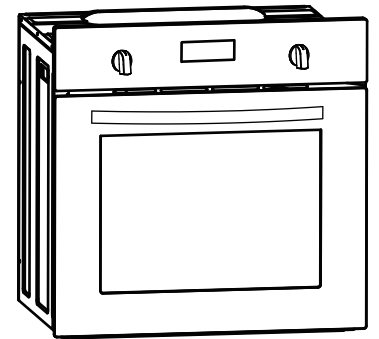




FSOC59DX



Service Contact Number:

01623 625658

customer.care@shipitappliances.com

Ship It Appliances, Unit A, Concorde Way, Millennium
Business Park, Mansfield, Nottinghamshire, NG19 7JZ

INSTRUCTION MANUAL

BUILT-IN ELECTRIC OVEN

Do not use the oven until you have read this instruction manual

DEAR CUSTOMER

Congratulations on your purchase. Our products are exceptionally easy to use and extremely efficient. After reading the instruction manual, operating the oven will be easy.

Before being packaged and leaving the manufacturer, the cooker was thoroughly checked with regards to safety and functionality.

These instructions have been compiled in order to help you learn how to handle the appliance. So please read them carefully before you use the appliance for the first time in order to avoid possible accidents.

Please keep the instruction manual and store it in a safe place so that it can be consulted at any time.

It is necessary to follow the instructions in the manual carefully in order to avoid possible accidents.

TABLE OF CONTENTS

Safety instructions.....4

How to save energy.....5

Disposal of the appliance.....5

Unpacking.....5

Description of the appliance.....6

Installation.....8

Operation.....10

Prior first use.....10

Electronic programmer.....10

Oven.....15

Cleaning and maintenance.....16

Operation in case of emergency.....18

Baking in the oven.....19

Technical specification.....25

SAFETY INSTRUCTIONS

- The appliance becomes very hot during operation. Take care not to touch the heating elements inside the oven.
- **WARNING:** Accessible parts may become hot during use. To avoid burns, young children should be kept away.
- Never put crockery on the opened door of the oven.
- Never clean the oven with a steam cleaning device, as it may provoke a short circuit.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the door glass as they can scratch the surface, which could then result in the glass shattering.
- 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 oven.
- During use, the appliance becomes hot, care should be taken to avoid touching the heating elements inside the oven.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- Children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged 8 and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
- Keep all mains leads at a safe distance away from the appliance.
- Should a technical fault develop, disconnect the appliance from the electrical supply and contact a service engineer.
- Do not leave the appliance unattended during operation. The manufacturer is not liable for damage which is caused by improper use or incorrect operation.
- When the oven is in operation, opening the door will cause the oven to stop heating. After closing the door, the oven will resume normal operation. With the door open, only the heating elements are disconnected; the light and any fans will continue to run.

HOW TO SAVE ENERGY

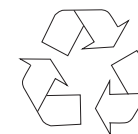


Using energy in a responsible way not only saves money but also helps the environment.

So let's save energy! And this is how you can do it:

- Make use of residual heat from the oven. If the cooking time is greater than 40 minutes, switch off the oven 10 minutes before the end time. Important when using the timer, set appropriately shorter cooking times according to the dish being prepared.
- Make sure the oven door is properly closed. Heat can leak through spillages on the door seals. Clean up any spillages immediately.
- Do not install the oven in the direct vicinity of refrigerators/freezers. Otherwise energy consumption increases unnecessarily.

UNPACKING



During transportation, protective packaging was used to protect the appliance against any damage.

After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment. All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

Caution!

