

# BUILT-IN OVEN

60CM

Models:

BO AE 63 A

BO AE 86 A

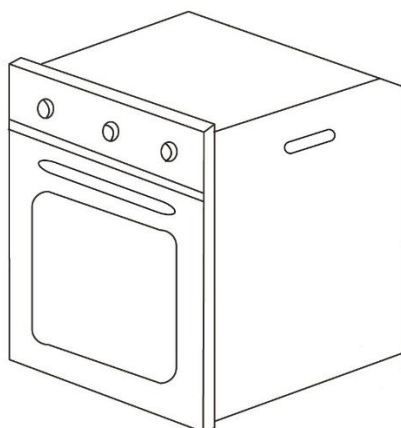
BO AE 1370 A



THE BEAUTY OF SIMPLICITY



## USER MANUAL



## Please read this user manual before usage!

Dear Customer,

Thank you for purchasing this EF product. We hope that you obtain the greatest performance from our products which has been manufactured with excellent quality, state-of-the-art technology that will be able to contribute to making your everyday life even easier.

Hence, please take your time to read this entire user manual and other documents supplied with the product to retain the appliance at its best performance and extend the lifespan of this appliance. This manual provides all detail instructions you may require to ensure a safe installation, usage, and maintenance.

Do note that this user manual may be applicable to other models. Differences between models will be identified in the manual.






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Please keep this user manual within easy reach for future references. Doing so will allow you to understand and take advantage of the appliance unique features at any time.

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### Explanation of symbols

Throughout this user manuals the following symbols are used:

	<b>Important Information or Useful hints about usage</b>
	<b>General warning warns for hazardous situation with regard to life and equipment</b>
	<b>Electrical warning warns of hazards from electricity which can result in physical injury and/or damage to the equipment</b>
	<b>Warning for risk of fire</b>
	<b>Warning for hot surfaces</b>

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# 1 SAFETY GUIDELINES

This section contains safety instructions that will help reduce the risk of injury, electric shock and property damage.

## GENERAL SAFETY

- Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the heating elements.
- Always use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam.
- Secure all loose garments before begin operating. Tie long hair so that it does not hang loose, and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewellery, or dangling sleeves.
- Care shall be taken to avoid touching heating elements.
- Disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or maintenance
- Unplug the appliance if not using for a long time
- Use oven gloves to place cookware in the oven or remove the cookware
- Grip the middle of the handle as the two ends will get hot due to the hot air from the cavity
- Make sure of below settings when the appliance is not in use;
  - **BO AE 63 A & BO AE 86 A** – All knobs are in the “0” or “●” position
  - **BO AE 1370 A** – The display is only showing the clock
- Cut the power supply cable when you decide not to use the appliance any longer
- Frozen foods such as pizzas should be cooked on the wire grill. If the baking tray is used, it may become deformed due to the great variation in temperatures.
- Actions that should be avoided:
  - Using the appliance when barefoot
  - Touching the heating element after usage, even after a short operation
  - Improper or dangerous operations
  - Obstructing the ventilation or heat dissipation slots
  - Exposing the appliance to atmospheric agents such as rain and sunlight
  - Using the oven for storage purposes
  - Touching the appliance with wet parts of the body
  - Cutting the electricity by moving the appliance or by pulling the power cord
  - Attempting to install or repair the appliance without reading the manual thoroughly or without the assistance of qualified person

## ELECTRICAL SAFETY



**If the product has a failure, it should not be operated unless repaired by the Authorised Service Agent. Risk of electrical shock.**

- If the oven has been damaged in transport, do not connect it.
- Appliance must be connected to the mains power supply only by a specially licensed electrician.
- Avoid using adapters, multiple sockets and/or extension leads.
- In the event of a fault or damage to the appliance, do not attempt to operate it.
- Repairs should be performed by a licensed technician only.
- Improper repair may result in considerable danger to you and others.
- If your oven needs repair, contact a Service Centre or your dealer.
- If the supply cord is defective, it must be replaced by a special cord or assembly available from the manufacturer or an authorized service agent.
- Electrical leads and cables should not be allowed to touch the oven.
- Install an omnipolar circuit-breaker with a minimum contact opening of 3mm between the appliance and the mains. The omnipolar circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).
- The rating plate is located on the right side of the door
- The power supply of the appliance should be turned off when it is being repaired or cleaned.
- Take care when connecting electrical appliances to sockets near the oven.
- Use the electricity system safety when connecting the appliance earth cord.



**The appliance should be powered down before replacing the lamp to avoid the possibility of electric shock.**



**Never store flammable materials in the oven and avoid using flammable liquids near the appliance.**

## DISPOSAL INSTRUCTIONS

- The material used to package this appliance is recyclable.
- Dispose of the packaging materials in the appropriate container at your local waste disposal facility

### Disposing of Old Appliances

- When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.
- You can obtain information about collection dates and public refuse disposal sites from your local refuse department or council.



**Before disposing of old appliances, make them inoperable so that they cannot be a source of danger. To do this, disconnect the appliance from the mains supply and remove the mains lead.**



**To protect the environment, it is important that old appliances are disposed of in the correct manner. The appliance must not be disposed of with household rubbish.**



### Crossed-Out Wheeled Dustbin Symbol

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumb, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

## SAFETY DURING / AFTER OPERATION

- This oven is designed only for the cooking of household food.
- During use, the oven interior surfaces will become hot enough to cause burns.
- Do not touch heating elements or interior surfaces of the oven until they have had time to cool down.
- When cooking, care must be taken when opening the oven door as hot air and steam can escape rapidly.
- When cooking dishes that contains alcohol, the alcohol may evaporate due to the high temperatures and the vapour can catch fire if it comes into contact with a hot part of the oven.
- For your safety, do not use high-pressure water cleaners or steam jet cleaners.
- Do not pour water into the oven bottom when it is hot. This could cause damage to the enamel surface.
- The oven door must be closed during cooking.
- Do not line the oven bottom with aluminium foil and do not place any baking trays or tins on it. The aluminium foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.
- Fruit juices will leave stains, which can become indelible on the enamel surfaces of the oven.
- When cooking very moist cakes, use the deep pan/baking tray.
- Do not rest bakeware on the open oven door.
- This appliance is not intended for use by young children or infirm persons without the adequate supervision of a responsible person.

- The oven's electrical circuitry features a thermal shutoff system. If a cooking time is not entered, the oven will shut itself off after two hours.
- If the oven heats to abnormally high temperatures, the system will shut off the power supply to the heating elements for a period of time or oven for all along.



**During use, the oven glass door will become hot. Avoid touching the oven glass door.**

## CHILD SAFETY



- This product can be used by the children who are at the age of 8 and over and the people whose physical, sensory or mental skills are not fully developed or who do not have necessary required experience and knowledge as long as they are supervised or trained about the safe use of the product and its risks.
- Children should not play with the device. Cleaning and maintenance works should not be performed by children unless they are supervised by someone.
- Children of less than 3 years should be kept away unless continuously supervised.



- Packaging materials may be dangerous for the children. Keep packaging materials in a safe place away from reach of the children.
- Electrical products are dangerous for the children. Keep the children away from the product when it is in use. Do not allow them to play with the product. Use child lock to prevent children from intervening with the product.



- Accessible parts may become hot when the grill is in use. Children should be kept away. Some parts of this product can become very hot and cause burns.
- Particular attention has to be given where children and vulnerable people are present.



- Accessories that comes with the appliance should be kept out of sight and reach of children as it may be potentially dangerous to them.
- Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.
- Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially the door, warming drawer or storage drawer. This can damage the appliance, and the unit may tip over, potentially causing severe injury.

## CLEANING AND MAINTENANCE



**Make sure the oven is cool before cleaning!**

- Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet clothes or sponges can cause burns from steam.

### ➤ Oven Exterior

- For cleaning both the interior and exterior of the oven, use a cloth and a mild cleaning agent or warm soapy water.
- Dry with kitchen paper or a dry towel.
- Do not use metal scourers, caustic cleaners or abrasive products, especially stainless steel parts

- For aluminium parts, wipe the plate gently with a soft cloth or microfiber cloth and a mild window cleaning detergent.

### ➤ **Oven Interior**

- Do not hand-clean the door seal.
- Do not use coarse scouring pads or cleaning sponges.
- To avoid damaging the enamelled oven surfaces, use commercially available oven cleaners.
- To remove stubborn soil, use a special oven clean.

### ➤ **Oven Door Glass**



**The glass may break if you use excessive force especially at the edges of the front sheet.**

- The oven door is equipped with three sheets of glass placed against each other. The inner & middle sheets can be removed for cleaning (*To remove the glass sheets, refer to “How to Dismantle The Oven Glass Door” section in this manual*)
- Whenever the door is separated from the oven, the clips should be flipped open.
- 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.
- When the door is mounted, removing some of the parts (the door glass or some other part) from the door may result in injury.

### ➤ **Accessories**

- Wash all bake ware and accessories after each use and dry with a kitchen towel.
- To clean easily, soak in warm soapy water for about 30 minutes.
- The oven and accessories should be cleaned after each use. Otherwise, further baking and roasting will cause the deposits to bake on even harder and cleaning may become difficult and in extreme cases impossible.

### ➤ **Cleaning with High Temperatures**

- Before cleaning with high temperatures,
  - Make sure that all interior oven surfaces have been cleaned as described above. Otherwise, the high temperatures can bake deposits onto the interior oven surfaces and make them impossible to remove.
- If, after manual cleaning, the oven is still heavily soiled, heating it to a high temperature will help remove soiling caused by oil and grease splashes.
- Note that if deposits of spices, syrups and similar substance are not removed by this process. These should be further removed by hand with mild solution of hot water and washing – up liquid applied with a soft brush.
- Method :
  1. Remove all accessories from the oven.
  2. Set the oven to conventional function.
  3. Set the heat to 250 °C.
  4. Run the oven for approximately 1 hour.



**The length of time cleaning with this temperature will depend on the degree of soiling. It is a good idea to set the finish time for the process using the end time setting, in case you forget to switch the oven off at the end. Any remaining soil will gradually disappear with each subsequent use of the oven at high temperatures.**

## 2 GENERAL INFORMATION

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### MAINTAINING EFFICIENCY

- Only call the service centres authorized by manufacturer
- Always use original spare parts by the manufacturer
- If the supply cord is defective, it must be replaced by a special cord or assembly available from the manufacturer or an authorized service agent.

