



Users Guide and Installation Handbook

60cm Built-In Oven

NW 602F

NW 602FP

NW 602MF

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1. Before You Start...

Thank you for buying a NEW WORLD oven. It should give you many years trouble-free cooking if installed and operated correctly. It is important that you read this section before you start, particularly if you have not used an electric oven before.

⚠ CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating. Using it for any other purpose could invalidate any warranty or liability claim. Besides invalidating claims this wastes fuel and may overheat the control knobs.

Installation and Maintenance

The electrical installation should be in accordance with BS 7671, or with the relevant national and local regulations. Have the installer show you the location of the oven control switch and mark it for easy reference.

It is recommended that this appliance is serviced annually. Only a qualified service engineer should service the oven, and only approved spare parts should be used.

Make sure that the oven is wired in and switched on.

Always allow the oven to cool and then switch it off at the mains before cleaning or carrying out any maintenance work, unless otherwise specified in this guide.

Before First Use

Before using the oven for the first time clean it thoroughly. Switch off the unit at the isolator or mains supply. Remove all packing materials and accessories. Using hot water and a mild detergent, wipe the oven interior and then rinse carefully with a damp cloth. Wash the oven shelves and accessories in a dishwasher or using hot water and a mild detergent and dry thoroughly.

Slide the oven shelves into the oven and close the door. To dispel any manufacturing smells, turn the oven to 200°C and run for an hour.

Before using the grill for the first time you should also turn on the grill and run for 15 minutes with the grill pan in position, pushed fully back, and the grill door open.

Personal Safety

⚠ Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the oven.

⚠ When the oven is not in use, ensure that the control knobs are in the OFF position.

⚠ To minimise the possibility of burns, always be certain that the controls are in the OFF position and that the entire oven is cool before attempting to clean.

⚠ Do not place items on the door whilst it is open use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch

a hot surface. Never operate the oven with wet hands. Do not use a towel or other bulky cloth in place of a glove – it might catch fire if it touches a hot surface.

⚠ Always keep combustible wall coverings or curtains, etc., a safe distance away from your oven, and never wear loose-fitting or hanging clothes while using the appliance.

⚠ Do not store or use aerosols, or any other potentially combustible or flammable materials, in the vicinity of the oven.

⚠ Care should be taken to avoid touching the heating elements inside the main oven.

⚠ Whole chickens and large joints of meat should be defrosted thoroughly in the refrigerator. Do not defrost in a warm oven or while the adjoining oven is in operation or still warm.

⚠ Cooking high moisture content foods can create a 'steam burst' when the oven door is opened. When opening the oven stand well back and allow any steam to disperse.

⚠ When the oven is on, DO NOT leave the oven door open for longer than necessary.

⚠ Never heat unopened food containers. Pressure build-up may cause the containers to burst and cause injury.

⚠ Do not use aluminium foil to cover shelves, linings or the oven roof.

⚠ This appliance is heavy, so take care when moving it.

⚠ The appliance is not intended to be operated by means of external timer or separated remote-control system.

⚠ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

⚠ Children less than 8 years of age should be kept away unless continuously supervised. Children should not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.


⚠ Never pull heavy items such as large meat joints/casseroles out from the oven by the shelf, they may overbalance and fall, lift larger items out.

Cleaning

In the interests of hygiene and safety, the oven should be kept clean at all times as a build up in fats and other foodstuffs could result in a fire.

Clean only the parts listed in this guide.

Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

 The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

2.Oven Overview

NW602F – 60cm Single Fan Oven

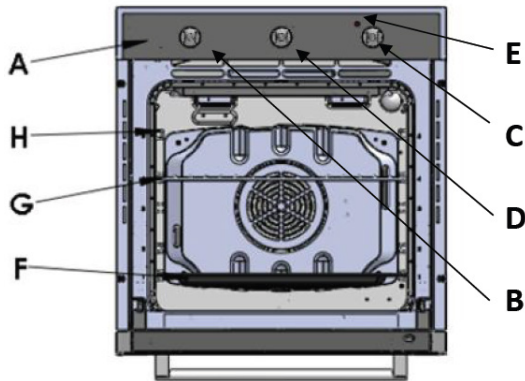


NW602FP – 60cm Single Fan Oven



NW602MF – 60cm Single Multifunction Fan Oven

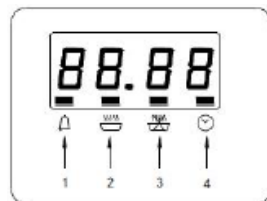




FEATURES

- A. Control Panel
- B. Cooking mode selection knob
- C. Cooking temperature selection knob
- D. Electronic programmer-Allows you to program the desired cooking by selecting the cooking time and the end cooking time. It can also be used as a timer (only available on certain models). For models with just a minute minder this is just an End Cooking Time Knob
- E. Oven indication light (only available on certain models). When lit, it indicates the ovens is heating up to the set temperature
- F. Grill Pan or BakingTray
- G. Oven Rack
- H. Guides for sliding the racks or grill pan in and out

- 1.Timer
- 2.Cooking time setting
- 3.End cooking time setting
- 4.Clock




3.How to use your oven

This oven combines the advantages of traditional convection ovens with those of the more modern fan assisted models in a single appliance.

