

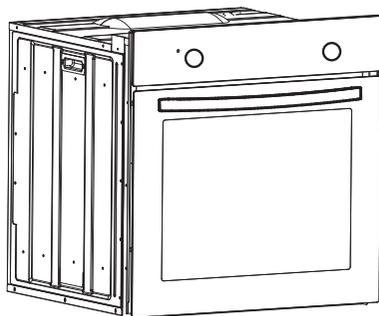


MX050SS    MX050BL

MX100SS    MX100BL

MX200SS    MX200BL

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## INSTRUCTION MANUAL

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BUILT-IN ELECTRIC OVEN

Do not use the oven until you have read this instruction manual

# DEAR CUSTOMER

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Congratulations on your purchase. Our products are exceptionally easy to use and extremely efficient. After reading the instruction manual, operating the oven will be easy.

Before being packaged and leaving the manufacturer, the cooker was thoroughly checked with regard to safety and functionality.

These instructions have been compiled in order to help you learn how to handle the appliance. So please read them carefully before you use the appliance for the first time in order to avoid possible accidents.

Please keep the instruction manual and store it in a safe place so that it can be consulted at any time.

It is necessary to follow the instructions in the manual carefully in order to avoid possible accidents.

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# SAFETY INSTRUCTIONS

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- The appliance becomes very hot during operation. Take care not to touch the heating elements inside the oven.
  - **WARNING:** Accessible parts may become hot during use. To avoid burns young children should be kept away.
  - Mains lead of adjacent appliances may be damaged by hobs or trapped between the oven doors and produce a short circuit, therefore keep them at safe distance from the appliance.
  - Never put pans weighing over 15Kg on the opened door of the oven.
  - Do not use the oven in the event of a technical fault, once a technical fault is found, disconnect the power and report the fault to the service company.
  - Never clean the oven with the high-pressure steam cleaning device, as it may cause a short circuit.
  - Do not use harsh abrasive cleaners or sharp metal scrapers to clean the door glass as they can scratch the surface, which could then result in the glass shattering.
  - The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the oven.
  - During use the appliance becomes hot, care should be taken to avoid touching heating elements inside the oven.
  - 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 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.
  - **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
  - Children less than 8 years of age shall be kept away from the appliance when it is operating.
  - Children shall not play with the appliance.
  - **WARNING:** Accessible parts may become hot during use.
  - Young children should be kept away
  - During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven
  - When the oven is in operation, opening the door will cause the oven to stop heating. After closing the door, the oven will resume normal operation. With the door open, only the heating elements are disconnected; the light and any fans will continue to run.
- (MX200BL、MX200SS)

## HOW TO SAVE ENERGY

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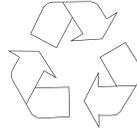
Using energy in a responsible way not only saves money but also helps the environment.

So let's save energy! And this is how you can do it:

- Make use of residual heat from the oven. 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 oven in the direct vicinity of refrigerators/freezers. Otherwise energy consumption increases unnecessarily.

## UNPACKING

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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

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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.

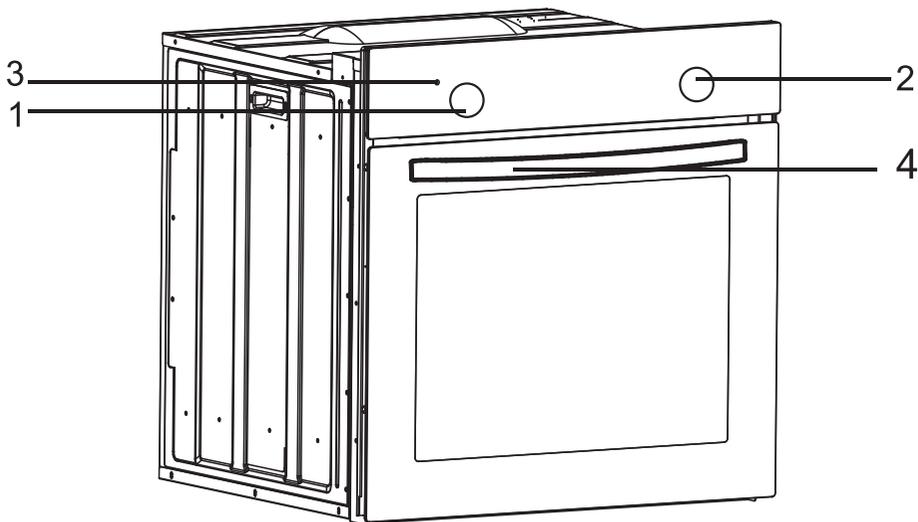
A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labeled 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.

