

Instructions for Use and Installation  
**Touch Control Oven (TFT)**

**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.
- **WARNING: This appliance is a domestic kitchen appliance suitable for indoor installation. It is not suitable for outdoor installations such as alfresco kitchens or garages unless a qualified, competent installer has deemed the location and installation to be suitable & compliant.**
- **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.**
- **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.**
- **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.**



## For Your Safety

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.

### **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.
- **DO NOT** install the appliance behind a decorative door in order to avoid overheating.
- 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.

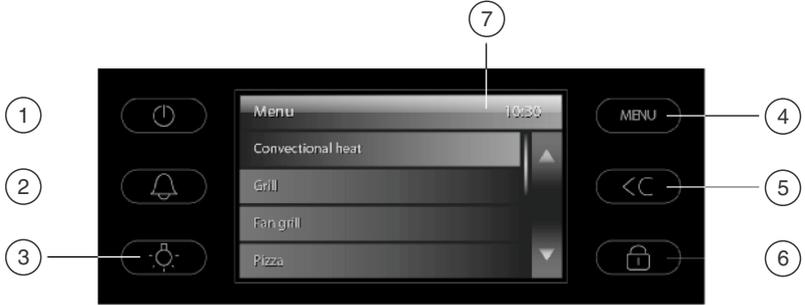
### **ADDITIONAL WARNINGS FOR PYROLYTIC SELF CLEANING MODELS:**

- Excess spillage inside the oven must be removed before using the pyrolytic self cleaning function.
- During self cleaning, **DO NOT** leave anything inside the oven cavity (eg utensils, pans, grids, grilling tray etc;) as it may get heavily damaged.



# Use and Care

## Controls



The appliance is operated via the display (7) and the electronic sensors next to and below the display. These react to finger contact. An audible tone will sound each time a sensor is touched. The volume of the keypad tone can be adjusted or switched off altogether, see "Setting-Volume-Keypad tone".

### Sensors

		Meaning
1		ON/OFF Sensor - For switching appliance on/off
2		Minute Minder Sensor - For entering a time for the minute minder
3		Light sensor - For switching lighting on/off
4	MENU	Menu sensor - To return to the main menu
5	<<C	Return Sensor - To delete the latest entry
6		Child Safety Sensor - To lock the display & sensors

### Display

All information about functions, temperature, cooking durations and setting is shown in the display. After the appliance has been switched on with sensor or display, the **Main menu** appears in the display with a list of options available: Select a menu option listed below by touching the display.

- Main Menu**
- Convectional heat
  - Grill
  - Fan Grill
  - Pizza
  - Bake
  - Fast Cooking
  - Delicate
  - Top heat
  - Multi Cooking
  - Defrost
  - Self clean  
(Pyrolytic model only)
  - Recipe
  - Setting



# Use and Care

## Controls

### Symbol

The following symbols will appear in the display in addition to the text:

Symbol	Meaning
	A maximum of 4 options can be shown in the display. These arrows indicate if more than four options are available. You can scroll up or down in the list by touching the appropriate sensor.
	A tick will appear beside the option which is currently selected.
	This indicates additional information that is available. This information window can be deleted by selecting OK.
	The system was locked.
	A minute minder time has been set.

When a function is selected, the following symbols may appear in the display, depending on setting:

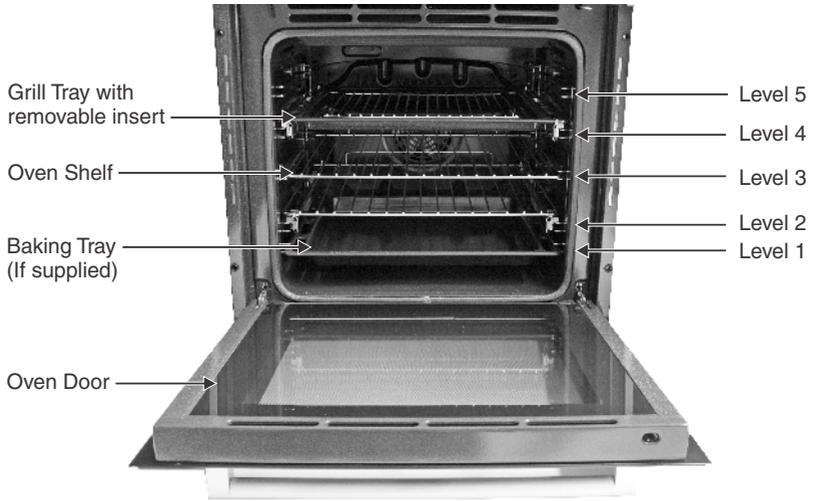
	Fast heat-up phase
	Heating-up phase
	Cooling phase
	Start time
	Duration
	Finish time
	Core temperature when using the food probe
	Convectional Heat
	Grill
	Fan Grill
	Pizza
	Bake
	Fast Cooking
	Delicate
	Top Heat
	Multi Cooking
	Defrost
	Self Clean (Pyrolytic model only)



