

## 60 cm Electric Oven

**Model Number: HV-C60OV-1**

**INSTRUCTION MANUAL**

**AFTER SALES SUPPORT**  
**(AU) 1300 886 649 (NZ) 0800 836 761**



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# General Safety Instructions

## IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Keep the manual in a safe place for future reference, along with the completed warranty card and purchase receipt. If applicable, pass these instructions on to the next owner of the appliance.

**Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:**

### **WARNING! Professional Installation Only!**

**This oven must be correctly installed and earthed by an appropriately qualified installer (licensed electrician) in accordance with all applicable rules and regulations and following the instructions in this manual.**

**Ensure to make these instructions available to the installer. Installation safety advice is provided below and on the following pages of this manual; detailed instructions and illustrations start on page 10.**

**Do not try to install the oven yourself; doing so will expose you to danger and void the warranty. Improper installation, adjustment, alteration or service can cause injury or damage. We decline any responsibility for injury or damage, to persons or property, as a result of improper use or installation.**

## Installation

### Position

- Any adjacent benchtop surfaces, panels, laminates and adhesives must be made of heat-resistant material. Cabinets with a veneer exterior must be assembled with glues that can withstand a temperature of at least 120°C. Plastics or glues that cannot withstand such temperatures will melt and deform the unit. We accept no responsibility for any damage caused by the appliance being installed in contravention of this temperature requirement.
- Keep combustible materials, such as curtains, drapes, furniture, pillows, clothing, linens, bedding, paper, etc., at least 90cm from the front, sides and rear of the oven.
- The appliance must NOT be installed:
  - \* Behind a decorative door (in order to avoid overheating).
  - \* Next to curtains or soft furnishings (in order to reduce a fire hazard).
  - \* In an area where petrol, paint or other flammable liquids or their associated vapours may be present (in order to reduce a fire hazard).

# General Safety Instructions (Cont.)

## Ventilation requirements

- Heat, steam and moisture will be created during use of the oven. Take care to avoid injury and ensure the room is adequately ventilated.
- If the appliance is going to be used for prolonged periods of time, additional ventilation may be required. If in doubt about your ventilation requirements, consult your qualified installer.
- To reduce the risk of fire, do not install this oven in an area where the ventilation or circulation ducts may become blocked.

## Electrical connection

- Ensure there is an earthed socket nearby.
- A dedicated power circuit is recommended for the unit but not required. Additional electrical appliances on the same circuit may exceed the current (amperage) rating for that circuit. If after the installation of your oven the circuit breaker trips or the fuse fails on a repeated basis, then a dedicated circuit will likely be required.
- The unit's power cord must be connected to a properly grounded and protected, 240V~ electrical outlet. Always use ground fault protection where required by the electrical code.
- The mains socket must be within easy reach so that the plug can easily be removed if necessary.
- After installation the appliance must be able to be disconnected by an accessible plug or a switch in the fixed wiring.
- The outlet voltage and circuit frequency must correspond to the voltage stated on the appliance rating label.

## Power cord

- To reduce the risk of fire, avoid running the power cord under rugs, carpets, etc. Keep it away from high traffic areas where it may pose a tripping hazard.
- Do not allow electrical fittings or cables to come into contact with areas on the oven that get hot. Do not let the cord touch hot surfaces during use. Do not kink, squash or strain the power cord and protect it from sharp edges and heat.
- Regularly check the power cord for damage. 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 or injury.
- Do not connect the appliance to an extension cord or plug adaptor, which may overheat and cause a fire.

# General Safety Instructions (Cont.)

- **Winding the cord:** If winding the power cord, avoid tight bends as this could damage the cord.

## General usage conditions and restrictions

- **Domestic use only:** This oven is designed for indoor domestic use only. It can be built into a standard kitchen cabinet or housing unit.
- **Intended purpose:** This oven is not intended for commercial, industrial or trade use. Only use this oven for its intended purpose, in its intended environment and as described in this manual. Any other use may cause fire, electric shock or injury.
- **Follow instructions:** Make sure to observe all rules and provisions in this instruction manual. Do not allow anybody who is not familiar with the contents of this manual to operate the oven.
- **Use common sense:** These instructions are not intended to cover every possible condition and situation. As with any electrical household appliance, common sense and caution are therefore always recommended when installing, operating and maintaining the oven.
- **Usage restriction:** This oven 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:** Supervise children to ensure they do not play with the appliance. Close supervision is necessary when any appliance is used by or near children. As young children do not recognise the risks involved when using electrical appliances, make sure young children are kept well away from the oven and not allowed to touch it at any time. If it is necessary for younger family members to be in the kitchen, ensure that they are kept under close supervision at all times.
- **Unattended:** Never leave the oven unattended during use, as this is a fire risk. Oils and fats in roasting dishes may catch fire due to overheating.
- **No heater:** Do not use the oven for heating a room or drying clothes.
- **No timer:** The appliance is not intended to be operated by means of an external timer or separate remote control system.
- **Personal safety:** Do not operate the oven unless you are wearing something on your feet and your hands are dry.
- **After use:** Make sure to switch off the oven after use and before cleaning.

