

Hisense BSA65226AB

Hisense BSA65226AB Multifunction Oven User Manual

Model: BSA65226AB

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Hisense BSA65226AB multifunction oven. Please read these instructions carefully before installation and use, and keep them for future reference. This oven features a 77L XXL cavity, 13 cooking functions including steam assist, a dedicated 300°C pizza function, and AirFry cooking, along with an Aqua Clean cleaning system.

2. SAFETY INSTRUCTIONS

Always adhere to basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, burns, or injury. This appliance is intended for household use only.

- **Electrical Safety:** Ensure the oven is correctly earthed and connected to a suitable power supply. Do not use adapters or extension cords.
- **Children and Vulnerable Persons:** This appliance can be used by children aged 8 years 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 use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **Hot Surfaces:** The oven and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- **Steam Caution:** Be careful when opening the oven door during or after steam-assisted cooking, as hot steam may escape.
- **Cleaning:** Always disconnect the appliance from the power supply before cleaning. 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.

- **Installation:** Installation and servicing must be carried out by a qualified technician.

3. WHAT'S IN THE BOX

Carefully unpack your new Hisense oven and check that all items are present and undamaged. If any items are missing or damaged, contact your retailer immediately.

- Hisense BSA65226AB Oven Unit
- Instruction Manual (this document)
- 2 x Baking Trays
- 1 x Steel Wire Rack



Figure 3.1: Included accessories: two baking trays and one steel wire rack.

4. INSTALLATION

Proper installation is crucial for the safe and efficient operation of your oven. It is recommended that installation be performed by a qualified professional.

4.1. Dimensions and Clearances

Ensure the cabinet opening meets the required dimensions for a built-in oven. Adequate ventilation around the appliance is necessary.

