



*Instructions for Use and Installation*  
**Sensor Touch Oven**

**TECHNIKA**



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## For Your Safety

We recommend that you read the instructions in this owner's manual carefully before use for the best performance and to extend the life of your appliance. It will provide you with all the information you need to ensure its safe installation, use and maintenance. Retain this owner's manual for future reference.

When handling the appliance, we recommend you always use the handles recessed into the sides of the oven to prevent personal injury or damage to the appliance.

To maintain the efficiency and safety of this appliance, we recommend that you do the following:

- Always call the Technika service department if there are any faults with your appliance.
- Always use original spare parts available from Technika.
- This appliance is designed for non-commercial, household use and it must not be altered in any way.
- **This appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with current electrical safety standards.**
- **If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.**
- **During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. WARNING: Accessible parts will become hot when in use. To avoid burns and scalds, children should be kept away.**
- **The appliance is not intended for use by young children or infirm persons without supervision.**
- **Young children should be supervised to ensure that they do not play with the appliance.**
- **DO NOT use a steam cleaner to clean the appliance.**

Packaging items such as plastic bags, polystyrene, nails, etc. are potentially dangerous, and therefore appropriate measures must be taken to prevent children and the disabled from coming into contact with them.



## For Your Safety

### **Avoid the following:**

- Touching the appliance with wet parts of the body.
- Using the appliance while barefoot.
- Improper or dangerous operation.
- Obstructing the ventilation or heat dissipation slots.
- Allowing power supply cables of other appliances to come into contact with hot parts of the oven.
- Exposing the appliance to atmospheric agents such as rain, or direct sunlight.
- Using the oven for storage purposes.
- Using flammable liquids near the appliance.

### **Authorised personnel must be contracted to...**

- Install the appliance according to these installation instructions and any local requirements.
- Replace the temperature probe if it is damaged. The probe is part of thermostat. Only use the temperature sensing probe recommended for this oven.

### **Technika Service Department must be contacted...**

- If in doubt about the operation of the appliance.
- If in doubt about the soundness of the appliance after removing it from its packaging.
- If the power supply cable has been damaged or needs to be replaced.
- If the appliance requires a service.
- If you need spare parts.



## **For Your Safety**

### **WARNINGS:**

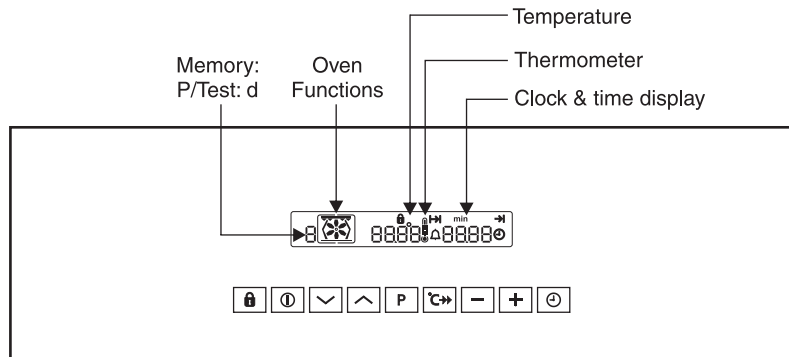
- **DO NOT** steam clean the oven.
- **Only** use the appliance to cook food and nothing else.
- **Check** that the appliance has not been damaged immediately after it has been unpacked.
- **Disconnect** the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance.
- **Use** oven gloves to place cookware in the oven or when removing it.
- **Always** grip the oven door handle in the centre.
- **Make** sure the appliance is OFF when not in use.
- **Technika** will not accept any liability as a result of any damage due to incorrect installation or improper use.



# Use and Care

## Controls - Electronic Sensor Touch

10 Function Model



- Child Safety Device
- ON/OFF Button
- Oven Function Selection
- Memory Function
- Speedcook
- Selector Buttons
- Clock Functions

