

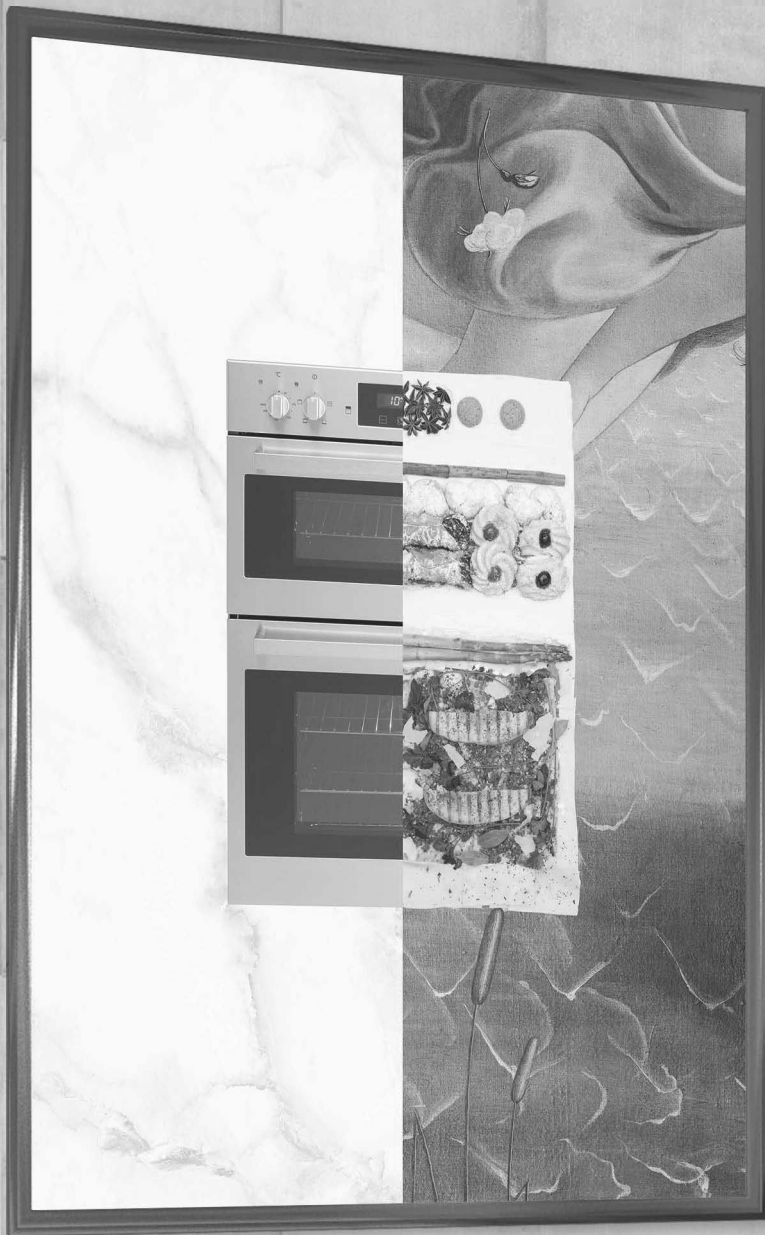


**euro**  
*appliances*

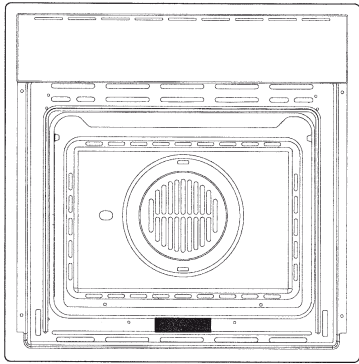
cooking

USE AND  
CARE GUIDE

**MODEL NO.**  
ESM60SOTSX



EMBRACE EUROPEAN QUALITY+PASSION  
[www.euroappliances.com.au](http://www.euroappliances.com.au)



## ENGLISH

### DEAR CUSTOMER,

We thank you and congratulate you on your choice.

This new carefully designed product, manufactured with the highest quality materials, has been carefully tested to satisfy all your cooking demands.

We would therefore request you to read and follow these easy instructions which will allow you to obtain excellent results right from the start.