During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

DISPOSAL OF THE APPLIANCE



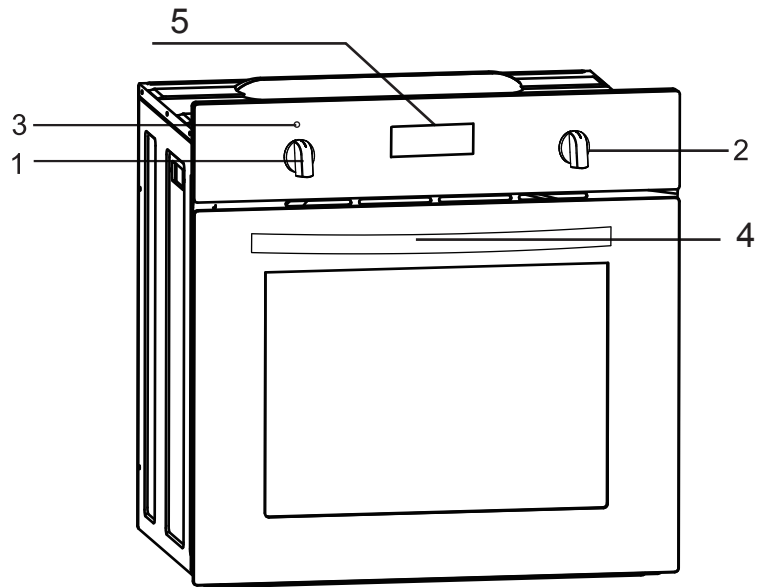
Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment.

A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

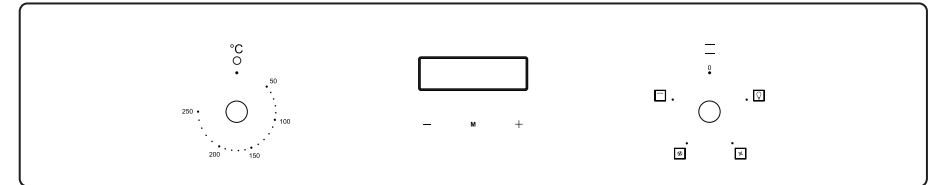
Information on appropriate disposal centres for used devices can be provided by your local authority.

DESCRIPTION OF THE APPLIANCE



- 1 Temperature control knob
- 2 Oven function selection knob
- 3 Oven temperature signal light (red)
- 4 Oven door handle
- 5 Electronic programmer

