



# 12 FUNCTION BUILT-IN OVEN



## OPERATING MANUAL

*Please read these instructions carefully before use*

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## INTRODUCTION

Please read this manual carefully; it provides important information about the safety, installation, use and maintenance of the appliance. This appliance must only be used for the purpose for which it is designed; household cooking. Any other use must be considered improper and thus dangerous. The manufacturer cannot be considered responsible for any damage caused by improper, incorrect or unreasonable use.

### SAFETY INSTRUCTIONS

1. Check the appliance after unpacking it. Any damage should be immediately reported to the Waterford Stanley Service Department (051-302333).
2. This appliance should be serviced only by a qualified service technician. Contact the Waterford Stanley Service Department for details of your local authorised technician.
3. The appliance becomes hot during operation. Take care not to touch the hot parts inside the oven.
4. Do not allow children to use this appliance unless supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use.

**DIRECT CONTACT WITH THE OVEN MAY CAUSE BURNS!**

5. Ensure that small items of household equipment, including connection leads do not touch the hot oven as the insulation material of this equipment is usually not resistant to high temperature.
6. Do not leave the oven unattended when frying, oils and fats may catch fire due to overheating or boiling over.
7. Do not block any vent openings.
8. Do not use the oven for storage purposes. Do not leave paper products, cooking utensils or food in the oven when not being used.
9. Do not put pans weighing over 15kg on the opened door of the oven. Do not sit or stand on any part of the oven.
10. Do not use harsh cleaning agents or sharp metal objects to clean the door as they can scratch the surface, which could then result in the glass cracking.
11. The oven should not be cleaned using steam cleaning equipment.

12. In the event of a technical fault, disconnect the power and report the fault to the WS Service Department.
13. The rules & provisions contained in this instruction manual should be strictly observed.

**ANY PERSON INTENDING TO USE THIS OVEN SHOULD FAMILIARISE THEMSELVES WITH THE CONTENTS OF THIS INSTRUCTION MANUAL BEFORE OPERATING THE OVEN.**

### HOW TO SAVE ENERGY

Using energy in a responsible way not only saves money but also helps the environment. So let's save energy! And this is how you can do it:

- \* **Do not uncover the pan too often (a watched pot never boils!).**
- \* Do not open the oven door unnecessarily often.
- \* **Switch off the oven in good time and make use of residual heat.**
- \* For long cooking times, switch off heating zones 5 to 10 minutes before finishing cooking. This saves up to 20% on energy.
- \* If the cooking time is greater than 40 minutes switch off the oven 10 minutes before the end time.

**IMPORTANT** - When using the timer, set appropriately shorter cooking times according to the dish being prepared.

- \* **Make sure the oven door is properly closed.** Heat can leak through spillages on the door seals. Clean up any spillages immediately.
- \* **Do not install the cooker in the direct vicinity of refrigerators/freezers.** Otherwise energy consumption increases unnecessarily.

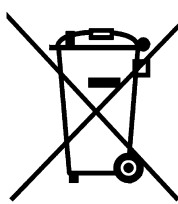
## UNPACKING

During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment.

All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

**Caution!** During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

## DISPOSAL OF THE APPLIANCE

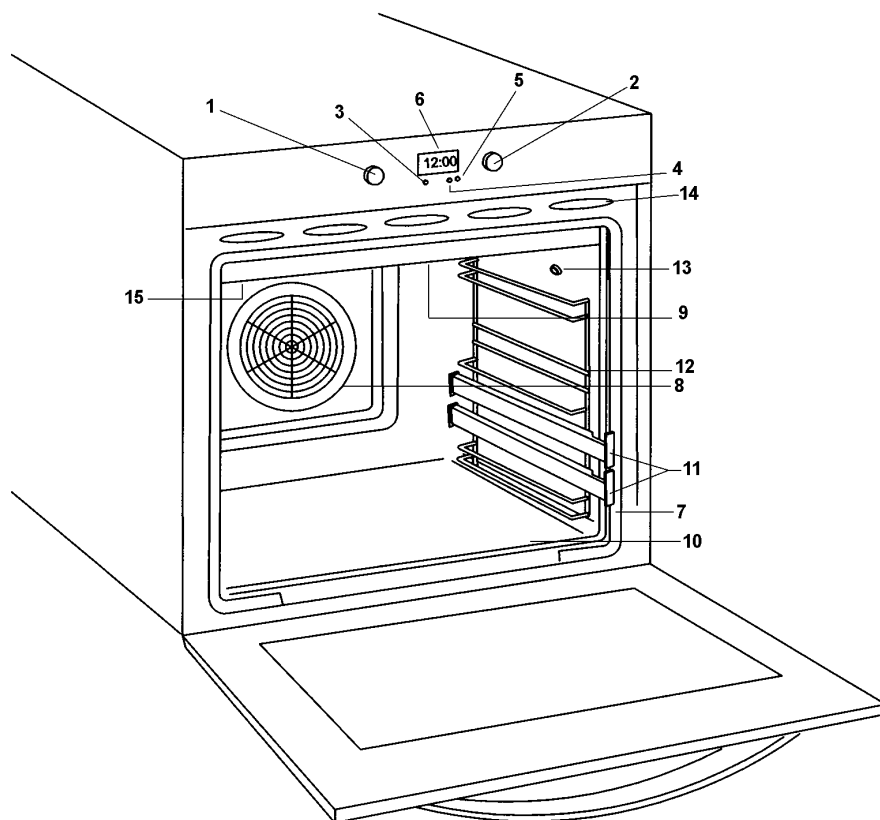


Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

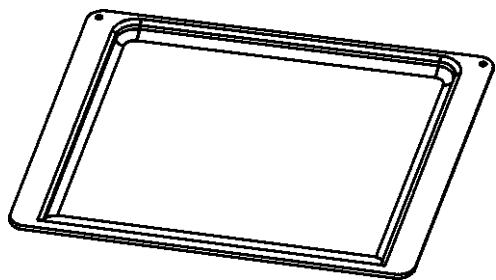
Information on appropriate disposal centres for used devices can be provided by your local authority.

