



Manual for installation,  
use and maintenance

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**MS200**

Single Oven



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## Important

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance or use in a commercial environment.

This appliance is not designed to be used by people (including children) with reduced physical, sensorial or mental capacity, or who lack experience or knowledge about it, unless they have had supervision or instructions on how to use the appliance by someone who is responsible for their safety.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

### **Appliance information:**

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
Serial Number	


### **EU Declarations of Conformity**

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Electrical safety (LVD) 2014/35/EU and Electromagnetic interference (EMC) 2014/30/EU.

Parts intended to come into contact with food conform to 1935/2004/EC.

### **IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EU DIRECTIVE 2012/19/EU.**

At the end of its working life, the product must be taken to a special local authority waste collection centre or to a dealer providing appliance recycling services.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health. It also enables the constituent materials to be recovered, saving both energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin. 

### **Important**

- Read the user instructions carefully before using the oven for the first time.
- Follow the instructions for first use of the oven.
- Clean the oven regularly.
- Remove spills as soon as they occur.
- Always use oven gloves when removing shelves and trays from the oven.
- Do not allow children near the oven when in use.
- Do not allow fat or oils to build up on the oven shelves, grill pan or oven base.
- Do not place any cooking utensils or plates directly on the oven base.
- Always grill with the oven door closed.

- Do not grill food containing fat without using the grill pan grid.
- Do not cover the grill pan grid or the oven walls with aluminium foil.
- Do not use the oven tray for roasting.
- Do not perform maintenance or cleaning of the oven without first switching off the electricity supply. If the oven has recently been used, allow to cool.
- Do not place hot enamel parts in water. Leave them to cool first.
- Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts.
- Do not use abrasive cleaners or powders that will scratch the surface of the enamel or stainless steel.
- Do not attempt to repair the internal workings of your oven.
- Do not cover the oven floor with aluminium foil.

## **Before First Use**

- The decorative metal finish of this appliance has been coated with a preservative to protect it during transport and storage. This should be removed during installation by using a non-abrasive stainless steel cleaner, and dried thoroughly afterwards. Always follow the instructions given with the cleaner being used.
- Before using the oven for the first time we recommend that you clean the oven with soapy water, rinse carefully and then heat on each of the programmes on page 5 at maximum temperature for the specified time. An unpleasant smell may be produced, caused by grease remaining on the oven elements from the production process.



