

SENCOR®

SEO 2800BK / SEO 3500BK
/ SEO 4800BK



ELECTRIC OVEN WITH HOTPLATES

Translation of the original manual

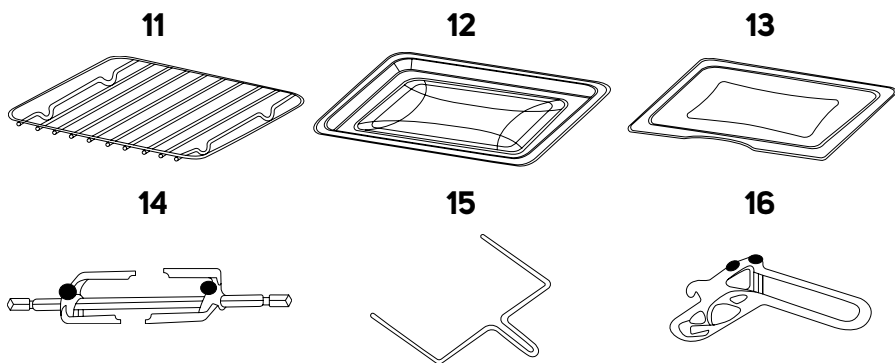
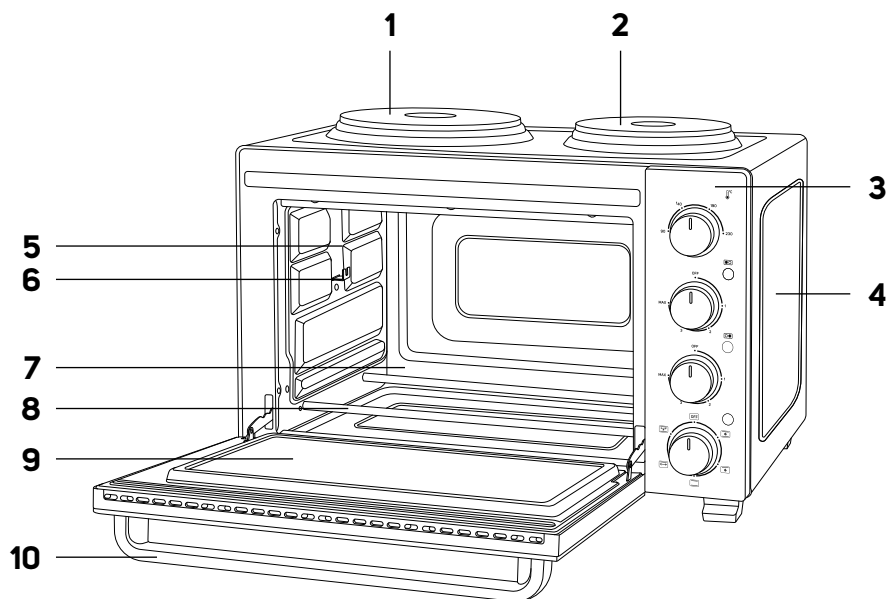


