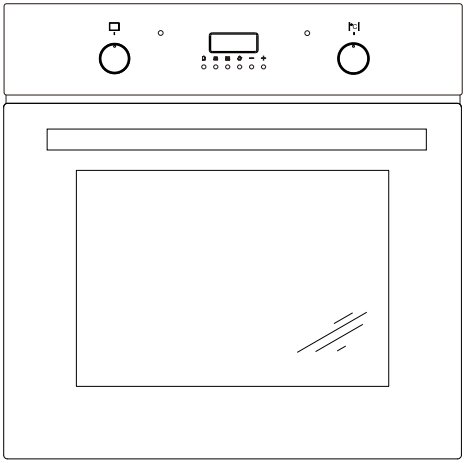
COOKOLOGY

Instruction Manual

BUILT-IN OVEN



MODEL:

FOD602SS
FOD602BK

COOKOLOGY - Please register the warranty for this product on www.cookology.com

Warning

1) During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven, for cooking ranges and ovens.

2) WARNING: Accessible parts may become hot during use. Young children should be kept away.

3) Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

4) If during the test of Clause 11, the temperature rise at the centre of the internal bottom surface of a storage drawer exceeds that specified for handles held for short periods in normal use, the instruction shall state that these surfaces can get hot.

5) Details indicating the correct installation of the shelves.

6) Do not use a steam cleaner.

7) Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

8) The appliance must not be installed behind a decorative door in order to avoid overheating.

9) Disconnection of the appliance after installation, by accessible plug or a switch in the fixed wiring.

10) 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.

11) This appliance should be connected to a circuit which incorporates an isolating switch which can accessible by the user after installation providing full disconnection from the power supply. The disconnection may be achieved by incorporating a switch in the fixed wiring in accordance with the wiring rules.

12) WARNING: The appliance and its accessible parts become hot during use.

Warning

14) Care should be taken to avoid touching heating elements.

15) Children less than 8 years of age shall be kept away unless continuously supervised.

16) If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporize and even to ignite on the hot heating elements.

17) When residual heat is used to keep food warm, the high level of humidity and condensation can cause corrosion in the oven. The control panel, worktop or furniture unit may also be damaged. Do not switch the oven off completely while food is inside it , but select the lowest possible temperature for the oven function you are using. This will ensure the fan will automatically continue to run.

18) Cover any food which is left in the oven to be kept hot, as moisture in the food could lead to corrosion damage in the oven. This also prevents the food from drying out.

19) Never cover the floor of the oven with aluminium foil, or place oven dishes, pans, saucepans or trays directly onto the floor of the oven.
This would cause concentrations of heat which could cause damage to the floor of the oven.

DEAR CUSTOMER,

The oven is 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 oven was thoroughly checked with regard to safety and functionality.

Before using the appliance, please read the instruction manual carefully.
By following these instructions carefully you will be able to avoid any problems in using the appliance.

It is important to 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.

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

The oven is intended for household use only.

The manufacturer reserves the right to introduce changes which do not affect the operation of the appliance.

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SAFETY INSTRUCTIONS

NOTE:
Ensure there is a grounded socket nearby(behind the unit)
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 unit. the circuit breaker trips or the fuse fails on a repeated basis, then a dedicated circuit will likely be required.

!**The appliance must be installed only by a qualified person in compliance with the instructions provided. Incorrect installation may cause harm to persons, animals or may damage property**.
The manufacturer declines all responsibility for improper
installation which may harm persons and animals and damage property.
Important: The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

WARNING:

When using this product, basic precautions should always be taken, including the following:

Your built-in oven is a classified electrical appliance. As with any electrical appliance and particularly with electric heaters, basic precautions must be followed in order to reduce the risk of fire, burns, electrical shocks and/or other serious injuries or death.

! The appliance becomes hot during operation. Take care not to touch the hot parts inside the oven.
While in operation direct contact with the cooker may cause burns!
! Ensure that small items of household equipment, including connection leads, do not touch the hot oven or the hob as the insulation material of this equipment is usually not resistant to high temperatures.
! Do not leave the cooker unattended when frying. Oils and fats may catch fire due to overheating or boiling over.
Do not put pans weighing over 15 Kg on the opened door of the oven and pans over 25 kg on the hob.
! Do not use harsh cleaning agents or sharp metal objects to clean the door as they can scratch the surface, which could then result in the glass cracking.
! Do not use the cooker in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person.
! In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
! 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 cooker.
! The cooker should not be cleaned using steam cleaning equipment.