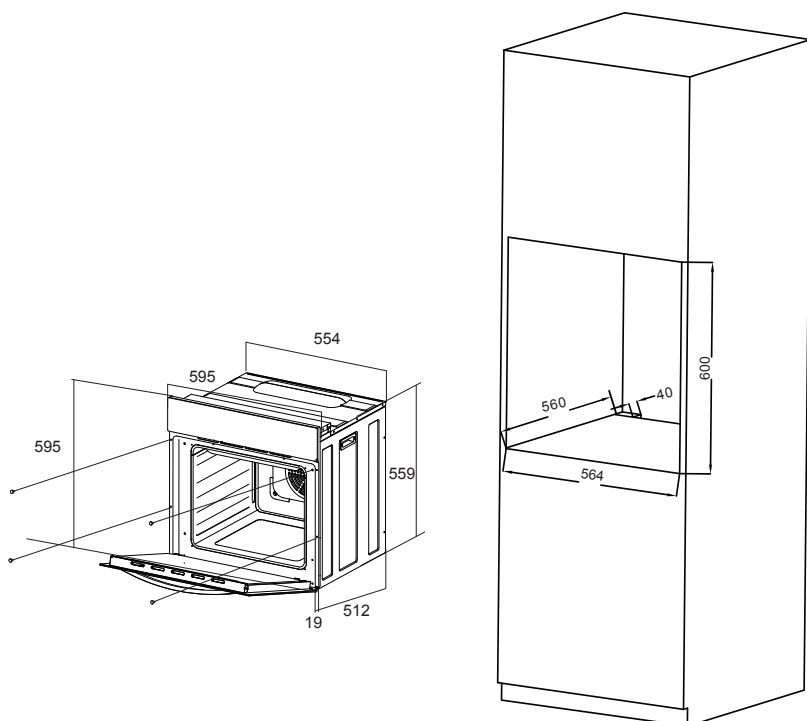
DESCRIPTION OF THE APPLIANCE



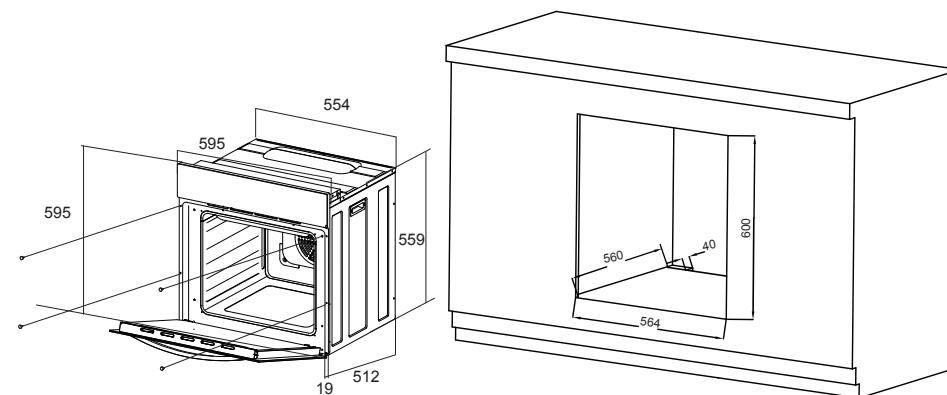
INSTALLATION

► Installing the oven

- The kitchen should be dry and have effective ventilation according to the existing technical provisions.
- Main lead behind the oven must be placed in such a manner to avoid touching the back panel of the oven because of the heat it develops during operation.
- This is a built-in oven, which means that its back wall and one side wall can be placed next to a high piece of furniture or a wall. 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. If you are unsure of your furniture's heat resistance, you should leave approximately 2cm of free space around the oven. The wall behind the oven should be resistant to high temperatures. During operation, its back side can warm up to around 50°C above the ambient temperature.
- Make an opening with the dimensions given in the diagram for the oven to be fitted.
- The appliance must be earthed.
- Insert the oven completely into the opening without allowing the four screws in the places shown in the diagram to fall out.



INSTALLATION



► Electrical connection

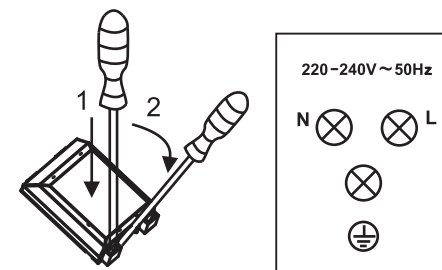
Warning!

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

- Before attempting the connection, check whether the voltage indicated on the rating plate corresponds to the actual mains voltage.
- Mains lead should be a minimum of 1.5m long.
- Earthing wire should be installed in such manner to be the last one pulled out in case the safety relief device of the mains lead should fail.
- Mains lead behind the oven must be placed in such manner to avoid touching the back panel of the oven because of the heat it develops during operation.
- A cable of correct size rating must be used: HO5VV-F 3 X 1.5mm². The grounding wire shall be longer than the other wires.
- If the appliance is not to be fitted with a supply cord and a plug, or with other means for disconnection from the mains supply, then having a contact separation in all poles is required, providing full disconnection under overvoltage category III conditions.

Connection (by authorised electrician)

- Using a screwdriver, open the connector cover at the rear of the appliance. Release the two locks located at either side of the bottom of the connector.
- Mains lead must be led through the relief safety device, protecting the mains lead cable from disconnection.
- Tighten the relief device securely and close the connector cover.



The wires in the mains lead are coloured in accordance with the following code:
L = LIVE, coloured brown or black.
N = NEUTRAL, coloured blue/white.
Beware of the correct N-connection!

⊕ EARTH = coloured green and yellow green.