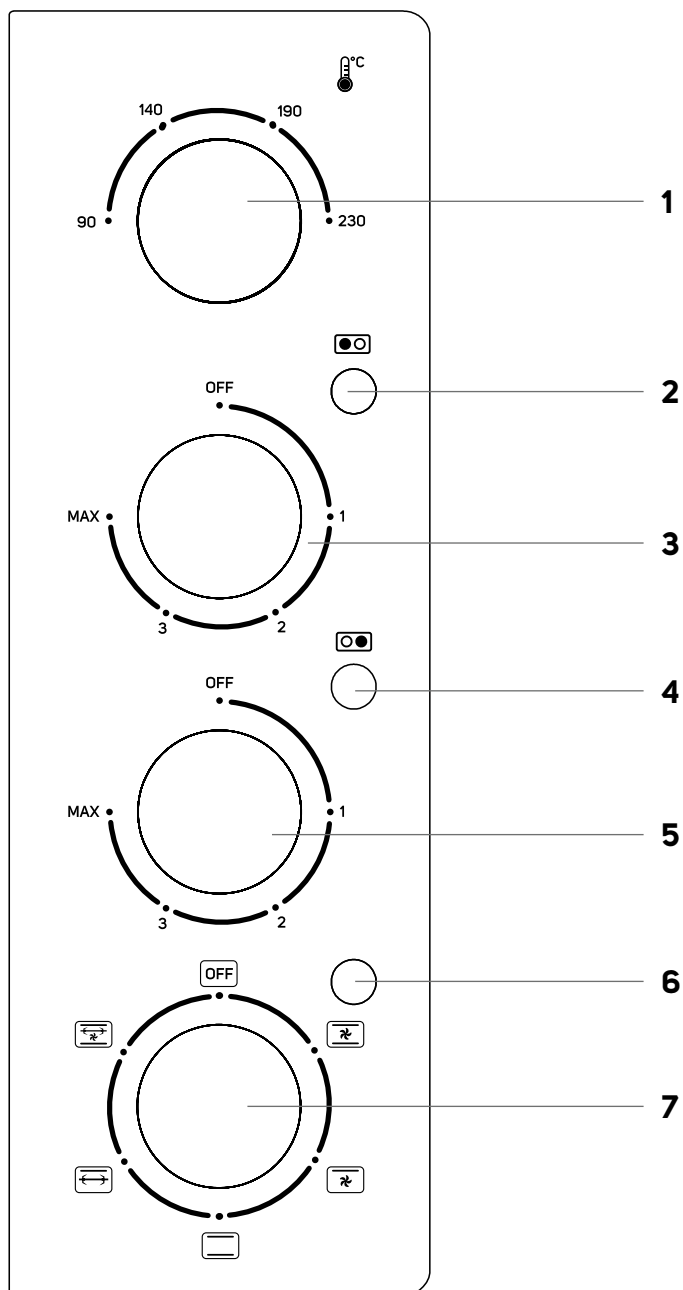
SENCOR®

SEO 2800BK / SEO 3500BK
/ SEO 4800BK



A





IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance may be only used by children aged 8 years and older and by persons with physical, sensory or mental impairments or lack of experience and knowledge, if they are supervised or have been instructed on the safe use of the appliance and understand the potential hazards.
- Children must not play with the appliance.
- Cleaning and user maintenance shall not be done by children unless they are older than 8 years and supervised.
- Children under 8 years of age must be kept away from the appliance and its power cord.
- If the power cord is damaged, have it replaced in a professional service centre in order to prevent a dangerous situation. Never use the appliance if the power cord is damaged.
- Clean the parts of the appliance that come into contact with food after each use and follow the instructions in the **CLEANING** and **MAINTENANCE** section later in this manual.
- This appliance is not intended for operation through an external timer switch or a remote control.



Caution: Hot Surface

- The temperature of accessible surfaces may be higher if the appliance is in operation. Such surfaces can become hot during use. Do not touch the hot surface. This could cause skin burns.

