

ARC

USER MANUAL

A015 60CM BUILT-IN OVEN



www.arcappliances.com.au

Dear Customer

Congratulations on purchasing your new product from Home Appliances.

To register your Parts and Labour Warranty, some conditions apply, please refer to your warranty card for more details and contact our Aftersales Support team on:

1800 444 357 and Select 1

Our Customer Care Centre is there to ensure you get the most out of your appliance. Should you want to learn more about your product and how to use it to its best potential or tips on cleaning, please feel free to call us on the above number.

It is important that you read through the following instruction manual thoroughly to become familiar with the installation and operation of this appliance and ensure optimum performance.

We also carry a complete range of spare parts for all Home Appliance products. For all your spare parts enquiries please contact our Aftersales Support team on

1800 444 357 and Select 2

Again, thank you for choosing an appliance brought to you by Home Appliances and we look forward to being of service to you.

IMPORTANT. To assist in handling any enquiries in the future about your appliance we urge you to complete the information on the following page

Kind regards,

The Management

Home Appliances

For future reference we suggest that you staple a copy of your purchase receipt here and complete the below so the information is always available.

Model number	AOI5
Description	60cm built-in oven
Serial number <i>(Note down prior to installation)</i>	
Date of Purchase (DD-MM-YYYY)	
Place of Purchase	Store name: Address: Telephone No.
Invoice and / or receipt number	
Date of Installation (DD-MM-YYYY)	
Installers details	Company Name: Licence No. Installers Name: Address: Telephone No.

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WARNINGS

- When the oven is first switched on, it may give off an unpleasant smell. This is due to the bonding agents used for the insulating panels and elements within the oven. This is completely normal, if it does occur, you merely have wait for the smell to clear before putting food into the oven.
- The 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 supervised or instruction concerning use of the appliance by a responsible person for their safely.
- Young 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:** Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING:** Accessible parts will become hot when in use. To avoid burns and scalds, young children should be kept away.
- Do not use a steam cleaner to clean this appliance
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass door since they can scratch the surface, which may result in shattering of the glass
- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.

SAFETY HINTS

- Do not use the oven unless you are wearing something on your feet. Do not touch the oven with wet or damp hands or feet.
- Oven door should not be opened often during the cooking period.
- The appliance must be installed by an authorized technician and put into use. The manufacturer is not responsible for any damage that might be caused by defective placement, and installation by unauthorized personnel.
- When the door of the oven is open do not leave anything on it, you may unbalance your appliance or break the door.
- Some parts of appliance may retain heat for a long time. It may take a long time for parts of the oven to cool down especially those parts heated directly. Take care even after the oven has been turned off.
- If you will not use the appliance for a long time, such as going on holidays, it is advised to disconnect the appliance.
- 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.
- Excess spillages should be removed as soon as possible. Cleaning whilst the oven is warm, not hot, will make cleaning a little easier.
- Steam cleaners are not to be used for cleaning the appliance.

FITTING THE OVEN INTO THE KITCHEN CABINETS

Fit the oven into the space provided in the kitchen unit; it may be fitted underneath a bench top or into a tower cupboard. Fix the oven in position by screwing into place, using the two fixing holes in the frame. To locate the fixing holes, open the oven door and look inside. To allow adequate ventilation, the measurements and distances adhered to when fixing the oven.

If the oven is to work properly, the kitchen housing must be suitable. The panels of the kitchen unit that are next to the oven must be made of a heat resistant material. Ensure that the glues of units that are made of veneered wood can withstand temperatures of at least 120°C. Plastics or glues that cannot withstand such temperatures will melt and deform the unit, once the oven has been installed in the kitchen cabinets, electrical parts must be completely insulated. This is a legal safety requirement. All guards must be firmly fixed into place so that it is impossible to remove them without using special tools. Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven.

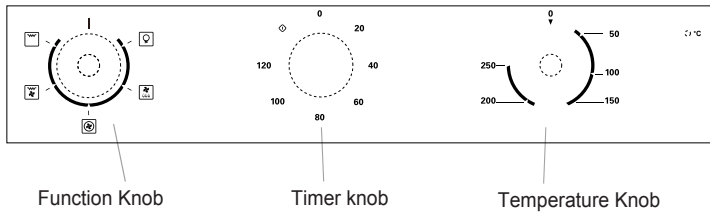
DECLARATION OF COMPLIANCE

When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a authorised qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because these are dangerous to children.

SAFETY TIPS

- **Opening the oven door** - always hold the handle in the centre, trying to open from the left or right side will make opening more difficult.
- **Hot surfaces** - remember that during use the oven gets hot, use caution when using the oven.
- **Removing dishes & shelves** - Use of oven gloves or similar is recommended when removing dishes, pans or shelves from the oven.

