



**DOMFP**

**DOUBLE  
OVENS**

**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 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 OF 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.

Packling 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 door becomes 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

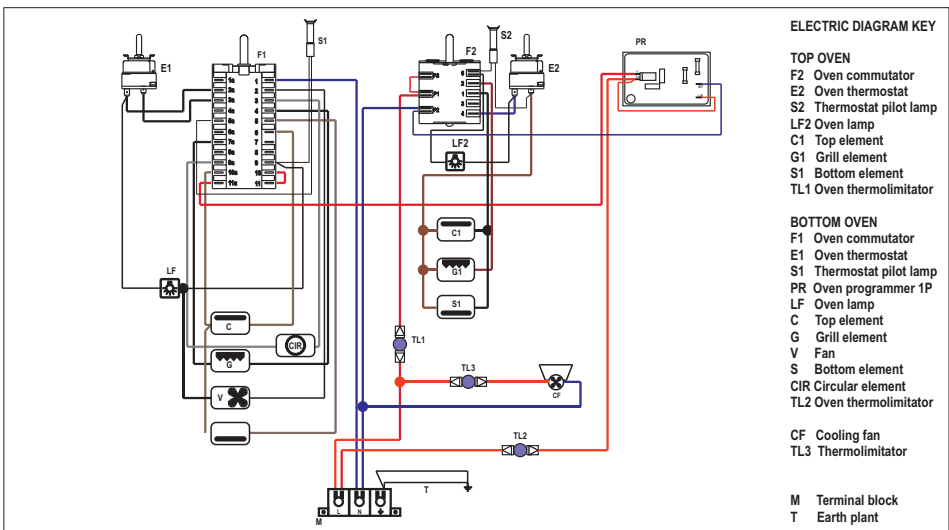
## CAUTION:

- 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.**



## CONNETING 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 mm<sup>2</sup> section into the cable save P.
- Connect the phase and earth cables to terminal B according Figure 25.

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

GREEN AND YELLOW - EARTH

BUEL - NEUTRAL

BROWN - LIVE

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

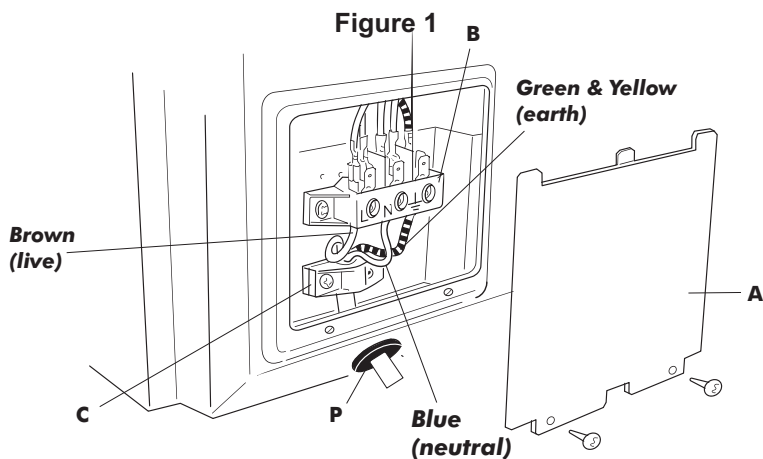
The wire which is coloured BLUE must be connected to the terminal which is marked with the letter "N" or coloured BLACK.

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

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

## REPLACING THE POWER SUPPLY CABLE

Use the same type of power supply cable.



