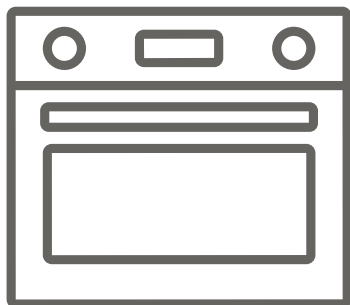




EN Built-in Oven / User Manual








WO450S

Thank you for choosing this oven.

This User Manual contains important safety information and instructions on the operation and maintenance of your oven.

Please take the time to read this User Manual before using your oven and keep this book for future reference.

Icon	Type	Meaning
	WARNING	Serious injury or death risk
	RISK OF ELECTRIC SHOCK	Dangerous voltage risk
	FIRE	Warning; Risk of fire / flammable materials
	CAUTION	Injury or property damage risk
	IMPORTANT / NOTE	Operating the system correctly

CONTENTS


1.SAFETY INSTRUCTIONS.....	4
1.1 General Safety Warnings	4
1.2 Installation Warnings	6
1.3 During Use	7
1.4 During Cleaning and Maintenance	8
2.INSTALLATION AND PREPARATION FOR USE.....	9
2.1 Instructions for the Installer	9
2.2 Installation of the Oven.....	9
2.3 Electrical Connection and Safety.....	10
3.OVEN FEATURES.....	11
4.USE OF OVEN	12
4.1 Oven Controls.....	12
4.2 Cooking Table	13
4.3 Accessories	14
5.CLEANING AND MAINTENANCE.....	14
5.1 Cleaning	14
5.2 Maintenance.....	17
6.TROUBLESHOOTING&TRANSPORT	18
6.1 Troubleshooting.....	18
6.2 Transport	18



1. SAFETY INSTRUCTIONS



- Carefully read all instructions before using your oven and keep them in a convenient place for reference when necessary.
- This manual has been prepared for more than one model therefore your oven may not have some of the features described within. For this reason, it is important to pay particular attention to any figures whilst reading the operating manual.

1.1 GENERAL SAFETY WARNINGS

- This oven can be used by children aged from 8 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the oven in a safe way and understand the hazards involved. Children should not play with the oven. Cleaning and user maintenance should not be made by children without supervision.

 **WARNING:** The oven and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Keep children less than 8 years of age away unless they are continually supervised.


  **WARNING:** Danger of fire: Do not store items on the cooking surfaces.


  **WARNING:** If the surface is cracked, switch off the oven to avoid the possibility of electric shock.

- Do not operate the oven with an external timer or separate remote-control system.
- During use the oven will get hot. Care should be taken to avoid touching heating elements inside


the oven.

- Handles may get hot after a short period during use.
- Do not use harsh abrasive cleaners or scourers to clean the oven door glass and other surface. They can scratch the surfaces which may result in shattering of the door glass or damage to surfaces.
- Do not use steam cleaners for cleaning the oven.

 **WARNING:** To avoid the possibility of electric shock, make sure that the oven is switched off before replacing the lamp.

 **CAUTION:** Accessible parts may be hot when cooking or grilling. Keep young children away from the oven when it is in use.

- Your oven is produced in accordance with all applicable local and international standards and regulations.
- Maintenance and repair work should only be carried out by authorised service technicians. Installation and repair work that is carried out by unauthorised technicians may be dangerous. Do not alter or modify the specifications of the oven in any way. Inappropriate hob guards can cause accidents.
- Before connecting your oven, make sure that the local distribution conditions (electricity voltage and frequency) and the specifications of the oven are compatible. The specifications for this oven are stated on the label.

 **CAUTION:** This oven is designed only for cooking food and is intended for indoor domestic household use only. It should not be used for any other purpose or in any other application, such as for non-domestic use, in a commercial environment or for

heating a room.