SAFETY INSTRUCTIONS

! The panels adjacent to the oven must be made of heat-resistant material.

! Cabinets with a veneer exterior must be assembled with glues which can withstand temp-erature of up to 100℃.

! Keep combustible materials, such as: curtains, drapes, furniture, pillows, clothing, linens, bedding, paper, etc., at least 3 feet (0.9 meters) from the front sides and rear of the heater. Do not use this unit in areas where gasoline, paint or other flammable liquids or their associated vapors may be present.

! To reduce the risk of fire, do not place or install this unit in areas where the ventilation or circulation ducts may become blocked.

! The unit's power cord must be connected to a properly grounded and protected, 220-240V electrical outlet. Always use ground fault protection where required by the electrical code. To reduce the risk of fire, avoid running the power cord under rugs, carpets, etc. Keep the power cord away from high traffic areas where it may pose as a tripping hazard.

! Avoid the use of an extension cord, which may overheat and cause a fire.

! 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.

! Do not operate any oven with a damaged cord or plug or after the heater malfunctions, has been dropped or damaged in any manner. Return the oven to an authorised service centre to be checked.

! If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

! Use this oven only as described in this manual. Any other use not recommended by the manufacturer may cause fire, electric shock, or injury to persons.

! Never add cold water to food on a hot universal tray or baking tray 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.

! Do not lift the oven by the handle.

HOW TO SAVE ENERGY



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:

! **Do not uncover the pan too often (a watched pot never boils!)**
Do not open the oven door unnecessarily often.

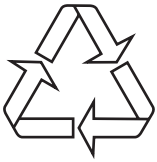
! **Switch off the oven in good time and make use of residual heat**.
For long cooking times, switch off heating zones 5 to 10 minutes before finishing cooking, This saves up to 20% on energy.
Only use the oven when cooking larger dishes.
Meat of up to 1 kg can be prepared more economically in a pan on the cooker hob.
! **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 cooker in the direct vicinity of refrigerators/freezers**.
Otherwise energy consumption increases unnecessarily.

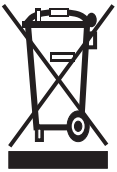
UNPACKING



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.

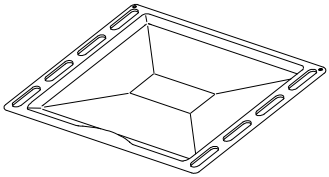
DISPOSAL OF THE APPLIANCE



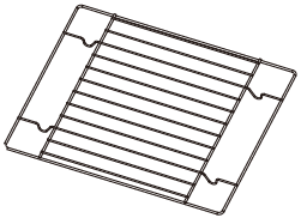
Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled 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.



*Baking tray**



Grill grate
(drying rack)

INSTALLATION

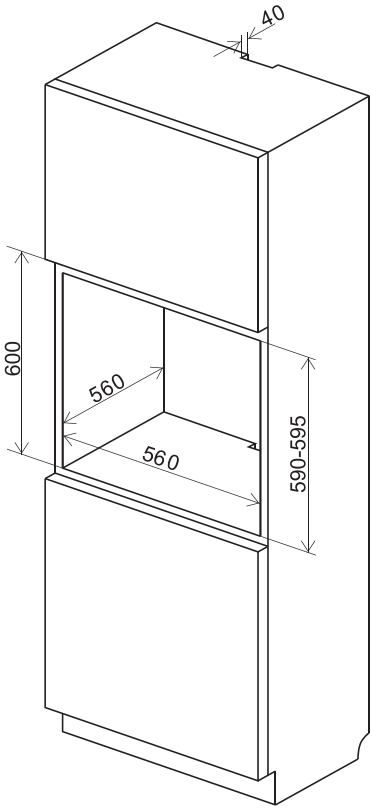
!The kitchen area should be dry and aired and equipped with efficient ventillation. When installing the oven,easy access to all control elements should be ensured.