## FITTING REQUIREMENTS

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

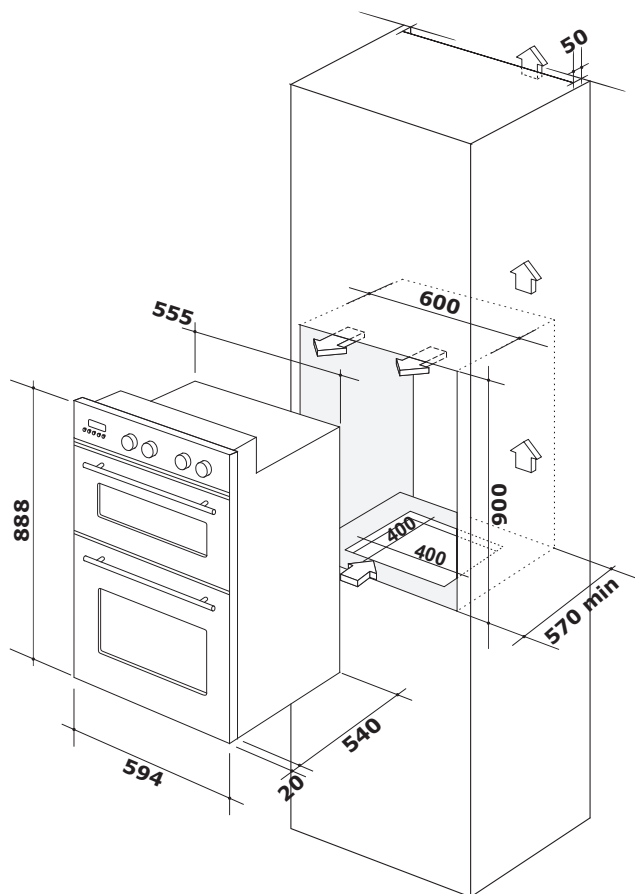
It is to be fit up in a module having the clearance as shown in the pictures.

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



# FITTING THE OVEN

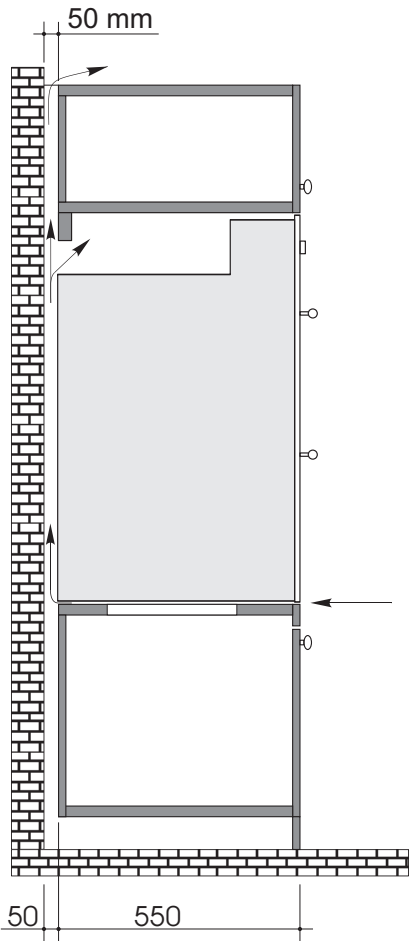
The cabinet should have the dimensions as per fig. 2 and should be supplied with lateral supports to permit a good cooling air circulation. Furthermore it is necessary that the oven is provided with a chimney as per fig. 2 and 3.

If the column unit reaches the ceiling an outlet must be provided through which air can flow to the outside.

Installation Method	Dimensions		
	H	W	D
Flush	900	600	570
Trim exposed	877	560	550

N.B. Drawings throughout this brochure have “Integrated Flush” dimensions.

Figure 3



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

Figure 4a

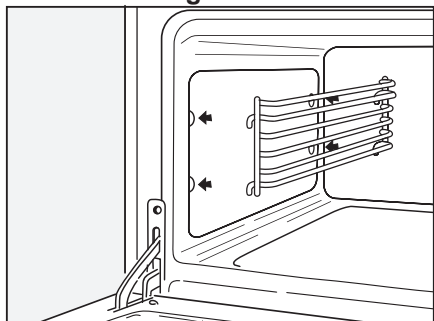
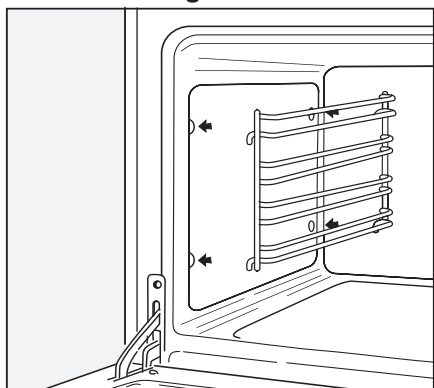