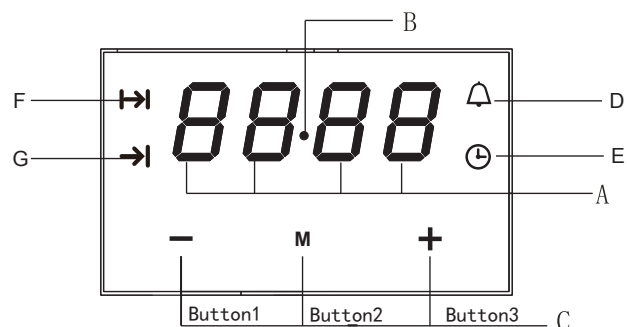
OPERATION

► Prior first use

- Before using the oven for the first time we recommend that you clean the oven and its accessories with warm soapy water, rinse carefully.
- Switch on the ventilation or open a window.
- Heat the oven to a temperature of 250°C for approximately 30 minutes, remove any stains and wash thoroughly.

Please Note: When using the oven for the first time, smoke and unpleasant smell may be produced caused by the grease remaining on the oven elements from the production process.

► Electronic programmer



A – Digital display B – Seconds Icon C – Touch control keys D – Timer indicator

E – Current time indicator F – Cooking time indicator G – End of cooking time indicator

M – Function **-** – To decrease the numbers on the digital display **+** – To increase the numbers on the digital display

OPERATION

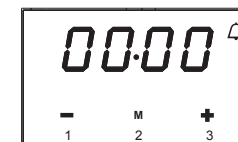
Setting the time

1. After connection to the mains or reconnection after a power cut, "12.00" will be displayed and ⌚ flashes.

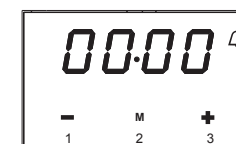


2. The current time can be set with buttons 1 and 3. 5 seconds after the time has been set, the new data will be saved.

3. Press button 2 to confirm the timer setting or alternatively, it will be automatically saved after 5 seconds, ⌚ will stay illuminated.



4. When the set time is up, the alarm signal will be activated and ⌚ will start flashing again.



Timer

The timer can be activated at any time and any function. The timer can be set from 1 minute to 23 hours and 59 minutes.

To set the timer you should:

1. Press button 2, ⌚ will flash on the display.



2. Set the timer using buttons 1 and 3.



5. Press any button to turn off the alarm and flashing ⌚. Alternatively, it will turn off automatically after 2 minutes.

OPERATION

Caution!

Besides the timer alarm, any other alarms can also be turned off by pressing any button. If the alarm signal is not turned off manually, it will turn off automatically after 2 minutes.

Please note: The current time must be set in order for the functions to work.

Semi-automatic operation

If the oven is to be switched off at a given time, or after defined period, you should:

1. Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate.
2. Press button 2 ("M" – Mode), the oven will begin to work and the cooking time icon |→| will start flashing.
3. Use buttons 1 and 3 to adjust the cooking time (from 1 minute to 10 hours).
4. Alternatively, once the function and temperature have been selected, press button 2 twice, the display will flash →| and you can then set the end of cooking time instead.
5. The set time will be saved after 5 seconds.
6. When the set time is up, the alarm will be activated and the oven will stop heating.
7. Press any button to cancel the alarm and flashing icon on the display. Alternatively, they will turn off automatically after 2 minutes.

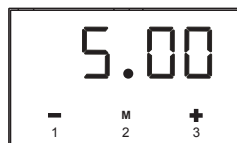
Caution!

- When using the semi-automatic operation, set either the cooking time or the end of cooking time.
- If you set the cooking time to 0 or set the end of cooking time to the current time, the auto function will be off.
- Once the auto function is turned off, the cooking time = 0 and the end of cooking time = current time.

IMPORTANT! AFTER USE, ALWAYS ENSURE THAT THE CONTROL KNOBS ARE SET TO "0" / OFF POSITION.

Example:

The current time is 2:00 and the required cooking duration is 3 hours which means the end of cooking time would be 5:00.



There are two methods to achieve this setting.

First method:

1. Once the function and temperature have been selected, set the cooking time to 3 hours using buttons 1 and 3.

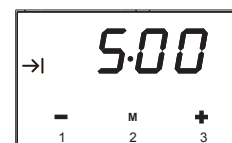
OPERATION



2. End of cooking time will automatically change to 5:00.

Second method:

1. Once the function and temperature have been selected, press "M" twice to set the end of cooking time to 5:00 (using buttons 1 and 3).