It is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes. The various features offered by the oven are selected by means of selector knob "B" and thermostat "C" situated on the control panel.

Notice: Place the grill pan provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven

only when grilling food or when using the rotisserie (only available on certain models). 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, aluminum foil, etc. etc.) On the shelves provided with the appliance inserted especially along the oven guides. Notice: to use the oven in manual mode (not using the end cooking time programmer); the  symbol must be aligned with the reference mark on the control panel.

Convection mode

Position of thermostat knob "C": between 60°C and Max. On this setting, the top and bottom heating elements 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 etc.) 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.

Fast cooking Mode

Position of thermostat knob "C" Between 60 °C and Max. 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), such as for example: frozen or pre-cooked food) as well as for a few "home-made" dishes.

"Top" oven

Position of thermostat knob "C": Between 60 °C and Max. The top heating element comes on. This mode can be used to brown food at the end of cooking.

Grill

Position of thermostat knob "C": Max. The top central heating elements come 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 etc...

Fan Assisted Grill

Position of thermostat knob “C”: Between 60 °C and 250 °C . 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. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs lamb chops, chicken in a spicy sauce, quail, pork chops, etc. Cook food in “fan assisted grill mode ”with the oven door shut.

This mode is also ideal for cooking fish steaks, like swordfish, stuffed cuttlefish etc.

Baking Mode

Position of thermostat knob “C”: Between 60 °C and 250 °C .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. Here are a few examples: cream puffs, sweet and savory biscuits, savoury puffs, Swiss rolls and small portions of vegetables au gratin, etc.

“Defrosting” Mode

Position of thermostat knob “C ”

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 ,such as for example :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 to 80°C -100°C .

NW602F – 60cm Single Fan Oven

End Cooking Time Knob (I)


This model is equipped with a timer to control when the oven shuts off during cooking. Position of timer knob “I”: Between 10minutes and 120 minutes.

At the end of the programmed length of time, the timer will sound and automatically turn off the oven. 3-keys timer procedure baking mode (only available on certain models)

NW602FP – 60cm Single Fan Oven



NW602MF – 60cm Single Multifunction Fan Oven

Adjust the clock after switch on:

Once it connected with electrical power, the display will show “12:00” with the square symbol above “”; Press the “+” or “-” button will increase or decrease the number until it reaches the right time; after 5 seconds it will


start automatically or you can press the function button to make it work.


Automatic setting (set the time of full automatic starting and ending)

1. Press  button, set cooking time;
2. Press  button, set cooking finish time;
3. Set temperatures and cooking modes by turning the thermostat knob and selector knob.

After the above setting, "AUTO" will be glittering, which means the cooking process of the oven is set.

For example: if cooking time takes 45 minutes and expect it will end at 14:00.

Press,  the cooking time is to be 45 minutes;


Press,  the cooking is set to end at 14:00.

After the above setting, the screen shows the real time(hour:minute) and flashing "AUTO", it means the set cooking process is memorized automatically.

When the clock turns to be 13:15 (or between 13:14-13:15), the oven will start automatically.


In the cooking time,  and "AUTO" will be always flashing.



When the clock turns to be 14, the cooking has been finished automatically.

The alarm will ring and "AUTO" will flash, press the  button and the ringing will stop.


Semi-automatic setting (set the time of automatic starting and ending)



A. Set the time limit of cooking (10 hours maximum):


Press the  button to set the time of cooking;

The oven starts immediately,  and "AUTO" will flash. After the cooking is finished, the cooking operation process will be shut automatically. Then "AUTO" flashes, the alarm rings. The ringing will stop after the  button is pressed.


B. Set the time of ending (23 hours 59 minutes maximum):

Press the  button to set the time of ending;

The oven starts immediately,  and "AUTO" will flash. When the set time of ending is reached, the cooking process  will shut automatically. Then "AUTO" flashes, the alarm rings. The ringing will stop after the button is pressed.


When the related button is pressed, the set cooking process will be displayed. Whenever the  button is pressed,





and set backward the time to "0", the set cooking process will be cancelled.

When  button is pressed again, the oven will revert to the manual operation process.


Timer

23 hours 59 minutes can be set as maximum.

To set the time, press the  button, and then + or - button, until the required

time is shown on the screen. After the setting, the correct time (hour:minute) and the  button will show on the screen. When the  button is pressed the time displaced will be seen. When the set time is reached,  disappears and the alarm will ring again. To stop the alarm, press the .

Notice: press the relevant button, the setting must be carried out in 5 seconds; if electricity failure suddenly, all the set procedure and the proper clock time (hour:minute) will disappear.

After electrical power is on again, "12:00" and the square symbol above "

The oven light

Set knob "B" to the symbol to turn it on. It lights the oven and stays on when any of the electrical heating elements in the oven come on.

Cooling ventilation

In order to cool down the exterior of the appliance, this model is equipped with a cooling fan, which comes on automatically when the oven is hot. When the fan is on, a normal flow of air can be heard exiting between the oven door and the control panel.

Note: When cooking is done, the fan stays on until the oven cools down sufficiently.