## PRODUCT FEATURES

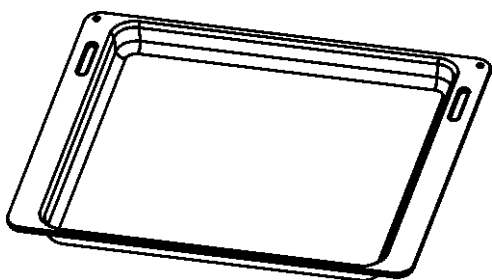


1. ON/OFF Knob
2. Oven Function Selector Knob
3. Mode Button
4. "-" Button
5. "+" Button
6. Electronic Programmer
7. Door Seal
8. Convection Fan & Element (not visible)

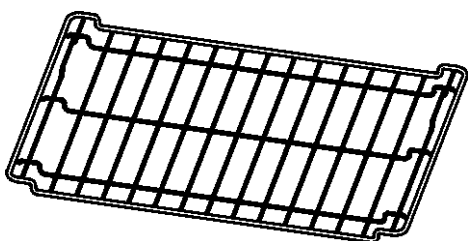
9. Top Element
10. Bottom Element
11. Telescopic Runners
12. Side Racks
13. Probe Receptacle
14. Cooling Vent
15. Oven Light



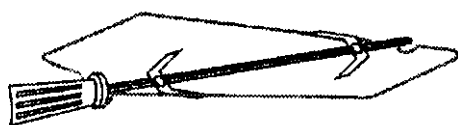
**Baking Tray**



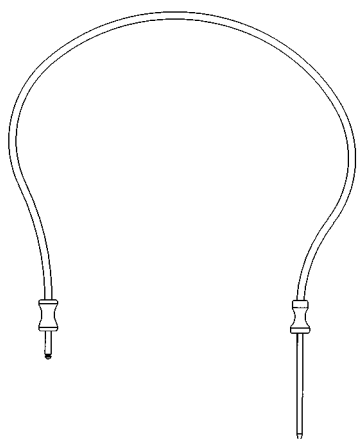
**Roasting Tray**



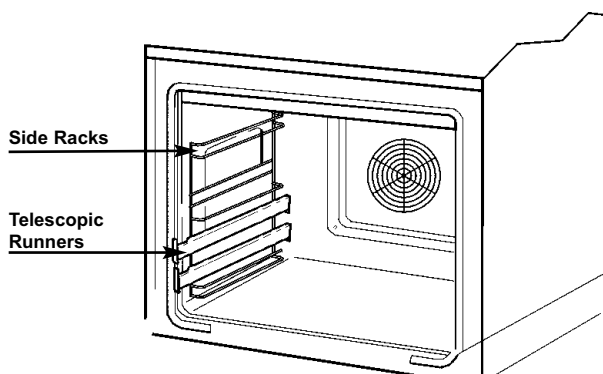
**Grill Grate**



**Fork & Rotisserie Frame**



**Meat Probe**



## TECHNICAL INFORMATION

### Electrical Supply:-

220-240V/50Hz

### Max Electrical Power Usage:-

3.3kW (14.4 Amps)

### Usable Capacity of the Oven:-

53 Litres

### Cooker Dimensions:-

595mm(H) x 595(W) x 575(D)

### Weight:-

35 Kg approx.

### Energy Rating:-

A

### Complies with EU Regulations:-

EN 60335-1, EN 60335-2-6

Individual Element Power Ratings	kW	Amps
Convection Element	2.0	8.7
Top Element	0.9	3.9
Bottom Element	1.3	5.7
Grill	2.0	8.7

## CERTIFICATE OF COMPLIANCE

The manufacturer hereby declares that this product complies with the general requirements pursuant to the following European Directives:

- \* The Low Voltage Directive 73/23/EEC
- \* Electromagnetic Compatibility Directive 89/336/EEC

and therefore the product has been marked with the CE symbol and the Declaration of Conformity has been issued to the manufacturer and is available to the competent authorities regulating the market.

## INSTALLATION

### Installing The Oven

- \* The kitchen area should be dry and aired and equipped with efficient ventilation. When Installing the oven, easy access to all control elements should be ensured.
- \* This is a Y-type design built-in oven, which means that its back wall and one side wall can be placed next to a high piece of furniture or a wall. Coating or veneer used on fitted furniture must be applied with a heat-resistant adhesive (100°C). This prevents surface deformation or detachment of the coating.
- \* Hoods should be installed according to the manufacturer's instructions.
- \* Make an opening with the dimensions given in the diagram for the oven to be fitted. (See Fig. 1 & 2).
- \* Make sure the mains plug is disconnected and then connect the oven to the mains supply. (See Electrical Installation Section).
- \* Insert the oven completely into the opening and fix in place using four wood screws through the fixing holes (See Fig.3).