# General Safety Instructions (Cont.)

- **WARNING! Disconnect:** Remove the power plug from the electrical socket in the following situations:
  - \* Before changing the lamp to avoid the possibility of electric shock.
  - \* Before any adjustments, service or maintenance work is done on it.Grip the plug when disconnecting, do not pull on the cord. **Damage:** Do not use the oven if any part has been damaged or does not work properly. Only have it repaired by an authorised service centre. Incorrect repair could expose you to the risk of electric shock, fire or injury. Prolonged use of the unit in such conditions could cause fire or electrocution. In case of damage, contact our after sales support centre using the details at the bottom of this page.
- **Faults:** Do not use the oven in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person.
- **Misuse:** We accept no liability for any eventual damages caused by misuse of the product or noncompliance with these instructions.

## Oven-specific safety advice

- **Oven door:** Do not place heavy objects on the oven door. Do not lean on the oven door when it is open, as this can damage the door hinges. When opening the door, always hold the handle in the centre.
- **Grill:** Keep the oven door closed when using any of the cooking functions, including the grill function.
- **Oven accessories:** When removing the baking tray or oven rack from the hot oven, always use an oven mitt.
- **Aluminium foil:** Do not use aluminium foil to cover the grill pan or heat items wrapped in aluminium foil under the grill. The high reflectivity of the foil could potentially damage the grill element. You should also never line the base of your oven with aluminium foil.
- **Lifting/moving:** Do not attempt to lift or move the oven by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance. To lift/move the appliance, use the recessed handles at the sides of the oven.
- **Fan guard:** If this is removed for cleaning, make sure the oven is switched off and has cooled completely before removing the fan cover. Also ensure that the cover is properly reinstalled after cleaning.

# General Safety Instructions (Cont.)

- **Cleaning:** Clean the oven on a regular basis so oils and fats do not accumulate and cause a fire risk. Make sure all relevant oven controls are switched off before cleaning. Refer to pages 21–23 for comprehensive cleaning instructions.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass as this can scratch the surface, which may result in the oven glass shattering.

Do not use a steam cleaner for cleaning any part of the oven.

Ensure that no part is immersed in water or other liquid during cleaning.

The oven must be switched off before removing the fan guard, and after cleaning, the guard must be replaced in accordance with the instructions.

- **Moving:** When transporting or storing the unit, keep it in a dry location, free from dust, excessive vibration or other factors, which may damage the unit.



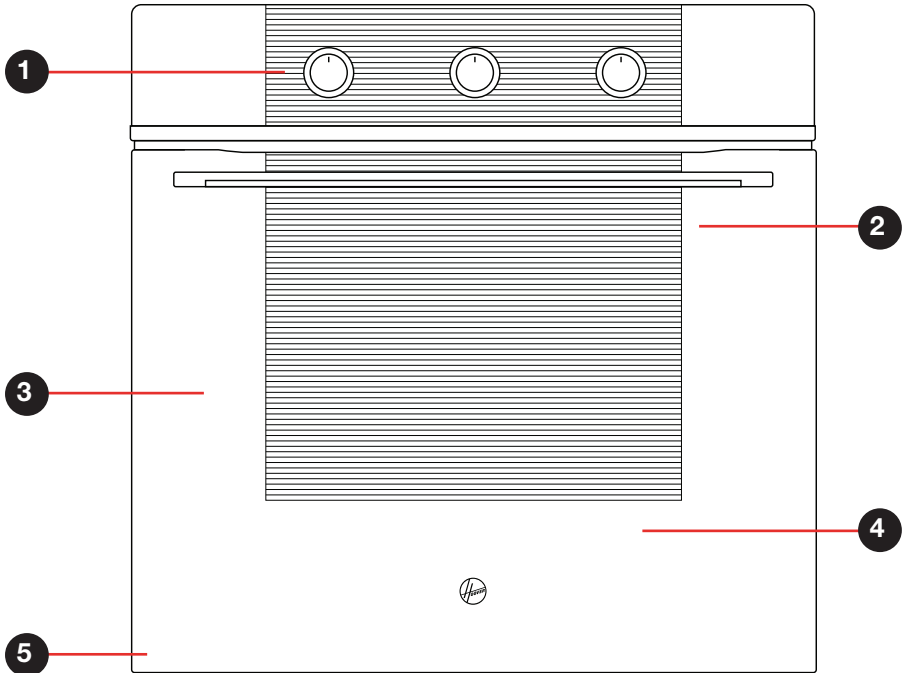
## **WARNING! HOT SURFACES!**

- The heating elements and other accessible parts of the oven become extremely hot during use and retain heat after operation.  
**Do not touch hot surfaces!** Keep young children well away during use.
- Take care when handling the food you are cooking to avoid touching hot parts, such as the heating elements, inadvertently.
- Never add cold water to food on a hot baking tray/oven rack, or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.
- Always use oven mitts when handling food and dishes from the oven.
- **Opening the door:** Be careful when opening the oven door to avoid contact with hot parts of the oven and steam.
- **Danger of fire!** Never leave items inside the oven cavity as this can be a fire hazard when the oven is switched on.

