

# LOGIK

## Built-in Multi-Function Oven

Instruction / Installation Manual  
LBMULB12 / LBMULX12





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**Thank you** on the purchase of your new Logik Built-in Multi-Function Oven.

You must spend some time to read this manual in order to fully understand how to install and operate it correctly.

This oven must be installed by a competent person if in doubt contact a qualified electrician. Please allow the installer to view the installation section of this manual.

Read all the safety warnings carefully before use and keep this manual for future reference.

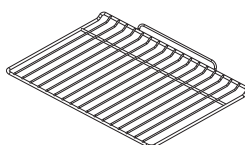
## Unpacking

Remove all packaging from the unit. Retain the packaging. If you dispose of it please do so according to local regulations.

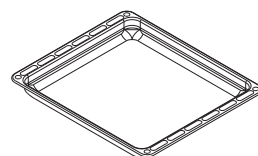
The following items are included:



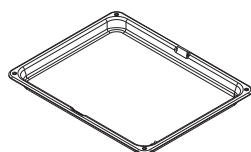
The Main Unit



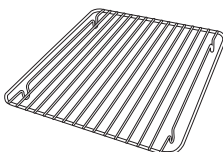
Oven Shelf x 1  
**P.N.: 37016583**



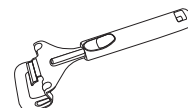
Oven Tray x 1  
**P.N.: 20757233**



Grill Pan x 1  
**P.N.: 20643831**



Grill Rack x 1  
**P.N.: 37006132**



Grill Pan Handle x 1  
**P.N.: 37004739**



Fixing Screws x 2  
**P.N.: 37002841**



Installation / Instruction Manual  
**P.N.: 52068111**



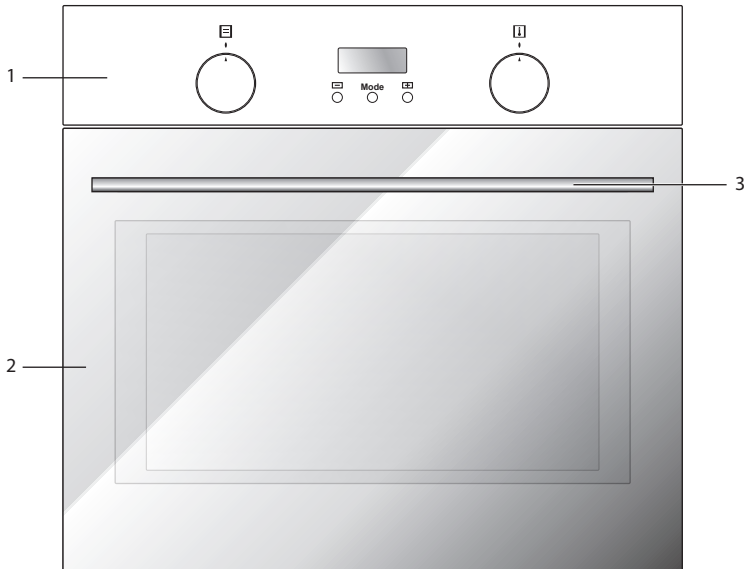
If items are missing, or damaged please contact Partmaster (UK only).  
Tel: 0844 800 3456 for assistance.

\* All images are for indication only; please refer to your individual unit for actual item.

# Product Overview

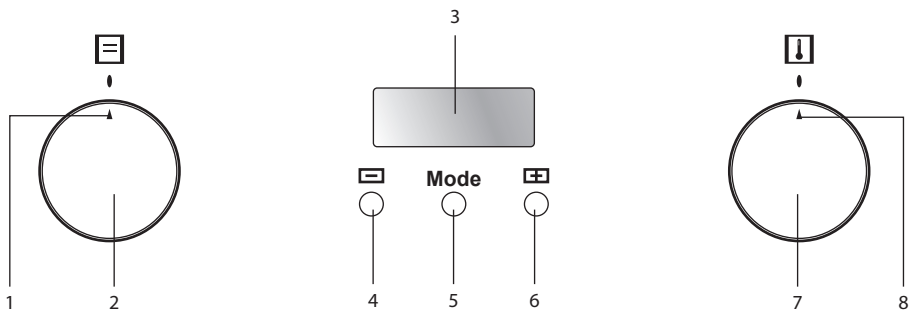
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## Front View



- 1. Control Panel
- 2. Oven Door
- 3. Oven Door Handle

## Control Panel



- 1. Function Indicator
- 2. Function Control Knob  
(Functions on the side of the knob)
- 3. Display Panel
- 4. Decrease Button
- 5. Mode Button
- 6. Increase Button
- 7. Thermostat Control Knob  
(Temperature on the side of the knob)
- 8. Thermostat Indicator

\* All images are for indication only; please refer to your individual unit for actual item.