15 minutes of full grill

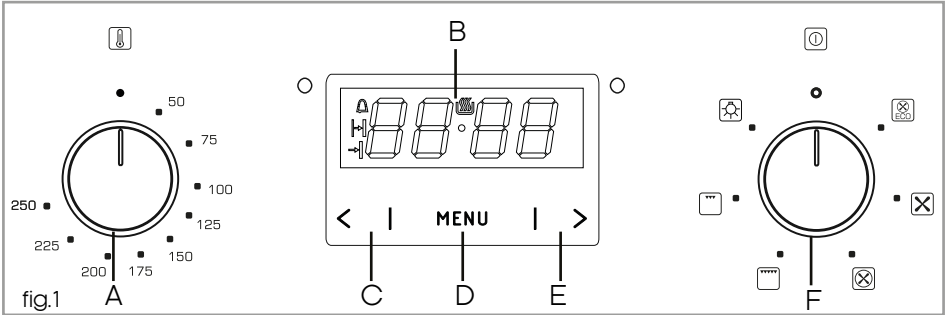


30 minutes of fan oven

**Please note:**

- This oven has been fitted with a cooling fan to achieve maximum efficiency and to maintain low surface temperatures. The cooling fan will switch on automatically when the oven switches on. It is normal for the cooling fan to run for an hour or more after use, depending on the duration, temperature and type of cooking programme used.
- Do not switch off the oven if you have set a programme for semi-automatic or automatic cooking as this will cancel the programme.
- **You will need to set the time on the electronic programmer before the functions will begin to work (see page 9).**
- **You can change the tone of your programmer. To do so, touch and hold the < and > sensors simulatenously. Then press menu until 'ton' and a number appears on the display. Use the < and > sensors to select a new tone. Touch nothing for approximately 7 seconds and the tone should set.**
- **IMPORTANT: The programmer goes on standby (dims) after 7 secs of inactivity. It also does this between 22:00 and 06:00.**
- **You can change the brightness of your programmer's standby mode. To do so, touch and hold the < and > sensors simulatenously. Then press menu until 'bri' and a number appears on the display. Use the < and > sensors to select a new level between 1 (dullest) and 9 (brightest). Touch nothing for approximately 7 seconds and the level should set.**

# Control Panel



## Control panel:

- A. Temperature control knob
- B. Timer display
- C. Timer 'Left' sensor
- D. Menu sensor
- E. Timer 'Right' sensor
- F. Function control knob

# Oven Controls and Use

## Temperature knob

- To set the temperature, turn the temperature knob clockwise to the required temperature.
- Once the oven has reached the required temperature, the temperature indicator lamp on the control panel will switch off.
- The temperature indicator lamp will light up when the oven elements are in operation.

## Cooking function knob

To set the function, turn the function control knob to the required function. Each of the oven functions uses different elements within the oven to offer you the best choice of cooking every time.



### Defrost

Using the fan only this oven function circulates the air around the oven cavity, speeding up the natural defrost process.



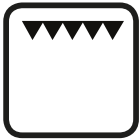
### **Eco fan oven**

This function provides the most economical method for cooking food. It is similar in operation to the fan oven function below. However, cooking times may be longer.



### **Fan Oven**

Using the circular element and the fan with a temperature between 50°C and 250°C, this cooking function blows the air into and around the oven cavity. Heating in this manner helps to ensure uniform heat circulation. Both cooking temperatures and cooking times can be reduced for a more energy efficient cooking process.



### **Full Grill**

This function radiates the heat from the grill element and the top element.

This fully temperature variable grill is ideal for grilling a full family meal. It can be set between 50°C and 250°C maximum.



### **Half Grill**

This function radiates the heat from the grill element.

This fully temperature variable grill can be set between 50°C and 250°C maximum.



### **Lamp**

Illuminates the lamp within the oven.



### **For each grill function please note:**

- Always grill with the oven door closed.
- Put the grill pan as close to the grill as possible.
- Do not grill for more than 30 minutes at a time.
- Preheat the grill for up to five minutes with the oven door closed.

### **Internal shelf positions**

The shelves and grill pan can be inserted into any one of five different positions.

To refer to these they are numbered from “1” to “5”, with “5” nearest the grill elements at the top of the oven. Printing on the inside of the oven door frame is designed to remind you of this numbering.

## **Electronic programmer/timer**


This oven’s electronic timer is equipped with touch control sensors.

Each registered touch of a sensor field is confirmed by a single beep.

It is advisable to keep the sensor fields clean at all times.

### **Setting the current time**



After connection to the mains supply, or reconnection after a power outage, the display will show ‘0.00’ and the display will flash.

- Press the < and > sensors simultaneously until the  symbol shows on the display and the dot below flashes. You have approximately 7 seconds to set the time using the < and > sensors. Wait approximately 7 seconds and the time should be set.
- The time can be amended at any time by following these steps.

**Please note:** The time must be set for the oven to work.

## Setting the minute minder function


The minute minder function can be set at any time, regardless of the state of activity of the oven. The minute minder can be set anywhere from 1 minute to 23 hours and 59 minutes.

- Press the menu sensor until the display shows the flashing () symbol.
- Set the desired duration of the minute minder using the timer left and right sensors. After an approximately 7 second wait, the minute minder will be set and the () symbol will be solidly lit. The minute minder duration will be shown on the timer display.
- Press and hold any of the three sensors in order to deactivate the acoustic signal that sounds once the minute minder time has elapsed. The timer will then revert to showing the current time.

**Please note:** The acoustic signal, if not switched off manually, will deactivate automatically after approximately 7 minutes.