- Do not use the oven door handles to lift or move the oven.
- All possible measures have been taken to ensure your safety. Since the glass may break, care should be taken while cleaning to avoid scratching. Avoid hitting or knocking the glass with accessories.
- Make sure that the supply cord is not trapped or damaged during installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.
- Do not let children climb on the oven door or sit on it while it is open.
- Please keep children and animals away from this oven.

1.2 INSTALLATION WARNINGS

- Do not operate the oven before it is fully installed.
- The oven must be installed by an authorised technician. The manufacturer is not responsible for any damage that might be caused by defective placement and installation by unauthorised people.
- When the oven is unpacked, make sure that it has not been damaged during transportation. In case of any defect do not use the oven and contact a qualified service agent immediately. The materials used for packaging (nylon, staplers, Styrofoam, etc.) may be harmful to children and they should be collected and removed immediately.
- Protect your oven from the atmosphere. Do not expose it to effects such as sun, rain, snow, dust or excessive humidity.

- Any materials (i.e. joinery) around the oven must be able to withstand a minimum temperature of 100°C.
- The oven must not be installed behind a decorative door, in order to avoid overheating.

1.3 DURING USE

- When you first use your oven you may notice a slight smell. This is perfectly normal and is caused by the insulation materials on the heater elements. We suggest that, before using your oven for the first time, you leave it empty and set it at maximum temperature for 45 minutes. Make sure that the environment in which the oven is installed is well ventilated.
 - Take care when opening the oven door during or after cooking. The hot steam from the oven may cause burns.
 - Do not put flammable or combustible materials in or near the oven when it is operating.
 - Always use oven gloves to remove and replace food in the oven.
 - Under no circumstances should the oven be lined with aluminium foil as overheating may occur.
 - Do not place dishes or baking trays directly onto the base of the oven whilst cooking. The base becomes very hot and damage may be caused to the oven.
-   Do not leave the oven unattended while cooking with solid or liquid oils. They may catch fire under extreme heating conditions. Never pour water on to flames that are caused by oil, instead switch the oven off and cover the pan with its lid or a fire blanket.
- If the oven will not be used for a long period of time, turn the main control switch off.

- Make sure the oven control knobs are always in the “0” (stop) position when it is not in use.
- The trays incline when pulled out. Take care not to spill or drop hot food while removing it from the ovens.
- Do not place anything on the oven door when it is open. This could unbalance the oven or damage the door.
- Do not hang towels, dishcloths or clothes from the oven or its handles.

1.4 DURING CLEANING AND MAINTENANCE

- Make sure that your oven is turned off at the mains before carrying out any cleaning or maintenance operations.
- Do not remove the control knobs to clean the control panel.
- To maintain the efficiency and safety of your oven, we recommend you always use original spare parts and to call our authorised service agents in case of need.

2. INSTALLATION AND PREPARATION FOR USE

WARNING : This oven must be installed by an authorised service person or qualified technician, according to the instructions in this guide and in compliance with the current local regulations.

- Incorrect installation may cause harm and damage, for which the manufacturer accepts no responsibility and the warranty will not be valid.
- Prior to installation, ensure that the local distribution conditions (electricity voltage and frequency) and the adjustments of the oven are compatible. The adjustment conditions for this oven are stated on the label.
- The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.).

2.1 INSTRUCTIONS FOR THE INSTALLER

General instructions

- After removing the packaging material from the oven and its accessories, ensure that the oven is not damaged. If you suspect any damage,

do not use it and contact an authorised service person or qualified technician immediately.