Additional Important Safety Instructions for Use of the Appliance

- Before connecting the appliance to the mains socket, ensure that the voltage stated on its rating plate matches the voltage in the socket.
- Connect the appliance only to a properly earthed socket. Do not use an extension cord.
- Make sure that the power plug contacts do not come into contact with water or any other liquid. If precisely this happens, carefully dry the power plug before using it again.
- Do not place heavy objects on the power cord. Ensure that the power cord does not hang over the edge of the table or touch hot surfaces or sharp objects.
- Do not pinch the power cord between the oven door and the frame and do not run it over hot surfaces. The cable insulation may melt and a short circuit may cause a fire.
- The electrical circuit to which you connect the appliance must be equipped with an electrical circuit breaker rated for the electrical current consumption of this appliance. Do not run any device simultaneously that could cause overload of the electrical circuit and trip the circuit breaker.
- Do not disconnect the appliance from the mains socket by pulling on the power cord. This could damage the power cord or the mains socket. Disconnect the cord from the power socket by pulling the plug.
- Do not connect or disconnect the appliance power cord to or from the mains socket with wet hands.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. The appliance does not contain any user-serviceable parts. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.
- To prevent the risk of injury by electrical shock, never submerge the appliance and its power cord in water or any other liquid, or wash these parts under running water.
- If the appliance falls into water, do not reach for it under any circumstances, but immediately disconnect the power cord from the socket. Never use an appliance that has been submerged in water. Take it to an authorised service centre for inspection.
- Always switch off the appliance and disconnect it from the mains socket when you have finished using it.
- This appliance is intended exclusively for domestic use and is designed only for the thermal processing of normal quantities of food in the home. Do not use this appliance for commercial, industrial, or laboratory purposes. Also, do not use it to heat rooms, dry laundry, etc. Do not use the product outdoors.
- This appliance is not built-in. It is designed for use in free space. The appliance must be placed on a kitchen worktop or table with its rear side facing a wall.
- This appliance is not intended for operation by means of an external time switch or a separate remote control system that would enable the appliance to be switched on automatically.
- Use the appliance and its accessories in accordance with the instructions in this manual.
- Use the appliance only with the original accessories supplied with it.
- Before every use, check the selected accessory for damage. Never use the appliance with a damaged accessory.
- Do not place the appliance or its accessories on an electric or gas stove or in its vicinity, on the edge of a table or on an unstable surface. Only place the appliance on an even, dry and stable surface.
- Do not expose the appliance and its accessories to the outdoor environment, extreme temperatures, direct sunlight, excessive humidity or excessive dust.
- Do not place the appliance and its accessories near heaters, open fires or other sources of heat.
- Do not place any objects on the appliance. Do not climb or sit on it.
- Protect the appliance from falling onto the floor or table, even from a low height, and from objects falling onto it.
- If the appliance is to be used in the vicinity of children, take extra care and choose a location that is out of their reach.
- Never place aluminium foil under the appliance to protect the surface on which it is placed. Do not place the aluminium foil between the heating elements and do not allow it to touch the walls inside the appliance, otherwise the appliance may overheat.
- Do not use the appliance if it has fallen on the floor, if it was submerged in water, if it is not functioning properly or if it is damaged in any other way.
- Do not cover or otherwise block the ventilation holes on the appliance. Make sure no fluids leak into the appliance through them and that foreign objects do not fall in.
- Prevent children or pets from accessing the appliance during operation. Always slide hot accessories and cooking or baking containers out and into the cooking area using the provided handles and oven mitts.
- Do not use the top surface of the appliance or its open door to store food or items. Do not use the inside of the appliance for storing food.
- Make sure that the heated surface of the glass door does not come into contact with cold water, as this could lead to cracking.

- If you notice smoke, immediately turn off the oven and unplug the power cord from the outlet. Keep the door closed to prevent the spread of any fire.
- When the appliance is switched off, its accessible surfaces become hot due to residual heat. Do not touch the hot surface. This could cause skin burns. Use the handle to open and close the oven door. When handling the appliance and its accessories (trays, racks, etc.) after use, proceed with caution as they may be hot!
- When handling heated dishes containing hot food or liquids, take special care to prevent burning or scalding. Only place heated accessories and utensils on stable refractory surfaces.
- Do not perform any maintenance on the appliance other than cleaning its individual components as described in the Cleaning and Maintenance chapter.
- Always turn off the appliance and disconnect it from the power socket if you will not be using it and if you will be leaving it without supervision, before assembly, disassembly, cleaning or moving it.
- Keep accessories (trays, racks, etc.) clean, as they come into direct contact with food.
- Store the appliance in a dry place.
- Do not insert any paper or plastic materials in the appliance interior. Do not store any items in the appliance interior.

Prevention of household accidents

- Heated foods, hot or boiling liquids present a high risk for children, and even slight burns can be serious. Follow the basic rules for accident prevention in the household and take extra care if children are near such foods or liquids, or explain to them the risks associated with heated foods or liquids.
- If a burn or scald occurs, start rinsing the affected area with a stream of cold water and seek medical help if necessary.

EXPLANATION OF SYMBOLS PLACED ON THE PRODUCT OR IN THE ACCOMPANYING DOCUMENTATION



The product meets all the basic requirements of the applicable EU directives.



This symbol on products or accompanying documents means that used electric or electronic products must not be added to ordinary municipal waste.