Figure 4b








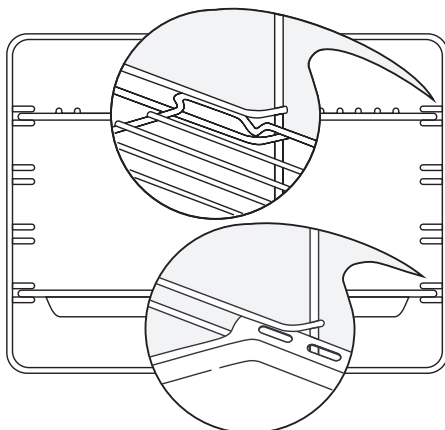
- top oven: for 60 minutes in the  position, and for another 15 minutes in the  position;
- bottom oven: for 60 minutes in the  position, for 30 minutes in the  position and for another 15 minutes in the  position.

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:

- by normal convection  
The heat is produced by the upper and lower heating elements.
- 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:

- by normal convection  
The heat is produced by the upper and lower heating elements.
- 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.
- by semi-forced convection  
The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.
- by radiation  
The heat is irradiated by the infra red grill element.
- by radiation and ventilation  
The irradiated heat from the infra red grill element is distributed throughout the oven by the fan.

# CONTROL PANEL

## DOMFP/S

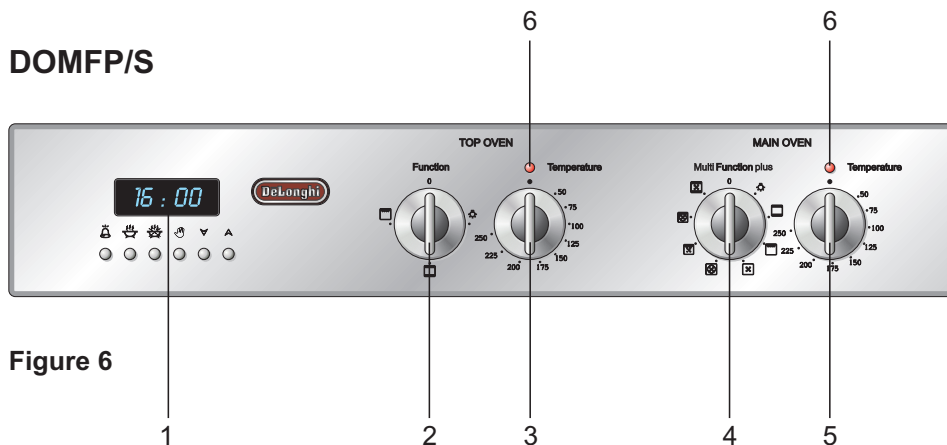


Figure 6

## DOMFP/W

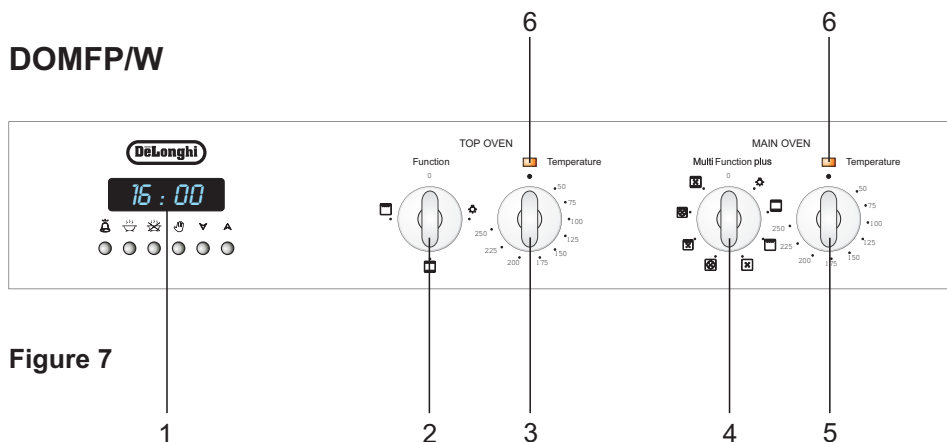


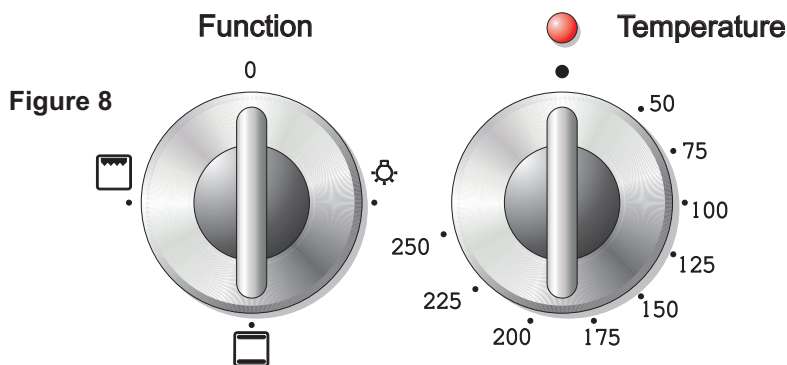
Figure 7

## CONTROLS DESCRIPTION

1. Digital electronic programmer (Bottom oven only)
2. Function selector (Top oven)
3. Thermostat (Top oven)
4. Function selector (Main oven)
5. Thermostat (Main oven)
6. Temperature light

# TOP OVEN

## 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 turning the knob onto this setting you light the oven cavity (15 W). The light remains on while any of the functions are being used.



### 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 and the oven door closed. For cooking hints, see the chapter "USE OF THE GRILL".

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.**

