

BUILT-IN OVEN

Model:

60CM

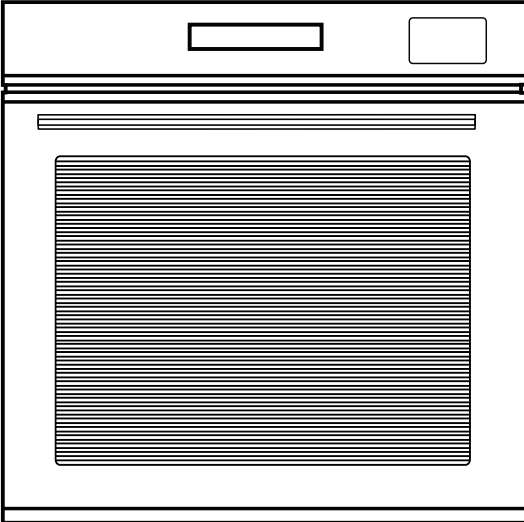
BO GE 1770SA M



EMBRACING FINEST MOMENTS



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.

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.

Explanation of symbols

Throughout this user manuals the following symbols are used:

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

CONTENTS

1 SAFETY GUIDELINES.....	4
GENERAL SAFETY.....	4
ELECTRICAL SAFETY.....	4
DISPOSAL INSTRUCTIONS.....	5
SAFETY DURING / AFTER OPERATION.....	5
CHILD SAFETY.....	6
CLEANING AND MAINTENANCE.....	7
2 GENERAL INFORMATION.....	8
MAINTAINING EFFICIENCY.....	8
CONTACTING QUALIFIED PERSON / CUSTOMER SERVICE.....	8
3 INSTALLATION.....	9
BEFORE INSTALLATION.....	9
INSTALLATION OF BUILT-IN OVENS.....	9
ELECTRICAL CONNECTION.....	10
4 PRODUCT OVERVIEW.....	12
OVEN CONTROLS.....	12
ACCESSORIES.....	13
5 PREPARATION.....	15
6 OVEN FUNCTION.....	16
BAKE FUNCTION.....	16
PURE STEAM FUNCTION.....	17
STEAM ROAST FUNCTION.....	17
AUTOMATIC MENU.....	18
7 OPERATING OF APPLIANCE.....	19
8 CLEANING AND CARE.....	25
CLEANING THE OVEN.....	25
HOW TO REMOVE THE OVEN DOOR.....	27
HOW TO DISMANTLE THE OVEN GLASS.....	28
9 TIPS FOR ENERGY SAVINGS.....	29
10 FAQs AND TROUBLESHOOTING.....	30
11 WARRANTY & SERVICE.....	34

1 SAFETY GUIDELINES

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

GENERAL SAFETY

- Before unpacking the appliance, please read the instructions carefully.
- 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 remover the cookware
- Grip the middle of the handle as the two ends will get hot due to the hot air from the cavity
- 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:
 - 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.



Switch off the Main power supply 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

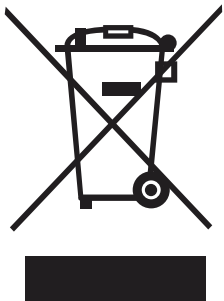
- When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.
- You can obtain information about collection dates and public refuse disposal sites from your local refuse department or council.



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 place accessories or ovenware on the bottom of the oven cavity. This will cause heat to accumulate and evenly damage the enamel.
- 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.
- Aluminium foil must not come into contact with the oven door glass. This could cause permanent discoloration of the door glass.

- 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.
- Over an extended period of time, moisture in the cavity may lead to corrosion. Allow the appliance to dry after each use.
- Always heat up the appliance for at least 20 minutes if the appliance is not in use for 1 month to prevent the moisture accumulated on the heating element which may lead to power short circuit.
- If the residual heat in the cavity is used to keep the food warm, a high moisture content can occur and may lead to condensation that can cause corrosion. Avoid condensation by opening the door or use "Defrost" mode.
- 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 even 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.

1. 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.

2. 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.

3. 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.

4. 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.

5. 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

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

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.

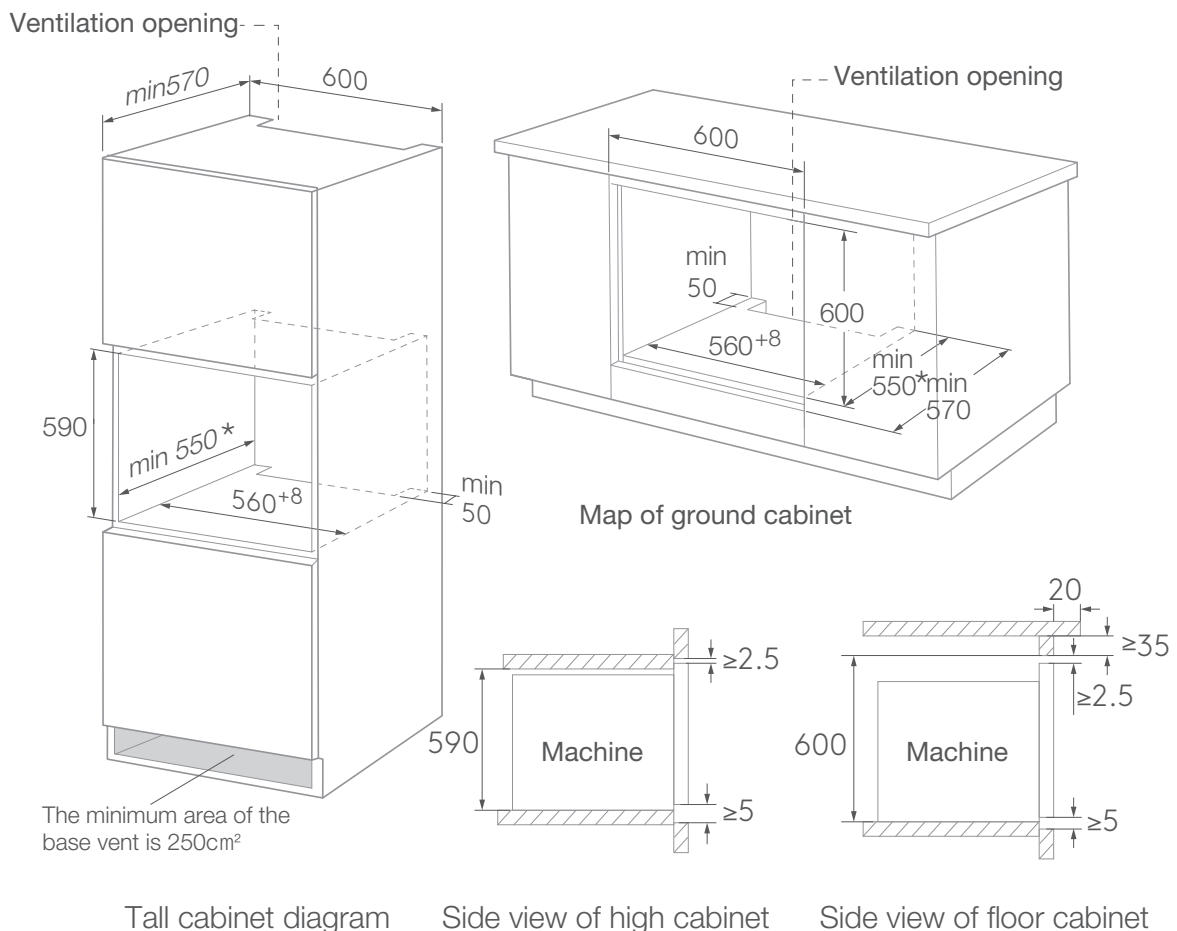
- Surfaces, synthetic laminates and adhesives used must be heat resistant (100°C minimum)
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawers.
- Carry the appliance with at least two persons

