



# **ELBA** ELECTRIC OVEN

**MODEL: EEO-F4320(WH)**

## **Owner's Manual**

Please read this manual carefully before operating your set.

Retain it for future reference.

Record model number and serial number of the set.

See the label attached on the set and quote this information to your dealer when you require service.

**For the Warranty Terms & Conditions, please Refer To Warranty Certificate.**

## IMPORTANT SAFEGUARDS

When using this appliance, basic precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not operate the appliance with a damaged power cord or plug or after the appliance malfunctions, or it is dropped or damaged in any manner. Return the appliance to the nearest authorized dealer or after-sales service centre for examination, repair or mechanical adjustment.
3. Do not let the power cord hang over the edge of table or hot surface.
4. To protect against electric shock, do not immerse power cord, plug, or the product body of the appliance in water or any other liquids.
5. Unplug the plug from wall outlet when not in use.
6. The use of accessories that are not recommended may cause injuries to persons.
7. Be careful when moving the appliance especially when it contains hot oil or other hot liquids.
8. Never leave the oven unattended while broiling or toasting.
9. Oversized foods or metal utensils must not be inserted into the oven as it may cause fire or the risk of electric shock.
10. Do not store any items such as cardboard, plastic, paper, etc. into the inner oven other than its recommended accessories.
11. Do not cover any parts of the oven with metal foil curtains, cloths, wall as it will cause fire easily.
12. Do not clean the oven with metal scouring pads as it may cause electric shock if touching the electrical parts.
13. Do not use this appliance outdoors.
14. Do not operate the appliance for other than its intended use.
15. 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 the use of the appliance by a person responsible for their safety.
16. Children should be supervised to ensure that they do not play with the appliance.
17. While operating the appliance, keep the appliance out of reach of children.
18. Save these instructions for future reference.

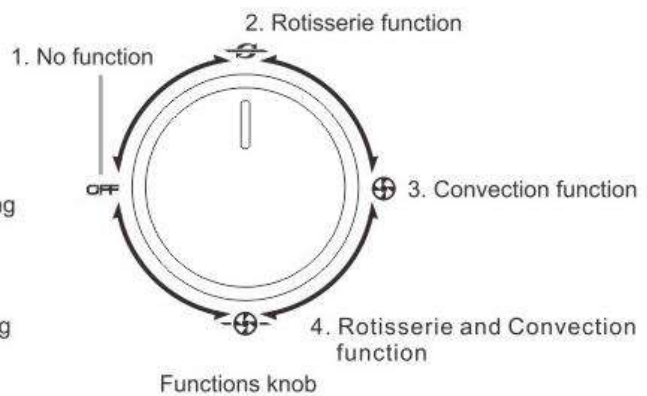
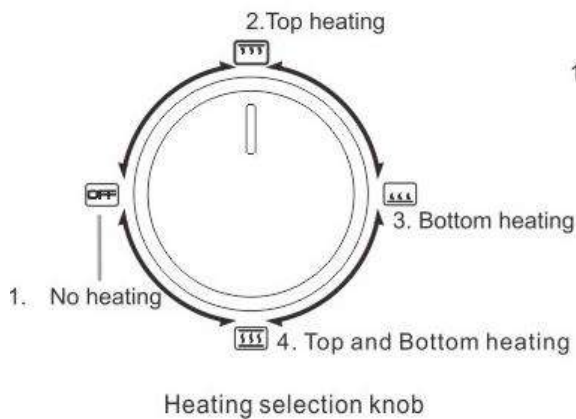


The temperature of all surfaces marked with this symbol will be very hot when the appliance is in use and after use, **CAUTION: HOT SURFACE**. Do not touch these surfaces as possible injury could occur. Allow to cool completely before handling this appliance.