## Controls - General Instructions

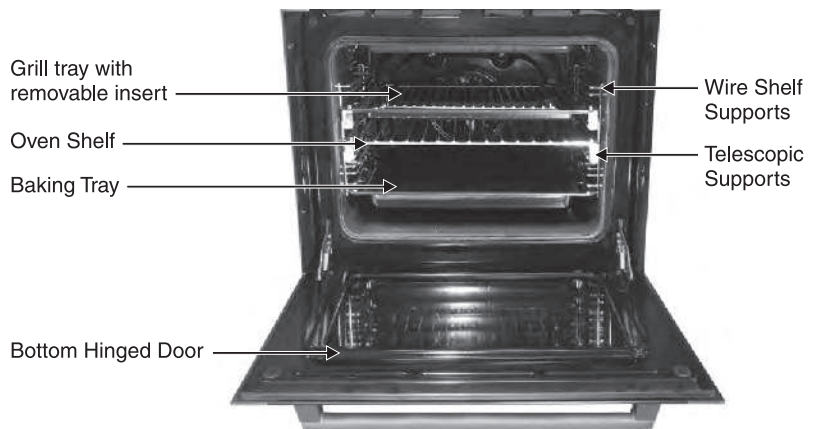
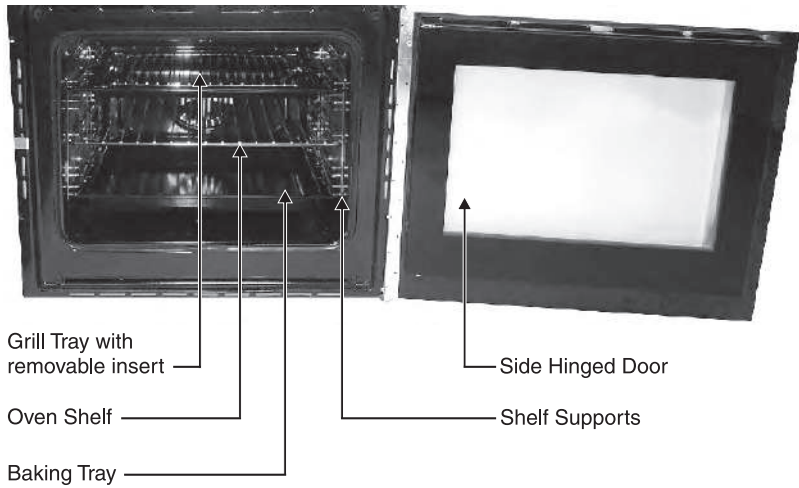
- Always switch the appliance on first by pressing the On/Off button.
- When the selected function is lit, the oven begins to heat up or the time set begins to count down.
- When the selected temperature is reached, an audible signal sounds.
- The oven light is switched on as long as an oven function is started.
- The oven light goes off after 10 minutes when the appliance has switched off automatically.
- Switch appliance off using the On/Off button.



# Use and Care

## Oven & Accessories

Depending on which model you have, ovens are supplied with a side hinged or a bottom hinged door, chrome wire Shelf Supports or chrome wire/telescopic Shelf Supports and a range of shelf options as shown below. There are five shelf positions for all models, some models include two telescopic supports.








# Use and Care

## BEFORE USING FOR THE FIRST TIME

### Setting and changing the current time

The oven only operates when the time has been set.

When the appliance is connected to the electrical supply or when there has been a power cut, the symbol for Time flashes automatically.

1. To change a time that has already been set, press the Clock  functions button repeatedly until the symbol for Time flashes.
2. Using the  or  button, set the current time.




After about 5 seconds, the flashing stops and the clock displays the time set.

The appliance is now ready for use.




### Getting to know the appliance

The appliance can be operated in test mode for testing or performing all operating steps. The oven will not heat up during the test.

#### Switching on the test mode

1. Switch off the appliance using the On/Off  button.
2. Press and hold  and  buttons at the same time until an acoustic signal is heard and “d” lights up in the display.

#### Switching off the test mode

1. Switch off the appliance using the On/Off  button.
2. Press and hold  and  buttons at the same time until an acoustic signal is heard and “d” goes up in the display.





## Use and Care

### How to use your Oven

This multi-function oven combines the advantages of traditional convection ovens with modern fan assisted ovens in a single appliance. It is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes. The various cooking modes are selected by using the Oven Function selection buttons, located on the control panel.

The first time you use your appliance, we recommend that you set the thermostat to the highest setting, select a cooking mode and leave the oven on for about half an hour with nothing in it and the oven door closed. Then, open the oven door and allow the oven to cool. Any odour that may be detected during this initial use is due to the evaporation of substances used to protect the oven during storage.

**Note:** Place the Baking Tray provided on the bottom shelf position of the oven to prevent any spillages from dripping onto the bottom of the oven. Never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Only place your cookware (dishes, trays, aluminum foil, etc.) on the Oven Shelves provided with the appliance.






If supplied, use the chrome wire handle shown left when removing the trays from the oven.





## Use and Care

### Selecting the oven function


1. Switch on the oven with the On/Off  button.
2. Press the  or  button repeatedly until the desired oven function appears.
  - A suggested temperature appears on the temperature display.
  - If the suggested temperature is not changed within approx. 5 seconds, the oven begins to heat up.


### Changing the oven temperature

Press the  or  button, to raise or lower the temperature.



The setting changes in steps of 5°C.

### Thermometer symbol

The slowly rising thermometer symbol  indicates how hot the oven is as it heats up.

The three segments of the thermometer symbol  show that Fast Warm Up is working.



### Changing the oven function

To change the oven function, Press the  or  button repeatedly until the desired oven function is displayed.

### Switching off the oven

Switch off the appliance using the On/Off  button.

### Speedcook



After an oven function  is selected, with the use of the additional function Speedcook  the empty oven can be pre-heated in a relatively short time.

**Important:** Do not put the food to be cooked into the oven, until Speedcook is completed and the oven is operating using the desired function.


1. Set the desired function. If necessary, change the suggested temperature.



## Use and Care

2. Press the Speedcook  button. The symbol  lights up:




The bars flash one after another to show that Speedcook is operating.


When the desired temperature is reached, the bars on the heat indicator light up. An audible signal sounds and the symbol  goes out.

The oven continues heating according to the pre-set oven function and temperature. You can now place the food in the oven.



### Memory function

The Memory function can be used to save a setting which is frequently used.