### THE MANUFACTURER

### IMPORTANT

The oven's data plate is accessible even with the oven fully installed. The plate is visible simply by opening the door. Always quote the details from it to identify the appliance when ordering spare parts.


## GB


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 THIS APPLIANCE IS CONCEIVED FOR DOMESTIC USE ONLY. THE MANUFACTURER SHALL NOT IN ANY WAY BE HELD RESPONSIBLE FOR WHATEVER INJURIES OR DAMAGES ARE CAUSED BY INCORRECT INSTALLATION OR BY UNSUITABLE, WRONG OR ABSURD USE.

 THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY. CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.

 CHILDREN SHOULD NOT CLEAN OR PERFORM MAINTENANCE WITHOUT SUPERVISION. DO NOT PLACE TIN FOIL, PANS OR SIMILAR IN CONTACT WITH THE INNER BASE OF THE OVEN TO COOK. THE HEATING ACTION OF THE LOWER RESISTANCE CAUSES THE LOWER PART OF THE OVEN TO OVERHEAT, LEADING TO DAMAGE AND EVEN SERIOUS CONSEQUENCES (FIRE RISK) ALSO TO THE UNIT IN WHICH THE OVEN IS INSTALLED.

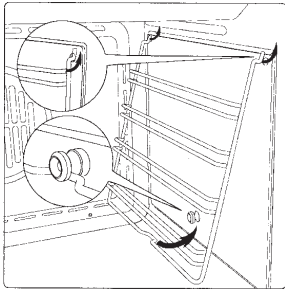
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## **THE FIRST TIME YOU USE THE OVEN**

Clean the oven thoroughly with soapy water and rinse well. To remove the lateral frames from smooth-walled ovens, proceed as shown in the figure.

Operate the oven for about 30 minutes at maximum temperature to burn off all traces of grease which might otherwise create unpleasant smells when cooking.

Do not use rough abrasives or sharp metal scrapers to clean the glass door of the oven because they could scratch the surface and cause the glass to shatter.



### **Important:**

Do not use steam cleaners to clean the appliance.

As a safety precaution, before cleaning the oven, always disconnect the plug from the power socket or the power cable from the oven. Do not use acid or alkaline substances to clean the oven (lemon juice, vinegar, salt, tomatoes etc.).

Do not use chlorine based products, acids or abrasive products to clean the painted surfaces of the oven.

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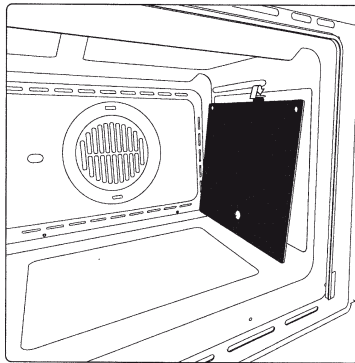
## **SELF-CLEANING CATALYTIC PANELS**

Our smooth walled ovens can be fitted with self-cleaning panels to cover the inside walls.

These special panels are simply hooked on to the walls before the side frames are fitted. They are coated in a special, micro-porous catalytic enamel which oxidises and gradually vaporises splashes of grease and oil at cooking temperatures above 200° C.

If the oven is not clean after cooking fatty foods, operate the empty oven for 60 minutes (max.) at maximum temperature.

Never wash or clean self-cleaning panels with abrasive, acid, or alkaline products.



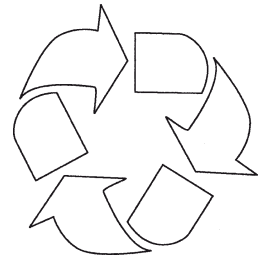
**GB**

## **RESPECT FOR THE ENVIRONMENT**

The documentation provided with this oven has been printed on chlorine free bleached paper or recycled paper to show respect for the environment.

The packaging has also been designed to avoid environmental impact. Packaging material is ecological and can be re-used or recycled.

By recycling the packaging, you will help save raw materials as well as reducing the bulk of domestic and industrial waste.



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### CONTROL PANEL FUNCTIONS



FUNCTION SYMBOLS  
ON THE SELECTOR

Oven light (stays on while  
oven is in use).



Bottom heating element.  
Thermostat setting from  
50°C to MAX.