PRODUCT DESCRIPTION



HOW TO USE THE OVEN

- Function Selection** - Turn the knob to the desired function for the type of cooking desired, refer to the table below for description of what each function can be used for. The oven will not start cooking until the Timer is set to Manual Operation or a set for Timer Operation (duration cooking time required) and desired Temperature selected. For some types of cooking the oven should be pre-heated.
- Manual Operation (No Timer)** - Turn timer knob to "⬠" to use the oven manually. Close supervision may be necessary during grilling as spatters could cause a fire or during toasting as food could be burnt
- Timer Operation** - Set the desired cooking time by turning the timer knob to the required time as per guide indicated in the recipe chosen. After the duration cooking time has been reached, the unit will "Dong" and then stop. **NOTE:** For cooking times under 60 minutes, the timer must be turned past this point first time and then turned back to the time required, for example, 22 minutes for baking muffins.
- Temperature Setting** - To set the temperature turn the knob clockwise to the desired temperature. Not all temperatures are noted around the knob and you will have to set in between marked positions for your desired temperature required.

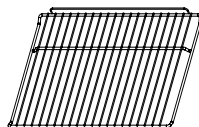
NOTE: If the unit is not in use, always set the knobs to "0".

Symbol	Function description
	Oven Lamp: This enables the user to observe the progress of cooking without opening the door.
	Defrost: The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). It's a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes and cream filled produce etc.
	Fan Forced: Combination of the fan and rear heating element provides more even heat penetration, saving up to 15-30% energy. Dishes are lightly browned on the outside and still moist on the inside. NOTE: This function is suitable for grilling or roasting big pieces of meat at a higher temperature.
	Top Heat: Heat comes only from the upper part of the oven. Ideal for browning foods and gentle grilling.
	Fan Grilling: This cooking method is normal grilling, utilizing the inner part only of the top heating element, which directs heat downwards onto the food and fan to circulate the heat through out the oven

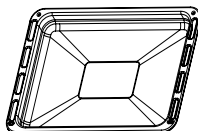
ACCESSORIES

NOTE: The number of accessories included depends on the particular appliance purchased.

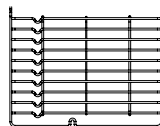
Wire chrome shelves : For grill dishes, cake pan with items for roasting and grilling. The shelves are fitted with stops to ensure the users safety and a rear bar to stop dishes from falling off the back of the shelf.



Universal pan: For cooking large quantities of food such as moist cakes, pastries, frozen food etc. Also useful for collecting fat spills and meat juices.



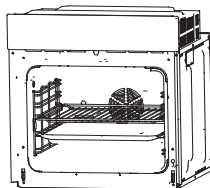
Side racks: Located on the left and right sides inside the oven these racks are used to fit either the Wire chrome shelves or Universal pan. The side racks are removable for easier cleaning of the oven cavity



NOTE: Number of shelf positions vary from model to model and the image to right may not represent what your oven is fitted with.

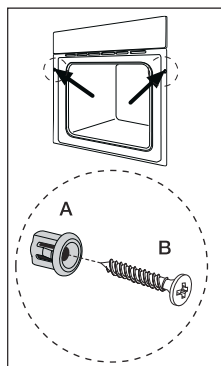
SHELF PLACEMENT

WARNING: To ensure the oven shelves operate safely, it is imperative that the shelves are correctly placed between the side racks. They must be fitted in the dedicated rails, to ensure they are securely in place for use. This will ensure that during careful removal of the shelf or tray, hot food items will not slide off.

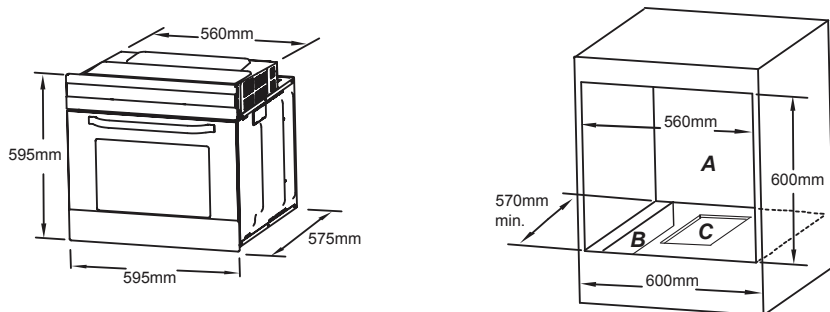


SECURING THE OVEN TO THE CABINET

1. Fit oven into the cabinet recess.
2. Open the oven door.
3. Secure the oven to the kitchen cabinet with two distance holders "A" which fit the holes in the oven frame and fit the two wood screws "B".



