No Preheat and then slide the Time interface up or down to choose the desired cooking time. Press ► to start cooking or press 🕒 to select a preset cooking time.

For example, you want to grill steak at 250°C for 10 minutes:

- a) Place food in the oven and close the door.
- b) Slide homepage to choose “Convection” and press it once.
- c) Slide the temperature interface left or right to select the cooking temperature (250°C) and then press 250°C once.
- d) If you want to preheat, press “Preheat” once (after preheat, press Confirm once). If preheat is not required, press “no Preheat”.
- e) Slide the time interface up or down to choose a cooking time and then press ►.

NOTE: The longest cooking time you can enter is 23hours and 59 minutes.

OVEN ASSIST FUNCTION

1. Quick preheat function

- a) Find “Quick Preheat” on the home page and press it.
- b) Slide the interface left or right to choose the preheating temperature and press to select. The oven will start to preheat.

2. Keep warm function

- a) Find “Keep warm” on the home page and press it.
- b) Slide the interface left or right to choose the temperature and press once to select.

Slide the time interface up or down to enter the cooking time.
Press “▶” to confirm.

3. Defrost

- a) Find “Defrost” on the home page and press it.
- b) Slide the interface left or right to choose the temperature and press once to select.

Slide the time interface up or down to enter the defrost time.
Press “▶” to confirm.

AUTO MENU SETTING

This function allows you to set 5 different menu categories. Click the menu category to enter the sub-menu and choose the relevant option.

Menu category: Cakes and Cookies			
Code	Menu	Cook temperature	Shelf
1.1	Chocolate Chip Cookies	Bake 180	3rd Rack Level
1.2	Chocolate Marshmallows	Bake 180	3rd Rack Level
1.3	Cupcakes	Bake 190	3rd Rack Level
1.4	Apple Cake	Bake 190	3rd Rack Level
1.5	Apple Pie	Bake 200	3rd Rack Level
1.6	Mug Cakes	Bake 180	3rd Rack Level
1.7	Banana Chocolate Cake	Bake 190	3rd Rack Level
1.8	Swiss Cake Roll	Bake 160	3rd Rack Level
1.9	Cream Cheese Cookies	Bake 180	3rd Rack Level
1.10	Chocolate Brownies	Bake 190	3rd Rack Level
1.11	Eggless Chocolate Cake	Bake 190	3rd Rack Level
1.12	Vanilla Fruit Cake	Bake 190	3rd Rack Level
1.13	Puff Pastry	Bake 180	3rd Rack Level

1.14	Peanut Butter Brownie	Bake 190	3rd Rack Level
1.15	Banana Oats Cake	Bake 160	3rd Rack Level
1.16	Honey Cake	Bake 160	3rd Rack Level
1.17	Apple Chips	Bake 185	3rd Rack Level
1.18	Upside Down Cake	Bake 185	3rd Rack Level
1.19	Chocolate Lava Cake	Bake 190	3rd Rack Level

Menu category: Vegetables			
Code	Menu	Cook temperature	Shelf
2.1	Eggplant	Convection 200	3rd Rack Level
2.2	Vegetable Cutlets	Convection 200	3rd Rack Level
2.3	Vegetable Sliders	Convection 180	3rd Rack Level
2.4	Stuffed Bell peppers	Grill 180	3rd Rack Level
2.5	Stuffed Potato	Bake 190	3rd Rack Level
2.6	Sweet Potato	Bake 250	3rd Rack Level
2.7	Mac-n-cheese	Convection 180	3rd Rack Level
2.8	Paneer Tikka	Convection 200	3rd Rack Level

Menu category: Fish			
Code	Menu	Cook temperature	Shelf
3.1	Baked Salmon	Convection 200	3rd Rack Level
3.2	Saury	Convection 200	3rd Rack Level
3.3	Baked Fish	Convection 230	3rd Rack Level
3.4	Shrimp With Cheese	Convection 200	3rd Rack Level
3.5	Yellow Fish	Convection 230	3rd Rack Level
3.6	Tuna	Convection 200	3rd Rack Level

3.7	Grilled Shrimp	Convection 180	3rd Rack Level
3.8	Tilapia Mossambica	Convection 250	3rd Rack Level

Menu category: Pizza and Breads

Code	Menu	Cook temperature	Shelf
4.1	Baby Bread Pizza	Bottom Heat + convection (190)	3rd Rack Level
4.2	Vegetable Bruschetta	Grill 190	3rd Rack Level
4.3	Chicken Pizza	Bottom Heat + convection (190)	3rd Rack Level
4.4	Garlic Bread	Grill 190	3rd Rack Level
4.5	Olive Pizza	Bottom Heat + convection (190)	3rd Rack Level
4.6	Rye Grain Bread	Bake 200	3rd Rack Level
4.7	Whole Wheat Bread	Bake 190	3rd Rack Level