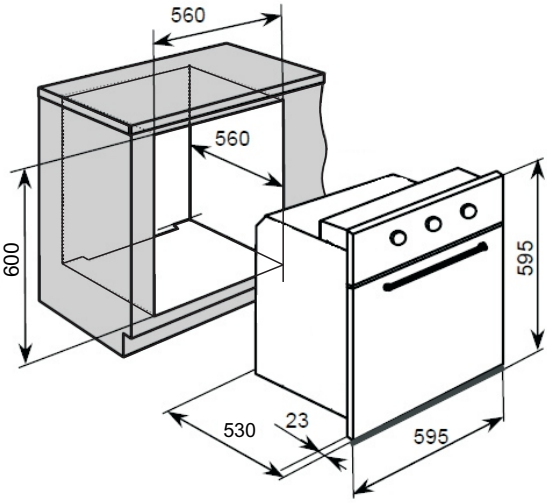
!This is a built-in oven, and its back wall and one side wall can be placed next to a high piece of furniture or a wall.Coating or veneer used on fited furniture must be applied with a heat-resistant adhesive (100℃).This prevents surface deformation or detachment of the coating.

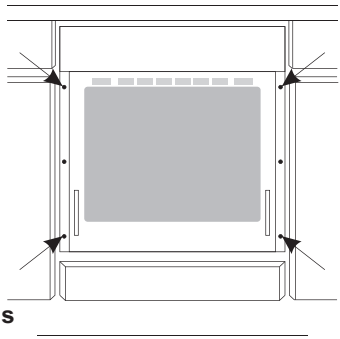
! Make an opening with the dimensions given in the diagram for the oven to be fitted.

!Make sure the mains plug is disconected and then connect the oven to the mains supply.

!Insert the oven completely into the opening without allowing the four screws in the places shown in the diageram to fall out.





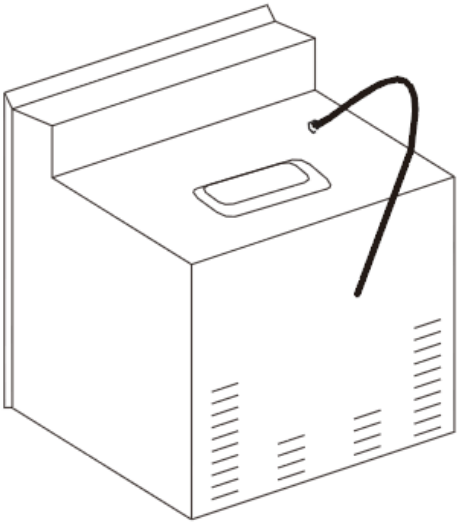


Product Dimensions		Aperture Dimensions
Height:	595mm	600mm
Width:	595mm	560mm
Depth:	530mm	560mm(min)

INSTALLATION

Electrical connection

WARNING:
All electrical work should be carried out by a suitably qualified and authorised electrician. No alterations or wilful changes in the electricity supply should be carried out.



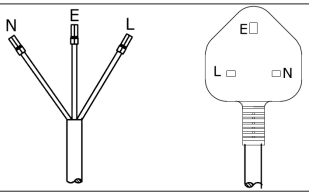
Fitting guidelines
The oven is manufactured to work with single-phase alternating current (220V-240VAC/50/60Hz）
Remember that the connection wire should match the connection type and the power rating of the oven.

The connection cable must be secured in a strain-relief clamp.

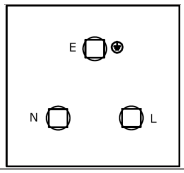
WARNING:
Remember to connect the safety circuit to the connection box terminal marked with ⏚ .The electricity supply for the oven must have a safety switch which enables the power to be cut off in case of emergency. The distance between the working contacts of the safety switch must be at least 3 mm.
Before connecting the oven to the power supply it is important to read the information on the data plate and the connection diagram.

CONNECTION DIAGRAM
CAUTION: Voltage of heating elements 220V~240V

Caution! In the event of any connection the safety wire must be connected to the ⏚ PE terminal



For 220V-240V earthed one phase connect on: Brown wire connect to L and blue wire connect to N ， safety wire (Yellow green) connect to ⏚



OPERATION

Before 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.