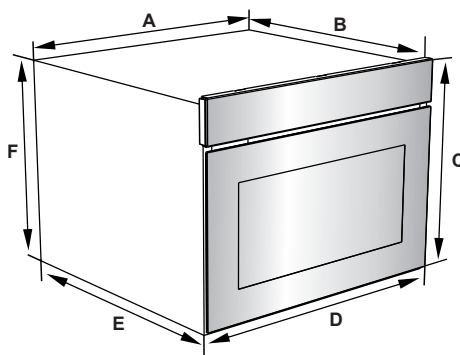
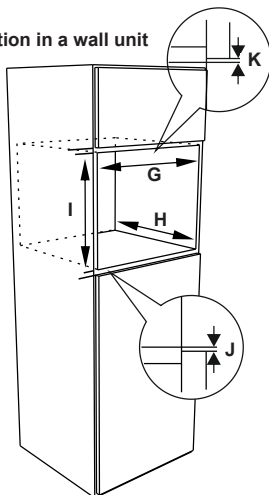
- Make sure that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which may catch fire.
- The worktop and joinery surrounding the oven must be made of materials resistant to temperatures above 100°C.
- The oven should not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer.

2.2 INSTALLATION OF THE OVEN

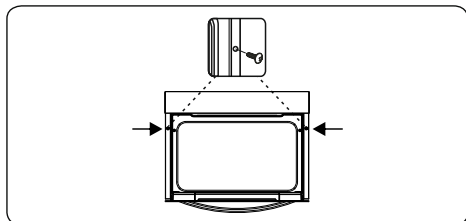
The oven are supplied with installation kits and can be installed in a worktop with the appropriate dimensions. The dimensions for hob and oven installation are given below.

A (mm)	557	F (mm)	445
B (mm)	550	min./max. G (mm)	560/580
C (mm)	455	min. H (mm)	555
D (mm)	595	min. I (mm)	460
E (mm)	575	min. J/K (mm)	5/10

Installation in a wall unit



After making the electrical connections, insert the oven into the joinery by pushing it forward. Open the oven door and insert 2 screws in the holes located on the oven frame. While the oven frame touches the wooden surface of the joinery, tighten the screws.

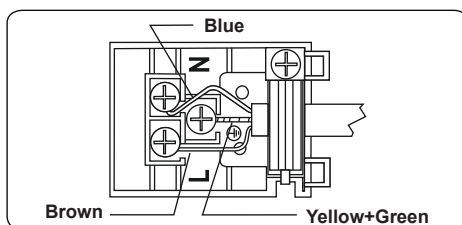


WARNING: The electrical connection of this oven should be carried out by an authorised service person or qualified electrician, according to the instructions in this guide and in compliance with the current local regulations.

WARNING: THE OVEN MUST BE EARTHED.

- Before connecting the oven to the power supply, the voltage rating of the oven (stamped on the oven identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the oven power rating (also indicated on the identification plate).
- During installation, please ensure that isolated cables are used. An incorrect connection could damage your oven. If the mains cable is damaged and needs to be replaced this should be done by a qualified personnel.
- Do not use adaptors, multiple sockets and/or extension leads.
- The supply cord should be kept away from hot parts of the oven and must not be bent or compressed. Otherwise the cord may be damaged, causing a short circuit.
- If the oven is not connected to the mains with a plug, a all-pole disconnector (with at least 3 mm contact spacing must be used in order to meet the safety regulations.

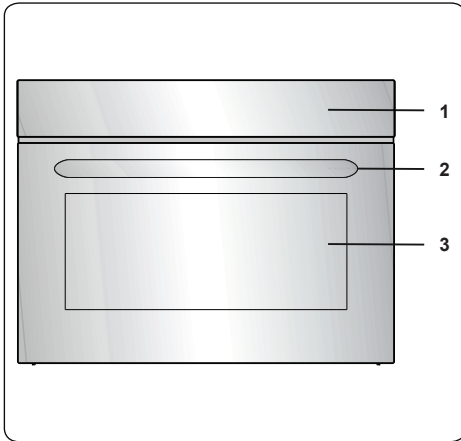
- The oven is designed for a power supply of 220-240V ~ and 380-415V 3N~. If your supply is different, contact the authorised service person or a qualified electrician.
- The power cable (H05VV-F) must be long enough to be connected to the oven, even if the oven stands on the front of the joinery .
- Ensure all connections are adequately tightened.
- Fix the supply cable in the cable clamp and then close the cover.
- The terminal box connection is placed on the terminal box.



