



DOMFP/S

Double
oven

INSTALLATION and SERVICE INSTRUCTIONS
USE and CARE INSTRUCTIONS

distributed by **PAREX** Industries Ltd

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

FIRST USE THE OVEN

It is advised to follow these instructions:

- Clean the interior of the oven with cloth soaked in water and detergent (neutral) then dry carefully.
- Furnish the interior of the oven by placing the wire racks as described at chapter “Use and care”.
- Insert shelves and tray.
- Switch on the empty oven on max to eliminate grease tracks from the heating elements.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.

Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.

WARNING:

- This appliance is to be installed only by an authorised person.
- This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.
- Do NOT place combustible materials or products on this appliance at any time.
- The oven doors become very hot during operation. Keep children well out of reach.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet;
- do not operate the appliance barefooted;
- do not allow children or other incapable people to use the appliance without your supervision.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or illogical use of the appliance.

INSTALLATION

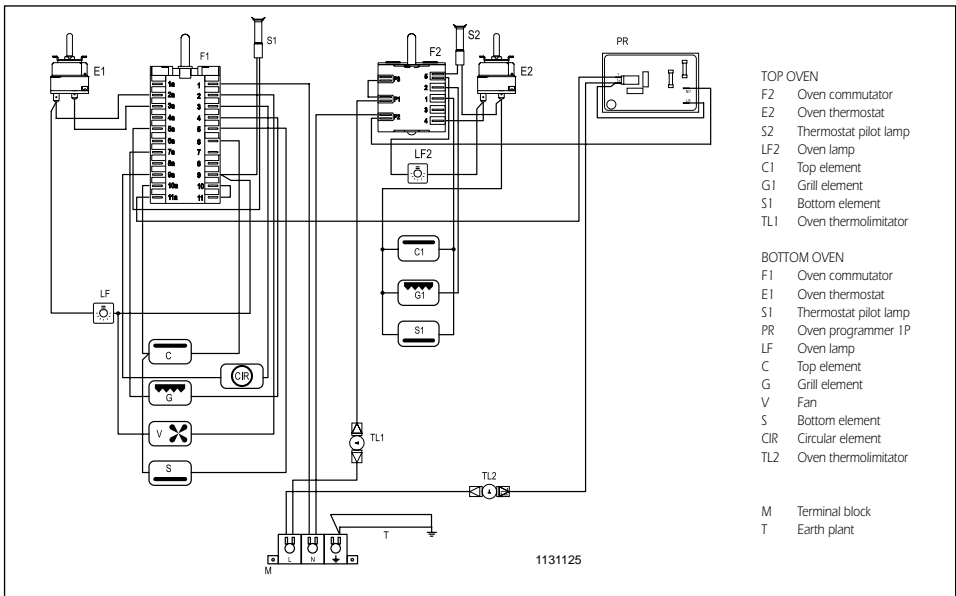
CAUTION:

- In order to avoid a hazard this appliance must be installed according to these instructions for installation.

ELECTRICAL REQUIREMENTS

- Connection to the mains must be carried out by qualified personnel in accordance with current regulations.
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- The appliance must be connected directly to the mains placing an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the appliance has been installed, the switch or socket must always be accessible.
- If the power supply cable is damaged it must be substituted by a suitable cable available in the after sales service.

WARNING This appliance must be earthed.



N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.

If the installation requires alterations to the domestic electrical system call an expert. He should also check that the socket cable section is suitable for the power absorbed by the appliance.

CONNECTING THE FEEDER CABLE

- Remove the two screws that hold shield A behind the oven.
- Open completely the cable clamp C
- Insert the feeder cable (type H05 RR-F) of minimum 2,5 mm² section into the cable save P.
- Connect the phase and earth cables to terminal B according figure 1.

The wires of this appliance must be coloured in accordance with the following code:

GREEN AND YELLOW - EARTH

BLUE - NEUTRAL

BROWN - LIVE

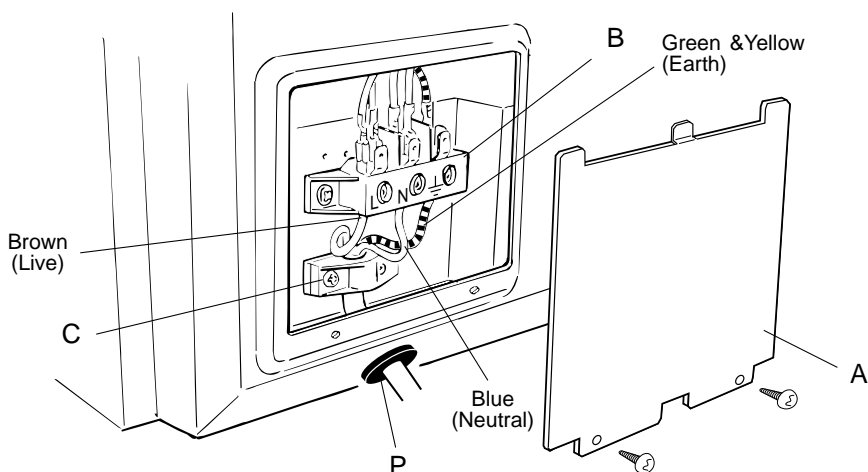
The wire which is coloured GREEN AND YELLOW must be connected to the terminal which is marked with the letter "E" or by the Earth \perp symbol or coloured GREEN or GREEN AND YELLOW.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter "N" or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter "L" or coloured RED.

- Pull the feeder cable and block it with the cable clamp C.
- Re-mount shield A.

Figure 1



FITTING REQUIREMENTS

The appliance must be built-in in a standard module of furniture of 60 cm width and depth.

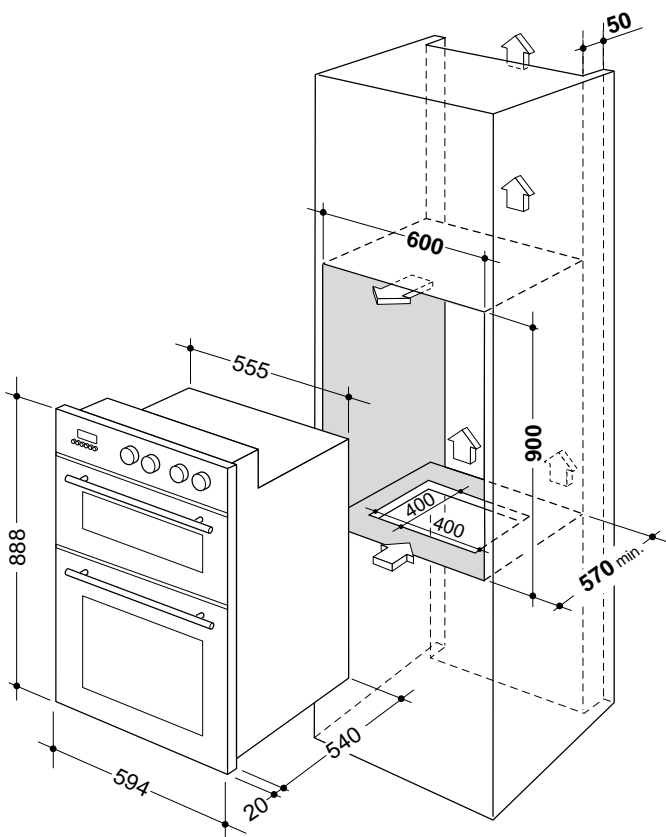
It is to be fit up in a module having the clearance as shown in the pictures.

On the lower side, the oven must lay on supports standing the oven weight.

The ovens are secured by four screws that pass through the surround. They must locate firmly and squarely in the edges of the cabinet or add panels to achieve a secure location.

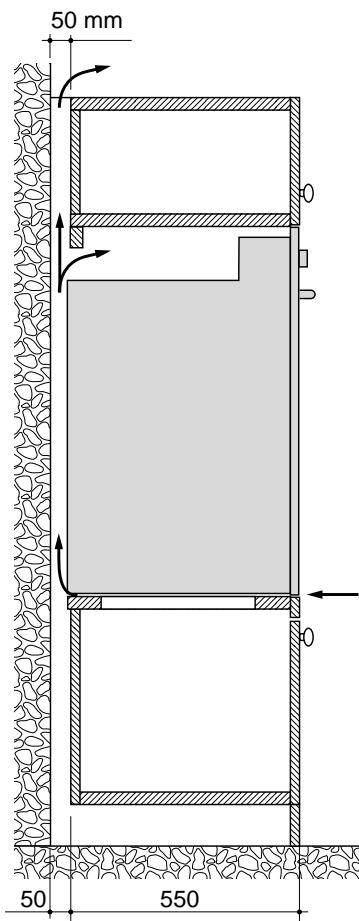
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.

Figure 2



Installation Method	Dimensions		
	H	W	D
Flush	900	600	570
Trim exposed	877	560	550
NB. Drawings throughout this brochure have "Integrated Flush" dimensions.			