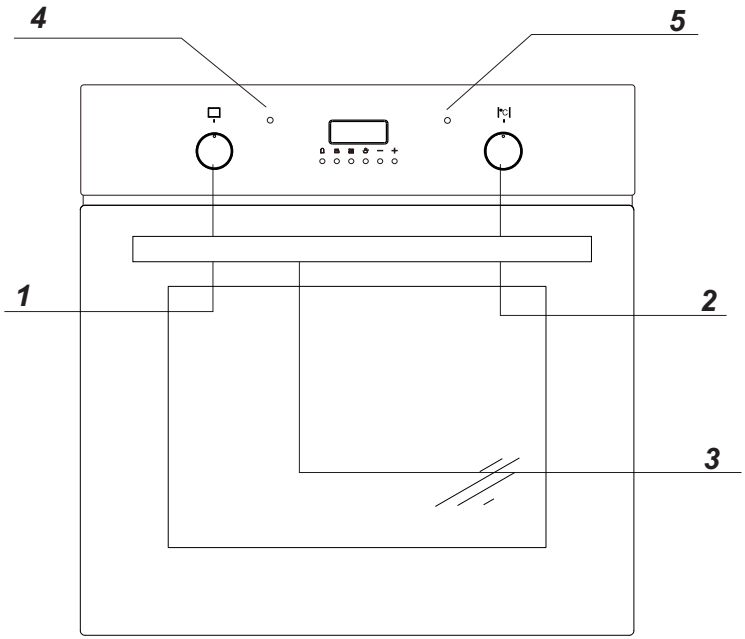
! Switch on the ventilation in the room or open a window.

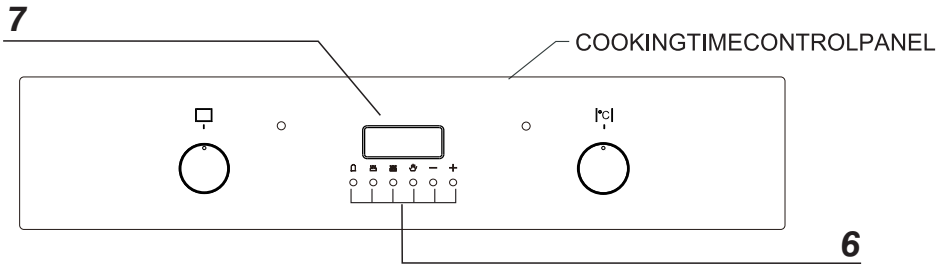
! Heat the oven (to a temperature of 250℃, for approx, 30 min.), remove any stains and wash carefully.

Important!
The inside of the oven should only be washed with warm water and a small amount of wash-ing-up liquid.

OPERATION

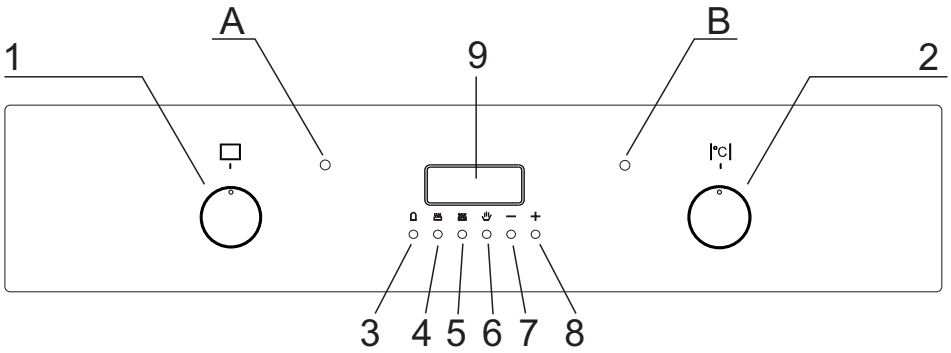
Main Body





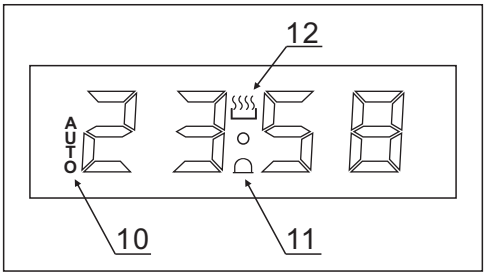
1 Oven function selection knob
2 Temperature control knob
3 Oven door handle
4 Orange function operation signal light
5 Red temperature regulator signal light
6 Keep-press
7 Display