DIMENSIONS FOR OVEN AND INSTALLATION



INSTALLATION NOTES:

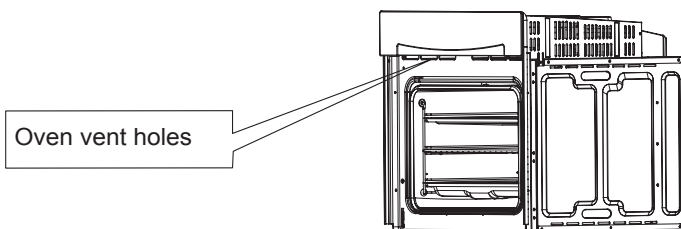
- If fitted with plug and lead the location of the power point cannot be mounted directly behind the oven as this will impede the oven sitting correctly into the cabinet.
- When mounted under bench and there is a bench above the oven, air flow ventilation is important to help keep the cabinets and oven electronics from getting too hot. Please note three ways that this can be achieved and illustrated above with the matching letters.
 - **A** - This represents the cabinet rear panel being removed. With the panel removed, it can draw some air from under the base panel and behind the adjacent cabinets
 - **B** - This represents the use of plinth supports at the bottom on either side in lieu of the cabinet base panel to support the oven in place and improves the air flow.
 - **C** - If base panel is in place it is recommended to cut an opening under the oven to draw air through and around the oven. Minimum size cutout should measure 400mm x 400mm.

One of these methods **MUST BE** incorporated otherwise warranty may be voided.

COOLING FAN

- To improve the efficiency of keeping the cabinet and oven electronics from getting too hot, the oven is fitted with a cooling fan located in top of the oven. Ambient air from outside the oven is drawn in by means of this cooling fan and the hot air is expelled from a series of vent holes located at the top of the oven cavity just above the door.

NOTE: Even after the oven has been turned off the cooling fan will continue to run for a period of time to keep doing its job. There is no need to be concerned as this is normal and uses very little energy.



ELECTRICAL CONNECTION OF OVEN



The installation must be carried out by a suitably qualified person, in accordance with the current versions of the following.

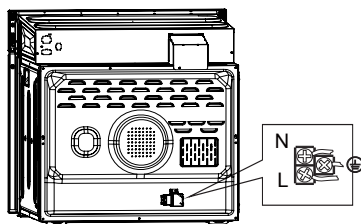
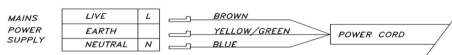
- o AS/NZS 3000: 2007 Wiring Regulations
- o 2010 Electrical Safety Regulations

Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.

WARNING: THIS APPLIANCE MUST BE EARTHED.

Model number AOI5
Voltage 200~240 Volt
Frequency 50/60Hz
Total power 2100 watt

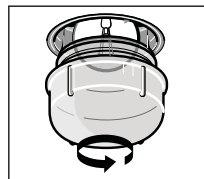


BULB REPLACEMENT

The bulb in the light is a special bulb, and has high temperature resistance (240V~25W).

For replacement, proceed as follows:

1. Disconnect power from the mains outlet or switch off the circuit breaker of the unit's mains outlet.
2. Unscrew the glass cover and replace the bulb with a new one of the same type.
3. Screw the glass cover back in place.



CLEANING AND MAINTENANCE

NOTE: The parts of the unit which come into contact with food have to be cleaned regularly.

- Before any maintenance and cleaning, disconnect the power. Set all controls in the OFF position.
- Wait until the inside of the unit is not hot but only slightly warm, this makes cleaning easier.
- Clean the surface of the unit with a damp cloth, soft brush or fine sponge and then wipe dry
- In case of heavy soiling, use hot water with non-abrasive cleaning product
- For cleaning the glass of the oven door, do not use abrasive cleaners or sharp metal scrapers, these can scratch the surface or lead to the glass being damaged.
- Never leave acidic substances (lemon juice, vinegar) on stainless steel or enamel parts.
- Removable or large spills should be done as soon as they occur to make cleaning easier later.
- Do not use a high pressure cleaner for cleaning the unit. The baking pans may be washed in mild detergent.

REMOVING THE OVEN DOOR FOR CLEANING

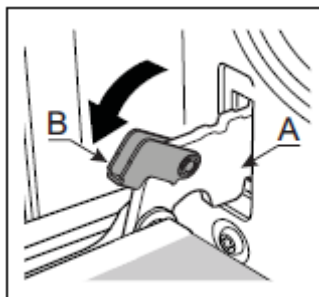
To facilitate the cleaning of the inside of the oven and the outer frame of the oven, the door can be removed as follows:-

The hinges (A) have two movable latches on them (B).

If you raise both of the movable latches (B), then the hinges (A) are released from the oven housing.

You should grip the sides of the door at the centre and then incline it slightly towards the oven cavity and then pull the door gently away from the oven cavity.

IMPORTANT: You should make sure that the door is supported at all times and that you place the door on some padded material whilst cleaning it.