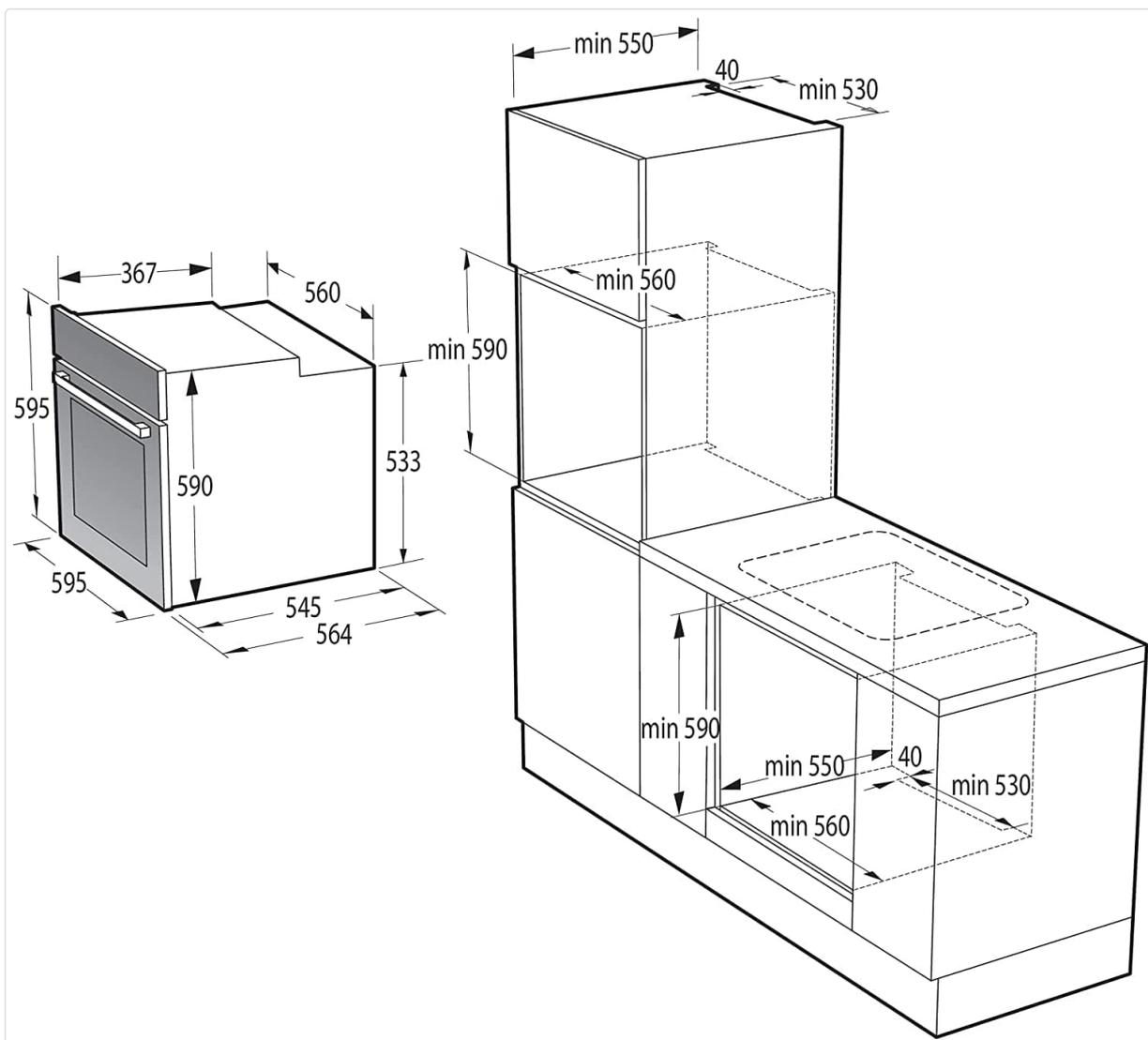


Figure 4.1: Oven dimensions and recommended cabinet cutout for installation. Dimensions are in millimeters.



Figure 4.2: Front view of the oven with overall dimensions (595mm width, 595mm height, 564mm depth).

4.2. Electrical Connection

The oven must be connected to the mains electricity supply by a qualified electrician. Ensure the voltage and frequency ratings on the appliance match your household supply. The appliance must be earthed.

4.3. Securing the Oven

Once the oven is placed into the cabinet opening, secure it using the screws provided, typically through the

side panels into the cabinet walls.

5. OPERATING INSTRUCTIONS

Your Hisense BSA65226AB oven offers a variety of cooking functions to suit all your culinary needs. Familiarize yourself with the control panel and functions before first use.

5.1. Control Panel Overview

The oven features intuitive dials for function and temperature selection, along with a digital display for time and settings.



Figure 5.1: The oven's control panel, showing the function selector dial, digital display, and temperature selector dial.

5.2. Initial Use and Pre-heating

Before first use, clean the oven interior and accessories. Then, heat the empty oven at maximum temperature for approximately 30 minutes to burn off any manufacturing residues. Ensure good ventilation during this process.

5.3. Cooking Functions

The Hisense BSA65226AB oven includes 13 cooking functions. Here are some key functions:

- **XXL 77L Cavity:** The generous 77-liter capacity allows for cooking large dishes or multiple items simultaneously across different levels, especially when combined with thermoventilation.



Figure 5.2: The spacious 77L oven cavity, ideal for larger meals or multi-level cooking.



Figure 5.3: Visual representation of the oven's XXL Cavity, emphasizing its large volume.

- **Pizza Function 300°C:** Achieve professional pizza results at home. This dedicated function reaches temperatures up to 300°C, ensuring a perfectly crispy crust and thoroughly cooked toppings.



Figure 5.4: The Pizza Function, designed for baking pizzas at high temperatures up to 300°C.

- **AirFry Cooking:** Enjoy healthier fried foods with less oil. This function uses intense hot air circulation to cook food to a crispy perfection.