**The oven door becomes very hot during operation. Keep children away.**

## 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.

## USE OF THE GRILL

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.**

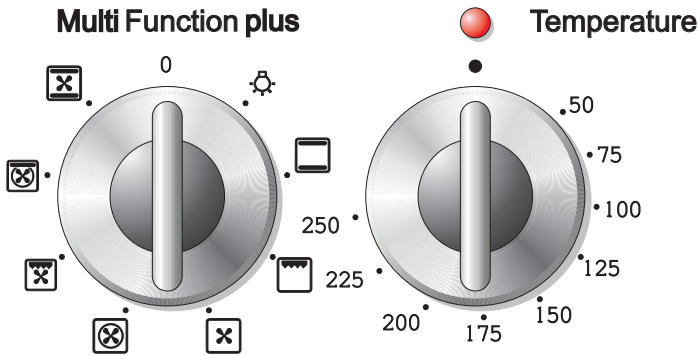
**Always grill with the oven door closed.**

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

## MAIN OVEN

## MAIN OVEN

### Figure 9



## 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 250°C and the **oven door closed**. For cooking hints, see the chapter “USE OF THE GRILL”.

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.**

**The oven door becomes very hot during operation. Keep children away.**



## 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 to between 50° and 250°C via the thermostat knob. The oven does not require preheating.

Recommended use 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 diffused 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° max. The oven must be preheated for approximately 5 minutes. For cooking honts, see the chapter "GRILLING AND AU GRATIN".

Recommended for:

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

For example: veal fillets, chops etc.

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

**The oven door becomes very hot during operation. Keep children away.**



## 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 great intensity in the upper part.

The temperature can be set to between 50° and 140° 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 heat is dispersed through the oven by the fan. The temperature must 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.