## Canceling the minute minder function



The minute minder function can be cancelled at any time.

- Press the menu sensor to select the minute minder settings. This is indicated by the () symbol .
- Press and hold the timer left and right sensors simultaneously.

## Semi-automatic cooking

This function allows for a cooking time to be set. When the set time elapses, the oven will switch the set function off and an acoustic signal will sound to alert the user.

## To switch on semi-automatic cooking

- Set the desired oven function and temperature.
- Press the menu sensor until the display illuminates the  symbol and the timer display shows 'dur'.
- Set the required cooking time using the timer left and right sensors. The cooking time that can be set ranges from between 1 minute and 10 hours. After an approximately 7 second wait, the time will be set.
- Once the set cooking time has elapsed the set function will be switched off automatically. An acoustic signal will sound and the  symbol will flash. Press and hold any of the three sensors in order to deactivate the acoustic signal that sounds once the minute minder time has elapsed. The timer will then revert to showing the current time.
- Switch both control knobs to the off position.





## To cancel semi-automatic cooking

The semi-automatic function can be cancelled at any time. To do this, simply press and hold the timer left and right sensors simultaneously.

## Automatic cooking

This function allows for a duration and an end time to be set for cooking. With this, the oven will start cooking automatically due to the set duration determining how long before the end time that the function will activate and begin cooking. For example, if you set the cooking duration to 1 hour, and the end time to 15:30, then the oven will activate the function at 14:30. When the set time elapses, the oven will switch the set function off and an acoustic signal will sound.

## To switch on automatic cooking

- Press the menu sensor until the display illuminates the  symbol and the timer display shows 'dur'.
- Set the required cooking time using the timer left and right sensors. The cooking time that can be set ranges from between 1 minute and 10 hours.
- Press the menu sensor until the display illuminates the  symbol and the display shows 'End'.
- Set the end of cooking time using the timer left and right sensors. The end of cooking time can be set no more than 23 hours and 59 minutes ahead of the current time.
- Set the desired function and temperature using the relevant control knobs. The automatic function will now be set. Once the end of cooking time has been reached an acoustic signal will sound and the  and  symbols will flash. To deactivate the acoustic signal, press and hold any of the three timer sensors. Alternatively, the signal will deactivate automatically after approximately 7 minutes.
- Switch both control knobs to the off position.

## To cancel automatic cooking

The automatic function can be cancelled at any time. To do this, simply press and hold the timer left and right sensors simultaneously.

**Please note:** It is not possible to adjust the time (of day) setting whilst the semi-automatic and automatic cooking functions are operational.

## Cleaning and maintenance

Keeping your oven clean and well maintained helps to prolong the fault-free lifespan of it. **It is important that, before any cleaning or maintenance is performed, you switch off the oven at the mains supply. Do not start any cleaning or maintenance until the oven has been allowed to cool completely.**

### Cleaning the oven exterior

As the oven has a stainless steel or enamel surface, you should use a nonabrasive cleaner. Any abrasive cleaner (including Cif) will scratch the surface and could erase the control panel markings. Stainless steel can be effectively cleaned by simply using a dilute solution of water and mild detergent and drying to a shine with a clean cloth.

Proprietary stainless steel cleaners are available. We recommend a microfibre cloth for stainless steel surfaces. If necessary, wipe any area that has been cleaned using a damp soft cloth or tissue to remove any residual cleaning fluid and then wipe dry with a clean, dry cloth or tissue (such as kitchen towel).

### Cleaning the oven interior

The oven should always be cleaned after use when it has been allowed to cool down.

The cavity should be cleaned using a mild detergent solution and warm water and then wiped dry with a suitable, clean cloth.

Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers' recommendations and testing a sample on a small area of the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

## **IMPORTANT:**

- **Steam cleaners must not be used when cleaning this appliance.**
- **Once care and maintenance is complete, ensure that all parts are correctly replaced before using the oven.**

### **Removing the appliance door**

In order to allow for easier access into the oven cavity for cleaning, it is possible to remove the door. Before removing the door, ensure that you have an area prepared in which you can place the removed door. This area should ideally be protected by something like a folded, dirt-free, towel to help prevent damage to surfaces and the door.