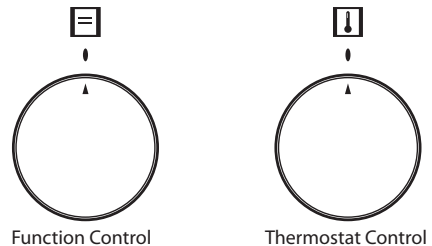
## First Time Use of the Oven

Unpack the oven. Remove any insert cards or plastic bags. Use a damp cloth to carefully wipe the interior and exterior of the oven. Clean all the detachable parts in hot, soapy water before using.

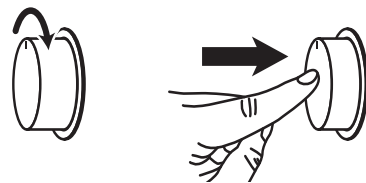
Heat the oven on maximum for 45mins (ensure the clock has been set). There may be a little smoke and odour upon initial start up (for about 15mins). This is normal. It is due to the protective substance on the heating elements which protects them from the effects of corrosion during shipping from the factory.

## Using the Controls

The oven can be warmed up using the bottom and top heaters, as well as the grill. Operation of the oven is controlled by the oven **Function Control** knob and the temperature regulator **Thermostat Control** knob as well.




To use the **Function Control** and **Temperature Control**, press the knob to pop out. Turn the knobs to the selected function / temperature (printed on the side of the knob(s)), then push in the knob to confirm. The oven can be switched off by turning the setting to the off position "0". (The oven can also be operated with the knobs left out.)




## Clock Setting

The time must be adjusted before starting to use the oven.

1. The symbol "A" and the three "0" will flash on the screen. Press the + and - buttons at the same time until the  icon will display on the screen and the ● icon will flash on the screen.
2. Press the + / - buttons to set the time.
3. After the adjustment, the ● icon will stop flashing.
4. If the display is not flashing, adjust the time by pressing the + and - buttons at the same time. The ● icon will start to flash. Follow Steps (2) and (3) above to set the time.




- This is a 24-hour clock. When the oven is connected to the mains power for the first time or when the power is resumed after a power interruption, the LED display will show "0:00". To re-set the clock, simply follow the first 3 steps above.
- When the symbol "A" and the three "0" will flash on the screen, the oven cannot be operated by using the **Function Control** knob and the **Thermostat Control** knob.
- When the  icon is displayed on the screen, the oven can be operated manually.

\* All images are for indication only; please refer to your individual unit for actual item.








## Oven On and Off

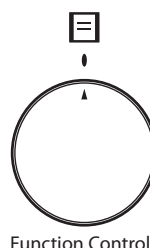
In order to switch on the oven you need to:



1. Set the required cooking mode by turning the **Function Control** knob clockwise.
2. Set the required temperature by turning the **Thermostat Control** knob clockwise. Both the function indicator and thermostat indicator will light up, the symbol "A" and  icon will be display on the screen. The oven will start to operate.
3. After cooking, turn the **Thermostat Control** knob and the **Function Control** knob to the "0" position. Both the function indicator and thermostat indicator will turn off.

## Settings of the Function Control

This control used to select the available cooking functions, which are:

Symbol	Function Description
	<b>Oven Lighting</b> To switch on the top fan and the internal light. (During cooking the interior light will automatically turn on.)
	<b>Fan and Light only</b> To switch on the oven fan and light. This will assist defrosting food.
	<b>Turbo Function</b> To switch on the oven's thermostat, indicator lights, ring element and fan. It allows even distribution of the heat inside the oven, making it possible to cook several items of food at the same time.
	<b>Upper &amp; Lower Heating Function</b> To switch on the oven's thermostat, indicator lights and the lower and upper heating elements. The oven will be heated conventionally.
	<b>Fan, Upper &amp; Lower Heating Function</b> To switch on the oven's thermostat, indicator lights, fan and the lower and upper heating elements. This function is very good when baking pastry.
	<b>Pizza Function</b> To switch on the oven's thermostat, indicator lights, ring element and the lower heating element. This function is very good when baking food, such as pizza.
	<b>Grilling Function</b> To switch on the oven's thermostat, indicator lights and the grill element. This function is used for grilling and toasting foods.

