HYUNDAI

BUILT-IN ELECTRIC OVEN

USER MANUAL

GENUINE PRODUCT OF
HYUNDAI CORPORATION



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PRODUCT SPECIFICATION

Model	HYBIOV-72U15S HYBIOV-72U15B
Type	Built in electric oven
Rated Voltage (V)	220-240
Rated Frequency (Hz)	50
Capacity (L)	73
Control Type	Touch control
Max. Temperature (C)	250
Max.Power (W)	3250
Number of Functions	15
Energy Class	A
Installation Dimensions (mm) [W*D*H]	600*min560*600
Product Dimensions (mm) [W*D*H]	595*575*595
Package Dimensions (mm) [W*D*H]	625*655*665
Net Weight (kg)	35
Gross Weight (kg)	37.8

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1. IMPORTANT SAFETY INFORMATION

This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you

Warning!

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This 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 or they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- A steam cleaner is not to be used.
- Accessible parts may become hot during use. Young children should be kept well away when in use.
- Do not use harsh abrasive cleaners or metal scrapers to clean the oven door glass as this can scratch the surface, which may result in the oven glass shattering.
- Do not use abrasive products to clean the glass door panel to avoid scratching it. Otherwise, severe failure might happen to the appliance.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels.

Operation

Warning!

Danger of fire!

- Do not allow paper or cloth to come in contact with any heating element.
- Never store or use corrosive chemicals, vapors, flammables or nonfood products in or near oven. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury
- If food inside an oven should ignite, keep door closed. Switch off the oven and disconnect from supply power.
- Exercise caution when opening the door. Standing to the side, open the door slowly and slightly to let hot air and/or steam escape. Keep your face clear of the opening and make sure there are no children or pets near the oven. After the release of hot air and/or steam, proceed with your cooking. Keep doors closed at all time unless necessary for cooking or cleaning purposes.
- Only use utensils that are suitable for use with ovens.

Warning!

Danger of explosion!

- Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- If smoke is observed, switch off the oven and keep the door closed in order to stifle any flames.
- Do not allow any accessories or electric cables to contact the hot parts of the appliance.

Warning!

Hot surfaces! Risk of burns!

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Warning! Accessible parts may become hot during use. Young children should be kept away.
- Never move racks or pans when they are hot. Wait until they cool.

Safety Advices

Important!

- Always switch off the Exercise caution when opening the door. Standing to the side, open the door slowly and slightly to let hot air and/or steam escape. Keep your face clear of the opening and make sure there are no children or pets near the oven. After the release of hot air and/or steam, proceed with your cooking. Keep doors closed at all time electricity supply at the mains during installation and maintenance.

General Information

- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- The appliance surfaces will become hot during use and retain heat after operation.
- Any damage caused by the non-compliance of temperature tolerance of oven during installation or by the too close distance between the furniture and the oven will be borne by the owner.
- This appliance is not intended for use by persons (including children) with reduced physical sensory, or mental capabilities, or by those who lack experience and knowledge, unless they have been given supervision and instruction concerning the use of the appliance by a person responsible for their safety .

Installation

- The oven must be installed in accordance with the installation instructions and all measurements must be followed.
- All installation work must be carried out by a competent person or qualified electrician.

Children

- Please dispose of the packaging material carefully. Packaging material can be dangerous to children.
- Make sure to keep children away from the appliance, children should be supervised to ensure that they do not play with the appliance. It might be dangerous to allow the children to touch the appliance.

General Safety

- Do not place heavy objects on the oven door or lean them on the oven door when it is open, as it may cause damages to the oven door hinges.
- Do not place those baked hot oil or fat unattended on unattended areas, as it will be a fire risk.
- Do not place pans or baking trays directly on the base of the oven cavity, even if aluminum foil is placed below them.
- Do not allow cable or plug to come into contact with the heating areas of appliance.
- Do not install the appliance next to curtains or soft furnishings.
- Do not attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.

Electrical Safety

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must be placed in such a way, that the power supply is accessible at all times.
- Before connecting the appliance to the power supply, check that the power supply voltage and current rating corresponds with the power supply details shown on the appliance rating label.
- Never use a damaged appliance! Disconnect the appliance from the power source and contact your supplier if it is damaged.
- Danger of electric shock! Do not attempt to repair the appliance yourself. In case of malfunction, repairs are to be conducted by qualified personnel only.
- To avoid damaging the cord, do not squeeze, bend or chafe it on sharp edges. Keep it away from hot surfaces and open flames as well.
- Lay out the cord in such a way that no unintentional pulling or tripping over it is possible.
- Do not open the appliance casing under any circumstances. Do not insert any foreign objects into the inside of the casing.
- Never use accessories which are not recommended by the manufacturer. They could pose a safety risk to the user and might damage the appliance. Only use original parts and accessories.
- Keep the appliance away from any hot surfaces and open flames. Always operate the appliance on a level, stable, clean and dry surface. Protect the appliance against heat, dust, direct sunlight, moisture, dripping and splashing water.
- Do not place objects with open flames, e.g. candles, on top of or beside the appliance.

⚠ Warning!

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

- The fixed wiring for applicant shall have an all-pole disconnection device.

Safety

- Attention, the glass is extremely fragile.Always wear gloves when handling.
- For your safety, this product is made of tempered glass. This type of glass is highly resistant but has the feature to retain the "memory" of shocks.

- Therefore, it should handle the product with the greatest care to avoid shocks and twists, especially during installation.
- Avoid installing this type of product in areas where it would be highly exposed to shocks.
- Do not let children play with the product.
- Do not stick adhesive film on the glass surface. In case of breakage, it would generate large pieces that could be dangerous

Electrical Connection

⚠ Danger of Electric Shock!

- Any electrical installation must be carried out by an authorised professional.
- All fittings must be installed by a competent person in accordance with local regulations. If in doubt, consult a qualified electrician.

⚠ Important!

Always switch off the electricity supply at the mains during installation and maintenance. We recommend that the fuse is withdrawn or circuit breaker switched off at the distribution board whilst work is in progress.

- This product must be earthed – if no earth feed wire is available, consult an electrician.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules. To achieve this install appropriate switched fused connection unit.
- Note! A switched fused connection unit having a contact separation of at least 3mm in all poles should be connected in fixed wiring.
- Connect the incoming positive, neutral and earth cables to the terminals of the switched fused connection unit. Ensure connections are tight.
- The spur outlet must still be accessible even when your oven is located in its housing to enable the appliance to be disconnected from the mains supply.