Menu category: Chicken

Code	Menu	Cook temperature	Accessories position
5.1	Baked Cheese Chicken	Bake 200	3rd layer
5.2	Chicken Alfredo Pasta	Bake 180	3rd layer
5.3	Chicken Tikka	Bake 190	4th layer
5.4	Stuffed Chicken	Convection 220	3rd layer
5.5	Slow Roast Lamb Leg	Bake 250	3rd layer
5.6	Baked Broccoli Chicken	Bake 200	3rd layer
5.7	Pesto Chicken	Bake 190	3rd layer
5.8	Grilled Chicken	Grill 190	3rd layer
5.9	Hasselback Chicken	Bake 200	3rd layer

For example to bake Honey Cake:





- a) Slide the home page to choose “Auto menu” and press it once.
- b) Slide the auto menu interface to choose “Cakes and Cookies” and press it. Then select Honey Cake and press it.
- c) Click “Preheat”.
- d) After preheat, click “Confirm” to confirm the cooking time. (The current time is the default time for the menu. You can adjust the cooking time by sliding the time interface up or down).
- e) Press ► once and the interface will prompt the user to “Please place the cooking accessories according to the instructions!”
- f) Place the food on the baking tray or metal rack and then place the baking tray or metal rack in the oven according to the accessories position given in the table shown above.
- g) Press ► once to start cooking.

NOTE:

If you don't need to preheat, follow these steps:

- a) Slide the home page to choose “Auto menu” and press it once.
- b) Slide the auto menu interface to choose “Cakes and Cookies” and press it. Then select Honey Cake and press it.
- c) Click “No Preheat”. The default cooking time of the menu will be displayed on the screen and users can adjust the cooking time by sliding the time interface up or down as required.
- d) Press ► once and the interface will prompt the user to “Please place the cooking accessories according to the instructions!”
- e) Place the food on the baking tray or metal rack and then place the baking tray or metal rack in the oven according to the accessories position given in the table above.
- f) Press ► once to start cooking.

FAVOURITE FUNCTION

After cooking you can store a programme by clicking “Favourite” and the display will show . The next time you can directly find the cooking programme in the favourite section, select the programme and press  to start cooking or press  to set the preset cooking time. If the favourite collection of cooking programmes is over 100, the screen will show that favourite is full. To delete any of the existing cooking programmes simply find the cooking programme and then slide left or press it for 3 seconds and then press the "" button.

SETTING THE SYSTEM

1. Setting the Time and Date

Find “settings” on the home page, and press it. Choose “Time and Date”, and press it. Slide the date interface up or down to enter a desired date and then press “Confirm”. The interface will enter the time setting interface. Slide the interface up or down to enter the time and then press “Confirm”.

2. Setting the Display and Brightness

Find “settings” on the home page, and press it. Choose “Display and Brightness” and slide the Brightness Adjustment left or right to adjust the oven brightness.

3. Factory Settings

Find “settings” on the home page and press it. Choose “Factory settings”, press it and the oven will prompt you “Whether to restore factory settings?” Press “Yes” to restore factory settings.

NOTE: Take care as this function will restore all settings for the user.

SYSTEM POWER DOWN PROTECTION

During cooking, if the oven encounters an unexpected power outage of less than 24 hours, when power is resumed the system will stay in the cooking pause interface and prompt the user to continue cooking. If you want to resume, press “Yes”, if not, press “No”.

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 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, abrasive sponges or rough cleaning cloths.
14. When the oven is scrapped, to avoid the possibility of injury destroys 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 Out 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.

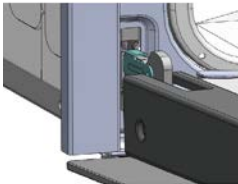


Figure A

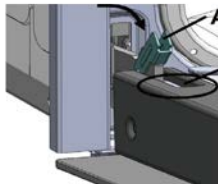


Figure B

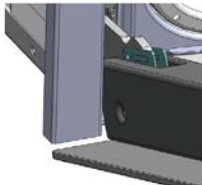


Figure C

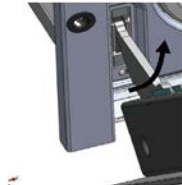


Figure D

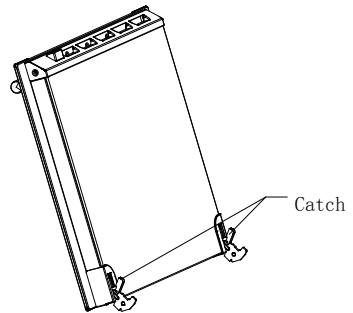


Figure 1

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 2 (see figure 3).
6. Clean the top (shutter) with a suitable stainless steel cleaner and water.

