

**MODENA**

# **User Manual Book Oven**

BO 2633

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# PART 1: SAFETY WARNINGS

## General Warning

Read carefully all the instructions contained in this booklet. It provides you with important information regarding the safe installation, use and maintenance of the appliance as well as useful advice for getting the best out of your oven. Keep this booklet in a safe place for future reference. After removing the packing, check that the appliance is not damaged in any way.

Be careful not to leave the packing materials (plastic sheeting, expanded polystyrene etc.) where children can get at them, as they can be dangerous.

### **IMPORTANT**

do not use the oven door handle to move the appliance, such as to remove it from the packaging

### **ATTENTION**

- The oven is an appliance which, for its nature, becomes hot, especially in correspondence of the glass door.
- It is therefore a good rule that children do not approach the oven when it is functioning, particularly when the grill is used.

The first time you switch the oven on, acrid smelling smoke may appear. This is caused by the heating of the adhesive used on the insulation panels surrounding the oven. There is nothing unusual about this. If it happens, simply wait until the smoke disappears before putting any food in the oven. Never roast or bake on the oven base.

## Caution

- This appliance is designed for non-professional, household use and its functions must not be changed.

- The electrical system of this appliance may be used safely only when it is correctly connected to an efficient earthing system in compliance with the safety standards currently in effect.
- MODENA will not be held liable for any damages that might arise out of incorrect installation or improper, incorrect or unreasonable use of the appliance.

The following items are potentially dangerous, and therefore, appropriate measures must be taken to prevent children and the disabled from coming into contact with them:

- Controls and the appliance in general.
- Packaging (bags, polystyrene, nails, etc.).
- The appliance immediately after use of the oven or grill due to the heat generated.
- The appliance when no longer in use (potentially dangerous parts must be made safe).

### Avoid The Following

- Touching the appliance with wet parts of the body.
- Using the appliance when barefoot.
- Pulling on the appliance or the supply cord to unplug it from the electrical outlet.
- Obstructing the ventilation or heat dissipation slots.
- Allowing power supply cords for small appliances to come into contact with the hot parts of the appliance.
- Exposing the appliance to atmospheric agents (rain, sun).
- Using the oven for storage purposes.
- Using flammable liquids near the appliance.
- Using adaptors, multiple sockets and/or extension cords.
- Attempting to install or repair the appliance without the assistance of qualified personnel.

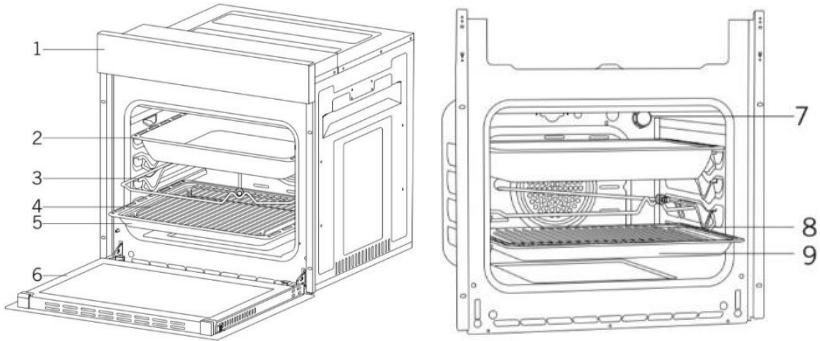
### **WARNING**

- Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away
- During usage, the appliance becomes hot, care should be taken to avoid touching heating elements inside the oven.

## General Usage



- Only use the appliance to cook food, nothing else.
- Check the soundness of the appliance after it has been unpacked.
- Unplugged the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance.
- When the appliance is not used for an extended period of time, unplugged the appliance and close the gas cock (if present).
- Use cooking gloves to place cookware in the oven or when removing it.
- Always grasp the oven door in the centre because the ends may be hot due to the escape of hot air.
- Make sure that the control knobs are on the “o” setting when the appliance is not in use.
- Unplug the appliance when you decide not to use the appliance any longer.