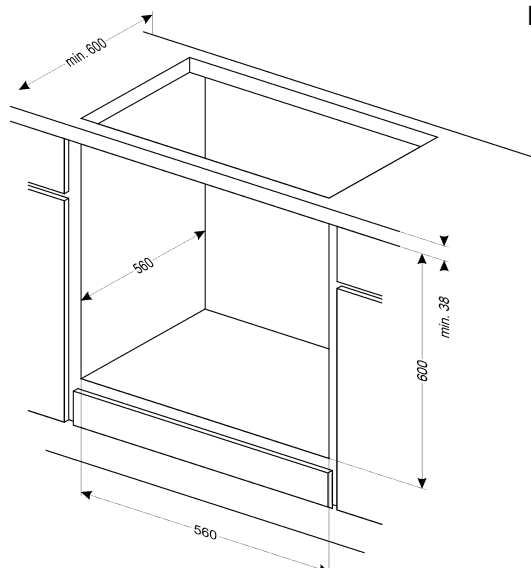


Fig.1

Fig.2

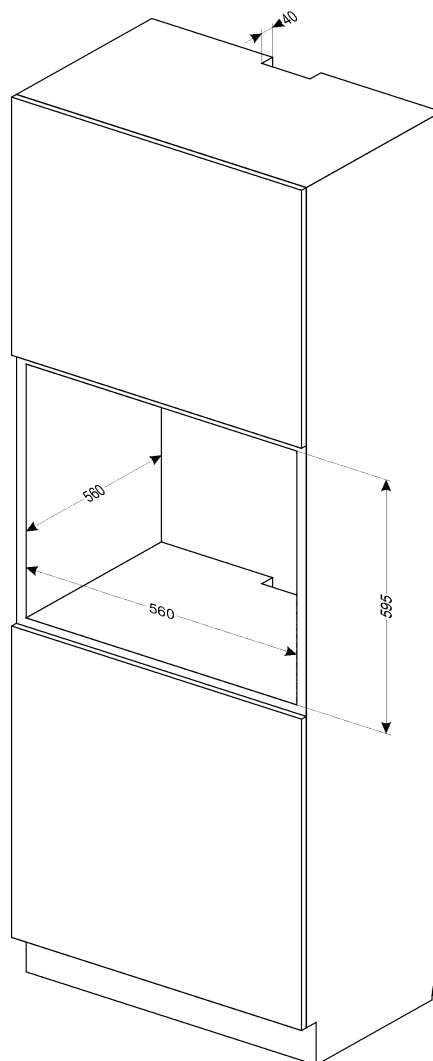
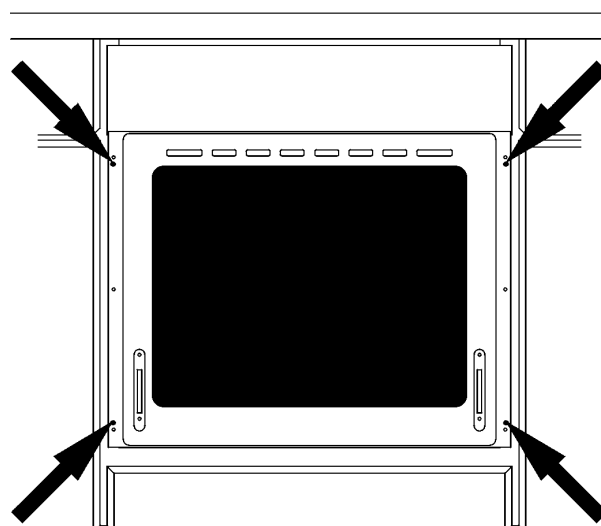


Fig.3



## ELECTRICAL INSTALLATION

**IMPORTANT:** All Electrical Installations/Work should ONLY be carried out by a Qualified Electrician who will comply with the relevant regulations in force and any local requirements.

All wiring external to the appliance must conform to the current B 7671, BS 7462, Safety Document 635: Part 1 Section 5.4.6 & The Electricity At Work Regulations.

This appliance requires a 230-240V, 50Hz supply and should be connected to a fixed wiring via the use of a double pole 16amp cooker box which is fitted adjacent to the oven. The power supply should conform to BS 6004. We recommend P.V.C. insulated twin & earth cable with a conductor size of 6mm<sup>2</sup>. A competent person, prior to the installation of the appliance, should check fuse, circuit breaker and cable ratings. In particular comparisons should be made between existing fuses or circuit breakers and the proposed load of the new oven.

The oven is supplied with a two pin plug connected to the mains supply terminal box. This plug should be removed and the mains supply from the cooker box wired directly into the terminal box (located on the back panel) as shown in Fig.4 with the cable secured using the mains clamp.

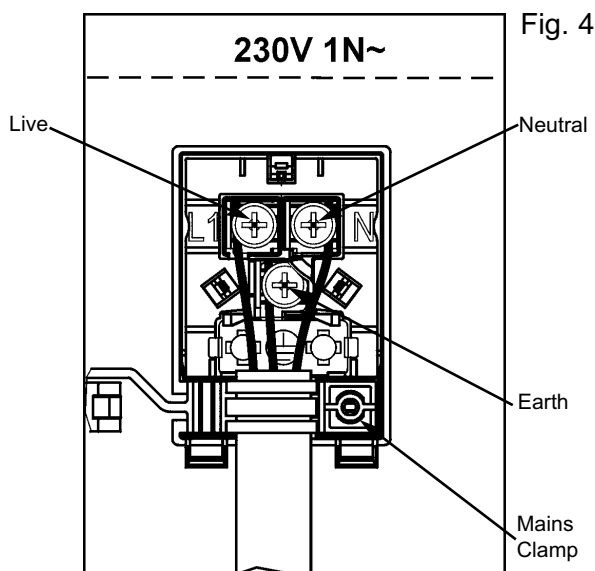


Fig. 4

## OVEN OPERATION

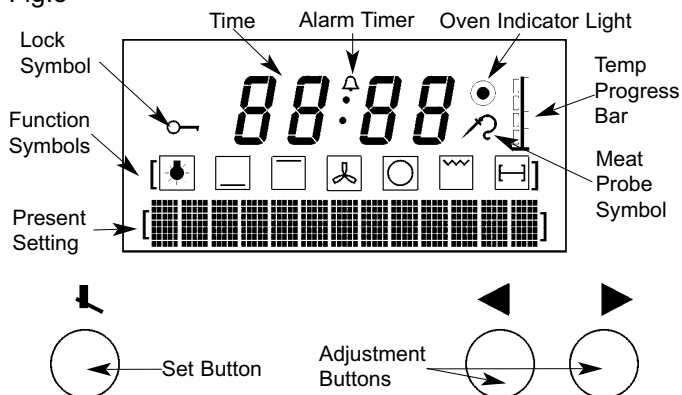
### Using The Oven For The First Time

Before using the oven, remove the packaging and clean the interior of the oven. Remove all the oven fittings and clean them with warm water and a little washing-up liquid. Switch on the ventilation in the room or open a window and heat the oven to 250°C for approximately 30 mins to remove any stains on the interior of the oven compartment.

**Note:** When operating the oven for the first time (or in the event of the mains power being disconnected) the programmer must be set to the current time. If this is not done the oven will not operate.

## SETTING THE CLOCK

Fig.5



When first switching on the oven or after disconnecting & reinstating the main power, for a five minute period, the display language can be selected using the ◀ and ▶ buttons. Choose from Polish, German, English, Russian, French, Spanish, Danish, Norwegian, Swedish & Finish.