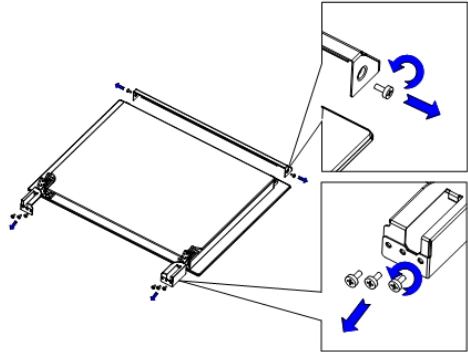


Figure 2

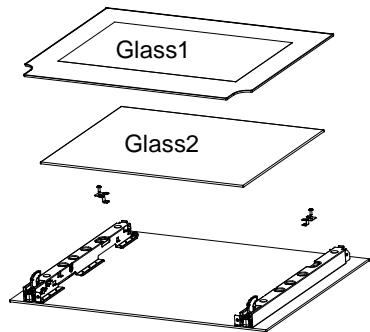
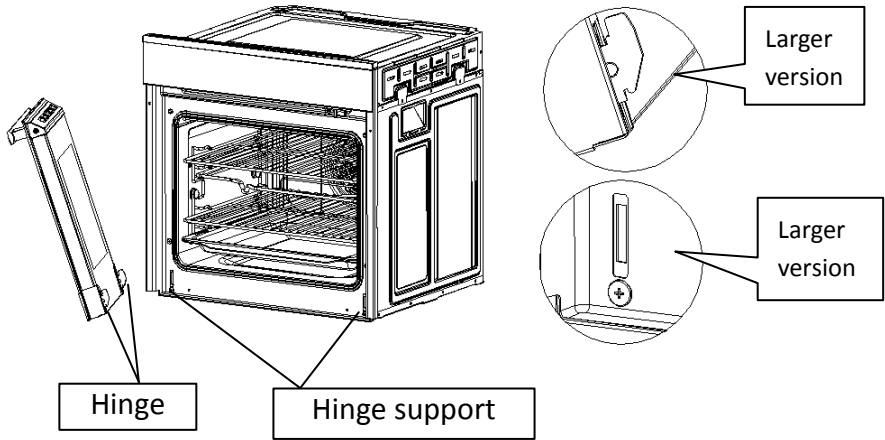


Figure 3

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 downwards. 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.
3. Replace the sealing ring corner by corner.

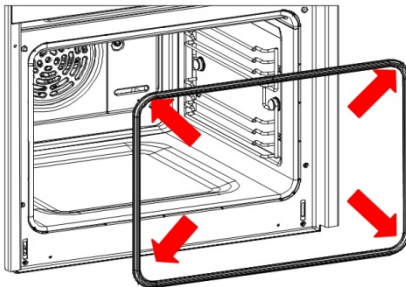


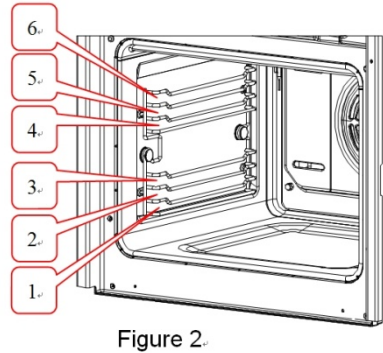
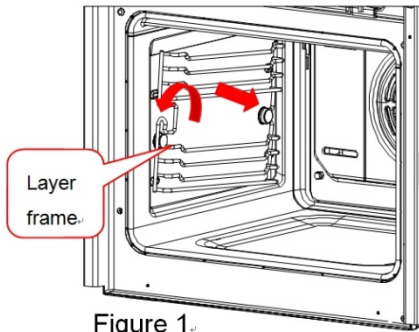
Figure4.

HOW TO USE ACCESSORIES

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

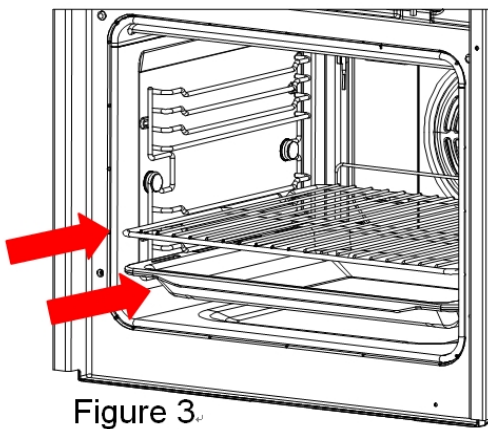
Install the left and right layer frame respectively into the cavity fixed screw position

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.