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 all the packaging materials and adhesive film from the appliance before turning on the power
- 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. The dimensions attached are in mm.



- 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

The appliance is equipped with three-core power supply cable.

1. Connecting the supply cable to the mains

- 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.

2. Before making the connection, check that -

- ✓ The electrical safety of this appliance can only be guaranteed if the appliance 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.

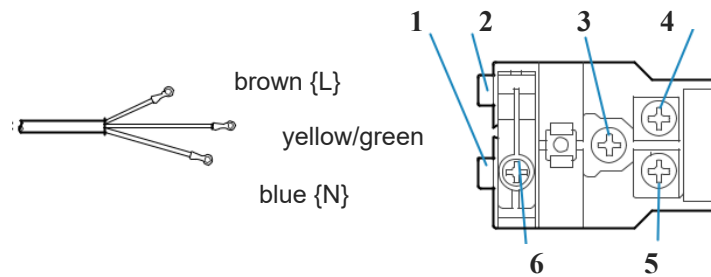
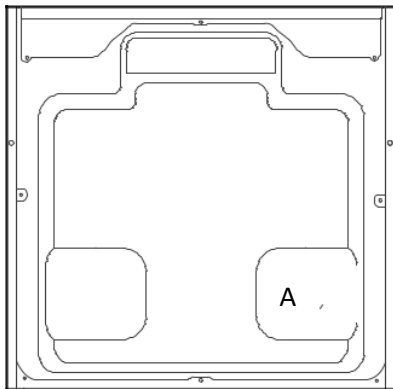


The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.

- ✓ Before plugging the appliance into the main, check that the specifications indicated on the data 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 cable is suitable for the power absorbed by the appliance.
- ✓ The use of adapters, multiple sockets and /or extensions, is strongly not recommended. The plug and socket must be easily accessible.

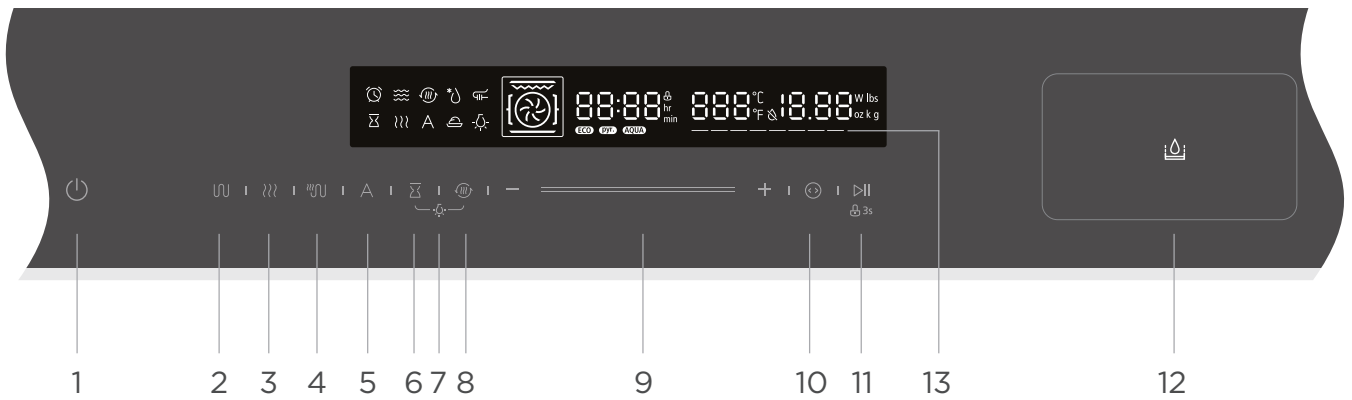
3. Changing the Power Supply Cable














- Opening the terminal board (A)
 - Using a screw driver unscrew the bolt on the side tabs of the terminal box
 - Using a screwdriver unhooking the 2 fixing hooks (1,2), 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) (5) Brown (L) (4) \perp Yellow-Green (3)
 - Fasten the supply cable in place with the clamp and close the cover of the terminal board



4 PRODUCT OVERVIEW

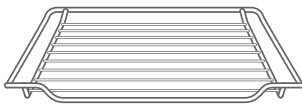

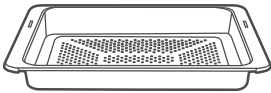

OVEN CONTROLS



No.	Symbol	Description
1		Power On/Off / Cancel Button
2		Bake Function
3		Pure Steam Function
4		Steam Assisted Bake Function
5		Auto Menu Function
6		Cooking Time Setting Function
7		Light (press 6&8 simultaneously)
8		Quick Pre-heat Function
9		Slider
10		Temperature/Time/Steam Adjustment Function
11		Start/Stop/Child Lock (3 secs) Function
12		Water Tank
13		Cooking Temperature Progress Indicator

ACCESSORIES

The appliance is accompanied by a range of accessories as below

Items	Usage
 Wire Rack	<ul style="list-style-type: none">• For ovenware, dishes, cake tins• For roasting and grilling
 Baking Tray	<ul style="list-style-type: none">• For moist cakes, biscuits, bread and other baked items• Can be used to catch dripping oil when grilling directly on wire rack
 Steam Tray	<ul style="list-style-type: none">• For steaming purpose
 Meat Probe	<ul style="list-style-type: none">• For precise roasting

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

The accessories may become deformed when they become hot. This does not affect the functionality of the appliance. Once they have cooled down, they regain their original shape.