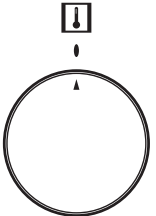


Symbol	Function Description
	<p><b>Faster Grilling Function</b></p> <p>To switch on the oven's thermostat, indicator lights, the grill element and the upper heating element.</p> <p>This function is used for fast grilling and for covering a larger surface area, such as grilling meats.</p>
	<p><b>Grill with Fan On</b></p> <p>To switch on the oven's thermostat, indicator lights and the grill element, the upper heating element and the fan.</p> <p>Excellent combination for cooking spit roasted chicken and a variety roasts.</p>

# Thermostat Control

The temperature can be set from 50°C - 270°C. Select the desired temperature, as follows:




To keep food warm and slow cook	50 - 100°C position
For traditional oven cooking	50 - 250°C position
For all types of grilling	190°C position



Thermostat Control

# Use of the Grill

In order to switch on the grill you need to:

- Set the **Function Control** knob to one of the following positions (**Grill Function**  **Faster Grilling**  or **Grill with Fan On** ).
- Set the **Thermostat Control** knob to 190°C.
- Heat the oven for approximately 10 minutes (with the oven door shut).
- Move the wire shelf to the desired shelf position. Insert the grill pan with food onto the shelf, and if you are grilling on the wire shelf insert a tray to collect any drips on the level immediately below (under the shelf).
- Close the oven door.

Recommended temperature setting for grilling and combined grill is 190°C.

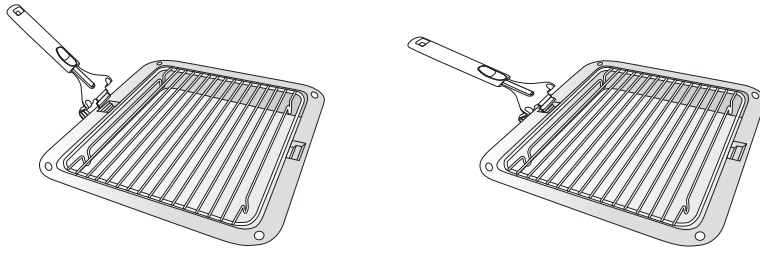


- DO NOT** use the top shelf to grill, it is too hot and your food will over cook!
- The grill should be used with the oven door shut.
- Always place a tray beneath to catch any drips of oil or fat.
- Always turn the grill off immediately after use as fat left behind may catch fire.
- Bread may catch fire if the toasting time is too long. Close supervision is necessary during toasting.
- During use, this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g., oven door, heating elements.
- Accessible parts may become hot when in use. Children should be kept away.
- Do not leave the handle in position when grilling. If the handle is left in position when grilling, it will get very hot.

\* All images are for indication only; please refer to your individual unit for actual item.



The grill pan has a detachable handle. Ensure when using the grill pan handle that it is centralised and secure as shown below.



## Use of Oven

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To save energy and to help protect the environment, we recommend these hints:

- Use the oven efficiently, by cooking multiple trays of food at the same time.
- Select the correct shelf location for the food being cooked.
- Do not open the oven door more than necessary.
- After the oven is turned off it retains heat for some time.
- Use this heat to finish custards or to dry bread.

### Baking

- We recommend using the baking tray provided with your cooker.
- It is also possible to bake in cake tins and trays bought elsewhere which should be put on the wire shelf; when baking it is better to use black trays which conduct heat better and shorten the baking time;
- Cooking containers with bright or shiny surfaces are not recommended when using the conventional heating method (top and bottom heaters), use of such tins can result in undercooking the cakes;
- Before the cake is taken out of the oven, check if it is ready using a skewer (if the cake is ready the skewer should come out dry and clean after being inserted into the cake);



When baking, follow the recipe. If it is required the oven is pre-heated, the oven has reached the recipe's recommended temperature when the thermostat indicator light goes out.

### Roasting Meat

- Use heatproof ovenware for roasting with handles that are also resistant to high temperatures;
- When roasting on a shelf we recommend that you place a baking tray with a small amount of water on the lowest level of the oven;
- It is advisable to turn the meat over at least once during the roasting time and you should baste the meat with its juices. Do not pour cold water over the meat.

## Kitchen Timer

While the oven is not in use, this feature allows you to use the oven as a timer.