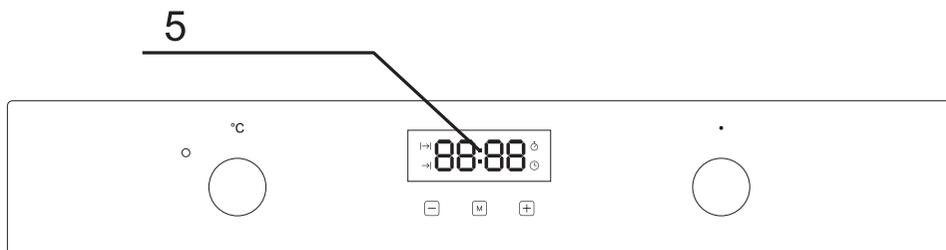
Information on appropriate disposal centres for used devices can be provided by your local authority.

# DESCRIPTION OF THE APPLIANCE

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- 1 Temperature control knob
- 2 Oven function selection knob
- 3 Oven temperature indicator (red)
- 4 Oven door handle
- 5 Electronic programmer



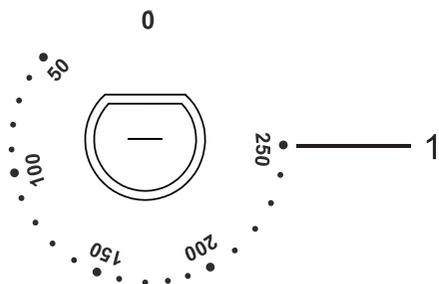
MX200BL、MX200SS

# DESCRIPTION OF THE APPLIANCE

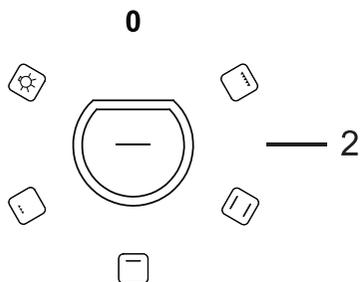


MX050SS、MX050BL、MX100SS、MX100BL

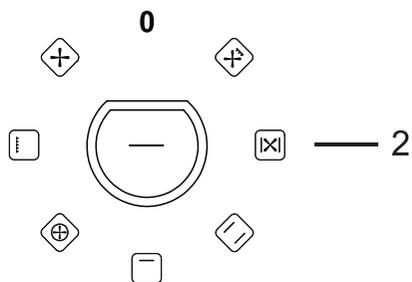
Temperature and Function Dials:



MX050SS、MX050BL、MX100SS、  
MX100BL、MX200BL、MX200SS



MX050SS、MX050BL

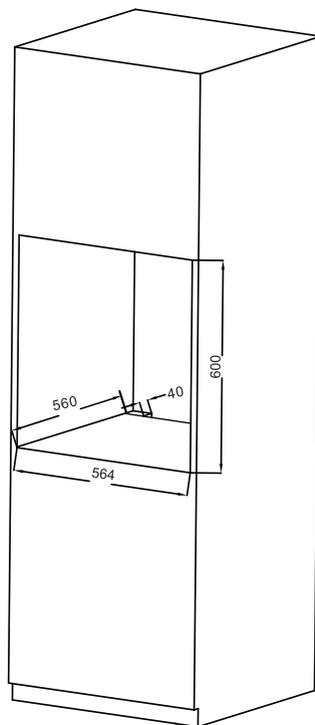
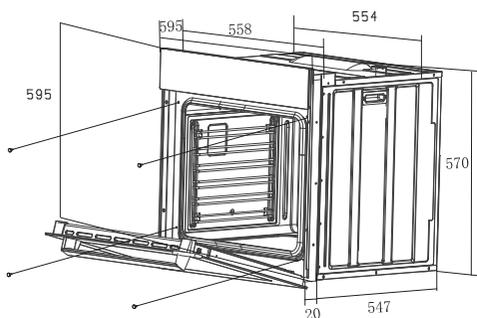