To set the clock, keep pressing the ⏻ button until "clock +/-" appears on the display panel. The time can then be adjusted using the ◀ and ▶ buttons.

## OVEN FUNCTIONS & OPERATION

**Note:** When operating the oven, the control panel cooking fan will operate.

The oven can be set to any of thirteen different functions by setting the ON/OFF knob in "I" position, setting the oven operation knob to the desired function and then selecting the oven temperature using ◀ and ▶ buttons. The oven temperature can be adjusted between 30°C to 280°C in increments of 5°C. On startup the oven indicator light ● will appear on the display. It disappears and a short sound is heard when the oven reaches the chosen temperature. The oven temperature progress bar indicates the current oven temperature verses the selected temperature i.e. one bar indicates current temperature at 25% of chosen and four bars indicate oven temp at chosen temperature

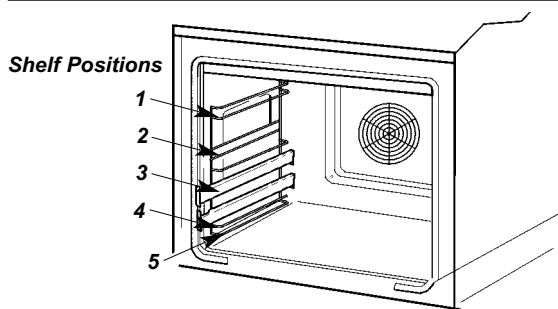
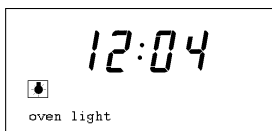


Fig.6

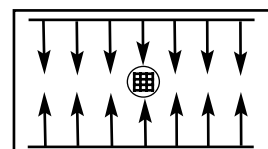
### Oven Light Function

This operates the oven light only with no cooking function. Set the oven operation knob to .



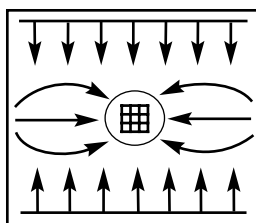
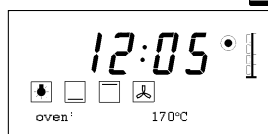
### Function 1: Static Oven

This operates the elements located on the top and bottom of the oven with both elements cycling to maintain oven temperature. This is suitable for baking or roasting on one shelf only. Set the oven operation knob to the , the default temperature of 180°C is selected and can be adjusted using the ◀ and ▶ buttons. The food should be placed on shelf position 3 for best results. (See Fig.6)



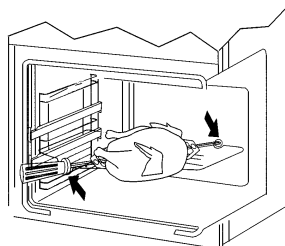
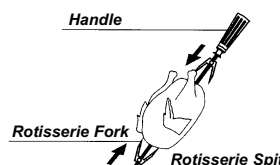
### Function 2: Cake Function

This operates the top and bottom elements to control the oven temperature and also operate the convection fan to provide a more even temperature distribution. This function is particular suitable for cooking of cakes and buns. Set the oven operation knob to , the default temperature of 170°C and can be adjusted using the ◀ and ▶ buttons.

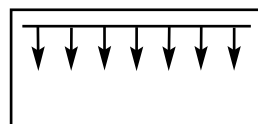
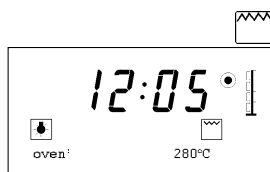


### Function 3: Grill & Rotisserie

This operates the grill element and the rotisserie together and it is used to grill poultry, kebabs, sausages and similar dishes. To use the rotisserie, put the food on the rotisserie spit and secure it using the forks. Insert the rotisserie frame into the oven on shelf position 3 and insert the spit end into the motor drive coupling at the back right corner of the oven marking sure that the groove of the metal part of the handle rests on the frame. Unscrew the handle, insert the baking tray onto the shelf position 4 with approximately 2mm depth of

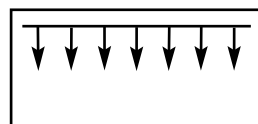
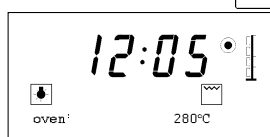


water in the tray to protect fat from burning onto it and close the door. Set the oven operation knob to , the default temperature of 280°C is shown and can be adjusted using the ◀ and ▶ buttons.



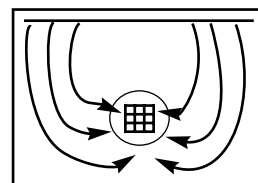
### Function 4: Grill

This operates the grill element only with the baking tray and grill placed on shelf 1 position. Set the oven operation knob to , the default temperature of 280°C is shown and can be adjusted using the ◀ and ▶ buttons. The oven door should be kept closed when grilling.



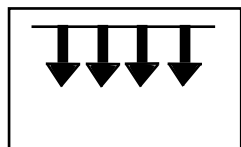
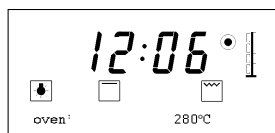
### Function 5: Fan Grill


This operates the grill element with the convection fan to give an even grilling of the food without the need to turn the food. The grill pan should be placed on the shelf position 3 and the oven door kept closed. Set the oven operation knob to , the default temperature at 280°C is shown and can be adjusted using the ◀ and ▶ buttons.



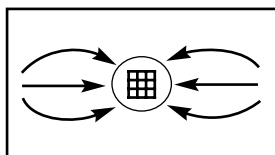



### **Function 6: Turbo Grill**



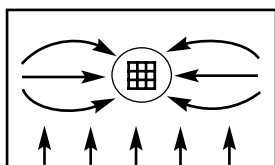
This operates the grill and top element together to provide a higher temperature of grilling at the top of the oven causing a more intense browning of the food and allowing for larger portions of food to be grilled. The grill pan should be placed on the shelf position 1 and the oven door kept closed. Set the oven operation knob to , the default temperature of 280°C is shown and can be adjusted using the ◀ and ▶ buttons.