# Use and Care

## Oven & Accessories

Depending on which model you have, ovens are supplied with chrome wire Shelf Supports or chrome wire/telescopic Shelf Supports. There are five shelf positions for all models, some models include two telescopic supports.



Attention: The oven comes with a soft close door feature which will only operate correctly when sufficient initial force is applied when closing. Should insufficient force be applied, the door may need to be closed manually.



# Use and Care

## BEFORE USING FOR THE FIRST TIME

### To enter the basic settings

The oven will switch on automatically when it is connected to the electricity supply. Your appliance is supplied with a number of standard default settings.

To change the settings:

Select the "Setting" menu, The list of options will show in the display.

- Date
- Time
- Clock format
- Language
- Brightness
- Buzzer tone
- Temperature units
- Factory default setting
- Theme

Select the setting that you want to change, The selected setting will be displayed with ✓.

NOTE: Settings cannot be altered while a cooking programme is in progress.

### Date

Press the Date menu option. Using the touchscreen keypad input the date in the sequence: year, month, day. You will see the date entered on the left side of the display. Click "OK" to save & return to the Settings menu.

### Time

Press the Time menu option. Using the touchscreen keypad input the time in Hours and Minutes. You will see the time entered on the left side of the display. Click "OK" to save & return to the Settings menu.



## Use and Care

### **Clock format**

Press the Clock menu option. Choose between 12h or 24h clock setting. The selected option will have a ✓ next to it. Click "OK" to save & return to the Settings menu.

### **Language**

Press the Language menu option. Choose the desired language from the list available. The selected option will have a ✓ next to it. Click "OK" to save & return to the Settings menu.

### **Brightness**

Press the Brightness menu option. Adjust the slider to the desired brightness setting. Click "OK" to save & return to the Settings menu.

### **Buzzer tone**

Press the Buzzer Tone menu option. Adjust the slider to the desired buzzer volume setting. Click "OK" to save & return to the Settings menu.

### **Temperature units**

Press the Temperature Units menu option. Choose the desired temperature unit from the list available - either Celcius or Farenheit. The selected option will have a ✓ next to it. Click "OK" to save & return to the Settings menu.

### **Factory default setting**

Press the Factory Default Settings menu option. If you select "YES" you will have a ✓ next to it. When you press the "OK" button all personalised settings will be restored to factory default settings and will then return back to the Settings menu.

### **Theme**

Press the Theme menu option. Choose the desired colour theme from the list available. The selected option will have a ✓ next to it. Click "OK" to save & return to the Settings menu. The colour scheme of the menu interface will be changed to your selected colour.



## 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 oven comes with a soft close door feature which will only operate correctly when sufficient initial force is applied when closing. Should insufficient force be applied, the door may need to be closed manually.

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 tray on the bottom shelf position of the oven to prevent any spillages from dripping onto the bottom of the oven. **Never place anything (including foil and oven trays) 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

## QUICK MANUAL OPERATION

Switch the oven on, select a function and a temperature and switch the oven off after the end of the program.

### Selecting a function

1. Switch the oven on. Press the screen to go to the Menu.
2. Select the desired oven function. You can use the ▲▼ arrows on the touchscreen for more options.