This symbol indicates that the appliance has a hot surface.

- Thank you for purchasing our SENCOR product; we hope it will serve to your satisfaction.
- Prior to using this appliance, please read the user manual thoroughly, even in cases when you are already familiar with the use of similar types of appliances. Use the appliance only as described in this user manual. Keep the manual for future reference. If you pass the appliance on to another person, ensure that this user manual is included.
- Carefully unpack the appliance and make sure not to discard any part of the packaging material until you have removed all its components. It is recommended that you keep the original packaging, packing material, receipt and confirmation of the extent of the seller's liability or warranty certificate at least for the duration of the legal right to file a defect claim or the quality warranty. When transporting the appliance, we recommend repackaging it in the original box provided by the manufacturer.

DESCRIPTION OF THE APPLIANCE AND ACCESSORIES

- | | |
|--|--|
| A1 Large hotplate | A8 Heating elements (top and bottom) |
| A2 Small hotplate | A9 Double glazed door |
| A3 Control panel | A10 Door handle |
| A4 Outer case | A11 Grill rack |
| A5 Side projections forming guide grooves for inserting a baking tray or rack into the interior of the oven | A12 Baking tray |
| The projections form a total of four grooves above each other, allowing the baking tray or rack to be placed at different heights. | A13 Drip tray |
| A6 Holder with a groove for the grilling needle | A14 Rotating grilling needle |
| A7 Interior cavity | It is equipped with two removable and adjustable spikes for securing food. |
| | A15 Handle for removing the grilling needle |
| | A16 Handle for removing the baking tray or grill rack |

DESCRIPTION OF THE CONTROL PANEL

- | | |
|---|---|
| B1 Temperature control dial | B4 Small hotplate on indicator light |
| B2 Large hotplate on indicator light | B5 Small hotplate controller |
| B3 Large hotplate controller | B6 Oven on indicator light |
| | B7 Preparation programme controller |

PURPOSE OF USE AND CHARACTERISTICS OF THE APPLIANCE

- The electric oven is designed for use as a freestanding appliance and, thanks to the combination of an electric oven and hotplates, it allows for full-fledged cooking even in places where a classic stove or built-in oven and hob are not available (e.g., in cottages, small apartments, or student studios). In addition to storage, its great advantage is higher energy efficiency compared to conventional ovens.
- The electric oven is designed for heat treatment of the usual amount of food in the household. It allows baking, grilling, toasting, and many other activities used in home cooking. The hotplates of the electric oven are designed for cooking or heating food.

Accessories

- **Baking tray:** Suitable for bread, cakes, confectionery, frozen foods, large roasts, dishes with a high liquid content, etc.
- **Grill rack:** Suitable for grilling or roasting food, baking in cooking pots, toasting, for cake or pie tins, puddings, or deep-frozen food, etc.

- **Drip tray:** It is used to catch crumbs, dripping fat or other juices when grilling or roasting. It protects the heating elements and the cooking area from dirt.
- **Grilling needle:** Suitable for grilling meat, poultry, fish, sausages and vegetables, etc.
- **Barbecue needle handle:** Allows safe handling of the hot grilling needle.
- **Tray handle:** It allows safe handling of the hot baking tray or the grill rack.

BEFORE FIRST USE

- Before first use, remove the appliance and its accessories from the packaging and discard all promotional labels and tags. Check that neither the appliance nor any of its components is damaged.
- Before use, wash all removable parts that will come into contact with food (parts **A11** to **A16**) in warm water with a little kitchen detergent, rinse them with clean water and wipe dry.



Caution:

When cleaning the grilling needle, take extra care not to injure yourself on the spikes. Wipe the outside of the oven with a soft sponge dipped in warm water with a little dish soap and wipe dry. Wipe the inside of the oven with a slightly damp cloth and wipe dry. When washing, take care not to soak the heating elements or the fan. Never submerge the oven in water or any other liquid!

Turning on for the First Time

- Before using the oven, it is recommended to run the oven empty for about 15 minutes in the combined lower and upper heating mode with the maximum baking temperature set. This will remove any unpleasant odours from the production.
- Before starting, make sure that no packaging material has remained in the interior of the oven.
- Allow the oven to cool down after switching it off.