Cleaning

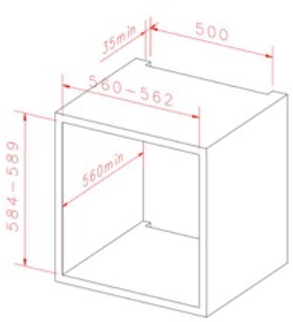
- Always disconnect the power supply prior to cleaning the appliance. If the switched fused connection unit is difficult to reach, shut off the power supply by using the corresponding circuit breaker at the distribution board.
- Clean the appliance thoroughly before first use. The oven should be cleaned regularly and any food deposits removed.
- Never clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should select a cooking temperature and function that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the drip tray where appropriate.

2. INSTALLATION

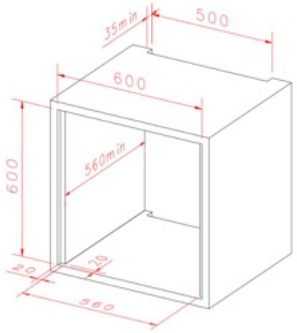
Before Installation

The appliance should be installed built in the cabinet . It should be keep safety distance with appliance and the kitchen walls. Detail pls check below picture . (values in mm).

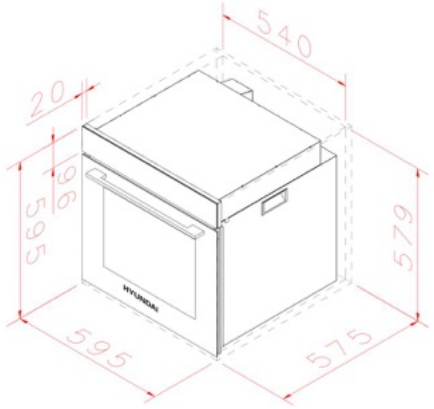
- Surfaces, synthetic laminates and adhesives used must be heat resistant(100℃ minimum), and neighboring unit fronts up to 70℃.
- Kitchen cabinets must be set level and fixed. A gap of 5 mm is required between the appliance and surrounding unit fronts.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.



Partially Built-in Installation



Built-in Installation



Installation method

Installation and cCnnection

Material Damage!

The door and/or handle must not be used for lifting or moving the appliance.

- For installation the appliance must be connected in accordance with all local gas and/or electrical regulations.
- Carry the appliance with at least two persons.
- Use the slots or wire handles located at both sides to move the appliance.

⚠Connection to the Mains Supply

This appliance must be earthed!

- Our company shall not be held responsible for any damage caused by using the appliance without an earthed socket. Risk of electric shock, short circuit or fire by unprofessional installation! The appliance may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after correct installation.
- Risk of electric shock, short circuit or fire by damage of the mains lead! The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance. If the mains lead is damaged, it must be replaced by a qualified electrician.
- The mains supply must correspond to be data specified on the rating plate of the appliance. The appliance mains cable must correspond to the specifications and the power consumption.

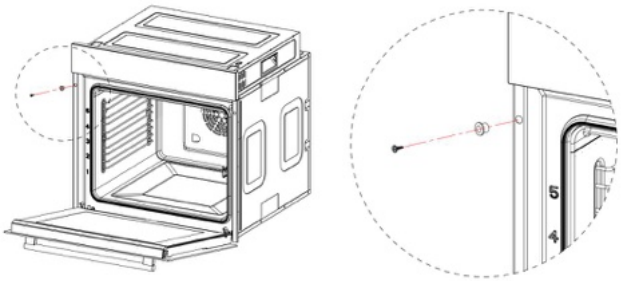
⚠Risk of Electric Shock!

- Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

Installation

1. Slide the oven through the cabinet aperture, align and secure.

2. Fix your oven with the 2 screws and washers as indicated in the figure.



Final Check

1. Connect the appliance to the mains supply and switch on the mains supply.

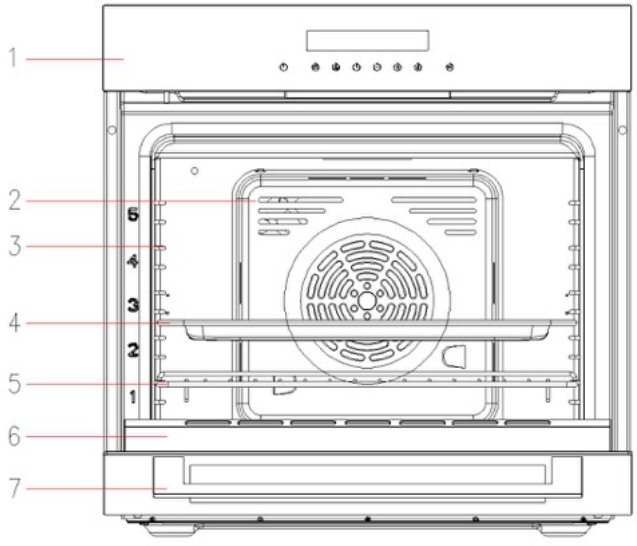
2. Check function.

3. PRIOR TO START UP OF THE APPLIANCE

- Once this simple operation has been carried out the oven is ready to use for cooking.
- This appliance is exclusively for domestic use.
- Use the oven to cook food only.
- Before cooking,make sure all oven accessories that are not required are removed from the oven.
- Pre-heat the oven to the cooking temperature before using it.
- Place the cooking trays in the center of oven and leave space in between when using more than one,so that the air can circulate.
- Do not put oven trays on the base of the oven or cover it with aluminium foil. This will cause thermal accumulation. The cooking and roasting times will not coincide and the enamel may be damaged.
- Try to open the oven door as little as possible to see the food (the oven light remains on during cooking).
- Take care when opening the door to avoid contact with hot parts and steam.

4. YOUR NEW OVEN

A. Oven Overview



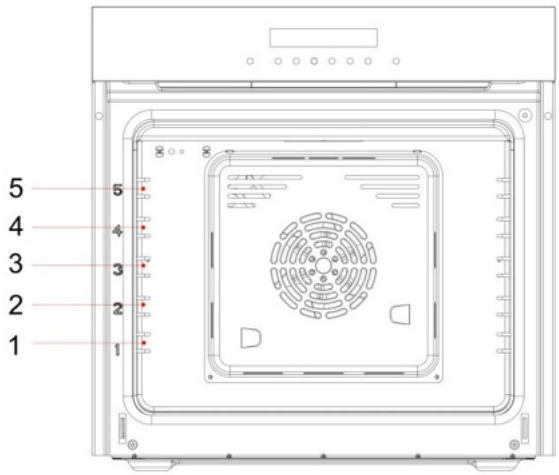
1 - Control pane
2 - Fan motor(behind steel plate)
3 - Side shelf
4 - Tray
5 - Wire rack
6 - Door
7 - Handle

B.Your Accessories

- The accessories supplied with your appliance are suitable for making many meals. Ensure that you always insert the accessories into the cooking compartment the right way round.
- There is also a selection of optional accessories, with which you can improve on some of your favorite dishes, or simply to make working with your oven more convenient.