Figure 3



FITTING THE OVEN

The cabinet should have the dimensions as per fig. 2 and should be supplied with lateral supports to permit a good cooling air circulation.

Furthermore it is necessary that the oven is provided with a chimney as per fig. 2 and 3.
 If the column unit reaches the ceiling an outlet must be provided through which air can flow to the outside

USE and CARE

CAUTION:

- This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.
- Do NOT place combustible materials or products on this appliance at any time.

USING THE TOP AND THE BOTTOM OVEN FOR THE FIRST TIME

You are advised to carry out the following operations:

- Clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.
- Hang up the wire racks on the oven walls (Figure 4a and 4b).
- Slide in, on the guides, the shelf and the tray etc. (Figure 5).

Figure 4a

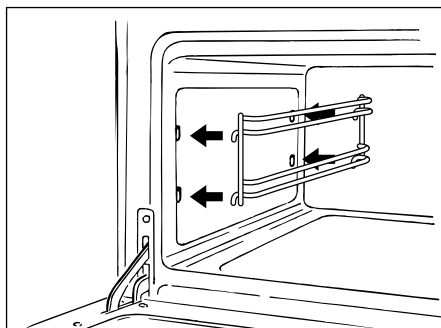
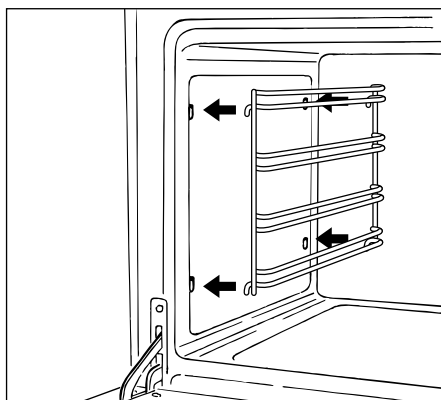


Figure 4b



- To eliminate traces of grease from the heating elements, switch on the ovens on, to the maximum temperature in this ways:




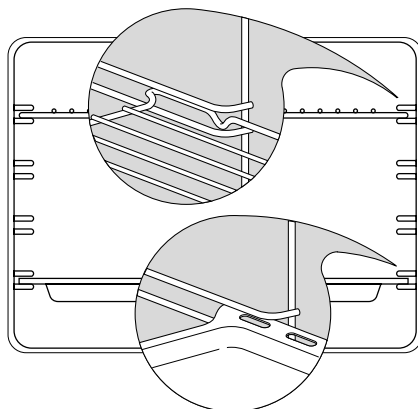
For 60 minutes in the  position, for 30 minutes in the  position (bottom oven only), and for another 15 minutes in the  position.

Figure 5



TOP OVEN GENERAL FEATURES

This is a conventional oven with 2 cooking positions, thermostatically controlled, obtained by 3 heating elements (top, bottom and grill).

TOP OVEN OPERATING PRINCIPLES

Heating and cooking in the CONVENTIONAL oven are obtained in two following ways:

a. by normal convection

The heat is produced by the upper and lower heating elements.

b. by radiation

The heat is irradiated by the infra red grill element.

BOTTOM OVEN GENERAL FEATURES

This is a MULTI-FUNCTION oven. As its name indicates, this is an oven that presents particular features from an operational point of view. In fact, it is possible to insert 7 different programs to satisfy every cooking need. The 7 positions, thermostatically controlled, are obtained by 4 heating elements (top, bottom, grill and circular).

BOTTOM OVEN OPERATING PRINCIPLES

Heating and cooking in the MULTI-FUNCTION oven are obtained in the following ways:

a. by normal convection

The heat is produced by the upper and lower heating elements.

b. by forced convection

A fan sucks in the air contained in the oven muffle, which sends it through the circular heating element and then sends it back through the muffle. Before the hot air is sucked back again by the fan to repeat the described cycle, it envelops the food in the oven, provoking a complete and rapid cooking.

