INSTALLATION, OPERATION & MAINTENANCE INSTRUCTIONS

FOR EVERDURE 77L, 60CM BUILT-IN ELECTRIC OVENS





Models Included:

OBEGS691
OBEGS692

EVERDURE.

INSTALLATION, OPERATION AND MAINTENANCE INSTRUCTIONS FOR EVERDURE 77L, 60CM BUILT-IN ELECTRIC OVEN RANGE

OBEGS691 & OBEGS692 BUILT-IN ELECTRIC OVEN

CONGRATULATIONS

Welcome to the Everdure Kitchen Community and thank you for choosing one of our many fantastic built in ovens. We are confident that you will now be able to meet your cooking needs. Before you use the oven we strongly recommend that you read though the whole user manual which provides the description of this product and the proper use of its functions.
To avoid the ever-present risks involved with using an electrical appliance it is vital that the oven is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.
It is important that you retain these instructions and your proof of purchase along with any other important documents about this product for future reference. Due to continual product development, Everdure reserves the right to alter specifications or appearances without notice.

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DISPOSAL INFORMATION

- *Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.*
- *If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.*

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT: ***Read the assembly instruction section and safety precautions of this booklet carefully before removing the contents of this carton.***

1. *This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.*
2. *After removing the packaging, make sure to check if there is any damage to the appliance. If there is any damage, (such as cracked glass) never attempt to install the appliance and immediately contact your retailer. As packaging materials can be dangerous to children, they need to be collected immediately and put out of reach.*
3. *In certain circumstances electrical appliances may be a safety hazard. Check the conformity of voltage and power settings, which are specified on the information plate attached to the appliance and/or packaging, with the usage conditions available.*
4. *Do not place heavy objects in or on these appliances, or use for storage, or let children play or swing from the door. These appliances are designed for cooking food only or outdoors and must be fully built in. Do not use the appliances until fully installed.*
5. *This appliance is designed for domestic household use only and for the cooking of domestic food products. Use as a commercial appliance will void the warranty. It should not to be used in a marine environment or outdoors.*
6. *This appliance is supplied with a set of cables for single phase connection. This is a high-powered appliance and is required to be installed by an authorised person. If the electrical supply cord is damaged, either when being installed or after installation, it must be replaced by the manufacturer, its service centre or similarly qualified persons in order to prevent a hazard.*
7. *The electrical connection must be accessible after installation. WARNING – Ensure that the appliance is switched off before replacing the lamp, to avoid the possibility of electric shock. The appliance is not intended to be operated by means of an external timer or separate remote-control system.*
8. *Electrical connection must be made as per local wiring rules and regulations.*
9. *Always grasp the oven door in the centre of the handle as the areas around the door edges may be hot due to the escape of hot air. Do not lift or move the appliance by pulling the handle.*
10. *Ensure that the kitchen is well ventilated or mechanical ventilation is in use while cooking in this appliance.*
11. *Do not store or use flammable materials or aerosols near the oven. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.*
12. *Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.*
13. *WARNING - The oven will become hot during and directly after use. Do not touch any components during this time, as they may be hot and can cause burns. Do not touch the heating elements inside the oven to avoid burns. Young children should be kept away. Use heat resistant cooking gloves where-ever possible when moving food and cooking utensils in and out of the oven.*
14. *Cleaning may only be commenced on the appliance once it has cooled down (best slightly warm). The appliance should be disconnected from the power outlet or turned off at your isolation switch before commencing any cleaning process. Do not use a steam jet or any other high-pressure cleaning equipment to clean the appliance. Follow oven cleaner directions if these are being used.*
15. *Wash all accessories in hot soapy water or in a dishwasher, wipe dry with a paper or cloth towel. If you use your oven for an extended period of time, condensation may form. Dry it using a soft dry cloth.*
16. *When the appliance is not being used, the knobs must be kept in the 'OFF' position.*
17. *Where this appliance is installed in a caravan, it shall NOT be used as a space heater.*
18. *Do not modify this appliance.*
19. *Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass as it can scratch the surface, which may result in the glass shattering. Clean the glass door using warm damp cloth and dry it with a soft cloth.*
20. *All cabinetry and materials used in the installation must be able to withstand a minimum temperature of 110°C above the ambient temperature of the room it is located in, whilst in use. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures outside the guidelines given above. Any damage caused by the appliance being installed without adhering to the temperature limits set out above will be the liability of the owner. To avoid overheating, do not install behind a decorative door.*
21. *This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.*
22. *The appliance must be installed and put in operation by an authorised technician under the conditions provided by the manufacturer in this manual. The manufacturer cannot be held responsible for any damage that might occur due to faulty installation.*
23. *The values indicated on the printed documents found on the product are values obtained in a laboratory environment according to relevant standards. These values may vary according to the usage and environmental conditions of the product.*

APPLIANCE DETAILS

ELECTRICAL DETAILS:

OVENS:
Rated Voltage: 220 to 240 Vac 50 Hz
Max Rated Inputs: OBEGS691, OBEGS692: 2800W,
Supply Connection: OVENS – Must be hardwired to power supply.
This information can be found on the rating plate (data label) affixed to the inside of the door jamb.

SIZES:

Relevant Sizes:	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	CAPACITY (L)
External Oven size	598	575	598	77

Note: Depth not including handle or power cord & plug.

POWER USAGE:

GRILL ELEMENT: 1600W
REAR OVEN ELEMENT: 2000W
UPPER ELEMENT: 1200W
LOWER ELEMENT: 800W
OVEN LIGHT: 25W

ELECTRICAL CONNECTIONS



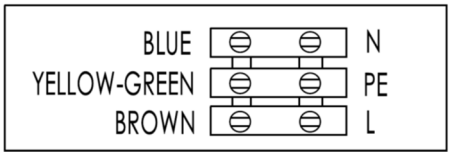
LOCAL AUTHORITY REQUIREMENTS

Installation is only permitted by a licensed electrician and must be carried out according to instructions provided by the manufacturer. Incorrect installation might cause harm and damage which the manufacturer accepts no responsibility.