2. Cooking time will automatically change to 3:00. In either case, 5 seconds after setting the time, the function will be activated. Once 3 hours have passed, the current time will show 5:00 and the alarm signal will sound to indicate the end of the auto function.

Automatic operation

If the oven is to be switched on for a specified period of time and switched off at a fixed hour then you should set the cooking time and the end of cooking time:

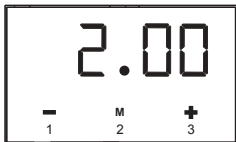
1. Set the oven function knob and the temperature regulator knob to the setting at which you want the oven to operate.
2. Press button 2 ("M" – Mode), the oven will begin to work and the cooking time icon |→| will start flashing.
3. Use buttons 1 and 3 to adjust the cooking time (from 1 minute to 10 hours).
4. Once the cooking time has been set, press button 2 and the display will flash →|. Set the end of cooking time using buttons 1 and 3.
5. The set time will be saved after 5 seconds. Both the cooking time |→| and end of cooking time →| symbols will stay illuminated on the display.
6. When the set time is up, the alarm will be activated, the oven will stop heating and the cooking time icon |→| will no longer be illuminated.
7. Press any button to cancel the alarm and flashing →| (end of cooking time) icon on the display. Alternatively, they will turn off automatically after 2 minutes.

IMPORTANT! AFTER USE, ALWAYS ENSURE THAT THE CONTROL KNOBS ARE SET TO "0" / OFF POSITION.

OPERATION

Example:

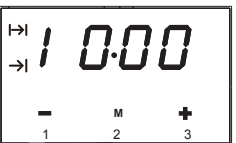
If the current time is 2:00, the cooking time is set to be 3 hours and the end of cooking time is set to 10:00, then the work time (when the oven will start the function) will be 7:00 (7:00 = 10:00 - 3:00).



1. Using buttons 1 and 3, set the cooking time to 3 hours.



2. Then, set the end of cooking time to 10:00.



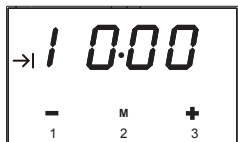
3. The set time will be saved after 5 seconds.



4. When the current time reaches 7:00, the oven will begin to work.



5. At 10:00, the alarm will activate and the oven will stop heating.



Caution!

- The minimum cooking time that can be set is 1 minute.
- If the cooking time set to be 0 or the end of cooking time set to be the current time, the auto function will be off.
- Once the auto function is turned off, the cooking time = 0 and the end of cooking time = current time.

The cooking time \ waiting time and end of cooking time range:

Cooking time range: $0 < t \leq 10$ hours

End of cooking time range: current time < end of cooking time \leq current time + waiting time + cooking time

Waiting time = end of cooking time - cooking time

OPERATION

Oven

The oven is controlled by the function knob and the temperature control knob.

Caution!

When selecting any heating function, the oven will only start to operate once the temperature has also been selected.

When the oven is in operation, open the oven door and the oven will stop heating; Close the oven door again and the oven will continue to work.

Note: After opening the door, only disconnect the oven heating element, and the oven lamp and fan can work normally.

Functions



Full Grill

This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and permits larger portions to be grilled.

Warning!

When using the grill function, the oven door must be closed.

Warning!

When the grill is in use, accessible parts can become hot. It is advised to keep children away from the oven.



Fan (Defrost)

Using the fan, this oven function circulates the air around the oven cavity, speeding up the natural defrost process. This function can also be used to cool a dish or the oven chamber itself.

Caution!

When the functions with fan have been selected but the temperature is set to zero, only the fan will be on.



Circular heater with fan

Using the circular element and the fan, this cooking function blows the air into and around the oven cavity. Temperatures are achieved quicker, reducing or even removing the need for preheating. Both cooking temperatures and cooking times can be reduced for a more energy efficient cooking programme.