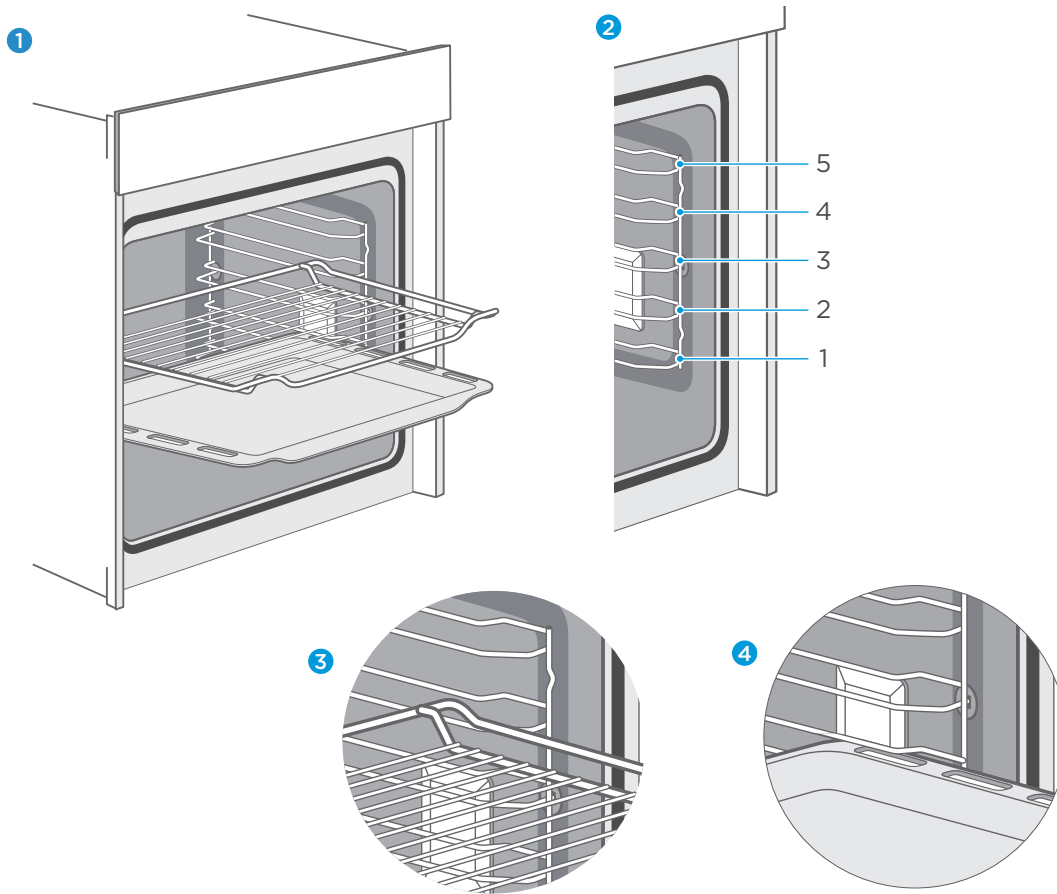
The steam tray can be used with all heating modes involving steam. However, for other heating mode at high temperature, kindly take out the steam tray from the appliance. High temperature can cause permanent discoloration and deformation of the steam tray.

Inserting Accessories

The appliance comes with five shelf positions. The shelf positions are counted from the bottom up. The accessories can be pulled out approximately halfway without tipping.

Notes

1. Ensure that the accessories are inserted into the cavity the right way round.
2. Always insert the accessories fully into the cavity so that they do not touch the appliance door.
3. Slight discoloration on accessories may occur and this is normal



Locking Function

Wire tray can be pulled halfway out until they lock in place. The locking function prevents accessories from tilting while they get pulled out. Accessories should be inserted into cavity correctly for the tilt protection. When inserting the wire rack, ensure the wire rack is onto the right facing direction like the picture 1 and 3 as above.

When inserting the baking tray, ensure the baking tray is onto the right facing direction like the picture 1 and 4


5 PREPARATION

INITIAL USE

Before using the appliance to prepare food for the first time, you must clean the cavity and accessories.

1. Remove all stickers, surface protection foils and transport protection parts.
2. Remove all accessories and the side-racks from the cavity.
3. Clean the accessories and the side-racks thoroughly using soapy water and a dish cloth or soft brush.
4. Ensure that the cavity does not contain any leftover packaging, such as polystyrene pellets or wooden piece which may cause risk of fire.
5. Wipe the smooth surfaces in the cavity and the door with a soft, wet cloth.
6. Keep the kitchen highly ventilated while the appliance is heating up first time. Keep children and pets out of the kitchen during this time. Close the door to the adjacent rooms.
7. 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

Settings

Heating Mode	
Temperature	250°C
Time	1h





Adjust the settings indicated. You can find out how to set the heating type and the temperature in the next section.

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

8. After the appliance has cooled down:
 - Clean the smooth surfaces and the door with soapy water and a dish cloth.
 - Dry all surfaces.
 - Install the cavity side frame.

OVEN CLOCK SETTING

Before the oven can be used, the time/clock should be set.

1. When power is first supplied to the oven, the clock display "00:00" on the display panel will be shown and the hour "00":00 will flash. Adjust the hour by touching " " or +/- key.
2. Press " " to confirm hour setting. Next, the minute position "00" will flash, adjust the clock minute position by " " or +/-, then press " " to complete the setting.

NOTE:

1. If you need to modify the clock again, please hold the " " key for 3 seconds and refer to steps 1 and 2 to complete the modification.
2. The clock is 24 hour display.

6 OVEN FUNCTION

BAKE FUNCTION

General operation: select grill function, adjust time or temperature, start cooking.

Types of Heating		Temperature	Use
	Conventional	30 ~ 250 °C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings.
	Convection	50 ~ 250 °C	For baking and roasting on one or more levels. Heat comes from the ring heater surrounding the fan evenly.
	Double Grill + Fan	50 ~ 250 °C	For grilling flat items and for browning food. The fan distributes the heat evenly around the cavity.
	Conventional + Fan	50 ~ 250 °C	For baking and roasting on one or more levels. The fan distributes the heat from the heating elements evenly around the cavity.
	Full Grill	150 ~ 250 °C	For grilling small amounts of food and for browning food. Please put the food in the center part under the grill heating element.
	Bottom Heat	30 ~ 200 °C	For add extra browning to the bases of pizzas, pies, and pastries. Heating come from the bottom heater.
	Dough Proofing	30 ~ 45 °C	For making yeast dough and sourdough to proof and culturing yogurt.
	Drying function	–	It is used to dry the furnace chamber and prevent bacteria from growing
	ECO	140 ~ 240 °C	For energy-saved cooking.