ELECTRICAL INSTALLATION FOR THE LICENSED ELECTRICIAN

This oven must be connected to a 220-240V 50Hz power supply. It must be earthed via the supply cord. Before carrying out the connection to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be suitable for the oven's power rating (also indicated on the appliance identification plate). Use a suitable electrical cable (wires minimum area1.5mm²) and a circuit breaker with a contact opening of at least 3mm must be installed in the supply circuit.
The switched outlet must be connected to a suitable earth wiring, in conformity to current safety regulations.
The main's switch should not be located above the appliance and no more than 1.25m away from it. The power supply cord must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75°C at any point along its length.
After having installed the appliance, the switched outlet must always be in an accessible position.
NOTE: For connections to the mains power supply, never use adapters, reductions or multiple power points as these may overheat and catch fire.
The mains terminal block is located on the back of the oven and the terminals are accessible by opening the terminal block cover. Note: The back panel or terminal cover should not be opened when the mains power is still connected to the appliance and never by an unauthorised person.
The electrical safety of this appliance can only be guaranteed if the oven is correctly and efficiently earthed. The manufacturer declines all responsibility for damage resulting from an installation which has not been earthed correctly.

This appliance must be earthed. For this connection, a power lead of wire type H05VV-F should be used:
3x1.5mm² - 220-240V~



OVEN LAMP REPLACEMENT

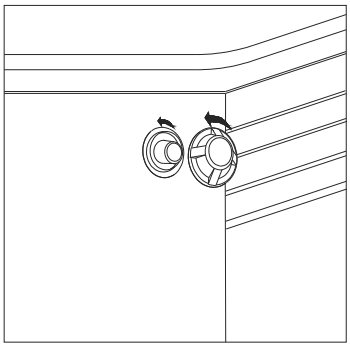
- *The appliance must first be disconnected from the power outlet or turned off at your isolation switch.*
- *Unscrew the glass cover attached to the lamp holder; anti-clockwise.*
- *Unscrew the lamp and replace it with another high-temperature lamp with the following characteristics:*

  Type: E 14

  Voltage: AC220V-240V

  Wattage: 25W

  Temperature rating: 300°C



- *Remount the glass cover and reconnect the appliance to the power supply*

NOTE: Should you experience any difficulty please contact your nearest after-sales service centre.

TRANSPORTATION

Keep the original carton of the product and use this packaging if the item needs to be transported.
Follow the transport signs on the carton.
Place a paper between the upper cover and cooking panel, cover the upper cover, then tape to the side surfaces of oven.
Tape cardboard or paper onto the inside face of the glass as it will be prone to damage from the trays.
Use cardboard covers for the wire grill and trays in your oven. Also tape the oven's covers to the side walls.

If the original carton is unavailable, take measures to protect the external surfaces (glass and painted surfaces) of oven against possible blows, as well as the above.

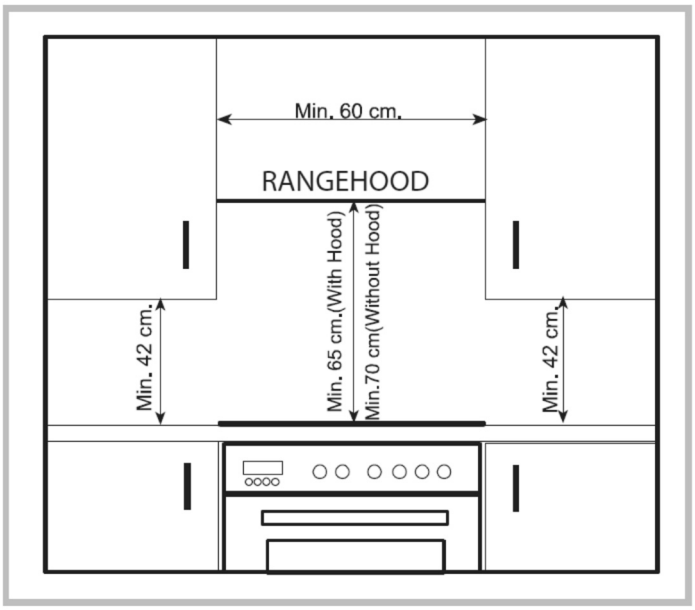
INSTALLATION

The adjacent furniture must be able to withstand a minimum temperature rise of 110°C above the ambient temperature of the room it is located in, during periods of use. The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

PREPARATION FOR INSTALLATION AND USE

Manufactured with best quality parts and materials, this modern, functional and practical oven will meet your needs in all respects. Make sure to read the manual to obtain successful results so as not to experience any problems in the future. The information given below contains rules that are necessary for correct positioning and service operations. They should be read without fail, especially by the technician who will position the appliance.

CHOOSING A PLACE FOR THE APPLIANCES

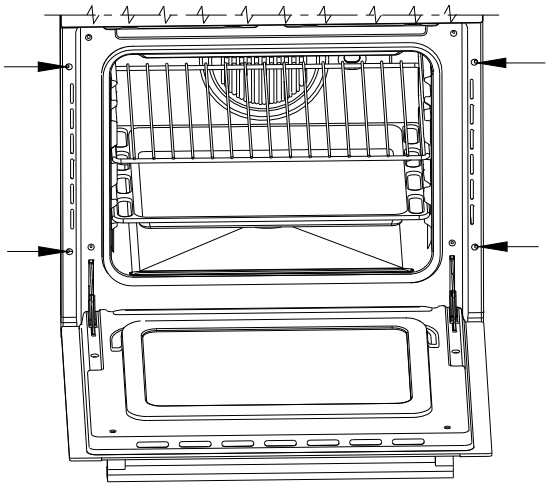


There are several points to pay attention to when choosing a place for your oven. Make sure to take into account our recommendations below in order to prevent any problems and dangerous situations, which might occur later!