### CONTACTING QUALIFIED PERSON / CUSTOMER SERVICE

In the following cases:

- Installation (following the manufacturer's instructions)
- When in doubt about operating the appliance
- The power supply cable damaged or needs to be replaced
- Appliance breaks down or functions poorly
- Replacing the electrical socket when it is not compatible with the appliance plug
- Refer to the back cover page for the Customer Care Service contact details

## 3 INSTALLATION

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The manufacturer may not be responsible for any damage due to incorrect installation and improper, incorrect and irrational use.



**Self-preparation of location and electrical installation for the appliance is under customer's responsibility**

### BEFORE INSTALLATION

A safety distance must be left between the appliance and the kitchen walls and furniture.

- Surfaces, synthetic laminates and adhesives used must be heat resistant (100°C minimum)
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawers.
- Carry the appliance with at least two persons

Take note of the following:

- Prior to installation, visually check if the product has any defects on it. If so, do not have it installed. Damaged products cause risks for your safety.
- Electrical installation of this appliance must be performed only by a licensed electrician.
- The oven must be installed according to the instructions supplied.
- Remove the protective vinyl from the door after installation.
- The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

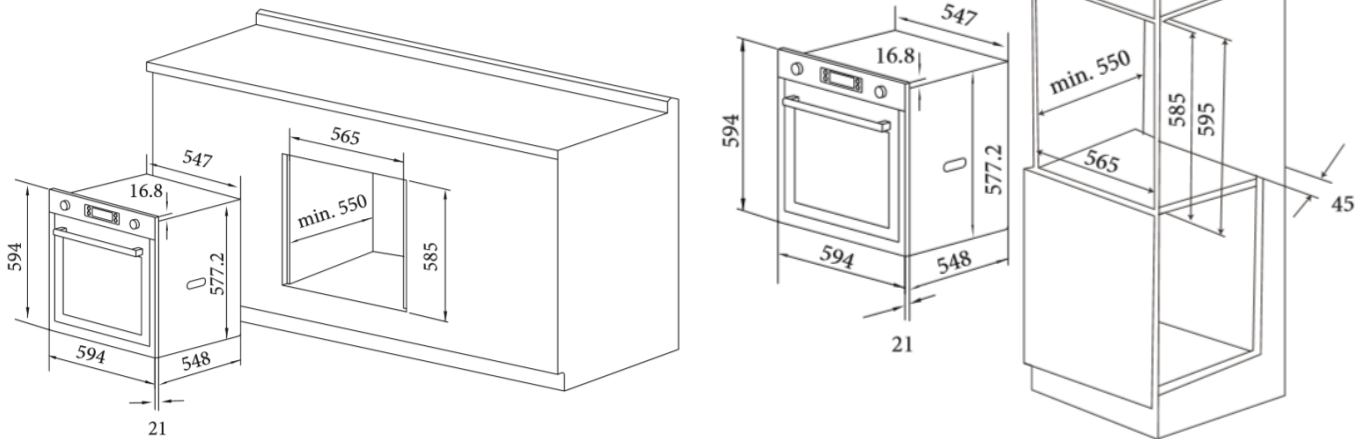


## INSTALLATION OF BUILT-IN OVENS

In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit.

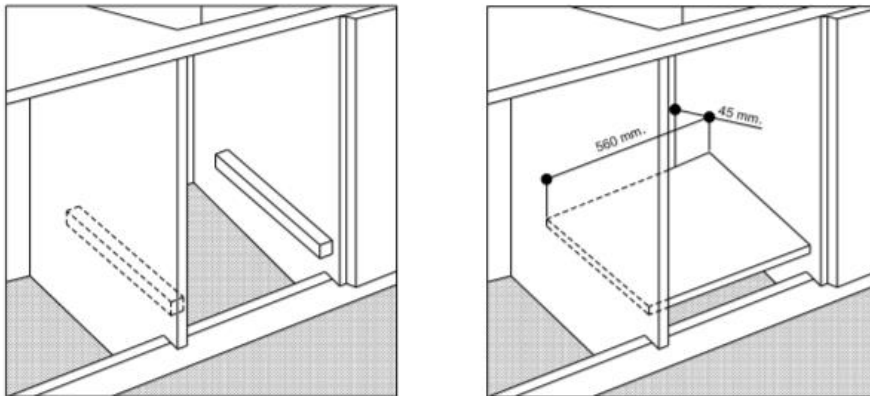
**BUILT-IN DIMENSION**

**BO AE 1370 A**  
**BO AE 86 A**  
**BO AE 63 A**



*N.B: Installation in compliance with the consumption declaration.*

- In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 45x560mm



- The panels of the adjacent cabinets must be made of heat-resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100°C.
- In compliance with the current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.
- All parts, which ensure the safe operation of the appliance, must be removable only with the aid of a tool.
- To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 wooden screws into the 4 holes located on the perimeter of the frame.



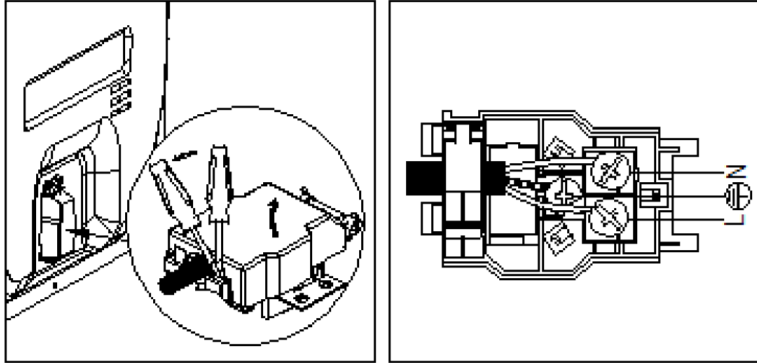
**Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increase energy consumption of cooling appliances.**

## ELECTRICAL CONNECTION

Those ovens equipped with a three-pole power supply cable are designed to operate with an alternating current. The wire for earthing the appliance is yellow-green in colour.

### 1. Fitting on a Power Supply Cable

- Opening the terminal board
  - Using a screw driver unscrew the bolt on the side tabs of the terminal board cover
  - Using a screwdriver unhooking the 2 fixing hooks, pull open the cover of the terminal board.
- To install the cable
  - Remove the wire clamp screw and the three contact screws L- N -  $\perp$
  - Fasten the wires beneath the screw heads using the following colour scheme:  
Blue (N) Brown (L) Yellow-Green  $\perp$
  - Fasten the supply cable in place with the clamp and close the cover of the terminal board



### 2. Connecting the supply cable to the mains

- Install a standardized plug corresponding to the load indicated on the data plate.
- When connecting the cable directly to the mains, install an omnipolar circuit breaker with a minimum contact opening of 3mm between the appliance and the mains. The omnipolar circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker)
- The supply cable should be positioned so that it does not reach a temperature of more than 50°C with respect to the room temperature, anywhere along its length, or protected by insulation sleeping having an appropriate rating.

### 3. Before making the connection, check that -

- ✓ The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed in compliance with regulations on electrical safety. Always ensure that the earthing is efficient. If you have any doubts, do call qualified technician to check the system.