## MAIN OVEN COOKING ADVICE

### STERILIZATION

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

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


Once the sterilization process has begun, i.e. when you begin to see bubbles in the jars, switch the oven off and leave to 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 main 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 flats and vapours are oxidized while passing through the electrical element and therefore are not deposited onto the foods.


The only precautions to follow are:

- The cooking temperatures must be as close as possible with a maximum difference of 20°÷25° C between the different foods.
- Different dishes must be placed in the oven at different times according to the cooking time required for each one.

This type of cooking obviously provides a considerable saving on time and energy.



## USE OF THE GRILL

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.**

**Always grill with the oven door closed.**

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

## GRILLING AND COOKING “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.**

**Always grill with the oven door closed.**

**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 that groups together the following functions:




- 24 hour clock with illuminated display
- Timer (up to 23 hours and 59 minutes)
- Programme for automatic oven cooking
- Programme 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 programme inserted

-  Automatic cooking taking place
-  Timer in operation
-  and AUTO - flashing - Programme error.  
(The time of day lies between the calculated cooking start and end time).



Note: Select a function by the respective button and, in 5 seconds, set the required time with the / buttons ("one-hand" operation).  
A power cut zeroes the clock and cancels the set programmes.

Figure 10

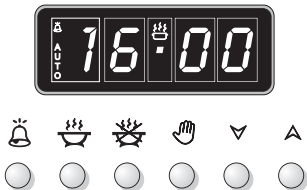
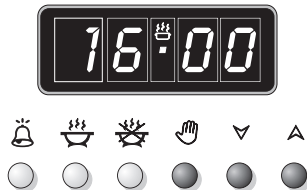



Figure 11





## ELECTRONIC CLOCK

The programmer is equipped with an electronic clock with lighted numbers which indicate hours and minutes.



Upon immediate connection of the oven or after a blackout, three zeroes will flash on the programmer panel.


To set the hour it is necessary to push the button  and then the  $\Delta$  or  $\nabla$  button until you have set the exact hour.

Alternatively, simultaneously push the   two buttons and at the same time push the  $\Delta$  or  $\nabla$  button.

Note: Setting the clock deletes any programme.


## 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 symbol  will go on).


Attention: If the AUTO is not flashing (which means a cooking program has already been inserted), by pushing the button  you have cancelled the programme and switched to manual.


## ELECTRONIC TIMER


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

If the AUTO is flashing push the  button.

To set the time, push the  button and the  $\Delta$  or  $\nabla$  until you obtain the desired time.

Having finished the setting, the normal time will appear on the panel and the  symbol will appear.

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 any one of the buttons.

## SETTING THE FREQUENCY OF THE AUDIBLE SIGNAL

By pressing the  $\nabla$  button you can choose from three variations.

Figure 12

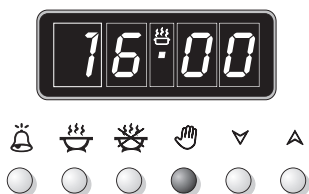
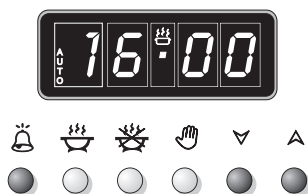


Figure 13









# AUTOMATIC OVEN COOKING


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


- Set the length of the cooking time
- Set the end of the cooking time
- Set the temperature and the oven cooking programme.


These operations are done in the following way:

- Set the length of the cooking time by pushing the  button and the  $\Delta$  button to advance, or  $\nabla$  to go back if you have passed the desired time. The AUTO and the  symbol will be on.
- Set the end of the cooking time by pressing the  button (the cooking time already added to the clock time will appear), and the  $\Delta$  button; if you pass the desired time you may get back by pushing the  $\nabla$  button. After this setting, the  symbol will go off. If after this setting, the AUTO flashes on the panel and buzzer goes off, it means there was an error in the programming. In this case, modify the end of cooking time or the cooking time itself by following the above instructions again.
- Set the temperature and the cooking programme 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 time. During cooking the  symbol remains on. By pushing the  button you can see the time that remains until the end of cooking.