4. Cooking Tips


Tips on Cooking with the Timer

If you want to cook more than one dish, choose dishes that require approximately the same cooking time. However, dishes can be 'slowed down' slightly by using small containers and covering them with aluminium foil, or 'speeded up' slightly by cooking smaller quantities or placing them in larger containers.

Very perishable foods such as pork or fish should be avoided if a long delay period is planned, especially in hot weather.

 DO NOT place warm food in the oven to be timed.

 DO NOT use a timed oven that is already warm.

 DO NOT use the timed oven if the adjoining oven is already warm.

Whole poultry must be thoroughly defrosted before being placed in the oven. Check that meat and poultry are fully cooked before serving.

General Oven Tips

The wire shelves should always be pushed firmly to the back of the oven.

Baking trays with food cooking on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally. Keep all trays and containers away from the back of the oven, as overbrowning of the food may occur.

For even browning, the maximum recommended size of a baking tray is 340 mm (13½") by 340 mm (13½").

When the oven is on, do not leave the door open for longer than

necessary, otherwise the knobs may get very hot.

Always leave a “finger’s width” between dishes on the same shelf. This allows the heat to circulate freely around them.

To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.

Where dishes may boil and spill over during cooking, place them on a baking tray.

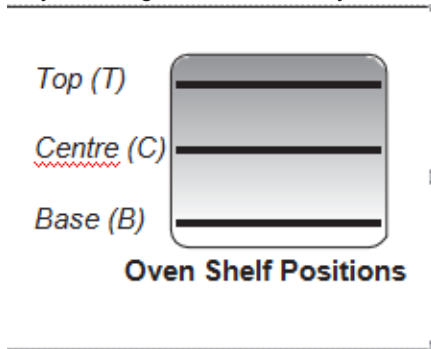
The ‘Cook & Clean’ oven liners (see ‘Cleaning Your Cooker’) work better when fat splashes are avoided. Cover meat when cooking.

Sufficient heat rises out of the oven while cooking to warm plates in the grill compartment.

If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

The oven control settings and cooking times given in the table below are intended to be used AS A GUIDE ONLY. Individual tastes may require the temperature to be altered to provide a preferred result.

Food is cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the fan oven temperature by 10 °C and the cooking time by 5-10 minutes. The temperature in the fan oven does not vary with height in the oven so you can use any shelf.



5.Cooking Table

Food	Conventional Oven	Fan Oven	Approximate Cooking Time		
	Temperature °C (Shelf Position)	Temperature °C			
Meat					
Beef (no bone)	180 (C)	150	30-35 minutes per 500g +30-35 minutes.	<i>Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for the remainder.</i>	
	200 (C)	190	20-25 minutes per 500g +20-25 minutes.		
Lamb	180 (C)	150	30-35 minutes per 500g +30-35 minutes.		
	200 (C)	190	25-30 minutes per 500g +25-30 minutes.		
Pork	180 (C)	150	35-40 minutes per 500g +35-40 minutes.		
	200 (C)	190	25-30 minutes per 500g +25-30 minutes.		
Poultry					
Chicken	180 (C)	150	20-25 minutes per 500g +20-25 minutes.		<i>For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing. For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.</i>
	200 (C)	190	15-20 minutes per 500g +15-20 minutes.		
Turkey	180 (C)	150	20 minutes per 500g +20 minutes.		
	200 (C)	190	15 minutes per 500g +15 minutes.		
Duck	180 (C)	150	25-30 minutes per 500g.		
	200 (C)	190	20 minutes per 500g.		
Casserole	140-150 (C)	130-140	2-4 hours according to recipe.		
Yorkshire Pudding	220 (C)	210	Large tins 30-35 minutes; individual 10-20 minutes.		
Cake					
Very rich fruit - Christmas, wedding, etc.	140 (C/B)	130	45-50 minutes per 500g of mixture.	<i>Using the conventional oven: when two tier cooking leave at least one runner space between shelves. Position the baking tray with the front edge along the front of the oven shelf.</i>	
Fruit 180 mm tin	150 (C/B)	140	2-2½ hours.		
Fruit 230 mm tin	150 (C/B)	140	Up to 3½ hours.		
Madeira 180 mm	160 (C/B)	150	80-90 minutes.		
Queen cakes	190 (C/B)	180	15-25 minutes.		
Soones	220 (C/B)	210	10-15 minutes.		
Victoria sandwich					
180 mm tin	180 (C/B)	170	20-30 minutes.		
210 mm tin	180 (C/B)	170	30-40 minutes.		
Desserts					
Shortcrust tarts	200 (C/B)	190	20-30 minutes on a preheated tray.	<i>Using the conventional oven: for even browning the maximum size of baking tray recommended is 340 mm x 340 mm. This ensures free heat circulation. If cooking a two tier load, the trays should be interchanged approximately halfway through the cooking time.</i>	
Fruit pies	200 (C/B)	190	35-45 minutes.		
Tartlets	200 (C/B)	190	10-20 minutes according to size.		
Puff pastry	210 (C/B)	200	20-40 minutes according to size.		
Meringues	100 (C/B)	90	2-3 hours.		
Baked egg custard	160 (C/B)	150	45-60 minutes.		
Baked sponge pudding	180 (C/B)	170	40-45 minutes.		
Milk pudding	140-150 (C/B)	130-140	2 to 3 hours.		
Bread	210 (C)	200	20-30 minutes.		
Fish					
	Fanned Grilling				
Fillet	190 (C/B)	190 (C/B)	15-20 minutes.		
Whole	190 (C/B)	190 (C/B)	15-20 minutes per 500g.		
Steak	190 (C/B)	190 (C/B)	Steaks according to thickness.		