When choosing a place for the oven, attention should be paid that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which quickly catch fire. Furniture surrounding the oven or cooktop must be made of materials resistant to temperatures above 110 C°.

Required changes to wall cabinets and exhaust fans above a built-in cooktop as well as minimum heights from the oven board are shown in the diagram. Accordingly, a range hood should be at a minimum height of 65 cm from the cooktop. If there is no range hood the height should not be less than 70 cm. Refer to the range hood / cooktop instructions for specific details before installation.

INSTALLATION OF BUILT IN OVEN

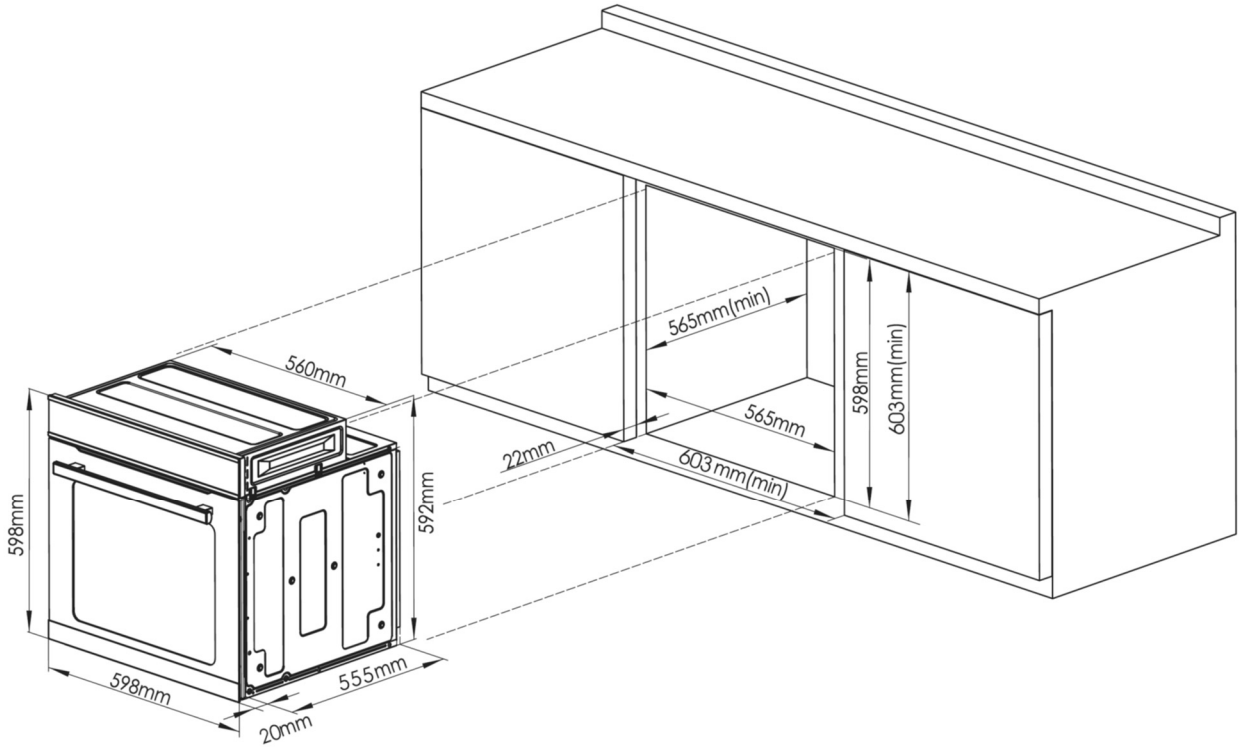


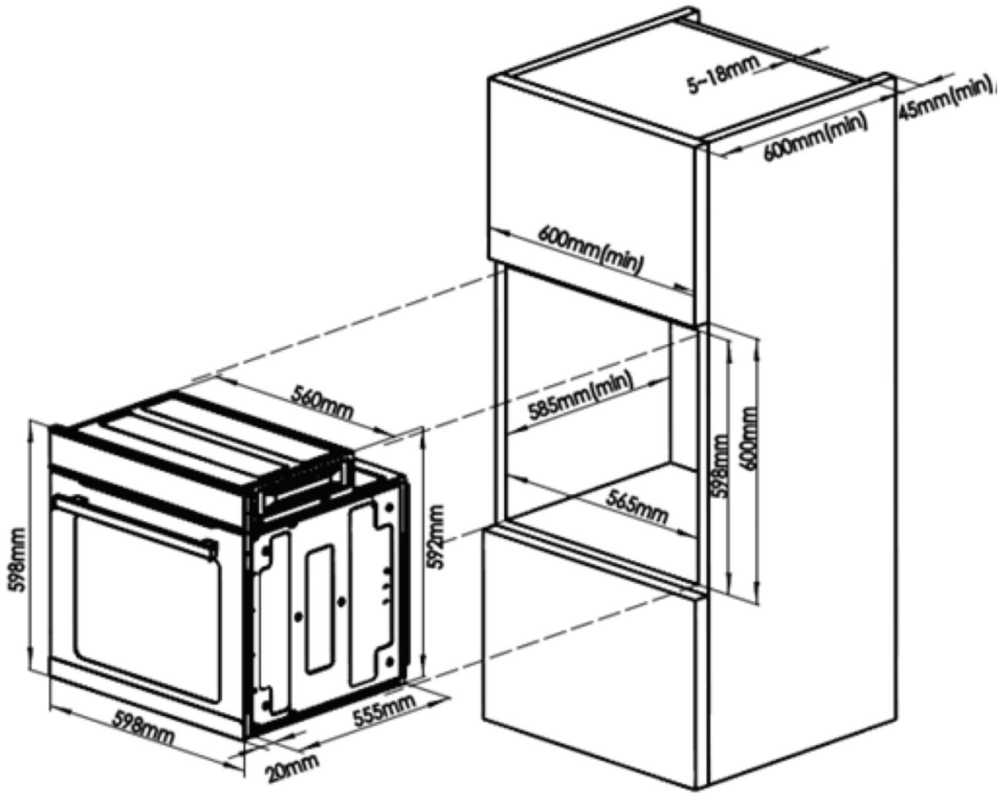
Insert the oven into cabinet pushing it forward fully. Open the oven door and insert 4 screws into the holes on insides of the oven frame and attach to the cabinet.