1. Press the **MODE** button. The timer indicator "⌚" will flash and the three "0" will display on the screen.
2. Press the + / – buttons to set the timer time.
3. After setting the time, if no other buttons are pressed, the duration is automatically set.
4. After the timer time set is done, the timer indicator "⌚" will stop flashing and will light up.
5. Once the elapsed time is reached, the oven will sound and the timer indicator "⌚" will begin to flash from the screen. Press any button to stop the sound and the timer indicator "⌚" will disappear from the screen.



- The timer time can be set between the time range of 0 and 23.59.
- Kitchen timer is only use for warning purpose only. This function **WILL NOT** activate the oven.

## Sound Adjustment

### Audible Signal Beep

Press and hold the – button for 1-2 seconds.

### Change the Signal Beep

1. Press and hold the – button for 1-2 seconds, the oven will have a beep sound.
2. Press the – button repeatedly to change the beep sound.



- There are three different types of beep sound.  
Do not press any further buttons and it will save the last selected signal type.

## Programming Your Cooking

### Programming Cooking Time

You can use this function to set the cooking time.


1. Press the **MODE** button twice until the "dur" display and symbol "A" begin to flash on the screen.
2. Press the + / – buttons to adjust the cooking time.



- The cooking time can be set between the time range of 0 and 10 hours.

3. Set the required cooking mode by turning the **Function Control** knob clockwise.

\* All images are for indication only; please refer to your individual unit for actual item.

- Set to the required temperature by turning the **Thermostat Control** knob clockwise. Both the function indicator and thermostat indicator will light up, the symbol "A" and  icon will be display on the screen. The oven will then start to operate.
- Once the cooking time is reached, the oven will sound and stop cooking. The symbol "A" will begin to flash on the screen.
- After cooking, turn the **Thermostat Control** knob and the **Function Control** knob to the "0" position. Press any button to stop the sound.



## Full Automatic Programming

You can use this function to time your cooking to end at a certain time. This allows you to programme a cooking duration time and an end time. The oven will calculate and switch on automatically when required.

- Press the **MODE** button until the "dur" display and symbol "A" begin to flash on the screen.



- Press the + / - buttons to adjust the cooking time.



The cooking time can be set between the time range of 0 and 10 hours.



- Press the **MODE** button until "END" is displayed. The symbol "A" and the day's time will begin to flash on the screen.



- Press the + / - buttons to set the cooking end time.



The cooking time can be set up to 23.59 hours after the time obtained or adding the cooking period the day's time.

- Set the required cooking mode by turning the **Function Control** knob clockwise.
- Set to the required temperature by turning the **Thermostat Control** knob clockwise.
- Once the cooking time is reached, the oven will sound and stop cooking. The symbol "A" will begin to flash on the screen.
- After cooking, turn the **Thermostat Control** knob and the **Function Control** knob to the "0" position. Press any button to stop the sound.



# Suggested Cooking Times



These times are for guidance only. Follow the recipe of the dish you are cooking. Ensure food is thoroughly cooked and piping hot throughout before serving.

Dishes											
	Temperature (°C)	Rack Position	Cooking Time (min)	Temperature (°C)	Rack Position	Cooking Time (min)	Temperature (°C)	Rack Position	Cooking Time (min)		
Layered Pastry	170 - 190	1, 2, 3	35 - 45	170 - 190	1, 2	35 - 45	170 - 190	1, 2	25 - 35	-	-
Cake	150 - 170	1, 2, 3	30 - 40	170 - 190	1, 2	30 - 40	170 - 190	1, 2, 3	25 - 35	-	-
Cookie	150 - 10	1, 2, 3	25 - 35	170 - 190	1, 2	30 - 40	150 - 170	1, 2, 3	25 - 35	-	-
Grilled Meatballs	-	-	-	-	-	-	-	-	-	190	4 10 - 15
Watery Food	175 - 200	2	40 - 50	175 - 200	2	40 - 50	175 - 200	2	40 - 50	-	-
Whole Chicken	180	1, 2	45 - 60	200	1, 2	45 - 60	200	1, 2	45 - 60	190	4 50 - 60
Chop	-	-	-	-	-	-	-	-	-	190	3, 4 15 - 25
Beefsteak	-	-	-	-	-	-	-	-	-	190	4 15 - 25
Two-tray Cake	160 - 180	1, 2, 3, 4	30 - 40	-	-	-	-	-	-	-	-
Two-tray Pastry	170 - 190	1, 2, 3, 4	35 - 45	-	-	-	-	-	-	-	-

\* Requires roast chicken skewer (not included).