6. Cleaning Your Oven

Essential Information

Allow the oven to cool and isolate the electricity supply before carrying out any thorough cleaning and maintenance.

Never use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.

Do not mix different cleaning products – they may react together with hazardous results.

Any abrasive cleaner will scratch the surface and could erase the control

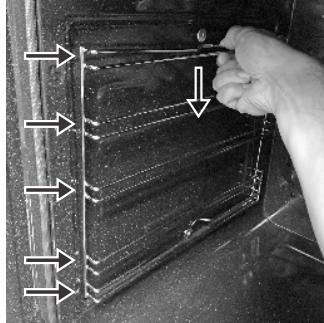
panel markings. Stainless steel can be effectively cleaned by simply using a dilute solution of water and mild detergent and drying to a shine with clean cloth.

All parts of the oven can be cleaned with hot soapy water, take care that no surplus water seeps into the appliance.

Remember to switch on the electricity supply before re- using the oven.

Regular cleaning is recommended. For easier cleaning, wipe away any spillages immediately.

Fit Trays and Shelves between bars as shown right



To remove the Oven Shelf Support, push down on the wire below the top locking pin, pull away from the oven wall until you can release the top of the support from the holes in the oven wall. Replace in reverse procedure.

Control Panel and Doors

void using any abrasive cleaners, including cream cleaners, on brushed stainless steel surfaces. For best results use a liquid detergent.

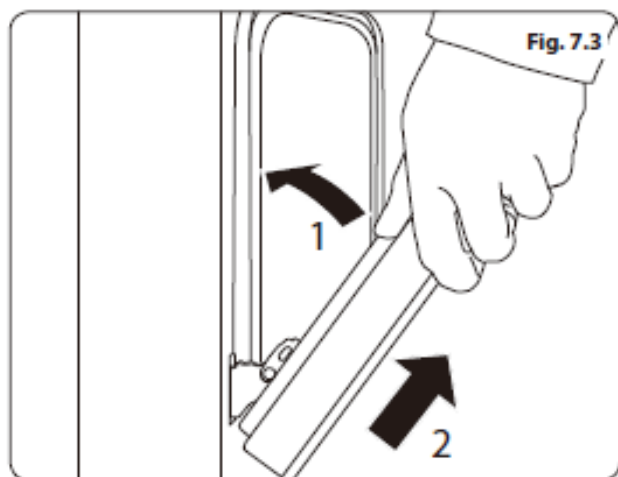
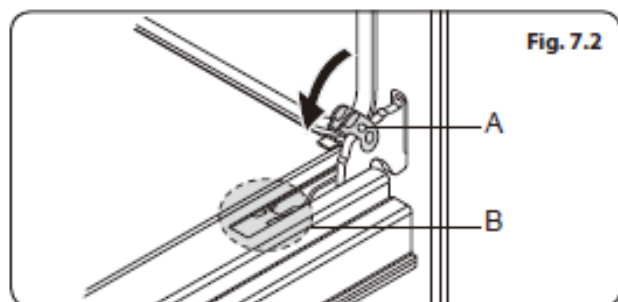
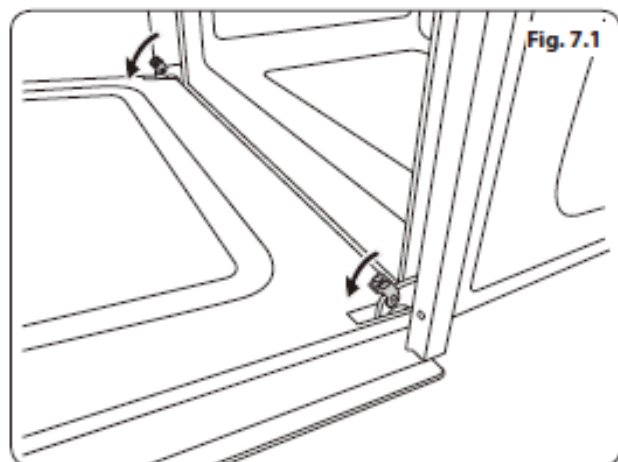
The control panel, knobs and doors should only be cleaned with a soft cloth wrung out in clean, hot soapy water. After cleaning, polish with a dry cloth.

The oven door is double glazed, the inner glass may be removed for cleaning both inner glass and the inside face of the outer glass.

Removing the Oven Door

To aid cleaning and to make access to the oven cavity easier, the oven door can be removed.