After selecting an oven function, options which can be entered or changed for the cooking program will appear in the display, e.g.:

- Temperature
- Core temperature (Core temperature, only appears when the food probe is used, see user instruction booklet, chapter "Food probe")
- Duration
- Start time
- Finish time
- Heating-up phase

If you don't want to modify the parameters, click the "OK" button, and the program will begin to run after 5 seconds.

If you want to modify the function parameters, press the relevant option and modify the parameters accordingly.

You can also adjust these parameters once the programme has started by pressing the 'Change' button on the touchscreen.

### Changing the temperature

1. Hold and adjust the slider to the desired temperature, each slide indicator is approximately 25°C. You can also do a fine adjustment of the temperature using the +5/-5 buttons.
2. When the desired temperature is set, press "OK" to save the set value and return back to the function sub menu.

### Changing the duration

1. Using the touchscreen keypad input the desired cooking duration in Hours and Minutes. You will see the time entered on the left side of the display.
2. Press "OK" to save the set value and return back to the function sub menu. If you don't edit the duration, the default program will run 2 hours.



# Use and Care

## Set the start time

1. Using the touchscreen keypad input the desired starting time, hours first then minutes. You will see the time entered on the left side of the display.
2. Click "OK" button to save the set value, and return the function sub menu.

If you don't set the start time, the default start time will be the current clock time and the program start time will not be displayed in the sub menu interface function.

## Set the finish time

1. Using the touchscreen keypad input the desired finishing time, hours first then minutes. You will see the time entered on the left side of the display.
2. Click "OK" button to save the set value, and return the function sub menu.

If you don't set the finish time, the default finish time will be the current clock time plus the program running duration. The program start time will not be displayed in the sub menu interface function.

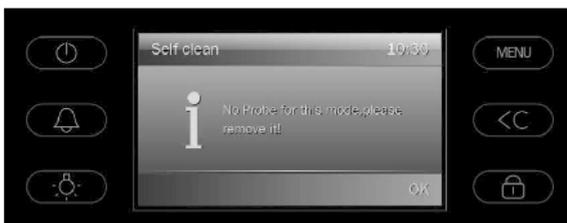
## Set the heating-up phase

1. Touch heating-up phase options into the interface, the corresponding heating mode is selected, the corresponding options to play behind the ✓, after complete touch "OK" button to return to functional sub menu. The default is Fast.

## Probe

This feature is not applicable for use with the following functions: Grill, Fan grill, Defrost, Self clean.

Choosing one of these functions with the probe inserted will display the warning shown below to Remove the probe:



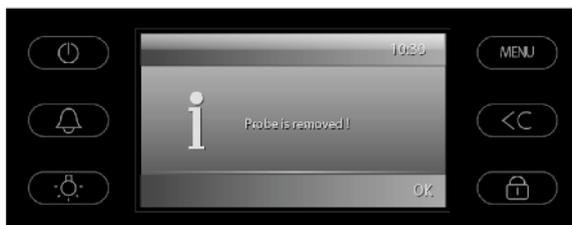


## Use and Care

### The use of the probe

1. Insert the longer end of the probe into the meat, insert short end of the probe completely into the socket on the inside of the oven. The system detects the probe is connected and the "Duration" parameter then changes into the "Probe" parameter.
2. Press the "Probe" option on the probe temperature setting interface.
3. Adjust the slider to the desired temperature, each slide indicator is approximately 5°C. You can also do a fine adjustment of the temperature using the +1/-1 buttons.
4. When the desired temperature is set, press "OK" to save the set value and return back to the function sub menu.

If the probe falls out or is pulled out while the program is running, the following message will appear on the screen. Press "OK" to return to the main menu page.



Re-insert the probe if the program is running and the following message will appear on the screen. Press "OK" to return to the main menu page.





# Use and Care

## Change the parameters of the set Program

When a program is running, you can press the "Change" button on the touchscreen to edit the function parameters. The program stops temporarily while you make the adjustments. After you press the "OK" button, the program will continue to run.

You can modify the parameters including: Temperature, Duration/Probe, Start time, Finish time, Heating-up phase.

## Cancel the running program

When the oven program has not yet started, you can press  key to return to the previous menu screen.

