



USER MANUAL



MODEL NO.: LCH-SB19FB-50

CE CB 

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We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities.

1. Instructions

1.1 General I WARNING

Dear customers

Thank you for choosing our product. This appliance is easy to use. Please read this handbook carefully before installation and use, to ensure that you will find the correct indications for the best installation, usage and maintenance of the product.

- This appliance is designed for non-professional home usage for adults. Do not allow children to play near it. Keep children away when it is being used in case that they touch the hot surfaces of the appliance.
- Do NOT touch the heating elements inside the oven.
- The appliance should be installed by authorized professionals, who are well aware of the installation regulations.
- Before maintenance or cleaning, disconnect the appliance from the mains and wait for it to cool down.
- Choose or replace the power cable under the guide of professional installers.
- Any repairmen required, please always contact an authorized Technical Customer Service Center and ask for original spare parts. Repairmen by untrained people can lead to damage.
- 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 if 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.

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.

1.2 Connection of the feeding cable to the mains

Connect the feeding cable of the oven to a plug suitable for the input power indicated on the rating plate of the appliance. In the case that the power cable directly connected to the electric box, it is necessary to insert a suitable uni-polar switch or a creep age protection device.

Before connecting to the mains, make sure that:

- The electrical counter, the safety valve, the feeding line and the socket are able to withstand the maximum power input required in the rating plate.
- The supply system is regularly grounded.
- The socket or the Omni polar switch can easily be reached after the installation of the oven
- After carrying out the connection to the power supply, keep the cable away from any hot surface of the appliance.
- No reducers flow dividers or adapters that can cause overheating or burning is in use.

The manufacture is not liable for any direct or indirect damage caused by faulty installation operations that are carried out by unqualified personnel or not complying with the local and general regulations.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- 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. To avoid burns young children should be kept away.

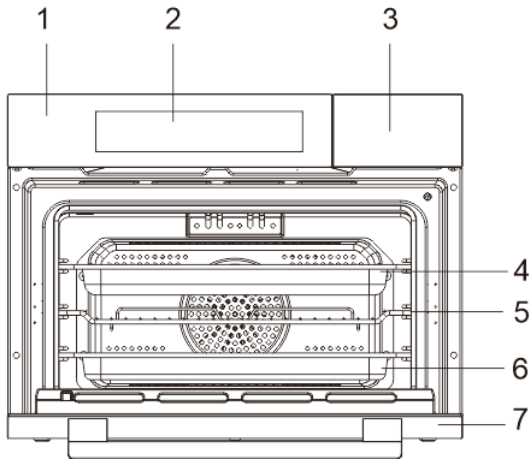
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.

Warning: 1. Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electrical shock.

1. Accessible parts may become hot during use. Children should be kept away.
2. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass
3. A steam cleaner is not to be used.
4. Fixed wiring must be protected
5. The door should be situated more than 850 mm above floor after installation of the oven
6. Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rule

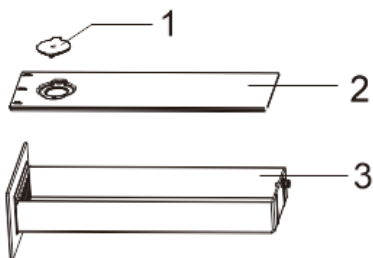
2. Description

2.1 General description



- | | |
|------------------------|-------------------------------|
| 1. Control panel | 4. Steam tray and airfry tray |
| 2. Display and control | 5. Grill rack |
| 3. Water drawer | 6. Cooking tray |
| 7. Door | |

2.2 Water drawer



- | | |
|----------------------|----------|
| 1. Water filling cap | 2. Cover |
| 3. Water tank | |

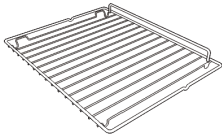
2.3 Control Panel



1	Steam cooking	● Press to enter steam cooking function
2	Auto menu	● Press to enter into auto menu
3	Grill	● Press to enter cooking mode
4	Air fry	● Press to select airfry function
5	Timer	● Press to select the cooking time or clock
6	TFT display	Show the setting
7	Adjustment controls (-)	Press to adjust the setting
8	Confirm	Confirm the setting/Pause
9	Adjustment controls (+)	Press to adjust the setting
10	Water drawer	Water drawer automatically pull out
11	Rapid heat	Press to enter fast pre-heat
12	Child Lock	Press for 3 seconds to lock the icon
13	Special function	Press to enter special function
14	On/off	Press for 3 seconds to power on and off
15	LED display	Show the setting

