

SC500

11 function pyrolytic oven with timer

Installation, use and maintenance

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IMPORTANT: Please read this instruction manual carefully before installation or using the appliance for the first time. Failure to install this appliance, or to have it installed, as per the instruction manual could invalidate your warranty.

Any service calls relating to misuse or incorrect installation could incur a service charge.

Please check our website for up to date manuals, as new information and changes are sometimes added.

Important information

This appliance must only be used for the purpose for which it is intended, i.e. domestic cooking. Any other use could be dangerous and may lead to premature failure of the appliance.

The CDA Group Ltd. cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserves the right to invalidate the warranty supplied with this product following incorrect installation or misuse of the appliance.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

User information

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.
- Do not allow anyone unfamiliar with the contents of this instruction manual to operate the oven.
- Do not use harsh cleaning agents or sharp metal objects to clean the door as they can scratch the surface potentially resulting in cracking or shattering of the glass.
- Take care when opening the oven door during or after a cooking cycle as hot steam may escape.
- Do not use the oven in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person.
- In the event of an incident due to a technical fault, disconnect the power and report the fault to CDA Customer Care.
- The appliance has been designed only for cooking, any other use may invalidate your warranty and cause danger.
- Do not place anything weighing over 15kg on the opened oven door

Appliance information

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for warranty purposes.

Appliance Model	
------------------------	--

Serial Number	
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EU Declarations of Conformity:


This appliance has been manufactured to the strictest standards and complies with all applicable legislation and the following European Directives.

- The Low Voltage Directive 2014/35/EU
- Electromagnetic Compatibility Directive 2014/30/EU
- ErP Directive 2009/125/EU

The product has been marked with the **CE** symbol and the Declaration of Conformity has been issued to the manufacturer and is available to the competent authorities regulating the market.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EU.

At the end of its working life, the product must be taken to a special local authority waste collection centre or to a dealer providing appliance recycling services.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health. It also enables the constituent materials to be recovered, saving both energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin .

How to save energy

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

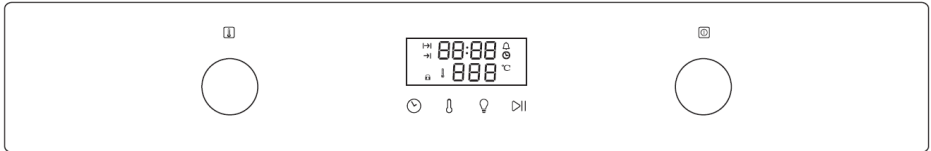
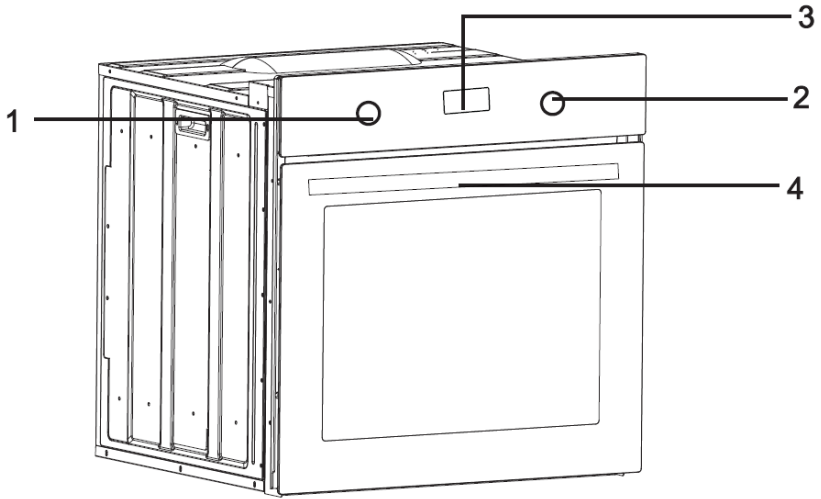
- Make use of residual heat from the oven. If the cooking time is greater than 40 minutes, switch off the oven 10 minutes before the end time. Important when using the timer, set appropriately shorter cooking times according to the dish being prepared.
- Make sure the oven door is properly closed. Heat can leak through spillages on the door seals. Clean up any spillages immediately.
- Do not install the oven in the direct vicinity of refrigerators/freezers, otherwise energy consumption will increase unnecessarily.