## Troubleshooting

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In the event of unexpected operation, you should:

- Switch off the oven and if possible, disconnect it from the mains supply. Make sure all control knobs are set to the "0" position.
- Call the customer support centre.
- Some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre, check the following points.

Problem	Reason	Action
The appliance does not work.	<ul style="list-style-type: none"><li>• Break in power supply</li><li>• Manual mode is not selected</li></ul>	<ul style="list-style-type: none"><li>• Check the household fuse box, if there is a blown fuse replace it with a new one.</li><li>• Select manual mode</li></ul>
The oven lighting does not work.	The bulb is loose or damaged	Tighten up or replace the bulb. (See replacement of the oven lamp)

## Cleaning and Maintenance

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By ensuring proper cleaning and maintenance of your cooker you can have a significant influence on the continuing fault-free operation of your appliance.

Before you start cleaning, the cooker must be switched off and isolated from the mains supply and you should ensure that all controls are set to the "0" position. Do not start cleaning until the cooker has completely cooled.

- It is advisable to use a solution of hot water with a little washing-up liquid or cleaning products suitable for cleaning stainless steel sinks.
- Steam cleaners must never be used.
- Do not use abrasive pads to clean any part of the oven. If using commercially available oven cleaners ensure they are suitable for the type of oven and follow the manufacturer's instructions.
- When cleaning the fan guard, the oven must be switched off.



Take care when handling parts with glass, knobs, and chips; heavy handling and dropping could cause the glass to shatter.

## Oven

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- The oven should be cleaned after every use.
- The oven chamber should only be washed with hot water and small amount of washing-up liquid.
- After cleaning the oven chamber wipe it down and leave the oven door open to allow the interior to completely dry.
- Wait for the oven completely dry before restoring power.



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 the glass shattering.

## Replacement of the Oven Lamp



Ensure that the oven is switched off from the mains socket before replacing the lamp to avoid the possibility of electric shock.

- Set all control knobs to the "0" position.
- Allow the oven to completely cool down.
- Turn the lamp cover anti-clockwise to unscrew.
- Turn the lamp anti-clockwise to unscrew the lamp from the socket, replace the lamp with a new one that is a high temperature lamp (300°C ) with the following parameters:
  - Voltage 230V
  - Power 25W
  - Thread E14
- Screw the lamp in, making sure it is properly inserted.
- Screw in the lamp cover.

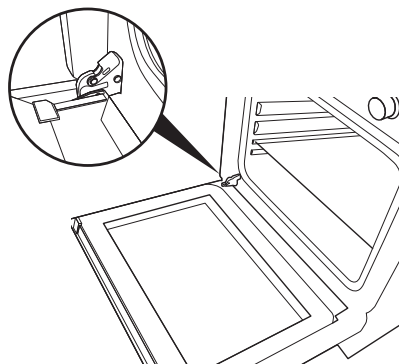
## Door Removal



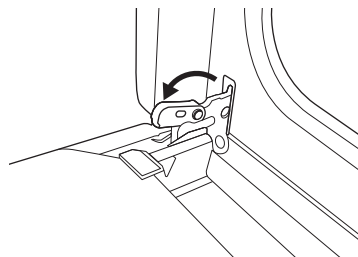
- Ensure the oven doors is completely cool before removing.
- Take care when handling glass.

It is possible to remove the door. Follow the steps below to remove the door. This may be required if easier access to the cavity is needed or if you wish to clean the door parts.

1. Open the door completely.

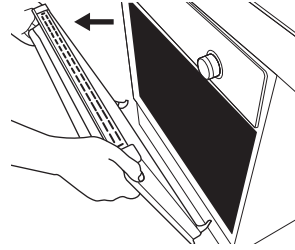


2. The swivel retainers of the right hand and left hand hinges are hooked onto the metal bar above them. Lift the retainers as shown.

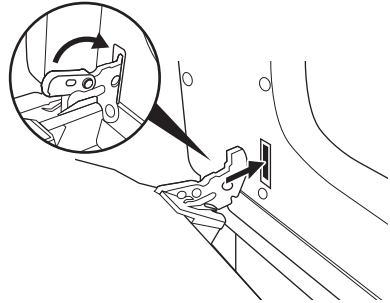


\* All images are for indication only; please refer to your individual unit for actual item.

3. Slightly close the door and lift. The notch on the bottom of the hinge will disengage.



4. Now pull the door forward off the oven. Releasing both hinge sections from the slots.



To replace the door, repeat the above steps on reverse order. Ensure to locate the hinge correctly, place the groove of the hinge directly on the edge of the door frame. Push forward the swivel retainers to the original position and gently close the door. If the door does not close properly, repeat the steps again.