It is possible to cook several dishes simultaneously.

c. by semi-forced convection

The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.

d. by radiation

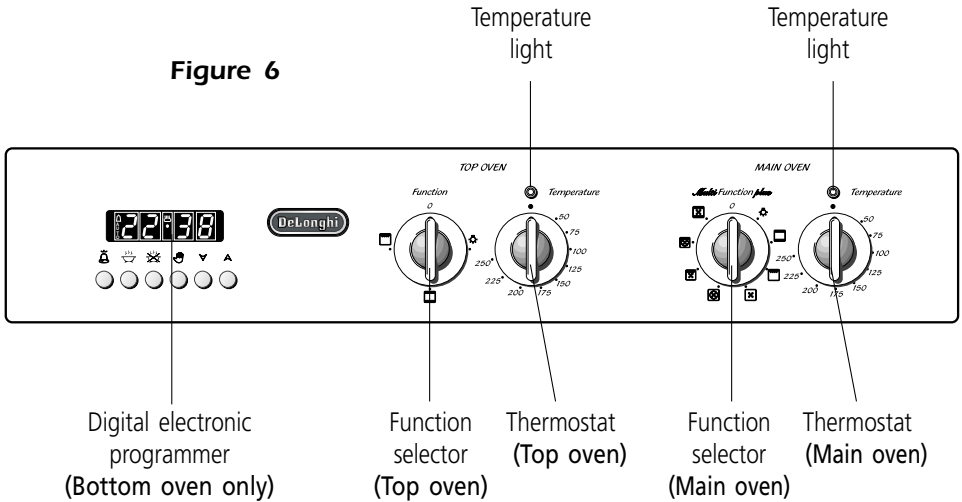
The heat is irradiated by the infra red grill element.

e. by radiation and ventilation

The irradiated heat from the infra red grill element is distributed throughout the oven by the fan.

CONTROL PANEL

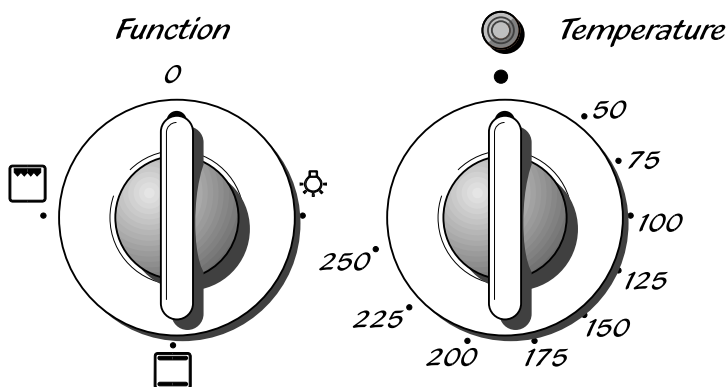
Figure 6



TOP OVEN

Figure 7

TOP OVEN



FUNCTION SELECTOR KNOB

Rotate the knob clockwise to set the oven for one of the following functions.

THERMOSTAT KNOB

This only sets the cooking temperature and does not switch the oven on. Rotate clockwise until the required temperature is reached (from 50 to 250°C).



OVEN LIGHT

By setting the knob to this position, only the oven light comes on (15 W). It remains on in all the cooking modes.



TRADITIONAL CONVECTION COOKING

The upper and lower heating elements come on. The heat is dispersed by natural convection and the temperature must be set to between 50° and 250°C via the thermostat knob.

The oven must be preheated before cooking.

Recommended for:

Food that requires the same degree of cooking both inside and out, for example roasts, spare pork ribs, meringues etc.



GRILLING

The infrared electrical resistance comes on. The heat is dispersed by radiation.

Use with the thermostat knob set to 200°C max and the oven door closed.

For cooking hints, see the below chapter "GRILLING and AU GRATIN".

Recommended for:

Intense grilling, browning, cooking au gratin and toasting etc.

It is recommended that you do not grill for longer than 30 minutes at any one time.

Caution: The oven door becomes very hot during operation. Keep children well out of reach.

COOKING IN A CONVENTIONAL TOP OVEN

- ✓ The oven has two heating elements, one on the base and one on the roof of the cooker. Hot air rises, so the top of the oven is always the hottest. The temperature in the middle of the oven is maintained at the temperature set by the control knob, and is slightly hotter above and cooler below.
- ✓ In a conventional oven, dishes requiring different temperatures can be cooked in the oven at the same time - e.g. roast beef and Yorkshire pudding.
- ✓ Always pre-heat a conventional oven before use. The oven indicator light will go out when the required temperature is reached. Do not open the oven door during cooking unless absolutely necessary.
- ✓ **IMPORTANT:** Drip trays, baking trays etc. must not be left on the base of the oven as this could damage the appliance.

GRILLING AND "AU GRATIN"

Switch the grill on by setting the selector knob to position  and the thermostat knob to position 200°C max.

Leave to warm up for approximately 5 minutes with the door closed.

Place the food inside positioning the rack as near as possible to the grill.

Insert the drip pan under the rack to collect the cooking juices.