The oven door and door glass should only be cleaned using a damp cloth and a small amount of detergent. The cloth **MUST NOT** have come into contact with any form of cleaning product or chemical previously.

To refit the door you should slide the hinges back into their slots and open the door fully.

IMPORTANT: The movable latches (B) must be closed back into their original positions before closing the door.



Take care not to dislodge the hinge locking system when removing the door, as the hinge mechanism has a strong spring.

Do not immerse the door in water at any time.

REMOVING THE INNER GLASS DOOR FOR CLEANING

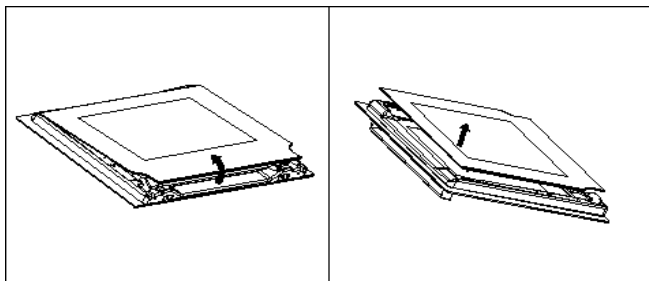
NOTE: Do not use any abrasive cleaner that could cause damage. Remember that if the surface of the glass panel becomes scratched, this could lead to a dangerous failure.

To facilitate cleaning, the inner door glass can be lifted out. Refer to illustrations below.

- Grip the top and the bottom of the inner door glass panel.
- Gently pull the bottom of the inner door glass panel upwards.
- The securing clips at the bottom of the glass panel will pop out and the glass panel will be free to remove.

IMPORTANT: Do not raise the panel more than 35° as it can damage the securing clips

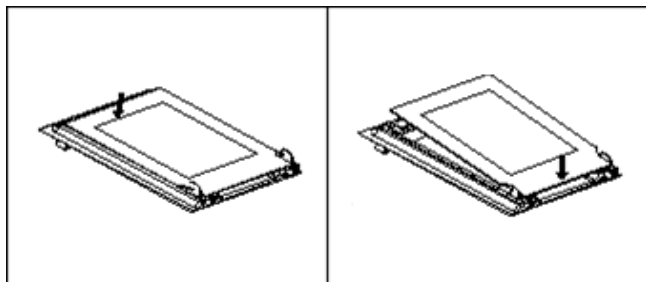
NOTE: If the top securing clips do not also pop out when pulling the bottom of the glass panel upwards, then pull the top of the glass panel upwards until the top also pops out.



- After cleaning, insert the glass panel correctly back into the door in the reverse order. Ensure the securing clips slot back into place and the glass panel locks into place securely.

IMPORTANT: Remember where the panel of glass is removed from so you can reassemble the door correctly. Do not mix the glasses up or rearrange the order.

WARNING: Placing the glass pieces back in the door incorrectly could cause damage and possibly door exploding.



TROUBLESHOOTING

Here are a few suggestions if experiencing issue with your oven, if these do not help please call out After Sales team on 1800 444 357 for further assistance.

The oven is not coming on	Make sure the timer has been set to manual operation or a cooking time selected. Check that you have selected a cooking function and a cooking temperature
There appears to be no power to the oven and grill	Check that the appliance has been connected to the electrical mains supply correctly Check that the mains fuses are in working order
The grill function works but the main oven does not.	Check that you have selected the correct cooking function.
The grill and top oven element is not working, or cuts out for long periods of time during use.	Allow the oven to cool for approximately 2 hours. Once cool check whether the appliance is again working properly.
My food is not cooking properly	Ensure that you are selecting the correct temperature and the correct cooking function for the food that you are cooking. It may be appropriate to adjust your cooking temperature by plus or minus 10°C, to achieve the best cooking results.
My food is not cooking evenly	Check that the oven has been installed correctly and is level. Check that the correct temperatures and shelf positions are being used.
The oven light is not working	Refer to the "Replacing the oven bulb" section.
I am getting condensation in my oven.	Steam and condensation is a natural by-product of cooking any food with high water content, such as frozen food, chicken etc. You may get condensation in the oven cavity and forming between the oven door glasses. This is not necessarily a sign that the oven is not working correctly. Do not leave food in the oven to cool after it has been cooked and the oven has been switched off. Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.

TROUBLESHOOTING - Continued



IMPORTANT: *If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the our After Sales Team on 1800 444 357.*

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if a service technician is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the service technician to perform any necessary repair. If your appliance is installed in such a way that a service technician is concerned that damage will be caused to the appliance or your kitchen, then they will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Home Appliances has been completed.

IMPORTANT: *The manufacturer operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.*



DISPOSAL OF THIS APPLIANCE

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE)

By ensuring this product is disposed correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product indicates that this product may not be treated as household waste.

Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product

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