## Specifications

<b>Model</b>	<b>LBMULX12</b>
<b>Voltage Rating</b>	230 - 240V
<b>Power Rating</b>	3100 - 3400W
<b>Cooker Dimensions H/W/D</b>	59.5 (H) x 59 (W) x 57 (D) cm
<b>Usable Capacity of the Oven</b>	65 L
<b>Energy Rating</b>	0.88 KWH

Features and Specifications are subject to change without prior notice.

## Installation



- The electrical connection of this oven should be carried out by a qualified electrician following the instructions in the installation section of this manual and in compliance with the current regulations.
- The oven is intended for household use only.

- This oven must be installed in compliance with local regulations.
- Wiring connections must be in accordance with Local Wiring Rules and any particular conditions of the local authority.
- Refer to the data plate for rating information. The data plate is positioned behind the bottom of the oven door. The wiring diagram is positioned on the rear panel of the appliance.
- A means of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring.
- This appliance must be properly earthed.
- Do not lift the appliance by the door handles.
- Prepare the cupboard opening to match your appliance measurements. (See diagrams)
- Slide appliance into the cupboard, ensuring that the mains cable (where fitted) does not kink.
- To prevent tipping, secure your oven into the cupboard by fastening with the 4 screws supplied.
- Ensure the cabinet is rated at a temperature suitable for built-in ovens. We cannot accept responsibility for damage caused by installation into low temperature tolerant cabinets.
- After installation, test and ensure that the appliance operates correctly.



To avoid any potential hazard, you must follow these instructions when you install your appliance.

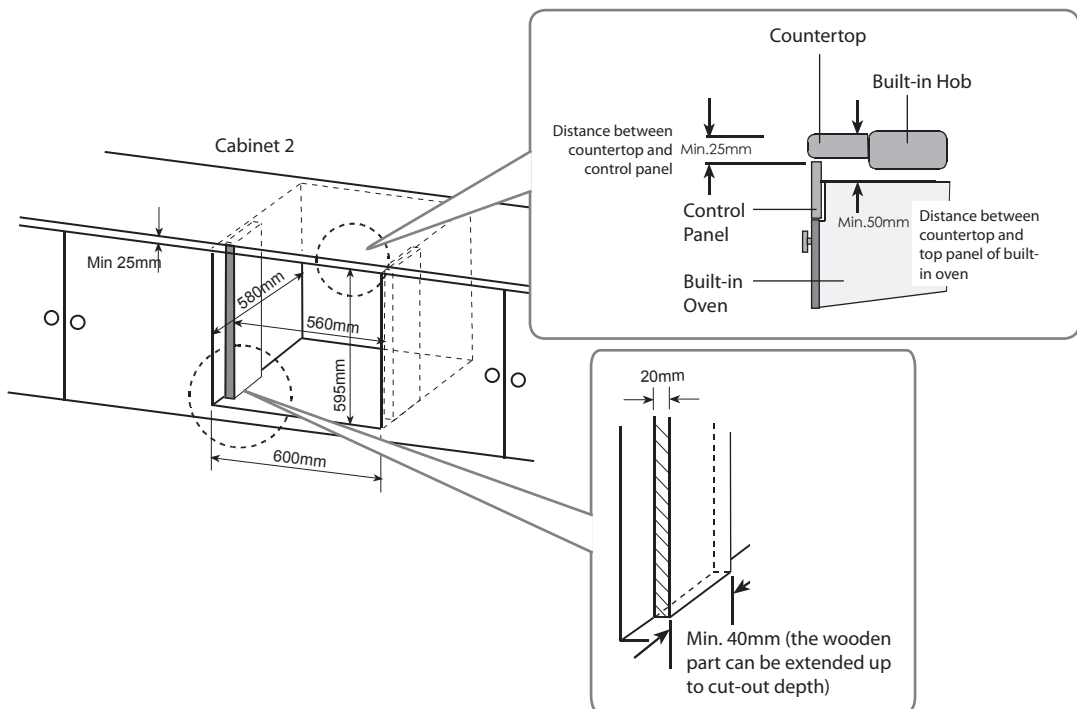
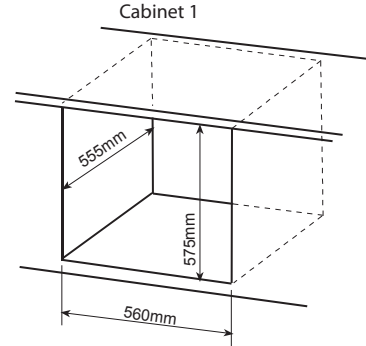


The mains connection for this product must have an all pole disconnection provided in the fixed wiring in accordance with the local wiring regulations.