Note:

When switched on for the first time, fumes may come out of this oven for 5 to 15 minutes. This is caused by the burning off of protective substances on the heating elements. This is a safe phenomenon which does not reduce the operating performance of the oven and vapours dissipate during use.

OVEN PLACEMENT

- Place the oven on a stable, heat-resistant and even surface. The load capacity of the selected surface must correspond to the weight of the oven with the prepared content.
- There must be at least 12 cm of free space on the sides and 30 cm above the oven to ensure proper air circulation. Choose the location taking into account that it is not advisable to move the oven during operation and that vapours are released from the food. Ensure sufficient handling space around the oven.
- Place the oven into a well ventilated, warm and dry room with minimal dust.
- The oven must be placed away from other sources of heat and other appliances.
- Do not place the oven on the edge of the surface to prevent it from tipping over when the door is opened.

- Do not place the oven near heat-sensitive objects.

LOADING AND UNLOADING ACCESSORIES

- The side walls of the inside area of the oven have four levels of accessory insertion. Each level consists of guiding grooves that allow easy insertion and removal of the tray or rack.
 - Position 1: Top position. It is used for grilling most meats. Be sure to leave free space over the prepared food, as the food may increase in volume after heating.
 - Position 2 and 3: Medium positions. Optimal for most baking and cooking, including pizza making, reheating, regular cooking and baking with hot air. Suitable for grilling some higher dishes.
 - Position 4: Lower position. It leaves a sufficiently large height for the preparation of higher dishes. Use this position for baking, reheating or heating, etc.
- Always slide the accessory between the guide grooves at the same height level and always fully slide it into the cooking area so that it does not touch the oven door.
- The rotating grilling needle is ideal for preparing grilled chicken or grilled meats. To attach the meat and needle to the oven, proceed as follows:
 - Loosen the screws on the forks and remove the forks from the needle.
 - Place the meat in the middle of the grilling needle.
 - Slide back the forks and use them to secure the meat on the needle. Finally, tighten the fork screws.
 - Insert one end of the needle first into the hole in the inner wall and insert the other end from above into the groove in the holder. Check that the needle is securely attached.
- Place the drip tray to the bottom of the cooking compartment.
- The supplied **A15** or **A16** handles can be used to extend and retract hot accessories for checking food during operation or to remove accessories completely. Always use oven mitts.
- Remove accessories that are not in use from the oven.



Caution:

If you want to extend the accessory only partially during operation, pull it out to a maximum of half its depth, otherwise it may tip over.

Choosing the Right Cookware for Hot Plates

- Use cookware that is marked as suitable for electric stoves.
- We recommend that the bottom of the cookware is flat and straight. The minimum diameter of the bottom can be approximately 1 cm smaller than the diameter of the hotplate, and the maximum diameter can be up to 2 cm beyond the edge of the hotplate.

Switching the speaker on

- Place the oven in an appropriate place according to the OVEN LOCATION chapter.
- Fully unwind the power cord.
- Plug the mains plug into a properly grounded power socket.

Using the Oven

1. Open the door and place the accessories with the ingredients you will be processing in the oven.
2. Close the door.
3. Turn the thermostat to set the desired temperature from 90 to 230 °C.
4. Use the preparation program controller to select one of the programs – see the PROGRAM TABLE below.
5. The oven will start automatically.
6. During preparation, regularly check the condition of the ingredients being prepared.
7. When preparation is complete, turn the preparation program control knob to the OFF position and unplug the power cord from the wall outlet.
8. Remove the prepared food and allow the oven and its accessories to cool completely before cleaning.



Caution:

When opening the oven door, take extra care not to burn yourself with escaping steam. First slightly open the door so that steam and hot air can escape, and then open it completely.



Caution:

Use the provided handles and oven gloves when handling the containers and accessories. Containers and accessories heat up to high temperatures and may cause serious burns if handled incorrectly.