Top and bottom heating  
elements. Thermostat  
setting from 50°C to MAX.



Top and bottom heating  
elements with fan. Thermo-  
stat setting from 50°C to  
MAX.



Circular heating element  
with fan. Thermostat setting  
from 50°C to MAX.



Fan for defrosting. Thermo-  
stat setting at 0°C.



Bottom heating element  
with fan. Thermostat  
setting from 50°C to MAX.



Double top heating element  
with fan (large area grill).  
Thermostat setting from  
50°C to 200°C.



Double top heating element  
(large area grill). Thermo-  
stat setting from 50°C to  
200°C.



Top heating element with  
fan. Thermostat setting from  
50°C to 200°C.

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Top heating element (small, low power grill). Thermostat setting from 50°C to 200°C.



Bottom heating element + Circular heating element with fan. Thermostat setting from 50°C to MAX.  
ATTENTION: Accessible parts may become very hot during use. Children should be kept at a distance.

INDICATIVE table for positioning foods based on functions, temperatures and cooking times

F																		
°C	160-200	160-180	140-160	200-230	210-220	160-180	190	230-250	225-250	160-180	210-230	160-190	200-220	160-180	175-190	190-210	170-190	
	2-3	2	2	1-3	2	2-3	2-3	4-5	2	2	2	2	2-3	2	2	2	3	
	30'- 50'	20'- 40'	10'- 40'	10'- 20'	45'- 60'	45'- 60'	60'- 70'	14'- 18'	120'- 150'	120'- 160'	90'- 120'	90'- 120'	50'- 60'	45'- 60'	60'- 70'	40'- 50'	40'- 50'	

## INSTRUCTIONS FOR USE

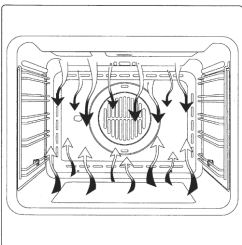
### CONVENTIONAL COOKING



Conventional cooking uses top and bottom heat to cook a single dish.

Place the food in the oven only once cooking temperature has been reached, i.e. when the heating indicator goes out.

If you want to increase top or bottom temperature towards the end of the cooking cycle, set the temperature control to the right position. It is advisable to open the oven door as little as possible during cooking.



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### GRILL COOKING

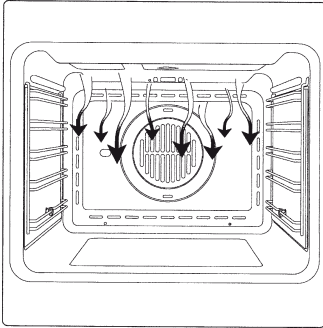


Use the grill to grill or brown foods.

Some ovens may be equipped with an electric motor, spit and skewers for turning on the spit.

Place the shelf with the food to be cooked in the 1st or 2nd position from the top.

Pre-heat the oven for 5 minutes. Turn the thermostat to a temperature between 50° and 200°.



### COOLING FAN (if supplied)

The fan is positioned on the upper part of the oven and create a circle of cooling air on the inside of the furniture and through the door of the oven.

It is turned on when the temperature of the outer shell of the oven reaches 60°C.

By switching on the oven with the thermostat at 200°C the fan starts working after approx. 10 min.

It is turned off when the temperature of the outer shell of the oven descends under 60°C.

By switching off the oven with the thermostat at 200°C the fan stops working after approx. 30 min.

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### FAN COOKING



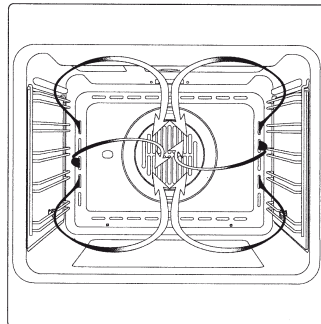
For this type of cooking a fan positioned at the back allows the circulation of hot air inside the oven, creating uniform heat. In this way cooking is more rapid than conventional cooking. It is a suitable method for cooking dishes on more than one shelf, especially when the food is of different types (fish, meat etc.)