1. Set oven function, temperature and if necessary the clock functions Clock time  and/or End time .
2. Press and hold the button  for approx. 2 seconds, until an acoustic signal sounds. The setting is saved.

To save another setting, press the button  for approx. 2 seconds. The previously saved setting is replaced by the new one.

### Starting the Memory function

1. Switch the oven on using the On/Off  button.
2. Use the button  call up the saved setting.

### Clock Functions

Countdown 

To set a countdown. A signal sounds after the time has elapsed. This function does not affect the operation of the oven.

Cook time 

To set how long the oven is to be in use.

End time 

To set when the oven is to switch off again.






## Use and Care



Time 

To set, change or check the time (See section “Before Using for the First Time”)





### General instructions

After a clock function has been selected, the corresponding symbol flashes for approx. 5 seconds. During this time, the desired times can be set or modified using the  or  button.


When the desired times have been set, the symbol continues to flash for approx. 5 seconds. After this the symbol lights up. The set Countdown  begins to count down.


The time set for Cook time  and End time  begins to count down after the selected function starts.

### Countdown

1. Press the Clock Functions  button repeatedly until the symbol for Countdown  flashes.
2. Set the desired Countdown time using the  or  button (max. 99.00 minutes).







After approx. 5 seconds the display shows the time remaining.


The symbol for Countdown  lights up.


When the time set has elapsed, an audible signal sounds for 2 minutes. “0.00” lights up and the symbol for Countdown  flashes.

To turn off the audible signal: Press any button.

### Cook time

1. Select oven function and using  or  button select a temperature.
2. Press the Clock Functions  button repeatedly until the symbol for Cook time  flashes.
3. Using the  or  button set the desired cooking time.

The oven switches itself on. The symbol for Cook time  lights up.

By repeatedly pressing the Clock Functions  button, the current time can be called up.



## Use and Care







When the time has elapsed, an audible signal sounds for 2 minutes.



The oven switches itself off.

“0.00” is displayed and the symbol for Cook time  flashes.


To turn off the audible signal: Press any button.

### End time

1. Select oven function and using  or  button select a temperature.
2. Press the Clock Functions  button repeatedly until the symbol for End time  flashes.
3. Using the  or  button set the desired switch-off time.



The symbols for End time  and Cook time  light up.

The oven will automatically switch itself on.

By repeatedly pressing the Clock Functions  button, the current time can be called up.



When the time has elapsed, an audible signal sounds for 2 minutes.



The oven switches itself off.


“0.00” is displayed and the symbols for End time  and Cook time  flash.

To turn off the audible signal: Press any button.

### Cook time and End time combined

Cook time  and End time  can be used simultaneously, if the oven is to be switched on and off automatically at a later time.

1. Select oven function and temperature.
2. Using the Cook time  function, set the time that the dish needs to cook, e.g. 1 hour.
3. Using the End time  function, set the time at which the dish is to be ready, e.g. 14:05.

The symbols for Cook time  and End time  light up.

The oven switches on automatically at the time calculated, e.g. 13:05.



## Use and Care




When the set cooking time has elapsed, an audible signal sounds for 2 minutes.

The oven switches itself off, e.g. 14:05.

### Other Functions

You can save energy by switching off the display.




#### Switching off the display

1. If required, switch off the appliance using the On/Off  button.
2. Press the Clock Functions  button and the  button at the same time until the display goes out.

As soon as the appliance is switched on again, the display comes on automatically

When the appliance is next switched off, the display goes out again.




#### Switching on the display

1. If required, switch off the appliance using the On/Off  button.
2. Press the Clock Functions  button and the  button at the same time until the display comes on again.

### Child safety device




As soon as the child safety device is engaged, the appliance can no longer be switched on.

#### Activating the child safety device

1. If necessary, switch on the appliance using the On/Off  button.  
No oven function must be selected.
2. Press and hold the button  until  appears in the display.

The child safety device is now activated.

#### Deactivating the child safety device

1. To activate, switch on the appliance using the On/Off  button.
2. Press and hold the button  until  disappears from the display.




The child safety device is now deactivated and the appliance is again ready for use.



## Use and Care


### Button Beep

#### Switching off button beep

1. Switch off the appliance using the On/Off  button.
2. Press and hold  and  buttons at the same time until a signal sounds (approx. 2 seconds).

The button beep is now switched off.

#### Switching on button beep

Press and hold  and  buttons at the same time until a signal sounds (approx. 2 seconds).

The button beep is now switched on again.

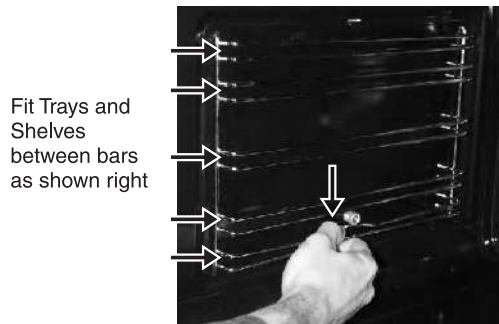


## Use and Care

### Positioning the Oven Trays & Shelves

The Baking Tray, Grill Tray or Oven Shelf can be located in any of the five height positions in the oven if your oven does not have Telescopic Shelf Supports. Oven Shelves **cannot** be fitted to the Telescopic Support. **Only fit the Baking Tray or Grill Tray to the Telescopic Support.**

Refer to the 'Cooking Mode Table' for the recommended shelf position. When fitting the trays or shelves, ensure they are fitted between the two wires that are closest together as shown below. Oven Shelves have a stop so that they are not fully withdrawn by accident. To fully remove the Oven Shelves, lift the front of the shelf slightly and withdraw fully from the oven. Note that the Grill Tray and Baking Tray do not have a stop position and can be fully withdrawn without interruption, so be careful not to accidentally fully withdraw the trays.