When an oven program is running, press  key, to prompt the screen below:



Click "YES" to terminate the running program and return to the previous menu screen. Click "NO" to continue running the selected program.

## Other features

### Child safety function

1. When the oven is in standby mode, touch and hold the  key for 3 seconds to lock the control panel. At this point, only the  key is effective, other keys are invalid.
2. When the oven is running a program, touch and hold the  key for 3 seconds to lock the control panel. At this point, only the  key is effective, other keys are invalid.
3. To unlock the touchscreen and the keys, hold the  key for 3 seconds. The  icon at the top right corner of the display will disappear, and the control panel will be back to normal operation.



# Use and Care

## Setting the Kitchen Timer

1. When the oven is running, touch the 🔔 key, enter the desired timing, input the amount of hours first then minutes. You will see the time entered on the left side of the display.
2. Click "OK" button to save the set value and return to the previous menu.
3. The icon 🔔 will appear in the upper right corner of the screen along with the timer which will begin to countdown from your set time till it gets to 00:00.
4. When the timer reaches 00:00, the buzzer will sound for two minutes and the 🔔 icon will begin to flash.
5. After the two minutes is up, the 🔔 icon will disappear and the 00:00 timer will be replaced by the current time.

If want to stop the buzzer within 2 minutes, touch the 🔔 key.

## Cancel kitchen timer

1. Whilst the timer is running, press the 🔔 key to enter the setup screen, change the time to "00:00" or press 'CLEAR' and then press the "OK" button. You will then return to the previous screen.
2. After the kitchen timer is cancelled, the 🔔 icon at the top right corner will disappear, the current time will display in the upper right corner.



## Use and Care

### **Safety Shutoff**

If a cooking time is not entered, the oven will shut itself off after two hours.

This oven's electrical circuitry features a thermal shutoff system. If the oven heats to abnormally high temperatures, the system will shut off the power supply to the heating elements for a period of time or completely.

### **Cooling Ventilation**

To cool the ovens outer layer, some models are equipped with a cooling fan. When the oven gets hot, the cooling fan is automatically enabled.

When the fan is on, there will be a normal flow of air from the slots between the oven door and the control panel.

Note: After baking, the oven fan will be working to cool sufficiently.



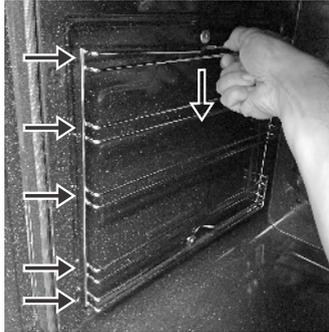
# Use and Care

## Positioning the oven trays & shelves

The Grill Tray or Oven Shelf can be located in any of the five height positions in the oven.

Refer to the 'Cooking Guide 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 does not have a stop position and can be fully withdrawn without interruption, so be careful not to accidentally fully withdraw the tray.

Fit Trays and Shelves between bars as shown right



To remove the Oven Shelf Support, push down on the wire below the top 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.

Chrome Wire Shelf Support



Shown with Oven Shelf

Chrome Wire Shelf with Telescopic Shelf Support (If fitted)



Shown with Grill Tray



## Use and Care

### COOKING MODES

#### Convection mode

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

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

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**

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**

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.

### **Fan forced mode**

When set to Fan Forced 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**

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

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

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 22).

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

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 'Fan Forced' 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 'Fan Forced' 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</b> (where present)					
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</b> (where present)					
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' 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. 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. 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 or caustic oven cleaners 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 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 place anything (including foil and oven trays) on the bottom of the oven when it is in operation because this could damage the enamel.**

Clean the glass door using non-abrasive products or sponges 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.**