If you need to heat the tableware, please select the "Convection" function and set the temperature to 50°C.

1. After the cooking cycle is completed, the ventilation fan continues to run for a period of time to disperse the heat
2. For fan assisted cooking function, the fan will continue to blow after the cooking is completed and this is normal.
3. Defrosting and "ECO" functions cannot be preheated quickly.



PURE STEAM FUNCTION

General operation: adjust the cooking time for steaming and start cooking.

Steam function cannot choose the intensity for steam (only 100%).



STEAM ROAST FUNCTION

General operation: select the steam roasting function, adjust the cooking time/temperature/ steam amount, and start cooking.

The steam grill function can make the food softer and yet the skin is crisper

Types of Heating		Temperature	Use
	Conventional+steam	160-230°C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings.
	Convection+steam	160 -250°C	For baking and roasting on one or more levels. Heat comes from the ring heater surrounding the fan evenly.
	Conventional + Fan +steam	160-230°C	For baking and roasting on one or more levels. The fan distributes the heat from the heating elements evenly around the cavity.
	Bottom Heat+steam	160-200°C	For add extra browning to the bases of pizzas, pies, and pastries. Heating come from the bottom heater.
	Radiant Heat+steam	160-235°C	For grilling small amounts of food and for browning food. Please put the food in the center part under the grill heating element.

Note

- Before using the steam baking function, please add pure water to the water tank.
- Depending on the intensity level, there are 3 level of steam option:L1~L3. L1 is low intensity while L3 is high intensity of steam
- When the steam grill function is activated, both baking and steam icon will be displayed

Caution!









If you open the appliance door while the appliance is in operation, the oven operation will be paused. Please be especially careful with the risk of burns.

A













AUTOMATIC MENU

General operation: Select automatic menu function, select menu, start cooking.

Bake menu

Display	Menu	Function or Temperature	Cooking time	Preheating
01	Roasted pumpkin with goat's cheese and rocket	 230°C	10 min	Yes
02	Aubergine gratin	 180°C	30 min	Yes
03	Ratatouille	 160°C	40 min	Yes
04	Crab in a salt crust	 200°C	23 min	Yes
05	Escabeche	 160°C	30 min	Yes
06	Fillet of sole fish with fresh herbs	 220°C	10 min	Yes
07	Oven-roasted chicken with root vegetables and potatoes	 200°C	55 min	Yes
08	Crispy pork belly	 180-230°C	67 min	Yes
09	steak	 230°C	25 min	Yes
10	Shepherd's pie	 100°C	30 min	Yes
		 200°C	20 min	Yes
11	Pasta gratin	 200°C	45 min	Yes
12	Harissa chicken with olives and chickpeas	 160°C	40 min	Yes
13	Banana bread	 160°C	60 min	Yes
14	Chocolate fondant	 180°C	10 min	Yes
15	Apple strudel with vanilla sauce	 180°C	30 min	Yes

Pure steam menu

Display	Menu	Function or Temperature	Cooking time	Preheating
16	Antipasti vegetables	 100°C	20 min	NO
17	Australian pumpkin soup	 100°C	40 min	NO
18	Stuffed courgettes	 100°C	30 min	NO
19	Letil salad	 100°C	30 min	NO
20	Fish curry with peaches	 100°C	25 min	NO
21	Sea bass with vegetables	 100°C	30 min	NO
22	Mussels in sauce	 100°C	40 min	NO
23	Chicken breast with sundried tomatoes	 100°C	40 min	NO
24	Crema catalana	 100°C	30 min	NO
25	Sticky toffee pudding	 100°C	45 min	NO
26	Descaling	  -	15 min	-


7 OPERATING OF APPLIANCE


Power on the appliance. Set the clock if required (refer to the oven clock setting).


If no setting is applied for 10minutes, the appliance will be switched off automatically.

STARTING THE APPLIANCE


Press the oven function symbol (   ) to choose the desired cooking function.

Use the slider "  " or +/- key to set the cooking time

Press the symbol "  " to confirm the cooking time

Use the slider "  " or +/- key to set the cooking temperature

Press the symbol "  " to confirm the cooking temperature


Press the symbol "  " to start the cooking operation

Press "  " to cancel the cooking process

The cooking time can be set in one minute increment for up to one hour, then in five minutes increment for up to two hours, then in thirty minutes for up to five hours.


The maximum cooking time is 5 hours.



Pausing the Appliance

Press the symbol "  " to interrupt and pause the cooking process. Press the symbol again to resume cooking.


QUICK PREHEAT

Quick Preheat can be used to shorten cooking time.

By default, the baking function will come with quick preheat "  "

To disable the quick preheat function, press the symbol "  " and the icon "  " will disappear from the display screen.

The preheat function can be disabled only before the cooking is in operation.

Once the temperature achieves the pre-set temperature, the quick preheat will stop and the icon  will not be shown on the display screen. The cooking time will start to count down.



To achieve an even cooking result, do not place the food into the cooking compartment until the quick preheat is completed (cooking temperature progress indicator will stop blinking)



Note


The cooking time setting start only after the quick preheat is done. It is recommended to set the actual cooking time when the quick preheat is completed.


CHANGING THE COOKING TEMPERATURE AND TIME

After starting the cooking process, you may change the cooking temperature and time.

Press the symbol "  " and the cooking temperature will flash. Use the slider "  " or +/- key to change the temperature.

Press the symbol "  " again and the cooking timer will flash. use the slider "  " or +/- key to change the cooking time.

If no setting is applied after pressing the symbol “”, it will go back to the preset temperature and cooking time.

Press “” to cancel the cooking process

Caution!

During cooking operation, the appliance becomes very hot especially inside the cavity. Never touch the interior surfaces of the appliance or the heating elements. Use oven gloves to remove accessories or ovenware from the cavity, and allow the appliance to cool down. Keep children at a safe distance at the same time to avoid the injury of burns.

STEAM


Food can be cooked gently using pure steam or steam assist function.

Caution!


When using steam function, hot steam can escape when oven door is opened. Depending on the intensity of the steam, it may not be visible. Do not stand too close to the appliance when opening the oven door to prevent risk of burning.
Keep children away.

Humming noise can be heard while the water pump is in operation. This is normal and does not mean that the appliance is malfunction.