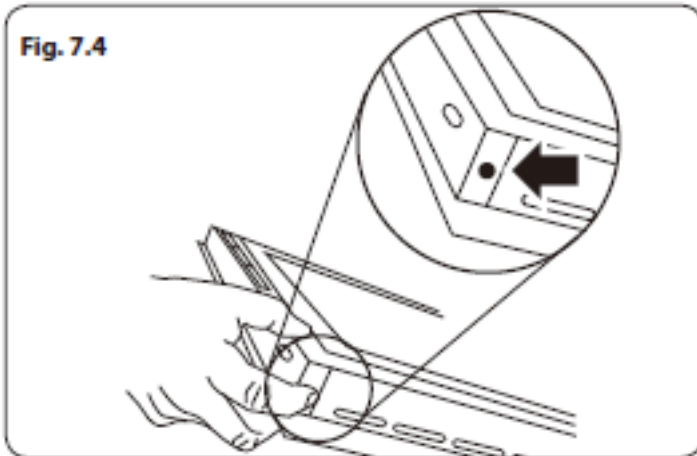
1. Open the door to the full extent. Unlock the locking clips on both the left and right hinges (Fig. 7.1).
2. Gently close and align the the left and right hinge levers "A" are hooked to part "B" of the door (Fig. 7.2).
3. Grip the sides of the door and withdraw by going forwards and upwards (Fig. 7.3).
4. Rest the door on a soft surface.



Removing the Oven Shelf Runners for Cleaning ???

(Need to add instructions on how to do this)

Do not use steam cleaners to clean your appliance.



Removing the glass from the door

1. Follow the procedure to remove the door.
2. Place the door on a soft and clean surface. With both hands hold the door and push the buttons on either side of the oven door (Fig. 7.4).
3. Once the top cap has been removed you will have access to the glass. Flip the glass retainers and gently remove the glass.
4. Clean the glass with soap and water and place on a clean, dry and soft surface.
5. Reassemble the door in the reverse order.

Refitting the Oven Door

To refit the door, slide the hinges back into their slots. Rotate the locking 'U' clips back to fit onto the hinges.

DO NOT operate the appliance without the inner glass.

The glass door panels are made of toughened glass.

This ensures in the unlikely event that a panel breaks, it does so into small fragments to minimize the risk of injury.

Oven

DO NOT use steel wool, oven cleaning pads, or any other materials that will scratch the surface.

Changing the bulb

Back light Fig. 7.5

You can buy a replacement bulb (which is not covered under the warranty) from a good electrical shop. Ask for a 15W – 230V lamp, FOR OVENS. It must be a special bulb, heat resistant to 300 °C.

Turn off the power at the circuit breaker. Isolation Switch, there is a risk of electric shock, so always make sure you have turned off and unplugged your appliance.

Before removing the existing bulb, turn off the power supply and make sure that the oven is cool. Open the oven door and remove the oven shelves.

Unscrew the protective cover by turning counter- clockwise. It may be very stiff. We recommend that you wash and dry the glass cover at this point.

Carefully unscrew the old bulb and insert the new bulb.

Screw back the bulb cover. Turn on the circuit breaker and check that the bulb now lights. Refit the protective cover.

IMPORTANT

Never use screwdrivers or other utensils to remove the light cover. This could damage the enamel of the oven or the lamp holder.

Remove only by hand.

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

Please note: The bulb replacement is not covered by your guarantee.

7. Troubleshooting

Steam is coming from the oven.

When cooking foods with a high water content (e.g. oven chips) there may be some steam visible at the top of the door. Take care when opening the oven door,

as there may be a momentary puff of steam when the door is opened. Stand well back and allow any steam to disperse.

The oven fan is noisy.

The note of the fan may change as the oven heats up – this is perfectly normal.

Grill not cooking properly.

Are you using the pan and trivet supplied with the cooker? Is the pan being used on the runners, not the floor of the compartment? Is the grill tray

pushed fully back to stop?

The knobs get hot when I use the oven or the grill. Can I avoid this?

Yes, this is caused by heat rising from the oven or the grill and heating them up. Do not leave the oven door open. Make sure that the grill pan is pushed right back to the 'back stop' when grilling. Always grill with the compartment door closed.

If there is an installation problem and I don't get my original installer to come back to fix it, who pays?

You do. Service organizations will charge for their call-outs if they are correcting work carried out by your original installer. Therefore, it is in your own interest to keep track of this installer so that you can contact them as required.

Power failure.

In the event of a failure in the electrical supply remember to reset the clock to ensure that the timed oven continues to operate.

Food is cooking too slowly, too quickly, or burning.

Cooking times may differ from your previous oven. Check that you are using the recommended temperatures and shelf positions – see the 'Oven Cooking Guide' – then adjust the settings according to your own individual tastes.

The oven is not cooking evenly.

Do not use a baking tray with dimensions larger than those specified in the section, 'General Oven Tips'.

If you are cooking a large item, be prepared to turn it round during cooking. If two shelves are used, check that space has been left for the heat to circulate. When a baking tray is put into the oven, ensure that it is placed centrally on the shelf.

Check that the door seal is not damaged and that the door is held firmly against the seal.

A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered). If the cooker is not level arrange for your Qualified Installer to level it for you.