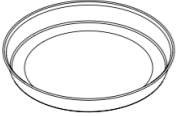



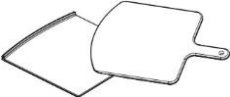
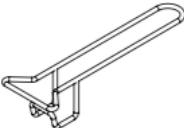
## PART 2: NAME OF PARTS



1. Control Panel
2. Deep Tray
3. Chicken roast skewer
4. Wire grill inside the tray
5. Standard tray
6. Oven door
7. Light
8. Grilling wire
9. Standard tray

### ACCESSORIES (optional)

|   |  |
|---|--|
|  | <p><b>Deep tray</b><br/>Used for pastry, big roasts, watery foods. It can also be used as oil collecting container if you roast directly on grill with cake, frozen foods and meat dishes.</p> |
|  | <p><b>Tray / Glass tray</b><br/>Used for pastry (cookie, biscuit etc.), frozen foods.</p>  |

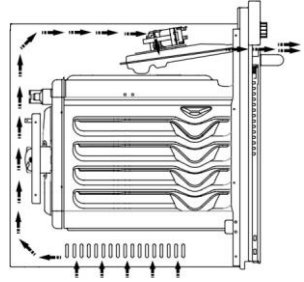
|  |   |
|--|---|
|   | <p>Circular tray<br/>Used for pastry frozen foods.</p>  |
|   | <p>Wire grill<br/>Used for roasting or placing foods to be baked, roasted and frozen into desired rack.</p>   |
|   | <p>Telescopic rail<br/>Trays and wire racks can be removed and installed easily, thanks to telescopic rails.</p>  |
|   | <p>In tray wire grill<br/>Foods to stick while cooking such as steak are placed on tray grill. Thus contact of food with tray and sticking are prevented.</p> |
|   | <p>Pizza stone and peel<br/>They are used for baking pastries such as pizza, bread, pancake and removing baked food from the oven.</p>                        |
|  | <p>Tray handle<br/>It is used to hold hot trays.</p>  |



## PART 3: INSTALLATION

### Important Warnings for Installation

Cooling fan shall take extra steam out and prevent outer surfaces of appliance from overheating during operation of the oven. This is a necessary condition for better appliance operation and better cooking. Cooling fan shall continue operation after cooking is finished. Fan shall automatically stop after cooling is completed.



A space shall be left behind the compartment where you shall place your appliance to ensure efficient and proper operation of your appliance. This space shall not be neglected as it is necessary for the operation of the ventilation system of the appliance.

### Installation and Assembly of the Oven

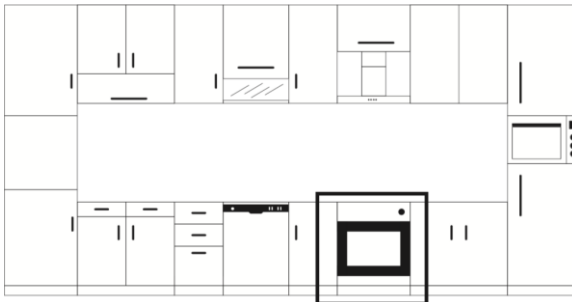
Operating space of the appliance shall be determined before starting the installation. Appliance shall not be installed on areas with high flow of air.

Handle the appliance with two persons at least. Do not drag the appliance to prevent damage to the ground.

Remove all transportation materials inside and outside of the packaging. Remove all materials and documents inside the product.

### Installation Under Counter

Cabinet shall conform with dimensions specified in picture 2.

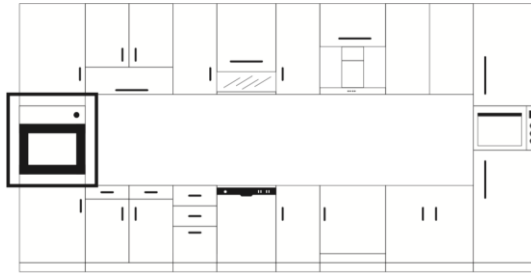


Picture 2

## Installation in a High Cabinet

The cabinet shall comply with the dimensions given in picture 3.

In the rear part of the cabin, and at the top and bottom, spaces with the dimensions specified in the picture shall be ensured to provide the required ventilation.



Picture 3

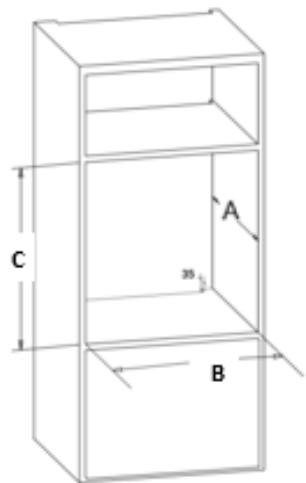
## Installation Conditions

The dimensions of the appliance are given in picture 3.

The furniture surfaces to be installed and the installation materials to be used shall resist a temperature of at least 100 °C.

To prevent the appliance from turning over, the cabinet to be installed shall be fixed and the cabinet floor shall be level.