**Use only non caustic oven cleaners purchased from hardware stores or supermarkets.**



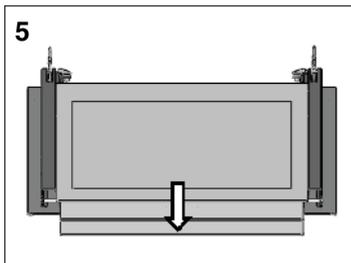
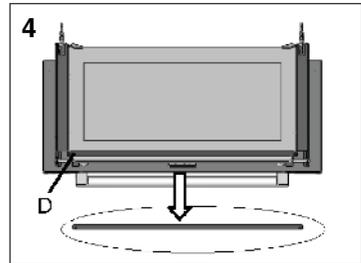
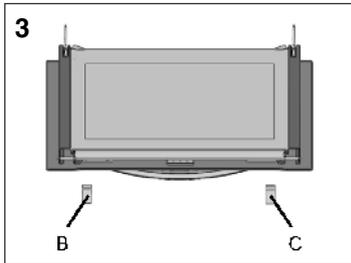
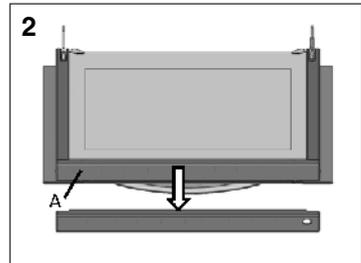
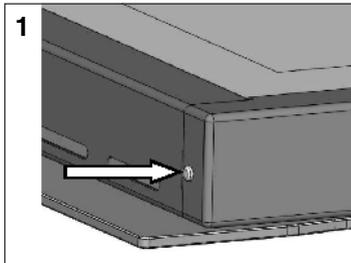
# Use and Care

## How to dismantle the oven door for cleaning

### Method 1

1. Open the door or remove the door (can be done either way) and push the round pins on either side of the door.
2. While holding them pressed in, pull the end panel (A) out.
3. Remove rubber seals (B) and (C) if they are still attached to the glass.
4. Remove edge seal (D) by unscrewing the 2 bolts (where fitted).
5. Gently pull out the inner and middle pane/s of glass.
6. Clean the glass and other components with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Reassemble the door by following the above procedures in the reverse order.





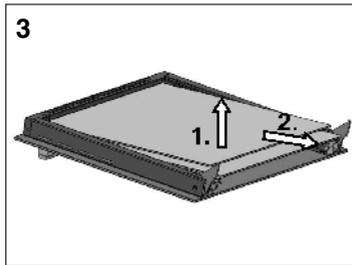
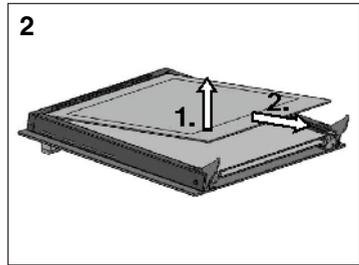
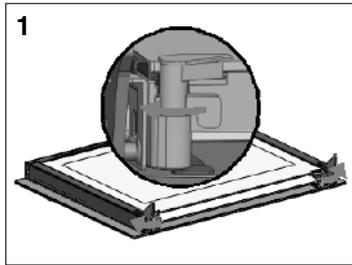
# Use and Care

## How to dismantle the oven door for cleaning

### Method 2

1. Flip the glass pane retainers outwards to open them.
2. Gently lift up the inner pane and remove it.
3. Gently lift up the middle pane/s and remove it.
4. Clean the glass and other components with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Reassemble the door by following the above procedures in the reverse order.





## Use and Care

### Automatic self-cleaning (Pyrolytic model only)

The oven is heated to approximately 480°C. Any food residue from roasting, grilling and baking are burnt to ash. You can choose from three cleaning levels.

Level	Degree of Cleaning	Duration
1	Low	approx 1.25 hours
2	Medium	approx 1.50 hours
3	Intensive	approx 2.00 hours

### What you should know

1. For safety reasons, the oven locks automatically when it reaches approx. 280°C. You will only be able to open the door again once the temperature has fallen.
2. The exterior of the oven will become very hot. Make sure that nothing is placed against the front panel.
3. Keep children at a safe distance.
4. Never attempt to open the oven during the self-cleaning process. The cleaning process may be interrupted.
5. Please do not attempt to push in the latch by hand.
6. You cannot switch the oven light on during self-cleaning.

### Before self-cleaning

1. Remove unsuitable accessories and all ovenware from the oven.
2. Fire Risk: Loose food residue, grease and meat juices are flammable. Wipe the oven and the accessories that are to be cleaned at the same time with a damp cloth.
3. Clean the door and along the edges of the oven around the seal. Do not scour the seal.
4. Make sure that the oven door is closed before you start cleaning.