Oven temperature getting hotter as the cooker gets older.

If turning the temperature down using the oven control knob has not worked, or has only worked for a short time, then you may need a new thermostat. This should be fitted by a qualified service person.

The oven light is not working.

The bulb has probably blown. Follow the Changing the bulb procedure.

INSTALLATION

Check the appliance is electrically safe when you have finished.

8. Installation

Dear Installer

Before you start your installation, please complete the details BELOW.

Installer's Name
Installer's Company
Installer's Telephone Number
Appliance Serial Number

If your customer has a problem relating to your installation they will be able to contact you easily.

You must be aware of the following safety requirements & regulations:

This appliance shall be installed in accordance with the regulations in force and in a well-ventilated space. Read the instructions before installing or using this appliance.

The cooker must be installed in accordance with:

All relevant British Standards / Codes of Practice

The relevant Building / IET regulations

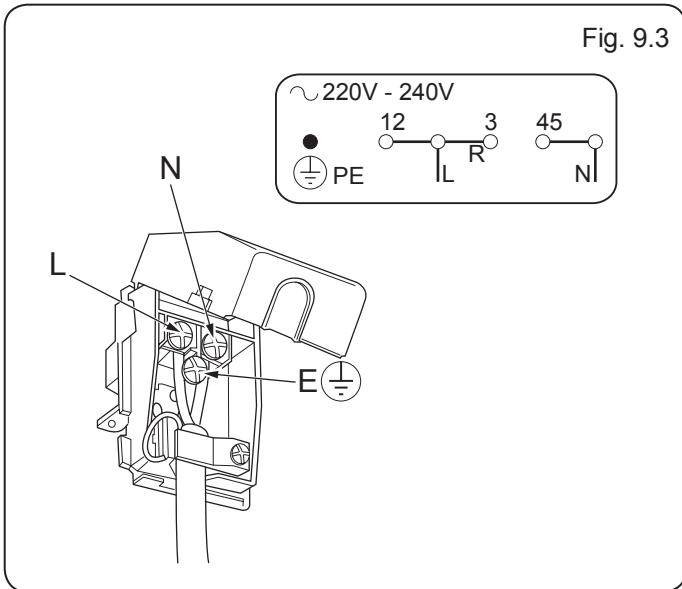
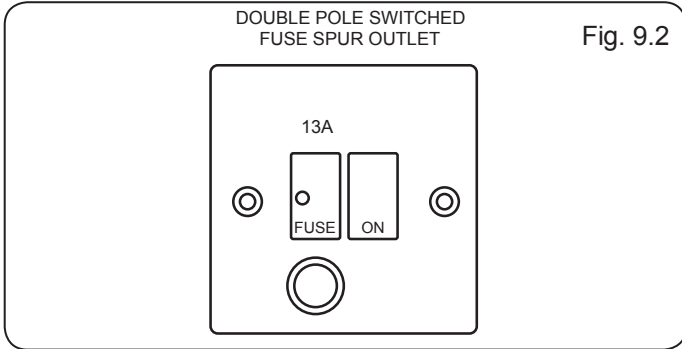
Location of the Oven

The oven may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

Do not lift the appliance by the handle

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling, we recommend the use of



The oven can be installed under a worktop (Fig. 9.1) or at high level in a tall kitchen unit and depending on the type of installation it is designed to fit into a standard 560 mm or 600 mm wide oven housing.

The oven is 595mm across the trims and an unrestricted opening of 560mm minimum depth is needed, as measured from the front of the cabinet door to the rear of the housing.

The worktop and any associated hob should be fitted BEFORE installing this oven.

It is recommended that if installing a built-in oven directly under the hob then there should be a minimum air gap of 20 mm between the oven and the bottom of the hob. Failure to maintain a suitable clearance may impair the

performance of the hob.

Ensure that air can flow freely around the housing area, ideally remove the false back to the cabinet. 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. Cut a section 400 mm wide and a minimum of 15mm high to allow air to pass under the unit. Alternatively cut a section 400 x450mm in the base of the carcass.

Failure to allow adequate ventilation to the appliance may result in overheating or damage to adjacent units and could invalidate the guarantee. Surfaces of furniture and walls adjacent to the appliance should be heat, splash and steam resistant. All cabinet doors must be at least 4mm from the oven at all points.

Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discolouration. We cannot accept responsibility for damage caused by normal use of the appliance to any material that de-laminates or discolours at temperatures less than 65°C above room temperature.

When placing the oven in the housing, do not use the oven door or handle as a lever for lifting the oven as damage may result.

If you lower the oven door, you will see 4 screw holes, 2 on each side of the oven. The oven should then be secured to the housing by fitting screws into these holes.

INSTALLATION

Check the appliance is electrically safe when you have finished.

▲ The housing should not be free standing but be secured to the wall and/or adjacent fittings.

Provision for Ventilation

▲ The appliance housing used must provide adequate ventilation.

For built-in installation, a minimum ventilation space of 85 – 90mm 40mm must exist between the rear of the appliance and the back of the housing or an adjacent wall.

If a tall housing is to be installed flush with the ceiling, a 20cm² ventilation cut-out must be provided at the top of the housing.