The floor of the cabinet shall be strong enough to withstand a load of at least 60 kg.



Picture 4

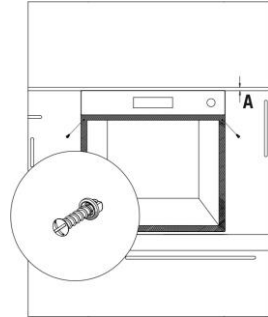
| MODEL   | A (mm) | B (mm) | C (mm) |
|---------|--------|--------|--------|
| BO 2633 | 550    | 560    | 580    |

## Placing and Securing the Oven

Place the oven to the cabinet with two or more persons.

Make sure that the frame of the oven and the front of the furniture are properly aligned. The supply cord shall not be left under the oven or be stuck or bent between the oven and the furniture.

Secure the oven to the furniture using the screws supplied in the appliance. Screws shall be installed by putting them through the plastics attached on the frame of the appliance as shown in picture 5. The screws shall not be tightened too much. Otherwise, the screw holes may wear out. Check that the oven does not move after installation. If the oven has not been installed in accordance with the installation instructions, there is a risk of overturning during operation.



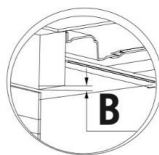
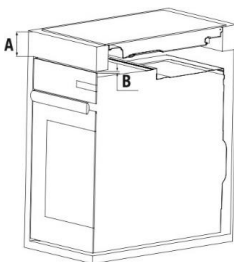
Picture 5

## Electrical Connection

The place where the product is installed shall have proper electrical installation. The mains voltage shall comply with the rating given on the product type plate. Electrical connection for the appliance shall be made in accordance with local and national electrical regulations.

Disconnect the mains power before starting to install the product. Do not connect the product to the mains until the installation is finished.

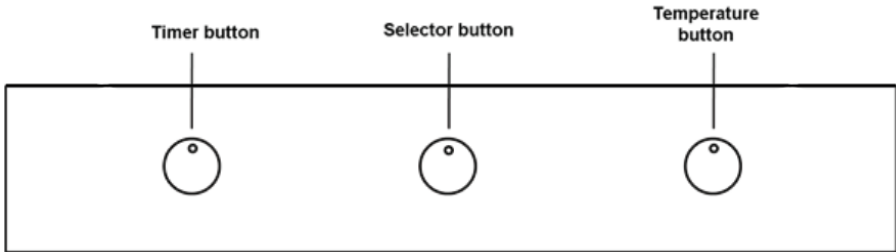
At the front of the kitchen counter, there should be a space at least 5 mm high from the bottom of the counter



|                          |            |
|--------------------------|------------|
| <b>A</b>                 | Min. 80 mm |
| <b>B</b><br>(Air outlet) | 5 mm       |

## PART 4: HOW TO USE

### Control Panel BO 2633



| Model   | Selector Program | Thermostat | Timer Setting |
|---------|------------------|------------|---------------|
| BO 2633 |                  |            |               |










### **NOTE**

All functions will start after selecting the temperature with the thermostat knob.

The oven is equipped with:

- a lower heating element
- An upper heating element, which according to the cooking mode can be used for grilling or baking.
- A circular heating element, which surround the fans

## Cooking Feature of BO 2633

|   |  |
|---|--|
|    | <p><b>Oven Lamp</b><br/>When you turn the control knob to position  the light will be on</p>  |
|    | <p><b>Defrosting with fan</b><br/>The air at ambient temperature is distributed inside the oven for defrosting food more quickly and without proteins adulteration</p>   |
|    | <p><b>Natural convection</b><br/>Both the lower and upper heating elements operate together. The heating process undergoes from the top and bottom. This function is also able to work with turn spit (rotisserie). Ideal to cook simultaneously for some foods.</p> |
|    | <p><b>Back element + oven fan (Convection oven)</b><br/>Both the fan and the circular heating elements operate together. The hot air distributed inside the oven. This is ideal for cooking several pastries types.</p>  |
|    | <p><b>Medium grill</b><br/>Hot temperature is emitted from the top with a half of element heater. This feature is allows you to grilling in smaller quantities economically.</p>   |
|    | <p><b>Total grill</b><br/>Hot temperature is emitted from the top with a full element heater. This feature is used to grilling large amount or large size. This function also can use turn spit (rotisserie).</p>  |
|   | <p><b>Fan assisted total grill</b><br/>The heated air by the grill heating element is circulated by the fan and helps to distribute the heat between 50°C and 200°C. The fan assisted grill replaces the turnspit perfectly.</p>                                     |
|  | <p><b>Lower heating element + fan</b><br/>The heated air by lower heating element is circulated by the fan and helps to distribute the heat between 50°C and 200°C.</p>  |