Inserting accessories

You can insert the accessories into the cooking compartment at 5 different levels. Always insert them as far as they will go so that the accessories do not touch the door panel.



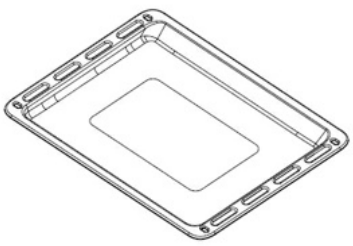
The accessories can be pulled out approximately halfway until they lock in place. This allows dishes to be removed easily.

Note!

The accessories may deform when they become hot. Once they cool down again, they regain their original shape. This does not affect their operation.

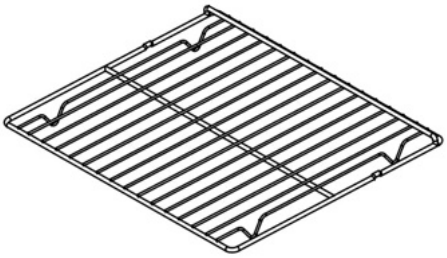
Oven Tray

For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.



Wire Rack

Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



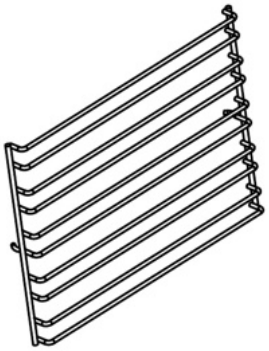
Side Shelf

①②③④⑤ on behalf of five different height positions for your choosing.For removable side shelf, you can adjust four different height positions to bake food. Used for placing grills and trays which fixed to the sides of the oven cavity.

For cooking larger（larger cooking space） ,the side shelf can be removed , wire rack can be put on the oven floor , using functions as grill , full grill,full grill with fan .

Note!

When placing dishes on the oven floor , please DO NOT use functions with bottom heater to prevent heat gatherign at bottom.(Only for specific models)



C. Control Panel

Here, you will see an overview of the control panel. Depending on the appliance model, individual details may differ.

C.1 Button Icon Description

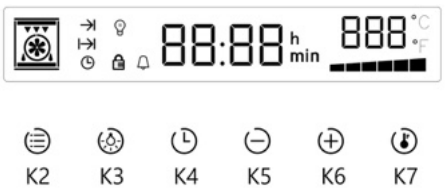


figure 1: Buttons diagram

Button	Function	Button	Function
K1	Power Button (for turning off)	K5	Time/ Temperature Decrease Button
K2	Function Level	K6	Time/ Temperature

	Selection Button		Increase Button
K3	Light Button	K7	Temperature Toggle Button
K4	Time Adjustment Button	K8	Start/ Pause Button
Combination K3+K4	Screen Lock Function Combo		

C.2 Display Icon Description

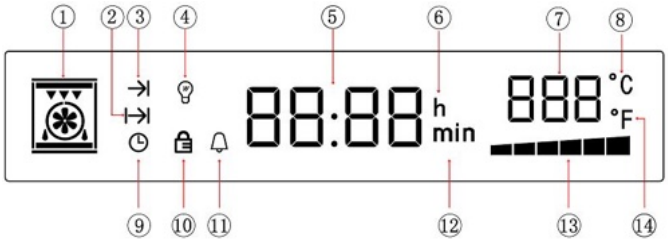


Figure 2: Display screen icon diagram

Display screen icon function instruction

Icon	Function
1	Function Icon
2	Set End Time Icon
3	Heating Status Icon
4	Oven Light Indicator Icon
5	Time Numeric Display Icon
6	Hour Icon
7	Temperature Numeric Display Icon
8	Celsius Unit ℃ Icon
9	Reservation Icon
10	Child Lock Icon
11	Alarm Clock Icon
12	Minute Icon
13	Temperature Bar Icon
14	Fahrenheit Unit ℉ Icon

C.3 Function Icon Display Description

Display Icon	Function Description
	Top outer ring heating element
	Convection fan motor (Defrost mode)
	Back heating element
	Top inner ring heating element
	Bottom heating element

5. PROGRAM AND FUNCTION INSTRUCTION

1.Power On

After the oven is powered on for the first time, the display board starts a self-test. Each of the 8 buttons lights up for 0.5 seconds from left to right (4 seconds total), while the display remains lit for 4 seconds, accompanied by a "beep" tone to complete the self-test. The clock defaults to 12:00, with the hour "12" flashing, allowing clock setting. For details, refer to the clock setting requirements.

If no operation is performed within 10 seconds, the system enters clock standby mode. In this mode, only the indicator lights of the corresponding K1, K3, and K4 buttons remain on, while all other button lights are off. If no button operation is performed for 1 minute in clock standby mode, the system enters standby mode, and all button lights turn off. Press and hold the power button "⏻" for 3 seconds to turn off the display and enter shutdown mode. Lightly touch the power button "⏻" to wake the system and enter standby mode.

In standby mode (with all button lights off), touch the power button once to enter clock standby mode, where the K1, K3, and K4 button indicator lights turn on. Touch the power button "⏻" again to enter function selection standby mode.

2.Clock Settings

2.1 After the initial power connection, the circuit board completes a self-test. The clock defaults to displaying 12:00, with the hour digit "12" flashing on the display (once per second). Press the "+" or "-" button to set the hour value (cycles through 00~23~00).



Figure 3: Adjusting Hour and Minute

After setting the hour, lightly press the "" button to switch to minute adjustment. The value "00" will flash. Press the "+" or "–" button to set the minute value (cycles through 00~59~00).

After setting the minute, press the "" button again to confirm and complete the clock setting.

After confirmation, the time icon on the screen will light up.Press and hold the "+" or "–" button for rapid time adjustment.If no confirmation is made within 10 seconds after setting the minute, the system will restore the default time and enter clock standby mode.If power is disconnected, the clock must be set again.Effect after completing clock setup:



Figure 4

Note!

Clock adjustment can only be performed in clock standby mode.

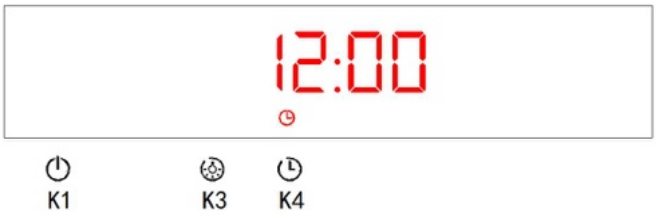


Figure 5

In clock display mode, only the specified operable buttons (K1, K3, K4) remain illuminated, while the lights of all other buttons are off, as shown in the figure above.