Unpacking

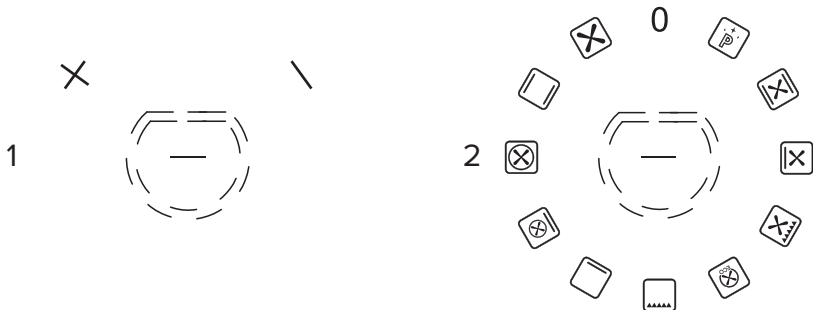
During transportation, protective packaging is used to protect the appliance against any damage.

- After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment.
- All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.
- **WARNING!** While unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

Diagram of the oven



- 1 Temperature control knob
- 2 Oven function selection knob
- 3 Electronic timer/programmer
- 4 Oven door handle



First use of the oven

To remove oil residues accumulated during the manufacturing process and dust accumulated during storage and transport, we recommend a preliminary cleaning before first use. This is to protect your health and provide optimum quality in cooking.

IMPORTANT!

Remove the protective foil from the telescopic runners before using the oven.

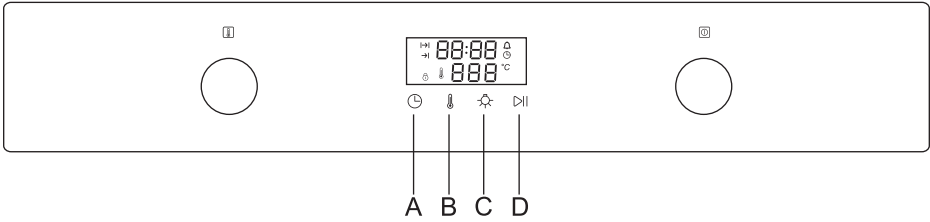
Preliminary heating

1. Remove any packaging elements from the oven cavity.
2. Turn on ventilation or extractor fan in the room or open a window.
3. Set the oven to 250°C.
4. Allow to heat for approximately 30 minutes.
5. Turn oven off and allow to cool.
6. To clean the oven use a well wrung-out cloth with warm water and a small amount of washing up liquid.
7. Dry with a clean cloth.

A slightly unpleasant smell may be emitted during this process due to the vaporising of oil residue used to protect the oven during storage.

Operation

Electronic Programmer

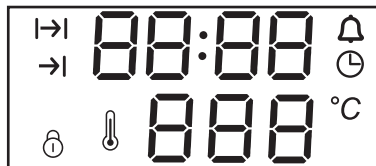


A: Timer

C: Oven light

B: Temperature select

D: Start/Pause



Time

Cooking time indicator

Timer/Alarm

End of cooking time

Lock


Temperature/heating

Turning the oven on

1. When connected to power, the oven will turn on.
2. Turn the function knob to select a function.
3. A suggested temperature will appear on the display
4. Press the start button to confirm
5. To turn the oven off, turn the function knob to “0”



Function selection/Temperature regulation

1. Turn the function knob to the chosen function.
2. A suggested temperature will appear on the display and will flash.
3. Press the temperature button on, which will let you set the temperature.






4. Turn the temperature knob to set the temperature.
5. Press the start button  to confirm the selected temperature.
6. The oven will start working.


Setting the time

The clock can be set when the function is set to the off/0 position.

1. When the oven is powered on, 12:00 will be displayed.
2. Press the time button , and 12:00 will still be displayed.
3. Turn the temperature knob to set the time.
4. Press the start button  to confirm, otherwise the time will automatically confirm after 5 seconds.





Timer

1. When the function knob is in the off/0 position, press the time button  twice (when the oven is working, press the start button  first, then press the time button  3 times), "0:00" will display and the alarm signal  will flash).
2. Turn the temperature knob to set the time.
3. Press the start button  to confirm.

The alarm can be canceled by setting the time to "0:00", when the timer has finished, the alarm will activate and the alarm signal  will flash. The alarm can be turned off by pressing any button, otherwise it will turn off automatically after 2 minutes.