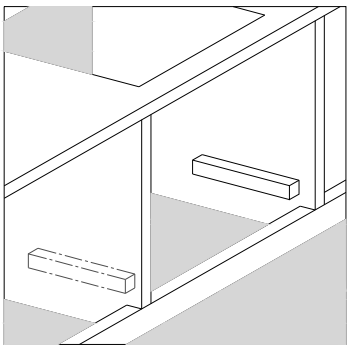
The dimensions and material of the cabinet in which the oven will be installed must be correct and resistant to increases in temperature. In a correct installation, contact with electrical or insulated parts must be prevented. Insulating parts need to be fitted in a way to ensure that they cannot be removed by using any kind of tool.

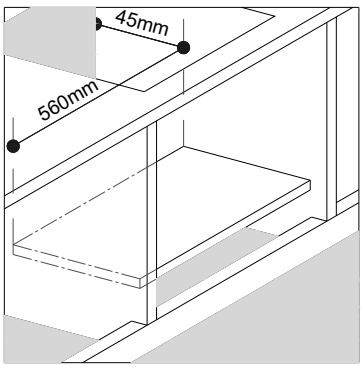
Installing the appliance in the close vicinity of a refrigerator or a deep-freezer is not recommended as the performance of the above-mentioned appliances will be negatively affected due to emanating heat. After removing your oven from its packaging, be sure that the oven is not damaged. If you suspect any damage to the appliance, do not use it; immediately contact an authorised Service Centre.

CABINET DIMENSIONS & VENTILATION REQUIREMENTS





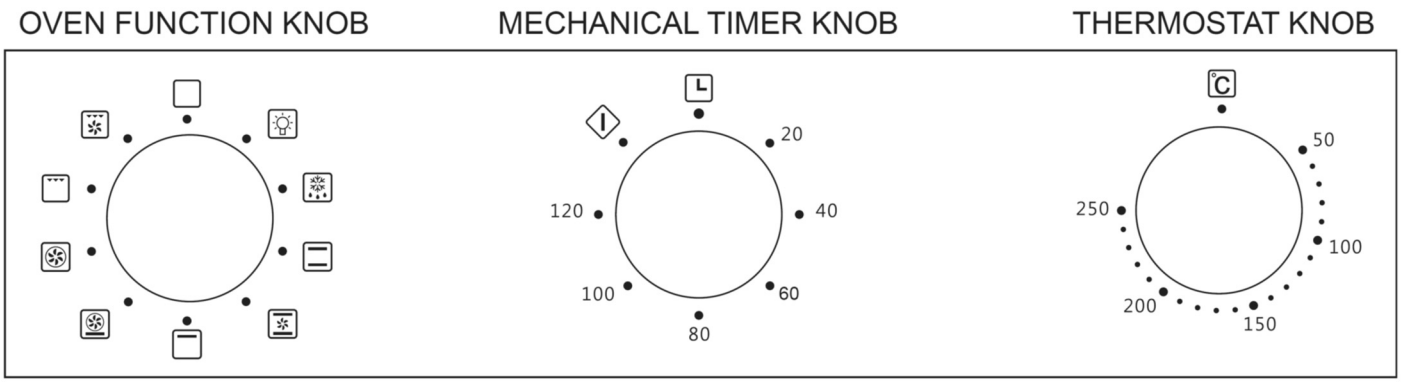




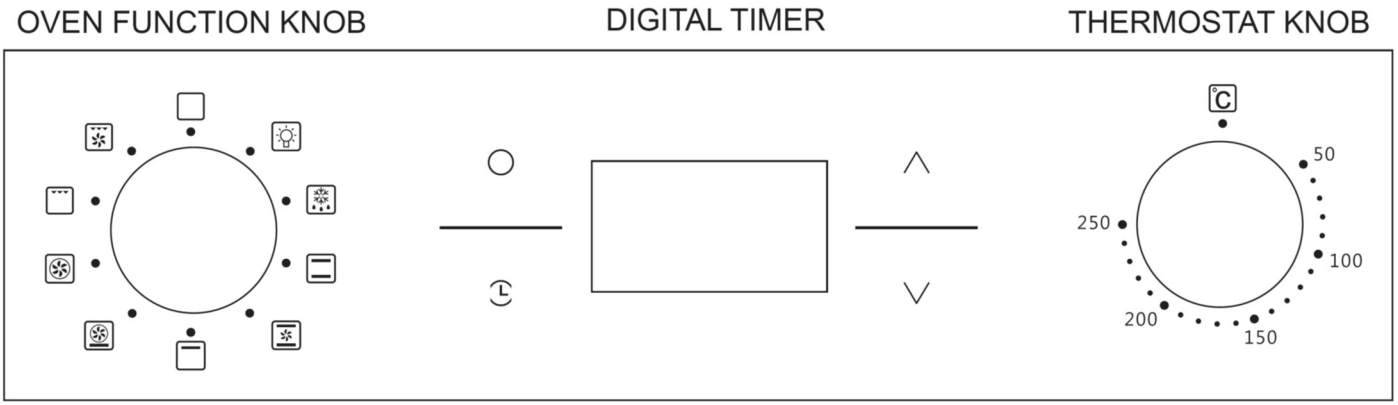
The figures below show the ventilation and cut-out requirements for the installation of the appliance into a standard kitchen cabinet. A gap is required at the rear, with ventilation below and above, allowing the air to enter below the appliance and exit above it. If the oven rests on a continuous flat surface, there must be an aperture of at least 45x560mm behind the oven to allow the air to flow. Failure to follow this will result in damage to your appliance and/or surrounding cabinets. In taller wall cabinets, always leave a gap up the back of the cabinets for extra ventilation.