2.2 Alarm Setting

The alarm operates as an independent mode and can be accessed by pressing the“”button in either clock standby mode or during heating operation. The alarm time can be set within the range of 00:00 to 23:59 using the "+" and "-" buttons.

In clock display mode, press the“”button three times consecutively to enter the alarm setting state. The alarm time (range: from 1 minute to 23:59) can then be set using the "+" and "-" buttons. Press the“”button to confirm and complete the alarm setting.

The alarm countdown will then begin. In this state, the clock time and alarm time interfaces alternate every 5 seconds. When the alarm interface is displayed, the alarm icon “”lights up. Once the alarm countdown ends, the buzzer will sound (once per second). The sound can be stopped by pressing any button. If no action is taken, the alarm will automatically stop after 1 minute.

During heating operation, press the“”button once to access the alarm setting. The setting method is the same as described above.

The alarm display alternates with other time displays. When the alarm interface is shown, the display effect is as illustrated below.



Figure 6

3. Function Selection

In clock mode, touch the Power button "" once to wake up the " " function icon and enter function selection standby mode. In function selection standby mode, lightly press the Function Level Selection button " " to cycle through different functions sequentially.

The order is shown in the figure below (the system remembers the last operation). There are 15 menus in total, where menus 1-10 are standard menus, menu 11 is the ECO function menu, The 12-15 menus are for the automatic function menu, with menus 12-14 indicated by P1-P3 and menu 15 indicated by the "HC" icon. The cooking time and temperature for each function setting are set for those who are not familiar with the operation.

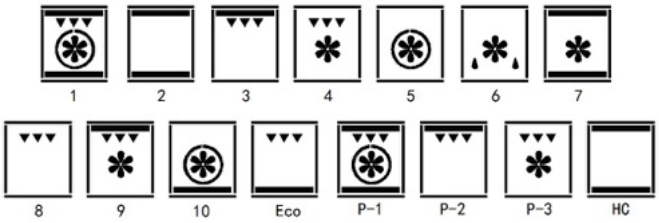


Figure 7: Oven Function Levels

When selecting a function, the clock position displays the default cooking time for the corresponding level, and the temperature position displays the default temperature for the corresponding level (in Eco mode, the temperature position displays "Eco"; for default cooking times and temperatures of each level, refer to the Working mode menu). The default working time flashes. The cooking time can be adjusted by lightly pressing the "+" or "–" button, and lightly pressing the " " button allows switching between hours (adjustable range: 0–9 hours) and minutes (adjustable range: 0–59 minutes).After setting the working time, touch the " " button to activate the temperature setting. The cooking temperature can be adjusted using the "+" or "–" button,

with adjustments made in increments of 5°C (for the temperature adjustment range of each level, refer to the Working mode menu).

During the setting state, operations such as setting working time, target temperature, scheduled time, and alarm clock are available. If no operation is performed for 3 minutes, the system will automatically return to standby mode.

Remarks!

Minute adjustments change by "1 minute per light press, 5 minutes per long press." The minimum unit for adjusting cooking time is minutes; switching to seconds is not possible. When adjusting cooking time by lightly pressing or long-pressing the "+" or " - " button, if the cooking time is set to 0 minutes and the Start button " " is lightly pressed, the oven will not operate, and the system will automatically return to standby mode.

After selecting the function level and adjusting the cooking time and temperature, lightly press the Start button " " to activate the function.When adjusting cooking time by lightly pressing or long-pressing the "+" or " - " button, if the cooking time is ≤60 minutes, the minute icon " min " is displayed; if the working time exceeds 60 minutes, the hour icon " h " is displayed.



Figure 8: Schematic Diagram of Set Temperature Parameters Displayed During Operation

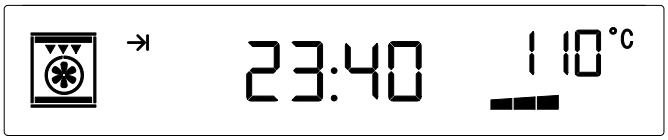


Figure 9: Schematic Diagram of Real-time Parameters Displayed During Operation

When selecting a function or adjusting cooking time/temperature, all button backlights are illuminated. Only the Power, Start, Time adjustment, and Light buttons remain lit, while all other button backlights turn off.

When switching to adjust cooking time or temperature, the corresponding value on the display flashes (once per second). The flashing stops after confirmation and startup. After startup, the working time counts down in seconds.

Temperature Display Range: The lower limit is 30°C. Temperatures below 30°C are displayed as " Lo ". During heating, the display shows the real-time temperature. Once the set temperature is reached, the display will fixate on the set value and no longer change. If a temperature fluctuation of ±15°C is detected, the display will resume showing the actual temperature.

After confirmation and startup, the working status icon " " is displayed, and the oven light icon " " is illuminated. At this stage, only the Pause button " " (to pause operation), Power button " " (to shut down), Time Adjustment button " " (to set the alarm), and Light button " " (to control oven light) remain functional; all other buttons are disabled. After confirmation and startup, the oven operates for 2 minutes, after which the oven light icon " " disappears and the oven light turns off, while the light button K3 remains lit. Pressing K3 again will keep the oven light continuously illuminated.

If the selected function includes a circulating fan, the fan blade icon " " on the display will show a clockwise rotation effect.

To pause or reset working parameters and modes during operation, lightly press the Pause button " ". This will cancel the screen lock and stop all output components (excluding the oven light and cooling fan). The Pause button " " backlight will flash (once per second), the clock area will display the set working time, and the temperature area will show the set temperature. The oven operation is now paused, allowing you to reset the function mode, adjust cooking temperature and time. After completing the reset, lightly press the Start button " " to resume operation with the current settings. The oven will continue working according to the new working time, and the clock area will display the countdown time.

Note!

The Power button " " has the highest priority in any state. During heating operation or in Child Lock mode, lightly pressing the Power button " " can shut down all loads with one key. If the Power button " " fails, simultaneously press " " and " " for 2 seconds to substitute for the power button function.

When the oven starts a cooking function, the oven light turns on and can be independently controlled using the Light button " ". If the oven light is turned off during operation, in addition to pressing the Light button " " to turn it back on, the oven light can also be relit by pressing the Pause button " " to pause operation and then pressing the Start button " " again. When the oven light is off, the " " icon turns off; when the oven light is on, the " " icon illuminates.

To cancel the current oven operation, press the Power button " ". This will cancel the current operation, and the display will enter standby mode. The exhaust fan will turn off when

the cavity temperature drops below 100°C.

When the cavity temperature approaches the set temperature, the system will sound a reminder tone for 2 seconds. When the cooking time ends, the buzzer will sound for 5 minutes, and the system will automatically return to function selection standby mode. The buzzer can be stopped by pressing any button, and the exhaust fan will turn off once the cavity temperature drops below 100°C.