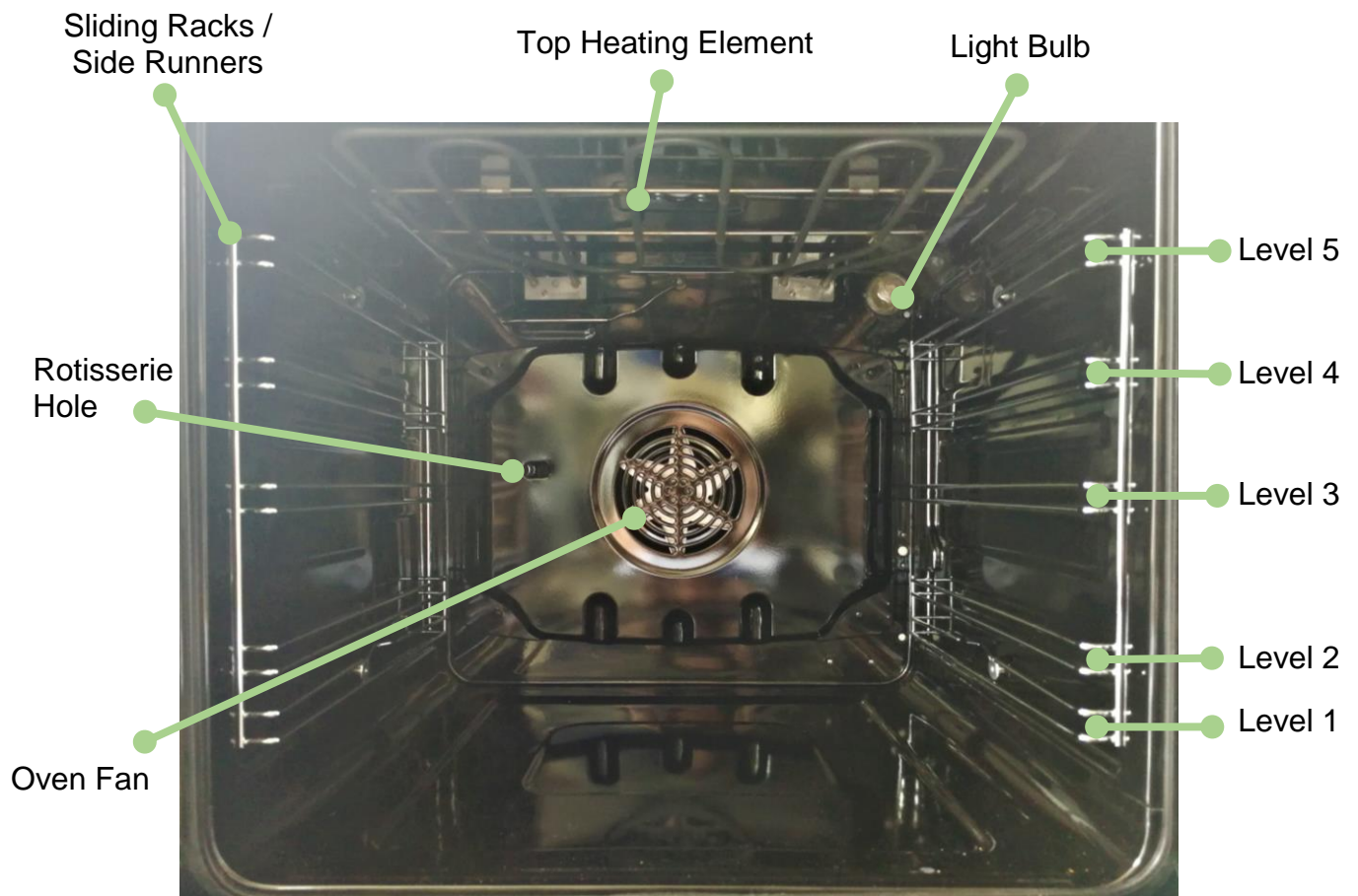


**The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.**

- ✓ Before plugging the appliance into the main, check that the specifications indicated on the date plate (on the appliance or packaging) correspond to those of the electrical mains system of your home.
- ✓ Check that the electrical capacity of the system and sockets will support the maximum power of the appliance as indicated on the data plate. If you have any doubts, do call qualified technician.
- ✓ If the socket and appliance plug are not compatible have the socket replaced with a suitable model by a qualified technician. The latter, in particular, will also have to ensure that the cross section of the socket cables are suitable for the power absorbed by the appliance.
- ✓ The use of adapters, multiple sockets and /or extensions, is not recommended. If their use cannot be avoided, remember to use only single or multiple adapters and extensions which comply with current safety regulations .In these cases, never exceed the maximum current capacity indicated on the single adapter or extension and the maximum power indicated on the multiple adapter. The plug and socket must be easily accessible.

## 4 PRODUCT OVERVIEW

### PARTS AND FEATURES

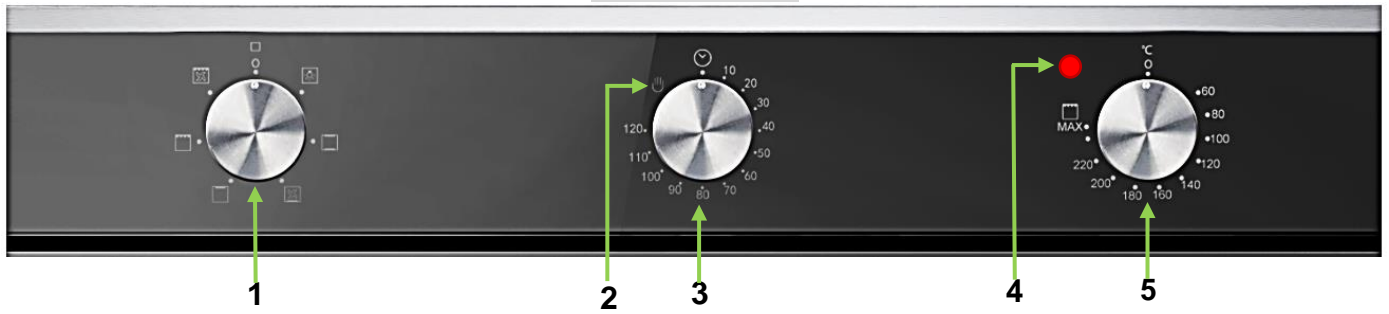


**Levels 4 and 5 are used mainly for the grill functions.**

**Refer to the cooking guides provided throughout this manual to determine appropriate shelf levels for your dishes.**

# OVEN CONTROLS

## BO AE 63 A



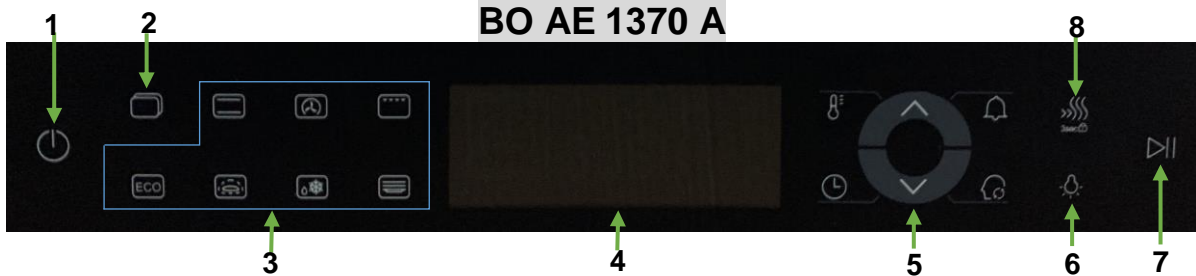
- |                                 |  |
|---------------------------------|--|
| 1 – Cooking Mode Selection Knob | 4 – Oven Indication Light              |
| 2 – Manual Operation Setting    | 5 – Cooking Temperature Selection Knob |
| 3 – Cooking Time Selection Knob |  |

## BO AE 86 A



- |                                 |  |
|---------------------------------|--|
| 1 – Cooking Mode Selection Knob | 3 – Oven Indication Light              |
| 2 – Electronic Programmer       | 4 – Cooking Temperature Selection Knob |

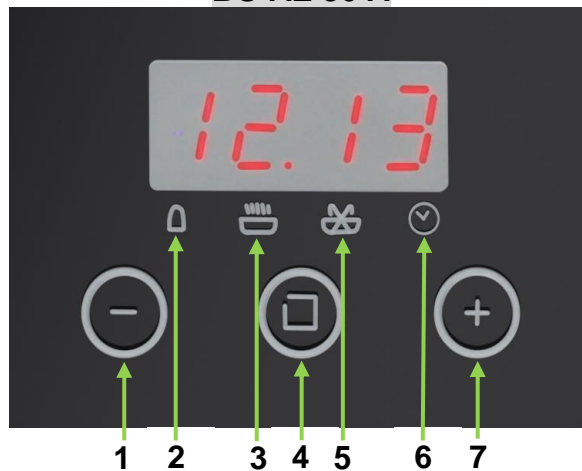
## BO AE 1370 A



- |                              |                                     |
|------------------------------|-------------------------------------|
| 1 – On/Off Button            | 5 – Temp/Function Adjust Button     |
| 2 – Function Button          | 6 – Oven Light Button               |
| 3 – Function Shortcut Button | 7 – Start/Stop Button               |
| 4 – Window Display           | 8 – Rapid Heating Button/Child Lock |

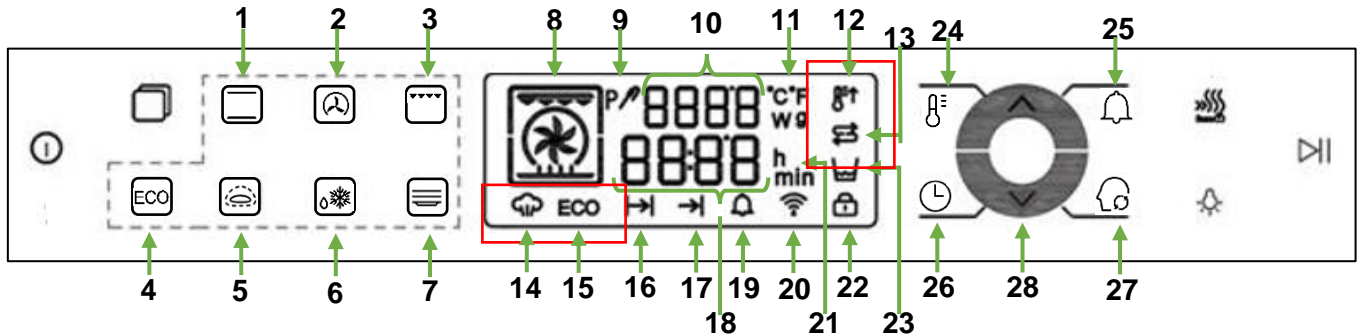
# OVEN DISPLAYS

**BO AE 86 A**



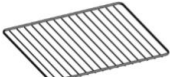
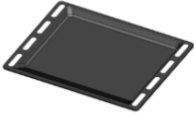

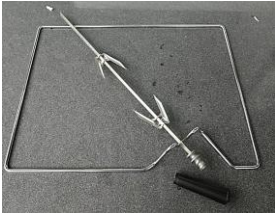
- |                                     |                              |
|-------------------------------------|------------------------------|
| 1/7 – Backward / Forward Adjustment | 4 – Function Setting         |
| 2 – Timer                           | 5 – End Cooking Time Setting |
| 3 – Cooking Time Setting            | 6 – Clock                    |

**BO AE 1370 A**



Function Shortcut Buttons	Window Display	Auxiliary Function
1 – Conventional Heat Mode	8 – Current Oven Function Icon	24 – Temperature Button
2 – Bake Mode	9 – Rotisserie Icon	25 – Time Button
3 – Grill Mode	10 – Temperature Display	26 – Kitchen Timer Button
4 – Energy Saving Baking Mode	11 – Temperature Scale	27 – Memory Button
5 – Fermentation Mode	12 – Rapid Heating Button Icon	28 – Temp/Function Adjust Button
6 – Defrost Mode	13 –	
7 – Warm Dish Mode	14 –	
	15 – Energy Saving Baking Mode Icon	
	16 – Cook Time Icon	
	17 – End Time Icon	
	18 – Time Display (Cook Time/End Time)	
	19 – Kitchen Timer Icon	
	20 –	
	21 –	
	22 – Child Lock Icon	
	23 –	

## ACCESSORIES

Items	Usage	BO AE 63 A	BO AE 86 A	BO AE 1370 A
 <p><b>Wire Grill</b></p>	<ul style="list-style-type: none"> <li>For dishes, cake tins, roasting and grilling tray</li> <li>Positioning the wire grill, insert the wire grill at any desired level.</li> </ul>	✓	✓	✓
 <p><b>Baking Tray</b></p>	<ul style="list-style-type: none"> <li>For cakes and biscuits</li> <li>For baking or roasting purpose, insert the baking tray into “Level 4”</li> <li>Ensure that the pan or tray is properly placed in the side runners.</li> <li>If the oven does not include a deep tray accessory, you can use the baking tray by inserting into “Level 1”. However, it will not collect as much juices as a deep tray would collect.</li> </ul>	✓	✓	✓
 <p><b>Deep Pan</b></p>	<ul style="list-style-type: none"> <li>For roasting or collecting meat juices or fat drippings</li> <li>For collecting meat juices/fat drippings, insert the deep tray into “Level 1”</li> </ul>			✓
 <p><b>Rotisserie Spit, Support and Detachable Handle</b></p>	<ul style="list-style-type: none"> <li>For rotisserie usage.</li> <li>Refer below on learn how to use</li> </ul> <p><i>Only works on certain modes (Refer to “How to use Oven Modes” section in this manual)</i></p>	✓	✓	✓

\*Product images shown are for illustration purposes only and may not be an exact representation of the product.