Semi-automatic operation

This mode allows you to set the oven cooking time, so that the oven will turn off and the alarm will activate when the program has finished.

1. Press the time button  once, the cooking time indicator  will flash and the display will show "0:00".
2. Turn the temperature knob to set the cooking time.
3. Press the start button  to confirm, the cooking time indicator  will stay on, showing the set time has been saved.
4. When the set cooking time has finished, the oven will stop heating, the alarm will activate and the indicators will flash.
5. Press any button to turn off the alarm, otherwise it will turn off automatically after 2 minutes.

Automatic operation

After you have set the cook time, you can set the end time, so that the oven will cook for and finish at a time of your choosing.

1. Press the time button  twice, the end cooking time indicator $\rightarrow I$ will start flashing. This only works after you have set the cooking time.
2. Turn the temperature knob to set the end of cooking time.
3. Press the start button  to confirm, the end of cooking time indicator $\rightarrow I$ will stay on, showing the set time has been saved.
4. When the set cooking time has finished, the oven will stop heating, the alarm will activate and the cooking time $I \rightarrow I$ and temperature indicator  will flash.
5. Press any button to turn off the alarm, otherwise it will turn off automatically after 2 minutes.

For example:

If the current time is 2:00, the set cooking time is 1 hour, and the set end of cooking time is “3:00”, after pressing the start button to confirm, the oven will finish cooking at 3:00.

But if you adjust the end of cooking time to “3:30”, when you confirm the set time the oven will start working at “2:30” and finish at “3:30”.

Cooking time, waiting time and end of cooking time ranges:


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

End of cooking time: current time $<$ end of cooking time \leq current time + 10 hours

End of cooking time: current time + cooking time

The end of cooking time takes precedence over the current time on the display.

Lighting function

- When the oven is powered on, press the temperature button  to turn the light on or off.
- The light automatically turns on while the oven is heating. Press the temperature button to turn the light off (or turn it back on), otherwise it will turn off after 1 minute.

When functions conflict

- Turn off the oven. The cooking |→| and end of cooking times →| will be cancelled.
- Change the temperature setting during operation, the time will stop counting down, press the start button to continue.
- If you press several buttons at the same time, the functions will not work.
- If you change the function during operation, the time will stop counting down.

Door-checking switch

When powered on, if the door is left open, “door” will be displayed on the timer. This will stop when the door is closed.

Oven

The oven is controlled by the function and temperature control knobs.

NOTE: When selecting any heating function, the oven will only turn on when the temperature has been set.

Oven functions



Conventional Oven

This setting is ideal for baking cakes, meat, fish, bread. For best results preheat the oven and use a baking tray on one level.



Full Grill

In this setting both the grill and top element are engaged. This increases the temperature in the top part of the oven chamber making it suitable for browning and grilling larger portions of food.

NOTE: Always grill with the oven door closed.

Put the grill pan as close to the grill as possible.

Do not grill for more than 30 minutes at a time.

Preheat the grill for up to five minutes with the oven door closed.



Fan Oven

This function uses the circular heating element, and the fan then circulates the hot air which helps to achieve uniform heat distribution.



Fan Grill

This function radiates heat from the grill element and the top element but also uses the fan to circulate the hot air. The hot air is distributed over and under the food that you are grilling. This fully temperature variable grill is ideal for grilling fish or other foods where the appearance could be spoiled by a normal grill function.

NOTE: Always fan grill with the oven door closed.

The grill pan does not need to be as close to the grill as possible.

Do not grill for more than 30 minutes at a time.

Preheat the grill for up to five minutes with the oven door closed.



Warming Oven

This function radiates heat from the bottom element, baking cakes from underneath until done.



Fan Assisted Oven

With this setting the fan, top and bottom heater are on. This function is most suitable for baking cakes.



Fan cooking with lower heat

With this setting the convection fan and bottom heater are on, which increases the temperature at the bottom of the cooked dish. It provides intense heat from the bottom, ideal for moist cakes and pizza.



Fan with lower heat

With this setting, the fan and bottom heater are on. This function is useful for gently baking pastries and preparing dried fruit and vegetables.



Eco Heating

This is an optimised heating function designed to save energy.



Fan/Defrost

With this setting the convection fan and bottom heater are on, which increases the temperature at the bottom of the cooked dish. It provides intense heat from the bottom, ideal for moist cakes and pizza.



Light

Turns the interior light on.