It is recommended that you do not grill for longer than 30 minutes at any one time.

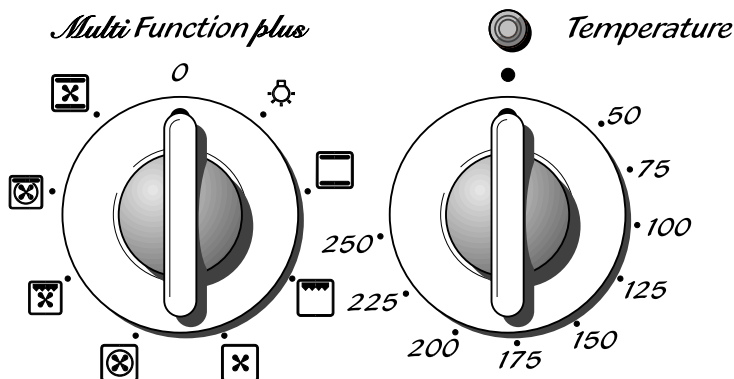
Remember to keep children away from the appliance when you use the grill or oven, since these parts become very hot.

BOTTOM OVEN

Figure 8

Figure 9

MAIN OVEN



FUNCTION SELECTOR KNOB (fig. 8)

Rotate the knob clockwise to set the oven for one of the following functions.

THERMOSTAT KNOB (fig. 9)

This only sets the cooking temperature and does not switch the oven on. Rotate clockwise until the required temperature is reached (from 50 to 250°C).



OVEN LIGHT

By setting the knob to this position, only the oven light comes on (15 W). It remains on in all the cooking modes.



TRADITIONAL CONVECTION COOKING

The upper and lower heating elements come on. The heat is dispersed by natural convection and the temperature must be set to between 50° and 250°C via the thermostat knob.

The oven must be preheated before cooking.

Recommended for:

Food that requires the same degree of cooking both inside and out, for example roasts, spare pork ribs, meringues etc.



GRILLING

The infrared electrical resistance comes on. The heat is dispersed by radiation. Use with the thermostat knob set to 200°C max and the oven door closed. For cooking hints, see the chapter "GRILLING and AU GRATIN".

Recommended for:

Intense grilling, browning, cooking au gratin and toasting etc.

It is recommended that you do not grill for longer than 30 minutes at any one time.

Caution: The oven door becomes very hot during operation. Keep children well out of reach.



DEFROSTING FROZEN FOODS

Only the oven fan comes on. Use with the thermostat knob set to "0" - other positions have no effect. The food is thawed by ventilation without heating.

Recommended for:

Quick thawing of frozen foods; one kg requires approximately 1 hour.

Thawing times vary according to the quantity and type of food to be thawed.



HOT AIR COOKING

The circular resistance and fan come on. The heat is dispersed by forced convection and the temperature can be regulated between 50° and 250°C via the thermostat knob. The oven does not require preheating.

Recommended for:

Food which has to be well-cooked outside and soft or rosy inside, for example lasagne, lamb, roast beef, whole fish etc.



VENTILATED GRILL COOKING

The infrared grill and the fan come on. The heat is dispersed mainly by radiation and the fan then distributes it all over the oven.

Use with the door closed. The temperature can be regulated via the thermostat knob to between 50° and 200°C max.

The oven must be preheated for approximately 5 minutes. For cooking hints, see the chapter "GRILLING AND COOKING AU GRATIN."

Recommended for:

Grilling where quick browning on the outside is required to keep the juices in.

For example: veal steaks, chops, hamburgers etc.

It is recommended that you do not grill for longer than 30 minutes at any one time.

Caution: The oven door becomes very hot during operation. Keep children well out of reach.



MAINTAINING TEMPERATURE AFTER COOKING OR SLOWLY HEATING FOODS

The upper resistance, the circular resistance and the fan come on.

The heat is dispersed by forced convection with greater intensity in the upper part.

The temperature can be set to between 50° and 150°C via the thermostat knob.

Recommended for:

Keeping food warm after any type of cooking. Slow heating of cooked food.



CONVECTION COOKING WITH VENTILATION

The upper and lower heating elements come on and the fan.

The heat coming from above and below is dispersed by convection with ventilation.

The temperature can be set to between 50° and 250°C via the thermostat knob.


Recommended for:

Voluminous dishes and large quantities which require the same degree of cooking both inside and out, for example rolled roasts, turkey, roast legs, cakes etc.