### **Rotisserie Spit**

\*Refer to “Practical Cooking Advices” section to learn more about cooking rotisserie

- To skewer the meat into the metal prongs.
  - Release the outer prongs from the bar and insert the meat through the bar all the way in until the sharp ends of the inner prongs is completely inserted into the meat.
  - Insert the outer prongs back into the bar until sharp end of the outer prongs is completely inserted into the meat.
- Connecting rotisserie spit to the oven
  - Insert rotisserie spit support at “Level 3”
  - Attached the spit to the hole located inside of the back oven (Fig.A)
  - Align the neck of the bar to the support so that it will rotate evenly (Fig.B)
  - Place baking tray into “Level 1” to collect meat juices (Fig.C)
  - Make sure the handle is not attached to the body when oven is operating (Fig.D)



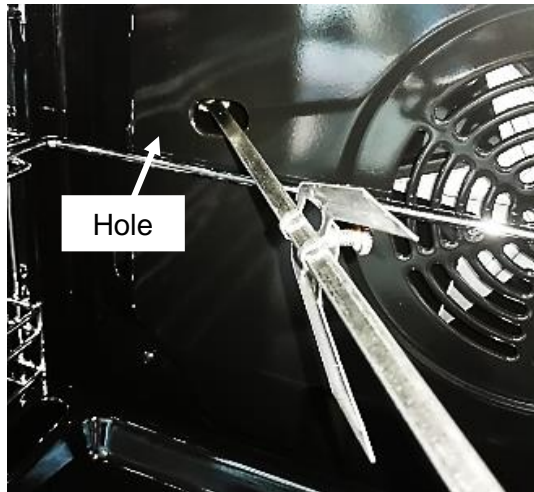


Fig.A

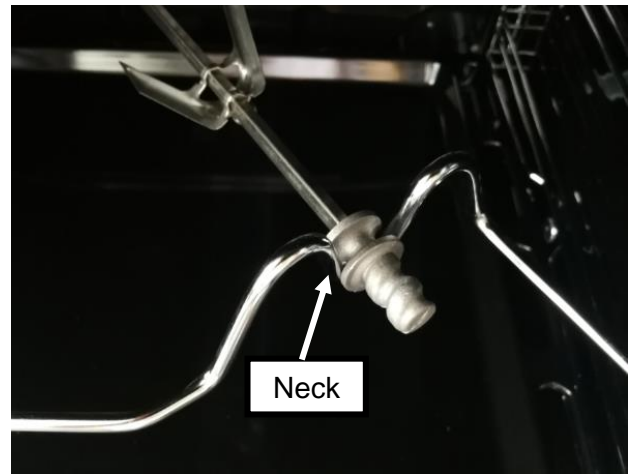


Fig.B

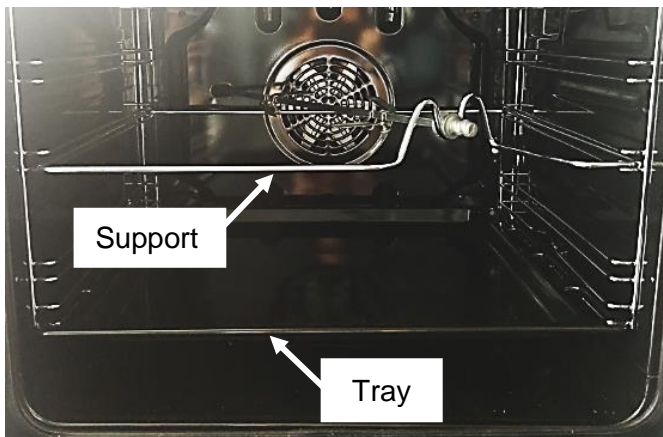


Fig.C

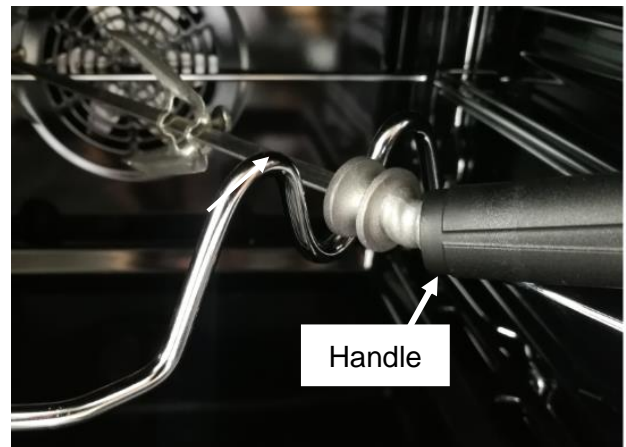


Fig.D







Refer to the "Practical Cooking Advices Table" if you are unsure of which position best suited for your dish.



Do not allow these accessories to contact the bottom surface of the oven as it can damage the enamel of the surface. Trays and pans placed on "Level 1" should clear the bottom surface of the oven by at least 2 cm.

## 5 PRODUCT SPECIFICATIONS

### BO AE 63 A, BO AE 86 A & BO AE 1370 A

Image			
Model	BO AE 63 A	BO AE 86 A	BO AE 1370 A
Types	Conventional Oven	Multi-Function Oven	Multi-Function Oven
Size	60cm	60cm	60cm
Capacity	73L	73L	73L
Features	<ul style="list-style-type: none"> <li>• Mechanical control</li> <li>• Automatic cut off timer</li> <li>• 5 shelf positions</li> <li>• Triple glazed glass door</li> <li>• Auto safety switch off</li> </ul>	<ul style="list-style-type: none"> <li>• Electronic control with digital clock</li> <li>• Automatic cut off timer</li> <li>• Pop out knob with LED light</li> <li>• 5 shelf positions with easy detachable side racks</li> <li>• Triple glazed glass door</li> <li>• Auto safety switch off</li> </ul>	<ul style="list-style-type: none"> <li>• Black stainless steel strip with mirror glass</li> <li>• Full sensor touch control</li> <li>• Automatic cut off timer</li> <li>• 5 shelf positions with easy detachable side racks</li> <li>• Triple glazed glass door</li> <li>• Auto safety switch off</li> </ul>
Functions <div data-bbox="105 1279 284 1543" style="border: 1px solid black; padding: 5px; margin-top: 10px;">  <p>Refer to "How to Use Oven Modes" section for the function details.</p> </div>	<ul style="list-style-type: none"> <li>• Light</li> <li>• Top Heating</li> <li>• Convection</li> <li>• Fan Bake</li> <li>• Fan Assist Grill</li> <li>• Full Grill</li> </ul>	<ul style="list-style-type: none"> <li>• Light</li> <li>• Top Heating</li> <li>• Convection</li> <li>• Delicate Cooking</li> <li>• Bake Cooking</li> <li>• Fan Assist Grill</li> <li>• Full Grill</li> <li>• Defrost</li> </ul>	<ul style="list-style-type: none"> <li>• Top Heating</li> <li>• Convection</li> <li>• Full Grill</li> <li>• Fan Grill Assist</li> <li>• Fast Cooking</li> <li>• Defrost</li> <li>• Delicate Cooking</li> <li>• Bake Cooking</li> <li>• Pizza Cooking</li> <li>• Multi-Cooking</li> <li>• Fermentation Mode</li> <li>• Warm Dish Mode</li> <li>• Energy Saving Baking</li> </ul>
Accessories	Grill Tray, Baking Tray and Rotisserie	Grill Tray, Baking Tray and Rotisserie	Rotisserie, Grill Tray, Deep Tray, Baking Tray
Product Dimension	W594 x D569 x H594 mm	W594 x D569 x H594 mm	W594 x D569 x H594 mm
Built-In Dimension	W565 x D550 x H585 mm	W565 x D550 x H585 mm	W565 x D550 x H585mm
Technical Information	<ul style="list-style-type: none"> <li>• A-10% class in Energy Efficiency</li> <li>• Max. Temperature: 250°C</li> <li>• Total Power Load: 2.64kW</li> <li>• Voltage and Frequency of Power Supply : 220-240V ~ 50/60Hz</li> </ul>	<ul style="list-style-type: none"> <li>• A-10% class in Energy Efficiency</li> <li>• Max. Temperature: 250°C</li> <li>• Total Power Load: 2.64kW</li> <li>• Voltage and Frequency of Power Supply : 220-240V ~ 50/60Hz</li> </ul>	<ul style="list-style-type: none"> <li>• A-10% class in Energy Efficiency</li> <li>• Max. Temperature: 260°C</li> <li>• Total Power Load: 3.2kW</li> <li>• Voltage and Frequency of Power Supply : 220-240V ~ 50/60Hz</li> </ul>



## 6 PREPARATION

### INITIAL USE

- When grilling food or using the rotisserie (only available on certain models), place the dripping/baking pan provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping into the bottom of the oven
- For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation, because this could damage the enamel. Place your cookware (dishes, aluminium foil, etc.) on the grid provided with the appliance inserted, especially along the oven guides.



### INITIAL OVEN CLOCK SETTING

- If the clock is not set, the oven will not operate (*Applicable to model BO AE 86 A and BO AE 1370 A*)

#### BO AE 86 A

1. When power is first supplied to the oven, the display will show “12:00”.
2. Pressing the “ + ” or “ - ” button will increase or decrease the number.
3. Once it is adjusted to the right timing, after 5 seconds and there are no further adjustments, the display shows the time of day. The appliance is now ready to use.



#### BO AE 1370 A

1. When power is first supplied to the oven, the display on the control panel will light briefly and 12:00 will appear in the display.
2. Touch the “Time Button”  “12:00” will start flashing in the display.
3. Press the “Temp/Function Adjust Button” to set the time.
4. Touch the “Time Button”  again to end the settings or wait 5 seconds.