## Timer for BO 2633

- Timer is equipped with a buzzer that can be adjusted up to a maximum of 60 minutes.
- Turn the timer knob clockwise to position 60 minutes then turn back anticlockwise to the desire position

- After The time-out or the knob position back to ● (black point), it will sound a warning sound / alarm

## Using The Turnspit

the rotisserie can be used in combination with the grill. After fitting the food on to the spit S, block it with the two forks F. then proceed as follows:

- Fit the knobs protection as shown in (fig. 1)
- Position the spit support as shown in (fig. 2)
- Fit the end of the spit into the motor M at the back of the oven (fig. 2).
- Fit the support into the circular groove in the spit.
- Unscrew and remove handle A.
- Place the oven tray with a little water on the lowest shelf of the oven.
- Turn the knob to the mode which enables to use rotisserie to start up the motor.
- Partially close the oven door (fig. 1b).
- When the cooking time is up, screw the handle on the spit and remove everything from the oven. If necessary, use an oven glove to avoid any burn.

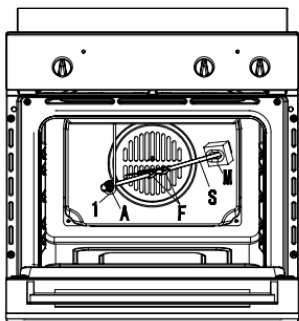


FIG 1

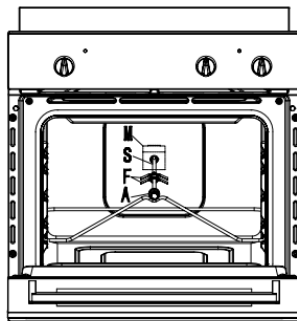
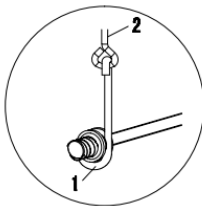


FIG 2

## Cooking Tips

| Faults   | Causes                          | Remedies  |
|--|---------------------------------|---|
| The upper crust is dark and the lower part too pale        | Not enough heat from the bottom | Use the natural convection position<br>Use deeper cake tins<br>Lower the temperature<br>Put the cake on a lower shelf |
| The lower part is dark and the upper crust too pale        | Excessive heat from the bottom  | Use the natural convection position<br>Use lower side tins<br>Lower the temperature<br>Put the cake on a higher shelf |
| The outside is too cooked and the inside not cooked enough | Too high temperature            | Lower the temperature and increase the cooking time   |
| The outside is too dry even though of the right color      | Too low temperature             | Increase the temperature and reduce the cooking time.   |

## **PART 5: MAINTENANCE**

### **Cleaning Oven**

To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

- Do not use steam equipment to clean the appliance.
- To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid or sprinkle water to clean the appliance!
- Don't clean the appliance when it is still hot! The inside and external surface of the oven should preferably be cleaned by damp cloth when it is cooled down.
- Wash all accessories in hot sudsy water or in a dishwasher, wipe dry with a paper or cloth towel.
- If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact your nearest After-sales Service Centre. We recommend you avoid using the oven until it has been repaired.
- Never line the oven bottom with aluminum foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- Clear the glass door using damp cloth and dry it with a soft cloth.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



## Replacing Oven Lamp

- Unplug your oven!
- Unscrew the glass cover attached to the lamp holder
- Unscrew the lamp and replace it with another high-temperature lamp (300°C) with the following characteristics:
  - Voltage: AC 220 V – 240 V
  - Wattage: 15W
  - Socket: E 14
- Remount the glass cover and reconnect the appliance to the power supply

## Disassembling/Assembling Oven Door

### Disassembling the Door

- Open the door completely and lift the 2 levers “B” (fig 3).
- Now, shutting the door slightly, you can lift it out by pulling out the hooks “A” as shown in figure 3.

### Reassemble The Door

- With the door in a vertical position, insert the two hooks “A” into the slots.
- Ensure that seat “D” is hooked perfectly onto the edge of the slot (move the oven door backwards and forward slightly).
- Keep the oven door open fully, unhook the 2 levers “B” downwards and then shut the door again.