Fit Trays and Shelves between bars as shown right

To remove the Oven Shelf Support, push down on the wire below the locking pin, pull away from the oven wall until you can release the top of the support from the holes in the oven wall. Replace in reverse procedure.



Oven Shelf fitted to chrome wire Shelf Support



Grill Tray fitted to Telescopic Shelf Support





## Use and Care

### COOKING MODES

#### Convection mode 2520W

When set to Convection mode, the top and bottom heating elements operate together like a 'normal' conventional oven that you have probably used before.

Convection mode is best suited for traditional baking and roasting and you should only use one shelf at a time, otherwise the heat distribution will be uneven. You can balance the amount of heat between the top and the bottom of the dish by selecting a different shelf height. If you want more heat at the top of the dish place the dish on the top or second shelf. For more heat at the bottom of the dish, place the dish on third or fourth shelf.

#### Grill mode 2520W

Select 'Grill' mode with the Oven Selection buttons and set cooking temperature to 'Max'. When set to Grill mode, the top inner element operates. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. Grill mode can also be used for dishes that require a high temperature on the surface such as beef steaks, veal, rib steak, filets, hamburgers, etc.

In Grill mode, grill with the oven door closed.

#### Fan assisted grill mode 2550W

Select 'Fan Assisted Grill' mode with the Oven Selection buttons and set cooking temperature to the desired temperature setting. When set to Fan Assisted Grill mode, the top inner element and the fan operate. This mode increases the circulation of air throughout the oven, which helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Particularly suitable for kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken, quail, pork chops, fish steaks, stuffed cuttlefish etc.

In Fan Assisted Grill mode, grill with the oven door closed.



## Use and Care

### **Pizza mode** **3420W**

When set to Pizza mode, the bottom element, fan element and the fan will operate. This combination rapidly heats the oven with most of the heat coming from the bottom.

The pizza mode is ideal for foods requiring high temperatures to cook, like pizzas and large roasts. Only use one oven shelf at a time. If more than one shelf is used, swap the items halfway through cooking.

### **Delicate cooking mode** **1460W**

When set to Delicate cooking mode, the bottom element and the fan will operate. This mode is suitable for pastries, cakes and non-dry sweets in baking tins or moulds that require heat from the bottom.

### **Baking mode** **2020W**

When set to Baking mode, the fan element and the fan operate providing a delicate heat distributed uniformly throughout the oven.

This mode is ideal for baking and cooking delicate foods on multiple shelves, especially cakes that need to rise such as cream puffs and for certain tartlets, sweet or savoury biscuits, savoury puffs, swiss rolls and small portions of vegetables, etc.

### **Fast cooking mode** **2560W**

When set to Fast Cooking mode, the top and bottom heating elements, as well as the fan, will operate to provide a consistent heat distributed uniformly throughout the oven.

This mode is especially recommended for cooking pre-packed frozen foods or reheating cooked foods, where pre-heating is not necessary. For best results, use one cooking shelf at a time.



## Use and Care

### Top heat mode 1110W

When set to Top heat mode, the top heating element operates. This mode can be used to brown food at the end of cooking.

### Multi-cooking mode 2924W

When set to Multi Cooking mode, the top element, fan element and bottom heating elements, as well as the fan will operate. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly. With this mode, you can cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 racks can be used at the same time, follow the instructions in the section entitled 'Multi Shelf Cooking' (page 20).

The even heat distribution makes it possible to use lower temperatures when cooking roasts. This results in meat which is more tender, less loss of juices and less weight loss. The Multi-cooking mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining flavour and appearance. Good results can be obtained when cooking vegetable-based side dishes like Zucchini, Aubergines, Peppers, etc. and also for baking leavened cakes.

This mode can also be used to quickly thaw white or red meat and bread by setting the temperature to 80°C. To thaw more delicate foods, set the thermostat to 60°C or use only the cold air circulation feature by setting the thermostat to 0°C .

### Defrost mode 55W

When set to 'Defrost' mode, the fan located at the back of the oven circulates room temperature air around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat, for example: ice cream cakes, cream or custard desserts, fruit cakes, etc. By using 'Defrost' mode, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process by selecting 'Multi Cooking mode' and setting the temperature between 80°C to 100°C.





## Use and Care

### PRACTICAL COOKING ADVICE



The oven offers a wide range of settings which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

#### Preheating

If the oven needs to be preheated, the 'Multi Cooking' mode  and the 'Fast cooking' mode  should be selected. These are the most efficient modes, which will reach the desired temperature as quickly as possible using the least amount of energy.

Once the food has been placed in the oven, the desired cooking mode should then be selected.