The cooking programme 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 buzzer will sound, 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 pressing the  button.

Attention: A power cut makes the clock go to zero and cancels the set programs. After a power cut three zeroes will flash on the panel.

Figure 14

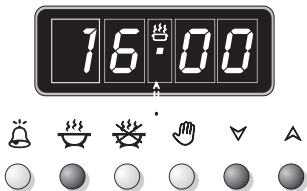
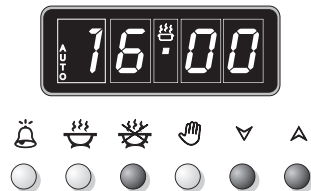





Figure 15



# SEMI - AUTOMATIC COOKING

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

There are two ways to set yur oven:

- 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.

or










- 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. AUTO and the  symbol will be on. Then set the temperature and the cooking programme using the oven switch and thermostat knobs (see specific chapters). The oven is switched on and it will be switched off 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 programme can be cancelled at any moment by pushing  the  button. At the end of cooking, the oven and the symbol will turn off, the **AUTO** will flash and a buzzer will sound; that can be stopped by pushing any of the buttons. Turn the sitch and thermostat knobs to zero and put the programmer onto “manual” by pressing the  button.

Figure 16

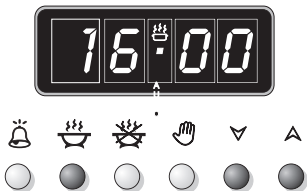
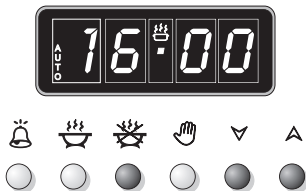


Figure 17



# 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 for cleaning the enamelled parts.
- Avoid leaving alkaline or acid substances (lemon juice, vinegar, etc.) On the surfaces.
- Avoid using cleaning products with a chlorine or acid base.
- The ovens must be always cleaned after every use, using suitable products and keeping in mind that its operation for 30 minutes on the highest temperature eliminates most grime reducing it to ashes.
- 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

The stainless steel parts should be rinsed with water and dried with a soft, clean cloth or chamois. In case of difficult spots, use normal non abrasive detergents available on the market or else a little warm vinegar.

## GRILL HEATING ELEMENT

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

## SUBSTITUTION OF THE OVEN LIGHT

Be sure to switch off the electrical supply.

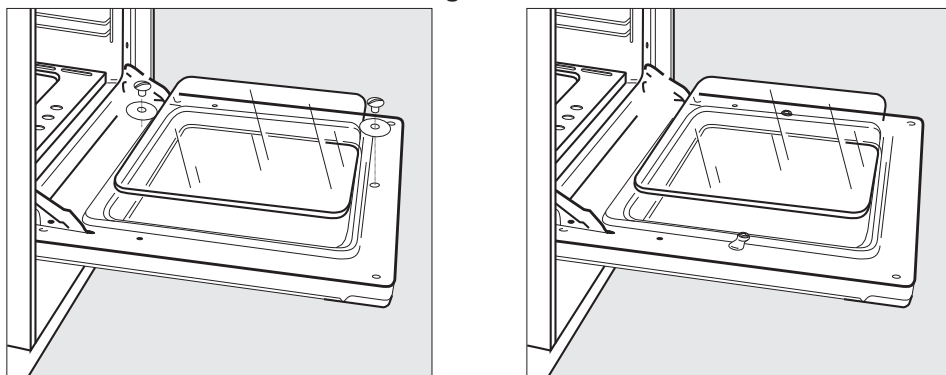
The light bulb must be a type resistant to high temperatures (300°C).

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

## OVEN DOORS

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

**Figure 18**



## TROUBLESHOOTING:

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

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

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



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