- Open the door fully
- Lift and tilt the safety catch part of the hinge (fig. 2) so that it is fully extended and points towards the door.
- Close the door most of the way, lift it slightly and then pull it, safely but firmly, towards you.

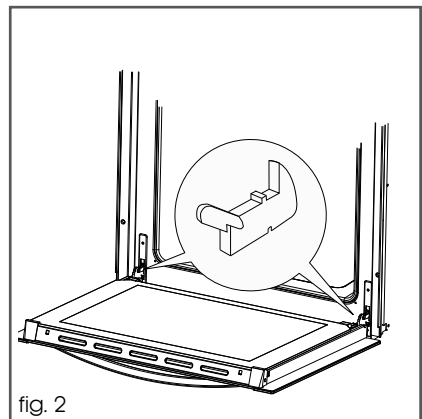


fig. 2

## Replacing the appliance door

- Hold the door to the appliance in the closed position and manoeuvre the hinges so that the part of the hinge, highlighted by the star in fig. 3, inserts into the hinge slot in the cavity frame.
- Next, ensure the notch on the underside of the hinge sits on the lip of the hinge slot. Open the door fully. Each hinge should be seated in the same way as the hinge in fig. 4. If it is not, follow the steps for removing the door and try replacing it again.
- Finally, lift the safety catch part of the hinges back into place so that they are lying flat against the hinges.

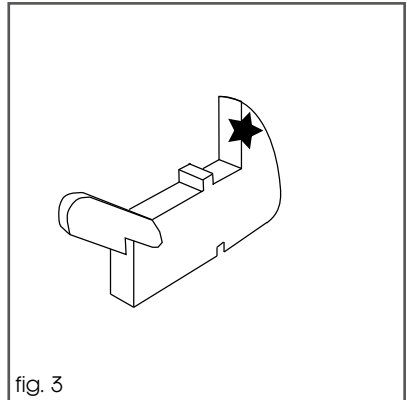


fig. 3

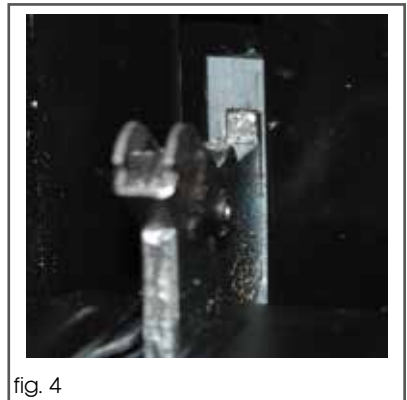


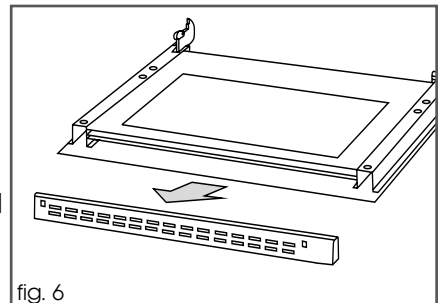
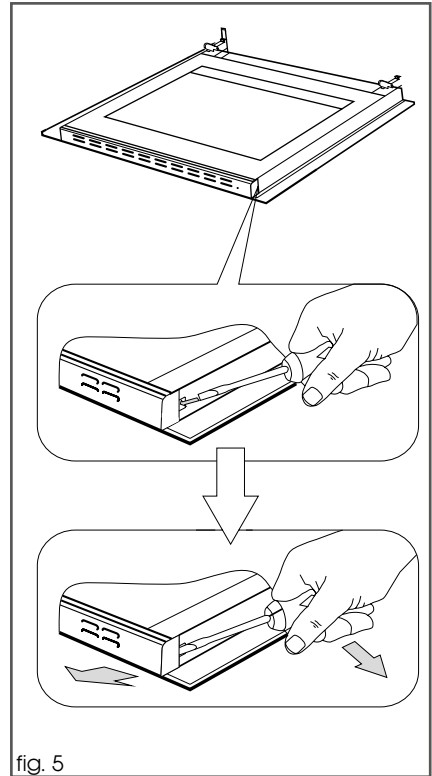
fig. 4

**Please note:** If the hinge safety catches are not in the correct place then the door and/or appliance may receive damage when attempting to close the door.