#### Multi shelf cooking

If you want to cook food on several shelves, select either the 'Baking' mode  or the 'Multi-Cooking' mode , as these are the only cooking modes that allow you to do so.

When cooking delicate foods on more than one shelf, use the 'Baking' mode. This mode allows you to cook on 3 shelves at the same time. Refer to the 'Cooking Guide' table.

When cooking other foods on several shelves, use the 'Multi-Cooking' mode keeping the following suggestions in mind:


- The oven has 5 shelf positions. During fan assisted cooking, use two of the three central shelves. The lowest and highest shelves receive the hot air directly and therefore delicate foods could be burnt on these shelves.
- As a general rule, use the 2nd and 4th shelf from the bottom, placing the foods that require greater heat on the 2nd shelf from the bottom. For example, when cooking meat roasts together with other food, place the roast on the 2nd shelf from the bottom and the more delicate food on the 4th shelf from the bottom.
- When cooking foods that require differing times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the 4th shelf from the bottom and take the food requiring less time out of the oven first .






## Use and Care



### Using the Grill

This multi-function oven has 2 different grilling modes.

Use the 'Grill' mode  with the oven door **closed**. Place the food on the centre of the grill pan, insert and fit the grill pan on either the 3rd or 4th shelf from the bottom. Note: only the central part of the top heating element operates for grilling.

When using 'Grill' mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply use the thermostat buttons  and  to set the desired temperature.

Use 'Fan assisted grill' mode  with the oven door **closed**. This mode is very useful for grilling foods rapidly, as the distribution of heat by the fan makes it possible not only to brown the surface, but also to cook the bottom of the food. It can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes for example.

When using 'Fan assisted grill' mode, place the food on the 2nd or 3rd oven shelf from the bottom, then place a dripping-pan on the 1st rack from the bottom to prevent fat and grease from dripping onto the oven floor. We recommend you set the thermostat to 200°C, as it is the most efficient temperature for 'Fan assisted grill' mode. However, this does not mean you cannot use lower temperatures, simply use the thermostat buttons  and  to set the desired temperature.

**Important:** for best results and to save energy, always use the 'Fan assisted grill' with the oven door **closed**.



## Use and Care

### **Baking Cakes**

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly (the indicator light will turn off). To prevent heat loss and the cake from dropping, do not open the oven door during baking.

In general...

#### **... if pastry is too dry**

Increase the temperature by 10°C and reduce the cooking time.

#### **... if pastry has dropped**

Use less liquid or lower the temperature by 10°C.

#### **... if pastry is too dark on top**

Place it on a lower shelf, lower the temperature, and increase the cooking time.

#### **... if cooked well on the inside but sticky on the outside**

Use less liquid, lower the temperature, and increase the cooking time.

#### **... if the pastry sticks to the pan**

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.


#### **... if I used multi shelf cooking and one shelf is more cooked**

Use a lower temperature setting next time. It is not necessary to remove the food from all the racks at the same time.



## Use and Care

### Cooking Pizza

For best results when cooking pizza, use the 'Pizza Mode' 

- Preheat the oven for at least 10 minutes.
- Use a light aluminum pizza pan, placing it on the shelf supplied with the oven. Don't use the dripping pan since this will extend the cooking time, making it difficult to get a crispy crust.
- Do not open the oven door frequently while the pizza is cooking;
- If the pizza has a lot of toppings (three or four), we recommend you add the mozzarella cheese on top halfway through the cooking process.
- For best results, only use one shelf at a time, but if you want to cook on two shelves, use the 2nd and 4th racks from the bottom with a temperature of 220°C and swap them halfway through cooking.

### Cooking Fish and Meat

When cooking white meat, fowl and fish, use a temperature setting from 180°C to 200°C.

For red meat that you want well done on the outside while tender and juicy in the inside, it is best to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards.







In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the shelf and place the dripping pan beneath it to catch the fat.

Make sure that the shelf is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use a lower shelf height. For savoury roasts (especially duck and wild game), dress the meat with lard or bacon on the top.