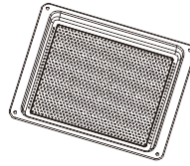
2.4 Accessories

Rack



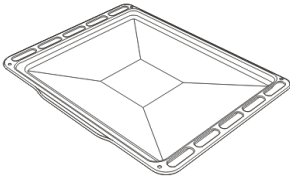
Use for supporting containers with food during cooking

Steam tray



Use for supporting food during steam cooking

Oven tray



Use for supporting food or collecting fat from foods placed on the rack above

Air fry tray



Use for supporting food during air fry cooking

3.Use

3.1 Instructions

Warning-High temperature inside the oven during use, danger of burns

- Keep the oven door closed during cooking.
- Protect your hands wearing heat resistant
- Do not touch the heating element inside the oven.
- Do not put water directly onto very hot trays
- Do not allow children to get near the oven when it is in operation.

Warning- High temperature inside the oven during use, danger of fire explosion

- Do not spray any spray products near the oven.
- Do not use or leave flammable materials near the oven.
- Do not use plastic kitchenware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Do not leave the oven attended during cooking operations where fats or oils could be released.
- Remove all trays and racks which are not required during cooking.

Warning- Improper use. Risk of damage to enameled surfaces.

- Do not cover the bottom of the oven cavity with aluminum or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not put water directly onto very hot pans or trays.

3.2 First use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove and wash all the appliance accessories.
3. Heat the empty oven at maximum temperature to burn off any residues left by the manufacturing process.

3.3 Time setting

When the appliance is used for the first time or after a power interruption, the clock must be set. The default time 12:00 will flash on the display. Use the Adjustment Controls (+/-) to set the current time, then press Confirm to save the setting.

3.4 How to set the Grill mode

Press and hold the Power key  for 3 seconds to switch on the appliance. Select the desired Grill function, then press Confirm. Use the Adjustment Controls (+/-) to adjust the cooking time and temperature. Press Confirm again to start cooking.

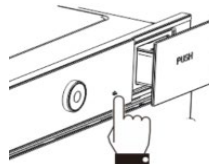
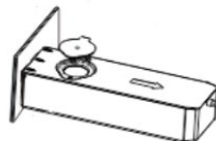
List of Grill functions

Heating functions	Application
 Top heat	Temperature range from 50°C to 220°C. The heat comes just from the top allows to brown food at the end of cooking.

	Bottom heat	Temperature ranges from 50°C to 100°C. The heating comes just from the bottom. Best for dishes warming.
	Conventional heat	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings. Heat is emitted evenly from the top and bottom.
	Fan assisted	The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels.
	Half grill	For grilling small amounts of steaks or sausages, for making toast, and for cooking au gratin. The centre area under the grill heating element becomes hot.
	Full grill	For grilling flat items for grilling, such as steaks and sausages, for making toast, and for cooking au gratin. The whole area below the grill element becomes hot.
	Fan Grill	For roasting poultry, whole fish and larger pieces of meat. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.chops, etc
	Hot air	For baking and roasting on one or more levels. The fan distributes the heat from the ring heating element in the back panel evenly around the cooking compartment
	Pizza function	This method of cooking uses the lower and circular element while the heat is distributed by the fan reproducing the same conditions of traditional clay wood-fire stoves.

3.5 Water tank

1. Press the key , the water tank automatically protrude from the oven
2. Remove the water tank from the oven and open the water cap.
3. Fill the water tank up to around 4/5 level,
4. Carry the water tank in a horizontal position to avoid water spilling.
5. Push and insert the water tank into same position.
6. Empty the water after each use.



3.6 Steam cooking.

Food can be cooked particularly by using steam.You can prepare food with pure steam , pure steam plus and steam added.

Warming:

When you open the oven door, hot steam can escape. Steam may not be visible, depending on its temperature. When open the door, do not stand too close to appliance. Open the door carefully and keep children away.

Noise- Pump

You will hear a humming noise while the pump is in operation and after switching it off. This noise is caused by the pump function test. It is a normal operating noise.