Starting the steam function

Press the water tank symbol  to take out the water tank
Fill the water tank with pure water and push it back to the compartment
Touch the oven function menu to choose the desired cooking function


 For pure steaming function

 For steam assist function

For pure steaming function, set the cooking time before the operation can be activated

For steam assist function, set the cooking time, the intensity of the steam (L1, L2, L3) and the cooking temperature

Press the symbol “” to choose to set cooking time, the intensity of steam and cooking temperature



Press the symbol “” to start the cooking operation

When cooking with steam assist function, steam is introduced into the cooking compartment with various interval and with various of steam intensity. This gives a better cooking result as the food will become crispy outside while tender/juicy inside.

Changing the cooking time and temperature

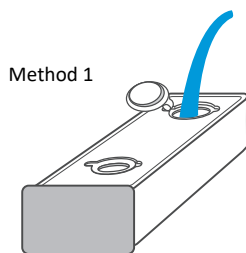
You can change the setting as usual. Refer to the above “Changing the cooking time and temperature”

Notes

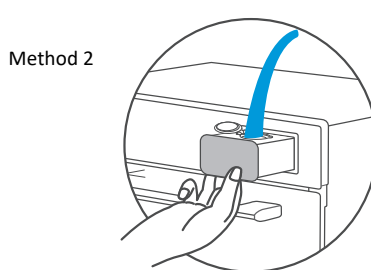
If the water tank is empty during steaming process, operation will be interrupted and the symbol “” will flash on the display. Fill the water tank and restart the cooking by pressing .
Only switch on the steaming once the cooking compartment is cooled down to room temperature.

Filling the Water Tank

To fill the water tank, there are 2 ways



1. Press the water tank, take out the entire water tank and fill water



2. Press the water box, pull out the water tank halfway and fill water

Notes

Only use cold, fresh, tap water or softened water





When filling the water, do not exceed the maximum level indicated on the water tank

Do not pour any flammable liquids into the water tank

When cooking is completed, pour out the rest of water from the water tank and dry the tank

DESCALING FUNCTION

The appliance has the descaling mode to remove limescale from the evaporator.

1. Remove the water tank, add 5-7ml descaling agent and pure water to the water tank.
2. In the standby state, press the symbol  key for 26 times or press the  key to select the descaling function through the slider. The display will show "dE5".
3. Press the  key to start. The total descaling time is 15 minutes and it cannot be changed.
4. When the descaling time countdown to 8 minutes, an audible signal sounds. Take out the water tank and pour out the remaining descaling solution, rinse thoroughly.
5. Re-fill with pure water and place the water tank back
6. Press the  key to complete the remaining rinsing cycle.
7. Once the duration has elapsed, an audible signal sound and the appliance will be switched off.

Notes:

To ensure the appliance continues to operate correctly, it must be descaled regularly.

If steam-assisted function is selected immediately before the descaling, please switch off the appliance so that the residual water is pumped out from the evaporator system

MEAT PROBE

The meat probe makes accurate cooking possible. It measures the temperature inside the food. As soon as the set temperature is reached, the appliance will switch off automatically.

Types of heating

Only the below grill functions are suitable to use meat probe.



Conventional



Convection



Double Grill + fan

When the core temperature set is reached, there will be audible sound of 3 times and the cooking will be cut-off.

When meat probe is inserted to the connection point on the appliance, the icon “” will show,

Notes

The meat probe measures the temperature inside the food, between 50°C to 100°C.

Only use the meat probe supplied with the appliance

When cooking is completed, remove the meat probe from the cooking compartment. Never store it inside the cooking compartment.

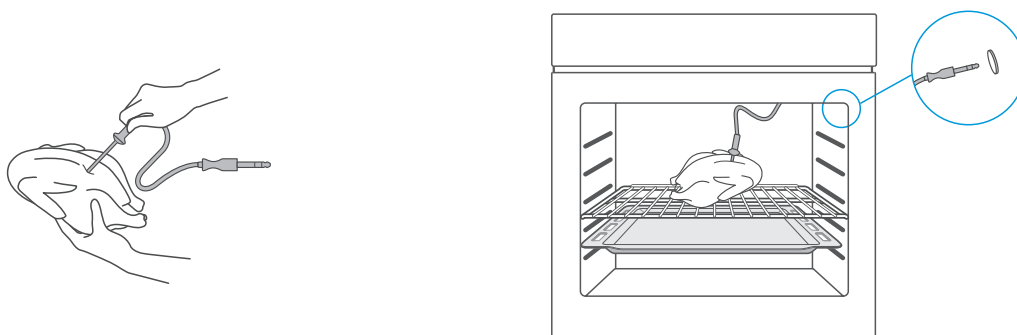
Inserting the Meat Probe

Before placing the food to the cooking compartment, insert the meat probe into the meat.

Insert the meat probe as far as it will go to the thickest point of the meat, away from bone and fat

The meat probe connection point is located at the top right corner of the cooking compartment (photo as shown below). Remove the cap at the connection point and connect the meat probe to the appliance.

Please ensure that the meat probe is fully inserted to the point. There will be “E3” error code shown if the probe is not insert fully.



Notes

Please leave some gap between the grill element and the meat probe to prevent the probe from damaging
If you remove the meat probe during cooker process, all setting will be reset.

When cooking is completed, remove the meat probe and put the probe connection cap back

Core Temperature of Different Meat





The value shown in the table below is guideline only.

Do not use frozen food

Food	Core temperature in°C
Poultry	
Chicken	80-85
Chicken breast	75-80
Duck	80-85
Duck breast, medium rare	55-60
Turkey	80-85
Turkey breast	80-85
Goose	80-90
Pork	
Shoulder of pork	85-90
Fillet of pork, medium rare	62-70
Loin of pork, well done	72-80
Beef	
Tenderloin or sirloin, rare	45-52
Tenderloin or sirloin, medium rare	55-62
Tenderloin or sirloin, well done	65-75
Veal	
Joint of veal or shoulder, lean	75-80
Joint of veal, shoulder	75-80
Knuckle of veal	85-90
Lamb	
Leg of lamb, medium rare	60-65
Leg of lamb, well done	70-80
Saddle of lamb, medium rare	55-60
Fish	
Whole fish	65-70
Fish fillet	60-65


END COOKING TIME SETTING

You can set the End cooking time for the dish using the time setting function.

1. Press the timer symbol “”, the timer will flash.
2. Set the desired end time by touching “” or +/- key.
3. Press “” to confirm end time.
4. After the cooking end timing is set, select the desired cooking function, set the cooking time and temperature, press the symbol “” to start the cooking operation accordingly with the selected end time

The end cooking time can be set in one minute increment for up to one hour, then in five minutes increment
The maximum setting is 23 hours 59 minutes

Once the cooking time is ended, there will be audible sound and the display will show “End”. Cooking process will be cut-off.