# Product Overview

## Scope of delivery

### Oven

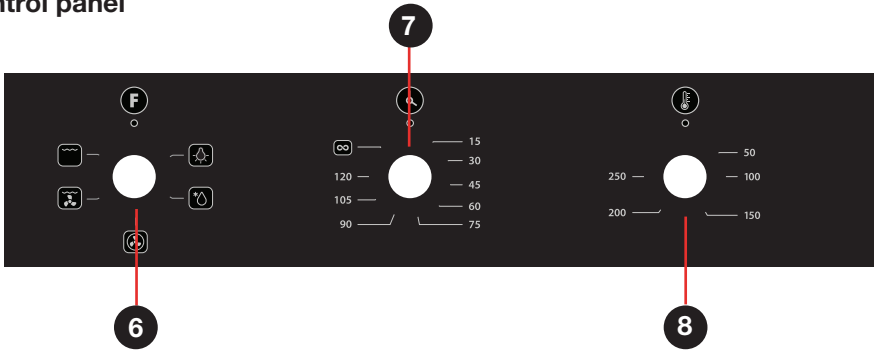


- 1 Control panel (see page 9)
- 2 Oven light (inside oven)
- 3 Shelf supports (side racks) (inside oven)
- 4 Removable door
- 5 Door hinge (inside oven)



# Product Overview (Cont.)

## Control panel



## Control panel

- 6 FUNCTION control
- 7 TIMER control
- 8 TEMPERATURE control

## Accessories

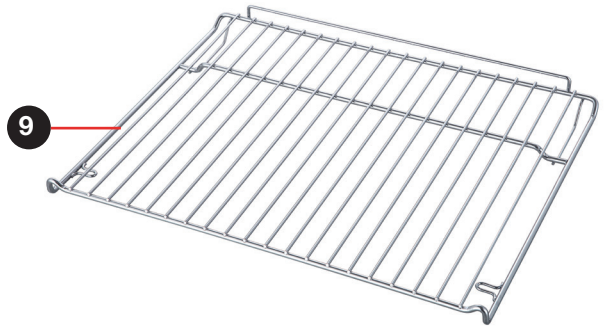
- 9 Oven rack
- 10 Baking tray
- 11 Baking tray insert (not shown)

## Other inclusions

(not shown)

- 2 Screws (for installation)
- Instruction manual
- Quick start guide
- Warranty certificate

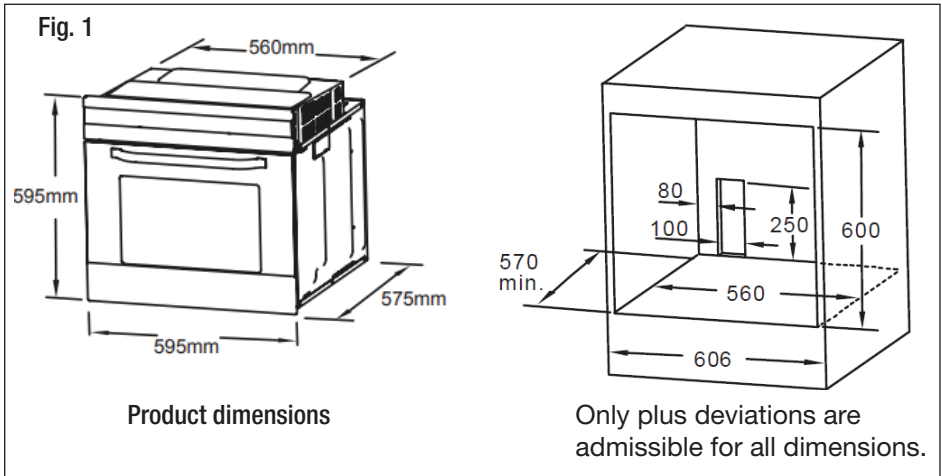
## Accessories



**NOTE:** Due to continued product improvement, images and illustrations in this manual may vary slightly from the product purchased. All images in this manual are for reference purposes only. Parts are not necessarily pictured to scale.

# Installation

## Installing the oven into a kitchen cabinet



### Product dimensions

Height: 595mm  
Width: 595mm  
Depth: 575mm

### Aperture dimensions

Height: 600mm  
Width: 560mm  
Depth: 570mm (min.)

## Space requirements

- The designated aperture for the oven must be of the size given in Fig. 1, and must have the ventilation cut-outs shown above (see opposite for more details on ventilation requirements).
- Kitchen cabinets must be set level and fixed. If installed in a floor cabinet, a minimum 5mm gap is required between the appliance and the front panel of the surrounding cabinet. If installed in a medium high cabinet, no such gap is required.
- The minimum installed/situated height from floor to the bottom of the oven shall be 80mm.
- If there is a drawer underneath the oven, a shelf must be installed between the oven and drawer.
- The power point for connection to the electricity supply must be in close vicinity to the installation location but cannot be directly behind the oven as this would impede the oven sitting correctly in the cabinet.