Noise- water drawer

You will hear a humming or clicking noise when opening the water drawer. These noises are caused by the water drawer being pushed out. They are normal operating noises.

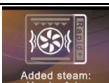
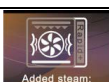
Pure steam, Steam plus and Steam added.

1. Press the water tank key to pull out the water tank.
2. Fill the water tank.

Note: If the water tank runs dry during steaming, operation is interrupted. Fill water tank again. Do not pour flammable liquids (e.g. alcoholic drinks) into the water tank.

Only fill the water tank with water or with the descaling solution we have recommended.

3. Place the food into the steam tray.
 4. Put the steam tray into the appliance.
 5. Press the steam key to select the type of steam function (Pure steam and steam plus) in the display. Or press the "Grill" Key to select the type of Steam added functions.
 6. Select the cooking time and cooking temperature by pressing Adjustment controls (+/-)
- Once the cooking time has elapsed, an audible signal sounds. The appliance stops heating up. The duration 00 m 00 s is shown on the display.

Function	Icon show in TFT display	Temperature range
Pure steam		60°C-100°C
Steam plus		100°C-120°C
Fan assisted+steam added		120°C-250°C
Fan grill+steam added		120°C-250°C
Hot air +steam added		120°C-250°C
Pizza function+steam added		120°C-250°C

When the Steam plus is selected and temperatures between 100 °C and 120 °C are set, the cooking time is reduced. This means that even more nutrients and vitamins are retained when

steaming.

3.7 Air fry function

1. Press the key “Airfry”
2. Select the cooking time and cooking temperature
3. Press the knob button to start.

Note: The airfry tray must be used during the airfry cooking.

3.8 Auto menu

1. Press the icon “Auto” to select which type cooking mode
2. Select the dish Code, see below table.
3. Confirm by pressing the “confirm” button to start cooking.

Note: If any steam mode to be selected, please make sure fill the water tank before start cooking.

Cooking type	Code	Food	mode	Time (min)	Temperature (°C)
Grill	P01	chicken ,whole	Fan assisted	40	200
	P02	Small chicken portion (250g)	Fan grill	30	200
	P03	Joint of meat with rind	1. Pure steam 2. Hot air 3. Fan grill	1. 30 2. 40 3. 20	1. 100 2. 180 3. 200
	P04	Joint of meat without rind	Fan grill	60	180
	P05	Beef filet, medium	Fan grill	8	200
	P06	lamb chop	Fan grill	20	200
	P07	Leg of lamb, boned	Fan grill	80	190
	P08	Sirloin,medium	Fan grill	25	200
	P09	Beef burger	Full grill	20	200
	P10	Fish, grilled, whole	Full grill	20	180
	P11	PIZZA, fresh	Pizza function	10	230
	P12	Potato 4cm	Pizza function	30	170
	P13	Mix vegetable	Pizza function	30	160
	P14	Muffins	Conventional	25	180
	P15	Biscuits	Hot air	25	160
	P16	Apple pipe	Fan grill	60	160
	P17	chiffon cake	Fan assisted	40	160
	P18	sponge cake in a tray	Fan grill	35	160
	P19	Bread, 750g	Pizza function	40	180

Steam (S)

Cooking type	Code	Food	Mode	Time	Temperature
Steam	S01	Chicken breast fillet	Pure steam	15	100
	S02	Fish, grilled, whole	Pure steam	15	90
	S03	Fish fillet, plain, steamed	Pure steam	6	100
	S04	Steam shrimp	Pure steam	5	100
	S05	Steam crab	Pure steam	15	100
	S06	Eggs, hard-boiled	Pure steam	9	100
	S07	Cauliflower, whole	Pure steam plus	10	120
	S08	Sliced carrots, steaming	Pure steam plus	12	120
	S09	Potato	Pure steam plus	45	120
	S10	Long-grain rice, 1:1.5	Pure steam	30	100
	S11	Spinach,steaming	Pure steam	2	100

Steam added(L)

Cooking type	Code	Food	Mode	Time (min)	Temperature (°C)
Steam added	L01	chicken ,whole	Fan grill	40	200
	L02	Fillet of beef, medium	Fan grill	8	200
	L03	Sirloin,medium 1.5kg	Hot air	25	190
	L04	Leg of lamb, boned	Fan grill	80	190
	L05	bread	Fan grill	40	180

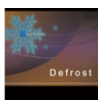
Air Fry(A)

Cooking type	Code	Mode	Time	Temperature
Airfry	A01	French fries	25	200
	A02	Fired Corn	15	220
	A03	Fired chicken wing	30	180

3.9 Special Functions

Press the Special Functions key. The display will show the available special functions. Select the desired function and press Confirm to start.