Press the timer symbol “” to check on the end time after the setting is completed.



Automatic menu and preheat function do not support the end cooking time.

End cooking time can be set only before the cooking function is chosen.

Child Lock

Your appliance has a child lock function to prevent children from accidentally switch on the oven

Press and hold the icon “” for 3 seconds, child lock will be activated and the display will show 

To deactivate the child lock function, press and hold the icon  for 3 seconds until the child lock icon  disappear from the screen.

Notes:

Child lock function can be activated only when the appliance is at standby mode.

8 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

Cleaning Agent

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information on the table below. Depending on the appliance model, not all of the areas listed may be on/in your appliance.

Area	Cleaning
Appliance exterior Stainless steel front	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks Special stainless steel cleaning products suitable for hot surfaces are available from our after-sales service or from specialist retailers. Apply a very thin layer of the cleaning product with a soft cloth.
Plastic	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Painted surfaces	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.
Control panel	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Door panels	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use a glass scraper or a stainless steel scouring pad.

Area	Appliance exterior	Cleaning
Door handle	<p>Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If descaler comes into contact with the door handle, wipe it off immediately. Otherwise, any stains will not be able to be removed.</p>	
Enamel surfaces and self-cleaning surfaces	<p>Observe the instructions for the surfaces of the cooking compartment that follow the table.</p>	
Glass cover for the interior lighting	<p>Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If the cooking compartment is heavily soiled, use oven cleaner.</p>	
Door seal Do not remove	<p>Hot soapy water: Clean with a dish cloth. Do not scour.</p>	
Stainless steel door cover	<p>Stainless steel cleaner: Observe the manufacturer's instructions. Do not use stainless steel care products. Remove the door cover for cleaning.</p>	
Accessories	<p>Hot soapy water: Soak and clean with a dish cloth or brush. If there are heavy deposits of dirt, use a stainless steel scouring pad.</p>	
Rails	<p>Hot soapy water: Soak and clean with a dish cloth or brush.</p>	
Pull-out system	<p>Hot soapy water: Clean with a dish cloth or a brush. Do not remove the lubricant while the pull-out rails are pulled out. It is best to clean them when they are pushed in. Do not clean in the dishwasher.</p>	
Meat thermometer	<p>Hot soapy water: Clean with a dish cloth or a brush. Do not clean in the dishwasher.</p>	

Notes

- Shadows on the door panels, which look like streaks, are caused by reflections made by the interior lighting.
- Enamel is baked on at very high temperatures. This can cause some slight color variation. This is normal and does not affect operation.
- The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This does not impair the anti-corrosion protection.
- Always keep the appliance clean and remove dirt immediately so that stubborn deposits of dirt do not build up.

Tips

- Clean the cooking compartment after each use. This will ensure that dirt cannot be baked on.
- Always remove flecks of lime scale, grease, starch and albumin (e.g. egg white) immediately.
- Remove flecks of food with sugar content immediately, when the fleck is still warm.
- Use suitable ovenware for roasting, e.g. a roasting dish.

Caution!

Risk of surface damage

Do not use:

1. Harsh or abrasive cleaning agents.
2. Cleaning agents with a high alcohol content.
3. Hard scouring pads or cleaning sponges.
4. High-pressure cleaners or steam cleaners.
5. Special cleaners for cleaning the appliance while it is hot.

Wash new sponge cloths thoroughly before use.

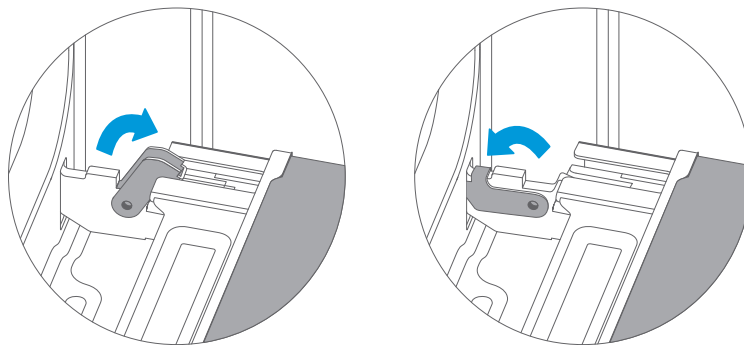
HOW TO REMOVE THE OVEN DOOR

For a more thorough clean, you can remove the appliance door.

The appliance door hinges each have a locking lever.

When the locking levers are closed, the appliance door is secured in place. It cannot be detached.

When the locking levers are open in order to detach the appliance door, the hinges are locked. They cannot snap shut.

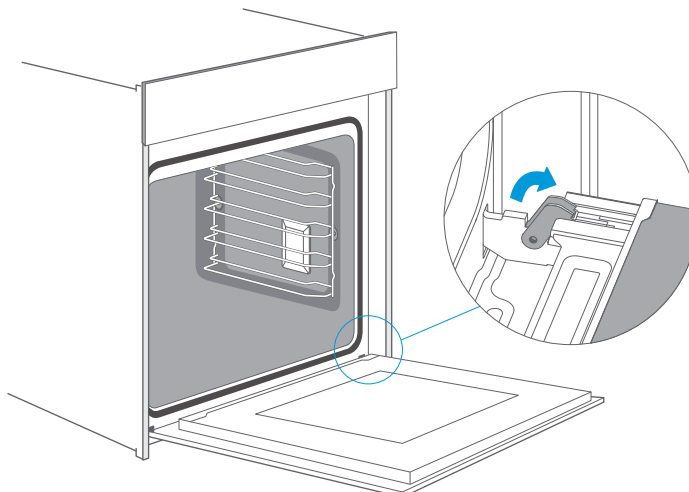


Warning – Risk of injury!