After starting any program, the system can be shut down by pressing the Power button "⏻", and it will return to standby mode.

4. Scheduled Start Function

When entering the heating time setting, press the Time Adjustment button "🕒" twice consecutively to switch to the scheduled start setting mode. In this state, the icon "⏭" on the clock display flashes, and the hour digits blink. Adjust the hours by pressing the button "+", then press the button "🕒" again to set the minutes in the same way. After completing the setting, press the button "⏯" to confirm the scheduled time.

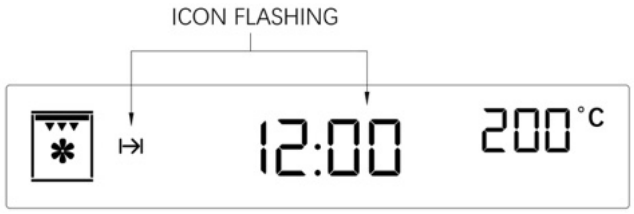


Figure 10: Scheduled Start Setting Diagram

Note!

The earliest scheduled end time = Current clock time + Set heating duration.

Example!

If the current clock time is 12:00 and the heating duration is set to 2 hours, the scheduled interface will default to display 14:00.If the scheduled waiting time is 1 hour and 30 minutes, the displayed heating end time will be 15:30 after setting.

After the scheduled time is set, the clock interface cycles through displaying "Clock - Heating Timer - Scheduled Time", alternating between the set time functions and their corresponding icons every 3 seconds.

After the scheduled time is set, if adjustment is needed, press the Pause button "⏯" to pause (the heating time will flash). Then, press the Time Adjustment button "🕒" twice consecutively to switch back to the scheduled setting interface. To cancel the scheduled time, lightly press the Power button "⏻" to return to function selection standby mode.

In function selection standby mode, after a cooking function level is selected, the system clock setting becomes unavailable. Pressing the Time Adjustment button "🕒" at this point will cycle sequentially only between "Heating Time Setting," "Scheduled Start Time Setting," and "Alarm Time Setting."

Note!

A long press on the button "+" increases the time by 5-minute increments; a short press increases it by 1-minute increment. The same logic applies to the button "–".

5. Child Lock Setting

In either clock standby mode or working status, simultaneously press the Light button "💡" (K3) and the Time Adjustment button "🕒" (K4) for 3 seconds to activate or deactivate the child lock function. When the child lock is activated, only the Power button "⏻" remains operational while all other buttons are disabled. The screen lock icon "🔒" illuminates.

If the child lock is activated in clock standby mode, press and hold the Power button "⏻" to turn off the display and enter shutdown status, with the screen lock icon "🔒" displayed. When the Power button "⏻" is lightly pressed again to enter standby mode, the child lock function remains active.

6. Temperature Display Range and Mode Switching

Temperature display range: The lower limit is 30°C. Temperatures below 30°C are displayed as "Lo".

Two temperature display modes are available: Celsius and Fahrenheit. The default setting at power-on is Celsius.

After selecting a function level, the temperature unit can be switched between Celsius and Fahrenheit by pressing and holding the Time/Temperature Toggle button "🌡" (K7) for 3 seconds, either during function parameter setting or after confirmation. The conversion formulas are as follows:

℃=5×（℉-32）/9　　℉=9×℃/5+32

7. Other Specifications

7.1 Valid Key Press Tone: A tone that sounds when a button is lightly pressed (valid operation tone).

7.2 Invalid Key Press Tone: A tone that sounds for an invalid operation (e.g., when the "-" button is lightly pressed after the minimum scheduled time has been reached).

7.3 Alert/Notification Tone: A tone that indicates a system fault

or program completion (e.g., when temperature reaches the set value, program finishes, or a fault alarm is triggered).

8. Protection Functions

8.1 If a sensor short circuit or open circuit occurs during operation, the temperature display area shows the E-1 fault code. The display is shown in Figure 13.



Figure 13: E-1 Fault Code Alert Diagram

8.2 During operation in modes other than Defrost, Bottom Heating Element, and ECO, if the cavity temperature remains below 35°C after 10 minutes of heating, this indicates a heating element failure or damage. The temperature display area on the screen will show error code E-2. The display appearance is shown in Figure 14.



Figure 14: E-2 Fault Code Alert Diagram

Under the above two fault conditions, the Power button "⏻" will blink, the screen button lock will be released, the screen lock icon " 🔒 " will turn off, and an alert tone will sound for 10 seconds. The fault code will flash on the display, all buttons except the power button will be disabled, and you can press and hold the power button to exit the display. The system will then enter standby mode.

8.3 When using the self-cleaning function, if the oven door is fully closed but the system reports a fault code E-3, this indicates a door lock or detection circuit failure. When the fault code appears, the buzzer will sound 10 times consecutively at 1-second intervals (display effect as shown in Figure 15). Press and hold the Power button "⏻" to return to standby mode.

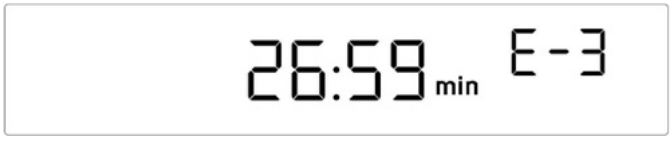


Figure 15: Door Lock Fault Alert Display Effect

8.4 In any operating state, if the power board does not receive valid communication data from the display board for 20 consecutive seconds, the power board will automatically shut down all loads, and the display will show "E-5". If the display board does not receive valid communication data from the power board for 20 consecutive seconds, the display will show E-6.

8.5 Fault Code Description

Fault Code	Detailed Description	Possible Cause
E-1	Sensor open circuit or short circuit	Sensor or detection circuit failure
E-2	Sensor failure	Sensor or heating element failure
E-4	MCU register fault	MCU failure
E-5	The power board did not receive valid communication data from the display board for 20 consecutive seconds; the power board automatically shut down all loads.	Communication line fault
E-6	The display board did not receive valid communication data from the power board for 20 consecutive seconds; the display board sent a command to shut down the loads.	Communication line fault
E-7	High-temperature protection triggered; loads are shut down within 10 seconds.	Sensor or heating element drive circuit fault

6. WORKING MODE MENU

This appliance has 15 grill functions available.