List of special functions



Defrost

The Defrost function circulates unheated air to thaw frozen food quickly and evenly without applying heat. Defrosting time varies depending on the food type, quantity, thickness, and its initial temperature.

The default operating time is 30 minutes. Both the operating time and temperature are fixed and cannot be adjusted.



Reheat

The Reheat function uses the bottom heating element to gently warm cooked food or keep it warm before serving.

The temperature can be adjusted from 50°C to 80°C to suit different types of food.



Drying

The Drying function is designed to dehydrate fruits, vegetables, herbs, mushrooms, and other suitable foods. By gently removing moisture at a controlled temperature, it helps preserve the food's natural flavor, aroma, color, and nutrients while extending its shelf life.

For best results, use fresh, high-quality ingredients. Wash thoroughly and remove excess surface moisture. Cut larger fruits and vegetables into evenly sized slices or pieces to ensure uniform drying. Arrange the food in a single layer on the wire rack, leaving sufficient space between each piece to allow proper air circulation. Do not overlap the food during drying.

For vegetables, blanching before drying is recommended to help maintain their natural color, texture, and nutritional value.

If required, line the wire rack with greaseproof paper or parchment paper to prevent smaller food items from falling through the rack.

Recommended Rack Positions

- * 1 Wire Rack: Level 3
- * 2 Wire Racks: Levels 1 & 3
- * 3 Wire Racks: Levels 1, 2 & 3

Fruit,vegetables and herbs	No. of racks	Temp in ° C	hours
Pomes (apple rings, 3 mm thick, 200 g per wire rack)	1-3 wire racks	70	3-6
Stone fruit (plums)	1-3 wire racks	70	4-8

Root vegetables (carrots), grated, blanched	1-3 wire racks	70	6-8
Sliced mushrooms	1-3 wire racks	60	4-7
Herbs, washed	1-3 wire racks	60	1-3



Steam cleaning

The Steam Cleaning function uses steam to soften grease and food residues inside the oven, making them easier to remove after the cleaning cycle.

For best results, use this function once a month or more frequently depending on how often the appliance is used.

Before Using the Steam Cleaning Function

1. Remove any large food residues or grease from the oven cavity.
2. Fill the water tank with clean water.
3. Press and hold the Steam Cleaning icon  for 3 seconds to start the cleaning cycle.
4. When the cycle is complete and the oven has cooled, wipe the oven cavity with a soft, damp cloth.

Warning: Use clean water only. Do not add detergent, descaling agents, or other cleaning chemicals to the water tank.



Remove scale

To maintain the performance of the steam system, run the Remove Scale function every 6 months, or more frequently if required by local water conditions.

Fill the water tank with the recommended citric acid descaling solution and follow the on-screen instructions to complete the descaling process.

Note: After descaling, rinse the water tank thoroughly and refill it with clean water before the next use.



ECO mode

The ECO Mode combines fan-assisted convection with the circular heating element to cook food efficiently while reducing energy consumption.

This mode is ideal for cooking meat, poultry, and baked dishes that do not require rapid preheating.

Cooking is performed using residual heat during the final stage of the cooking cycle to further improve energy efficiency.

3.10 Rapid heat

After the cooking function/time and cooking temperature have been set, press the “Rapid” Key to enter into fast heat mode, the appliance will reach the required cooking temperature in a very short time and then back to the cooking mode had been set.

3.11 Change cooking temperature and cooking time

Press the key  to pause the cooking process during cooking process, the temperature in the display start blinking. Set the new temperature by “Adjustment controls (+/-)” key to change the temperature and confirm the setting by press the key . Then the time in the display start blinking follow same procedure to set the new cooking time.

3.12 Cancel the cooking process

Press the power on key for 3 seconds to cancel the current cooking process. The appliance will be back to standby status.