Programme Table

PROGRAM ICON	PREPARATION PROGRAMME	APPROPRIATE FOR
OFF	Off	--
	Top and bottom heating with fan	baking meat, chicken, baking dishes, baking cakes, biscuits, pastries, defrosting food, etc.
	Upper heating with fan	grilling meat, poultry, fish, sausages and vegetables, etc.
	Top and bottom heating	baking meat, chicken, baking dishes, baking cakes, biscuits, pastries, defrosting food, etc.
	Top heating with grilling needle	grilling meat, poultry, fish on a needle
	Top and bottom heating with fan and grilling needle	grilling meat, poultry, fish on a needle

Using the Hotplates

1. Place the food that you wish to cook or heat into a suitable dish (pot, saucepan or pan).
2. Place the cookware on the hotplate.
3. Turn the control of the hotplate to select the hotplate power from 1 to MAX where 1 represents the lowest power and MAX the highest power.
4. During preparation, regularly check the condition of the ingredients being prepared.
5. Adjust the power of the hotplate as needed during preparation.
6. When the preparation is complete, turn the dial of the given hotplate to the OFF position and unplug the power cord from the power socket.
7. Allow the oven and its accessories to cool completely before cleaning.

STOPPING THE MICROWAVE

- Always unplug the power cord from the wall outlet after using the oven.
- Allow the oven to cool down and then clean it according to the instructions in the CLEANING AND MAINTENANCE section.

TIPS AND ADVICE

Baking Advice

- Make sure that when baking/grilling, the heating elements are not contaminated with, for example, juice or fat from food, so always use the drip tray provided.
- When baking, monitor the food regularly and adjust the preparation time as needed. When preparing semi-finished products, follow the instructions for preparing on the food packaging. After about 3/4 of the

recommended preparation time, check the food and adjust the time and temperature if necessary.

- If you are preparing different types of food one after the other (e.g. meat, fish, fruit), we recommend cleaning the baking tray/grill rack of food residues between courses. Do not cut food on a baking sheet or grill rack!
- The cooking times recommended in most recipes or cookbooks assume that the meat has a refrigerator temperature. The preparation of frozen meat may take much longer. Therefore, we recommend using a cooking thermometer. The length of the preparation can be adjusted according to your habits or experience. The longer the preparation, the more baked and crispy the food will be.



Caution:

Do not place excessively large food into the oven. Food must not touch the walls of the cooking area or heating elements, otherwise there is a risk of fire or electric shock. Do not heat liquids or food in sealed cans or plastic containers. Always use only cookware suitable for electric ovens.

GRILLING TIPS

- Cut the food that you want to grill into thin slices. Cut the excess fat from the meat and try to get rid of the excess moisture before cooking.
- You can pre-load the food, season it, rub it with sauce or oil, or use aluminium foil. You can prevent the bottom of the oven from becoming dirty with dripping juices by placing a drip tray or baking tray inside. If you pour a little water into the baking tray beforehand, you will get tasty juices.
- Place the grill in position 2 or 3 for steaming and smaller pieces of food.
- Before grilling vegetables, fish, or lean meat, we recommend coating the baking tray or grill rack with vegetable oil or spraying it with a special non-stick spray.
- After grilling and before starting a new grill, we recommend removing fat and grease from the drip tray. Hot fat can smoke.



Caution:

Do not touch the front of the door during baking and grilling, as the glass may be very hot. Be especially careful to ensure that children do not touch the door!



Note:

When using the oven, there is an occasional cracking sound due to the expansion of materials. This event is completely normal and is no reason to complain about the oven.

CLEANING AND MAINTENANCE

- Before cleaning, disconnect the power plug from the mains socket and allow the appliance to cool down.
- Do not use abrasive cleaning agents, solvents, etc. to clean any parts of the appliance, as these could damage the surface. None of the components of this appliance are dishwasher safe.
- For hygiene reasons, clean the oven and any accessories used after each use.



Caution:

To prevent the risk of electric shock, do not immerse the appliance, power cable, or plug into water or any other liquid.



Caution:

Do not use abrasive cleaning agents, solvents, etc. to clean any parts of the appliance, as these could damage the surface. None of the components of this appliance are dishwasher safe.