### FIRST CLEANING OF THE APPLIANCES



**Do not use sharp or abrasive cleaning materials. These could damage the oven surface. For ovens with enamel fronts, use commercially available cleaning agents.**





- Clean the oven thoroughly before using for the first time:
  1. Open the door, the oven lights comes on automatically. If it is not turned on:
    - **BO AE 1370 A** – Touch the “Light Button”  icon
    - **BO AE 63 A / BO AE 86 A** – Adjust the “Cooking Mode Selection Knob”  to the symbol.
  2. Clean all oven trays, accessories and side runners with warm water or washing up liquid and polish dry with a soft clean cloth.
  3. Clean the oven interior with a soft clean cloth. Wipe the front of the appliance with a damp cloth.

### INITIAL HEATING

- The first time you use your appliance, we recommend you to remove accessories and set the thermostat to the highest setting and leave the oven on for about an hour with nothing in the cavity, with the oven door closed.
- There will be a distinctive odour and smoke comes out from the oven when first use and it is normal. Ensure your kitchen is well ventilated during this conditioning period. After an hour, open the oven door and let the air in. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage.

## 7 OPERATING OF APPLIANCES







### BO AE 63 A




- Cooking Mode Selection Knob (1)
  1. Adjust the knob to the desired cooking mode.
  2. Remember to readjust the knob to symbol after completing the session.
- Cooking Time Selection Knob (3)
  1. This model is equipped with a timer.
  2. Position of the cooking time knob between 10 minutes and 120 minutes.
  3. At the end of the programmed length of time, the timer will sound and automatically turn off the oven.
- Manual Operating Setting (2)
  1. Position the “End Cooking Time Mode (3)” anti-clockwise to the  symbol.
  2. During this mode, the oven will continue baking endlessly until the knob is readjusted back to the  symbol or after 2 hours of cooking.
- Oven Light
  - The oven light will stay on automatically during cooking process.
  - To switch on the oven light (for cleaning purposes) manually, make sure that the oven is in the  mode, adjust the “Cooking Mode Selection Knob (1)”  to the symbol to turn it on.
- Exterior Cooling Ventilation
  - This model is equipped with a cooling fan, which comes on automatically when the oven is hot, whether or not the appliance is currently in use. This is to cool down the exterior of the appliance or the surrounding temperature within the cabinet.
  - When the cooling ventilation has started, a flow of air can be heard exiting the oven between the oven door and the control panel. The fan will turn off automatically when the exterior of the oven is being cool down sufficiently.
  -











**Do not turn off the main switch during the cooling stage. Turn off only when there is no air flow heard exiting from the oven. Turning off during this stage may damage the oven.**

### BO AE 86 A



- Pop-up Control Knob
  - Push the control knobs lightly to release it or lock it.
- Timer (*The longest time frame can be set is 23 hours 59 minutes*)
  - Press the “Function Settings” until red light above the  symbol flashes.
  - Press “+” or “-” button to adjust to the desired cooking time.
  - After setting, the proper time (hour, minute) and the red light above the  symbol begins to light.
  - The timer countdown will begin to work. When it reaches the set timer, the red light above flashes, and the alarm will ring. To stop the ringing, press any button.
- Automatic Setting (*To set the time of full automatic both starting and ending*)
  1. Press the “Function Settings”  repeatedly until a red light above the  flashes, and press “+” or “-” button to set the time frame baking.
    - *Example: The food is required to bake for 45 minutes and supposed to stop at 14:00. Set the time of baking to “0:45”*
  2. Press the “Function Settings”  repeatedly until a red light above the  flashes, and press “+” or “-” button to set the time to switch off.
    - *Example: Set the end time of baking to 14:00.*
  3. Adjusting the “Cooking Mode Selection Knob (1)” and “Cooking Temperature Selection Knob (4)” to set the desired temperature and baking method.

4. After these settings, the red lights above the  and  symbols and will light up, it indicates the baking procedure of oven has been set and remembered automatically.
  - **Example:** *The oven will only start to operate at 13:15, runs for 45 minutes, ends at 14:00.*
5. When the baking is done, the red light will flash, and an audible signal sounds. Press any button to remove the audible sound.
6. After the alarm is switched off, the oven will still continue to bake. To stop operation, adjust the “Cooking Mode Selection Knob (1)” back to the  symbol.

➤ Semi-Automatic Setting (To set the time of automatic starting or ending)

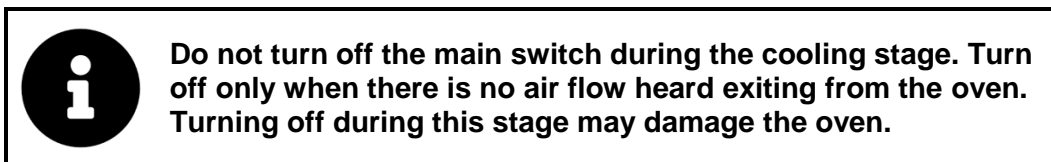
- Setting the time frame of baking (10 hours longest)
  1. Press the “Function Settings”  repeatedly until a red light above the  flashes, and press “+” or “-” button to set the time frame baking.
  2. Adjusting the “Cooking Mode Selection Knob (1)” and “Cooking Temperature Selection Knob (4)” to set the desired temperature and baking method. A red light above the  symbol will light up, it indicates the baking procedure of oven has been set and remembered automatically.
  3. When the baking is done, the red light will flash, and an audible signal sounds. Press any button to remove the audible sound.
  4. After the alarm is switched off, the oven will still continue to bake. To stop operation, adjust the “Cooking Mode Selection Knob (1)” back to the  symbol.
- Setting the end time of baking (23 hours 59 minutes longest)
  1. Press the “Function Settings”  repeatedly until a red light above the  flashes, and press “+” or “-” button to set the end time of baking
  2. Adjusting the “Cooking Mode Selection Knob (1)” and “Cooking Temperature Selection Knob (4)” to set the desired temperature and baking method. A red light above the  symbol will light up, it indicates the baking procedure of oven has been set and remembered automatically.
  3. When the baking is done, the red light will flash, and an audible signal sounds. Press any button to remove the audible sound.
    - a. After the alarm is switched off, the oven will still continue to bake. To stop operation, adjust the “Cooking Mode Selection Knob (1)” back to the  symbol.

➤ Oven Light


















- Adjust the “Cooking Mode Selection Knob (1)” to the  symbol to turn it on and stays on when any of the electrical heating elements in the oven comes on.
- To turn off, adjust back to the  symbol.

➤ Exterior Cooling Ventilation


- This model is equipped with a cooling fan, which comes on automatically when the oven is hot, whether or not the appliance is in use. This is to cool down the exterior of the appliance.
- When the cooling ventilation has started, a flow of air can be heard exiting the oven between the oven door and the control panel.
- The fan will turn off automatically when the exterior of the oven is being cool down sufficiently.



## BO AE 1370 A

- Setting Oven Function
  - i. After the clock is set, select function by touching the  icon repeatedly or any function from the “Oven Shortcut” section to choose your desired oven function on the control panel.
  - ii. Press the “Start/Stop Button”  and the oven will operate accordingly.
- Setting Oven Temperature
  1. After the function is selected, press the  icon to enter oven temperature setting. The temperature display will start flashing.
  2. Press the “Temp/Function Adjust Button” to adjust oven temperature.  
( - to increase temperature;  - to decrease temperature)
- Switching Oven On/Off
  1. To switch the oven on/off, touch the “On/Off Button” 
- Switching Oven Lights On/Off
  1. To switch the lights on/off, touch the “Oven Light Button” 
- End Time (Setting end time during cooking)
  1. Touch the “Time Button”  several times until the “End Time”  icon begins to flash.
  2. Touch the “Temp/Function Adjust Button  /  ” to set the desired time.
  3. After the timing is set, press “Start/Stop Button”  icon to start the oven operations accordingly with the selected end time.
- Cook Time (Setting cook time during cooking)
  1. Touch the “Time Button”  several times until the “Cook Time”  icon begins to flash.
  2. Touch the “Temp/Function Adjust Button  /  ” to set the desired time.
  3. After the timing is set, press “Start/Stop Button”  icon to start the oven operations accordingly with the selected cook time.



**Both Cook Time and End Time need to set within 5 seconds and press . Otherwise, it will revert to its original settings.**












**If you want to set both “Cook Time” and “End Time”, you must set “Cook Time” first.**




- Delayed Start

If the “Cook Time” has already been entered and set, the cook time and the end time will be calculated automatically. However, you can set a delayed start to the function if you want the dish to cook later to your desired end time.




*Example: Current oven time is 15:00 and the desired cook time 4 hours for this dish. However, you want the oven to finish at 20:30 instead.*

1. Touch the “Time Button”  and the “Cook Time”  icon on the display will begin to flash.
  - *Example: Current time is 15:00 and the desired cook time is 4 hours.*
2. Touch the “Temp/Function Adjust Button  /  ” to set the desired end time.
  - *Example: Adjust the time to 4:00*
3. Touch the “Time Button”  again until the “End Time”  icon and the current time appears.
4. Touch the “Time/Temp/Function Adjust Button  /  ” to set the delayed end time.
  - *Example: Adjust the delay end time to 20:30*
5. Touch the “Time Button”  again to set the delayed end point or wait for 5 seconds. Both and will flash in intervals, indicating that the settings have been set.
  - *Example: The oven will stop operating immediately. When the current clock hits 16:30, the oven will begin its operation and starts the countdown of the set cooking time of 4 hours to end at the desired end time of 20:30.*

- Kitchen Timer

1. Touch the “Kitchen Timer Button” until  icon and “0:00” on the display begin to flash.
2. Touch the “Temp /Function Adjust Button”  to set the desired time.
3. Touch the “Kitchen Timer Button” to start the kitchen timer.
4. When the set time has elapsed, an audible signal sounds. Press  to remove the audible sound.

- Child Lock





1. Touch and hold the “Rapid Heating Button”  for about 3 seconds. The “Child Lock”  icon will appear in the display.
2. To deactivate the “Child Lock” system, press and hold “Rapid Heating Button”  for 3 seconds.

- Quick Baking


With the use of rapid baking function, the empty oven can be preheated in a short time.