If the appliance is to be installed near to a corner where the adjacent run at right angles forward of the appliance, there must be a gap of at least 90mm between the appliance and the cabinets to prevent overheating of the cabinets.

Electrical Connection

This appliance must be installed by a qualified electrician to comply with the relevant Institution of Engineering and Technology (I.E.T.) regulations and also the local electricity supply company requirements.

▲WARNING: THIS APPLIANCE MUST BE EARTHED

This appliance must be connected by a competent person, using fixed wiring

via a double pole switched fused spur outlet, protected by a 13A fuse (Fig. 9.2).

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:

▲ This appliance must not be connected to an ordinary domestic power point.

The mains terminal is situated on the back of the oven (Fig. 9.3).

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.

Connect the cable to the correct terminals. Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

Ensure the cable route avoids the risk of trapping or touching hot surfaces.

Current Operated Earth Leakage Breakers

Where the installation is protected by a 30mA sensitivity residual current device (RCD), the combined use of your appliance and other domestic appliances may occasionally cause nuisance tripping. In these instances the kitchen circuit may need to be reconfigured. This work should be carried out by a qualified electrician.

Levelling

The worktop should already be fitted and levelled, and the cabinets mounted 90° to the worktop. It is only necessary to ensure the top front edge of the appliance unit supports the front edge of the worktop and line up the appliance trims with the doors.

Customer Care

Please complete your contact details below. in the front of this section. Please inform the user how to operate the appliance and hand over the instruction pack this handbook.