1. If the hinges are not locked, they can snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the appliance door, fully open.
2. The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

Removing the appliance door

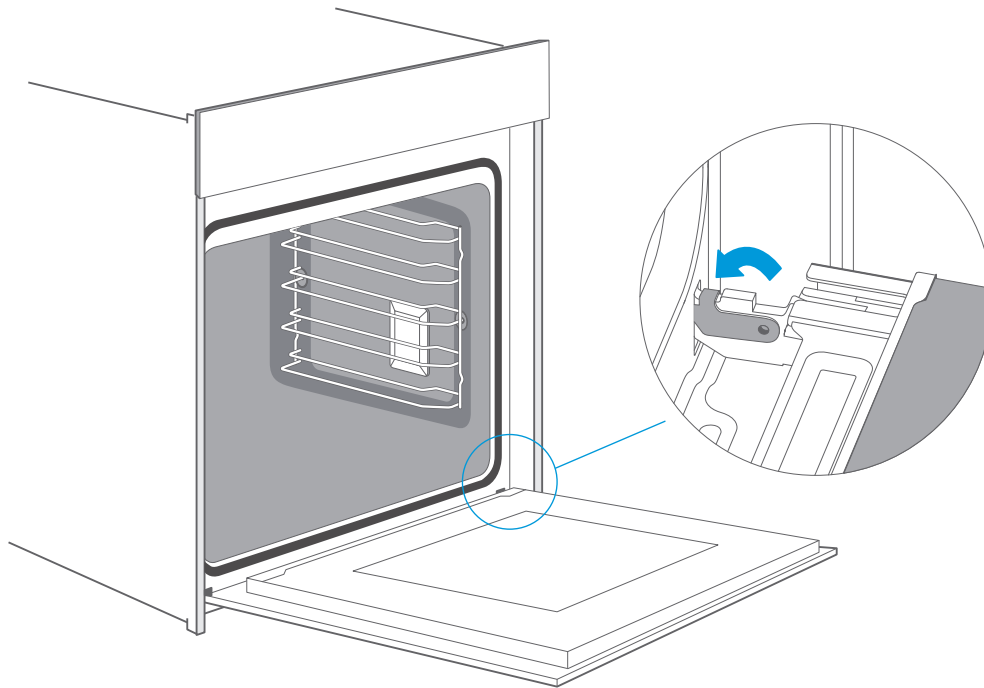
1. Open the appliance door fully.
2. Fold open the two locking levers on the left and right
3. Close the appliance door as far as the limit stop.
4. With both hands, grip the door on the left- and right-hand side, and pull it out upwards.



Fitting the appliance door

Reattach the appliance door in the opposite sequence to removal.

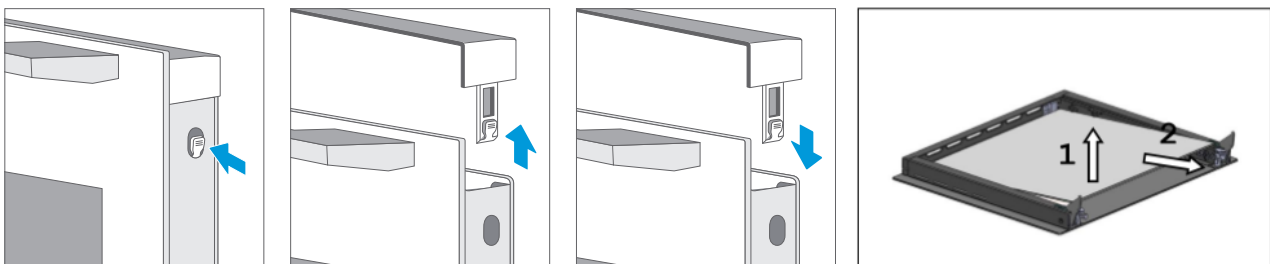
1. When attaching the appliance door, ensure that both hinges are placed right onto the installing holes of the front panel of the cavity.
Ensure that the hinges are inserted into the correct position. You must be able to insert them easily and without resistance. If you can feel any resistance, check that the hinges are inserted into the holes right.
2. Open the appliance door fully. While opening the appliance door, you can make another check if the hinges are onto the right position. If the fitting is wrong, you will not be able to make the appliance door fully opened.
Fold both locking levers closed again.
3. Close the cooking compartment door. By the same time, we strongly recommend you to check and confirm if the door is onto the right position and if the ventilation slots are not half-sealed .



HOW TO DISMANTLE THE OVEN GLASS

Make sure to detach the oven door from the appliance.

1. Press on the right and left side of the cover located at the top of the oven door
2. Remove the cover.
3. Gently pull out the inner and middle panel of the glass
4. Clean the glass and other components with an appropriate cleaner
5. Dry thoroughly and place on a soft surface to prevent scratches
6. Reassemble the door by reversing the above procedures



Caution!

After the appliance door is installed, the door cover can also be removed at this time.

1. Removing the door cover means to set the inner glass of the appliance door free, the glass can be easily moved and cause damage or injury.
2. As removing the door cover and inner glass means to reduce the overall weight of the appliance door. The hinges can be easier to be moved when closing the door and you may be trapped. Keep your hands away from the hinges.

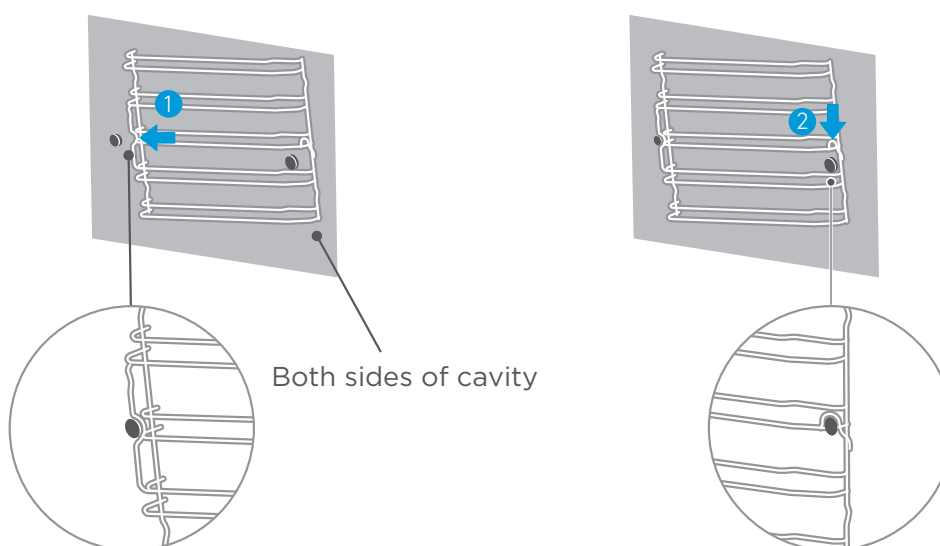
We strongly recommend you not to remove the door cover unless the appliance door removed. Damage caused by incorrect operation is not covered under warranty.

Removing Side Rail

When you want have a good cleaning for the rails and cavity, you can remove the shelves and clean it. In this way your appliance will retain its appearance and remain fully functional for a long time to come.

The side frame installation of the cavity is as follows:

Removal steps are the opposite of installation steps.



9 TIPS FOR ENERGY SAVINGS

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.

10 FAQs AND TROUBLESHOOTING

In the event of any abnormal occurs during operation of the appliance, you may do a self check before contacting customer service officer.