Icon	Working mode	Range of temperature	Default temperature	Default time
	1.Oven light and circulating fan operate continuously. 2.Upper heating element (including inner and outer ring), back heating element, and	50-250	220	02:00

Icon	Working mode	Range of temperature	Default temperature	Default time
	bottom heating element cycle on and off to maintain temperature within ±15°C.			
	1.Oven light operates continuously. 2.Upper outer ring heating element and bottom heating element operate simultaneously. 3.When the set temperature is reached, the upper outer ring heating element and bottom heating element cycle on and off to maintain temperature within ±15°C.	50-250	150	02:00
	1.Oven light operates continuously. 2.Upper heating element (including inner and outer ring) operates simultaneously. 3.When the set temperature is reached, the upper inner heating element and upper outer heating element cycle on and off to maintain temperature within ±15°C.	50-250	150	02:00
	1.Oven light operates continuously; circulating fan operates	50-250	160	02:00

Icon	Working mode	Range of temperature	Default temperature	Default time
	continuously. 2.Upper inner ring heating element operates to reach the set temperature. 3.Cavity temperature is maintained within ±15°C.			
	1.Oven light and circulating fan operate continuously. 2.Back heating element operates to reach the set temperature. 3.Cavity temperature is maintained within ±15°C.	50-250	200	02:00
	1.Oven light operates continuously; circulating fan operates.	Non-adjust able	50	02:00
	1.Oven light and circulating fan operate continuously. 2.Upper outer ring heating element and bottom heating element operate to reach the set temperature. 3.After reaching the set temperature, the upper outer ring heating element and bottom heating element cycle on and off to maintain temperature within ±15°C.	50-250	150	02:00

Icon	Working mode	Range of temperature	Default temperature	Default time
	1.Oven light operates continuously. 2.Upper inner ring heating element operates to reach the set temperature; cavity temperature is maintained within ±15°C.	50-250	140	02:00
	1.Oven light and circulating fan operate continuously. 2.Upper heating element (including inner and outer ring) operates to reach the set temperature. 3.After reaching the set temperature, the upper inner heating element and upper outer heating element cycle on and off to maintain temperature within ±15°C.	50-250	170	02:00
	1.Oven light and circulating fan operate continuously. 2.Back heating element and bottom heating element operate to reach the set temperature. 3.After reaching the set temperature, the back heating element and bottom heating element cycle on and off to maintain temperature within ±15°C.	50-250	200	02:00
 ECO Mode	1.if oven operation starts when temperature is below 100°C, the cooling fan begins continuous operation after 10 minutes. 2.Upper inner ring heating element and bottom heating element operate simultaneously. 3.When the set temperature is reached, the upper inner ring heating element and bottom heating element cycle on and off to maintain temperature within ±15°C.	50-250	200	02:00
 P-1	1. The oven lamp,cooling fan and circle fan will continuously work; 2. Top heating elements(Included inner and outer parts) work 30s at the same time,back heating element work 30s and bottom heating element work 5s,and work by circle. 3. When reaches	Non-adjustable	200	40:00 (30-50)

Icon	Working mode	Range of temperature	Default temperature	Default time
	90% of the set temperature, top heating elements (Included inner and outer parts) work 5s at the same time, back heating element work 5s and stop 10s,work by circle,to ensure the terperature ± 5℃.			
	Auto Full Grill: For this mode, all of inside and outside top heating element working, quantity of heat will downward to the food. This mode suit to bake middle or large weight of sausage, bacon, beefsteak, fish and etc.switches from low to high speed.	Non-adjust able	160	20:00 (10-30)
	Auto Fan and grill: This method of cooking utilises the top element in conjunction with the fan, which helps to provide a quick circulation of heat.	Non-adjust able	180	10:00 (10-20)
	Easy self-cleaning mode: This mode use top outer heating element and bottom heating element .To heat the water on the universal pan,and evaporated the water, adhere to the oven inner cavity after cooling down to make the cleaning easier.	Non-adjust able	120	30:00

Note!

The cooling fan turns off after shutdown when the temperature is below 100°C.

7. BEFORE USING THE OVEN FOR THE FIRST TIME

Heating up the Oven

To remove the new cooker smell, heat up the oven when it is empty and closed. An hour of Top/bottom heating at 250℃ is ideal for this purpose. Ensure that no packaging remnants have been left in the cooking compartment.

1. Use the function selector to set Top/bottom heating.

2. Set the temperature selector to 240℃.After an hour, switch off the oven. To do so, turn the function selector to the off position.

Cleaning the Accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

Tips for Saving Energy

The following information will help you to use your appliance in an ecological way, and to save energy:

1. Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.

2. While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.

3. Do not open the door of the oven frequently during cooking.

4. Try to cook more than one dish in the oven at the same time, whenever possible . You can cook by placing two cooking vessels onto the wire grill.

5. Cook more than one dish one after another. The oven will already be hot.

6. You can save energy by switching off your oven a few minutes before the cooking time. Do not open the oven door.

7. Defrost frozen dishes before cooking them.

8. HOW TO OPERATE THE OVEN

General Information on Baking, Roasting and Grilling

Risk of scalding by hot steam! Take care when opening the oven door as steam may escape.

Tips for Baking

1. Use non-stick coated appropriate metal plates or aluminum containers or heat-resistant silicone moulds.

2. Make best use of the space on the rack.

3. It is recommended to place the baking mould in the middle of the rack.

4. Keep the oven door closed.

Tips for Roasting

1. Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey or a large piece of meat.

2. Meat with bones takes about 15 to 30 minutes longer before it is cooked than a roast of the same size without bones.

3. You should calculate about 4 to 5minutes cooking time per centimeter height of the meat.

4. Let meat rest in the oven for about 10 minutes after the cooking time. The juice is better distributed all over the roast and does not run out when the meat is cut.

5. Fish in a fire-resistant dish should be placed on the rack at the medium or lower level.

Tips for Grilling

Grilling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without it drying out too much. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with a high water content such as tomatoes and onions.

9. TROUBLESHOOTING

The oven may have some abnormal breakdown during working, you can check the fault list before calling to the after-sell service, maybe some breakdown you can repair by yourself.

Normal Operation

When first using the oven, it may have some situation of peculiar smell and smoking for some hours; Open the heating pattern to let the oven burn without anything for 1 hour when use the oven for the first time, then close the heating function, waiting for some time until the oven is cold, open the door and clean the oven.

When oven working, it may have sounds of crisp because of well of metal.

If the heating foods have some moisture, the heating emission hole may blow steam during the working operation.

The fan will start to work after 15 minutes after oven begin to work. Even if the oven is closed, fan will continue to work for 35 minutes.

Please preheat before put food in oven when for baking.

For a long cooking, you can turn off the oven before stop the oven and using the balance heat to finish the cooking.