### Cleaning accessories at the same time

1. Insert the universal pan at shelf position 2 from the bottom for self-cleaning.
2. The wire grill is not suitable for self-cleaning.
3. Never clean metal sheets and dishes which have been coated with a non-stick coating using the oven's automatic self-cleaning function (Pyrolytic operation). High temperatures can cause poisonous gases to be formed from the non-stick coating with risk of serious damage to health.



## Use and Care

### Selecting the automatic self-cleaning function

1. From the main menu, scroll down and select the 'Self Clean' option.
2. Choose the time duration for the Self Cleaning cycle from the list provided. The ✓ icon represents which time is selected. Press "OK" to continue.
3. You will then get an onscreen warning to remove all accessories from inside the oven. Once everything is removed press "OK" to activate the self-clean.
4. The control panel and touchscreen will lock and the door lock will also engage. A timer will indicate how long is left for cleaning.
5. Once the self-clean is complete, the buzzer will sound for 2 minutes. You can press the  key to stop the buzzer early.

### To cancel the self-cleaning function

To stop the Self-Clean function early, press and hold the  key until the function shuts off. The control panel & touchscreen will reactivate and the door will unlock.

**WARNING:** Allow the oven to fully cool down before you touch it as it will be very hot from the high temperatures used for cleaning.

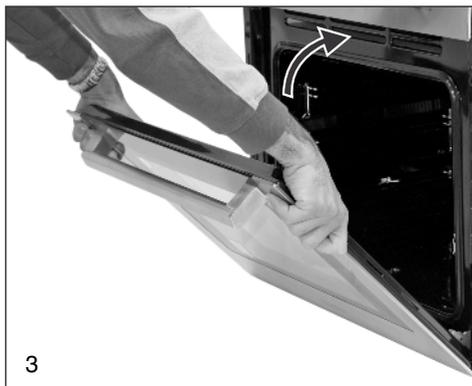
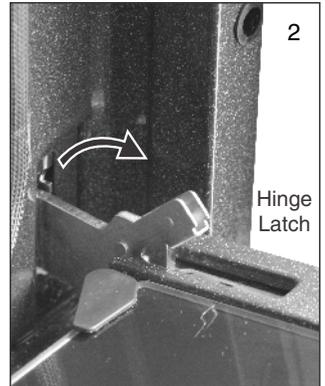
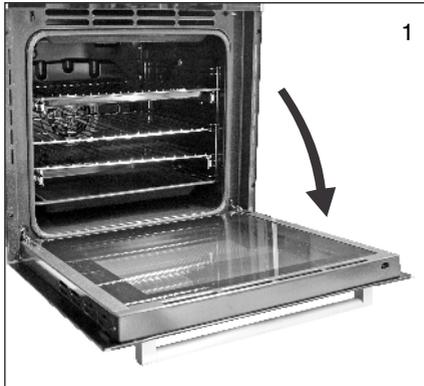


# Use and Care

## How to remove the oven door

You can remove the oven door for better access to the oven when cleaning. Proceed as follows to remove the door:

- Open the door fully (1).
- Lift up and turn the latch situated on each of the two hinges (2).
- Grip the door on the two external sides and close it approximately 3/4 way (3).
- Pull the door up towards you, lifting it out of the oven frame (4).
- To replace the door, use the reverse procedure.





# Use and Care

## Replacing the oven lamp

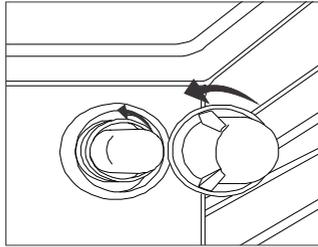
**WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**

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: 220-240V
- Wattage: 25W
- Type: E 14