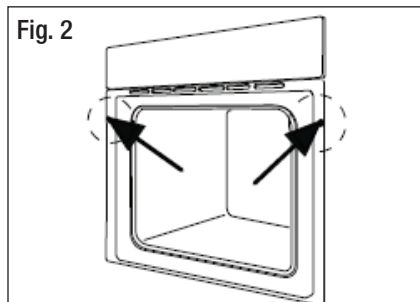
# Installation (Cont.)

## Ventilation requirements

- When mounted under a benchtop, airflow ventilation is important to help keep the cabinets and oven electronics from getting too hot.
- The location of the power point cannot be mounted directly behind the oven as this will impede the oven sitting correctly into the cabinet.

## Positioning the appliance

- Before installing the appliance, make sure that the mains plug is disconnected. Also ensure that the kitchen area is dry and well ventilated.
- This is a built-in oven and 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 furniture must be applied with a heat-resistant adhesive (120°C). This prevents surface deformation or detachment of the coating.
- Easy access to all control elements should be ensured.
- Make an opening for the oven with the dimensions given in Fig. 1, observing all required clearances for ventilation.
- Insert the oven completely into the opening. To secure it, open the oven door and locate the two fixing holes in the frame. Screw the two installation screws through the oven frame into the housing unit (Fig. 2).



# Installation (Cont.)

## Electrical connection

**WARNING!** All electrical work must be carried out by a licensed electrician. No alterations or wilful changes in the electricity supply should be carried out.

- This oven is manufactured to work with single-phase alternating current (220–240V~ 50–60Hz).
- If the power cord is damaged, it must only be replaced by an authorised technician.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

### **IMPORTANT!**

- Do not use the oven door or handle to lift or move the oven, use the slots located at both sides.
- Carry the appliance with at least one other person.
- Once the oven has been fully installed, all 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.

# Getting Started

## Unpacking the appliance

- This product has been packaged to protect it against transportation damage. Unpack the appliance and remove all packaging materials from around the oven and from inside the oven cavity.
- Keep the original packaging carton and materials in a safe place. It will help prevent any damage if the product needs to be transported in the future, and you can use to store the appliance, if required.
- The carton is recyclable. Whenever possible, reuse the carton and recycle it when disposing of the packaging materials.
- Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach and disposed of safely.

## Before first use

- **Read:** The best way to familiarise yourself with all the parts and operating principles of your new electric oven is to read this manual. Pay particular attention to the safety instructions on pages 3–7. Refer to pages 8–9 for an illustration and list of all parts and buttons.
- **Initial use:** After the appliance has been properly installed, and before first use, you should burn off any dust, oil or other remnants that may have been left from the manufacturing process or transport.

Take out any oven fittings (shelf supports), open a window or switch on any ventilation in the room. Heat the oven in manual cooking mode to a temperature of 200°C following the instructions on the next pages. Leave the oven on for 15 minutes, or until no more odour or smoke is present. We recommend you leave the room during this burning off process. However, any smoke and odour development during this initial use is normal and completely harmless; ensure good ventilation.

- **Clean:** After the oven cavity has cooled, wipe the interior and exterior oven surfaces with a soft cloth dampened with warm water and a little mild detergent. Do not use abrasive cleaners.
- **Wash:** Remove and wash the oven rack and baking tray with warm water and a little washing-up liquid. Dry and return to the oven. Leave the oven door open until it is completely dry.

### **CAUTION!**

**Take care to avoid burns, the oven becomes very hot during use.**

# Instructions

## Switching the oven on and off

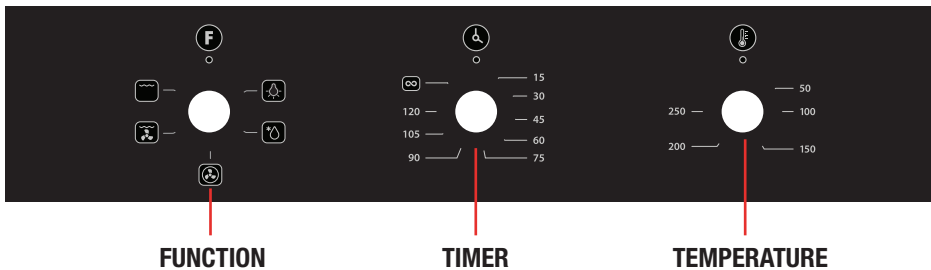
- To switch on the oven you need to set the required oven function *and* cooking temperature *and* timer (or manual) mode.
- To switch off the oven, set both FUNCTION and TEMPERATURE control knobs to the OFF [ o ] position.

### IMPORTANT!

Setting the function and temperature does NOT switch on the oven. You must set the timer as well (or set it to manual mode) for the oven to switch on.