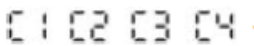
**Before the completion of the quick baking do not put food into the oven for baking.**







1. Set the desired oven function, if necessary, change the recommended temperature and press .
2. Press the key to “Rapid Heating Button” . An audible signal sounds and the  symbol appears on display.
3. When the desired temperature has reached, an audible signal sounds.
4. Now, follow the pre-set oven function and temperature continues to heat and now you can put the food into the oven.
5. If you want to cancel the quick baking, press the key to “Rapid Heating Button”  again.

- Memory Function



**This appliance can store up to 4 cooking modes and they are represented respectively. When storing the 5<sup>th</sup> cooking mode, the system will overwrite the earliest cooking mode.**



1. When the function is ended and "  " icon is displayed, the current cooking mode can be stored by pressing and holding the “Memory Button”  to save the settings.
2. To activate one of the memory, press the “Memory Button”  during the stand-by state, the screen will display cooking  mode.
3. To switch between the cooking mode, press “Temp /Function Adjust Button”  to select the desired cooking mode and press the “Start/Stop Button”  to start the selected cooking modes

- Exterior Cooling Ventilation
















- This model is equipped with a cooling fan, which comes on automatically when the oven is hot, whether or not the appliance is in use. This is to cool down the exterior of the appliance.
- When the cooling ventilation has started, a flow of air can be heard exiting the oven between the oven door and the control panel.
- The fan will turn off automatically when the exterior of the oven is being cool down sufficiently.



**Do not turn off the main switch during the cooling stage. Turn off only when there is no air flow heard exiting from the oven. Turning off during this stage may damage the oven.**

# 8 OVEN FEATURES

## FEATURES BY MODELS

Mode	Symbols	BO AE 63 A	BO AE 86 A	BO AE 1370 A
Top Heating		✓	✓	✓
Convection		✓	✓	✓
Full Grill		✓	✓	✓
Fan Grill Assist		✓	✓	✓
Light		✓	✓	✓
Fan Bake / Fast Cooking		✓		✓
Defrost	 		✓	✓
Delicate Cooking			✓	✓
Bake Cooking			✓	✓
Pizza Cooking				✓
Multi-Cooking				✓
Fermentation				✓
Warm Dish				✓
Energy Saving Baking				✓

\*Mode symbols shown are for illustration purposes only and may not be an exact representation of the symbols displayed on the oven.



## HOW TO USE OVEN MODES

### **Convection Mode**

- The top and bottom heating elements will come on. This is the classic, traditional type of oven which has been perfected with heat distribution and reduced energy consumption.
- The convection oven is still unequalled when it comes to cooking dishes made up of ingredients (E.g. cabbage with ribs, Spanish style cod, Ancona style stockfish, tender veal strips with rice, etc.)
- Excellent results are achieved when preparing veal or beef-based dishes as well braised meats, stew, goulash, wild game, ham which need to cook slowly and basting or the addition of liquid
- It remains the best system for baking cakes as well as fruit and cooking using covered casserole dishes for oven baking.
- When cooking in convection mode, only use one dripping pan or cooking rack at a time, otherwise the heat distribution will be uneven. Using the different rack heights available, you can balance the amount of heat between the top and the bottom of the oven. Select from among the various rack heights based on whether the dish needs more or less heat from the top.

### **Delicate Cooking Mode**

- The bottom heating element and the fan come on.
- Suitable for pastries, cakes and non-dry sweets in baking tins or moulds.
- Excellent results are also obtained in cooking requiring above all heat from the bottom. You are advised to put the pan on a low level.

### **Fan Bake / Fast Cooking Mode**

- The top and bottom heating elements, as well as the fan, will come on, guaranteeing constant heat distributed uniformly throughout the oven.
- This mode is especially recommended for cooking pre-packed food quickly as pre-heating is not necessary. (E.g. Frozen or Pre-cooked food or a few "Home-made" dishes)
- The best results when cooking using the "Fan Bake" are obtained if you use one cooking only (the second from the bottom), please see the table entitled "Practical Cooking Advice Table"

### **Multi-Cooking Mode**

- The top circle and bottom heating elements, as well as the fan, will come on alternately.
- Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface.
- The excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is tenderer and a decrease in the loss of weight for the roast.
- With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same.
- A maximum of 2 racks can be used at the same time (*Refer to the "Cooking On More Than One Rack" under Practical Cooking Advices" section*)
- This cooking mode is particularly recommended for dishes requiring a gratin finish or for those requiring considerably prolonged cooking times (E.g. lasagne, pasta backs, roast chicken and potatoes, etc)
- This is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavour and appearance.
- Excellent results can be obtained when cooking vegetable-based side dishes like courgettes, peppers.
- This mode is also perfect for baking leavened cakes.
- This mode can also be used to thaw quickly white or red meat and bread by setting the temperature to 80°C. To thaw more delicate foods, set the thermostat to 60°C or use only the cold air circulation feature by setting the thermostat to 0°C.

### **Full Grill Mode**

- The top central heating elements comes on.
- The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender.
- The grill is also highly recommended for dishes that require a high temperature on the surface (beef steaks, veal, rib steak, filets, hamburgers)

### **Pizza Cooking Mode**



- The bottom and circle heating elements, as well as the fan, will come on.
- This combination rapidly heats the oven due to the large amounts of power used by the appliance, which results in the production of considerable heat coming prevalently from the bottom.
- Only use one oven tray or rack at a time. However, if more than one is used, these must be switched halfway through the cooking process.
- The pizza mode is ideal for foods requiring high temperatures to cook.

### **Fan Assisted Grill Mode**



- The top central heating elements and the fan come on.
- This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food.
- Cooking during this mode with the oven door shut.
- Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs lamb chops, chicken in a spicy sauce, quail, pork chops, etc.
- This mode is also ideal for cooking fish steaks, like swordfish, stuffed cuttlefish, etc.

### **Baking Cooking Mode**



- The rears heating element and the fan come on, guaranteeing delicate heat distributed uniformly throughout the oven. This mode is ideal for baking and cooking delicate foods-especially cakes that need to rise, and for the preparation of certain tartlets on 3 shelves at the same time (E.g. cream puffs, sweet and savoury biscuits, savoury puffs, Swiss rolls and small portions of vegetables au gratin).

### **Defrosting Mode**



- Adjust the thermostat to any degree. The fan located on the bottom of the oven makes the air circulate at room temperature around the food.
- This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat (E.g. ice cream cakes, cream or custard desserts, fruit cakes)
- By using the fan, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process using the "Baking Mode" and setting the temperature between 80°C and 100°C.

### **Fermentation Mode**



- Many ferments including yogurt, bread dough and tempeh require a higher-than-room-temperature environment in order to grow. This appliance provides great insulation while maintaining nice warm temperature for fermentation to successfully take place.
- Make sure the oven is currently on standby mode to fermented flour into the oven.
- Touch the "Fermentation Mode" icon and press the "Temp/Function Adjust Button  $\wedge/\vee$ " to set the time
- After these setting, press the "Start/Stop Button"  $\triangleright||$  to start the mode.

### **Warm Dish Mode**



- Make sure the oven is currently on standby mode.
- Put the dish in the oven. Touch the "Warm Dish Mode" icon and press the "Temp/Function Adjust Button  $\wedge/\vee$ " to set the time. After these setting, press  $\triangleright||$  the "Start/Stop Button" to start the mode.

### **Energy Saving Baking Mode**






- The rear heating element and the fan come on, guaranteeing delicate heat distributed uniformly throughout the oven.
- Heating tube of intermittent work make full use of the heat within the furnace chamber, can reduce energy losses to achieve the effect of energy saving.
- This mode is ideal for baking and cooking delicate foods, especially cakes that need to rise and for the preparation of certain tartlets on 3 shelves at the same time.
- Example: cream puffs, sweet and savoury biscuits/puffs, Swiss rolls and small portions of vegetables, au gratin, and etc.



## The Turnspit Function (Rotisserie)

- Before using this function, make sure the rotisserie spit is connect properly to the oven (*Refer to “Connecting Rotisserie Spit” section*)
- To start the turnspit, proceed as follows:
- 

BO AE 63 A	BO AE 86 A	BO AE 1370 A
<p>Only can be used in the below modes:-</p>  <ol style="list-style-type: none"> <li>1. Adjust “Cooking Mode Selection Knob” to the one of the modes above.</li> <li>2. The rotisserie spit will begin to rotate.</li> <li>3. Adjust “Cooking Temperature Selection Knob (5)” and “End Cooking Time Knob (3)” to your desired temperature and time.</li> </ol>	<p>Only can be used in the below modes:-</p>  <ol style="list-style-type: none"> <li>1. Adjust “Cooking Mode Selection Knob” to the one of the modes above.</li> <li>2. The rotisserie spit will begin to rotate.</li> <li>3. Refer to “BO AE 86 A” under “Operating of Appliances” section to learn how to set cooking time, end time.</li> </ol>	<p>Only can be used in the below modes:-</p>  <ol style="list-style-type: none"> <li>1. Touch “Function Button” or through the “Oven Shortcut” section, to the one of the modes above.</li> <li>2. The rotisserie spit will begin to rotate.</li> <li>3. Refer to “BO AE 1370 A” under “Operating of Appliances” section to learn how to set cooking time, end time.</li> </ol>

## 9 CLEANING AND CARE

To extend the life of your oven, it must be cleaned frequently, keeping in mind that;

- The enamelled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them,
- Stainless steel could get stained. If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.