NOTE: When set to a function that uses the fan, the fan will turn on even if the temperature is not set.



Pyrolytic Cleaning - Default 430°C

The self-cleaning pyrolytic function heats the oven up to approximately 430°C. Residue built up within the oven cavity is burnt into an ash that can be wiped out with a damp cloth.

WARNING! Clean any excess spillages and remove all shelves, accessories etc. before using this function.

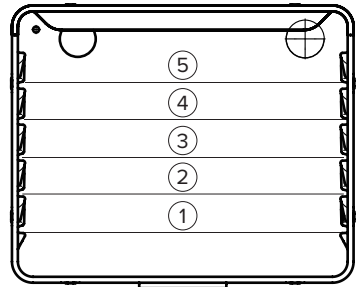
NOTE: This function has an added safety feature to prevent it from being selected accidentally. To run the pyrolytic function, use the function knob to select it, then press the start button  for 3 seconds to confirm the selection. The cooking time indicator  will flash and the display will show “2:00” and “P1”. When the function is on the temperature in the oven will be around 430°C. The pyrolytic function has 3 modes:

Mode	Time (h)
P1	2:00
P2	1:30
P3	1:00

Oven guide levels

Baking pans and accessories (oven grid, baking tray etc.) may be placed onto 5 different guides/levels.

Appropriate levels are indicated in the diagram. Count levels from the bottom upwards.



Cleaning and maintenance

Keeping your oven clean and well maintained helps to prolong its fault-free lifespan. It is important that, before any cleaning or maintenance is performed, you switch off the oven at the mains supply. Do not start any cleaning or maintenance until the oven has been allowed to cool completely.

We recommend always wearing PPE (Personal Protective Equipment) when carrying out any cleaning or maintenance.

Never clean the appliance using a pressurised hot steam cleaner. The oven chamber should only be cleaned with warm water and a small amount of washing up liquid.

Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

IMPORTANT:

Steam cleaners must not be used when cleaning this appliance.

The oven should be cleaned after each use.

Allow the oven to completely cool before cleaning.

The oven chamber should only be cleaned with warm water and a small amount of washing up liquid.

Once care and maintenance are complete, ensure that all parts are correctly replaced before using the oven.

Steam cleaning

1. Pour 250ml (1 cup) of water into the inset in the cavity floor.
2. Close the oven door.
3. Set the temperature to 100°C and the function to warming oven (bottom element).
4. Leave the oven on for approximately 30 minutes.
5. Leave the oven to cool for a short period then open and wipe the cavity with a cloth or sponge and then wash using warm water with washing-up liquid.

NOTE: After cleaning the oven cavity, wipe it dry.

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

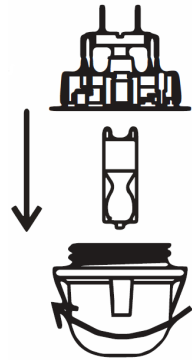
Replacement of the oven light

Before any maintenance involving electrical components, the appliance must be disconnected from the power supply.

If the oven has been in use, let the oven cavity and the heating elements cool down before attempting any maintenance.

Changing the bulb

1. Unscrew the protective cover. We recommend that you also wash and dry the glass cover at this point.
2. Carefully remove the old bulb and insert the new bulb suitable for high temperatures (300°C or 350°C) having the following specifications: 220-240V, 50Hz, 25W, G9 fitting.
3. Refit the protective cover.



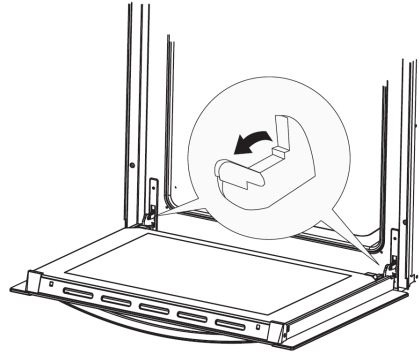
WARNING! Never use screwdrivers or other utensils to remove the light cover. This could damage the enamel of the oven or the light cover/holder. Remove only by hand.

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

Door removal

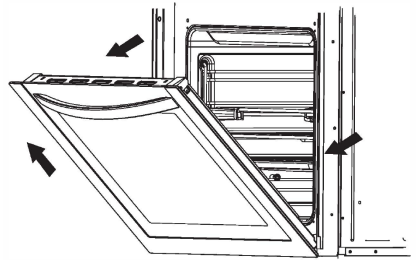
In order to allow easier access into the oven cavity for cleaning, it is possible to remove the door.