Control Panel



1) Oven function selector knob
2) Thermostat control knob
3) Minute minder button
4) Duration button
5) End cook button
6) Manual operation button
7) Minus button
8) Plus button
9) LED display

A) Power indicator light
B) Oven operating light



10 Auto function symbol
11 Minute minder symbol
12 Manual operation symbol

OPERATION

Selecting manual operation mode

After your appliance is connected to your mains supply for the first time, the numbers on the timer display will flash. Before you can select a cooking function or set a temperature, you must set the appliance into “manual operation” mode.

• To select manual operation mode, press the manual operation button (6) on the control panel.

Setting clock (the time of day)

After setting your oven for manual operation, you should also set the time of day.

• After pressing the manual operation button (6), use the minus button (7) and plus button (8) to adjust the time that appears in the display. After getting the display to the correct time, release the minus and plus buttons. After a few seconds the time will fix in the display and you will be able to use your oven.

The oven timer

• Only the minute minder can be used with the defrost oven function. None of the other timer modes will work with the defrost function.

Before first use

- To remove any residue from the oven that may have been left from the manufacturing process, you should select the fan oven function and set the thermostat to its maximum temperature setting.
- It is perfectly normal for a smell to be produced during this process.
- You should make sure that any windows in the room are left open during this process.
- It is advisable for you not to remain in the room whilst the burning off process is taking place.
- You should leave the oven on maximum setting for 30 – 40 minutes.
- After the oven cavity has cooled, it should then be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Outer parts of the oven should be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

Setting the minute minder function

You are able to set the minute minder at any time, regardless of whether an oven function has been selected. You can set a period of time using the minute minder function and an alarm will sound when that period of time has elapsed.

• Press the minute minder button (3), the display will show a value of 00:00. Set the period of time that you wish the minute minder to countdown for, by using the minus (7) and plus (8) buttons.

• Once the display has got to your desired countdown time, let go of the minus and plus buttons. The minute minder symbol (11) will appear on the timer display.

• Once a countdown time has been set, it is possible to shorten or lengthen the time by using the minus or plus buttons.

• An alarm will sound when the countdown time has elapsed. The alarm can be silenced by pressing the minute minder button.

• **Important:** The oven will continue to heat once the alarm has been silenced. If you have finished cooking, then you should turn the oven function selector and thermostat control knob to 0.

Setting the duration function

This function will allow you to set a countdown time similar to the minute minder function. However the oven will no longer continue to heat, once the countdown period has elapsed.

• Use the thermostat control knob (2) to set the temperature that you require. The duration symbol (12) will appear on the display.

• Use the oven function selector knob (1) to select the mode of cooking that you require.

• It is then possible to set the duration of the cooking time that you require.

• Press the duration button (4) and the display will show a value of 00:00. Set the period of time that you wish the duration function to countdown for, by using the minus (7) and plus (8) buttons.

• Once the display has got to your desired countdown time, let go of the minus and plus buttons. The countdown will start immediately and the word AUTO will appear on the timer display.

• Once a countdown time has been set, it is possible to shorten or lengthen the time by using the minus or plus buttons.

• An alarm will sound when the countdown time has elapsed and the oven will switch off. The word AUTO will flash and the heating symbol will disappear. The alarm can be silenced by pressing the duration button.

• You will need to return the oven to manual operation mode, once the duration function has been used. To do this you should press the “manual operation” button, the word AUTO will disappear from the display and the manual operation symbol will appear instead.

• **Important:** If you do not turn the thermostat control knob and oven function selector knob to 0, then the appliance will continue to operate as soon as you press the manual operation button.

Setting the end cook function

This function is similar to the duration function, however instead of selecting a period of time that you wish the oven to switch off after. You select the time of day that you wish the oven to switch off at.