C. Install the rotary grilling bracket

1. Put the Oil Collector on the first layer.
2. Insert the Rotary Grilling Bracket into oven layer 4 (figure 4). Note the location of the Rotary Grilling Bracket can only be inserted into layer 4.

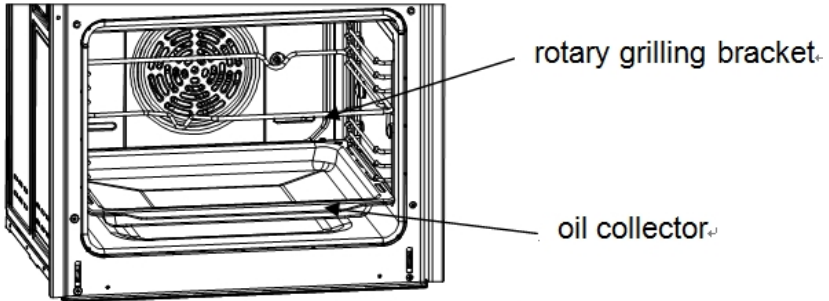


Figure4.

3. When cooking poultry, ensure the meat is securely fixed to the rotary grilling broach. If necessary wrap in foil to secure.

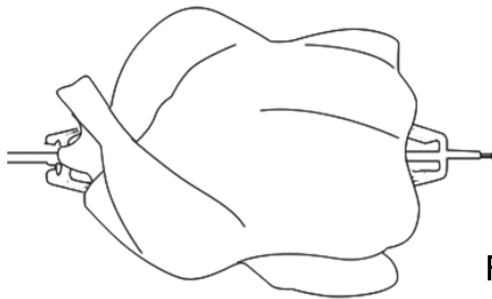


Figure5.

4. Insert the broach into the locating hole in the wall of the oven cavity. Place the rotary grilling broach with food into the rotary motor casing of oven chamber, (figure 6), ensuring both ends of the rotary grilling broach are located onto the rotary grilling bracket.

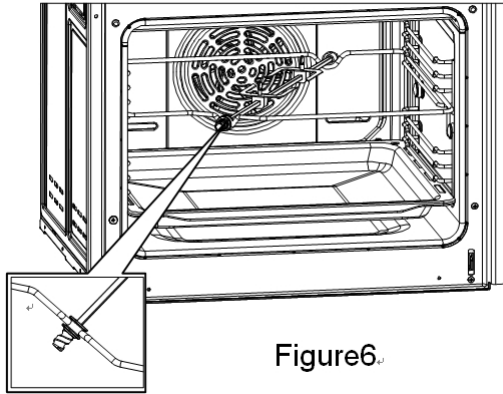


Figure6.

5. Start the grill programme, ensuring the rotary grilling broach rotates normally. Close the oven door.
6. When the cooking is complete, open the oven door, connect the rotary grilling broach handle and remove the food (figure 7).
7. Close the oven door.

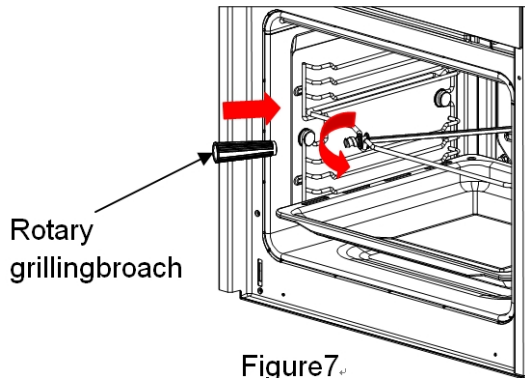


Figure7.

NOTE:




1. The Rotary Grilling Broach is suitable for cooking large meat joints and whole poultry.
2. Fixing the food onto broach: Insert the broach through the middle of the food and fasten each side of the food using the forks.
3. Fix poultry wings to the back of the poultry to avoid burning.
4. Prick some holes on the poultry, so that juices can flow.
5. If the rotary grilling broach is not turning or not turning correctly, check the connection and apply force if necessary to engage the rotation.

E. Correct cooking tray

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

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 heating mode cannot be selected.	Oxidation build up	Rotate the function knob several times, then select heating mode.
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.	Click  pad to return to waiting mode.
An error sign "E-5" display.	Open circuit alarm.	Click  pad to return to waiting mode.
An error sign "E-6" display.	Short circuit alarm.	Click  pad to return to waiting mode.

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

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