## Selecting a function and temperature

Fig. 3



## Selecting an oven function

- Use the FUNCTION control knob to select your required oven function. (Please refer to the table opposite for a description of the functions.) The appliance will utilise different elements within the oven cavity depending on the oven function selected.






## Setting a temperature

- Use the TEMPERATURE control knob to set the required temperature for cooking or baking in the oven, **turning the knob in clockwise direction**. The temperature can be regulated within a range of 50–250°C.
- Unless your recipe states otherwise, always wait until the oven is hot before placing food inside the oven chamber. The oven has reached the set temperature when the thermostat light goes out for the first time.
- When the oven is not in use, make sure the TEMPERATURE knob is in the OFF [ o ] position.

# Instructions (Cont.)

## Setting a timer

- If you want to use this oven without a timer, turn the TIMER knob counter-clockwise to [ ∞ ]. The oven will maintain power until it is manually stopped (by turning the FUNCTION and TEMPERATURE knobs to the OFF [ o ] position).
- If you want to use this oven with a timer, turn the TIMER knob clockwise to the desired time. When this time has elapsed, the oven will ring three times to indicate that your food is ready, and it will automatically power off.

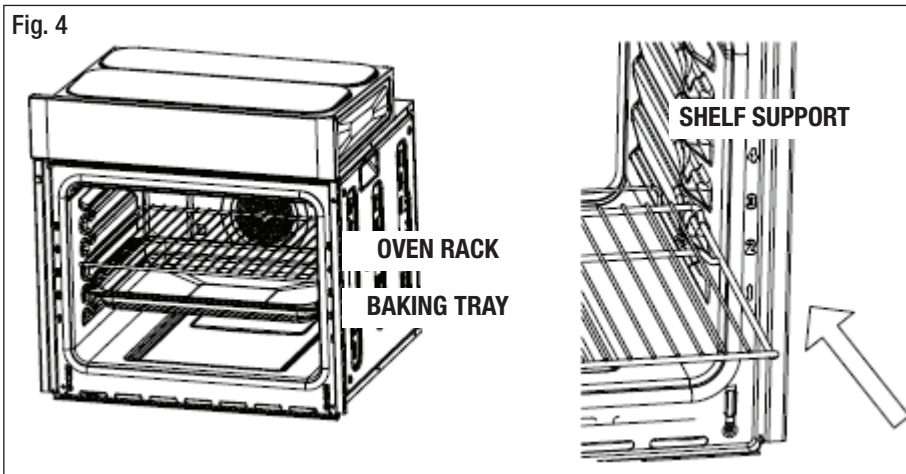
Symbol	Function / cooking mode
	<b>Oven light</b> This function provides a separate light control to illuminate the oven cavity without opening the door. It will light up for all cooking functions.
	<b>Defrost</b> This function circulates room temperature air to thaw frozen food more quickly, without the use of any heat. It is a gentle yet effective way to speed up the defrosting process.
	<b>Single Grill</b> This cooking method uses the inner part of the top heating element to grill the food.
	<b>Double Grill with Fan</b> This cooking method uses the inner and outer parts of the top heating element and the fan to grill larger quantities of food. It is recommended for grilling meat.
	<b>Convection</b> This function uses warm air, created by the rear heater, evenly distributed throughout the oven by means of the fan. It allows food on different shelves to be cooked more evenly.

# Instructions (Cont.)

## Shelf positions

- Your electric oven comes supplied with an oven rack and a baking tray, which can be positioned on the side racks (shelf supports) at the sides of the oven cavity (Fig. 4).
- When installed correctly, the oven rack and baking tray should be horizontal and not at an angle. Ensure that you select a shelf position at the same height on both sides of the cavity.
- **Using the oven rack:** The oven rack has safety stops to prevent accidental withdrawal. After engaging the oven rack into the shelf supports, as you push the oven rack into the oven, lift the front of the rack slightly to bypass the stops and allow the oven rack to slide fully into the shelf supports.
- **Removing the oven rack:** Gently pull the oven rack outwards. When it stops, lift the front slightly to bypass the safety stops and then completely withdraw the oven rack from the oven.
- **Shelf supports:** If you are cooking food in a large roasting dish, you can remove the shelf supports and place the dish on the floor of the oven cavity.