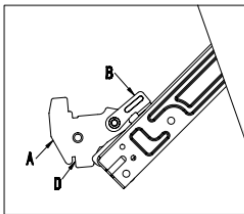


FIG 3

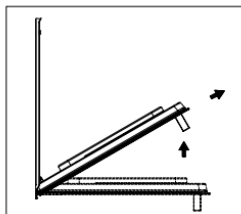


FIG 4

## PART 6: TROUBLESHOOTING

Check several things below before contacting our Call Center, if there are problems with your gas oven:

| Problem   | Possible Cause   | Recommended Action   |
|---|--|--|
| Oven does not operate.                                    | Power supply not available.  | Check for power supply.  |
| Oven stops during cooking                                 | Plug comes out from the wall socket.   | Re-install the plug into wall socket.                                |
| Turns off during cooking                                  | Too long continuous operation.   | Let the oven cool down after long cooking cycles                     |
|   | Cooling fan not operating  | Listen the sound from the cooling fan.                               |
|   | Oven not installed in a location with good ventilation.  | Make sure spaces specified in operating instructions are maintained. |
|   | More than one plugs in a wall socket.  | Use only one plug for each wall socket.                              |
| Outer surface of the oven gets very hot during operation. | Oven not installed in a location with good ventilation.  | Make sure spaces specified in operating instructions are maintained. |
| Oven door is not opening properly.                        | Food residues jammed between the door and internal cavity  | Clean the oven well and try to re-open the door                      |
| Internal light is dim or does not operate                 | Foreign object covering the lamp during cooking  | Clean internal surface of the oven and check again                   |
|   | Lamp might be failed.  | Replace with a lamp with same specifications                         |
| Electric shock when touching the oven                     | No proper grounding  | Make sure power supply is grounded properly                          |
|   | Ungrounded wall socket is used   |  |
| Water dripping  | Water or steam may generate under certain conditions depending on the food being cooked. This is not a fault of the appliance. | Let the oven cool down and than wipe dry with a cloth.               |
| Steam coming out from a crack on oven door                |  |  |
| Water remaining inside the oven.                          |  |  |

| Problem   | Possible Cause  | Recommended Action  |
|---|---|---|
| The cooling fan continues to operate after cooking is finished. | The fan operates for a certain period for ventilation of internal cavity of the oven. | This is not a fault of the appliance; therefore you don't have to worry.  |
| Oven does not heat.   | Oven door is open.  | Close the door and restart.   |
|   | Oven controls not correctly adjusted.   | Read the section regarding operation of the oven and reset the oven.  |
|   | Fuse tripped or circuit breaker turned off.   | Replace the fuse or reset the circuit breaker. If this is repeating frequently, call an electrician.  |
| Smoke coming out during operation.                              | When operating the oven for the first time  | Smoke comes out from the heaters. This is not a fault. After 2-3 cycles, there will be no more smoke.   |
|   | Food on heater.   | Let the oven to cool down and clean food residues from the ground of the oven and surface of upper heater.  |
| When operating the oven burnt or plastic odor coming out.       | Plastic or other not heat resistant accessories are being used inside the oven.       | At high temperatures, use suitable glassware accessories.   |
| Oven does not cook well.  | Oven door is opened frequently during cooking.  | Do not open oven door frequently, if the food you are cooking does not require turning. If you open the door frequently internal temperature drops and therefore cooking result will be influenced. |

## PART 7: PRECAUTION

### Advice and Precautions

This unit is designed and manufactured in compliance with international safety standards. Warnings and instructions below is for safety reasons and must be read and followed carefully.

### General Safety Instructions

- The unit is designed for household and indoors use and is not intended for commercial use or industry.
- Unit should not be installed in an open area. It is very dangerous to let the unit exposed to rain.
- When moving and installing the unit, always use the attached handrail on the oven.
- Do not touching the side of the unit with wet and bare feet or wet hands.
- Unit should be used only by adults to prepare the dish according to the instructions in the guide book.
- Do not touch the heating element or a particular part of the oven door when the unit is used, since some parts become very hot. Keep children away from the oven and do not touch the hot parts of the electrical wiring directly.
- Make sure other electronic appliances are not in contact with the hot parts of the oven.
- The room for ventilation and heat dissipation should not be obstructed.
- Always grasp the middle part of the oven handle, the end part of the handle could be hot.
- Always wear gloves when placing or removing the cutlery into or out of the oven.
- Do not use aluminum foil to line the oven bottom.
- Do not put flammable materials in the oven, if the unit is accidentally turned on, these material can burn.
- Always make sure the knob on the “●”/“○” position when the unit is not in use.
- When you disconnect the power cord, always pull from the cable head, do not pull the cord.
- Always unplug the power cord from its source when doing maintenance or repairing to the unit. If there is damage on the unit, however, do not try to fix it by yourself. Repairs that carried out by inexperienced person could potentially

cause injury or further damage to the unit. Contact MODENA authorized Call Center for repair.