3. OVEN FEATURES

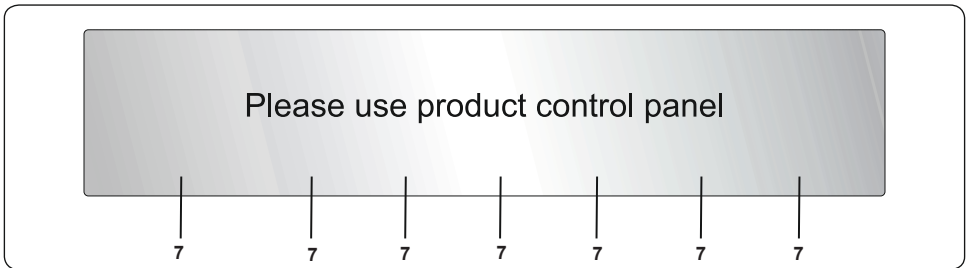
Important: Specifications for the OVEN vary and the appearance of your oven may differ from that shown in the figures below.

List of Components



- 1. Control Panel
- 2. Oven Door Handle
- 3. Oven Door

Control Panel



- 4. Timer
- 5. Oven Function Control Knob
- 6. Oven Thermostat Knob
- 7. Water Tank Cover

4. USE OF OVEN

4.1 OVEN CONTROLS

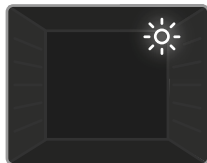
Oven function control knob

Turn the knob to the corresponding symbol of the desired cooking function. For the details of different functions see 'Oven Functions'.

Oven thermostat knob

After selecting a cooking function, turn this knob to set the desired temperature. The oven thermostat light will illuminate whenever the thermostat is in operation to heat up the oven or maintain the temperature.

Oven Functions

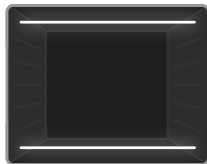


Oven Lamp: Only the oven light will switch on. It will remain on for the duration of the cooking function.



Defrost Function: The oven's warning lights will switch on and the fan will start to operate. To use the defrost function, place your frozen food in the oven

on a shelf in the third slot from the bottom. It is recommended that you place an oven tray under the defrosting food to catch the water accumulated due to melting ice. This function will not cook or bake your food, it will only help to defrost it.



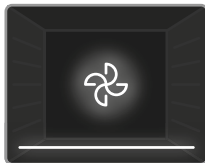
Static Cooking Function: The oven's thermostat and warning lights will switch on, and the lower and upper heating elements will start operating. The

static cooking function emits heat, ensuring even cooking of food. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza. Preheating the oven for 10 minutes is recommended and it is best to use only one shelf at a time in this function.



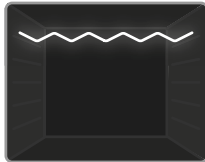
Fan Function: The oven's thermostat and warning lights will switch on, and the upper and lower heating elements and fan will start operating.

This function is good for baking pastry. Cooking is carried out by the lower and upper heating elements within the oven and by the fan, which provides air circulation, giving a slightly grilled effect to the food. It is recommended that you preheat the oven for about 10 minutes.



Lower Heating and Fan Function: The oven's thermostat and warning lights will switch on, and the lower heating element and fan will start

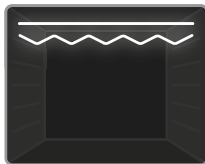
operating. The fan and lower heating function is ideal for baking food, such as pizza, evenly in a short period of time. The fan evenly disperses the heat of the oven, while the lower heating element bakes the food. It is recommended that you preheat the oven for about 10 minutes.



Grilling Function: The oven's thermostat and warning lights will switch on, and the grill heating element will start operating. This function is used for

grilling and toasting foods on the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for about 10 minutes.

Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.

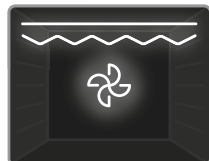


Faster Grilling Function: The oven's thermostat and warning lights will switch on, and the grill and upper heating elements will start

operating. This function is used for faster grilling and for grilling food with a larger surface area, such as meat. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place

food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for about 10 minutes.

Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.






Double Grill and Fan Function: The oven's thermostat and warning lights will switch on, and the grill, upper heating elements and fan will

start operating. This function is used for faster grilling of thicker food and for grilling of food with a larger surface area. Both the upper heating elements and grill will be energised along with the fan to ensure even cooking. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for about 10 minutes.

Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.

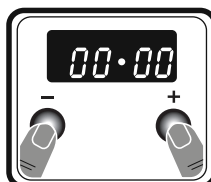
4.2 COOKING TABLE

Function	Dishes			
			°C	min.
Static	Puff Pastry	2-3	170-190	35-45
	Cake	2-3	170-190	30-40
	Cookie	2-3	170-190	30-40
	Stew	2	175-200	40-50
	Chicken	2-3	200	45-60
Fan	Puff Pastry	2-3	170-190	25-35
	Cake	2-3	150-170	25-35
	Cookie	2-3	150-170	25-35
	Stew	2	175-200	40-50
	Chicken	2-3	200	45-60

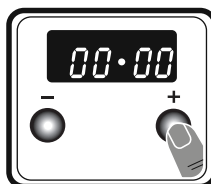
Grilling	Grilled meatballs	7	200	10-15
	Chicken	*	190	50-60
	Chop	5-6	200	15-25
	Beefsteak	5-6	200	15-25

*If available cook with roast chicken skewer.

USE OF THE DIGITAL MINUTE MINDER TIME adjustment



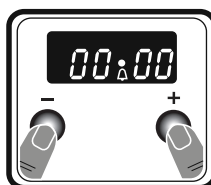
1. Press the "+" and "-" keys simultaneously. The screen will start to flash.




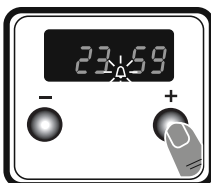
2. Adjust the time while the dot is flashing using the "+" and "-" keys.


Audible warning time adjustment

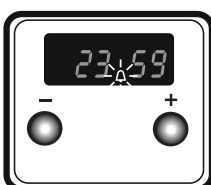
The audible warning time can be set to any time between 0:00 and 23:59 hours. The audible warning time is for warning purposes only. The oven will not be activated with this function.






1. Press the "+" and "-" keys. The symbol  will begin to flash and "000" will be displayed.



2. Select the desired time period using the "+" and "-" keys while  is flashing.



3. The symbol  will remain illuminated, the time will be saved and the warning will be set.

When the timer reaches zero, an audible warning will sound and the symbol  will flash on the display. Press any key to stop the audible warning and the  symbol will disappear. The symbol will disappear but the oven will continue to operate. Use the switch and oven controls to switch the oven off.

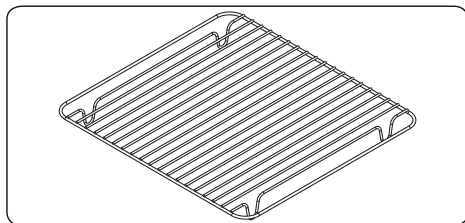
Sound Adjustment

To adjust the volume of the audible warning sound, while the current time of day is displayed, press and hold the "-" button for 1-2 seconds until an audible signal sounds. After this, each time the "-" button is pressed, a different signal will sound. There are three different types of signal sounds. Select the desired sound and do not press any other buttons. After a short time, the selected sound will be saved.