BOTTOM OVEN COOKING ADVICE


STERILIZATION

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:


- a. Set the switch to position .
- b. Set the thermostat knob to position 185 °C and preheat the oven.
- c. Fill the dripping pan with hot water.
- d. Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135 °C.

When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

REGENERATION

Set the switch to position  and the thermostat knob to position 150° C. Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes at the highest temperature.

SIMULTANEOUS COOKING OF DIFFERENT FOODS


The MULTI-FUNCTION oven set on position  consents a simultaneous heterogeneous cooking of different foods. Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavors together. This is possible since the fats and vapors are oxidized while passing through the electrical element and therefore are not deposited onto the foods.

The only precaution to follow are:

- The cooking temperatures of the different foods must be as close to as possible, with a maximum difference of 20° - 25 °C.
- The introduction of the different dishes in the oven must be done at different times in relation to the cooking times of each one.

The time and energy saved with this type of cooking is obvious.

GRILLING AND “AU GRATIN”

Grilling may be done without the roasting jack on position  of the switch, because the hot air completely envelops the food that is to be cooked.

Set the thermostat to position 200 °C and after having preheated the oven, simply place the food on the rack.

Close the door and let the oven operate with the thermostat on position **200 °C**, until grilling is done.

Adding a few dabs of butter before the end of the cooking time gives the golden “au gratin” effect.

It is recommended that you do not grill for longer than 30 minutes at any one time.

Caution: The oven door becomes very hot during operation. Keep children well out of reach.

ROASTING

To obtain classical roasting, it is necessary to remember:







- that it is advisable to maintain a temperature between 180° and 200 °C.
- that the cooking time depends on the quantity and the type of foods.

ELECTRONIC PROGRAMMER

The electronic programmer is a device which groups together the following functions:

- 24 hours clock with illuminated display
- Timer (up to 23 hours and 59 minutes)
- Program for automatic oven cooking
- Program for semi-automatic oven cooking.

Description of the buttons:

-  Timer
-  Cooking time
-  End of cooking time
-  Manual position and cancellation of the inserted cooking program
-  Advancement of the numbers of all programs
-  Turning back of the numbers of all programs and changing the frequency of the audible signal.

Description of the lighted symbols:

AUTO -flashing - Programmer in automatic position but not programmed

AUTO - always lighted - Programmer in automatic position with program inserted.




Automatic cooking taking place





Timer in operation



 and **AUTO** - flashing - Program error.

(The time of day lies between the calculated cooking start and end time).

Nota: Select a function by the respective button and, in 5 seconds, set the required time with the  /  buttons ("one-hand" operation).

An energy black-out makes the clock go to zero and cancels the set programs.

Figure 10

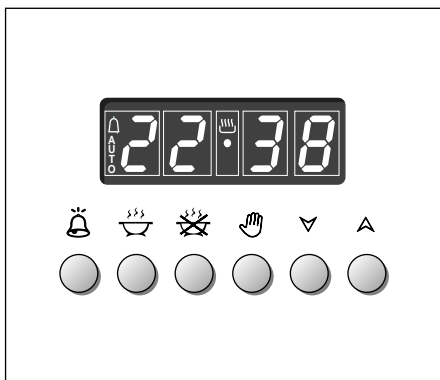
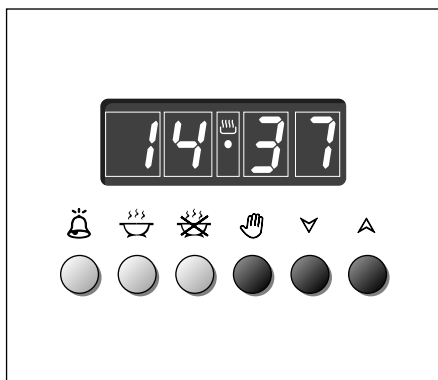









Figure 11



ELECTRONIC CLOCK (fig. 11)



The programmer is equipped with an electronic clock with lighted numbers which indicates hours and minutes. Upon immediate connection of the oven or after a blackout, three zeros will flash on the programmer panel.


To set the hour it is necessary to push the  button and then the  or  button until you have set the exact hour (fig. 11).

In another way push simultaneously the   two buttons and at the same time push the  or  button.

Nota: The hour setting delete any program.