## Removing the inner door glass

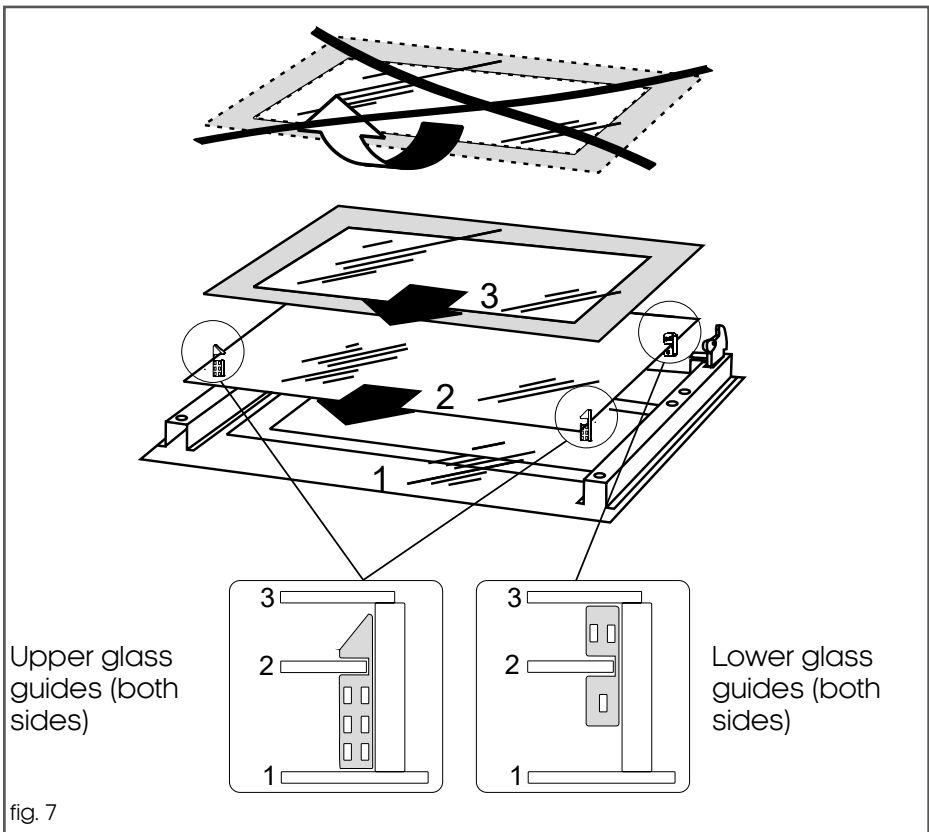
With the door removed, the inner glass can also be taken out for cleaning purposes.

- Use a flathead screwdriver or to unhook the door slat, as shown in fig. 5
- Remove the door slat, as per fig. 6, and place it somewhere safe where it will neither receive nor cause damage.
- Remove the inner glass from the blocks it is seated within (near to the hinges) and place this somewhere safe also. Pay attention to the way that the glass is facing as it will need to be replaced in the same direction. The smooth surface of the glass should be facing upwards (inwards if the door was back in place) with the patterned side facing the oven door handle.
- Clean the door glass with warm, soapy water and wipe dry with a clean microfibre cloth.
- The middle pane of glass can also be removed but it is important that this pane is reinserted facing the same way that it was when





- removed. There are a number of rubber guides attached to the inner pane and these must be returned to their original positions when reassembling the door. Fig. 7 shows these guides and their position on and around the inner glass.
- Simply reverse these steps in order to reassemble the door. Take care when reattaching the upper door slat. Place the left side on first until you hear a 'click' as it connects and then attach the right side. This will help to avoid damaging the door and/or glass.