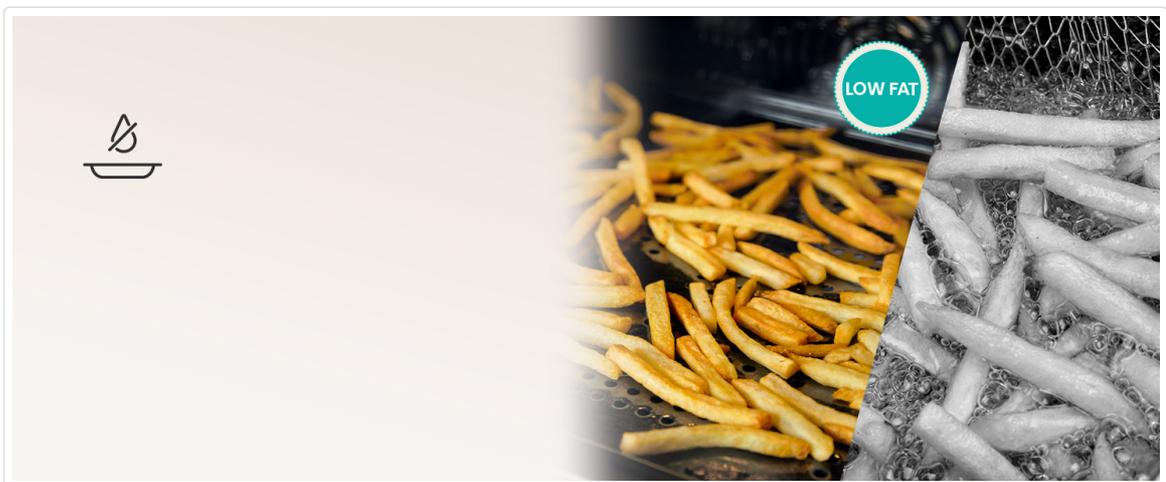


Figure 5.5: The AirFry function, offering a low-fat alternative for crispy dishes.

- **Extra Steam (Steam-Assisted Functions):** Enhance your baking and roasting. By adding 200 ml of water to the bottom tray and selecting one of the three steam-assisted functions, you can achieve better leavening and crispy crusts for bread and focaccia, and keep meats and fish juicy.

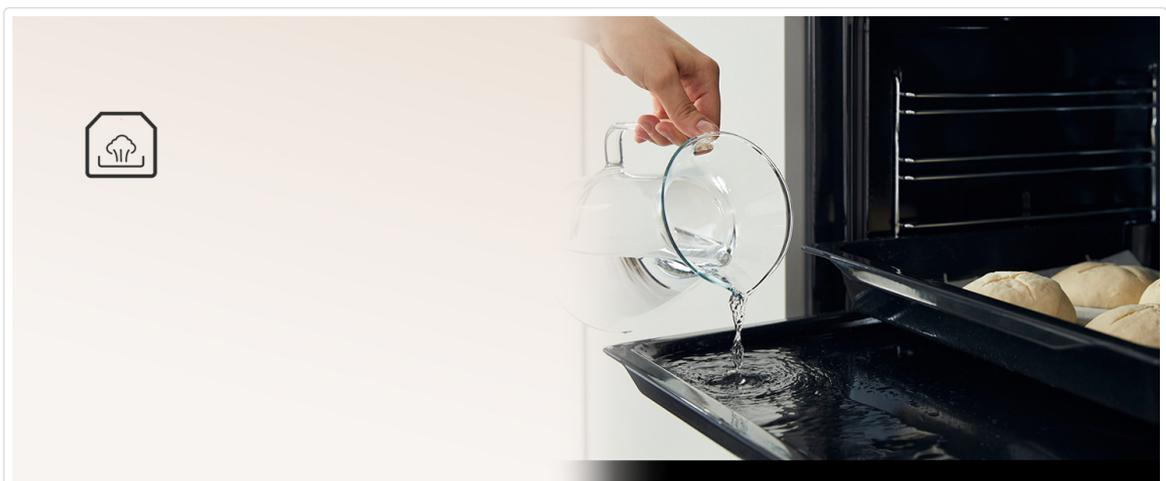


Figure 5.6: Preparing the oven for steam-assisted cooking by adding water to the tray.

- **Convection/Thermovenilated Cooking:** Uses a fan to circulate hot air, ensuring even cooking and faster results, ideal for roasting and baking on multiple levels.
- **Multi-phase Cooking:** Allows for sequential cooking stages with different temperatures or functions, optimizing complex recipes.



Figure 5.7: Multi-phase cooking capability, suitable for dishes requiring varied cooking stages.

- **Uniform Cooking:** Ensures consistent heat distribution throughout the oven cavity for perfectly cooked dishes.

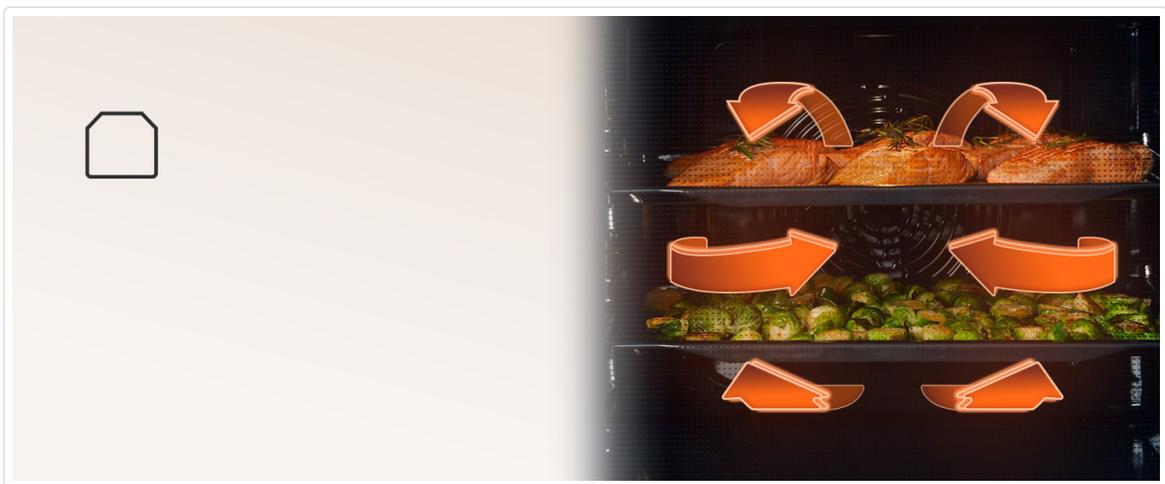


Figure 5.8: Uniform cooking ensures even heat distribution for consistent results.

5.4. Setting Temperature and Time

Use the temperature dial to select the desired cooking temperature. Use the timer function on the digital display to set cooking duration or a delayed start. The oven will signal when the set time has elapsed.

6. CLEANING AND MAINTENANCE

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

6.1. Aqua Clean Function

The Aqua Clean function simplifies oven cleaning. Add approximately 0.5 liters of water to a baking tray and place it on the lowest rack. Select the Aqua Clean function and run the 30-minute cycle. The steam generated will loosen stubborn grease and food residues, making them easier to wipe away once the oven has cooled.



Figure 6.1: The Aqua Clean function in action, using steam to loosen dirt.



Figure 6.2: Steam generated during the Aqua Clean cycle helps in effortless cleaning.

6.2. General Cleaning

- **Exterior:** Clean the exterior surfaces with a soft cloth and mild detergent. Avoid abrasive cleaners.
- **Interior:** After each use, wipe the interior with a damp cloth. For tougher stains, use a specialized oven cleaner, following the product instructions. Ensure the oven is cool before cleaning.

- **Accessories:** Baking trays and wire racks can be washed in warm soapy water or in a dishwasher.

7. TROUBLESHOOTING

If you encounter any issues with your oven, refer to the following common problems and solutions. If the problem persists, contact customer support.

Problem	Possible Cause	Solution
Oven does not heat up	No power supply; incorrect function/temperature setting; door not closed properly.	Check power connection and circuit breaker; ensure function and temperature are set; close oven door firmly.
Uneven cooking results	Incorrect rack position; overcrowding the oven; door opened too frequently.	Refer to recipe for recommended rack position; avoid overcrowding; minimize opening the oven door during cooking.
Oven light not working	Bulb needs replacement.	Ensure oven is cool and disconnected from power. Replace bulb with a suitable high-temperature bulb.
Excessive smoke during cooking	Food spills or grease buildup; high-fat food.	Clean oven interior thoroughly; use a deeper baking tray or foil to catch drips from high-fat foods.

8. SPECIFICATIONS

Technical data for the Hisense BSA65226AB Multifunction Oven.

Feature	Specification
Brand	Hisense
Model Number	BSA65226AB
Product Dimensions (W x D x H)	59.5 x 56.4 x 59.5 cm
Weight	29 kg
Capacity	77 Liters (XXL Cavity)
Color	Black
Heating Method	Convection (Thermoventilated)
Fuel Type	Electric
Cooking Functions	13 (including Pizza 300°C, AirFry, Steam Assist)
Cleaning System	Aqua Clean (Steam Assisted)

Feature	Specification
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9. WARRANTY AND SUPPORT

Your Hisense BSA65226AB oven comes with a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details.

For technical assistance, spare parts, or service requests, please contact Hisense customer support. You can find contact information on the Hisense official website or in the documentation provided with your appliance.

When contacting support, please have your oven's model number (BSA65226AB) and serial number ready. The serial number is typically located on a label inside the oven door frame or on the back of the appliance.

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