Before removing the door, ensure that you have an area prepared in which you can place the removed door. This area should ideally be protected by something like a folded, dirt-free, towel to help prevent damage to surfaces and the door.



To remove the door

- Open the door fully
- Lift and tilt the safety catch part of the hinge so that it is fully extended and points towards the door
- Close the door most of the way, lift it slightly and then pull it, safely but firmly, towards you



To replace the door

- Hold the door to the appliance in the closed position and manoeuvre the hinges so that they insert into the hinge slot in the cavity frame
- Next, ensure the notch on the underside of the hinge sits on the lip of the hinge slot. Open the door fully. Each hinge should be seated in the same way as the hinge in the diagram above. If it is not, follow the steps for removing the door and try replacing it again
- Finally, lift the safety catch part of the hinges back into place so that they are lying flat against the hinges.

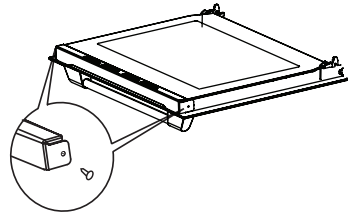
Warning!:

If the hinge safety catches are not in the correct place, then the door and/or appliance may receive damage when attempting to close the door.

Removing the inner door glass

With the door removed, the inner glass can also be taken out for cleaning purposes.

1. Unscrew and unfasten the plastic latch that is in the corner at the top of the door.
2. Next, take out the glass from the second blocking mechanism. After cleaning, insert and block the glass panel and screw in the blocking mechanism.



Troubleshooting

PROBLEM	POSSIBLE CAUSE	ACTION
The appliance does not work	Break in the power supply	Check the household fuse box. If there is a blown fuse replace it with a new one
The programmer display is flashing "0:00"	The appliance was disconnected from the mains or there was a temporary power cut	Set the current time (see instructions in Operation section)
The oven light does not work	The bulb is loose or damaged	Tighten or replace the bulb (see instructions in Cleaning and maintenance section)

If any of the above steps do not resolve your issue, please contact CDA Customer Care to arrange a repair. Contact details are below. Please have to hand all the details from your appliance's rating plate which can be found on the back of the oven and/or on the back of the instruction manual/warranty card.

Important: All repairs must be carried out by qualified service technicians.

Contact CDA Customer Care

A: Customer Care Department, The CDA Group Ltd, Harby Road, Langar, Nottinghamshire, NG13 9HY

T: 01949 862 012

F: 01949 862 003

E: customer.care@cda.co.uk **W:** www.cda.co.uk

Installation

Installing the oven

Important! If installing this oven below a hob, ensure that the required air gap between the two appliances is observed.

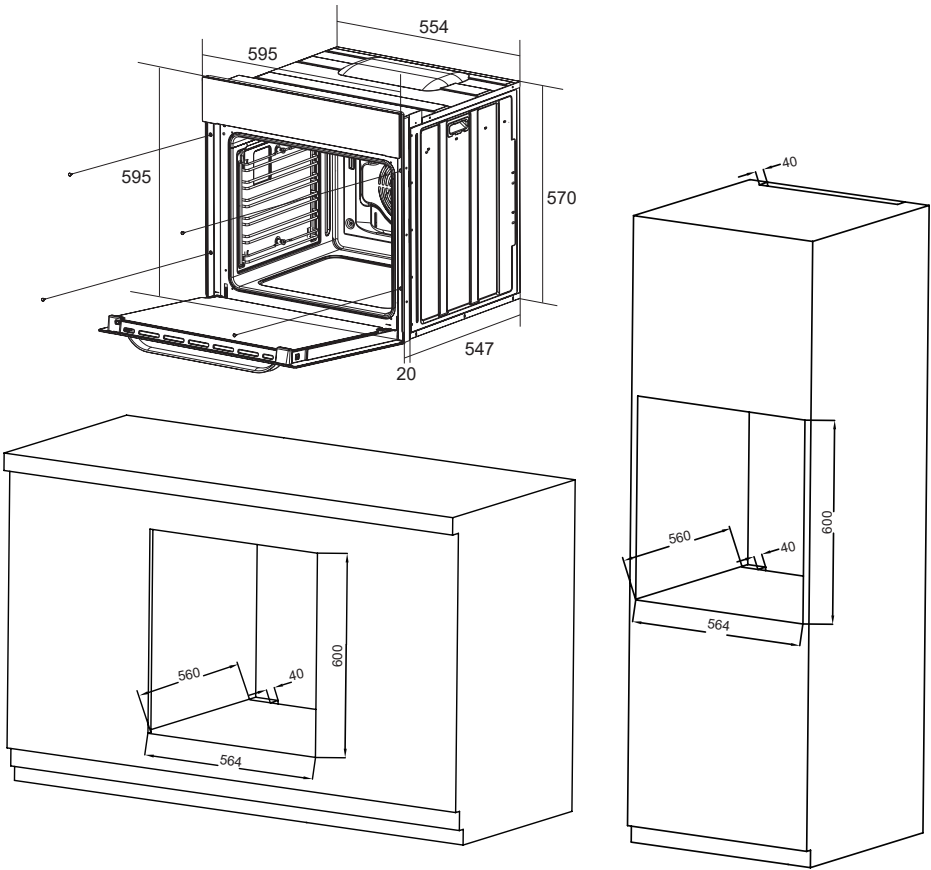
The installation of this appliance must be carried out by a suitably qualified person. We recommend seeking the help of another person for the installation process.