### **Function 7: Fan Oven**



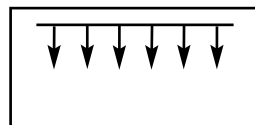
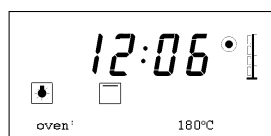
This operates the oven fan with the convection element to provide an even heat circulation around the oven. This function greatly reduces the oven heat-up time, allows for baking at two cooking levels simultaneously, provides a reduction in the amount of fats & juices coming out of meat dishes thus providing an improvement in taste, and reduces the spillages in the oven. The food should be placed on shelf position 3 when one dish is being cooked or shelf positions 2 & 4 when various dishes are being cooked simultaneously. Set the oven operation knob to , the default temperature 170°C is shown and can be adjusted using the ◀ and ▶ buttons.


### **Function 8: Fan oven with Bottom Element**



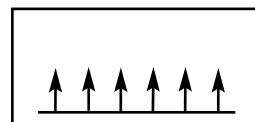
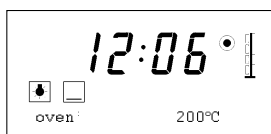
This operates the fan oven with the convection element and the bottom element allowing for cooking with increased temperature from the bottom of the dish when using shelf position 3 or 4. Set the oven operation knob to , the default temperature of 220°C is displayed and can be adjusted using the ◀ and ▶ buttons.


### **Function: 9 Top Heat**



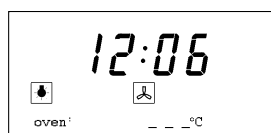
This allows the oven to be heated with the top element of the oven only and is used for final baking from above with the food placed on shelf position 1 or 2. Set the oven operation knob to , the default temperature of 180°C is displayed and can be adjusted to between 30-230°C using the ◀ and ▶ buttons.


### **Function 10: Bottom Heat**



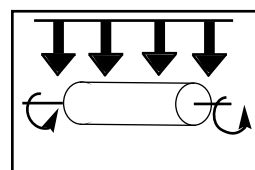
This allows the oven to be heated with the bottom element of the oven only and is used for final baking from below with the food placed on shelf position 3 or 4. It is suitable for the slow cooking of casseroles, pizza & stews and also plate warming. Set the oven operation knob to , the default temperature of 200°C is displayed and can be adjusted between 30-240 using the ◀ and ▶ buttons.

### **Function 11: Defrost**




This operates the oven fan with no heat circulated around the oven. Using this method will decrease the thawing process by roughly a third of the time but it is not suitable for defrosting whole chickens or large joints of meat. Place the food on shelf position 3 and set the oven operation knob to .

### **Function 12: Turbo Grill & Rotisserie**



This operates the grill and top element with the rotisserie to allow for grilling of poultry, kebabs and similar dishes at a higher temperature. Put the food on the rotisserie spit, insert the frame and spit on shelf position 3 and insert a baking tray on shelf position 4 as described in Function 4

section. Set the oven operation knob to , the default temperature of 280°C is displayed and can be adjusted using the ◀ and ▶ buttons.

## OVEN TIMER

### Semi-Automatic Control

This allows for a manual start of the oven with the function selected and the temperature set & automatic switch-off of the oven after the cooking period has elapsed.

#### To set for oven use in this way:






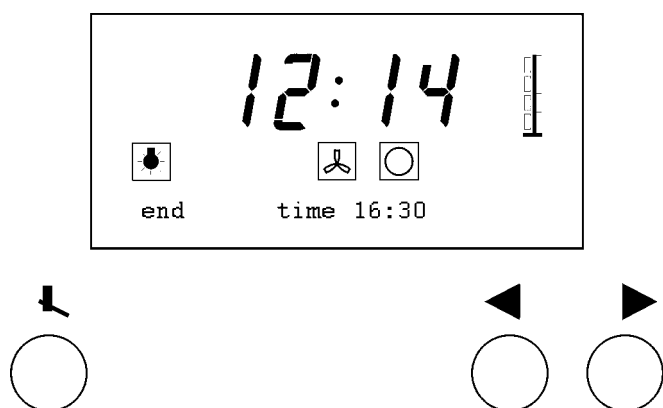
1. Select the function and the temperature as described in the oven function and operation section.
2. Keep pressing  button until the text "duration 0:00" is displayed and set the cooking period with the  and  buttons. The cooking period can be set to a maximum of 23hr 59min. When the cooking period has elapsed, a sound will be emitted that can be switched off with the  or  buttons.







Fig.7



## AUTOMATIC CONTROL

This allows for a programmed start of the oven with a programmed switch off when the set time has elapsed.

#### To set the oven for this control:

1. Set the cooking period by keeping the  button pressed until the text "duration 0:00" appears on the display panel and then the period can be adjusted using  or  buttons.
2. To set the end of cooking time, keep the  pressed until the text "End Time 0:00" appears on the display panel and then the end time can be adjusted using  or  buttons.



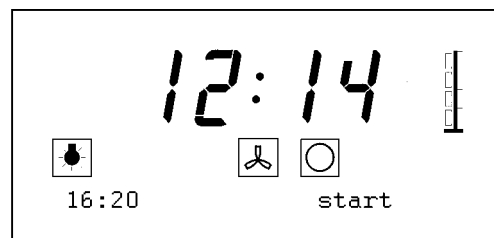
3. Select the function and the temperature as described in the oven function and operation section. The text display area will show the heating start time "Start 16:20" (i.e. if start time is set for 16:20) When the remaining cooking period commences, the text display area will show the remaining cooking time and when the time has elapsed, a sound will be emitted that can be switched off with  and  buttons.



Fig 8



## SPECIAL OVEN FEATURES

### Fast Oven Heat Up:


The oven can be heated to a temperature of 150°C within approximately 4 minutes using the fan oven setting and then choosing the desired cooking function. This can be done by:

1. Setting the oven operation knob to  and adjust the temperature to 150°C. The oven will have reached temperature when the oven indicator light  goes off.
2. The food is then placed in the oven, and the desired function and temperature is selected.