4.3 ACCESSORIES

The Wire Grid for Deep Trays

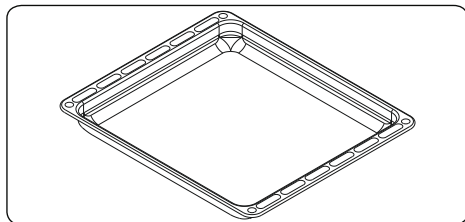
Make sure the wire grid is correctly placed within a deep tray. It is recommended to use this accessory for grilling steaks, meatballs and similar food.



The Deep Tray

The deep tray is best used for cooking stews.

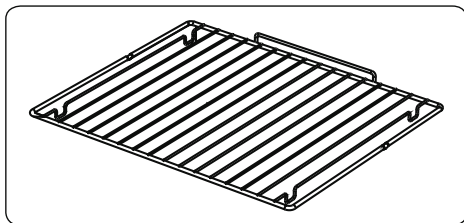
Put the tray into any rack and push it to the end to make sure it is placed correctly.



The Wire Grid

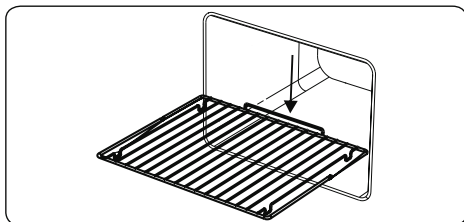
The wire grid is best used for grilling or for

processing food in oven-friendly containers.



WARNING

Place the grid to any corresponding rack in the oven cavity correctly and push it to the end.



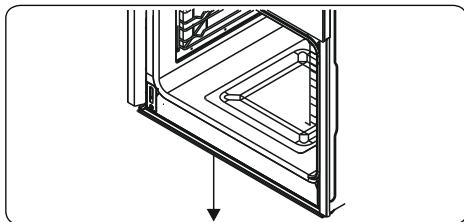
The Water Collector

In some cases of cooking, condensation may appear on the inner glass of the oven door. This is not a oven malfunction.

Open the oven door into the grilling position and leave it in this position for 20 seconds.


Water will drip to the collector.

Cool the oven and wipe the inside of the door with a dry towel. This procedure must be applied regularly.




5. CLEANING AND MAINTENANCE

5.1 CLEANING


 **WARNING:** Switch off the oven and allow it to cool before cleaning is to be carried out.

General Instructions

- Check whether the cleaning materials are appropriate and recommended by the manufacturer before use on your oven.
- Use cream cleaners or liquid cleaners which do not contain particles. Do not use caustic (corrosive) creams, abrasive cleaning powders, rough wire wool or hard tools as they may damage the cooker surfaces.

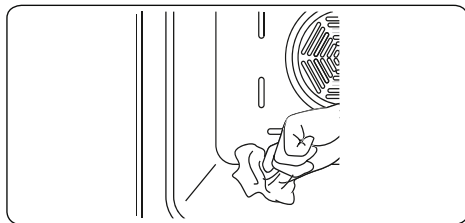
 Do not use cleaners that contain particles as they may scratch the glass, enamelled and/or painted parts of your oven.

- Should any liquids overflow, clean them immediately to avoid parts becoming damaged.

 Do not use steam cleaners for cleaning any part of the oven.

Cleaning the Inside of the Oven

- The inside of enamelled ovens are best cleaned while the oven is warm.
- Wipe the oven with a soft cloth soaked in soapy water after each use. Then, wipe the oven over again with a wet cloth and dry it.
- You may need to use a liquid cleaning material occasionally to completely clean the oven.



Catalytic Cleaning

Catalytic liners are installed within the oven cavity. These are the matte-finished, light-coloured panels on the sides and/or the matte-finished panel at the rear of the oven. They work by collecting any grease and oil residue during cooking.

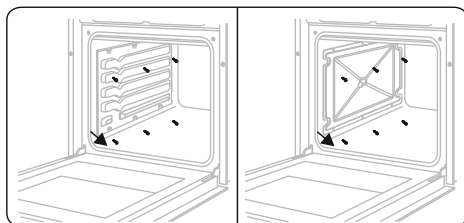
The liner self-cleans by absorbing fats and oils and burning them to ash, which can then be easily removed from the floor of the oven with a damp cloth. The lining must be porous to be effective. The liner may discolour with age.

If a large amount of fat is spilled onto the liner it may reduce its efficiency. To overcome this problem, set the oven to maximum temperature for about 20 - 30 minutes. After the oven has cooled, wipe out the floor of the oven.

Manual cleaning of the catalytic liners is not recommended. Damage will occur if a soap-impregnated steel wool pad or any other abrasives are used. In addition, we do not recommend the use of aerosol cleaners on the liners. The walls of a catalytic liner may become ineffective due to excess grease. The excess grease can be removed with a soft cloth or sponge soaked in hot water, and the cleaning cycle can be carried out as described above.

Removal of the Catalytic Liner

To remove the catalytic liner, remove the screws holding each catalytic panel to the oven.





Cleaning the Glass Parts

- Clean the glass parts of your oven on a regular basis.
- Use a glass cleaner to clean the inside and outside of the glass parts. Then, rinse and dry them thoroughly with a dry cloth.

Cleaning the Stainless Steel Parts (if available)

- Clean the stainless steel parts of your oven on a regular basis.
- Wipe the stainless steel parts with a soft cloth soaked in only water. Then, dry them thoroughly with a dry cloth.

 Do not clean the stainless steel parts while they are still hot from cooking.

 Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the stainless steel for a long time.

Cleaning Painted Surfaces (if available)

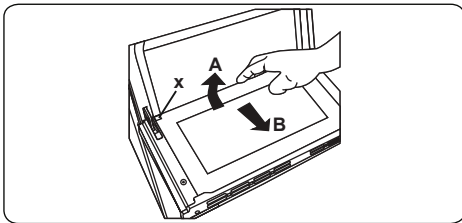
- Spots of tomato, tomato paste, ketchup, lemon, oil derivatives, milk, sugary foods, sugary drinks and coffee should be cleaned with a cloth dipped in warm

water immediately. If these stains are not cleaned and allowed to dry on the surfaces they are on, they should NOT be rubbed with hard objects (pointed objects, steel and plastic scouring wires, surface-damaging dish sponge) or cleaning agents containing high levels of alcohol, stain removers, degreasers, surface abrasive chemicals. Otherwise, corrosion may occur on the powder painted surfaces, and stains may occur. The manufacturer will not be held responsible for any damage caused by the use of inappropriate cleaning products or methods.

Removal of the Inner Glass

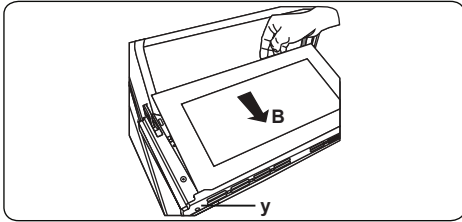
You must remove the oven door glass before cleaning, as shown below.

1. Push the glass in the direction of **B** and release from the location bracket (**x**). Pull the glass out in the direction of **A**.

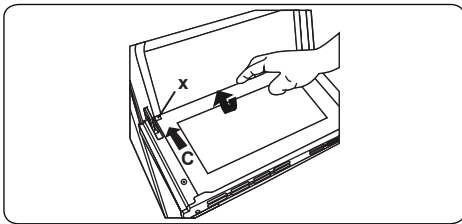



To replace the inner glass:

1. Push the glass towards and under the location bracket (**y**), in the direction of **B**.



3. Place the glass under the location bracket (**x**) in the direction of **C**.

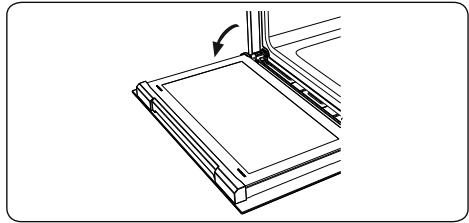


 If the oven door is a triple glass oven door, the third glass layer can be removed the same way as the second glass layer.

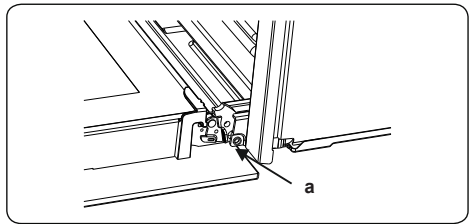
Removal of the Oven Door

Before cleaning the oven door glass, you must remove the oven door, as shown below.

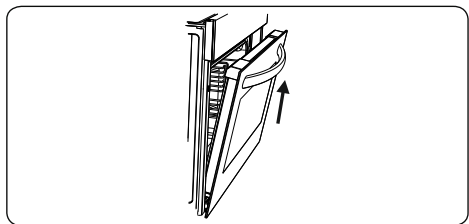
1. Open the oven door.



2. Open the locking catch (**a**) (with the aid of a screwdriver) up to the end position.

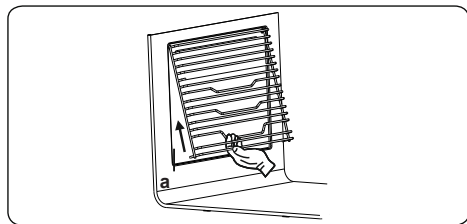


3. Close the door until it is almost in the fully closed position, and remove the door by pulling it towards you.



Removal of the Wire Shelf

To remove the wire rack, pull the wire rack as shown in the figure. After releasing it from the clips (**a**), lift it up.



5.2 MAINTENANCE

! **WARNING:** The maintenance of this oven should be carried out by an authorised service person or qualified technician only.

Changing the Oven Lamp

! **WARNING:** Switch off the oven and allow it to cool before cleaning your oven.

- Remove the glass lens, then remove the bulb.
- Insert the new bulb (resistant to 300 °C) to replace the bulb that you removed (230 V, 15-25 Watt, Type E14).
- Replace the glass lens, and your oven is ready for use.

! The lamp is designed specifically for use in household cooking appliances. It is not suitable for household room illumination.

6. TROUBLESHOOTING&TRANSPORT

6.1 TROUBLESHOOTING



If you still have a problem with your oven after checking these basic troubleshooting steps, please contact an authorised service person or qualified technician.

Problem	Possible Cause	Solution
Oven does not switch on.	Power is switched off.	Check whether there is power supplied. Also check that other kitchen appliances are working.
No heat or oven does not warm up.	Oven temperature control is incorrectly set. Oven door has been left open.	Check that the oven temperature control knob is set correctly.
Oven light (if available) does not operate.	Lamp has failed. Electrical supply is disconnected or switched off.	Replace lamp according to the instructions. Make sure the electrical supply is switched on at the wall socket outlet.
Cooking is uneven within the oven.	Oven shelves are incorrectly positioned.	Check that the recommended temperatures and shelf positions are being used. Do not frequently open the door unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lower and this may affect the results of your cooking.
The timer buttons cannot be pressed properly.	There is foreign matter caught between the timer buttons. Touch model: there is moisture on the control panel. The key lock function is set.	Remove the foreign matter and try again. Remove the moisture and try again. Check whether the key lock function is set.
The oven fan (if available) is noisy.	Oven shelves are vibrating.	Check that the oven is level. Check that the shelves and any bake ware are not vibrating or in contact with the oven back panel.

6.2 TRANSPORT

If you need to transport the oven, use the original oven packaging and carry it using its original case. Follow the transport signs on the packaging. Tape all independent parts to the oven to prevent damaging the oven during transport.

If you do not have the original packaging, prepare a carriage box so that the oven, especially the external surfaces of the oven, is protected against external threats.



Award Appliances (NZ) Limited
Email: sales@award.co.nz
www.awardappliances.co.nz

52331553