**Important: Do not disassemble the door without it having been removed from the oven. Weight differences could cause the door to snap shut, causing damage to the oven and/or the user.**

# Changing the oven lamp

## Important:

Before any maintenance is started involving electrical parts, the appliance must be disconnected from the power supply.

If the oven has been in use, let the oven cavity and the heating elements cool down before attempting any maintenance.

Never use screwdrivers or other utensils to remove the light cover. This could damage the enamel of the oven or the lamp holder. Remove only by hand.

Never replace the bulb with bare hands as contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

## Changing the bulb (fig. 8)

- Unscrew the protective cover.
- Carefully extract and replace the bulb with the new one suitable for high temperatures (300°C) having the following specifications: 230-240V, 50Hz, 25W G9 fitting.
- Refit the protective cover.

## Please note:

The bulb replacement is not covered by your guarantee.

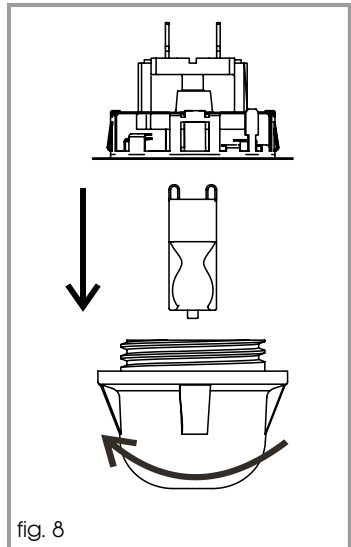


fig. 8

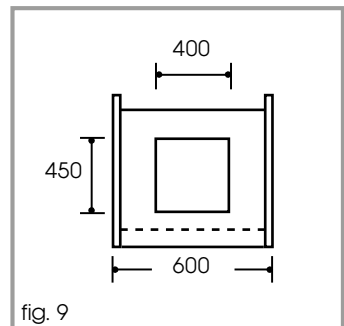
## Installation

**The installation of this appliance must be carried out by a suitably qualified person.**

If the oven is being installed into a built under oven housing unit ensure that the front rail at the top of the unit is not installed as it could restrict ventilation.

Ensure that air can flow freely around the housing area. If the oven is being installed into a fully enclosed built-under oven housing unit it may be necessary to cut a small slot in the top of the plinth fitted under the unit. Cut a section 400mm wide and a minimum of 15mm high to allow air to pass under the unit. Alternatively cut a section 400 x 450mm in the base of the carcass as indicated.

Failure to allow adequate ventilation to the appliance may result in overheating or damage to adjacent units and could invalidate the warranty.



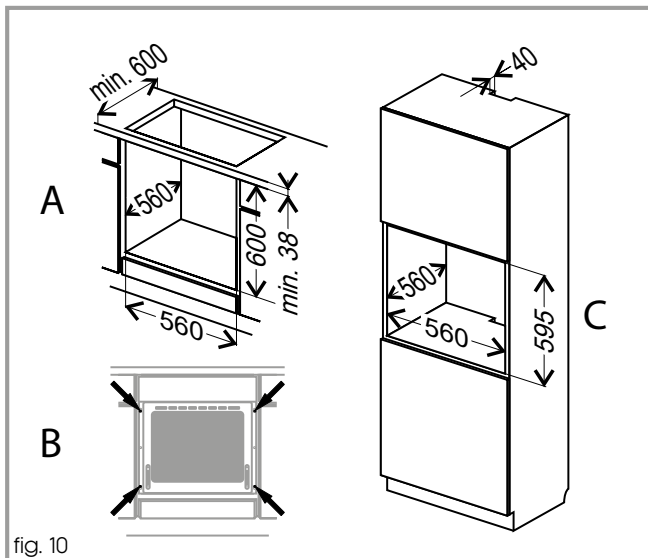
- This appliance is type X installation.
- The walls of the kitchen units must be able to withstand temperatures of 100°C +.
- When correctly installed ensure that there is a gap of 4mm minimum between the sides of the oven and adjacent furniture doors.