**If the rubber seal surrounding the oven is damaged, please contact the nearest authorized After-sales Service Centre. We recommend you avoid using the oven until it has been repaired.**

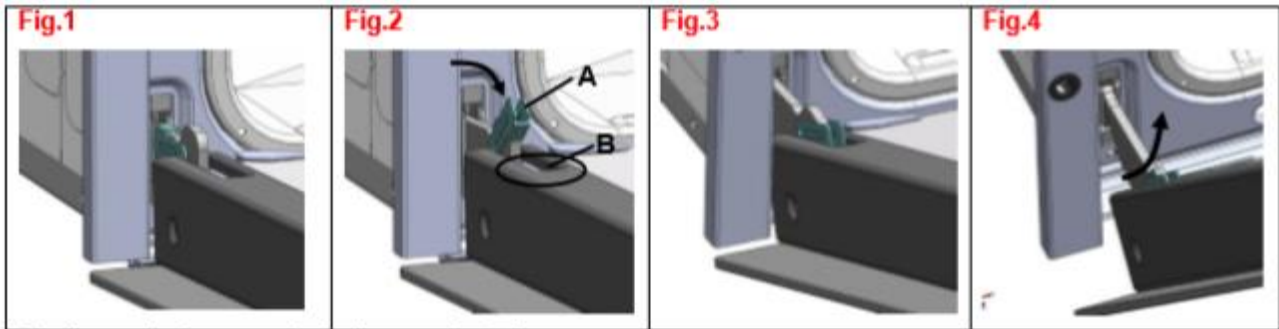
### CLEANING THE OVEN

- The inside of the oven should preferably be cleaned immediately after use, when it is still warm, with hot water and soap. The soap should be rinsed away and the interior dried thoroughly.
- Avoid using abrasive detergents (E.g. cleaning powders) and abrasive sponges for dishes or acids (E.g. lime scale-remover) as these could damage the enamel.
- If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet.
- Never use a steam cleaner for cleaning inside of oven.
- If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- Never line the oven bottom with aluminium foil as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

- There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so.

## HOW TO REMOVE THE OVEN DOOR

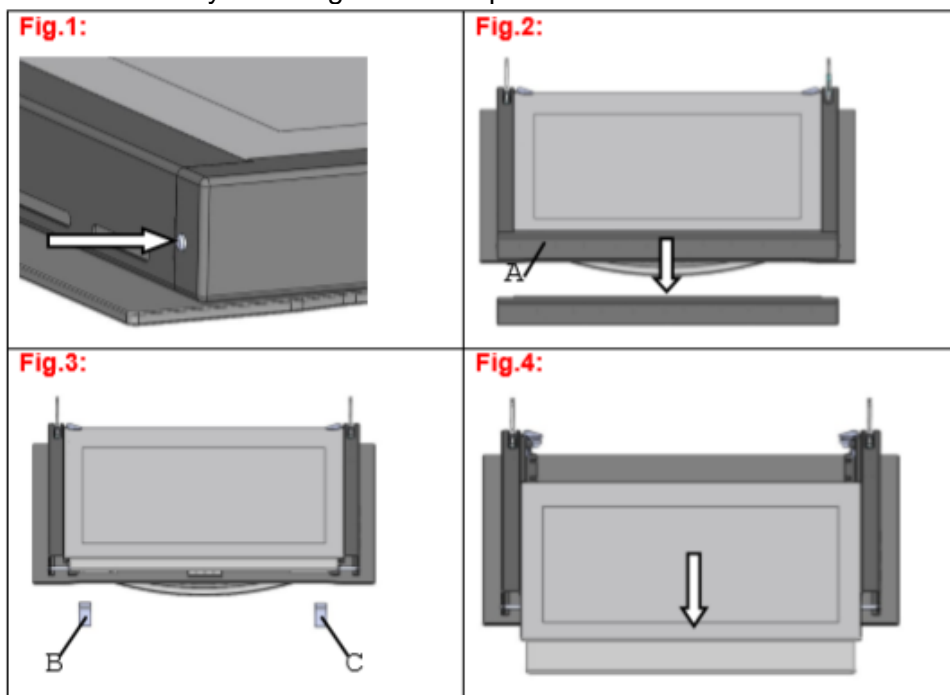
- For a more thorough clean, you can remove the oven door.
- Proceed as follows:
  1. Open the door to the full extent (Fig.1)
  2. Open the lever "A" completely on the left and right hinge (Fig.2)
  3. Hold the door as shown (Fig.3)
  4. Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (Fig.4)
  5. Reassemble the door by following the above procedures backwards.



## HOW TO DISMANTLE THE OVEN GLASS

Make sure to detach the oven door from the appliance.

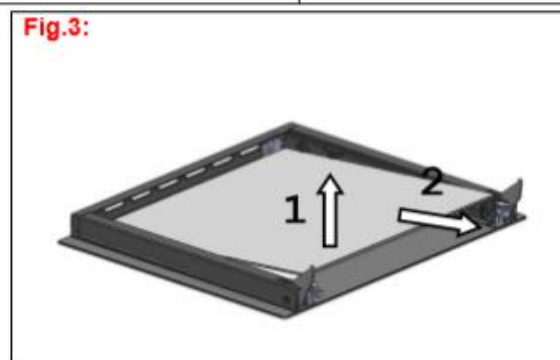
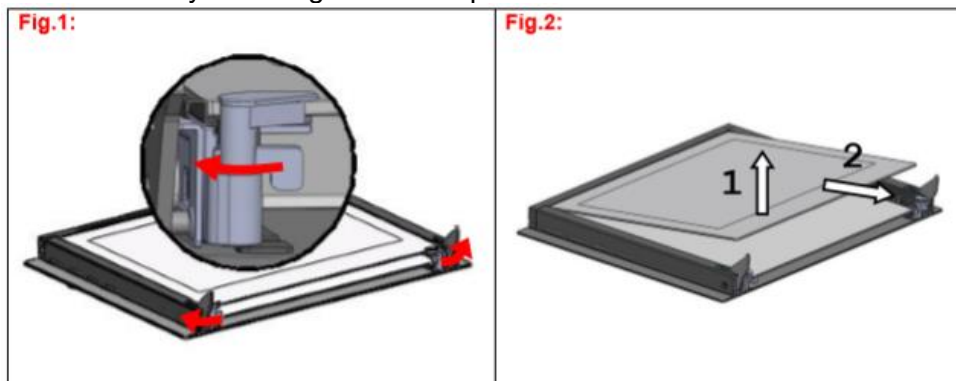
- Method 1:
  1. Remove the seal A (Fig.2), B and C (Fig.3) by pushing the together 2 rods of left and right sides (Fig.1) located at the top of the oven door.
  2. Gently pull out the inner and middle panes of glass (Fig.4)
  3. Clean the glass and other components with an appropriate cleaner.
  4. Dry thoroughly, and place on a soft surface.
  5. Reassemble the door by following the above procedures backwards.



**METHOD 1**

• **Method 2:**

1. Flip the glass plane retainers located at the bottom of the oven door outwards to open them (Fig.1)
2. Gently lift up the inner pane and remove it (Fig.2)
3. Gently lift up the middle pane and remove it (Fig.3)
4. Clean the glass and other components with an appropriate cleaner.
5. Dry thoroughly, and place on a soft surface
6. Reassemble the door by following the above procedures backwards.



**METHOD 2**

## 10 COOKING TIPS AND ADVICES

### TIPS FOR SAVING ENERGY

The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instruction.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

### PRACTICAL COOKING ADVICES

The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

#### ➤ Preheating

- If the oven must be preheated (this is generally the case when cooking leavened foods), the “Multi-Cooking” mode and the “Fast Cooking” mode can be used to reach the desired temperature as quickly as possible in order to save on energy.
- Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

### ➤ **Cooking on More Than One Rack**

- If you have to cook food using several racks, use either the “Baking Mode” or the “Multi-Cooking Mode”, as these are the only modes that allow you to do so.
- When cooking delicate food on more than one rack, use the “Baking Mode”, which allows you to cook on 3 racks at the same time (Level 1, 3 & 5)
- Some examples are included in the “Practical Cooking Advice Table”.
- If used more than one level (in the function “ventilated oven”) and they are not all at the same cooking point, use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.
  
- When cooking other food on several racks, use the “Multi-Cooking Mode” keeping the following suggestions in mind:
  - The oven is fitted with 5 racks. During fan assisted cooking, use two of the three central racks (Level 2, 3 & 4) as the lowest and highest racks receive the hot air directly and therefore delicate foodstuffs could be burnt on these racks.
  - As a general rule, use the Level 2 and 4 racks, placing the foodstuffs that require greater heat on the Level 2 rack.
  - Example: When cooking meat roasts together with other food, place the roast on the Level 2 rack and the more delicate food on the Level 4 rack.
  - When cooking foodstuffs that require differing times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the Level 4 and take the food requiring less time out of the oven first.
  - Use the dripping pan on the lower rack and the grid on the upper.

### ➤ **Using the “ Full Grill Mode”**

- This multi-function oven offers you 2 different grilling modes.
- Use the “Grill Mode”, placing the food under the centre of the grill (situated on the Level 3 or 4) because only the central part of the top heating element is turned on.
- Use the bottom rack (Level 1), placing the dripping pan provided to collect any sauce and /or grease and prevent the same from dripping onto the oven bottom.
- When using this mode, we recommend you set the thermostat to the highest setting.
- However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat setting to the desired temperature.

### ➤ **Setting “Fan Assisted Grill Mode”**

- It is extremely useful for grilling foods rapidly as the distribution of heat makes it possible not only to brown the surface but also to cook the bottom part.
- Moreover, it can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes
- Example: When using this mode, place the grid on the Level 2 or 3 rack (see cooking table). Then, to prevent fat and grease from dripping onto the bottom of the oven and thus smoke from forming, place a dripping-pan on Level 1.
- When using this mode, we advise you to set the thermostat to 200°C as it is the most efficient way to use the grill which is based on the use of infrared rays.
- However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat settings to the desired temperature.
- Therefore, the best results when using the grill modes are obtained by placing the grid on the lower racks (see cooking table). Then, to prevent fat and grease from dripping onto the bottom of the oven and smoke from forming, place a dripping-pan on the Level 1 rack.

### ➤ **Baking Cakes**

- When baking cakes, always place them in a preheated oven.
- Make sure you wait until the oven has been preheated thoroughly (For model BO AE 63 A & BO AE 86 A, the end light “E” will turn off).
- Do not open the oven door during baking to prevent the cake from dropping

- In general;
  - **Pastry is too dry** – Increase the temperature by 10°C and reduce the cooking time.
  - **Pastry dropped** – Use less liquid or lower the temperature by 10°C.
  - **Pastry is too dark on top** – Place it on a lower rack, lower the temperature, and increase the cooking time.
  - **Cooked well on the inside but sticky on the outside** – Use less liquid, lower the temperature, and increase the cooking time.
  - **Pastry sticks to the pan** – Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

### ➤ **Cooking Pizza**

- For best results when cooking pizza, use the “Pizza Mode”
  - Preheat the oven for at least 10 minutes.
  - Use a light aluminium pizza pan, placing it on the grid supplied with the oven.
  - If the dripping pan is used, this will extend the cooking time, making it difficult to get a crispy crust.
  - Do not open the oven door frequently while the pizza is cooking.
  - If the pizza has a lot of toppings (three to four), we recommend you add the mozzarella cheese on top halfway through the cooking process.
  - When cooking pizza on two racks, use the Level 2 and 4 with a temperature of 220°C and place the pizzas in the oven after having preheated it for at least 10 minutes.