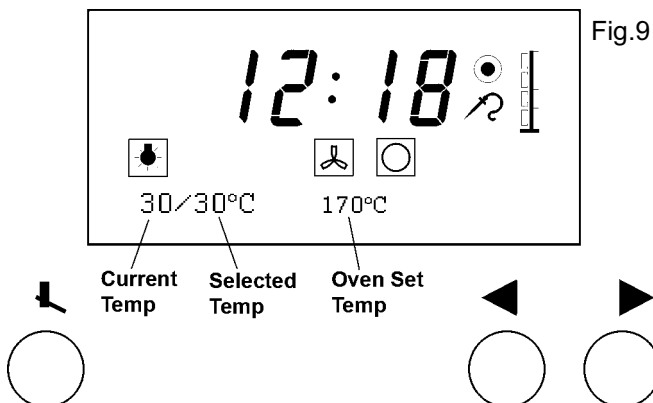
### Cooking Using The Meat Probe

The meat probe allows you to measure whether a joint is ready without even opening the door. It takes the guess work out of meat cooking and is ideal for dishes like beef wellington. It is not recommended to use the meat probe while frying meat containing bone or frying poultry.

#### To Use The Meat Probe:

1. Insert the meat probe plug into its socket on the left hand side of the oven (refer to Product Features Section) and drive the meat probe into the food.  symbol will appear in the symbols display area of the time clock.
2. Select a function using the oven operation knob. "Probe 60°C" will appear in the text display area.

- Set the temperature using the ◀ and ▶ buttons. The temperature can be adjusted between 30-99°C in 1°C increments. The text display area will show the current temperature, selected temperature and the temperature inside the oven.



When the temperature reaches the selected temperature, the oven switches off and a sound will be emitted that can be switched off with ◀ or ▶ buttons.

**Note:** The meat probe cannot be used in either the semi-automatic or automatic operation modes.

## LOCK FUNCTION

The time clock can be locked using the following procedure:

- Keep the ⏏ button pressed until "input save" appears in the display.
- Lock the timeclock using the ▶ button and ⏏ will appear in the display. To unlock keep the ◀ button pressed until ⏏ disappears.

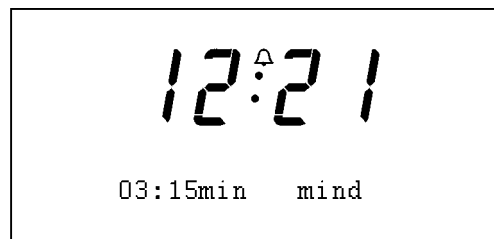
## OVEN TIMER

This timer does not control the operation of the oven but acts as a countdown timer that emits a sound when completed to remind the user that the cooking is completed.

*To Set The Oven Timer:*

- Keep the ⏏ button pressed until the text "timer 00:00" appears in the display.
- Set up the time using the ◀ and ▶ buttons and ⏏ will appear in the symbols display area. The time can be adjusted from 1 sec to 99 min and 99 sec .

Fig.10



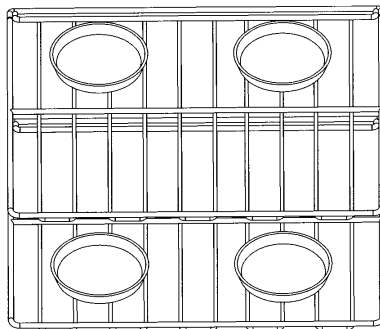
By pressing the ⏏ button, the current period left on the oven timer will be displayed.

The ⏏ symbol will disappear when the set time elapses and a sound will be emitted that can be switched off with ◀ or ▶ buttons. During the count-down of a set time, the remaining time can be cancelled by pressing the ◀ button.

## COOKING GUIDELINES

- \* Baking results are better if pans are placed in the centre of the oven. If baking with more than one pan on a rack, allow at least 1" - 1 1/2" of air space around the pan. When baking four cake layers at the same time, stagger pans on two racks so that one pan is not directly above the other (See Fig.11)

Fig.11



- \* It is only necessary to pre-heat the ovens for food such as scones, puff pastry, Yorkshire pudding, bread etc.
- \* When cooking any recipes not designed for a fan oven, reduce the temperature by about 25°C and the time by about 10 minutes in the hour.
- \* To avoid fat splashes, cover meat when cooking.
- \* To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- \* If you want to brown the base of a pastry dish preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.
- \* When dishes may boil and spill over during cooking, place them on a baking tray.
- \* If experiencing condensation during cooking, preheat the oven to a temperature 20-30°C higher than the desired temperature before placing food in the oven.

## BAKING IN THE OVEN - PRACTICAL HINTS

CAKE TYPE	STATIC OVEN		ULTRA-FAN		BAKING TIME [min]
	LEVEL	TEMPERATURE [°C]	LEVEL	TEMPERATURE [°C]	
Baking in cake tins					
Sponge cake/marble cake	2	170-180	2	150-170	60-80
Victoria sponge	2	160-180	2	150-170	65-80
Base for a layer cake	2-3	170-180	2-3	160-170	20-30
Sponge layer cake	2	170-180			30-40
Fruit cake (crispy base)			2-3	160-180	60-70
Cheese cake (shortcrust base)			2	140-150	60-90
Tea cake	2	160-180	2	150-170	40-60
Bread (e.g. wholegrain bread)	2	210-220	2	180-200	50-60
Baking on the trays provided with the cooker					
Fruit cake (crispy base)	3	170-180	2	160-170	35-60
Fruit cake (with yeast)			2	160-170	30-50
Crumble cake	3	160-170	2	150-170	30-40
Sponge roll	2	180-200			10-15
Pizza (thin base)	3	220-240			10-15
Pizza (thick base)	2	190-210			30-50
Baking smaller items					
Buns	3	160-170	2	150-160	10-30
Puff pastry	3	180-190	2	170-190	18-25
Meringues	3	90-110			80-90
Choux buns			2	170-190	35-45

BAKING TYPE	TEMPERATURE [°C]	BAKING TIME [min]
<b>Baking in cake tins</b>		
Meringues	80	60-70
Victoria sponge	150	65-70
Teacake	150	60-70
Layer cake	150	25-35
<b>Baking on the trays provided with the cooker</b>		
Yeast cake	150	40-45
Crumble cake	150	30-45
Fruit cake	150	40-55
Sponge cake	150	30-40

### Roasting Meat

- \* Preheat for roasting and roast in a low-sided, uncovered pan.
- \* When roasting whole chickens or turkey, tuck wings behind back and loosely tie legs with kitchen string.
- \* It is advisable to turn the meat over at least once during the roasting time and during roasting you should also baste the meat with its juices or with hot salty water.
- \* Use heatproof ovenware with handles that are also resistant to high temperatures.