Fig. 4





# Instructions (Cont.)

## Cooking and baking tips

- **Before switching on:** Before cooking, check that any accessories that are not required are removed from the oven and that only the baking tray and/or the oven rack are positioned on the appropriate shelf support(s).
- **Preheating:** Unless your recipe states otherwise, always preheat the oven and wait until the thermostat light has gone off before placing food inside the oven chamber. You can choose not to preheat when using the fan-forced mode; however, in such a case you may need to extend the given cooking time by approximately 10 minutes.
- **Positioning food:** Place cooking and baking dishes in the centre of the oven rack and leave gaps between dishes to allow air to circulate.
- **Cooking times:** If your recipe or food packaging gives no specific guidance for cooking in fan-forced mode, you can generally reduce the cooking time and temperature by 10% from the information given for a conventional oven.
- **Baking tins:** Whenever possible, choose dark baking tins. Dark tins conduct heat better and shorten the baking time. Place baking tins directly on the rack.
- **Roasting meat:** Covering a roast or wrapping it in foil will preserve its juices and the oven will remain cleaner. However, the roast will cook faster in an uncovered pan. Use heatproof ovenware with handles resistant to high heat. When roasting/grilling meat directly on the oven rack, place the baking tray (with a small amount of water when roasting) underneath to catch spills.
- **Grilling meat:** Grilling is especially suitable for cooking sausages, steaks, chops and fish fillets, or for browning and crisping the skin of a small roast. Turn the meat over after half the grilling time has elapsed. Thinner slices will require only one turn, for larger chunks you might need to repeat the procedure. Always use barbecue tongs for turning meat.
- **Packaged food:** When cooking packaged food, always refer to the package instructions for guidance on cooking temperatures, times and cooking modes. Once familiar with the performance of your electric oven, temperatures and times can be varied to suit personal preference.
- **Frozen food:** Always defrost frozen foods thoroughly before cooking, unless packet instructions specifically mention to “cook from frozen”. Use the defrost setting for rapid defrosting, or defrost food slowly in the refrigerator.
- **Condensation:** Roasting large chunks of meat may produce excessive steam and condensation forming at the oven door. This is quite normal and does not affect the operation of the oven. At the end of cooking, take the roast out of the oven to rest and wipe the oven door thoroughly.

# Instructions (Cont.)

## **Saving energy**

Using energy in a responsible way not only saves money but also helps the environment. Below are a few hints how you can save energy when using your electric oven.

- **Do not open the oven door more frequently than required.**
- **Switch off the oven in good time and make use of residual heat.**  
For long cooking times (more than 40 minutes), try switching off the oven 5–10 minutes before the end of the cooking time. This can save up to 20% on energy. When using the timer, set appropriately shorter cooking times according to the dish being prepared.
- **Only use the oven when cooking larger dishes.**  
Meat of up to 1 kg can be prepared more economically in a pan on a cooktop.
- **Make sure the oven door is properly closed.**  
Heat can escape through spillages on the door seals. Clean up any spillages immediately. This will make cleaning easier and help you save energy.
- **Do not install the cooker in the direct vicinity of refrigerators or freezers.**  
Otherwise energy consumption will increase unnecessarily.

# FAQs and Troubleshooting Guide

If you experience problems with your oven, or it appears to be operating incorrectly, check on the following pages for solutions to common problems.

## **The oven isn't coming on.**

- Ensure that the oven is properly connected to the electricity supply.
- Check that you have selected a function, temperature and set the timer, or set it to manual operation.
- Check whether the timer is set and ensure that the operating instructions for setting the clock and the timer have been followed.

## **There appears to be no power to the oven and grill.**

- Ensure that the oven is properly connected to the electricity supply.
- Check your household fuse box, and if there is a blown fuse, replace it with a new one. If this problem happens again, contact our after sales support centre and arrange a service.
- Check with another appliance that the electrical outlet is working properly, or whether there is a power outage.

## **The top oven element cuts out for long periods of time during use.**

- Allow the oven to cool for approximately two 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 cooking function for the food you are cooking. It may be appropriate to adjust your cooking temperature by +/-10°C to achieve the best cooking results.

## **My food is not cooking evenly.**

- Ensure that the oven has been installed correctly and is level.
- Ensure that appropriate temperatures and shelf positions are being used.
- Ensure that your dishes are placed centrally on the oven rack.
- Rotate the dish(es) during cooking.

## **The oven light is not working.**

- Check whether the light bulb is loose and if so, tighten it.
- If the bulb is still not working, replace it with one of the same size and wattage (see 'Replacing the oven light bulb', page 24).

# FAQs and Troubleshooting Guide (Cont.)

## **I am getting condensation in my oven.**

- Steam and condensation is a natural byproduct of cooking any food with a high water content, such as frozen food, chicken etc. It may form in the oven cavity and between the oven door glass layers. This is not necessarily a sign that the oven is not working correctly.
- Carefully wipe any built-up condensation from the oven door after use.
- Leave the oven door open after cooking.
- 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.

## **The fan keeps on running although the oven is switched off.**

- A tangential cooling fan is fitted inside this appliance to help stabilise the oven's internal temperature and lower the external surface temperature.
- After the oven has been used, the cooling fan will run on for a period of time, until the oven is sufficiently cooled. It will then switch off automatically.

If none of the solutions offered help you solve your problem, or it continues to be operating incorrectly, disconnect the oven from your mains supply and contact our after sales support centre for advice; contact details are printed at the bottom of the page. **Do not attempt to repair the appliance yourself!**

Please note that if you book a service, the appliance must be accessible for the technician to perform any necessary repair. If the oven is installed in such a way that the 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 in this manual has been completed.