3.13 Alarm time

The user can set the alarm time in standby or cooking status. Press the key  to select the alarm icon  and time in the display start blinking, set the alarm time by pressing the key "Adjustment controls (+/-)" then confirm to start the alarm function.

3.14 Child Lock

Press the key  to activate the child lock. The icon  is illuminated in the display. There are no any respond by pressing any keys . Press the key  for 3 seconds to cancel the child lock function.

3.15 Delay cooking

Note: Delay cooking is the function which allows a cooking operation to be stopped at an established time depending on the time set by the user, after which the oven will switch off automatically.

After setting the cooking function, duration and temperature, press the key  until the icon  in the display is illuminated. Set the end time and confirm by pressing the "Confirm" Key . The appliance will start automatically until the start time is arrived.

For example, current local time 12:00, if the cooking time is 2 hours and set delay end time 16:00 pm. Then the appliance will start at 14:00.

3.16 WIFI connection

Preparation

1. Ensure that the mobile phone Pad is connected to the 2.4GHz band Wi-Fi network, **and connected to the Bluetooth at the same time.**

2. Download and open App:

Search the app store for "Tuya Smart" or scan the two-dimensional code in the manual to download and install the application, as shown in Figure one.

If you download it for the first time, please click the registration button to register. If you have an account, Please click the login button as shown in Figure two.



Fig. One

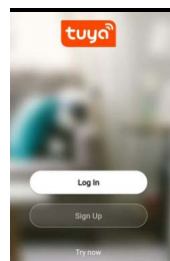


Fig. Two

1. Switch on the oven, the  icon on the control panel is flashing for 3 mins indicating the appliance is connecting the network. The icon  light is on indicating the appliance is successfully connected the network. Otherwise, Please press the icon again to re-start the network connection of the appliance.
2. Open the “Smart life” App and access to “My home”. Press ”add device” as shown Fig.1
3. Find the oven in the kitchen appliance and click enter , as shown in Fig.2;
4. Input WiFi account and password. It is recommended to turn on Bluetooth in advance, as shown in Fig. 3;

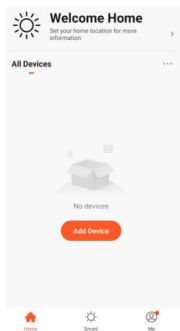


Fig 1

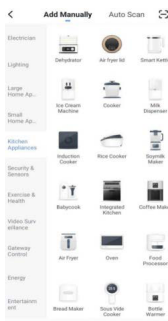


Fig. 2

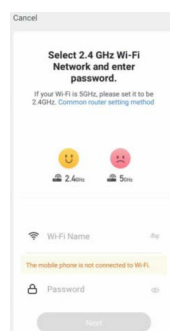


Fig.3

5. After entering the password, app and the device enter the connection state, as shown in Fig. 4.
6. After the connection is successful, it is easier to find and control the equipment for the name of the device, as shown in Fig.5.

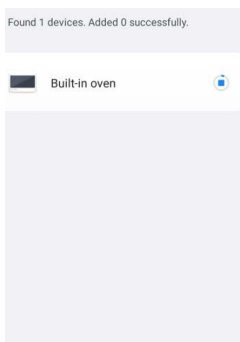


Fig.4

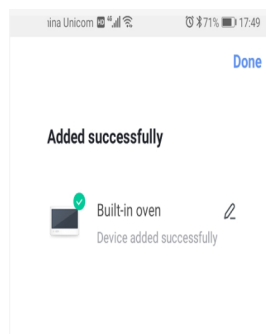


Fig.5

7. After successful connection, you can see the oven with a successful distribution network on the "my device" page, as shown in Fig. 6.



Fig.6

Share the device

1. Click on the top right corner of the operation page icon "", enter the operation page, as shown in Fig.7:
2. Click the "shared device" button to enter the device sharing operation, and then click "add and share" as shown in Fig.8.
3. After entering the account to be shared, the device information will appear on the app page of the account to be shared, and the remote operation device can be realized, as shown in Fig. 9.