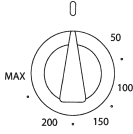
### DEFROSTING



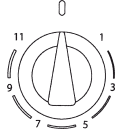
By selecting one of the fan cooking functions and setting the thermostat to zero, the fan allows cold air to circulate inside the oven. In this way frozen food can be rapidly defrosted.

It is not essential to pre-heat the oven, but you are advised to do so when cooking pastries.

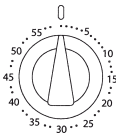
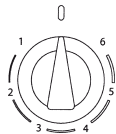


**THERMOSTAT**

Use the thermostat to set the cooking temperature you need. The thermostat can be adjusted from 50° to 250° C.

**0-11 HEAT REGULATOR****0-6 SELECTOR**


Use these to adjust the heat in the cast iron or glass-ceramic plates. Increase the setting from 0 to 6 or from 0 to 11 to raise the temperature.

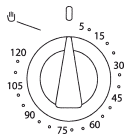
**ALARM TIMER**

You can set this timer to sound a buzzer after 0 to 60 minutes of cooking. First turn the knob fully clockwise, then turn it back to the desired alarm time.

**COOKING TIMER**

First, turn the cooking selector to the required cooking function, and the thermostat to the desired cooking temperature.

Then, to set *end of cooking time*, turn the cooking timer to the right and to the desired time. First turn the knob fully clockwise, then turn it back to the desired alarm time. A buzzer sounds at the end of the timed cooking period, and the oven switches itself off. To set only the *start of cooking*, turn the cooking timer to the left to the  symbol.

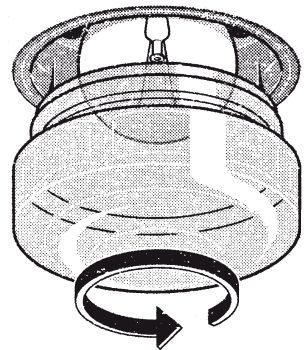
**REPLACING THE OVEN LIGHT****IMPORTANT:**

The oven light must have these precise features:

- a) it must be able to resist high temperatures (up to 300°C)
- b) power supply: see V/Hz indicated on data plate.
- c) power 25W.
- d) E 14 connection.

Before proceeding, disconnect the appliance from the power line to avoid the possibility of electric shock.

- to prevent damage, place a tea cloth in the oven
- unscrew the glass cover of the light
- unscrew the old light bulb and replace it with the new one
- put back the glass cover and remove the tea cloth
- connect the appliance to the main electricity supply



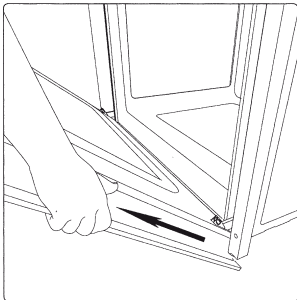
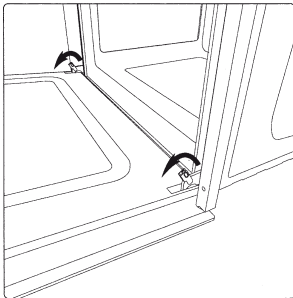
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## REMOVING THE OVEN DOOR

The oven door can be removed quickly and easily. To do so, proceed as follows:

- Open the door fully.
- Lift the two levers shown in fig.
- Close the door as far as the first stop (caused by the raised levers).
- Lift the door upwards and outwards to remove it from its mountings.

To replace fit the door, fit the hinges in their mountings and lower the two levers.



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## INSTALLATION INSTRUCTIONS

### Flush fitting

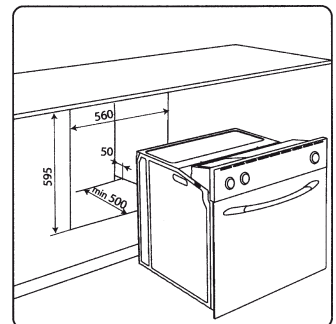
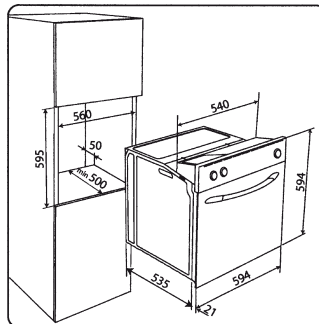
The oven can be installed under a work top or in a cooking column. Figure shows the installation dimensions.