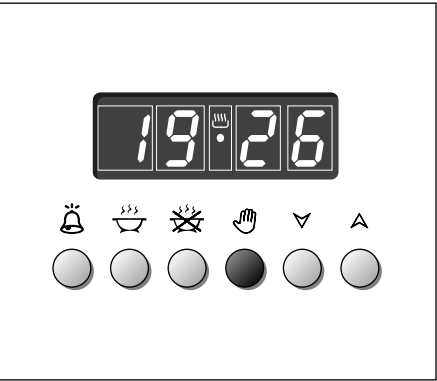
NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER

To manually use the oven, that is, without the aid of the programmer, it is necessary to cancel the flashing AUTO by pushing the button  (AUTO will be switched off and the symbol  will go on - Fig. 12).

Attention: If the AUTO is steady lighted (which means a cooking program has already been inserted), by pushing the button  you have the cancellation of the program and the switching to manual.

If the oven is switch on, you must switch off manually.




Figure 12





ELECTRONIC TIMER


The timer program consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes.

If the **AUTO** flashing push the  button.

To set the time, push the  button and the  or  until you obtain the desired time in the panel (fig. 13).

Having finished the setting, the clock hour will appear on the panel and the  symbol will be lighted.

The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button .

At the end of the time, the  symbol will be switched off and an intermittent buzzer will go off; this can be stopped by pressing one of any of the buttons.

SETTING THE FREQUENCY OF THE AUDIBLE SIGNAL


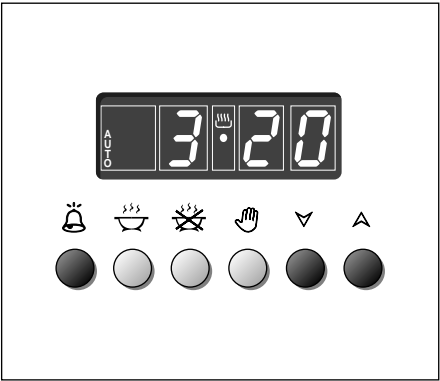
The selection from 3 possibilities of sound can be made by pressing the  button.

Figure 13










AUTOMATIC OVEN COOKING


To cook food automatically in the oven, it is necessary to:

- 1.Set the length of the cooking time
- 2.Set the end of the cooking time
- 3.Set the temperature and the oven cooking program.

These operations are done in the following way:

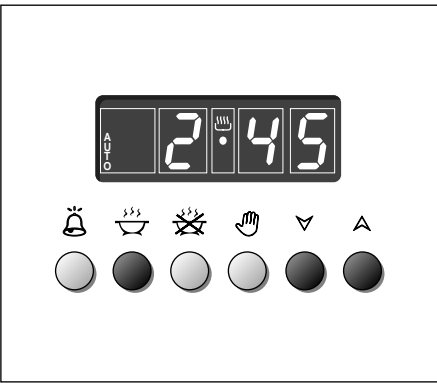
- 1.Set the length of the cooking time by pushing the  button and the  button to advance, or  to go back if you have passed the desired time (fig. 14). The **AUTO** and the  symbol will be on.

- 2.Set the end of the cooking time by pressing the  button (the cooking time already added to the clock time will appear), and the  button (fig. 17); if you pass the desired time you may get back by pushing the  button.

After this setting, the  symbol will go off. If after this setting, the **AUTO** flash on the panel and a buzzer gives off, it means there was an error in the programming, that is that the cooking cycle has been super-imposed on the clock.


In this case, modify the end of cooking time or the cooking time itself by following again the above mentioned instructions.


Figure 14





- 3.Set the temperature and the cooking program by using the switch and thermostat knobs of the oven (see specific chapters).


Now the oven is programmed and everything will work automatically, that is the oven will turn on at the right moment to end the cooking at the established hour.

During cooking, the  symbol remains on.

By pushing the  button you can see the time that remains until the end of cooking.

The cooking program may be cancelled in any moment by pushing .

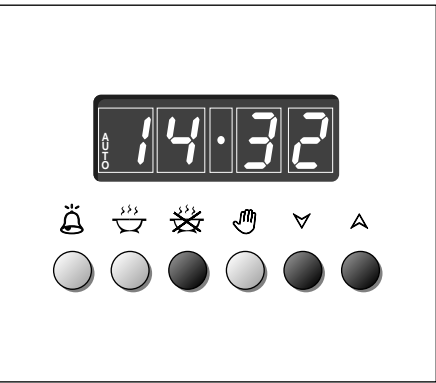
At the end of the cooking time the oven will turn off automatically, the  symbol will turn off, **AUTO** will flash and a buzzer will be released, which can be turned off by pushing any of the buttons.

Turn the switch and thermostat knobs to zero and put the programmer onto "manual" by pushing the  button.