# Use and Care

## Cooking Guide




Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Preheating time (Minutes)	Thermostat knob setting	Cooking time (Minutes)
 <b>Convection</b>					
Duck	1	3	15	200	65-75
Roast veal or beef	1	3	15	200	70-75
Pork roast	1	3	15	200	70-80
Biscuits (short pastry)	-	3	15	180	15-20
Tarts	1	3	15	180	30-35
 <b>Multi-Cooking</b>					
Pizza (on 2 racks)	1	2-4	15	220	15-20
Lasagna	1	3	10	200	30-35
Lamb	1	2	10	180	50-60
Roast chicken +potatoes	1	2-4	10	180	60-75
Mackerel	1	2	10	180	30-35
Plum-cake	1	2	10	170	40-50
Cream puffs (on 2 racks)	0.5	2-4	10	190	20-25
Biscuits (on 2 racks)	0.5	2-4	10	180	10-15
Sponge cake (on 1 cake)	0.5	2	10	170	15-20
Sponge cake (on 2 cakes)	1.0	2-4	10	170	20-25
Savory pies	1.5	3	15	200	25-30
 <b>Top Oven</b>					
Browning food to perfect Cooking	-	3/4	15	220	-
 <b>Defrosting</b>					
All frozen food					
 <b>Grill</b>					
Soles and cuttlefish	1	4	5	Max	8-10
Squid and prawn kebabs	1	4	5	Max	6-8
Cod filet	1	4	5	Max	10
Grilled vegetables	1	3/4	5	Max	10-15
Veal steal	1	4	5	Max	15-20
Cutlets	1	4	5	Max	15-20
Hamburgers	1	4	5	Max	7-10
Mackerels	1	4	5	Max	15-20
Toasted sandwiches	-	4	5	Max	2-3
<b>With rotisserie (where present)</b>					
Veal on the spit	1.0	-	5	Max	80-90
Chicken on the spit	1.5	-	5	Max	70-80
Lamb on the spit	1.0	-	5	Max	70-80
 <b>Fan Assisted Grill</b>					
Grilled chicken	1.5	3	5	200	55-60
Cuttlefish	1.5	3	5	200	30-35
<b>With rotisserie (where present)</b>					
Veal on the spit	1.5	-	5	200	70-80
Chicken on the spit	2.0	-	5	200	70-80
Chicken (on the spit)+potatoes (roasted)	1.5	-	5	200	70-75
	-	2	5	200	70-75
Lamb on the spit	1.5	-	5	200	70-80





# Use and Care

## Cooking Guide (cont'd)

Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Preheating time (Minutes)	Thermostat knob setting	Cooking time (Minutes)
 <b>Fast cooking</b>					
<b>Frozen food</b>					
Pizza	0.3	2	-	250	12
Courgette and prawn pie	0.4	2	-	200	20
Country style spinach pie	0.5	2	-	220	30-35
Turnovers	0.3	2	-	200	25
Lasagne	0.5	2	-	200	35
Golden Rolls	0.4	2	-	180	25-30
Chicken morseis	0.4	2	-	220	15-20
<b>Pre-cooked food</b>					
Golden chicken wings	0.4	2	-	200	20-25
<b>Fresh Food</b>					
Biscuits(short pastry)	0.3	2	-	200	15-18
Fruitcake	0.6	2	-	180	45
Cheese puffs	0.2	2	-	210	10-12
 <b>Pizza</b>					
Pizza	0.5	3	15	220	15-20
Roast veal or beef	1	2	10	220	25-30
Chicken	1	2/3	10	180	60-70
 <b>Baking</b>					
Tarts	0.5	3	15	180	20-30
Fruit cakes	1	2/3	15	180	40-45
Fruitcake	0.7	3	15	180	40-50
Sponge cake	0.5	3	15	160	25-30
Stuffed pancakes (on 2 shelves)	1.2	2-4	15	200	30-35
Small cakes (on 2 shelves)	0.6	2-4	15	190	20-25
Cheese puffs (on 2 shelves)	0.4	2-4	15	210	15-20
Cream puffs (on 3 shelves)	0.7	1-3-5	15	180	20-25
Biscuits (on 3 shelves)	0.7	1-3-5	15	180	20-25
Meringues (on 3 shelves)	0.5	1-3-5	15	90	180

**Note:** Cooking times are approximate and may vary according to personal taste. When cooking using the grill or fan assisted grill, the dripping pan must always be placed on the 1st oven shelf from the bottom.



## Use and Care

### **Cleaning and Maintenance**

Before cleaning your oven or performing maintenance, make sure that the cooking mode selection knob is set to 'OFF' symbol and the cooking temperature selection knob is set to 'OFF'. To extend the life of your oven, it must be cleaned frequently.

The enamelled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances. Spray on surface cleaners should also be avoided.

The use of these cleaners can result in the development of rust and corrosion. If any stainless steel has difficult to remove stains, use cleaners specifically recommended to clean stainless steel. After cleaning any surface, it is advisable to rinse thoroughly and dry.

The inside of the oven should preferably be cleaned immediately after use, when it is still warm (but not hot), with warm water and soap. The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents, scourers acidic cleaners such as lime scale remover, etc. as these could damage the enamel. also can result in the development of rust and corrosion. If stains are particularly tough to remove, use cleaners specifically recommended to clean ovens and follow the instructions provided with the cleaner.

**Never use a steam cleaner for cleaning inside the oven.**

If you operate your oven for an extended period of time, or if you are cooking dishes that contain a lot of water, condensation may form on the oven door. Dry it using a soft cloth and try reducing the cooking temperature.

There is a rubber seal surrounding the oven opening which is necessary to ensure the correct operation of the oven. Check the condition of this seal on a regular basis. If necessary, clean it but avoid using abrasive products or objects to do so. Should it become damaged, please contact Technika Service Department. We recommend you avoid using the oven until it has been repaired.

Never line the oven bottom with aluminum foil as the accumulation of heat could compromise the cooking process and even damage the enamel.

Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.