Make sure that surrounding materials are heat resistant. Align the oven centrally with respect to the side walls of the units surrounding it and fix it in place with the screws and Allen screws provided.

Insert the bushings provided in the holes in the face.



Use the four screws provided to fasten the bushings to the cabinet, taking care not to over tighten and break the bushing.

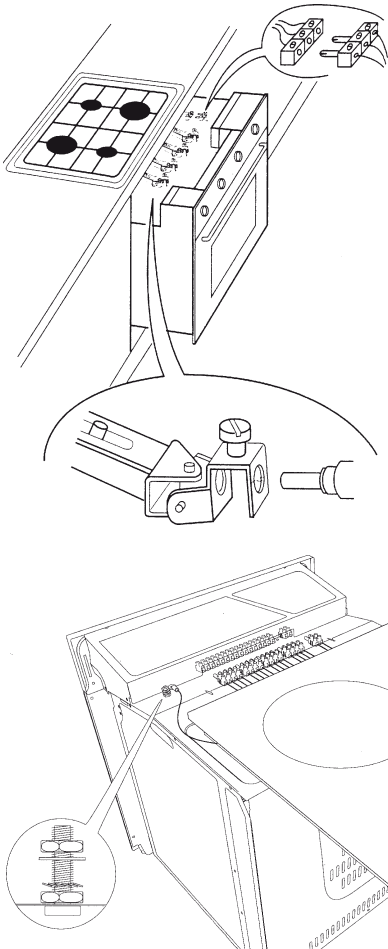


**ELECTRICAL CONNECTIONS**

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See the accompanying instructions for combining the oven with multi-functional gas or gas-electric cookers.

**GAS OR ELECTRICAL CONNECTIONS**



Before connecting the oven to the mains power supply, make sure that:

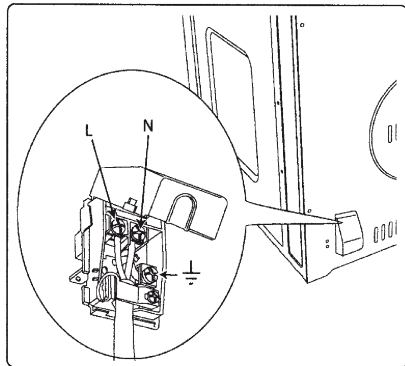
- The supply voltage corresponds to the specifications on the data plate on the front of the oven.
- The mains supply has an efficient earth (ground) connection complying with all applicable laws and regulations. Correct earthing (grounding) is a legal requirement.

The power cable should never reach a temperature 50° C above ambient temperature at any point along its length.

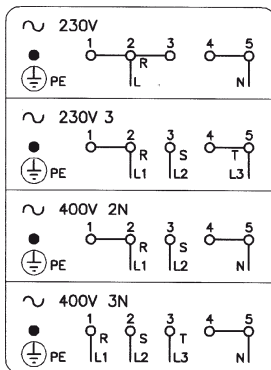
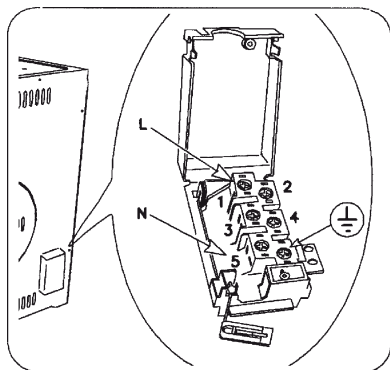
If a fixed appliance is not provided with a power cable and plug, or some other device permitting it to be disconnected from the mains electricity supply, with a gap between the contacts big enough to

**TIPI E DIAMETRO MINIMO DEI CAVI  
CABLE TYPES AND MINIMAL DIAMETERS  
TYPES ET DIAMÈTRE MINIMAUX DES CÂBLES**

		SASO
H05RR-F	3x1,5 mm <sup>2</sup>	H05RR-F 3x2,5 mm <sup>2</sup>
H05VV-F	3x1,5 mm <sup>2</sup>	H05VV-F 3x2,5 mm <sup>2</sup>
H05RN-F	3x1,5 mm <sup>2</sup>	H05RN-F 3x2,5 mm <sup>2</sup>
H05V2V2-F	3x1,5 mm <sup>2</sup>	H05V2V2-F 3x2,5 mm <sup>2</sup>