Model No

Serial No

SERVICE RECORD

Date of purchase

Installed by

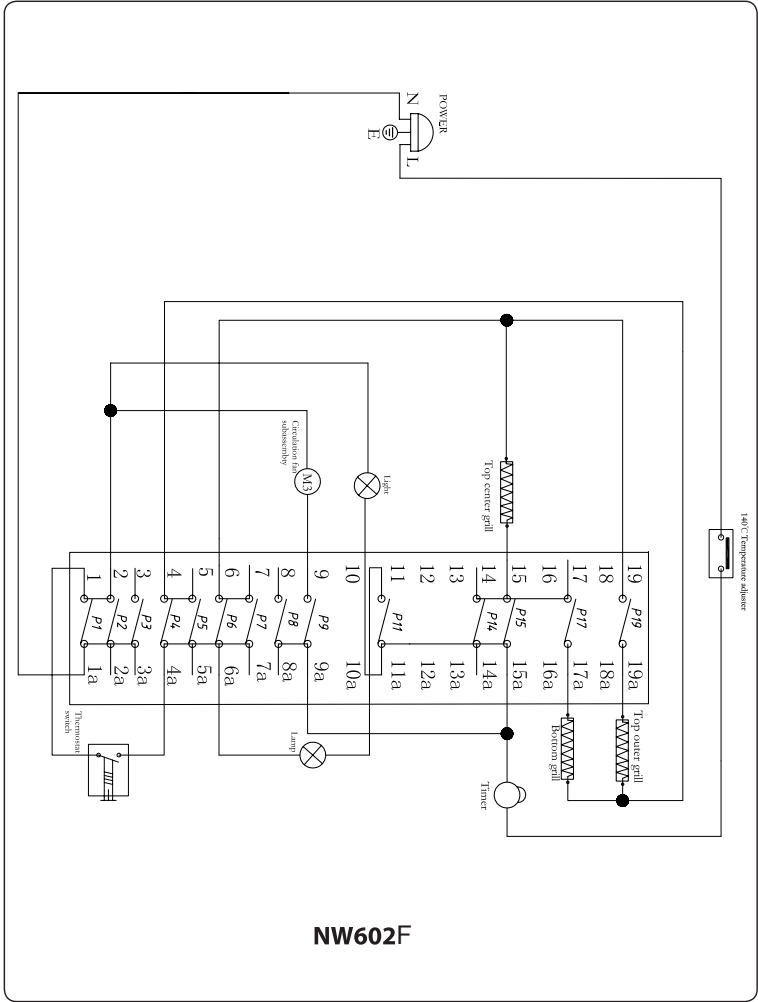
Installation Date

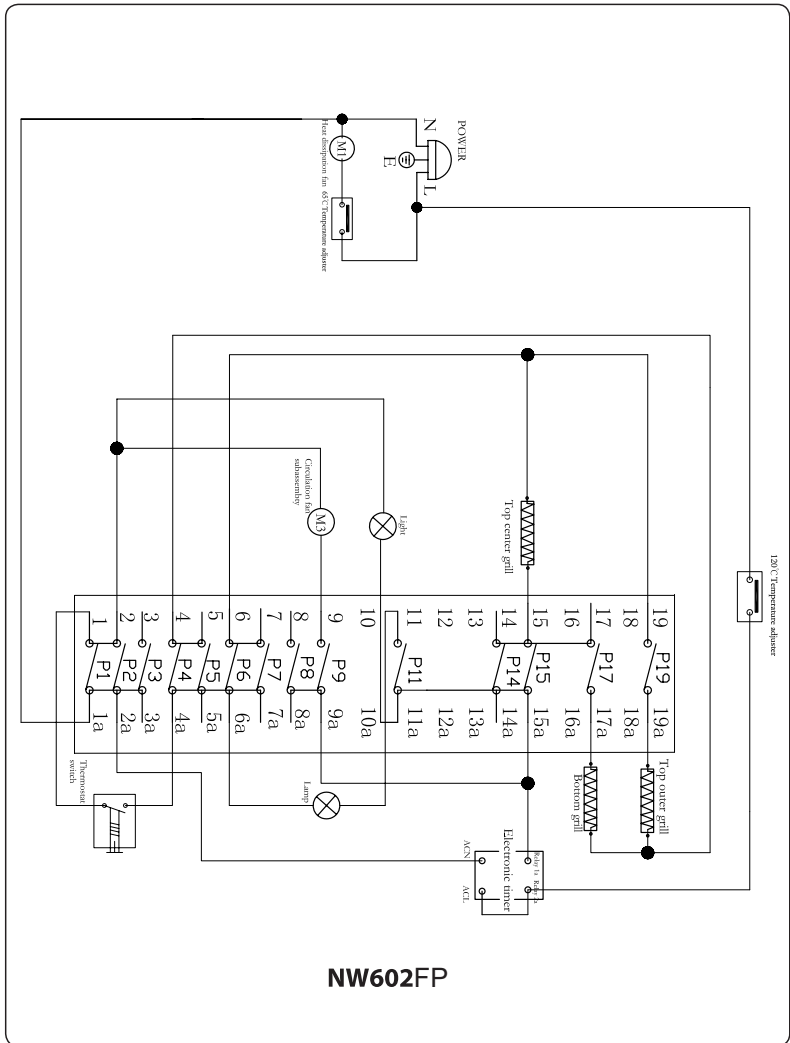
Place of purchase:

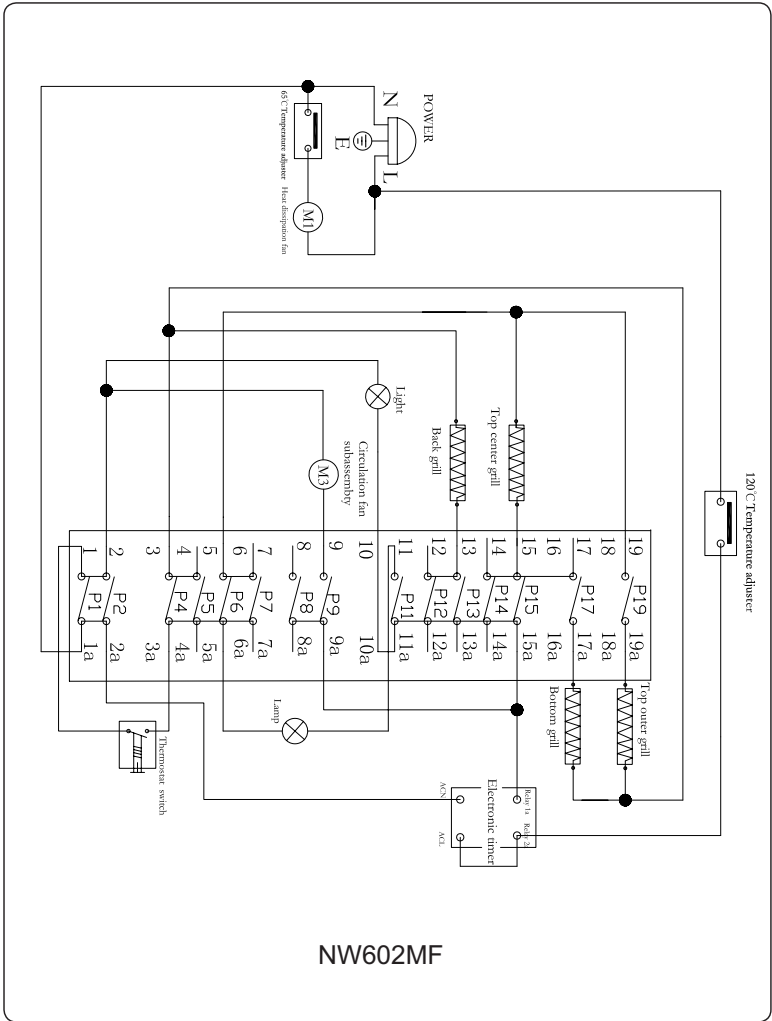
Date Part(s) replaced

Engineer's name

9.Circuit Diagram







10.Warranty/After Sales Service

New World Customer Care

Please keep this handbook in a safe place.

Please fill in the model number and serial number in the spaces provided below as they will assist us should you need to call.

0344 815 3747

When you dial this number you will hear a recorded message and be given a number of options. This indicates that

your call has been accepted and is being held in a queue.

Calls are answered in strict rotation as our Customer Care Representatives become available.

Enter appliance numbers here for future reference:

Model No

--	--	--	--	--	--	--	--	--	--

Serial No

--	--	--	--	--	--	--	--

These numbers can be found on your appliances.

Outside the UK and Northern Ireland, refer to your local supplier.



Stoney Lane, Prescot, Merseyside, L35 2XW