Oven light

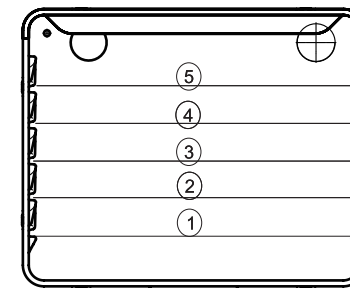
By turning the function selector to this setting, the oven light will illuminate in the oven cavity. The oven light will operate on all selected functions.

Oven guide levels

Baking pans and accessories (oven grid, baking tray, etc) may be inserted into the oven in 5 guiding levels.

Appropriate levels are indicated in the tables that follow.

Always count levels from the bottom upwards!




CLEANING AND MAINTENANCE

Keeping your oven clean and well-maintained helps to prolong its lifespan. It is important that before any cleaning or maintenance is performed, the oven is switched off at the mains supply. Do not start any cleaning or maintenance until the oven has been allowed to cool completely.

▷ Cleaning the oven

- The oven should be cleaned after each use.
- Allow the oven to cool completely before carrying out any cleaning or maintenance.
- Steam cleaners must not be used when cleaning this appliance.
- The oven cavity should be cleaned using a mild detergent solution and warm water and then wiped dry with a suitable, clean cloth.

● Steam cleaning:

- Pour 250ml of water into a bowl placed in the oven on the first level.
- Close the oven door.
- Set the temperature to 100°C and the function to . Heat the oven for approximately 30 minutes.
- Open the oven door and wipe the cavity with a clean cloth or sponge and wash with a solution of mild detergent and warm water. Dry thoroughly.

Caution! Abrasive cleaning agents or scouring pads/cloths should not be used as they can damage the oven.

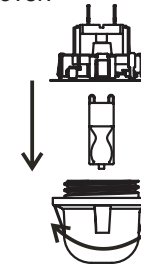
CLEANING AND MAINTENANCE

▷ Replacing the oven light bulb

IMPORTANT! Before any maintenance, the appliance must be disconnected from the power supply. If the oven has been in use, let the oven cavity and the heating elements cool down completely before attempting any maintenance.

Changing the bulb

- Unscrew the glass protective cover. Once removed, we recommend washing and drying the cover before replacing it.
- Carefully remove the old bulb and insert the new bulb suitable for high temperatures (300°C) having the following specifications: 220-240V/50Hz, 25W, G9 fitting.
- Replace the protective cover.



IMPORTANT

Never use screwdrivers or other tools to remove the light cover. This could damage the enamel of the oven or the lamp holder. Only remove by hand.

IMPORTANT

Never replace the bulb with bare hands as contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

Please note:

The bulb replacement is not covered by the guarantee.

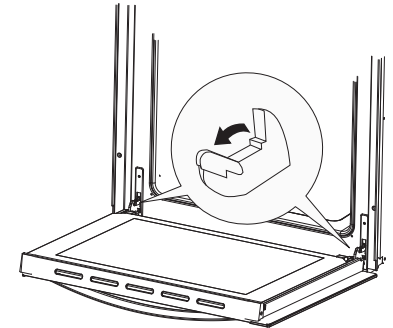
▷ Door removal

In order to gain easier access to the oven cavity for cleaning and maintenance purposes, the door can be removed.

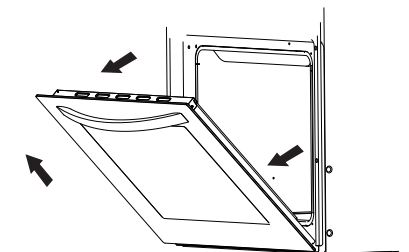
To remove the door, first tilt the safety catch part of the hinge upwards. Gently close the door approximately halfway, lift the door and pull it out towards you.

Follow these steps in reverse to replace the door.

When replacing the door, ensure that the notch of the hinge inserts into the hinge slot in the cavity frame. Once the door has been re-fitted, remember to lower down the safety catch. Failure to do this may damage the hinge when closing the door.