### **IN CASE OF AN EMERGENCY**

**In the event of an emergency, switch off all oven controls, disconnect the oven from the electricity supply and call our after sales support line for advice.**

# Other Useful Information

## Cleaning the oven

### CAUTION!

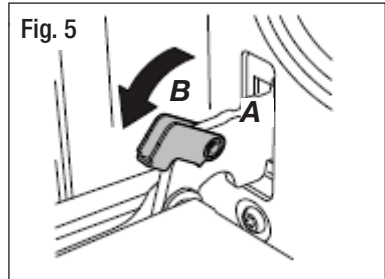
- **Before cleaning any part of the oven, make sure all oven controls are switched off and the oven has cooled down sufficiently.**
  - **Never use a steam cleaner to clean any part of the oven.**
- **Frequency:** After each use, make sure to clean the oven thoroughly. This will prevent residual food stuffs becoming baked on the oven chamber surfaces, which will make the residues more difficult to remove.
  - **Inside surfaces:** Remove the oven rack and baking/drip tray from the oven before cleaning. Clean the oven cavity only with warm, soapy water, using either a sponge or soft cloth, then dry with a dry cloth. Do not use any abrasive cleaners, harsh detergents and hard or metal brushes on any oven surface.
  - **Bottom of the oven:** Any stains that may appear on the bottom of the oven are probably due to spilled food or food splashes, which will have occurred during the cooking process. These spills and splashes could possibly be a result of the food being cooked at an excessively high temperature, or being placed in cookware that is too small. To avoid such stains, make sure to select a cooking temperature and function that is appropriate for the food you are cooking. Also make sure to place the food in an adequately sized dish and to use the drip tray where appropriate.
  - **Fan guard:** If you want to remove the fan guard for cleaning, you must unplug the oven first. Remove the screws, then remove the fan guard for cleaning, taking care as the fan blades are sharp. After cleaning and drying the fan, reinstall the clean and dry fan guard and secure it with the screws.
  - **Oven exterior:** Clean the oven exterior with a wrung out soft cloth or sponge, dampened with warm soapy water. Do not use any abrasive cleaners. Never leave acidic substances (lemon juice, vinegar) or stainless steel parts.
  - **Oven door:** If the glass oven door is splattered with fat or other food residues, remove them with a cloth dampened in warm, soapy water. Then use a dry, lint-free cloth to remove any streaks. Do not use harsh or abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering. You may remove the door for thorough cleaning, if required; please refer to the next pages for instructions.
  - **Oven cleaners:** If you use any form of oven cleaner on your appliance, you must check with the manufacturer of the cleaner that it is suitable for use on your appliance. Any damage caused to the appliance by a cleaning product will not be covered under your warranty. We recommend using an appropriate stainless steel cleaner and polish regularly on the stainless steel surfaces.

# Other Useful Information (Cont.)

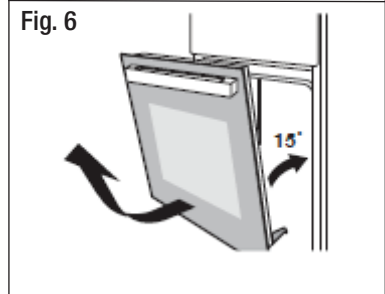
## Removing the oven door for cleaning

Removing the oven door and the glass panel inside the door enables full access to the entire oven cavity for easier cleaning and maintenance.

- Before you start, place some soft, padded material on the floor or benchtop.
- Open the oven door completely and have a look at the door hinges (Fig. 5). The hinges (A) have two movable latches (B) on them. If you raise both these latches, the hinges are released from the oven housing.



- Close the door to an angle approximately 15°.
- With both hands, 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 (Fig. 6).



**IMPORTANT:** Make sure that the door is supported at all times and that you place it on some padded material while cleaning it.

- Place the door flat on the prepared soft material for cleaning.
- Clean the oven glass door only with a damp cloth and a small amount of mild detergent. Make sure the cloth is clean and does not contain residues of other cleaning products.
- If you want to remove the inner glass panels for cleaning while you have taken the door off the oven, please refer to the next page for instructions.
- To refit the door, carefully 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.

### CAUTION!

- The latches 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.

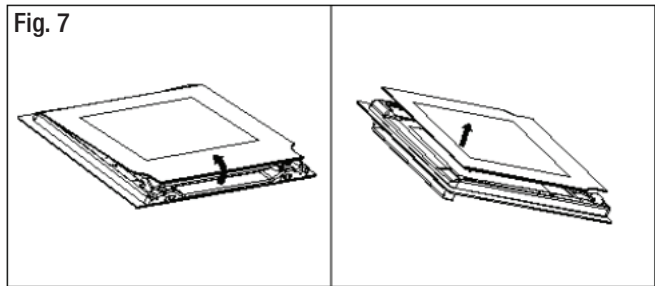
## Other Useful Information (Cont.)