## PRODUCT DESCRIPTION



1. **Timer knob** - To set cooking time up to 120 minutes, it will automatically turn the oven off with bell ring when the set time reach.
2. **Heating selection knob** - To set heater working mode by turning knob to desired setting.
3. **Indicator light** - Showing the status of the oven during operation.
4. **Temperature knob** - To adjust the desired cooking temperature.
5. **Functions knob** - To select rotisserie and/or convection function.
6. **Door handle** - For safety and cool touch door opening.
7. **Tempered glass door** - Keeping the heat inside the oven and for clear viewing of the food while cooking.
8. **Baking trays** - Use for all your baking and roasting needs.
9. **Wire rack** - Use for grilling and baking needs.
10. **Tong** - Use for moving the bake tray and wire rack
11. **Rotisserie forks with thumbscrews** - Use for easy chicken or meat grilling(include:1Rod,2 Forks,2 Screws).
12. **Rotisserie handle** - Use for moving rotisserie forks of grilled chicken or meat.
13. **Crumb tray**- Use for collecting crumb or oil from food.
14. **Inner oven lamp (not shown, at the cavity right corner)** - Viewing the oven inside during cooking.






## OPERATING THE APPLIANCE FOR THE FIRST TIME

1. Make sure that the oven is unplugged and all the knobs are in the "OFF" position.
2. Clean all the accessories and packaging material from the oven before cooking.
3. Thoroughly clean and dry all accessories and re-assemble into the oven. Plug oven into outlet and you are ready to use your new oven.
4. After re-assembling your oven, we recommend that you run it at the max temperature for approximately 15 minutes to eliminate packing odor that may remain for the first time.
5. Be relieved if there is any smoke for the first operating, as it is normally for the first heating, and it will disappear within 15 minutes.

## OPERATING THE APPLIANCE

1. In general, it is not necessary to preheat the oven, but you may get better results if you preheat the oven before cooking some delicate meals, such as rare medium meat and cakes.
2. If you want to stop cooking before the timer stops, just turn the timer switch knob to the OFF position. It will cancel the cooking.
3. When not in use, turn all the knobs to OFF position for safety and then the indicator light will turn off.
4. You can use the baking tray or wire rack or both together for cooking, it depends on your cooking idea and the food itself.
5. The bake tray will help for easy cleaning, as it can collect the crumbs and oil when you set it at the bottom position of the cavity.
6. The inner oven lamp will keep working when the timer turns on.
7. You can use this oven for BAKE, GRILL, TOAST, ROAST, REHEAT, CONVECTION & ROTISSERIE functions.
8. You can choose convection function for more even cooking.


## HOW TO BAKE

1. Place baking tray with food into the bottom position of the oven.
2. Turn the heating selection knob to on the third position  , use the mode of Bottom heating.
3. Turn the temperature knob to the desired temperature.
4. Turn the timer knob to the desired cooking time.
5. When cooking completed, open the door completely and remove the food.
6. Turn all the knobs to OFF position to switch off the oven if all cooking completed.

**Tips:** Baking function can be used for roasting meats including chicken, baking cakes, cookies and more.


## HOW TO GRILL

1. Place baking tray or wire rack with food into the top position of the oven.

2. Turn the heating selection knob to on the second position  , use the mode of Top heating.
3. Turn the temperature knob to the desired temperature.
4. Turn the timer knob to the desired cooking time.
5. When cooking completed, open the door completely and remove the food.
6. Turn all the knobs to OFF position to switch off the oven if all cooking completed.


**Tips:** Grilling function can be used for beef, chicken, fish and more others, and also can be use to top-brown casseroles and gratins.