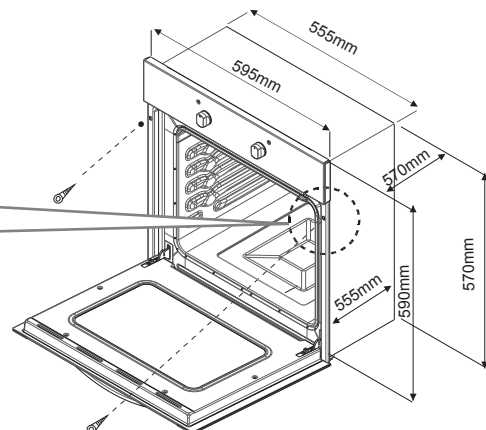
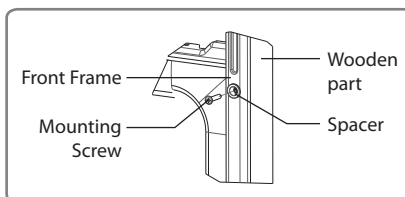


To avoid any potential hazard, you must follow these instructions when you install your appliance.

- The kitchen area should be dry and equipped with sufficient ventilation.
- When installing the oven, easy access to all control elements should be ensured.
- This is a built-in oven. Coating or veneer used on fitted furniture must be applied with a heat-resistant adhesive (100°C). This prevents surface deformation or detachment of the coating.
- Ensure that the cabinet is designed to be used with built-in ovens.
- Ensure you have the dimensions given in the diagram for the oven to be fitted. You can use either cabinet 1 or cabinet 2 cut-out sizes.



- Once the oven is installed, fix with the two screws in the places shown in the diagram.



\* All images are for indication only; please refer to your individual unit for actual item.

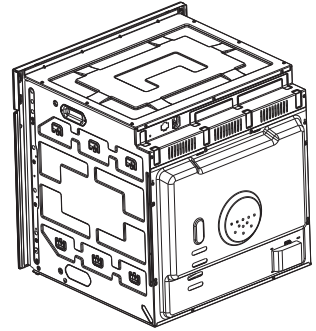
# Electrical Connection

## Fitting Guidelines

The oven is manufactured to work with single-phase alternating current (230V – 240V/50Hz). The connection diagram is also found next to the cover of the connection box.



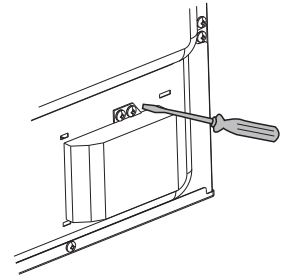
- All electrical work should be carried out by a suitably qualified and authorised electrician.
- No alterations or wilful changes in the electricity supply should be carried out.



The connection cable must be secured in the strain-relief clamp.



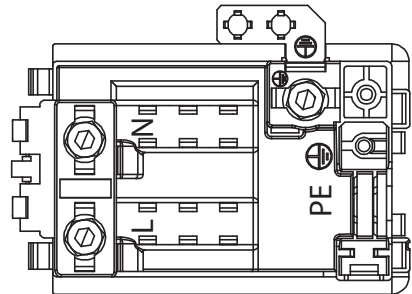
- The electricity supply for the oven must have an isolation switch which enables the power to be cut off in case an emergency and for maintenance. The distance between the working contacts of the isolation switch must be at least 3 mm.
- Before connecting the oven to the mains power supply it is important to read the information on the data plate and the connection diagram.



## Connection Diagram



- Voltage of heating elements 220V – 240V.
- This product must be earthed.
- For this connection a power with a minimum specification of H05VV-F (PVC insulated and sheathed) 3 x 4mm<sup>2</sup> should be used.



## Wiring Instructions

The Earth wire coloured Green/Yellow must be connected to the Earth terminal marked with  $\oplus$ .

The Live Wire coloured Brown must be connected to the live terminal marked with **L**.

The Neutral Wire coloured Blue must be connected to the terminal marked with **N**.



Always place the wire on the side of the screw which follows the tightening direction (clockwise).

This appliance must be earthed.

For this connection, 'Twin and Earth 6242Y' type cable can be used.

\* All images are for indication only; please refer to your individual unit for actual item.