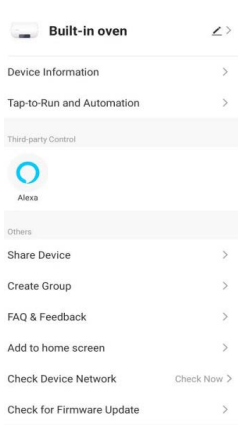


Fig.7

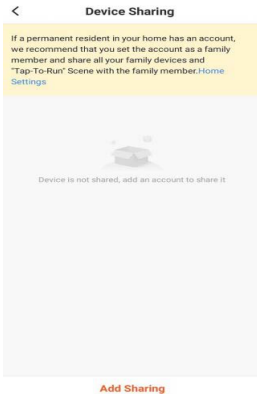


Fig.8

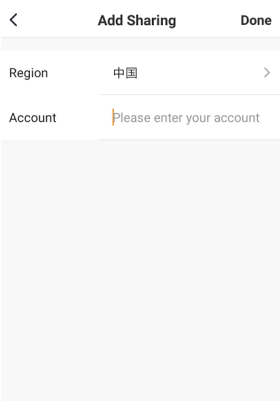


Fig.9

Operation of the APP.

Off: turn off;

On: turn on;

Start/Pause: Start baking/ Pause baking;

Mode: Mode selection;

Status: Working status prompt

There are three working states, such as : standby, cooking, done;

Cook Time: Cooking time setting;

Remain: Display of cooking time remaining;

Cooking temperature: Cooking target temperature setting;

Temp Current: Current oven center temperature;

Light: Switch control of oven interior lamp;

Remind: such as : Baking Is Over, The Alarm Time Is Up , No News;

4 Cleaning and maintenance

4.1 Instructions

To cleaning and maintenance of this appliance, we recommend that you do the following:

- Do not use the cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface(e.g. anodizing, nickel-or chromium-painting).
- Do not use abrasive or corrosive detergents on glass pats.
- Do not use rough or abrasive materials or sharp metal scrapers.

4.2 Cleaning the surfaces

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

4.3 Steam clean

This appliance features steam clean function that makes user easy to clean the grease and residue inside of the oven cavity. Please activate the steam clean function after cooking. It takes 15 mins to complete the process of steam clean. Open the door after cool down. Use ordinary non-abrasive products with the aid of wooden or plastic utensils to clean residues.

4.4 Food stains or residues

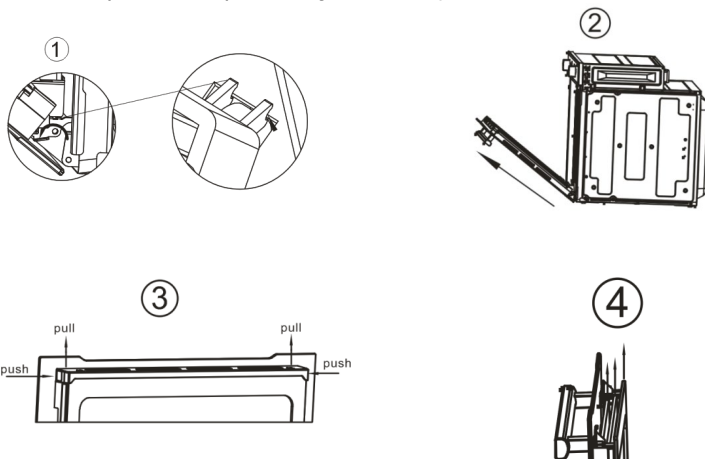
Do not use metallic sponges or sharp scrapers as they will damaged the surfaces. Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth. Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

4.5 Removing the door

For a more thorough clean, you can remove the oven door, proceed as follows:

Open the door fully.;

1. Lift up and turn the small levers situated on the two hinges, be sure the lockers must be on position shown on step.1
2. Pull the door towards you, pulling it out of its seat;
3. Push the latch on both side and pull the bar out.
4. Remove the door glass accordingly
5. Assembly the door by following the above procedures backwards.



4.6 Replacing side racks (Optional)

Warning: The racks became very hot. Never touch the hot racks. Always allow the appliance to cool down. Keep children away from the appliance.