MX100SS、MX100BL、  
MX200BL、MX200SS

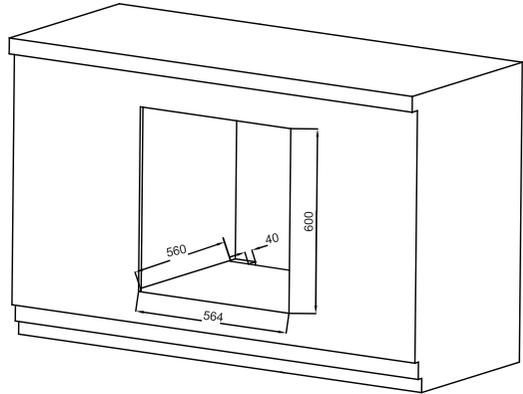
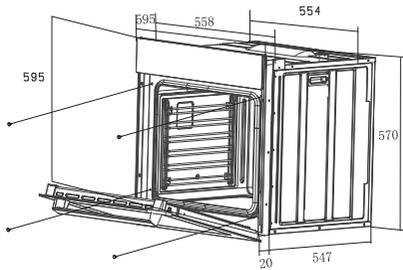
# INSTALLATION

## ► Installing the oven

- The kitchen should be dry and have effective ventilation according to the existing technical provisions.
- Main lead behind the oven must be placed in such manner to avoid touching the back panel of the oven because of the heat it develops during operation.
- Remove any packaging materials (foils, artificial foam, nails, etc.) from the reach of children, because they represent potential danger. Children may swallow small parts, or suffocate with foils.
- This is a 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. If you are unsure of your furniture's heat resistance, you should leave approximately 2cm of free space around the oven. The wall behind the oven should be resistant to high temperatures. During operation, its back side can warm up to around 50°C above the ambient temperature.
- Make an opening with the dimensions given in the diagram for the oven to be fitted.
- The appliance must be earthed.
- Insert the oven completely into the opening without allowing the four screws in the places shown in the diagram to fall out.



# INSTALLATION



## Electrical connection

### Warning!

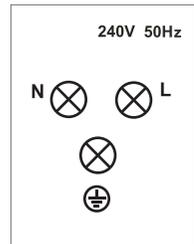
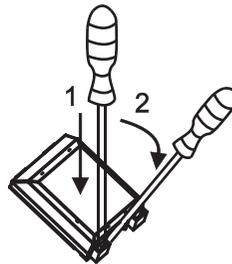
All electrical work must be carried out by a suitably qualified and authorized electrician. No alterations or willful changes in the electricity supply should be carried out.

- Before attempting the connection, check whether the voltage indicated on the rating plate corresponds to the actual mains voltage.
- Mains lead should be minimum 1.5m long.
- Earthing wire should be installed in such manner to be the last one pulled out in case the safety relief device of the mains lead should fail.
- Mains lead behind the oven must be placed in such manner to avoid touching the back panel of the oven because of the heat it develops during operation.
- The cable of correct size rating must be used cable type HO5VV-F / HO5RR-F  $3 \times 1.5\text{mm}^2$ . the grounding wire shall be longer than the other wires.
- The means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under over voltage

fixed wiring in accordance with the wiring rules.

### Connection (by authorised electrician)

- Using the screwdriver open the connector cover at the rear of the appliance. Release two locks located at either side of the connector bottom.
- Mains lead must be led through the relief safety device, protecting the mains lead cable from disconnection.
- Tighten the relief device securely and close the connector cover.



### Colour code

The wires in the mains lead are coloured in accordance with the following code:

L = LIVE, coloured brown or black.

N = NEUTRAL, coloured blue/white.

Beware of the correct N-connection!

 EARTH = coloured green and yellow green.

# OPERATION

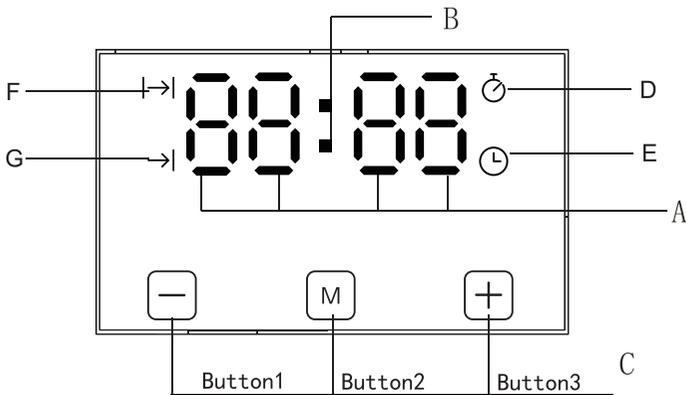
## ▷ Prior first use

- Remove packaging, clean the interior of the oven.
- Take out and wash the oven fittings with warm water and a little washing-up liquid.
- Switch on the ventilation in the room or open a window.
- Heat the oven (to a temperature of 250°C, for approx. 30 min. ), remove any stains and wash carefully.