- Use the thermostat control knob (2) to set the temperature that you require. The duration symbol (12) will appear on the display.

- Use the oven function selector knob (1) to select the mode of cooking that you require.

- Press the end cook button (5) and the display will show the current time of day. Set the time of day that you wish the oven to stop cooking at by using the minus (7) and plus (8) buttons. The timer will calculate how long the cooking time will be, based on the time of day that you have selected and show it on the display.

- Once the display has got to the time of day that you want the oven to stop cooking at, let go of the minus and plus buttons. The countdown will start immediately and the word AUTO will appear on the timer display.

- When the time is set, it can be modified by pressing the minus and plus buttons.

- When the time of day reaches the end of cooking time that you set, the oven will switch off and an alarm will sound. The word AUTO will flash and the heating symbol will disappear. The alarm can be silenced by pressing the “end cook” button.

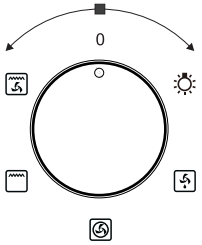
- You will need to return the oven to manual operation mode, once the end cook function has been used. To do this you should press the manual operation button, the word AUTO will disappear from the display and the manual operation symbol will appear instead.

- **Important:** If you do not turn the thermostat control knob and oven function selector knob to 0, then the appliance will continue to operate as soon as you press the “manual operation” button.

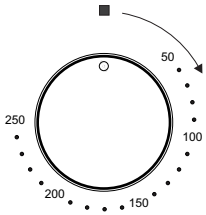
Oven function selection

The ovens cooking functions, as well as the internal light and defrost, are selected using the Oven function selector knob. The knob turns easily clockwise until the required function is selected.

Possible settings of the oven function knob



as well as the temperature regulator knob –to set a required function you should turn the knob to the selected position.



The oven can be switched off by setting both of these knobs to the position˝●"/"0˝.

Caution!
When selecting any heating function (switching a heater on etc.) the over will only be switched on after the temperature has been set by the temperature regulator knob.

Oven on and off

In order to switch on the oven you need to:

! Set required working conditions of the oven, its temperature and a mode of heating.

! Set the knob to the required position, turning it right.

Caution!
At this oven function knob position, when setting the temperature regulator to a position other than zero, the red light may go on, although the oven is not being warmed up.



Separate oven lighting
By setting the knob to this position,the lighting inside the oven is switched on.Use,for example,when washing the oven chamber.



Defrosting
This function allows all frozen foods to be rapidly and delicately thawed thanks to the internal fan.



Central element with fan On
This cooking mode allows homogeneous distribution of the heat inside the oven. Making it possible to cook several items of food at the same time.



Grill heater On
Setting the knob to this position allows dishes to be grilled on the grate.



Grill with fan On
Excellent combination for cooking spitroasted chicken game and a variety of roasts.

Caution!
When selecting any heating function (switching a heater on etc.) the over will only be switched on after the temperature has been set by the temperature regulator knob.

Switching on the oven is indicated by two signal lights, yellow and red, turning on.The yellow light, turned on means the oven is working . If the red light goes out, it means the oven has reached the set temperature, If a recipe recommends placing dishes in a warmed-up oven , this should be not done before the red light goes out for the first time .When baking, the red light will temporarily come on and go out (to maintain the temperature inside the oven). The yellow signal light may also turn on at the knob position of “oven chamber lighting”.

Fast oven heat-up

In ovens with automatic air circulation, equipped with a fan and an ultra-fan heater, the fast heat-up function may be used-the oven will reach a temperature of 150℃within approximately 4 minutes.

Mode of operation:

- set the oven function to the position of ultra-fan and bottom heater,
- set the temperature regulator knob to the position of 150℃,
- the oven warms up to the temperature of 150℃(or lower if set);the oven reaching the temperature is signalled by the red light of the temperature regulator going off,
- now put the tray with dough into the oven,
- set the oven function knob to the selected

Important!
When the fast oven heat-up function has been selected, the chamber should not contain a baking tray with dough or other elements that do not constitute the oven fittings.
The fast heat-up function is not recommended for use with the programmer set.