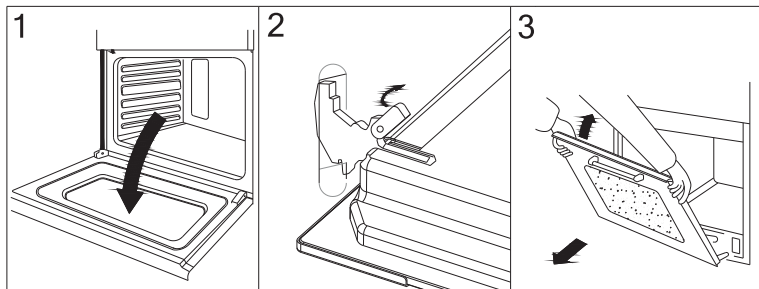
## Use and Care

### How to Remove the Oven door

For a more thorough clean, you can remove the oven door. Choose the remove and assemble method According to different structure of oven door purchased. Proceed as follows:

Oven door structure 1 remove and assemble procedure:

1. Open the door fully ;
2. Lift up and turn the small levers situated on the two hinges ;
3. Grip the door on the two external sides ,shut it slowly but not Completely;
4. Pull the door towards you ,pulling it out of its seat ;
5. Reassemble the door by following the above procedures backwards.





## Use and Care

### Replacing the Oven Lamp

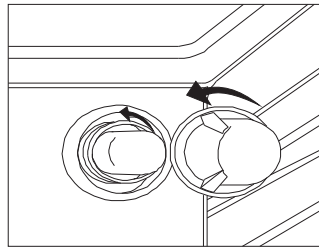
**WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**

Remove the glass cover of the lamp-holder as shown below.

Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:

- Voltage: 240V
- Wattage: 25W
- Type: E 14

Replacement lamps are available from Technika. Replace the glass cover and reconnect the oven to the mains power supply.



All electrical connections must be performed by an electrically licensed contractor.

All care must be taken to ensure the installation is properly earthed and conforms to local codes.

- The oven must be installed in a heat resistant cabinet withstanding temperatures of no less than 75°C. Where low temperature cabinetry is bordering the appliance, a 16mm clearance must be provided between the oven and the doors or drawers.
- The oven must have a 50mm clearance below the benchtop or cooktop.
- A cutout of 380mm x 380mm in the cavity base (below the oven) is needed for ventilation.

Drawers underneath the oven are not recommended.

- This oven must be completely sealed from adjacent cabinets to prevent condensation.
- The oven must be secured by 4 screws to the cabinet.
- The oven must be connected to 15 amp circuit.
- Technika will not be held responsible for damages to cabinetry due to incorrect installation



## Use and Care

### Disposal

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city council office.



# Installation

**IMPORTANT: Installation, assembly and electrical connections must be carried out by authorised personnel.**

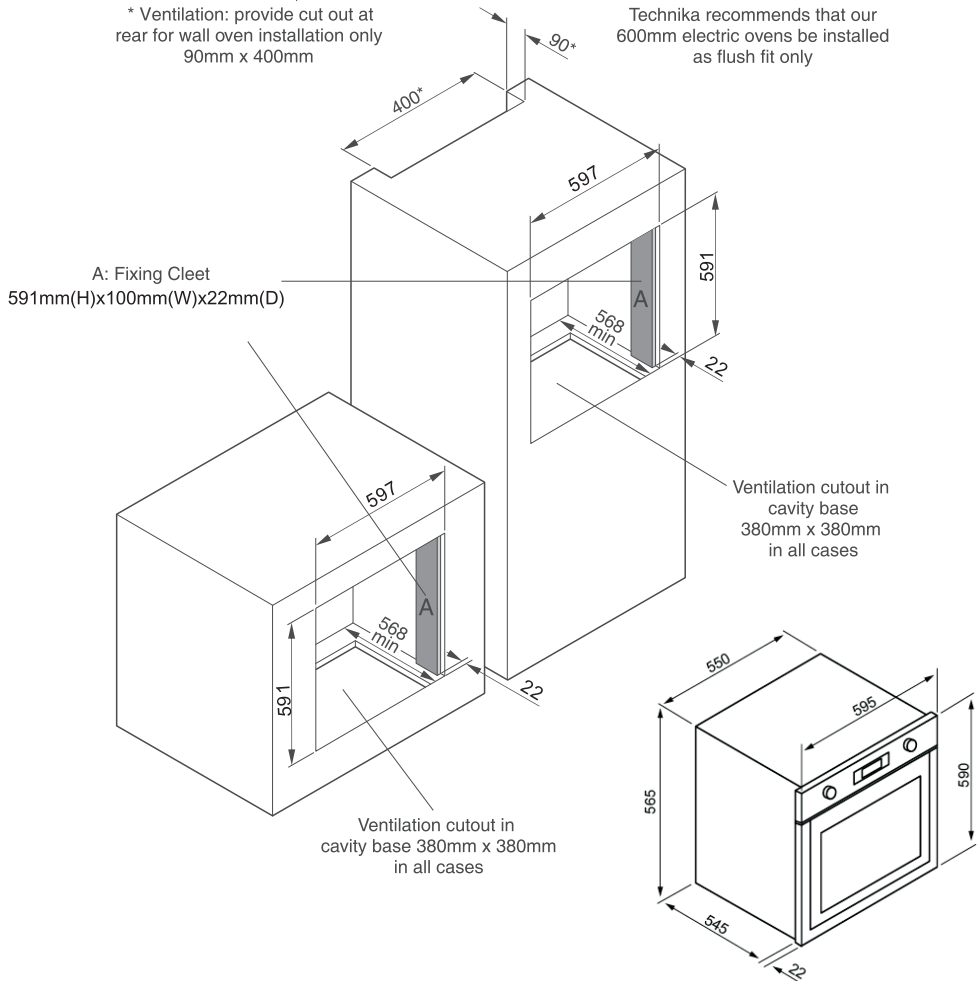
## Cabinet Details

In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit.