## Safety Warnings

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### Installation

- The appliance must be installed by a competent person or a qualified electrician in compliance with the instructions provided. Incorrect installation may cause harm to persons, animals or may damage property.
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified vents, openings and air spaces are not blocked.
- The panels adjacent to the oven must be made of heat-resistant material.
- Cabinets with a veneer exterior must be suitable for use with Built-in Ovens.
- Keep combustible materials, such as: curtains, drapes, furniture, pillows, clothing, linens, bedding, paper, etc., at least 3 feet(0.9 meters) from the front sides and rear of the oven. Do not use this unit in areas where gasoline, paint or other flammable liquids or their associated vapours may be present.
- To reduce the risk of fire, do not place or install this unit in areas where the ventilation or circulation ducts may become blocked.
- The unit's mains power cable must be connected to a properly earthed and protected, 220-240V electrical outlet. Always use ground fault protection where required by the electrical regulations. To reduce the risk of fire, avoid running the mains cable under rugs, carpets, etc. Keep the mains cable away from high traffic areas where it may pose a tripping hazard.
- Do not use an extension cable, which may overheat and cause a fire.
- When transporting or storing the unit, keep it in a dry location, free from dust, excessive vibration or other factors, which may damage the unit.
- Do not operate any oven with a damaged mains cable or plug or after the heater malfunctions, has been dropped or damaged in any manner. Return the oven to an authorized service facility.
- Only authorized personnel should carry out servicing. (Certificate of Compliance to be retained)
- **This appliance must be earthed.**
- To maintain safe operation, it is recommended that the product be inspected every five years by an a qualified technician.

### General Warnings

- If the mains power cable is damaged, it must be replaced by a qualified electrician, manufacturer's service agent or similarly qualified persons in order to avoid a hazard.
- This product has not been designed for any uses other than those specified in this booklet.
- This appliance must not be used as a space heater.
- In order to avoid fire, the appliance must be kept clean and the vents unobstructed.
- Do not spray aerosols within the vicinity of the appliance during operation.
- Do not store flammable materials in or under the appliance, e.g. aerosols.
- Do not line the bottom of the oven with foil or cookware.
- Always use oven gloves when handling hot items inside the oven.
- Always turn the grill off immediately after use as fat left behind may catch fire.
- Do not leave the oven unattended when grilling. Oils and fats may catch fire due to overheating.
- Do not rest cookware, lean or stand on the opened oven door.
- Do not use the oven in the event of a technical fault. Any faults must be repaired by an appropriately qualified and authorized person.
- In the event of any incident caused by a technical fault, disconnect the mains power and report the fault to a service centre to be repaired.
- The rules and provisions contained in this instruction manual should be strictly observed.
- Do not allow anybody who is not familiar with the contents of this instruction manual to operate the cooker.
- 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 instructions concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- During use this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. oven door, heating elements.

- Accessible parts will also become hot when in use.
- To avoid burns and scalds children should be kept away.
- Take care when handling parts with glass, knocks, chips, heavy handling and dropping could cause the glass to shatter.
- The glass oven door uses toughened glass and is designed to break into many 'nugget' size pieces if it breaks. These pieces will still have sharp edges, please handle broken glass with care.

### **Oven**

- During use the appliance becomes hot. Care should be taken to avoid touching the hot surfaces inside the oven.
- Switch the appliance off before removing the oven lamp protective cover for lamp replacement.
- To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- Do not use the door as a shelf.
- Do not push down on the open oven door.
- Accessible parts may become hot during use. Young children should be kept away.
- 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.
- The glass oven door uses toughened glass and is designed to shatter into many 'nugget' sized pieces if it breaks. These pieces will have sharp edges, please handle broken glass with care.

### **Grill**

- Do not cover the grill insert with foil, as fat left there may catch fire.
- Always keep the tray clean as any fat there may catch fire.
- Do not leave the grill on unattended.
- To avoid fire, ensure that grill pans and fittings are always inserted into the appliance in accordance with the instructions.
- Do not place thick portions of food on a grill that is using the top shelf position. Foods may curl, catch and ignite.
- Accessible parts may become hot when the grill is in use. Children should be kept away.

If you require a replacement for any of the items listed below, please quote their corresponding part numbers:

Replacement Part	Part Number
Oven Shelf	37016583
Oven Tray	20757233
Grill Pan	20643831
Grill Rack	37006132
Grill Pan Handle	37004739
Fixing Screws	37002841



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This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the EU.

For more information, please contact the local authority or your retailer where you purchased the product.