### How to install your oven

You will need the housing area in fig. 10 to fit your oven correctly.

The oven is designed to fit into a cabinet of 600mm width. The oven can be built in or built under the kitchen units, but you must ensure that it is properly ventilated. In the diagram below the built-in oven is ventilated by means of a space at the top of the kitchen cabinet. There are many other methods of ventilating your oven - consult a qualified engineer for advice.

Lift the oven carefully into position on the shelf, taking care NOT to lift it by the door handle. If you lower the oven door, you will see 4 screw holes, 2 on each side of the oven (image B fig. 10). The oven should then be secured to the housing by securing screws into these holes. Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.



## Mains electrical connection

**Warning! This appliance must be earthed.**

**This appliance is intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least**

**3mm in all poles and protected by a 13a fuse. The switch must be positioned no further than 2m from the appliance.**

We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.T. and local regulations. The wires in the mains lead are coloured in accordance with the following code:

**GREEN AND YELLOW = EARTH**

**BLUE = NEUTRAL**

**BROWN = LIVE.**

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked N (Neutral), or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked L (Live), or coloured Red.

**Please note:**

- The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating (i.e. 3 x 1.5mm<sup>2</sup>, HO5VV-F).
- This appliance is intended to be connected to the mains supply with a cable of cross sectional area 1.5 mm<sup>2</sup>.
- The current rating of the fuse or circuit breaker protecting this appliance should be marked on the socket outlet.
- Assembly and electrical connection should be carried out by

specialised personnel.

- When installing this product we recommend you seek the help of another individual.
- Should the mains cable be damaged or need to be replaced, it should only be done so by a qualified electrician or engineer. The terminal block on the appliance is clearly marked with regards to the positions of live, neutral and earth.

Appliance electrical rating: 2800W

## Troubleshooting

Problem	Cause	Potential remedy
1. The appliance does not work	No power	Check the fuse, replace if blown
2. Oven lighting does not work.	Loose or damaged bulb	Replace the blown bulb (see Cleaning and Maintenance section)
3. Electronic programmer display shows 0.00 (0.01 etc.)	The oven was disconnected from the mains or there was a temporary power cut.	Set the current time (see <i>Electronic programmer</i> ).
4. Fan does not work	Risk of overheating! Immediately unplug the appliance or switch off the main circuit breaker. Refer the repair to the service centre.	

If any of the above steps do not resolve your issue, please contact CDA Customer Care to arrange a repair. Contact details are on the rear cover of this manual. Please have to hand all the details from your appliance's rating plate which can be found on the back of the oven and/or on the back of the instruction manual/warranty card.

**Important: All repairs must be carried out by qualified service technicians.**

## Energy Efficiency Information

Attribute	Symbol	Value	Units
Model Identification		MS200/1	
Mass of the appliance	M	35.6	kg
Number of cavities		1	
Heat source per cavity (electricity or gas)		Electricity	
Volume per cavity	V	62	L
Energy consumption (electricity) required to heat a standardised load in a cavity of an electric heated oven during a cycle in conventional mode per cavity (electric final energy)	EC <sub>Electric cavity</sub>	NA	kWh/cycle
Energy consumption (electricity) required to heat a standardised load in a cavity of an electric heated oven during a cycle in fan-forced mode per cavity (electric final energy)	EC <sub>Electric cavity</sub>	0.77	kWh/cycle
Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in conventional mode per cavity (gas final energy)	EC <sub>Gas cavity</sub>	NA	MJ/cycle : kWh/cycle
Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in fan-forced mode per cavity (gas final energy)	EC <sub>Gas cavity</sub>	NA	MJ/cycle : kWh/cycle



Serviced by



For our Customer Care Department, or for Service,

please contact us on: