

Cata MDS 7208 X A

Cata MDS 7208 X A Inox AquaSmart Electric Oven

Model: 7001507 - Instruction Manual

1. IMPORTANT SAFETY INFORMATION

Please read this instruction manual carefully before installing, operating, or performing maintenance on your new Cata oven. Keep this manual for future reference. Failure to follow these instructions may result in electric shock, fire, or personal injury.

- **Electrical Safety:** Ensure the oven is properly grounded. Do not use adapters or extension cords. Disconnect power before servicing.
- **Child Safety:** Keep children away from the oven during operation and when it is cooling down. The oven surfaces can become very hot.
- **Burn Hazard:** Always use oven mitts when handling hot dishes or oven racks. Do not touch hot surfaces.
- **Fire Hazard:** Never store flammable materials in or near the oven. Do not use water to extinguish grease fires; smother the fire or use a dry chemical or foam-type extinguisher.
- **Proper Use:** Use the oven only for its intended purpose of cooking food. Do not use it as a space heater.
- **Ventilation:** Ensure adequate ventilation around the oven as specified in the installation instructions.

2. PRODUCT OVERVIEW

The Cata MDS 7208 X A Inox AquaSmart oven is a high-performance electric oven designed for modern kitchens. It features a spacious 72-liter capacity, multiple heating functions including conduction and convection, and the innovative AquaSmart cleaning system. The stainless steel finish provides a sleek and durable design.

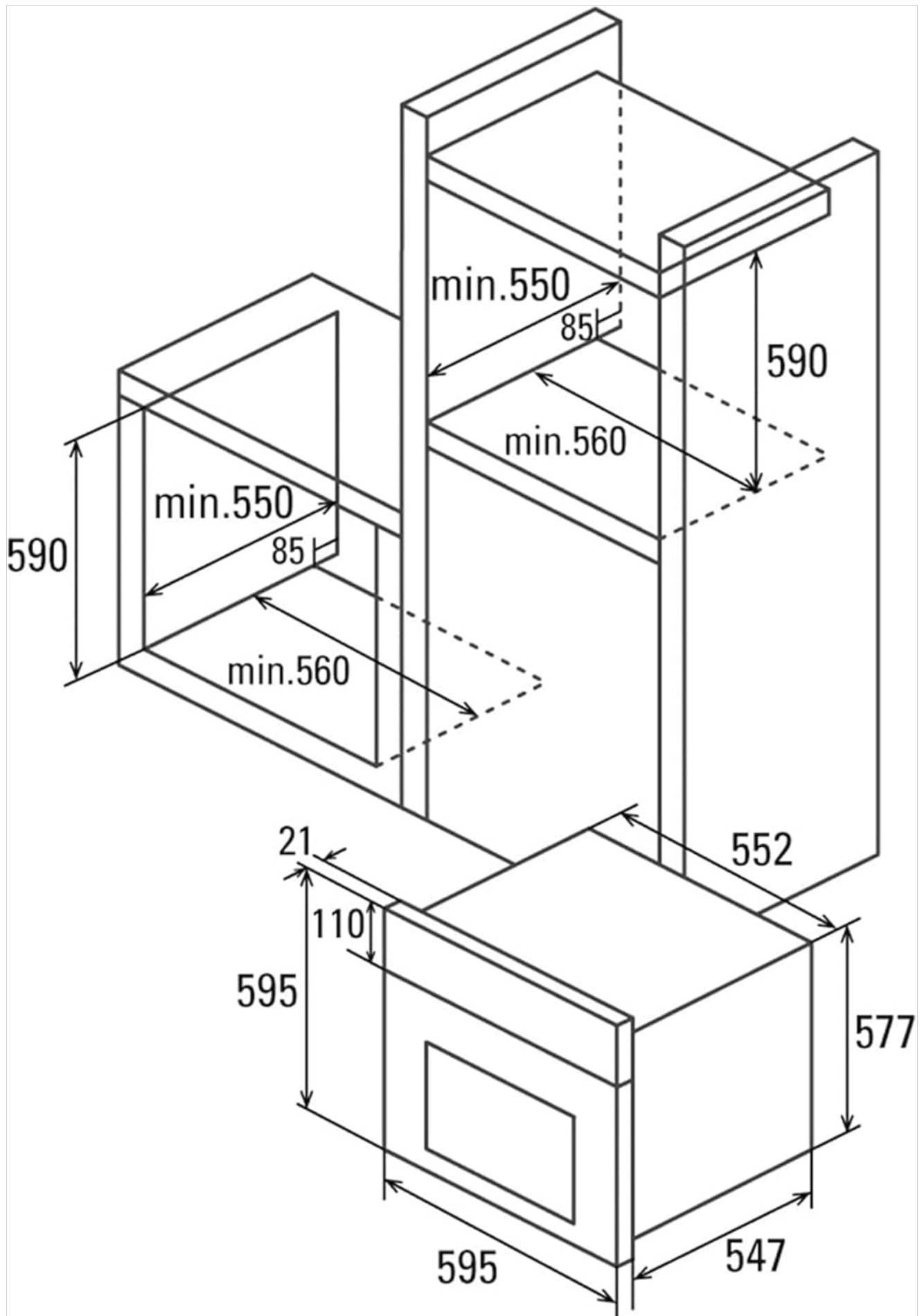


Figure 2.1: Front view of the Cata MDS 7208 X A Inox AquaSmart Electric Oven. This image displays the oven's control panel, door handle, and stainless steel finish.



Figure 2.2: Interior view of the Cata MDS 7208 X A oven with the door open. This shows the oven racks and internal cavity, highlighting its 72-liter capacity.

3. INSTALLATION

The installation of this appliance must be carried out by a qualified technician in accordance with local safety regulations and the instructions provided. Incorrect installation can cause damage to property or injury to persons.

3.1. Cabinet Preparation

Ensure the cabinet opening dimensions comply with the specifications below. The cabinet material must be heat-resistant. Provide adequate ventilation space at the rear of the cabinet.



Figure 3.1: Installation diagram showing the required dimensions for the oven cavity. The oven itself measures approximately 595mm (width) x 595mm (height) x 577mm (depth). Minimum cabinet cutout dimensions are 560mm (width) x 590mm (height) x 550mm (depth).

3.2. Electrical Connection

The oven requires a dedicated electrical circuit. Verify that the household electrical system can support the oven's power requirements (approximately 2600W total, 220-240V). The appliance must be connected to the mains supply using an all-pole disconnection switch with a contact opening of at least 3mm.

3.3. Securing the Oven

Once placed into the cabinet opening, secure the oven using the screws provided, fastening it through the designated holes in the oven frame into the cabinet walls.

4. INITIAL SETUP

Before first use, perform the following steps:

1. **Cleaning:** Remove all packaging materials, accessories, and protective films from the oven. Wipe the interior with a damp cloth and mild detergent, then dry thoroughly.
2. **First Burn-in:** Heat the empty oven to its maximum temperature (e.g., 250°C) for approximately 30-60 minutes. This will burn off any manufacturing residues and odors. Ensure the kitchen is well-ventilated during this process.
3. **Setting the Clock:** Refer to the control panel instructions to set the current time. This is often necessary for timer functions to operate correctly.

5. OPERATING INSTRUCTIONS

Your Cata oven offers various cooking functions. Familiarize yourself with the control panel and its symbols.

5.1. Control Panel Overview

The control panel typically consists of function selectors, temperature controls, and a digital display for time and settings.



Figure 5.1: A user interacting with the oven's control panel. This illustrates the typical placement of knobs and digital display for setting cooking parameters.

5.2. Basic Cooking Functions

- **Preheating:** Turn the function selector to the desired cooking mode and the temperature selector to the required temperature. The oven will begin to preheat. An indicator light or display will show when the set temperature is reached.
- **Convection (Fan-Assisted):** Ideal for baking and roasting multiple dishes simultaneously. The fan circulates hot air evenly throughout the oven cavity.
- **Conventional (Top and Bottom Heat):** Suitable for traditional baking and roasting on a single level.
- **Grill:** Use for grilling small quantities of food, toasting, or browning. Keep the oven door slightly ajar if recommended by the specific grill function.
- **Defrost:** A fan-only function that circulates air at room temperature to gently defrost food.

5.3. Using the Timer

The digital timer can be used as a minute minder or to program the cooking duration. Refer to the specific instructions for your model's digital display for detailed programming steps.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your oven.

6.1. AquaSmart Cleaning System

The AquaSmart system uses steam to loosen food residues, making cleaning easier. To use:

1. Pour approximately 200ml of water into the designated cavity at the bottom of the oven.
2. Select the AquaSmart cleaning function (refer to your control panel for the specific symbol).
3. Run the cycle for the recommended duration (typically 20-30 minutes) at a low temperature (e.g., 50-70°C).
4. Once the cycle is complete and the oven has cooled, wipe away the softened residues with a damp cloth.

6.2. General Cleaning

- **Exterior:** Clean the stainless steel exterior with a soft cloth and a non-abrasive stainless steel cleaner. Avoid harsh chemicals.
- **Interior:** For stubborn stains not removed by AquaSmart, use a specialized oven cleaner, following the product instructions carefully. Ensure the oven is cool before cleaning.
- **Oven Door:** Clean the glass door with a glass cleaner. Some oven doors can be disassembled for thorough cleaning between glass panes; consult the full manual for instructions.
- **Accessories:** Oven racks and trays can be washed in hot soapy water or in a dishwasher.

Caution: Always ensure the oven is cool and disconnected from the power supply before performing any cleaning or maintenance.

7. TROUBLESHOOTING

Before contacting customer service, review the following common issues and solutions:

Problem	Possible Cause	Solution
Oven does not heat	No power supply; Door not closed properly; Incorrect settings	Check circuit breaker/fuse; Ensure door is fully closed; Verify function and temperature settings.
Food not cooking evenly	Incorrect rack position; Overcrowding the oven; Door opened too frequently	Use recommended rack positions; Avoid overcrowding; Minimize opening the door during cooking.
Oven light not working	Bulb is faulty or loose	Ensure oven is cool and unplugged. Replace bulb with a suitable high-temperature oven bulb.
Excessive smoke/odor during first use	Manufacturing residues burning off	This is normal. Ensure good ventilation. It should subside after the initial burn-in.

If the problem persists after attempting these solutions, please contact a qualified service technician.

8. SPECIFICATIONS

Feature	Specification
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Feature	Specification
Brand	Cata
Model Number	MDS 7208 X A (Manufacturer Model: 7001507)
Type	Electric Built-in Oven
Capacity	72 Liters
Heating Methods	Conduction, Convection
Power (Wattage)	Approx. 1200 W + 1400 W (Total elements)
Voltage	220-240 V (Typical for European models)
Product Dimensions (H x W x D)	Approx. 595 x 595 x 577 mm (Refer to installation diagram for precise measurements)
Weight	25 kg
Color	Grey / Inox (Stainless Steel)
Energy Efficiency Class	A

9. WARRANTY AND SUPPORT

This product is covered by a manufacturer's warranty. Please refer to the warranty card included with your appliance for specific terms, conditions, and duration. For technical support, spare parts, or warranty claims, please contact your retailer or the official Cata customer service department. Keep your proof of purchase for warranty validation.