### Removing the door's inner glass panel for cleaning

**IMPORTANT:** 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.

While you have the oven door removed for cleaning, you may wish to remove the inner glass panels for cleaning. Please refer to the illustrations below and proceed as follows:

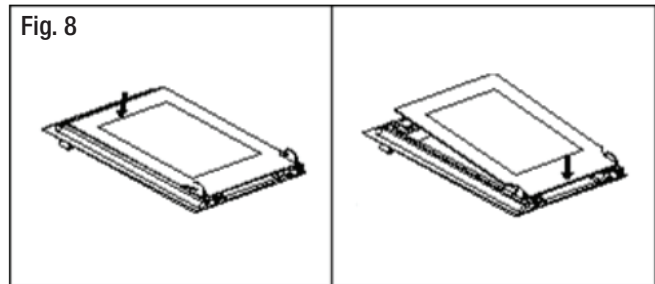
- Grip the top and the bottom of the inner door glass panel.
- Gently pull the bottom of the inner door glass panel upwards (Fig. 7).
- The securing clips at the bottom of the glass panel will pop out and the glass panel will be free to remove.



**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 (Fig. 8). 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 glass panels up or rearrange the order.

**WARNING:** Placing the glass panels back in the door incorrectly could cause damage and could lead to the door exploding.

# Other Useful Information (Cont.)

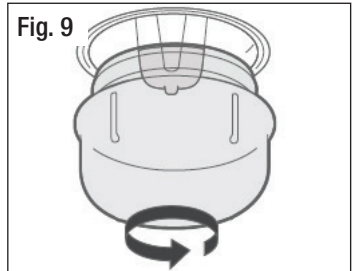
## Replacing the oven light bulb

### **IMPORTANT!**

**To avoid the possibility of electric shock, make sure the oven is switched off and unplugged from the power supply before removing or replacing the oven light bulb.**

When the lamp in the oven fails and needs replacement, proceed as follows. (Bulb replacement is not covered by warranty.)

- Unscrew and remove the glass lamp cover by turning it anticlockwise (Fig. 9). Wash the lamp cover and wipe it dry.
- Unplug the light bulb and carefully remove it from the socket. Replace the bulb with a new high-temperature bulb of the same size and wattage (halogen lamp, T300°C, 220-240 V, 25-40 W). Do not use any other type of bulb.
- Screw the bulb back in, making sure it is properly inserted into the ceramic socket.
- Screw the glass lamp cover back into place.





## Other Useful Information (Cont.)

### **Service, repairs and spare parts**

- Besides keeping the oven clean, regularly inspect the control dials and heating element.
- If the appliance is damaged, do not attempt to repair it yourself. If it requires repair or service, please contact our after sales support centre to arrange for examination and repair.
- Our after sales support centre stocks a range of spare parts for the appliance. For more information, or to purchase a spare part, contact the centre using the details at the bottom of the page.

# Other Useful Information (Cont.)

## Technical specifications

Model	HV-C60OV-1
Oven cavity capacity (gross)	80 L
Product dimensions	(H)595 x (W)595 x (D)575 mm
Aperture dimensions	(H)600 x (W)560 x (D)570 (min) mm
Weight	approx. 32 kg
Oven light bulb	Halogen lamp, 220/230 V, 25-40 W, 300°C
Accessories	1x baking tray, 1x baking tray insert, 1x chrome wire rack
Oven functions	4 + oven light
Oven temperature range	50–250°C
Oven door	4 layer glass door
Timer	2 hour
Rated voltage / frequency	220–240 V~ / 50–60 Hz
Total rated power	2100 W

## Compliance

This product has been fully tested and meets all requirements as set out by standards AS/NZS 60335.1 and AS/NZS 60335.2.6.



The RCM Mark (Regulatory Compliance Mark) indicates that the product complies with the relevant guidelines of the ACMA as well as corresponding government requirements for the safety of electrical devices.

# Other Useful Information (Cont.)

## Responsible disposal



Packaging materials are recyclable. Please dispose of them responsibly for recycling.



At the end of its working life, do not throw this appliance out with your household waste. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling.

Contact your local authorities for advice on recycling facilities in your area. Or find recycling scheme services listed on Planet Ark's website at [www.recyclingnearyou.com.au](http://www.recyclingnearyou.com.au), or call Planet Ark on 1300 733 712.

## Licensed installer/electrician details

Please ask your licensed installer/electrician to fill in the details below so you have them on record should you need to contact the installer in the future.

**Proof of professional installation is also required for warranty claims.**

Please fill in the details below:

Name of licensed installer: .....

Licence number: .....

Date of installation: .....

Signature/date: .....

## Warranty returns

Should you for any reason need to return this product for a warranty claim, make sure to include all accessories with the product.

## Product does not work?

If you encounter problems with this product, or if it fails to perform to your expectations, make sure to contact our After Sales Support Centre on (AU) 1300 886 649 or (NZ) 0800 836 761 for advice.

Distributed by Tempo (Aust) Pty Ltd ABN 70 106 100 252

PO BOX 132, Frenchs Forest NSW 1640, Australia

Customer Helpline:

(AU) 1300 886 649 (NZ) 0800 836 761

Web Support: [tempo.org/support](http://tempo.org/support)

For an electronic copy of this manual, please contact our after sales support centre.