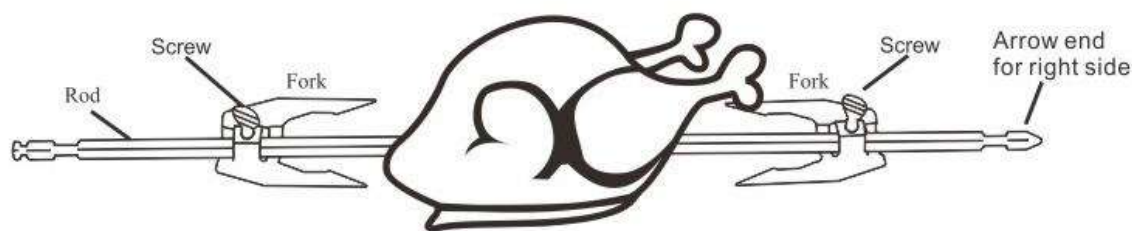
## HOW TO TOAST

1. Place baking tray or wire rack with food into the middle position of the oven.
2. Set the temperature knob to max temperature.
3. Turn the heating selection knob to the fourth position  , use the mode of Top & Bottom heating.
4. Turn the timer knob to the desired cooking time.
5. When cooking completed, open the door completely and remove the food.
6. Turn all the knobs to OFF position to switch off the oven if all cooking completed.

Tips: Toasting function can be used for bread, chicken, beef, and more others.

## HOW TO USE THE ROTISSERIE FUNCTION


1. Most of the time the rotisserie function is for easy chicken grilling, you may use for other foods if it will be safe and applicable.
2. Turn the functions knob to position  , to start rotisserie function.
3. Turn the temperature knob to the desired temperature.
4. Turn the heating selection knob to the desired position. Mostly use the Top & Bottom heating mode.
5. Insert rotisserie rod into center of chicken or meat. (Reminder: Chicken and large pieces of meat must be tied with cotton string, to prevent them from hitting the heaters or baking tray.)
6. Place rotisserie forks on rod with forks inserted into the bottom side of the chicken. Center meat lengthwise on rod.
7. Tighten the screws on the rotisserie forks after the food is centered on the rod.
8. Use rotisserie handle to insert the ARROW end of the rod into the motor shaft in the right side of oven. Lift up the rod above the support bracket on the left side of the oven and rest the rod on the bracket.
9. Turn the timer knob to the desired cooking minutes, then the cooking starts.
10. At the beginning of the rod running, please check it and make sure the chicken or meats can have enough space when moving in circles. If it was too close to the heater or may burden the motor moving, you have to stop the timer and manually adjust the chicken to smoothly moving position.
11. You may stop the motor moving by turning off the oven and check the chicken or food cooking status, if it requires longer cooking, then place back the food into the oven and restart the timer for cooking.
12. Open the door completely when you move out the chicken or food. Place the rotisserie handle with the hooks under the rotisserie rod. Lift and slide the rotisserie rod to the left and remove from the oven carefully.
13. Place the chicken or food on a clean container or tray and then unscrew the rotisserie forks from rotisserie rod. Slide the food onto a serving tray or cutting surface.
14. Turn all the knobs to OFF position to switch off the oven if all cooking completed.



## HOW TO USE THE CONVECTION FUNCTION

1. Convection function is acted by a fan motor at the inner of right side, it helps for the hot air circulation, which results more even heating on the food.

2. Set the functions knob to position , then convection function will start operation while

3. Set the functions knob to position , in this selection, both convection and rotisserie function will start operation at the same time.

## CLEANING AND MAINTENANCE

1. It is important that you clean the appliance after each use to prevent an accumulation of grease and avoid unpleasant odors.
2. Make sure that the appliance is completely cool down and unplug from wall outlet before cleaning.
3. Never immerse appliance in water or any other liquids for cleaning.
4. Removable wire rack, baking tray, crumb tray (if applicable) can be washed, as normal kitchenware.
5. Clean outside of appliance with a damp sponge or soft cloth.
6. Do not use abrasive cleaners or sharp utensils to clean the oven, as it will result in scratch and may bring safety problem.
7. Let all parts and surfaces dry thoroughly prior to plugging oven in and using for another time.

### SAFETY NOTICE:

KEEP OUT OF CHILDREN REACH AND THERE IS ALWAYS ATTENDED BY AN ADULT WHILE OPERATING THE OVEN.

**ELBA**