## Flush Fit

\* Ventilation: provide cut out at rear for wall oven installation only 90mm x 400mm

Technika recommends that our 600mm electric ovens be installed as flush fit only



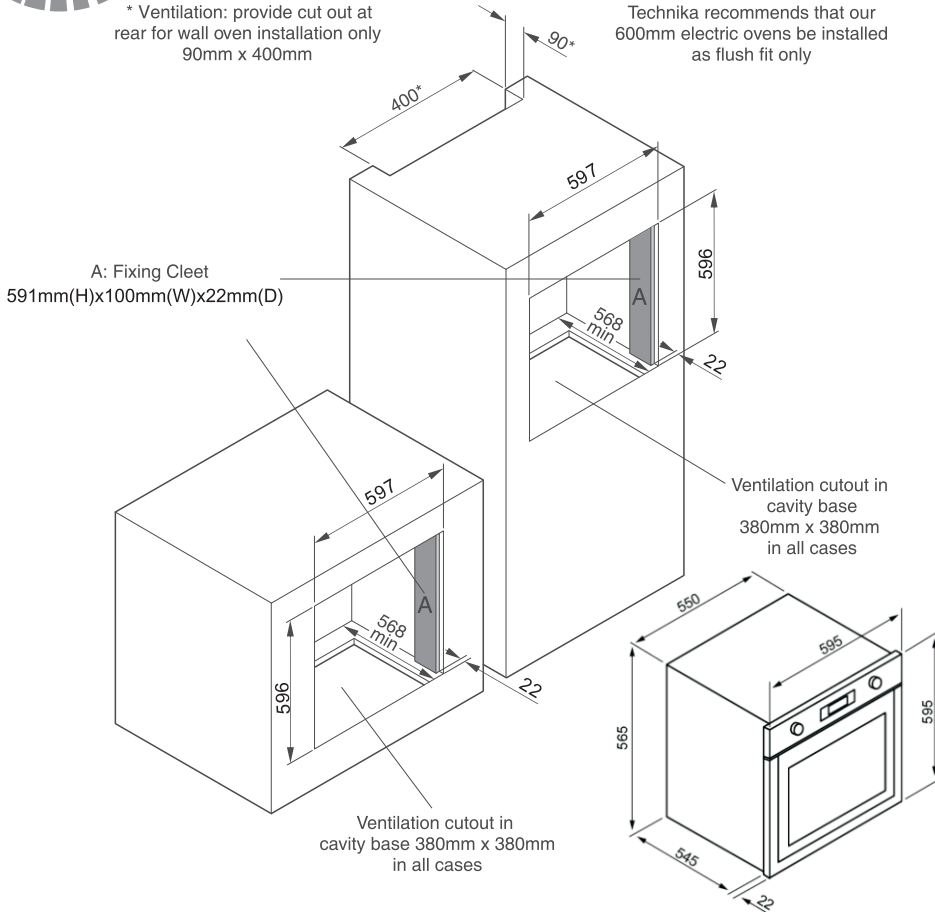


# Installation

## Flush Fit

\* Ventilation: provide cut out at rear for wall oven installation only 90mm x 400mm

Technika recommends that our 600mm electric ovens be installed as flush fit only



- All electrical connections must be performed by a licensed contractor
- All care must be taken to ensure the installation is properly earthed and conforms to local codes
- The oven must be installed in a heat resistant cabinet withstanding temperatures of no less than 75°C
- For low temperature cabinetry a 16mm clearance must be provided between the oven and the doors or drawers
- The oven requires a 50mm clearance from the benchtop or cooktop
- The cabinet must be completely sealed from other and adjacent cabinets to prevent condensation
- The oven must be secured by 4 screws to the cabinet
- The oven must be connected to a 15amp circuit
- The oven requires a ventilation cut out to allow proper air circulation, see installation sheet
- Technika will not be held responsible for damages to cabinetry due to incorrect installation



# Installation

## Electrical Connection

Fit a plug that is appropriately rated for the load indicated on the data plate to the cable supplied with the appliance. The plug must be compatible with the socket outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this appliance.

If connecting the cable directly to the mains, install a suitable isolating switch with a minimum contact opening of 3mm between the appliance and the mains. The isolating switch should be sized according to the load on the data label and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

Connection to the electricity supply must be made by an authorised person in accordance with the Wiring Rules AS/NZS3000.

The supply cable should be positioned so that it does not reach a temperature of more than 75°C.

## Technical Data

Inner dimensions of the oven:

Width: 43.5cm

Depth: 40cm

Height: 32cm

Inner Volume of the oven: 56 litres.

Voltage and Frequency of Power Supply:

240V ~ 50Hz

Power Usage:



2520W



2520W



2550W



3420W



2020W



2560W



1460W



1110W



2924W



55W





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