Tilting the hinge safety catches

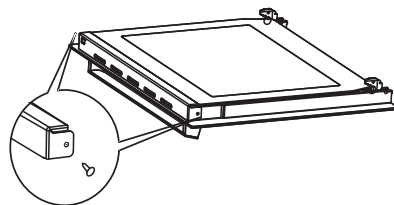


Door removal

CLEANING AND MAINTENANCE

▷ Inner glass panel removal

Unscrew and unfasten both corner pieces at the top of the door (see illustration). Lift the edge of the inner glass slightly and then slide it out. Follow these steps in reverse to replace the glass.



Removal of the internal glass panel

OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

- Switch off the power to the oven from the mains
- Please refer to the troubleshooting guide below to see if the issue can be resolved before requesting a service.

PROBLEM	REASON	ACTION
The oven doesn't work.	No power.	Check the fuse, replace if blown. Check the mains supply is switched on.
	No function has been set.	Ensure a function has been selected and temperature set.
The programmer display flashes "00:00".	The oven was disconnected from the mains or there was a power cut.	Set the current time (see "Setting the time").
The oven lighting doesn't work.	The bulb is loose, damaged or defective.	If loose, tighten the bulb. If blown, replace the bulb (see "Replacing the oven light bulb").

If the suggestions above do not resolve your issue, please contact Ship It Appliances Customer Care to arrange a repair.

Important: All repairs must be carried out by qualified personnel.

BAKING IN THE OVEN

▷ Baking pastry

Use the fan assisted oven function for best results.

Please note:

- The cooking advice given in the following tables is approximate and can be adjusted based on your previous experience and cooking preferences.
- If the required cake type is not listed, refer to the one most similar to it.
- We would recommend the use of dark baking dishes as light ones reflect heat and pastry may not be adequately browned.
- Always place the baking dishes onto the grill shelves. Only remove the shelf if baking in the flat biscuit tray supplied with the oven.
- Do not put the cake in the oven until it has reached the required temperature.

Baking tips

Is the cake cooked all the way through?

Pierce the cake with a wooden skewer at the thickest part, if the dough does not stick to it, the cake is cooked all the way through.

Cake has collapsed

Check the recipe. You may need to use smaller quantity of liquid components next time. Ensure mixing times are followed, especially when using electric mixers, to ensure the right consistency is achieved.

Cake is too light on the bottom

We recommend using darker oven dishes for better results. You can also try baking one level lower next time or use the lower heater function to finish off the cooking process.

Cheesecake is undercooked


Next time reduce the temperature and extend the baking time.

Please note:

The temperature ranges and baking times given in the tables are indicative. We recommend selecting the lower temperature to begin with and increasing it in the later stages of cooking if required.

BAKING IN THE OVEN

Pastry Baking Table

Type of pastry	Guide level	Temp(°C) 	Baking time (in min.)
Sponge cake/marble cake	2	150-170	60-80
Victoria sponge	2	150-170	65-80
Base for a layer cake	2-3	150-170	20-30
Sponge layer cake			30-40
Cheesecake(shortcrust)	2	140-150	60-90
Teacake	2	150-170	40-60
Bread(e.g.wholegrain bread)	2	150-170	50-60
Fruit cake(crispy base)	2	160-200	35-60
Fruit cake(with yeast)	2	160-170	30-50
Crumble cake		150-170	30-40
Sponge roll			10-15
Pizza(thin base)			10-15
Pizza(thick base)			30-50
Buns	2	150-160	10-30
Puff pastry	2	170-190	18-25
Meringues			80-90
Choux buns	2	170-190	35-45

BAKING IN THE OVEN

► Roasting

Use the fan assisted oven function for best results.

Roasting tips

- For best results, use light enamel trays, oven proof glassware, clay or cast-iron cookware.
- Covering your roast or wrapping it in foil will preserve the juices as well as keep the oven clean.
- Leaving the roast uncovered will result in shorter cooking time. Large roasts can be placed directly onto the grill grid within the oven tray.


Please note:

The temperature ranges and roasting times given in the tables are indicative and will vary depending on the type, size and quality of the meat. The asterix (*) in implies the oven requires pre-heating.