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



## 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

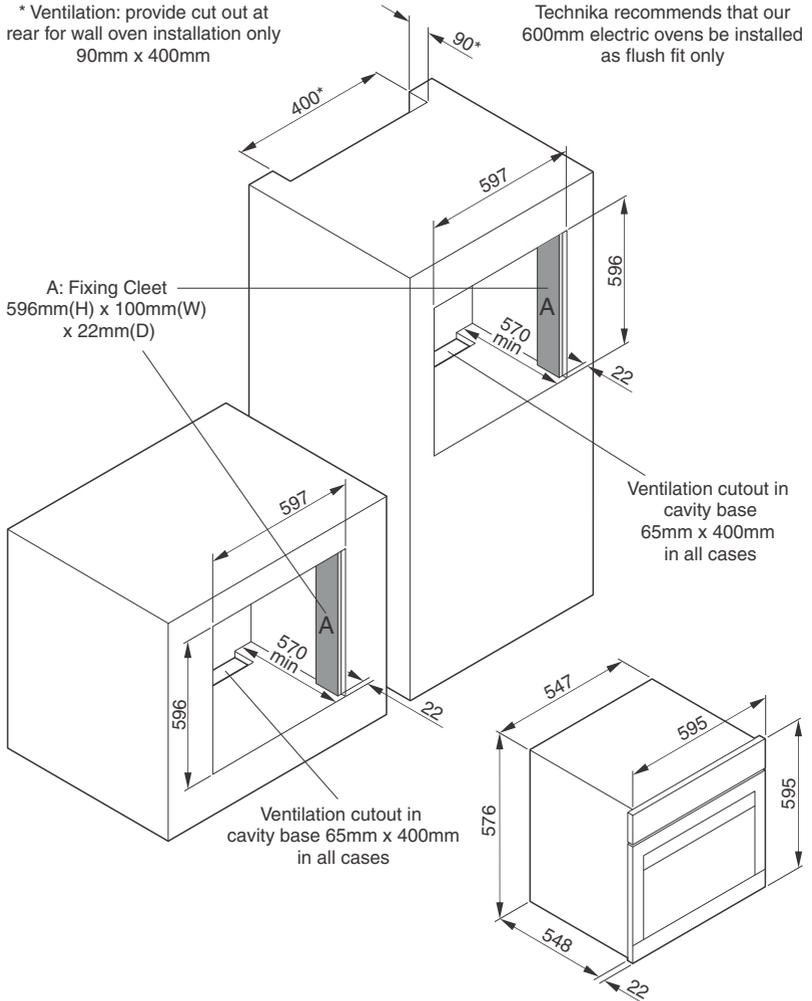
**IMPORTANT: Installation, assembly and electrical connections must be carried out by authorised personnel.**

## 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.

\* 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

The panels of the adjacent cabinets must be made of heat-resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100°C.

In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

All parts, which ensure the safe operation of the appliance, must be removable only with the aid of a tool.

To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 wood screws into the 4 holes located on the perimeter of the frame.



# Installation

## Electrical connection

The appliance is usually supplied fitted with a power cord and 3 pin plug. Install the cooker so that the plug is easily accessible. Plug the 3-pin plug into a properly earthed, 15A general purpose power outlet on a separate dedicated circuit. The plug and socket outlet must be accessible after installation. The supply cable should be positioned so that it does not reach a temperature of more than 75°C along its entire length.

If the appliance is not supplied with a plug or if connecting the cable directly to the mains, connection to the electricity supply must be made by an authorised person in accordance with the Wiring Rules AS/NZS3000. The installation must include 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).

Before making the connection check that:

- the switch, wiring and electrical system can support the appliance load (see data plate);
- the power supply system has an efficient earthing connection which complies with the provisions of current regulations;
- the power outlet or omnipoar circuit-breaker is easily accessible once the cooker has been installed.

## Replacing the power supply lead

If the supply cord or plug is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid hazard.



# Installation

## **Technical data**

Inner dimensions of the oven:

Width: 43cm

Depth: 41cm

Height: 40cm

Gross Oven Volume: 83 litres.

Net Oven Volume: 70 litres.

Voltage and Frequency of Power Supply:

220-240V ~50/60Hz or 50Hz

Power Usage: 2715-3230W





TECHNIKA PTY LTD ACN 069 686 326  
77 FILLO DRIVE SOMERTON VIC 3062  
General : 1800 649 969 - Service : 1800 333 244  
Technika After Sales Service - P.O. Box 543 SOMERTON VIC 3061

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