Do not install the oven in the direct vicinity of refrigerators or freezers. This could cause unnecessary energy consumption.

- Ensure that air can flow freely around the housing area. If the oven is being installed into a fully enclosed built-under oven housing unit it may be necessary to cut a small slot in the top of the plinth fitted under the unit. Failure to allow adequate ventilation to the appliance may result in overheating or damage to adjacent units and could invalidate the warranty.
- The walls of the kitchen units must be able to withstand temperatures of 75°C above ambient (typically this is between 90°C and 100°C).
- When correctly installed, ensure that there is a gap of 4mm minimum between the sides of the oven and adjacent furniture doors.
- The mains lead behind the oven must be placed to avoid touching the back panel of the oven because of the heat it develops during operation.
- The appliance must be earthed.
- Remove any packaging materials (foil, foam, nails, etc.) and place out of reach of children. Children may swallow small parts or suffocate with foils.
- This is a built-in oven, which means that its back wall and one side wall can be placed next to a high piece of furniture or a wall. Coatings or veneers used on fitted furniture must be applied with a heat resistant adhesive (100°C), This prevents surface deformation or detachment of the coating. If you are unsure of your furniture's heat resistance, you should leave approximately 2cm of free space around the oven. The wall behind the oven should be resistant to high temperatures. During operation, its back side can warm up to around 50°C above ambient temperature.
- The opening in the housing area should use the dimensions given in

the diagram.

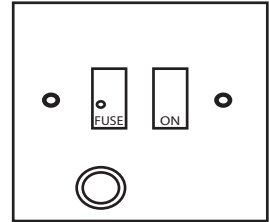
- Insert the appliance completely into the opening and then insert the four screws (see diagram) to help keep the appliance in place.



Mains electrical connection

Warning! This appliance must be earthed.

This appliance is intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles and protected by a 13A fuse. The switch must be positioned no further than 2m from the appliance.



We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.T and local regulations. The wires in the mains lead are coloured in accordance with the following code:

GREEN AND YELLOW = EARTH BLUE = NEUTRAL BROWN = LIVE

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked N (Neutral) or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked L (Live) or coloured Red.

Please note:

- The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating (i.e. 3 x 1.5 mm², HO5VV-F).
- This appliance is intended to be connected to the mains supply with a cable of cross sectional area 1.5 mm².
- The current rating of the fuse or circuit breaker protecting this appliance should be marked on the socket outlet.
- Assembly and electrical connection should be carried out by specialised personnel.
- When installing this product, we recommend you seek the help of

another individual.

- Should the mains cable be damaged or need to be replaced, it should only be done so by a qualified electrician or engineer.

The terminal block on the appliance is clearly marked with regards to the positions of live, neutral and earth.

Technical Information

Model	SC500BL
Voltage rating	AC 240V 50Hz
Total power	2160W
Top element	920W
Grill element	1190W
Bottom element	1250W
Circular element	1740W
Fan	Yes



For full information and Terms & Conditions, please visit:

<https://www.cda.co.uk/lifetime-warranty/>

For service or queries relating to your product please contact:

The Customer Care Department on **01949 862 012**

or email customer.care@cda.co.uk