Detaching the racks

1. Lift the racks at the front and pull out (figure.1)
2. Then pull the whole rack out and take it out(Figure.2)

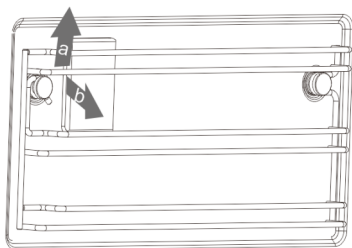


Figure. 1

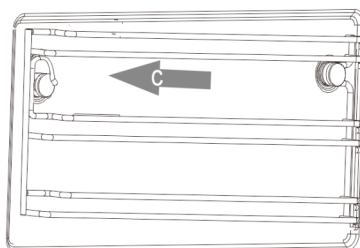
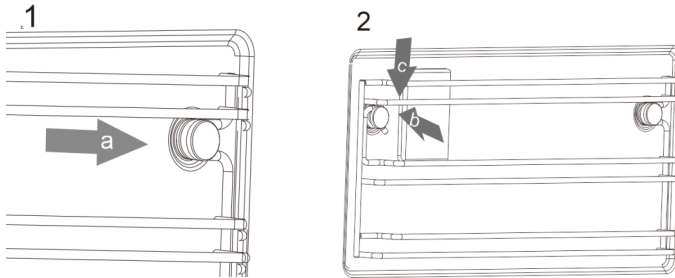


Figure. 2

Attaching the racks

The racks only fit on the right or left side. .

1. Insert the rail into the rear socket.(Fig.1)
2. Then insert the rail into the front socket, press it downwards. Ensure the racks are fixed securely.(Fig.2)



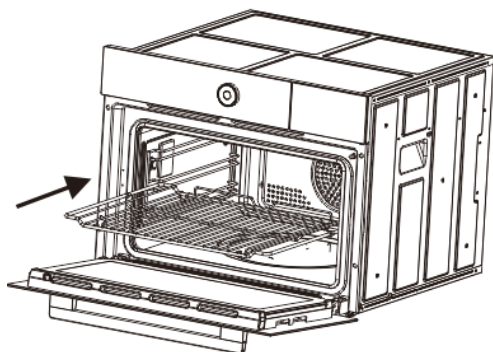
4.7 Replacing the oven lamp

- 1 Warning: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- 2 Warning: It must be a professional qualified person to replace the oven lamp.

Please call the local after-service department for replacement.

4.8 Grill racks Installation

Put the shelves into the oven in the direction of the arrow. And horizontally insert until it is fixed



5 Installation

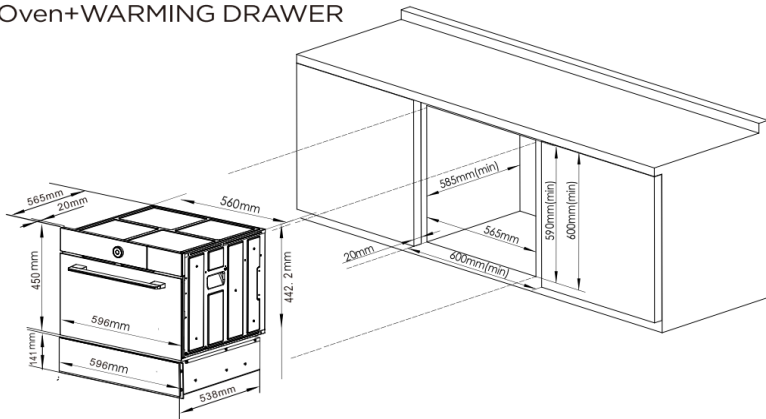
The appliance must be installed only by a qualified person in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.

Important: the power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

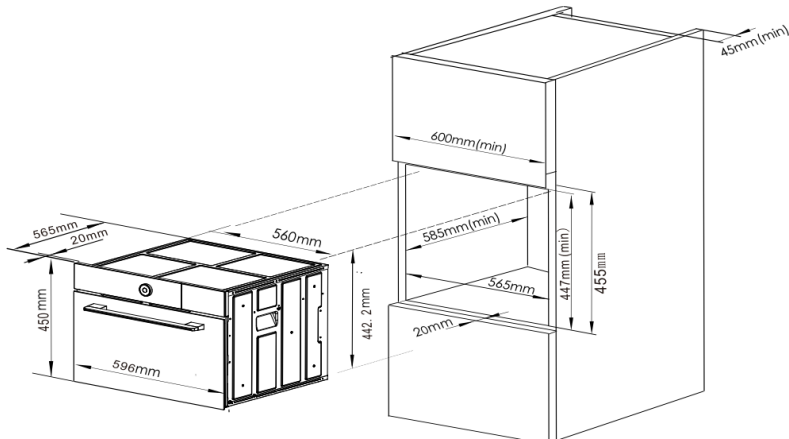
Installation of built-in ovens

In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit.