Fault	Possible Cause	Notes/remedy
The appliance does not work.	Faulty fuse.	Check the circuit breaker in the fuse box.
	Power cut	Check whether the kitchen light or other kitchen appliances are working.
Knobs have fallen out of the support in the control panel.	Knobs have been accidentally disengaged.	Knobs can be removed. Simply place knobs back in their support in the control panel and push them in so that they engage and can be turned as usual.
Knobs can no longer be turned easily.	There is dirt under knobs	Knobs can be removed. To disengage knobs, simply remove them from the support. Alternatively, press on the outer edge of knobs so that they tip and can be picked up easily. Carefully clean the knobs using a cloth and soapy water. Dry with a soft cloth. Do not use any sharp or abrasive materials. Do not soak or clean in the dishwasher. Do not remove knobs too often so that the support remains stable
Fan does not work all the time in the mode: "Fan Heating"		This is a normal operation due to the best possible heat distribution and best possible performance of the oven.
After a cooking process a noise can be heard and a air flow in the near of the control panel can be observed.		The cooling fan is still working, to prevent high moisture conditions in the cavity and cool down the oven for your convenience. The cooling fan will switch off automatically.
Food is undercooked within the time specified in the recipe.		A temperature different from the recipe is used. Double check the temperatures. The ingredient quantities are different to the recipe. Double check the recipe.
Uneven browning		The temperature setting is too high, or the shelf level could be optimized. Double check the recipe and settings. The surface finish and or color and or material of the baking ware were not the best choice for the selected oven function. When use radiant heat, such as "Top & Bottom Heating" mode, use matt finished, dark colored and light weighted oven ware.
The lamp doesn't turn on		The lamp needs to be replaced.

Warning-Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Maximum operating time

The maximum operating time of this appliance is 9 hours, to prevent that you forget shot off the power.

Cooking Compartment Bulbs

To light the interior of your cooking compartment, your appliance has two long-life LED bulbs. If the bulb is faulty, contact customer service and do not attempt to remove the lamp cover.

TIPS AND TRICKS

You want to cook your own recipe	Try to use settings of similar recipes first and optimize the cooking process due to the result.
Is the cake baked ready?	Put a wooden stick inside the cake about 10 minutes before the given baking time is reached. If there is no raw dough at the stick after pulling out, the cake is ready.
The cake loses massive volume during cooling down after baking	Try to lower the temperature setting by 10°C and double check the food preparing instructions regarding the mechanical handling of the dough.
The height of the cake is in the middle much higher than at the outer ring	Do not grease the outer ring of the spring form
The cake is too brown at the top	Use a lower shelf level and or use a lower set temperature (this may lead to a longer cooking time)
The cake is too dry	Use a 10°C higher set temperature (this may lead to a shorter cooking time)
The food is good looking but the humidity inside is too high	Use a 10°C lower set temperature (this may lead to a longer cooking time) and double check the recipe
The browning is uneven	Use a 10°C lower set temperature (this may lead to a longer cooking time). Use the "Top & Bottom Heating" mode on one level.
The cake is less browned on the bottom	Choose a level down
Baking on more than one level at the same time: One shelf is darker than the other.	Use a fan assisted mode for baking at more than one level and take out the trays individually when ready. It is not necessary that all trays are ready at the same time.
Condensing water during baking	Steam is part of baking and cooking and moves normally out of the oven together with the cooling air flow. This steam may condensate at different surfaces at the oven or near to the oven and build water droplets. This is a physical process and cannot be avoid completely.

Which kind of baking ware can be used?	Every heat resistant baking ware can be used. It is recommended not to use aluminum in direct contact with food, especially when it is sour. Please ensure a good fitting between container and lid.
How to use the grill function?	Preheat the oven for 5 minutes and place the food in the level given by this manual. Do not use the oven when the door is open, except for load / remove / check the food.
How to keep clean the oven during grilling ?	Use the tray filled with 2 liter of water in at level 1. Nearly all fluids drip down from the food placed on the rack will captured by the tray.
The heating element in all grilling modes are switching on and off over the time.	It is a normal operation and depends on the temperature setting.
How to calculate the oven settings, when the weight of a roast is not given by a recipe?	Choose the settings next to the roast weight and change the time slightly. Use a meat probe if possible to detect the temperature inside the meat. Place the head of the meat probe carefully in the meat, due to the manufacturer instructions. Make sure, that the head of the probe is placed in the middle of the biggest part of the meat, but not in the near of a bone or hole.
What happens if a fluid is poured to a food in the oven during the baking or cooking process?	The fluid will boil and steam will arise as a normal physical process. Please be careful, because the steam is hot. See also "Condensing water during baking" for more information. If the fluid contains alcohol, the boiling process will be quicker and can lead to flames in the cavity. Make sure, that the oven door is closed during such kind of processes. Please control the baking or cooking process carefully. Open the door very gentle and only if necessary.

COOKING BY ECO MODE

ECO mode is heat by bottom and ring heater, with this mode you can save energy during cooking.

RECIPES	Accessories	°C	Level	Time(min)	Pre-heat
Challah	1 tray	180	1	45-50	No
Pork Roast	1 tray	200	1	80-85	No
Clafouti Cherry Cake	Round form	200	1	55-60	No
Beef Roast 1.3kg	1 tray	200	1	80-85	No
Brownies	Rack and glass plate	180	1	55-60	No
Potato Gratin	Rack and round plate	180	1	65-70	No
Lasangne	Rack and glass plate	180	1	75-80	No
Cheese Cake	Springform Φ 20cm	160	1	80-90	No

DATASHEET (EU 65/2014 & EU 66/2014)

EF: BO GE 1770SA M

No of Cavities	1
Heat Source	Electric
Usable Volume	72L
ECElectric, cavity (Conventional)	1.06kWh/cycle
ECElectric, cavity (Forced Air)	0.63kWh/cycle
EEICavity	74
Energy Efficiency Class (A+++ to D)	A+
Rated Voltage	220-240V~
Rated Frequency	50Hz-60Hz
Electric Power	2.76kW
Product Dimension	595x546x596mm

11 WARRANTY & SERVICE

- To activate your warranty, please register your appliance.
- Warranty registration can be done via our website or scan the QR code below

Website

<https://shop.casa.sg/E-Warranty>

QR Code

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 customer care center when in doubt of the condition of the appliance. Please get ready the model number of your appliance, date of purchase and the product issue when contacting customer care center.

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

Casa (S) Pte Ltd
15, Kian Teck Crescent, Singapore 628884
WhatsApp: +65 9747 8743
Fax: +65 6898 0510
Email: service@casa.com.sg