OPERATING INSTRUCTIONS

CONTROLS



OBEGS691



OBEGS692

Note: Oven shelves are numbered from 5 at the top down to 1 at the bottom when referring to the food cooking chart.
During heated oven functions a cooling fan in the top of the oven will operate in order to cool down the oven door and kitchen cabinet as well as reducing condensation in the oven. There will then be a slight release of warm air from the top of the closed oven door. This is not a leak in heat from the oven cavity.

OVEN FUNCTION SELECTION KNOB

The oven function selection knob is used to select the different functions possible (see table). Each is explained in detail. To select a function, turn the control knob to the desired oven function and then set the temperature with the thermostat control.

OVEN FUNCTION CONTROL CHART

	**LAMP** THE INTERNAL LAMP WILL TURN ON.
	**DEFROST** THE FAN WILL SWITCH ON ALONG WITH THE OVEN LIGHT AND THE OVEN'S THERMOSTAT TO PERFORM THE DEFROST FUNCTION.
	**CONVENTIONAL** THE LOWER & UPPER HEATING ELEMENTS WILL SWITCH ON, ALONG WITH THE OVEN LIGHT AND THE OVEN'S THERMOSTAT.
	**FAN ASSIST** THE LOWER AND UPPER HEATING ELEMENTS, AND FAN WILL SWITCH ON, ALONG WITH THE OVEN LIGHT AND THE OVEN'S THERMOSTAT.
	**UPPER HEAT** THE UPPER HEATING ELEMENT WILL SWITCH ON, ALONG WITH THE OVEN LIGHT AND THE OVEN'S THERMOSTAT.
	**FAN FORCED WITH LOWER HEAT** THE LOWER AND REAR HEATING ELEMENTS, AND FAN WILL SWITCH ON, ALONG WITH THE OVEN LIGHT AND THE OVEN'S THERMOSTAT.
	**FAN FORCED** THE REAR HEATING ELEMENT AND FAN WILL SWITCH ON, ALONG WITH THE OVEN LIGHT AND THE OVEN'S THERMOSTAT.
	**MID-GRILL** THE UPPER MID-GRILL HEATING ELEMENT WILL SWITCH ON, ALONG WITH THE OVEN LIGHT AND THE OVEN'S THERMOSTAT.
	**MID-GRILL WITH FAN** THE UPPER MID-GRILL HEATING ELEMENT AND FAN WILL SWITCH ON, ALONG WITH THE OVEN LIGHT AND THE OVEN'S THERMOSTAT.

OVEN FUNCTION CONTROLS



Light Only Function

When the function selector knob is in any position other than the "off" position, the oven light will come on. Turn the function knob to the first function indicator clockwise to turn the oven light on only.



Defrost Function:

You can start the defrost operation by putting the frozen food into oven and bringing the function control knob to the indicated mark. This function will not cook/bake the food; it only helps to defrost it within a short time.

Put the food to be defrosted on the wire rack that you will place on the second rack support from the bottom. To collect the water that accumulates due to the melting ice, insert an oven tray onto the lower rack. This function is perfect for finishing off the defrost process for frozen food that has been in the refrigerator from the evening before and may not be completely thawed out.



Fan Forced Function:

This Fan Forced function uses the rear heating element (located in the back of the oven around the fan) and fan to evenly disperse the heat in the oven. This function is suitable for cooking multiple dishes on various oven shelves. Adjust the function control knob so it indicates the Fan Forced function symbol. Adjust the thermostat control knob of your oven to a temperature recommended on the cooking table for the cooking operation you wish to perform. Set the timer. Preheating of the oven for about 10 minutes is recommended. Place the food in a suitable container, place into oven and cook for the required time.
If you are going to cook using two trays at the same time, while adjusting the cooking temperature, select the temperature that is the lowest among the levels suitable for your food of choice, as shown on the table. Cooking with two trays requires additional cooking time compared to cooking with one tray. Usually, the food on each tray does not finish at the same time so you may need to take the tray of cooked food out of the oven and continue the cooking operation for the remaining tray.
After cooking, turn off the oven function and set the thermostat and timer to 0/off. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work with caution and keep children away from the cooling oven.



Conventional Cooking Function

The Conventional Cooking function allows heat to radiate evenly from the lower and upper elements into the oven ensuring even cooking of both sides of the food. Adjust the function control so it indicates the Conventional Cooking function symbol. Adjust the thermostat control knob of your oven to a temperature recommended on the cooking table for the cooking operation you wish to perform. Preheating of the oven for about 10 minutes is recommended. Place food in a suitable container, then place into oven and cook for the recommended time. This function is preferred for making cakes (cupcakes, other cakes and sponges), biscuits, pastry, baked pasta (e.g. lasagne), casseroles and moist dishes, roasts and oven chips.
After cooking, turn off the oven function and set the thermostat and timer to 0/off. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work with caution and keep children away from the cooling oven.



Fan Assist Function:

The Fan Assist function is where the heated air coming from the lower and upper heating elements is circulated into the oven by the fan.

Adjust the function control knob so it indicates the Fan Assist Function symbol and adjust the oven timer to the recommended time for cooking. Adjust the thermostat control knob to the temperature required on the cooking table for the Fan Assist Function and preheat oven for 10 minutes. Based on the conventional cooking function, this combination of features increases the effectiveness of the thermal radiation of the heating elements through forced air circulation of the heat throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate into the food. Food baked on this function, such as pastries, often brown faster than on convection function alone.
After cooking, turn off the oven function and set the thermostat and timer to 0/off. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work with caution and keep children away from the cooling oven.



Upper Heat Function

The Upper Heat function is similar to the Mid-grill function except that it uses the lower-powered outer upper element (that is used for conventional cooking). This function is ideal for keeping cooked food warm prior to serving and for warming plates. It is also used to brown the top of dishes such as cheese bakes or the crumb topping on fruit crumbles. Adjust the function control knob so it indicates the Upper Heat function symbol. Adjust the thermostat control knob of your oven to a temperature recommended on the cooking table for the cooking operation you wish to perform. Set the timer. Preheating of the oven for about 10 minutes is recommended. Place the food in a suitable container, place into oven and cook for the required time.
After cooking, turn off the oven function and set the thermostat and timer to 0/off. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work with caution and keep children away from the cooling oven.