Outer surface

- Wipe the outside of the oven with a soft sponge dipped in warm water with a little dish soap and wipe dry.
- Wipe the inside of the oven with a slightly damp cloth and wipe dry. When washing, take care not to soak the heating elements or the fan. Never submerge the oven in water or any other liquid!
- To remove stains on the inner surface of the door glass, you can use a special cleaner for the glass of the door for electric or built-in ovens. Apply a little of the product on a soft sponge and spread over the surface of the door. Leave for a while. Then wipe with a damp sponge and then with a dry cloth.



Caution:

Ventilation openings must be unconditionally clean and free for air to enter. In the event of possible contamination or clogging with dust, clean the grille with a brush or suck out the dirt with a vacuum cleaner.

Accessories

- Clean any food residue from the used accessories, then wash them in warm water with a little dish soap, rinse them with clean water, and wipe them dry.
- If food has stuck to the baking tray, pour in a small amount of warm water and add a few drops of kitchen detergent. Leave to stand for a moment, then wash.
- If the food has been baked on a grill rack or needle, immerse it in warm water and add a few drops of kitchen detergent. Leave to stand for a moment, then wash.



Caution:

When cleaning the grilling needle, take extra care not to injure yourself on the spikes.

Storage

- If you are not going to use the appliance for a long time, unplug it from the mains socket, allow it to cool down, and clean it according to the instructions above.
- Before storing, ensure that the appliance and all accessories are thoroughly clean and dry.
- Store the appliance in a dry, clean, and well-ventilated place away from extreme temperatures and out of the reach of children or pets.

TECHNICAL SPECIFICATIONS

SEO 2800BK

Rated voltage range.....	220–240 V~
Rated frequency.....	50/60 Hz
Rated input power.....	3,200 W
Outer dimensions.....	48.5 × 39.3 × 33.5 cm
Weight (without accessories).....	11.1 kg
Internal volume.....	28 l
Diameter of large hotplate.....	18.5 cm
Diameter of small hotplate.....	15.5 cm

SEO 3500BK

Rated voltage range.....	220–240 V~
Rated frequency.....	50/60 Hz
Rated input power.....	3,200 W
Outer dimensions.....	51 × 40 × 35.6 cm
Weight (without accessories).....	12.2 kg
Internal volume.....	35 l
Diameter of large hotplate.....	18.5 cm
Diameter of small hotplate.....	15.5 cm

SEO 4800BK	
Rated voltage range.....	220–240 V~
Rated frequency.....	50/60 Hz
Rated input power.....	3,500 W
Outer dimensions.....	57 × 43.5 × 39.5 cm
Weight (without accessories)	14.3 kg
Internal volume	48 l
Diameter of large hotplate.....	18.5 cm
Diameter of small hotplate	15.5 cm

Values provided according to Commission Regulation EU 2023/826

Off mode	
Power consumption in off mode	0 W
Time needed for the equipment to automatically reach off mode	0 min
Standby mode	
Power consumption in Standby mode	–
Time needed for the equipment to automatically reach standby mode	–
Networked standby mode (Wi-Fi)	
Power consumption in networked standby	–
Time needed for the equipment to automatically reach networked standby mode	–

INSTRUCTIONS AND INFORMATION ON DISPOSAL OF USED PACKAGING MATERIAL

Dispose of used packaging material at the designated municipal waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT

Used electrical and electronic products must not be disposed of in ordinary municipal waste. To enable the proper disposal, renewal and recycling of these products, deliver them to the designated collection points. Alternatively, in some European Union states or other European countries the products can be returned to the local retailer when buying an equivalent new product. By disposing of this product correctly, you help to conserve valuable natural resources and prevent any potential adverse impact on the environment and human health that could result from improper waste disposal. For more details, contact your local authority or nearest collection point. Fines may be imposed for the improper disposal of this type of waste as per national regulations.

For business entities in European Union States

If you wish to dispose of electrical and electronic equipment, please request the necessary information from your retailer or supplier.

Disposal in other countries outside the European Union

To dispose of this product elsewhere, request the necessary information on the correct disposal method from local authorities or your retailer.

Changes to text and technical parameters are reserved.



FAST ČR, a.s.
U Sanitasu 1621
CZ-251 01 Říčany
www.sencor.com
info@sencor.cz