## Caution!

When heating the oven for the first time, it is normal phenomenon to give off smoke and peculiar smell. This will disappear about 30 min later.

## ▷ Electronic programmer



A - Display

B - Seconds Indicator

C - Buttons

D - Timer

E - Current time

F - Cooking time

G - End of cooking time

M - Function

- - Decrease

+ - Increase

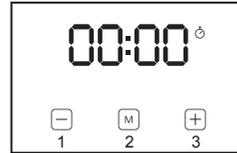
# OPERATION

## Setting the time

1. At power on, displayed "12.00", and  flashes.



3. 5 seconds after the time is set, or directly press the button 2, the signal function  is on, your setting is saved.



2. The current time can be set with button 1 and 3, 5 seconds after the time has been set, the new data will be saved.

4. When the set time is up the alarm signal will be activated and the signal function  starts flashing again.



## Timer

The timer can be activated at any time and any function. The timer can be set from 1 minute to 23 hours and 59 minutes.

To set the timer you should:

1. Press button 2, flashing . Enter the timer setting.



2. Set the timer using buttons 1 and 3.



5. Press any button, the signal function  and alarm signal will go off. Or the alarm signal will be turned off automatically after 2 minutes.

# OPERATION

## Caution!

Besides timer alarm, any other alarms can be turned off by pressing any button. If the alarm signal is not turned off manually, it will be turned off automatically after 2 minutes.

## **Semi-automatic operation**

If the oven is to be switched off at a given time, or after defined period, you should:

1. Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate.
2. Press the function button, the oven will begin to work and the function signal  $\rightarrow|$  flashing.
3. Press button 1 or 3 to adjust the cooking time, within a range from 1 minute to 10 hours.
4. Or press button "MODE" twice. then the display will show flashing  $\rightarrow|$ . Set the end time by buttons 1 and 3.
5. The set time is introduced to the memory after 5 seconds.
6. When the set time passed, the oven is switched off automatically, the alarm is activated.
7. Press any button, the alarm signal and the  $\rightarrow|$  icon will go off, Or the alarm signal will be turned off automatically after 2 minutes.

## Caution!

- When using the semi-automatic operation, set either the cooking time or the end of cooking time.
- If you set the cooking time to 0 or set the end of cooking time to the current time, the auto function will be off.
- After the auto function be off, the cooking time to 0, end of cooking time and current time remains the same.

## **For example:**

The current time is 2:00, want to oven work of 3 hours, end of cooking time is set to be 5:00 ( $2:00+3:00 = 5:00$ ).



There are two methods to achieve this setting:

First method:

1. Set the cooking time using buttons 1 and 3.

# OPERATION



2. End of cooking time automatically change to 5:00.

## Second method:

1. Set the end of cooking time using buttons 1 and 3.



2. Cooking time automatically change to 3:00. 5 seconds after the setting, the auto function is on. 3 hours later, the current time shows "5.00" The alarm signal is activated.

## Automatic operation

If the oven is to be switched on for a specified period of time and switched off at a fixed hour then you should set the cooking time and the end of cooking time:

1. Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate.
2. Press button 2, the oven will begin to work and the function signal 'I->' flashing.
3. Press button 1 or 3 to adjust the cook time, within a range from 1 minute to 10 hours.
4. And press button 2. then the display will show flashing '->|'. Set the cooking time using buttons 1 and 3.
5. The set time is introduced to the memory after 5 seconds, the 'I->' and '->|' always on.
6. When the set time passed, the oven is switched off automatically, the alarm is activated. and the 'I->' will go off.
7. Press any button, the alarm signal and the '->|' icon will go off, Or the alarm signal will be turned off automatically after 2 minutes.

# OPERATION

## For example:

If the current time is 2:00; cooking time set to be 3 hours ; end of cooking time set to be 10:00, the work time will be 7:00 (7:00=10:00-3:00).