TYPE OF MEAT	SHELF POSITION		TEMPERATURE [°C]		TIME* IN MINUTES
	FAN OVEN	STATIC OVEN	FAN OVEN	STATIC OVEN	
<b>BEEF</b> Roast beef or fillet rare oven warmed up juicy ("medium") oven warmed up "well done" oven warmed up Roast joint		3 3 3 4		250 250 210-230 200-220	per 1 cm 12-15 15-25 25-30 120-140
<b>PORK</b>  Roast joint  Ham  Fillet	4  4	4  4 3	160-180  160-180	200-210  200-210 210-230	90-140  60-90 25-30
<b>VEAL</b>	4	4	160-170	200-210	90-120
<b>LAMB</b>	4	4	160-180	200-220	100-120
<b>VENISON</b>	4	4	175-180	200-220	100-120
<b>POULTRY</b> Chicken Goose (approx. 2kg)	4 4	4 4	170-180 160-180	220-250 190-200	50-80 150-180
<b>FISH</b>	4	4	175-180	210-220	40-55

\* The figures presented in the table refer to a portion of 1kg, if the portion is larger than that an additional 30-40 minutes should be added for each additional kilogram.

**Note:** In the middle of the roasting time the meat must be turned over, and it is advisable to roast meat in heatproof ovenware.

## Grilling

For fastest grilling results, the grill pan should be placed on shelf position 1 and if you wish to slow down the grilling process, position the pan on a lower shelf position. The oven door should be kept closed unless grilling foods with a high water content. The following table outlines guide temperatures and times for grilling various types of food:

TYPE OF DISH	LEVEL FROM THE BOTTOM	TEMPERATURE [°C]	GRILLING TIME [MINUTES]	
			SIDE 1	SIDE 2
Pork chop	2	250	8-10	6-8
Pork schnitzel	3	250	10-12	6-8
Shish Kebab	2	250	7-8	6-7
Sausages	2	250	8-10	8-10
Roast beef, (steak approx. 1kg)	3	250	12-15	10-12
Veal cutlet	2	250	8-10	6-8
Veal steak	2	250	6-8	5-6
Mutton chop	2	250	8-10	6-8
Lamb chop	2	250	10-12	8-10
Chicken half (per 500g)	3	250	25-30	20-25
Fish Fillet	2	250	6-7	5-6
Trout (per approx. 200-250g)	3	250	5-8	5-7
Bread (toast)	2	250	2-3	2-3

## CLEANING & MAINTENANCE

**Note:** Always disconnect the electrical supply to the oven before conducting any maintenance work.

In order to maintain the appearance of the oven, periodical cleaning is recommended. Wipe away any spills when they occur in order to prevent burned on deposits which can be difficult to remove.

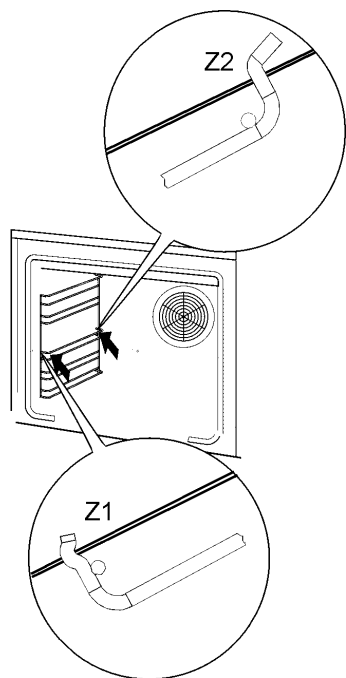
### GENERAL CLEANING

The oven should be cleaned after every use using warm water and a small amount of washing up liq-

uid. When cleaning the oven the light should be switched on in order to see the oven lining more clearly. The side racks can be removed by pulling out the front catch (Z1), then tilt the guide and remove it from the rear catch (Z2) see Fig. 12. (To replace the guide put the latches into the respective holes on the oven side). The catalytic inserts can be removed by removing the centre fixing point (see Fig.13).

The grill element can also be tilted downwards to allow for ease of cleaning the top lining of the oven

Fig.12



Dismounting the side racks

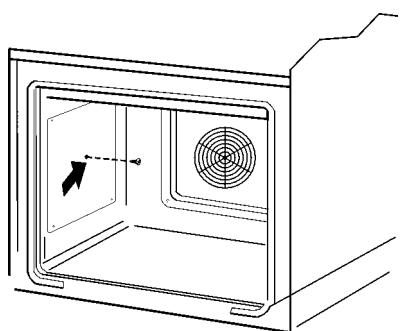


Fig.13

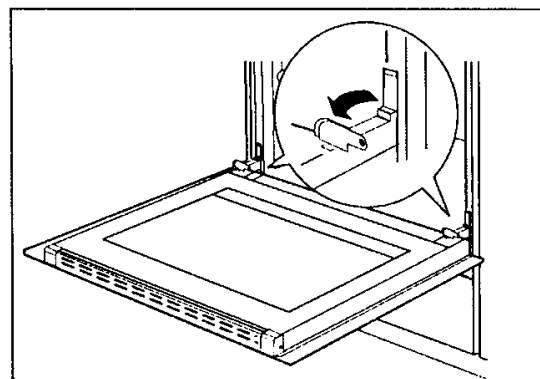
Dismounting the catalytic enamel inserts

Stubborn deposits can be removed by steam cleaning the oven cavity. Pour 250ml of water (1 glass) into a bowl and place the bowl on the shelf on shelf position 4. Close the oven door and set the temperature to 50°C on the bottom element function. Heat the oven for approximately 30 minutes, and when finished, clean the oven using a cloth or sponge and wash using warm water with washing-up liquid. Ensure that the oven cavity is wiped dry before its next use.