- Do not put or lean heavy objects on the oven door.
- Do not let the children play with the unit.
- Units are not to be used by people (including children) with a limited physical abilities, sensory, or mental; or lack of experience and knowledge about these products, unless they have been given supervision or instruction concerning the use of tools by a person responsible for their safety.
- Always turn off the oven before removing the oven rack and plates.
- During the cooking process, fats or oils should be treated cautiously because this material is likely to cause a fire when reaching a certain temperature.
- When you smell gas, immediately release the regulator from the gas tank, do not light a fire and immediately contact MODENA Call Center.
- Frequently check the gas hose, to make sure that gas hose is far from hot surface, and not in bent position. Make sure the outer surface of hose isn't cracked so that can be a leakage.
- Always remember that certain parts of the gas stove may feel hot for a long time (around 30 minutes) after you turn off the gas stove.
- Perform a routine service on your built-in oven every 3 (three) months, so any abnormalities on your built-in oven can be detected and repaired immediately.

## PART 8: SPECIFICATION

|                                  |                 |
|----------------------------------|-----------------|
| MODEL                            | BO 2633         |
| Oven type                        | Electric Oven   |
| Cooking program                  | 8               |
| Color                            | Diamond Black   |
| Oven capacity (liter)            | 56              |
| Grill                            | Electric        |
| Oven                             | Electric        |
| Convection fan                   | Yes             |
| Turn spit                        | Yes             |
| Door glass                       | 3 Layers        |
| Oven Light                       | Yes             |
| Thermostat                       | Yes             |
| Timer                            | Yes             |
| Oven tray                        | Yes             |
| Voltage (Volt)                   | 220 - 240       |
| Lower heater                     | 1200 W          |
| Back heater                      | 2100 W          |
| Upper Heater                     | 1000 & 1900 W   |
| Product dimension (L x W x H) mm | 595 x 610 x 595 |
| Cut-out dimension (L x W x H) mm | 560 x 550 x 580 |
| Weight (Kg)                      | 35              |

## APPENDIX 1

| Cooking Type          | Oven temperature (°C) | Cooking time (minutes) |
|-----------------------|-----------------------|------------------------|
| <i>PASTRY</i>         |                       |                        |
| Cake                  | 175                   | 40 – 50                |
| Sponge cake           | 170                   | 30                     |
| Fruit tart            | 180 – 190             | 20 – 30                |
| Paradise cake         | 160                   | 40 – 45                |
| Margaret cake         | 160                   | 40 – 45                |
| Chocolate cake        | 160                   | 25 – 35                |
| Meringue              | 100                   | 90                     |
| Puff pastry           | 200                   | 20                     |
| <i>MEAT</i>           |                       |                        |
| Roasted beef – 1.5 kg | 190                   | 20 – 25                |
| Roasted veal – 1 kg   | 150 – 160             | 30 – 35                |
| Roasted lamb – 1.5 kg | 190                   | 30                     |
| <i>POULTRY</i>        |                       |                        |
| Roasted pigeon        | 150 – 160             | 45                     |
| Turkey – 2 kg         | 175                   | 180 – 240              |
| Goose – 4 kg          | 200                   | 240 – 270              |
| Duck – 2.5 kg         | 175                   | 90 – 150               |
| Chicken – 1.5 kg      | 175                   | 120 – 150              |
| <i>FISH</i>           |                       |                        |
| Trout                 | 200                   | 15 – 25                |
| Cod-fish              | 190                   | 50                     |
| <i>OTHER</i>          |                       |                        |
| Lasagna               | 200                   | 40                     |
| Soufflé               | 180 – 200             | 20                     |
| Pizza                 | 200                   | 20                     |

## APPENDIX 2

| Food           | Time (minute)        |                      |
|----------------|----------------------|----------------------|
|                | 1 <sup>st</sup> Side | 2 <sup>nd</sup> Side |
| Sliced meat    | 6                    | 4                    |
| Thick meat     | 8                    | 5                    |
| Smal Fish      | 10                   | 8                    |
| Big Fish       | 15                   | 12                   |
| Sausage        | 12                   | 10                   |
| Grill Sandwich | 5                    | 2                    |
| Small chicken  | 20                   | 15                   |