Malfunction Table

Problem	Reason	Suggestion
Oven isn't working	Interrupt electrical current	Check your kitchen light or other appliance if working on
	Breaker malfunction	Check if your breaker are working on
	Forgot to push the timer function	Reset the timer function
Lamp isn't coming on	Lamp have defectiveness	Change for a new lamp
	No electrical current	Check if the oven have electrical current
Oven stop working in a sudden during working	Power interrupt	Check your kitchen light or other appliance whether still working on
	Normal close thermostat protective	Check if the cool fan are working, if yes, need change for a new normal close thermostat
Oven not heating	Not adjust the temperature controller	Set up the temperature
	If this model have timer, you may not set up the time	Set up the timer
	No power	Check the power box
	Heating element was damaged	Change for a new heating element
Water come out	Door seal is blow-by	Change for a new door seal

Problem	Reason	Suggestion
from the glass door when working	Hinge is not strong enough	Change for a new hinge
Oven stop working but the motor cool still working	Oven working for a long time, so cooling oven need for a long time	Put your hand to the outlet and feel if it is come out for hot air, if yes, it is normal
	Normal open thermostat have a problem	If the air temperature from the outlet is room temperature, need change for a new normal open thermostat

If the problem has not been solved: 1. Separate unit from the mains supply(deactivate or unscrew fuse). 2. Call the after-sales service of your store reseller; Do not attempt to repair the appliance yourself. There are no customer service items inside the appliance.

10. BAKING AND GRILLING TIPS

Baking Tips

1. How to establish whether sponge cake is baked through. Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick into the cake at the highest point. If the cocktail stick comes out clean, the cake is ready.

2. The cake collapses. Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.

3. The cake has risen tin the middle but is lower around the edge. Do not grease the sides of the spring form cake tin. After baking, loosen the cake carefully with a knife.

4. The cake goes too dark on top. Place it lower in the oven, select a lower temperature and bake the cake for a little longer.

5. The cake is too dry. When it is done, make small holes in the cake using a cocktail stick. Then drizzle fruit juice or an alcoholic beverage over it. Next time, select a temperature 10 degree higher and reduce the baking time.

6. The bread or cake(e.g. cheesecake) looks good, but is soggy on the inside (sticky, streaked with water). Use slightly less fluid next time and bake for slightly longer at a lower temperature. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or bread crumbs and then place the topping on top. Please follow the recipe and baking times.

7. The cake is unevenly browned. Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using Top/bottom heating. Protruding greaseproof paper can affect the air circulation. For this reason, always cut greaseproof paper to fit the baking tray.

8. The bottom of a fruit cake is too light. Place the cake one level lower the next time.

9. The fruit juice overflows. Next time, use the deeper universal pan, if you have one.

10. Small baked items made out of yeast dough stick to one another when baking. There should be a gap of approx. 2 cm around each item. This gives enough space for the baked items to expand well and turn brown on all sides.

11. You were baking on several levels. The items on the top baking tray are darker than that on the bottom baking tray. Always use 3D hot air to bake on more than one level. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

12. Condensation forms when you bake moist cakes. Baking may result in the formation of water vapour, which escapes above the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is natural process.

Grilling Tips

- When grilling, preheat the oven for approx. 4 minutes, before placing the food into the cooking compartment. Always grill with the oven door closed.
- As far as possible, the pieces of food you are grilling should be of equal thickness. This will allow them to brown evenly and remain succulent and juicy.
- Turn the food you are grilling after 2/3 of the time.
- Do not add salt to steaks until they have been grilled.
- Add in a little liquid if the meat is lean. Cover the base of the ovenware with approx.1/2 cm of liquid.
- Add liquid generously for pot roasts. Cover the base of the ovenware with approx.1-2 cm of liquid.
- Place the food to be grilled directly on the wire rack. If you are grilling a single piece, the best results are achieved by placing it in the centre of the wire rack. The universal pan should also be inserted at level 1.The meat juices are collected in the pan and the oven is kept cleaner.
- When grilling, do not insert the baking tray or universal pan at level 4 or 5.The high heat distorts it and the cooking compartment can be damaged when removing it.
- The grill element switches on and off continually. This is normal.

The grill setting determines how frequently this will happen.

- When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes. This allows better distribution of the meat juices.
- For roast pork with a rind, score the rind in a crossways pattern, then lay the roast in the dish with the rind at the bottom.
- Place whole poultry on the lower wire rack breast-side down. Turn after 2/3 of the specified time.
- For duck or goose, pierce the skin on the underside of the wings. This allows the fat to run out.
- Turn the pieces of fish after 2/3of the time, whole fish does not have to be turned. Place the whole fish in the oven in its swimming position with its dorsal fin facing upwards. Placing half a potato or a small ovenproof container in the stomach cavity of the fish will make it more stable.
- How to tell when the roast is ready. Use a meat thermometer (available from specialist shops) or carry out a “spoon test”. Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
- The roast is too dark and the crackling is partly burnt. Check the shelf height and temperature.
- The roast looks good but the juices are burnt. Next time, use a smaller roasting dish or add more liquid.
- The roast looks good but the juices are too clear and watery. Next time, use a larger roasting dish and use less liquid.
- Steam rises from the roast when basted. This is normal and due to the laws of physics. The majority of the steam escapes through the steam outlet. It may settle and form condensation on the cooler switch panel or on the fronts of adjacent units.

11. MAINTENANCE AND CLEANING

- The oven should be cleaned after every use. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.
- After cleaning the oven chamber wipe it dry.
- Never clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should select a cooking temperature and function that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the drip tray where appropriate.
- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.
- Any damage that is caused to the appliance by a cleaning product will not be fixed free of charge, even if the appliance is within the guarantee period.
- Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

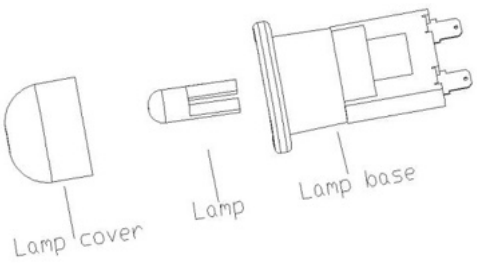
Replacement of the Oven Light Bulb

In order to avoid the possibility of an electric shock ensure that the appliance is switched off before replacing the bulb.

- Set all control knobs to the position”0”and disconnect the mains plug,unscrew and wash the lamp cover and then wipe it dry.
- Unscrew the light bulb from the socket, replace the bulb with a new one-a high temperature bulb(300℃)with the following parameters:

- voltage 230V
- power 25W
- thread G9.

- Do not use any other type of bulb.
- Screw the bulb in, making sure it is properly inserted
- into the ceramic socket.
- Screw in the lamp cover.
- This product contains a light source of energy efficiency class G.



Cleaning the Oven

No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

To clean the side walls and oven door

1.Take down left and right side-shelves, method is pushing the bottom of shelves and pull to sides at the same time, push up side shelves and rotate up to level, and pull out the rack.

2.Cleaning left and right sides, order of install is opposite to the order of take down.

Detaching and Attaching the Oven Door

For cleaning purposes and to remove the door panels, you can detach the oven door.Every door hinge has a locking rod, when it is close, door was fixed in place, then the door was not disassembly. If in order to remove down door to open the locking rod, hinge will be locked and would not bite.