### ➤ **Cooking Fish and Meat**




- When cooking white meat, fowl or fish, use temperature setting from 180°C to 200°C.
- For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200°C – 220°C) for a short time, then turn the oven down afterwards.
- In general, the larger the roast, the lower the temperature setting.
- Place the meat on the centre of the grid and place the dripping pan beneath it to catch the fat. Make sure that the grid is inserted so that it is in the centre of the oven.
- If you would like to increase the amount of heat from below, use the lower rack heights (E.g. Level 1).
- For savoury roasts (especially duck and wild game), dress the meat with lard or bacon on the top.

### ➤ **Using Rotisserie**

- Trim off any excess pieces of fat hanging from the meat. It is not necessary to remove the fat on the rest of the meat.
- Truss the meat with kitchen twine. Before you cook the meat, it needs to be tied into a plump ball so it roasts evenly.
- Best to fold the meat to make it into this shape. Any loose parts on the meat should also be tied down so they don't fall off as they cook.
- Tenderloins and boneless roasts should be rolled into a cylinder shape. Knot a new piece of twine about every 1 1/2 in (3.8 cm) along the roast.
- For poultry, pull the wings behind the bird's back. Wrap a piece of twine around the legs, then pull the twine all the way around to the wings. Cross over the wings, bringing the twine back around to tie it to the legs.
- After grilling, let the meat rest for 15 minutes before cutting it. Move the meat to a cutting board after it is done cooking.

## PRACTICAL COOKING ADVICES TABLE

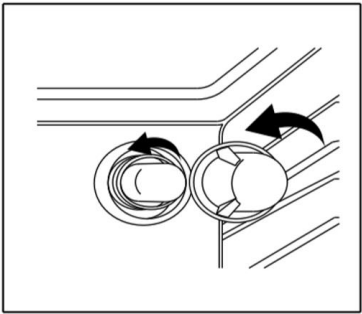
Selector knob setting	Food to be Cooked	Weight (in kg )	Cooking rack position (from bottom)	Preheating time (Mins)	Thermo stat Setting	Cooking time (Mins)
<b>Convection</b> 	Duck Roast veal or beef Pork roast Biscuits (short pastry) Tarts	1 1 1 - 1	3 3 3 3 3	15 15 15 15 15	200 200 200 180 180	65 – 75 70 – 75 70 – 80 15 – 20 30 – 35
<b>Multi-Cooking</b> 	Pizza (on 2 racks) Lasagne Lamb Roast chicken +potatoes Mackerel Plum-cake Cream puffs (on 2 racks) Biscuits (on 2 racks) Sponge cake (on 1 rack) Sponge cake (on 2 racks) Savoury pies	1 1 1 1 1 1 0.5 0.5 0.5 1.0 1.5	2 – 4 3 2 2 – 4 2 2 2 – 4 2 – 4 2 2 – 4 3	15 10 10 10 10 10 10 10 10 10 15	220 200 180 180 180 170 190 180 170 170 200	15 – 20 30 – 35 50 – 60 60 – 75 30 – 35 40 – 50 20 – 25 10 – 15 15 – 20 20 – 25 25 – 30
<b>Top Oven</b> 	Browning food to perfect Cooking	-	3/4	15	220	-
<b>Fan Assisted Grill</b> 	Grilled chicken Cuttlefish  <b>With Rotisserie</b> Veal on the Spit Lamb on the Spit Chicken on the Spit Chicken (on the spit) + Potatoes (roasted)	1.5 1.5  1.5 1.5 2.0 -	3 3  - - - 2	5 5  5 5 5 5	200 200  200 200 200 200	55 – 60 30 – 35  70 – 80 70 – 80 70 – 75 70 – 75
<b>Pizza</b> 	Pizza Roast veal or beef Chicken	0.5 1 1	3 2 2/3	15 10 10	220 220 180	15 – 20 25 – 30 60 - 70
<b>Defrost</b> 	All frozen food	-	-	-	-	-

<b>Full Grill</b> 	Soles and cuttlefish	1	4	5	Max	8 – 10	
	Squid and prawn kebabs	1	4	5	Max	6 – 8	
	Cod filet	1	4	5	Max	10	
	Grilled vegetables	1	3/4	5	Max	10 – 15	
	Veal steak	1	4	5	Max	15 – 20	
	Cutlets	1	4	5	Max	15 – 20	
	Hamburgers	1	4	5	Max	7 – 10	
	Mackerels	1	4	5	Max	15 – 20	
	Toasted sandwiches	-	4	5	Max	2 – 3	
	<b><u>With Rotisserie</u></b>						
Veal on the Spit	1.0	-	5	Max	80 – 90		
Chicken on the Spit	1.5	-	5	Max	70 – 80		
Lamb on the Spit	1.0	-	5	Max	70 – 80		
<b>Baking</b> 	Tarts	0.5	3	15	180	20 – 0	
	Fruit cakes	1	2/3	15	180	40 – 45	
	Fruitcake	0.7	3	15	180	40 – 50	
	Sponge cake	0.5	3	15	160	25 – 30	
	Small cakes (on 2 racks)	0.6	2 – 4	15	190	20 – 25	
	Cheese puffs (on 2 racks)	0.4	2 – 4	15	210	15 – 20	
	Cream puffs (on 3 racks)	0.7	1 – 3 – 5	15	180	20 – 25	
	Biscuits (on 3 racks)	0.7	1 – 3 – 5	15	180	20 – 25	
	Meringues (on 3 racks)	0.5	1 – 3 – 5	15	90	180	
	Stuffed pancakes (on 2 racks)	1.2	2 – 4	15	200	30 – 35	
	<b>Fan Bake</b> 	<b><u>Frozen Food</u></b>					
		Pizza	0.3	2	-	250	12
Courgette and prawn pie		0.4	2	-	200	20	
Country style spinach pie		0.5	2	-	220	30 – 35	
Turnovers		0.3	2	-	200	25	
Lasagne		0.5	2	-	200	35	
Golden Rolls		0.4	2	-	180	25 – 30	
Chicken morsels		0.4	2	-	220	15 - 20	
<b><u>Pre-Cooked Food</u></b>							
Golden Chicken Wings		0.4	2	-	200	20 – 25	
<b><u>Fresh Food</u></b>							
Biscuits (short pastry)		0.3	2	-	200	15 – 18	
Fruitcake		0.6	2	-	180	45	
Cheese puffs	0.2	2	-	210	10 – 12		



**Cooking times are approximate and may vary according to personal taste. When cooking using the grill or fan assisted grill, the dripping pan must always be placed on the Level 1 oven rack.**

## 11 FAQs AND TROUBLESHOOTING

Problem	Possible cause and Remedy
<p><b>The oven does not heat up</b></p>	<ul style="list-style-type: none"> <li>• The oven may not be switched on</li> <li>• Switch the oven on.</li> <li>• The clock may not be set. Set the clock</li> <li>• Check to see if the required settings have been applied.</li> <li>• A household fuse may have blown or a circuit breaker may have tripped</li> <li>• Replace the fuses or reset the circuit.</li> <li>• If this happens repeatedly, call an authorized electrician.</li> </ul>
<p><b>A noise can be heard after a cooking programme</b></p>	<p>The cooling fan remains switched on after the end of a cooking programme.</p>
<p><b>The lighting is not working</b></p> 	<p><u>Disconnect the appliance from the electricity supply</u></p> <ul style="list-style-type: none"> <li>• Switch off and unplug at the socket, or disconnect the fuse, or switch off at the isolator as appropriate.</li> <li>• Turn the lamp turn anti-clockwise to release it and then pull it downwards to take it out.</li> <li>• Replace it with a new halogen lamp.</li> <li>• Refit the lamp cover and turn it clockwise to secure it.</li> <li>• Reconnect the appliance to the mains electricity supply.</li> </ul>
<p><b>Cakes and biscuits are browning unevenly</b></p>	<ul style="list-style-type: none"> <li>• There will always be a slight unevenness.</li> <li>• If browning is very uneven check that the correct temperature was set and that the correct shelf level was used.</li> </ul>
<p><b>BO AE 1370 A</b>  <b>A fault code appears in the display</b>  <b>“HE1” or “HE2”</b></p>	<ul style="list-style-type: none"> <li>• Temperature sensor error.</li> <li>• Call authorized local service centre.</li> </ul>

**If problem still persist or the issues can't be found from the above table, please contact our Customer Care Centre for assistance.**

*Kindly refer to the back cover page for the contact details.*



Information below is required when calling our Customer Care Centre;

1. Model Number of your Appliances
2. Date of Purchase
3. Product Issues
4. Proof of purchases (Only applicable for appliances under warranty)



## 12 WARRANTY & SERVICE

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- To activate your warranty, please register your appliance.
- Warranty registration can be done through EF website or by scanning the QR Code below.

### Website

1. Visit our website [www.ef.com.sg](http://www.ef.com.sg)
2. Under the tabs, click on “Customer Care”
3. Then, click on the “Warranty Registration” and fill in the necessary information.  
<https://www.123formbuilder.com/form-4457082/>

### QR Code

1. Scan the QR Code below. It will redirect straight to our “Warranty Registration” page.



***Casa (S) Pte Ltd. reserves the rights to the final interpretation of the content of this manual. Customer will not be notified in the event of any amendments to the content.***

***The manufacturer and agent decline all responsibilities in the event of damage caused by improper, incorrect or illogical use of the appliance.***

**Contact after sales service centre when in doubt of the condition of the appliance.**

**For customer care / after sales service [Singapore], please contact**

**Casa (S) Pte Ltd**  
15, Kian Teck Crescent, Singapore 628884  
**Telephone:** +65 6268 0077  
**Fax:** +65 6898 0510  
**Email:** [service@casa.com.sg](mailto:service@casa.com.sg)