KABELTYPEN UND MINIMALE DURCHMESSER TIPOS Y DIÁMETRO MÍNIMO DE LOS CABLES KABELTYPES EN MINIMALE DOORSNEDEN TIPOS E DIÁMETRO MÍNIMO DOS CABOS			
		SASO	
H05RR-F	3x1,5 mm <sup>2</sup>	H05RR-F	3x2,5 mm <sup>2</sup>
H05VV-F	3x1,5 mm <sup>2</sup>	H05VV-F	3x2,5 mm <sup>2</sup>
H05RN-F	3x1,5 mm <sup>2</sup>	H05RN-F	3x2,5 mm <sup>2</sup>
H05V2V2-F	3x1,5 mm <sup>2</sup>	H05V2V2-F	3x2,5 mm <sup>2</sup>



230V~

\*3 x 4 mm<sup>2</sup>

230V 3

\*4 x 2,5 mm<sup>2</sup>

400V 2N~

\*4 x 2,5 mm<sup>2</sup>

400V 3N~

\*5 x 1,5 mm<sup>2</sup>

## GB

guarantee class III overvoltage protection, then such a device must be fitted to the power supply in compliance with the regulations governing electrical installations. The omnipolar plug or switch must be easy to reach when the appliance is installed.

The unit becomes very hot during use. Be careful not to touch the heating elements inside the oven.

If the oven came with a meat probe, use only the probe recommended for this oven.


The different cooking levels where grids and drip pans can be placed are shown in the table on page 10.

N.B. The manufacturer de-clines all responsibility for damage or injury if the above instructions and nor-mal safety precautions are not respected.

**Setting the clock**



Figure 1

"Auto" and "0:00" will start flashing when the unit is switched on for the first time. To set the clock, press the central button for about 3 seconds. When  appears, press "+" or "-" to set the correct time.

Wait until a beep tells you that the clock has been set (figure 1).


To set the time at a later stage, press "+" and "-" together for 3 seconds and then adjust the clock as described above.

**Minute counter**



Figure 2

As this minute counter does not control the oven, when it finishes counting the oven will continue to work.

To set, press the central button for 3 seconds until  appears (figure 2). Press "+" and "-" to set the required time.

To set the minute counter at a later stage, press the central button for 3 seconds and adjust as described above.

The minute counter beeps when it finishes counting. To disable it, press any button.

**Cooking time**



Figure 3

This is a semi-automatic cooking function. It can be used to set cooking times.

Press the central button for 3 seconds. Then press it again until "dur" appears (figure 3). Press "+" and "-" to set the required cooking time.

**End of cooking time**



Figure 4

The end of cooking time can also be set.

Press the central button for 3 seconds. Press the central button twice consecutively and wait for "End" to appear (figure 4). Press "+" and "-" to set the required end of cooking time.

The oven will work in the set mode and at the set temperature until the end of cooking time.

**Programming automatic cooking**



Figure 5

Cooking function with set times.

Press the central button for 3 seconds. Then press it again until "dur" appears. Press "+" and "-" to set the required cooking time. Wait a few seconds for the setting to be memorised.

Press the central button for 3 seconds. Press it another two times and wait for "End" to appear (figure 4). Press "+" and "-" to set the required end of cooking time.

E.g.:

Current time: 12.30

Cooking time: 10 minutes

End of cooking time: 14.00

The oven will start cooking at 13.50 (14.00 less 00.10) at the set temperature and in the set mode and will stop at 14.00

The oven will beep when it stops cooking. To disable it, press any button.

**Adjusting beep volume**



To adjust beep volume, press "+" and "-" together. Then press the central button and wait for "ton1" (high volume) to flash. Press "-" to select "ton2" (medium volume) or "ton3" (low volume). Press the central button to set the selected volume.

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The contents of this manual are generic and not all the functions described may be available on your product.

*The manufacturer declines all responsibility for possible inaccuracies contained in this pamphlet, due to printing or copying errors. We reserve the right to make on our own products those changes to be considered necessary or useful, without jeopardizing the essential characteristics.*

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