Warning!

When the hinge not locked, it will have a big strength to close in sudden. Make sure locking rod closed all the time, and insure it was open when remove the door.

Remove the Door

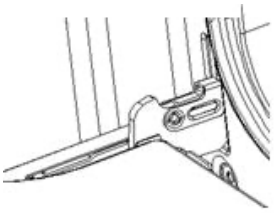
- Full open the door.
- Fold up the right and left side of locking rod. (picture A)
- Close the door until reach to stop step, hold on both left and right sides of the door, then reclose the door, upward and downward and pull out the door.



A

Install the Oven Door

- Accord to the opposite order of door disassembly
- When install oven door, make sure both hinge plug into opening mouth directly.
- Both sides of hinge rabbet must bite up each other.
- When open the door, spread down locking rod(picture B)



B

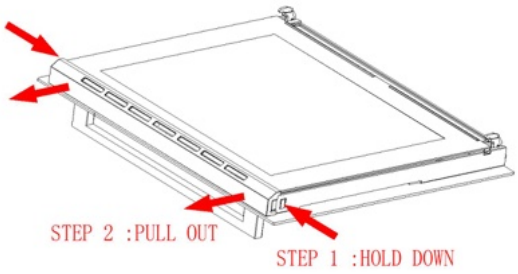
Warning!

If the door drop accidently or hinges shut up suddenly, do not push you hand in hinges. Please call your after-sell department.

Remove and Install Door Panel

Remove

- Remove oven door, put it on a piece of cloth.
- Using two hand to push the button of the door inner glass bracket,The bracket will eject automatic
- Take away the inner glass and middle glass.



Notice!

Dangerous!

If the glass has some scratches, it may lead to crack.

Don't use the glass spatula, acute and corrosive cleaning product or detergent to clean the glass.

Install

- Plug the inner glass into glass pressure groove.
- Both right and left sides need put down alignment to card slot and push the glass to its place.
- Put on the oven door.

Remove and Install Side Shelves

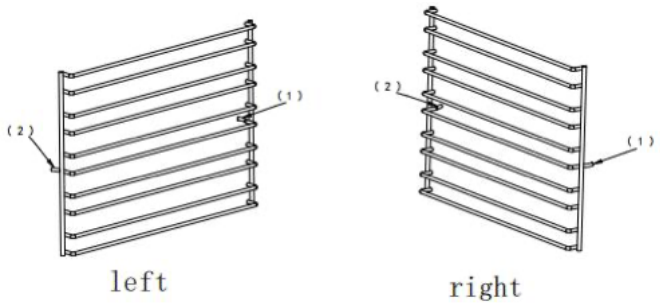
In order to clean sides of oven, you should remove the side shelves to clean the oven

Installation and Removal of Left and Right Side Shelves

For the left shelf: To install, first insert (1), then push (2) into place. For removal, reverse the order: first pull out (2), then remove (1).

For the right shelf: The procedure is reversed. To install, first insert (2), then push (1) into place. For removal, first pull out (1), then remove (2).

Refer to the diagram below.



Replacing the Oven Lamp

Warning!

If the bulb in the oven Light fails, it must be replaced. Risk of electric Shock!

Switch off the circuit breaker in the fuse box.

- Place a tea towel in the oven when it is cold to prevent damage.
- Unscrew the glass cover by turning it anti-clockwise.
- Replace the bulb with one of the same type.
- Screw the glass cover back in.
- Remove the tea towel and switch on the circuit breaker.

Regular Inspections

Besides keeping the cooker clean, you should:

1.Carry out periodic inspections of the control elements and cooking units of the cooker. After the guarantee has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years.

2.Fix any operational faults

Carry out periodical maintenance of the cooking units of the cooker.

Caution!

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorized fitter.

12. ENVIRONMENTAL NOTE

Note!

Before discarding an old appliance, switch off and disconnect it from the power supply. Cut off and render any plug useless. Cut the cable off directly behind the appliance to prevent misuse. This should be undertaken by a competent person.



This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

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

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office or local waste management office.

The packaging materials that we use are environmentally friendly and can be recycled. Please discard all packaging material with due regard for the environment.

13. TEST DISHES

We provide all kinds of recipes and ideal setting for choice here. It will show you which heating type and which temperature are of best suits for your dishes. You can find information about the appropriate accessories and its insertion height, as well as tips on cooking containers and methods of preparation.

Instructions:

A.The values in the table can always apply to the dishes place in the cold and empty oven. Only pre-heat the oven when it states in the table below. Do not lay the oil-proof paper onto the accessories before pre-heat is completed.

B.The baking parameters given in Tables are approximate and can be corrected based on your own experience and cooking preferences.

C.Please use the accessories provided. Before cooking, check that any accessories that are not required are removed from the oven.

D.Oven glove must be used when removing the accessory or ovenware from the appliance.

Baking and Grilling Table (Some functions are only available on special models)

Foods	Accessory	Heating function	Rack place	Temperature setting（℃）	Heating time（Mins） Excluding preheating time
Small cake	Bake Pan		3rd layer	180-200	20-30
Sponge cake	Round model		2nd layer	165-185	30-45
	Round model		2nd layer	140-160	30-40
Apple pie	Bake Pan		4th layer	170-190	45-55
	Bake Pan		4th layer	155-175	50-60
Pizza	Bake Pan		3rd layer	190-210	10-20
	Bake Pan		3rd layer	190-210	10-20
	Bake Pan		3rd layer	190-210	10-20
Butter biscuit	Bake Pan		3rd layer	160-180	15-25
	Bake Pan		3rd layer	140-160	20-30
Bread piece（12 piece）	Rack		4th layer	240-250	2-6
	Rack		4th layer	240-250	2-6
Sausage	Rack		3rd layer	190-210	10-20
Ribs	Rack		3rd layer	190-210	30-40
	Rack		3rd layer	190-210	20-30
	Rack		3rd layer	190-210	25-35
	Rack		3rd layer	190-210	20-30
	Rack		3rd layer	190-210	20-30
Beef patties	Rack		3rd layer	200-220	20-30
	Rack		4rd layer	200-220	20-30
Beef steak	Rack		2nd layer	190-210	20-30
Small Whole Chicken（1.2Kg）	Rack		2nd layer	180-200	60-70
	Rack		2nd layer	190-210	50-60
	Rack		2nd layer	180-200	35-45
	Rack		2nd layer	190-210	55-65
Roast chicken wings	Rack		3rd layer	190-210	40-50
	Rack		3rd layer	180-200	25-35
	Rack		3rd layer	180-200	25-35
	Rack		3rd layer	180-200	25-35
Whole fish	Rack		2nd layer	210-230	20-30

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