- Roasting large pieces of meat can produce excessive steaming and condensation on the oven door. This is normal and does not affect the operation of the oven. Once you have finished cooking, ensure to wipe the oven door and glass thoroughly.
- The roast should be checked regularly and turned half-way through cooking.
- When roasting on the grill grid, ensure the grid sits properly within the oven tray to catch the dripping juices and fat.
- Never leave the roast to cool in the oven as it might produce condensation which in turn can cause corrosion of the oven.

BAKING IN THE OVEN

Roasting table

Type of meat	Guide level	Temp (°C) 	Roasting time (in min.)
BEEF			per 1 cm
Roast beef or fillet (rare)	3	250	12 -15
Roast beef or fillet (medium)*	3	250	15 -25
Roast beef or fillet (well done)*	3	210-230	25-30
Roast joint*	2	200-220	120-140
PORK			
Roast joint	2	200-210	90-140
Ham	2	200-210	60 -90
Fillet	3	210-230	25 -30
Veal	2	200-210	90-120
Lamb	2	200-220	100-120
Venison	2	200-220	100-120
POULTRY			
Chicken	2	220-250	50-80
Goose(approx.2kg)	2	190-200	150-180
Fish	2	210-220	50 - 80

BAKING IN THE OVEN

Grilling

- Take extra precautions when grilling. Intensive heat from the infrared element makes the oven and its accessories extremely hot. Use oven gloves and appropriate grilling utensils.
- To avoid coming into contact with hot grease which could cause injuries, use long grill tongs when handling the grilled foods.
- The grill must be supervised at all times. Excessive heat can quickly burn your food which poses a fire risk.
- Do not allow children in the vicinity of the grill when it's in operation.


Grilling is ideal for low-fat sausages, meat, fish fillets and steaks as well as for browning or crisping dishes.

Tips for grilling

- The temperatures and grilling times given in the table are indicative and will vary depending on the type, size and quality of the meat.
- Grilling must be carried out with the oven door closed.
- Grill element should be preheated for 3 minutes.
- Oil the grill grid before placing food on it to avoid food sticking to the grid. Place the grid into the oven tray which will catch the dripping fat and juices.
- Turn the meat half-way through cooking. Smaller pieces of meat will require just one turn whereas larger pieces of meat may need turning more. Always use appropriate tongs for handling the meat.
- Clean the oven and its accessories thoroughly after each use to ensure longevity of your appliance.

BAKING IN THE OVEN

Grill table

Type of meat	Weight (in grams)	Guide level	Temp (°C) 	Grill time (in min.)
Meat and sausages				
2 beefsteaks, rare	400	5	240	14-16
2 beefsteaks, medium	400	5	240	16-20
2 beefsteaks, well done	400	5	240	20-23
2 pork scrag fillets	350	5	240	19-23
2 pork chops	400	5	240	20-23
2 veal steaks	700	5	240	19-22
4 lamb cutlets	700	5	240	15-18
4 grill sausages	400	5	240	9-14
2 slices of meat with cheese	400	5	240	9-13
1 chicken, halved	1400	3	240-250	28-33(1.side) 23-28(2.side.)
Fish				
Salmon fillets	400	4	240	19-22
Fish in aluminium foil	500	4	230	10-13
Toast				
4 slices of white bread	200	5	240	1,5-3
2 slices of wholemeal bread	200	5	240	2-3
Toast sandwich	600	5	240	4-7
Meat/poultry				
Chicken	1000	3	180-200	60-70
Pork roast	1500	3	160-180	90-120
Pork scrag	1500	3	160-180	100-180
Pork knuckle	1000	3	160-180	120-160
Roast beef/ beef fillet	1500	3	190-200	40-80

TECHNICAL SPECIFICATION

Model	FSOC59DX
Voltage rating	220-240V 50Hz
Total power	2000W
Total element	/
Grill element	2000W
Bottom element	/
Circular element	1600W
Fan	●
External dimension (WxDxH)	595mm x 531mm x 595mm

Cod:004030xxxx