Attention: An energy blackout makes the clock go to zero and cancels the set programs.

After a blackout, three zeros will flash on the panel.

Figure 15



SEMI - AUTOMATIC COOKING

This is used to switch automatically off the oven after the desired cooking time has elapsed.

To effect the semi-automatic cooking there are two way:

- 1. Set the length of the cooking time by pushing the ☺ button and the ⬆ button to advance, or ⬇ to go backwards if you have passed the desired time (Fig. 16).

or

- 2.Set the end of the cooking time by pushing the ☹ button and the ⬆ button to advance, or ⬇ to go backwards if you have passed the desired time (Fig. 17).

AUTO and the ⏻ symbol will be on. Then set the temperature and the cooking program using the oven switch and thermostat knobs (see specific chapters).

The oven is switched on and it will be switched of automatically at the end of the desired time.

During cooking, the ⏻ symbol remains on and by pressing the button ☺ you can see the time that remains till the end of the cooking. The cooking program can be cancelled at any moment by pushing the ⏻ button.

At the end of the cooking, the oven and the ⏻ symbol will turn off, the **AUTO** will flash and a buzzer will give off; that can be stopped by pushing any of the buttons.

Turn the switch and thermostat knobs to zero and put the programmer onto "manual" by pressing the ⏻ button.

Figure 16

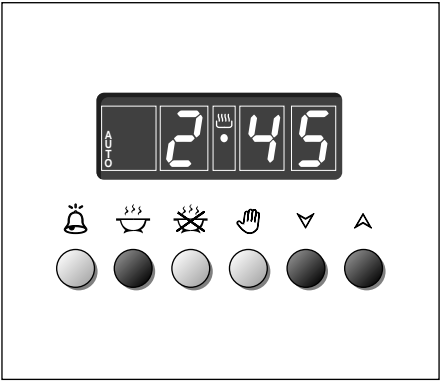
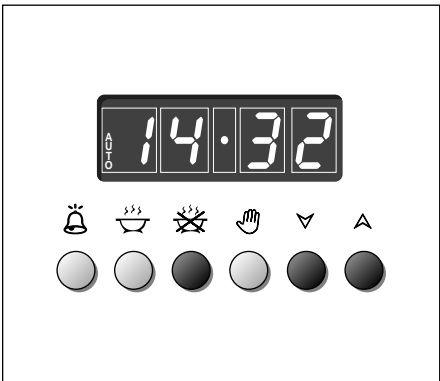


Figure 17



Cleaning and Maintenance

GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off.**
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

ENAMELLED PARTS

All of the enamelled parts must be washed only with a sponge and soapy water or with non-abrasive products.

Dry, preferably, with deer skin.

STAINLESS STEEL SURFACES

CAUTION

The STAINLESS STEEL surfaces used in this oven are protected with a Special Lacquer to reduce finger-print marks.

To avoid damaging this lacquer, do not clean the stainless steel with abrasive cleaners or abrasive cloths or scouring pads.

ONLY SOAP/WARM WATER MUST BE USED TO CLEAN THE STAINLESS STEEL SURFACES.

GRILL HEATING ELEMENT

The heating element is self-cleaning and does not require maintenance.

SUBSTITUTION OF THE OVEN LIGHT

The light bulb must be a type resistant to high temperatures (300° C).

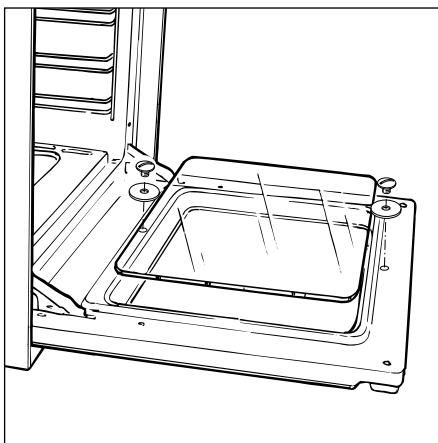
Before any cleaning or maintenance operation, disconnect the cooker from mains power supply.

OVEN DOORS

The oven doors are to be cleaned in the same way that it is advisable for the enamelled surfaces.

The internal glasses of the oven doors can be easily removed for cleaning by unscrewing the two fixing screws (figure 18).

Figure 18



TROUBLESHOOTING:

If you acquire a problem with your appliance, check the following points before calling an engineer.

1. The power is switched on.
2. The controls are switched on.
3. The electronic timer are set to manual.
4. Both the fuse and the mains fuse are intact.

Should you still require an engineer then call the Service Centre:

Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