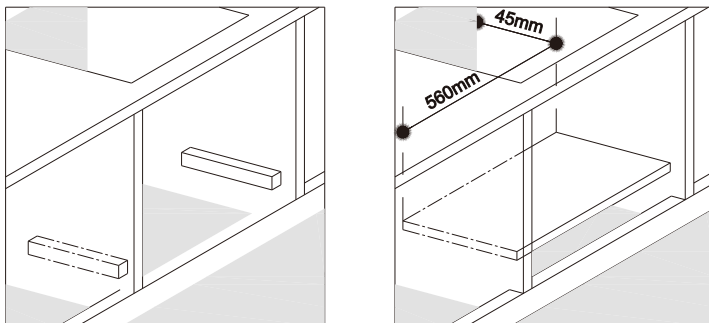
50L Oven+WARMING DRAWER



N.B.: Installation in compliance with the consumption declaration



In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 45x560mm.

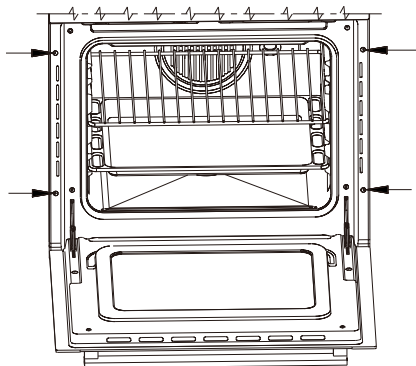


The panels of the adjacent cabinets must be made of heat resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperature of up to 100°C

In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

All parts which ensure the safe operation of the appliance must be removable only with the aid of a tool.

To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 metal screws into the 4 holes located on the perimeter of the frame.



Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

Contact your local government for information regarding the collection systems available.

If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

Technical specification

Inner volume of the oven

50Liters

Voltage and frequency of power supply:

220-240V 50/60Hz 2800W

(See data plate)

<CE >

This appliance conforms to the following European Economic Community directives:

-2006/95/EC (Low Voltage) and subsequent modifications () ;

-2004/108/EC (Electromagnetic Compatibility) and subsequent modifications ()

ENVIRONMENTAL PROTECTION



This product is marked with the symbol on the selective sorting of waste electrical and electronic equipment. This means that this product must not be disposed of with household waste but must be supported by a system of selective collection in accordance with Directive 2002/96/EC. It will then be recycled or dismantled to minimize impacts on the environment, electrical and electronic products are potentially dangerous for the environment and human health due to the presence of hazardous substances.

For more information, please contact your local or regional authorities.

Note:

- The product is according to the regulation EU65-2014/EU66-2014.
- The installation place must be adequately ventilated, strictly in accordance with the installation dimension of the manufacturer's instructions. Specific refer to point 8.
- During maintenance, pay attention to the assembly removing, protect the parts to make the re-installed work can be favoring and avoid damage.
- During cooking process, you can observe the food status through the glass door , Don't open the door frequently unless it is necessary.

6 Trouble shooting

Problems	Possible cause	Remedy
The appliance does not work	The oven is not connected to an electrical supply or it is connected incorrectly.	Check if the oven is correctly connected to the electrical supply
The oven does not heat up	The oven is deactivated	Activate the oven
The oven does not heat up	The necessary setting are not set	Make sure that the settings are correct.
The oven does not heat up	The door is not closed correctly	Fully close the door
The controls does not respond	The "control lock" is activated	Deactivate the "control lock"
The lamp does not operate	The lamp is defective	Replace the lamp
Steam and condensation settle on the food and in the cavity of the oven	Left the dish in the oven for too long	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
Moist condensates on the door during cooking process	The oven does not pre-heat	Pre-heat the oven before cooking food
Moist condensates on the door during cooking process	The food tray does not fully push back in the oven	Fully push the food tray to the back of the oven
The display shows error E0 code	There is an electrical fault, Indicates the temperature thermostat loose connection with the PCB	Please contact with local technical support centre

Note: If the problem has not been resolved or in the case of other types of fault, contact your local technical support centre.



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