1. Set the cooking time to be "3.00" with buttons 1 and 3.



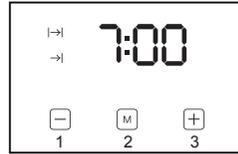
2. Set the end of cooking time. time to be "10.00" with buttons 1 and 3.



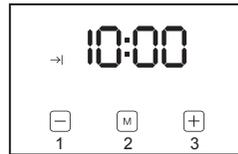
3. 5 seconds after setting, the auto function is on.



4. When it up to 7:00 , the oven will begin to work.



5. When it up to 10:00 , the alarm signal is activated. The oven is switched off automatically.



## Caution!

- At least more than one minute cooking time, cooking time and end of cooking time must be set.
- If the cooking time set to be 0 or the end of cooking time set to be the current time, the auto function will be off.
- After the auto function be off, the cooking time to 0, end of cooking time and current time remains the same.

The cooking time、 waiting time and end of cooking time range:

Cooking time range:  $0 < t \leq 10$  hours

End of cooking time range: current time  $<$  end of cooking time  $\leq$  current time + waiting time + cooking time

Waiting time = end of cooking time - cooking time

# OPERATION

## ▶ Oven

Oven is controlled by the function knob and the temperature control knob.

### **Caution!**

When selecting any heating function the oven will be switched on only after the temperature has been set by the temperature control knob.

### **Possible settings of the oven function knob**



#### **Full Grill**

This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and permits larger portions to be grilled.

### **Warning!**

When using function Grill it is required that the oven door is closed.

### **Warning!**

When the grill is in use accessible parts can become hot. It is best to keep children away from the Oven.



#### **Fan Grill**

This function uses the fan to circulate the heat from the grill element around the food.

The temperature can be set between 50°C and 250°C.



#### **Warming Oven**

At this oven function knob position, the oven activates the bottom element.



#### **Fan (Defrost)**

At this function, the fan only works. You can cool the dish or the oven chamber or defrost food.



#### **Fan Oven**

At this function, allows the oven to be heated up in a forced way with the thermofan, which is in the central part of the oven chamber. Heating the oven up in this way permits everheat circulation around the dish that is in the oven. The advantage of this heating method is:

- reduction of oven heating-up time and of the initial heating stage.
- Possibility to bake at two cooking levels simultaneously.
- Reduction in the amount of fats and juices coming out of meat dishes, which results in an improvement in taste.



#### **Fan Conventional**

At this knob position the oven executes the cook function. Conventional oven with a fan.



#### **Conventional**

Setting the knob to this position allows the oven to be heated conventionally.



#### **Half Grill**

Use the economy grill to grill or brown small amounts of food. Locate the grill pan in the 4th or 5th shelf position. pre-heat the grill for 5 minutes before use. Temperature is variable between 50°C and 200°C

# OPERATION

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light

By setting the knob to this position the lighting inside the oven is switched on

## **Caution!**

When the functions with fan have been selected but the temperature knob is set to zero only the fan will be on.

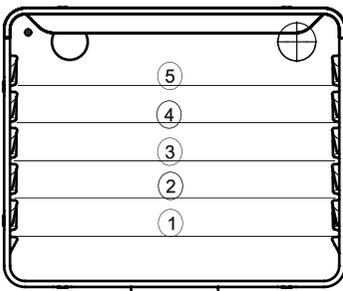
With this function you can cool the dish or the oven chamber.

## **Oven guide levels**

Baking pans and accessories (oven grid, baking tray, etc) may be inserted into the oven in 5 guiding levels.

Appropriate levels are indicated in the tables that follow.

Always count levels from the bottom upwards!



# CLEANING AND MAINTENANCE

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By ensuring proper cleaning and maintenance of your oven you can have a significant influence on the continuing fault-free operation of your appliance.

Before you start cleaning, the oven must be switched off and you should ensure that all knobs are set to the "0" position. Do not start cleaning until the oven has completely cooled.

## ▷ Oven

- The oven should be cleaned after each use.
- Cool the oven completely before cleaning.
- Never clean the appliance with pressurized hot steam cleaner.
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.

### ● Steam cleaning

-pour 250ml of water (1 cup) into a bowl placed in the oven on the first level from the bottom.

-Close the oven door.

-Set the temperature knob to 100 °C, and the function knob to the bottom heater position.