Fan Forced with Lower Heat Function:

The Fan Forced with Lower Heat function uses the fan to evenly disperse the heat produced by the rear heating element and lower element throughout the oven and is ideal for baking pizza. Ideally place the pizza on a pizza baking tray (available from kitchenware shops) and on the lowest shelf (1). While the fan evenly disperses the heat in the oven, the lower heating element ensures the baking of the pizza dough. Adjust the function control knob so it indicates Fan Forced with Lower Heat symbol. Adjust the thermostat control knob of your oven to a temperature recommended on the cooking table for the cooking operation you wish to perform. Set the timer. Preheating of the oven for about 10 minutes is recommended. Place the food in a suitable container, place into oven and cook for the required time.
After cooking, turn off the oven function and set the thermostat and timer to 0/off. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work with caution and keep children away from the cooling oven.



Mid-Grill Function:

This function is used for grilling food. Adjust the function control knob so it indicates the Mid-Grill function symbol. Set the oven's thermostat control knob to the required temperature. Set the timer. After a preheating period of 10 minutes, put your food into the oven. For grilling, put the food on the grill rack and sit above the tray. Place the rack on the highest shelf (5). Placing the tray below the rack will ensure that any marinade, fat or oil dropping from the food will be collected. When grilling, the oven door must be closed. On this function, both heating elements/coils of the grill operate.
The higher grill temperature and function is ideal for cooking and browning meat (such as lamb or pork chops and cutlets), chicken and seafood (such as fish fillets, cutlets, tuna steaks or Atlantic salmon). This setting is also good for browning fruit crumbles or crumb topped dishes.
After cooking, turn off the oven function and set the thermostat and timer to 0/off. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work with caution and keep children away from the cooling oven.



Mid-Grill with Fan Function:

This function will ensure complete, fast and all over grilling by working, the fan and the grill at the same time. Adjust the function control knob so it indicates the Mid-Grill with Fan function symbol and set the timer. Set the oven's thermostat control to the required temperature. After a preheating period of 10 minutes, put your food into the oven. For grilling, put the food on the grill rack and sit above the tray. Place the rack on the highest shelf (5). Placing the tray below the rack will ensure that any marinade, fat or oil dropping from the food will be collected. When grilling, the oven door must be closed.
The Mid-grill with fan function is ideal for cooking food to achieve a crispy skin (such as chicken thigh or breast with the skin on) and lightly browning meat such as lamb and seafood.
After cooking, turn off the oven function and set the thermostat and timer to 0/off. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work with caution and keep children away from the cooling oven.

OVEN THERMOSTAT CONTROL KNOB

The oven thermostat control knob is used to select the desired temperature for cooking. When the temperature inside your oven reaches the value set, the thermostat will cut the circuit and the elements for the set oven function will turn off. When the temperature falls below the set value, the thermostat will again be turned on and the elements for the set oven function will turn back on. It is normal for this to occur during the cooking process, particularly when the door has been opened.

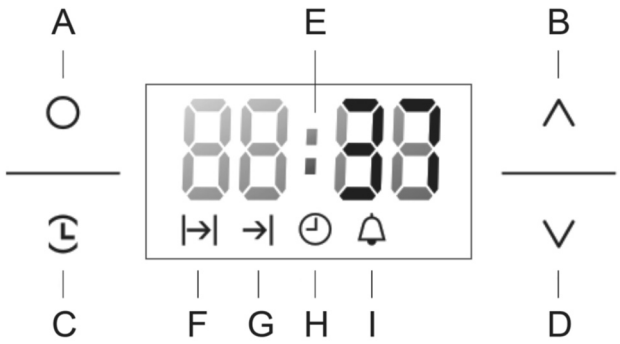
MECHANICAL OVEN TIMER CONTROL KNOB (OBEGS691)

The manual timer can be set from 0 to 120 minutes. Turn the control knob clockwise from "0" to the desired setting (do not rotate past 120). The setting can be adjusted at any time. To turn the oven off, turn the control knob anticlockwise to "0".
To run the oven without using the timer, turn the timer control knob to the first icon anti-clockwise from the off position.



DIGITAL OVEN TIMER CONTROL (OBEGS692)

The maximum length of time the timer can be set for is 10 hours.
A – Time On/Off button
B – Increase button
C – Time button
D – Decrease button
E – Digital Display
F – Cooking Time icon
G – Cooking End Time icon
H – Timer Operation icon
I – Minute Minder icon



***Setting the clock**: When the power is first connected to the oven, the Digital Display (E) will flash (clock needs setting). Use the Increase button (B) and Decrease button (D) to adjust the time and set by pressing the On/Off button (A). To reset the clock at any time, press the Time button (C) for 3 seconds until the Digital Display starts to flash and repeat from above.*
The oven will cook normally while the Digital Timer is off. Cooking is only affected when a timer function is set.
***Minute Minder**: The Minute Minder is a timed alarm that can be sent as a reminder, but does not affect the cooking operation. To set the Minute Minder, press the Time button so that the Minute Minder icon (I) flashes and adjust the time using the increase and decrease buttons. After a few seconds, the timer icon will stay constant and the timer will begin to count down. When the set time is reached, an alarm will sound (for up to 3 minutes), which can be disabled by pressing any timer button.*
***Set the cooking time**: This timer function allows you to set the length of time the cooking runs for. Firstly, pre-heat the oven and then place the food inside. Set the cooking function and temperature. Press the Time button until the Cooking Time icon (F) starts to flash. Adjust the cooking time using the Increase and Decrease buttons. After a few seconds, the Cooking Time icon will stop flashing, the Timer Operation icon (H) will light up, and the timer function will start. When the set time is reached, the oven will turn off (the Timer Operation icon will turn off) and the alarm will sound (for up to 3 minutes). Adjust the control knobs to off/0 and disable the alarm by pressing any button.*
***Set the time for cooking to end**: This timer function allows you to set a delayed start to the oven, which finishes after a set cooking time. Firstly, set up the cooking time as per the last section (without pre-heating the oven). With the Cooking Time icon still flashing, press the Time button once again so that the Cooking End Time (G) starts to flash. The Digital display will show the current end time (current time + cooking time). Use the Increase and Decrease buttons to adjust the cooking end time. After a few seconds, the timer will be locked in and the current time will be displayed, as well as the Cooking Time icon, Cooking End Time icon and the timer Operation icon. When the new start time (cooking end time – cooking length) is reached, the oven will turn on. The oven will stay on until the Cooking End Time is reached. At this point the oven will turn off, the icons will turn off and the alarm will sound. Adjust the control knobs to off/0 and disable the alarm by pressing any button.*
Note: it is not recommended to leave meat inside the oven for long periods of time before cooking as this may cause spoilage.

ENERGY SAVING

Choose cookware of an appropriate size.
Using a lid will reduce cooking times.
Minimize the amount of liquid or fat to reduce cooking times.
Oven door should not be opened often during cooking period.

ACCESSORIES

This appliance is supplied with one wire rack and a deep baking tray with wire tray insert. It is recommended that you use the containers indicated depending on the food you will cook in your oven. You can also use glass containers, cake pans and special oven trays suitable for use in your oven (available in kitchenware shops). Pay attention to the information given by the supplier for use of this cookware. The information given below should be implemented for enamelled containers.

If the food to be cooked does not completely cover the oven tray, if the food is taken out of the deep-freezer or if the tray is used to collect the dripping juices of the foods during the grill operation, deformation might be observed on the tray over time due to high temperatures forming during the cooking/baking operation. This is a normal, physical state that results during the heat transfer. Do not leave a glass tray or container in a cold environment immediately after cooking in them. Do not place them on cold and wet surfaces. Ensure that they slowly cool off by placing them on a dry piece of cloth or wooden board, otherwise, the glass tray or container might break. If you are going to use your oven to grill, we recommend using the large wire shelves at the higher level, and inserting a tray into one of the lower shelf positions to collect fat or oil. To make cleaning easier, add some water into this tray. In a grilling operation, use the shelf in the top positions.

When you first run your oven, a certain smell will be emanated arising from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time you need to properly ventilate the environment in which the oven is installed.

In order to cook in your oven, the oven function and temperature setting controls need to be adjusted and the oven timer needs to be set, otherwise, the oven will not operate.

Protect your appliance from atmospheric effects. Do not install where it can be affected by the sun, rain, snow, dust etc.

FITTING THE SHELVES

Each shelf has a stopper built-in as a reminder when pulling the shelf out. To fit a shelf, push back (lift slightly when the stop engages) into the shelf position built into the sides of the oven (OBEGS691) or wire side racks (OBEGS692). To remove the shelf, pull forward, and then lift slightly as the stop engages.

The side racks of the OBESG692 can be removed for ease of cleaning. After removing all internal accessories, take hold of the bottom of the side rack, leaver over the bottom stopper, angle upwards and remove from the holes in the sides of the oven. To replace the side racks, repeat in reverse.

CLEANING



The appliance should be disconnected from the power outlet or turned off at your isolation switch before commencing any cleaning process.

Cleaning the oven exterior:

Before starting to clean your oven, be sure that all control buttons are off and your appliance has cooled off. Unplug the appliance. Do not use cleaning materials containing particles that might scratch the enamelled and painted parts of your oven. Use cream cleaners or liquid cleaners, which do not contain particles. As these cleaners may damage the surfaces, do not use caustic creams, abrasive cleaning powders, rough wire wool or hard tools. In the event of any excess liquids spilling over your oven surface during cleaning, clean up immediately so as to prevent possible damage to the enamel or metal surface. Do not use steam cleaners for cleaning the oven.

Cleaning the interior of the oven:

Make sure to unplug the oven (or fully disconnect from the power source) before starting to clean it. You will obtain best results if you clean the oven interior while the oven is slightly warm (the oven should not be operating). For the OBEGS692, remove the wire side racks first. Wipe your oven with a soft piece of cloth (e.g. dish cloth) dampened with warm soapy water after each use, rinse cloth in warm water then wipe oven again and then finish by wiping with a dry cloth. For a complete cleaning process, use dry and powder type oven cleaners, following the oven cleaning product's instructions. Failure to clean the appliance properly & allowing fat & grease to build up can potentially cause a fire hazard.

TROUBLESHOOTING

If the oven does not operate:

- *The oven may be unplugged from the power source or switched off at the power source.*
- *The household fuse has blown, or household power supply is off.*
- *The Timer may not set correctly.*
- *Check thermostat & oven functions are set correctly*

If the oven does not heat:

- *The heat may not be set correctly with the oven's temperature setting.*

If the interior lighting lamp does not light:

- *The lamp is defective. You can change it following the instructions within this manual.*

Cooking (if lower-upper part does not cook equally):

- *Control the shelf locations, cooking period and heat values according to the manual.*

Unit smoking when first used:

- *This is a result of protective oils being removed and is to be expected with a first use.*

Condensation in oven:

- *Steam & condensation are a normal by-product of cooking food with high moisture content. Remove hot food from oven after the oven is turned off.*
- *Use a covered container if practical.*

If you have any further problems with your product, please call your Authorised Service Centre.

COOKING GUIDES

- *For optimum cooking keep edges of baking dishes and pans at least 4cm from the sides of the oven. This allows free heat circulation and ensures even cooking.*
- *Were possible remove large cuts of meat 1kg or over from the fridge 1 hour prior to cooking. Allow, to stand covered and away from direct sun/heat. This process will take the "chill" of the fridge away from the food and assist in more even cooking.*

Oven Shelf Location

Your Everdure oven has five positions or racks for the oven shelves to be positioned depending on your choice of cooking function and size of roasting dishes or containers. These are numbered from 1 (the lowest shelf position) to 5 (the highest shelf position).
To obtain maximum space above and below the shelves, it is recommended that you position trays and dishes in the following way:

- *When using only 1 shelf, use position/rack 3 or 4 (That's oven shelf position).*
- *When using 2 shelves, use position/rack 2 and 4.*

Cooking Pizza

Preheat the oven for at least 10 minutes.

- *Use a non-stick pizza pan, ideally one with holes in the base specifically for pizza cooking.*
- *Do not open the oven door frequently while the pizza is cooking.*
- *If the pizza has a lot of toppings (three of four), it is recommended that the mozzarella cheese be placed on top halfway through the cooking process. Remember the best pizzas are made with a less is best method when choosing the topping ingredients.*
- *Check the base is crispy by lifting the pizza pan from the oven with a heatproof glove and lifting the pizza with an oven slide to look at the pizza base. Return to oven if further cooking is required.*

Roasting Meat, Cooking Chicken and Fish

- *Ideally, meat should be at least 1Kg or more when roasting in order to prevent it from drying out.*
- *When cooking white meat, poultry and fish, use temperature settings (180°C-220°C).*
- *For red meat that should be well done on the outside while tender and juicy on the inside, it is a good idea to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards and finish off.*
- *When larger cuts of meat, poultry or fish have finished cooking, ideally remove the food from oven and cover with foil and stand for 10-20 minutes (depending on size). This will help retain the juices when the meat is carved.*
- *When cooking large whole fish 1kg or larger it is recommended that the flesh be scored or slashed 2-3 times on either side to assist in more even cooking. To do this cut into the thick fish flesh behind the head through to the bone. These scored areas also allow you to check easily to see if the fish is cooked.*
- *It is a good idea to either measure the inside of your oven for width and either write this down in book you may have with you when shopping or you can cut a piece of string the oven width this makes it easier to know if your fish will fit into the oven. Looks can be deceiving and the fish looks so much better whole with its head and tail. If it doesn't fit you will probably need to remove the head prior to baking.*

Grilling

Cooking times may vary according to the nature of the foods, their homogeneity and their volume. When cooking a certain food for the first time, it is advisable to choose the lowest temperature and then increase temperature as required.

Cakes and Baking

Organize the oven shelves while the oven is cold and before preparing a recipe. When baking follow the directions in the recipe however if in doubt as a general rule the food (e.g. cake) is positioned on a shelf that will have the top of the cake surface as near to the centre of the oven as possible.

- *Preheat oven before preparing the cake or baked items as some baked food does not like to sit waiting for the oven to reach the required temperature. For best results the baked food should go straight into the preheat oven at the correct temperature.*
- *Use kitchen baking paper to line cake tins and baking trays for cookies and roast vegetables such as pumpkin.*
- *When making cakes have eggs at room temperature.*
- *When making sponge cakes don't tap the beaters on the side of the bowl when the beating is complete as this will knock out precious air you have just spent time adding. Remove the beaters from the hand mixer and tap them over the edge of your open palm to knock any remaining cake mix into the bowl below.*

Pavlova and Meringues

- *Eggs should be at room temperature.*
- *Ensure that the bowl and beaters to be used are super clean and have no grease, oil or fat on them as this will retard the beating and peak forming process.*
- *It is a good idea to crack the eggs to be used one at a time over a small bowl to separate the egg yolks and whites that way if a yolk does bread it will not end up in your main bowl of egg whites.*
- *When making pavlova or meringues don't tap the beaters on the side of the bowl when the beating is complete as this will knock out precious air you have just spent time adding. Remove the beaters from the hand mixer and tap them over the edge of your open palm to knock any remaining mix into the bowl below.*
- *Line baking trays with kitchen baking paper.*
- *When they are cooked, remove the tray from the oven and use a very flat spatula to loosen the food from the baking paper. Return the Pavlova or meringues to the oven and allow to stand overnight or until the oven is cold for best results.*

Think about using the remaining egg yolks to make homemade mayonnaise.

Selector knob	Food to be cooked	Weight (kg)	Cooking rack position from bottom	Preheating time (min)	Thermostat knob setting	Cooking time (min)
Conventional	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
Fan Assist	Pizza (2 racks)	1	2-4	15	220	15-20
	Lasagne	1	3	10	200	30-35
	Lamb	1	2	10	180	50-60
	Roast chicken +potatoes	1	2-4	10	180	60-75
	Mackerel	1	2	10	170	40-50
Upper Heat	Browning food	-	3/4	15	220	-
Fan Forced with Lower Heat	Pizza	0.5	3	15	220	15-20
	Roast veal or beef	1	2	10	220	25-30
	Chicken	1	2 or 3	10	180	60-70
Fan Forced	Tarts	0.5	3	5	180	20-30
	Fruitcakes	1	2 or 3	15	180	40-45
	Plum cake	0.7	3	15	180	40-50
	Sponge cake	0.5	3	15	160	25-30
	Stuffed pancakes (2 racks)	1.2	2 and 4	15	200	30-35
	Small cakes (2 racks)	0.6	2 and 4	15	190	20-25
	Cheese puffs (2 racks)	0.4	2 and 4	15	210	15-20
	Cream puffs (2 racks)	0.7	3 and 5	15	180	20-25
	Biscuits (3 racks)	0.7	3 and 5	15	180	20-25
	Meringues (3 racks)	0.5	3 and 5	15	90	180
Mid-grill	Soles and cuttlefish	1	4	5	Max	8-10
	Squid and prawn kebabs	1	4	5	Max	6-8
	Cod filet	1	4	5	Max	10
	Grilled vegetable	1	3/4	5	Max	10-15
	Veal steak	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	0.4	4	5	Max	2-3
Mid-grill with Fan	Grilled chicken	1.5	3	5	200	55-60
	Cuttlefish	1.5	3	5	200	30-35

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