## DOOR CLEANING

For ease of cleaning the door, it can be removed by opening it fully and tilting the safety catch part of both hinges upwards. Close the door until the safety catch engages the hinge allowing for the door to be lifted away from the oven. To refit do the reverse ensuring that the notch on the back of the hinge is correctly placed on the protrusion of the hinge holder.

Fig.14



## CLEANING THE DOOR GLASS PANELS

Unscrew and unfasten the plastic latches that are located on the top corners of the door. Remove the metal strip (See Fig.15). Remove the two internal glass panels from the door. After cleaning, replace the glass panels ensuring the spacer guides are as shown in Fig.14. Replace the metal strip and screw in the plastic latches.

## DOOR REMOVAL

In order to obtain easier access to the oven chamber for cleaning, it is necessary to remove the oven door. To do this, tilt the safety catch part of the hinge upwards. Close the door lightly, lift and pull it towards you. To fit the door back onto the cooker, repeat above in reverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.

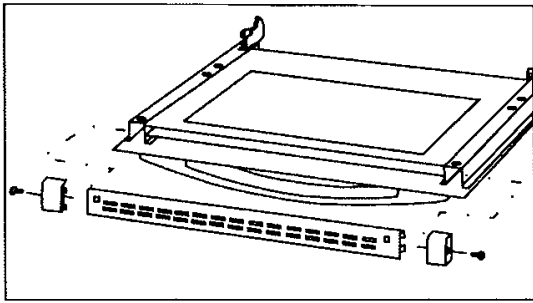
## REMOVAL OF INTERNAL GLASS PANELS

*Oven door with 2 Glass panels:*

Unscrew and unfasten the plastic latch in the top corner of the door. Take out the glass from the second blocking mechanism and remove. After cleaning insert and block the glass panel, and screw in the blocking mechanism. (See Fig.15)



Fig.15



#### Oven door with 3 Glass Panels:

Unscrew and unfasten the plastic latches in the top corners of the door, remove the metal strip. Remove glass panels from the door, after cleaning, insert and block the glass panel and screw in the blocking mechanism. (See Fig 16)

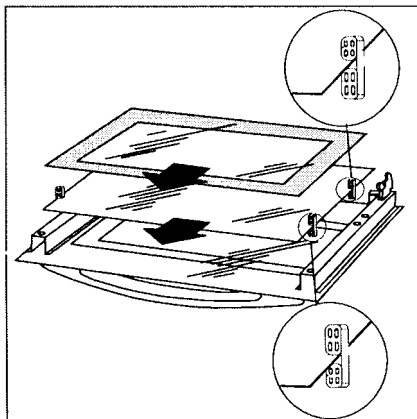
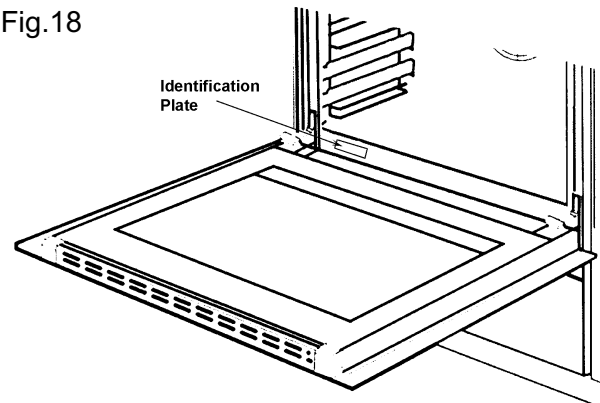


Fig.16

## OTHER MAINTENANCE

All other maintenance work should be carried out by a fully trained service agent. For maintenance or repair issues contact the Waterford Stanley Service Department on 051-302333 for customers in the Republic of Ireland or 028-87722195 for customers in Northern Ireland. When contacting the Service Department please quote your ovens individual serial number which is located on the identification plate on the front plate behind the oven. (See Fig.18).

Fig.18



## CHANGING THE OVEN LIGHT BULB

Disconnect the electrical supply to the oven. Unscrew the lamp cover, wash it and wipe dry. Unscrew the light bulb from the lamp holder and replace it with a 230V 25W high temperature bulb ensuring that the bulb is inserted into the ceramic socket. Replace the lamp cover.

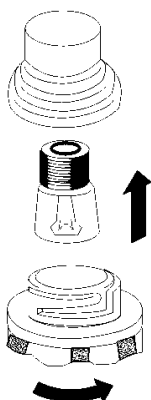


Fig.17

## TROUBLE SHOOTING

The following are a list of minor faults with instructions on how to rectify, that should be checked by the user:

PROBLEM	REASON	ACTION
1. The appliance does not work	Break in power supply	Check the household fuse box; if there is a blown fuse replace it with a new one.
2. The programmer display shows "00:00".	The appliance was disconnected from the mains or there was a temporary power cut.	Set the current time (see ' <i>Setting The Clock</i> ').
3. The oven lighting does not work.	The bulb is loose or damaged.	Tighten up or replace the blown bulb (see ' <i>Cleaning &amp; Maintenance</i> ').



## WARRANTY

We undertake to repair or replace, free of charge to you any part found to be faulty within the 2 year period from the date of purchase provided that:-

- \* The fault is, in our opinion, caused by defective workmanship, or material and not by accident, misuse, neglect or normal wear and tear.
- \* Any manufacturing defect is reported to the stockist from whom you bought the appliance or directly to Waterford Stanley Service Department within 2 years of the date of purchase.
- \* The Waterford appliance is installed to the Manufacturer's recommendations and by a suitably qualified person.
- \* The guarantee registration form is completed fully and returned to us within 30 days of the purchase date, or proof of purchase is provided detailing the date of purchase.

**IMPORTANT NOTICE:** Any alteration to this appliance that is not approved in writing by Waterford Stanley will render the guarantee void.

**Manufactured by**  
**Waterford Stanley Ltd.,**  
Unit 210, IDA Industrial Estate, Cork Road,  
Waterford, Ireland.  
Tel: (051) 302300 Fax (051) 302315