-Heat the oven chamber for approximately 30 minutes.

-Open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with washing-up liquid.

- After cleaning the oven chamber wipe it dry.

### Caution!

Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

# CLEANING AND MAINTENANCE

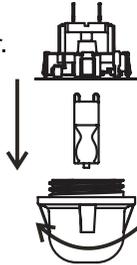
## ▷ Replacement of the oven light Bulb

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.

### Changing the bulb

- Unscrew the protective cover. We recommend that you wash and dry the glass cover at this point.
- Carefully remove the old bulb and insert the new bulb suitable for high temperatures (300°C) having the following specifications: 220-240V, 50Hz, 25W, G9 fitting.
- Refit the protective cover.



### IMPORTANT

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

### IMPORTANT

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

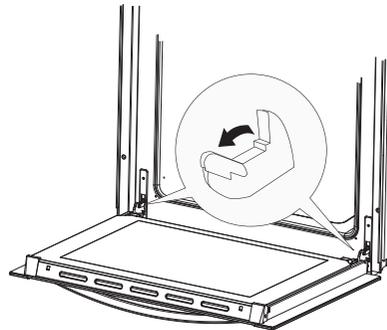
### Please note:

The bulb replacement is not covered by your guarantee

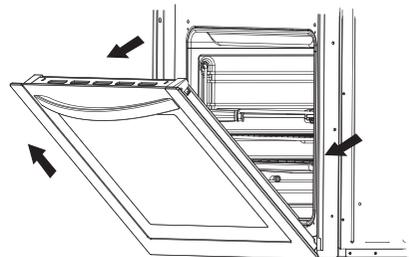
## ▷ Door removal

In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door.

To do this, tilt the safety catch part of the hinge upwards. Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the cooker, do the 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.



Tilting the hinge safety catches

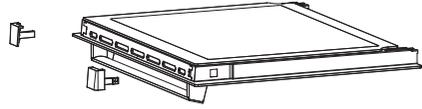


Door removal

# CLEANING AND MAINTENANCE

## ▷ Removal of the internal glass panel

Unscrew and unfasten the plastic latch that is in the corner at the top of the door. Next 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.



Removal of the internal glass panel

# OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

- Switch off all working units of the oven
- Call the service centre
- Some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service centre check the following points that are presented in the table.

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
	Choose wrong function.	Check if function knob ,temperature Knob is set to the correct position.
2. The programmer display is flashing"0.00".	The appliance was disconnected from the mains or there was a temporary power cut.	Set the current time (see Use of the programmer )
3. The oven lighting does not work.	The bulb is loose or damaged.	Tighten up or replace the blown bulb (see Cleaning and Maintenance')

# GRILLING IN THE OVEN

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## ▷ Grilling

- Take extra precautions when grilling. Intensive heat from infrared element makes the oven and the accessories extremely hot. Use protective gloves and barbecue accessories!
- Perforated roast may produce spurting of hot grease(sausages). Use long grill tongs to prevent skin burns and protect your eyes.
- Supervise the grill at all time. Excessive heat may quickly burn your food and provoke fire!
- Do not let the children in the vicinity of the grill.

Grill heater is especially suitable for the preparation of low-fat sausages, meat and fish fillets and steaks, and for browning and crisping the roast skin.

## Tips for grilling

- Grilling should be carried out with the oven door closed.
- Grilling tables indicate the recommended temperature, guide levels and grilling times, which may vary according to the weight and quality of meat
- Grill element should be pre-heated for 3 minutes.
- Oil the grill grid before placing food on it, to avoid food sticking to the grid.
- Place the meat upon the grid, then place the grid upon the grease interception pan. Insert both trays into the oven guides.
- Turn the meat round after half of the grilling time has expired. Thinner slices will require only one turn, for larger chunks you might need to repeat the procedure. Always use barbecue tongs to avoid losing excessive juice from meat.
- Dark beef meat is grilled quicker than lighter pork or veal.
- Clean the grill, the oven and the accessories each time after use.

## TECHNICAL INFORMATION

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Model	MX050SS、MX050BL	MX100SS、MX100BL、 MX200BL、MX200SS
Voltage rating	AC 240V 50 Hz	AC 240V 50 Hz
Total power	2440W	2160W
Top element	920W	920W
Grill element	1190W	1190W
Bottom element	1250W	1250W
Circular element	/	1740W
Fan	/	●