Use of the grill

The grilling process operates through infrared rays emitted onto the dish by the incandescent grill heater.

In order to switch on the grill you need to:

- set the oven knob to the position marked with
- heat the oven for approximately 5 minutes (with the oven door shut).
- insert a tray with a dish onto the appropriate cooking level ,and if you are grilling on the grate insert a tray for dripping on the level immediately below (under the

For grilling and combined grill the temperature must be set to 250℃, but for the grill function with fan it must be set to a maximum of 200℃.

Caution!
The grill should be used with the oven door shut.
When the grill is in use ,accessible parts can become hot.
It is recommended to keep children away from the oven.

CLEANING AND MAINTENANCE

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

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

Caution ! The sharp blade should always be protected by adjusting the cover (just push it with your thumb).Injuries are possible so be careful when using this instrument-keep out of reach of reach of children

! Appropriate light cleaning or washing products are recommended, such as e.g. any kind of liquids or emulsions for fat removal. In particular, special cleaning products such as COLLO Luneta, Sidol Stahlglanz ,Stahl-Fix for washing and cleaning and Cera Fix for maintenanc are recommended. If the recommended products are not available, it is advisable to use a solution of warm water with a little washing-up liquid or cleaning products for stainless steel sinks.

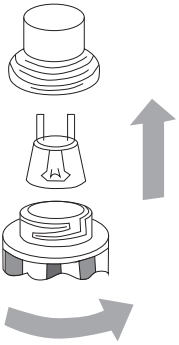
Replacement of the oven light bulb

In order to avoid the possibility of an electric shock ensure that the appliance is switched off before replacing the bulb.

! Set all control knobs to the position"●"/"0" and disconnect the mains plug,

! unscrew and wash the lamp cover and then wipe it dry.

! nscrew the light bulb from the socket replace the bulb with a new one-a high temperature bulb (300)with the following parameters:
-voltage230 V
-power 25 W
-G9



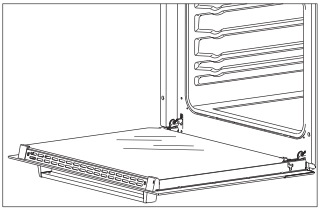
Oven light bulb

! Screw the bulb in , making sure it is properly inserted into the ceramic socket.

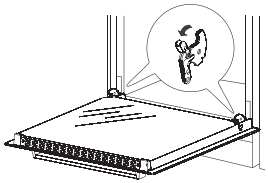
! Screw in the lamp cover.

Removing the doors

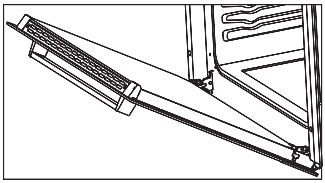
a. The oven door is fully open。

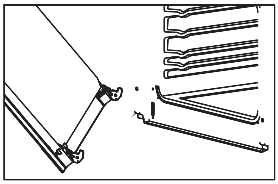


b. The latch hinges completely lifted。



c. Gently close the oven door until you hear the sound of engagement, once they reach a clamping position, with both hands holding the door and continue to push, pull up at the same time so that the hinge bolt removed from the oven



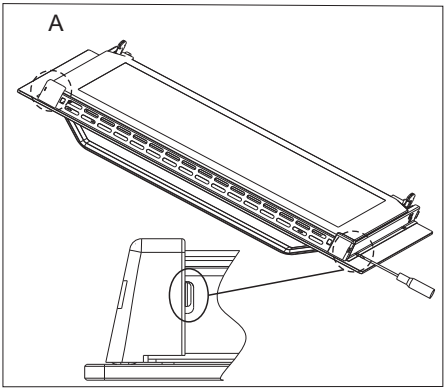


d. After cleaning, the hinge is aligned with the oven door latch push until bite each other

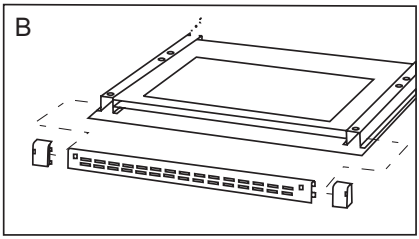
e. The oven door is fully open and fully push the latch down to its original position. Oven door installation

Remove the inner glass panel

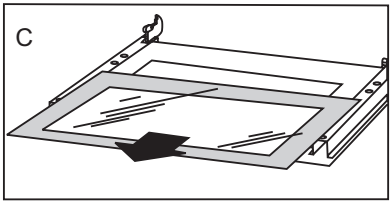
a. Glass door has two plastic fixed blocks. Use a slotted screwdriver to insert into the hole of the plastic fixed block and gently pry it.



b. Remove the fixed block and the top ends of the plastic ventilation grid.

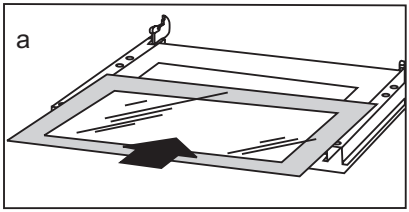


c. The inner glass pulled out from beneath plastic fixed block. After cleaning, the inner glass insert the following plastic fixed block,

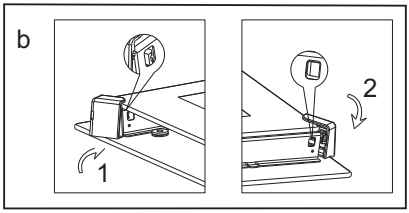


Install inner glass.

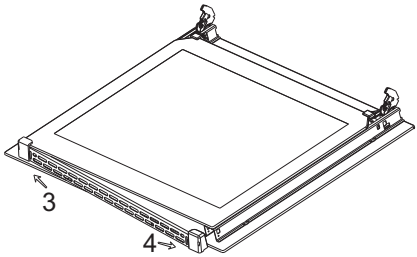
a. After cleaning the inner glass from the top to the plastic fixed block,



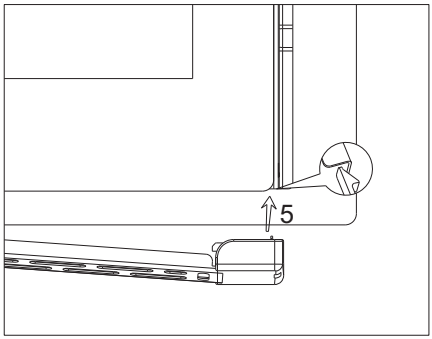
b. Install the upper left fixed block and pay attention to the view button.,

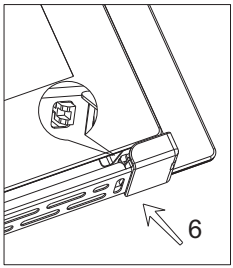


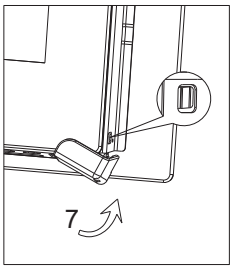
c. Insert the heat sink into the upper left fixed block,



d. Insert the upper right fixed block into the radiator panel.
Fix the block into the iron frame and pay attention to the card position.







OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

! switch off all working units of the cooker

! disconnect the mains plug

! call the service centre

! Some minor faults can be fixed by referring to the instructions given in the table

PROBLEM	REASON	ACTION
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
The oven lighting does not work	the bulb is loose or dam-a ged	tighten up or replace the blown bulb (see chapter Cleaning and Maintenance)

TECHNICAL DATA

Voltage rating	220-240V~ 50/60 Hz
Power rating	max. 1.8kW
Cooker dimensions H/W/D	59. 5/59. 5/53.0 cm
Weight	Approx. 21 kg

Product Information Sheet

Delegated regulation (EU) št.65/2014

Supplier's name or trade mark:	**COOKOLOGY**	
Model identifier:	**FOD602SS**	**FOD602BK**
Number of cavities	**1**	

Cavity 1

Energy Efficiency Index	**90,0**
Energy efficiency class	**A**
Energy consumption per cycle - conventional heating	**0,00 kWh**
Energy consumption per cycle - fan heating	**0,72 kWh**
Heat source for the baking area	**Electricity**
Usable volume for baking	**60L**
Lighting type	**Halogen**

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