

## Girmi FE5800

# Girmi FE58 Electric Ventilated Oven User Manual

Model: FE5800

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Keep this manual for future reference. Improper use can cause damage to the appliance or injury to the user.

- Ensure the voltage indicated on the appliance corresponds to your mains voltage.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Supervise children to ensure they do not play with the appliance.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use accessories not recommended by the manufacturer.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for anything other than its intended use.
- The appliance surfaces may become hot during use. Always use oven mitts when handling hot materials.

## 2. PRODUCT OVERVIEW

The Girmi FE58 Electric Ventilated Oven is designed for versatile cooking, featuring a generous capacity and multiple functions. Below is an overview of its main components and controls.



Figure 1: Front view of the Girmi FE58 Electric Ventilated Oven. This image displays the oven's exterior, including the glass door, control knobs on the right panel, and the interior with a rotisserie spit and baking tray.

### Key Features:

- **Capacity:** 58 Liters
- **Power:** 1800 Watts
- **Maximum Temperature:** 300°C
- **Special Feature:** Rotisserie function
- **Ventilation:** Integrated fan for even heat distribution
- **Interior Light:** For monitoring cooking progress
- **Automatic Shut-off:** Yes
- **Material:** Metal construction

### Included Components:

- 1 x Oven Unit
- 1 x Grid Rack
- 1 x Rectangular Baking Tray
- 1 x Round Baking Tray (Ø 41 cm)
- 1 x Rotisserie Set

## Control Panel (Refer to Figure 1):

1. **PR1 (Top Knob):** Function Selector (e.g., upper heating, lower heating, both, ventilation, rotisserie).
2. **PR2 (Second Knob):** Temperature Control (up to 300°C).
3. **Third Knob:** Timer (e.g., 0-60 minutes).
4. **Fourth Knob:** Special Function/Yogurt (if applicable, check specific model features).

## 3. SETUP

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1. **Unpacking:** Carefully remove the oven and all accessories from the packaging. Retain packaging for future transport if needed.
2. **Placement:**
  - Place the oven on a stable, heat-resistant, and level surface.
  - Ensure adequate clearance (at least 10 cm) around all sides of the oven for proper ventilation. Do not place it directly against a wall or under cabinets that could be damaged by heat.
  - Do not place the oven near flammable materials or heat sources.
3. **Initial Cleaning:**
  - Before first use, wipe the interior and accessories with a damp cloth and mild detergent. Dry thoroughly.
  - Run the oven empty for approximately 15 minutes at maximum temperature (300°C) with the door slightly ajar to burn off any manufacturing residues. Some smoke and odor are normal during this process. Ensure the area is well-ventilated.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the outlet's voltage matches the oven's requirements (220-240V).

## 4. OPERATING INSTRUCTIONS

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This section details how to use the various functions of your Girmi FE58 oven.

### General Operation:

1. **Prepare Food:** Place food on the appropriate accessory (grid rack, baking tray) and insert it into the desired rack position inside the oven.
2. **Select Function (PR1 Knob):** Turn the top knob (PR1) to select the desired cooking function. Options typically include:
  - **Upper Heating Element:** For browning or crisping the top of dishes.
  - **Lower Heating Element:** For baking bases or slow cooking.
  - **Both Upper and Lower Heating Elements:** Standard baking and roasting.
  - **Convection (Ventilation):** Activates the fan for even heat distribution, ideal for baking multiple items or faster cooking.
  - **Rotisserie:** Engages the rotisserie motor for roasting poultry or large cuts of meat.
3. **Set Temperature (PR2 Knob):** Turn the second knob (PR2) to set the desired cooking temperature, ranging from ambient to 300°C.
4. **Set Timer (Third Knob):** Turn the third knob to set the cooking time. The oven will automatically switch off when the timer reaches zero, and a bell will sound. For continuous operation, turn the timer past the "ON" mark (if available) or to the maximum time.

- 5. **Monitor Cooking:** Use the interior light to check food progress without opening the door.
- 6. **After Cooking:** Once cooking is complete, turn all knobs to the "OFF" position and unplug the oven from the power outlet. Allow the oven to cool down before cleaning.

Using the Rotisserie Function:

- 1. Assemble the rotisserie spit by securing the food (e.g., chicken) with the forks provided in the rotisserie set.
- 2. Insert the assembled rotisserie spit into the designated slots inside the oven. Ensure it is properly seated and can rotate freely.
- 3. Place the rectangular baking tray on the bottom rack to catch any drippings.
- 4. Select the rotisserie function using the PR1 knob.
- 5. Set the desired temperature and cooking time.
- 6. The rotisserie will rotate the food, ensuring even cooking and browning.

5. MAINTENANCE AND CLEANING

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

- 1. **Before Cleaning:** Always unplug the oven from the power outlet and allow it to cool completely before cleaning.
- 2. **Exterior Cleaning:** Wipe the exterior surfaces with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
- 3. **Interior Cleaning:**
  - Remove the grid rack, baking trays, and rotisserie set. Wash them in warm, soapy water or in a dishwasher if they are dishwasher-safe.
  - Wipe the interior walls with a damp cloth and mild detergent. For stubborn stains, a non-abrasive oven cleaner designed for conventional ovens can be used, following the product's instructions carefully.
  - Ensure all detergent residue is wiped away with a clean, damp cloth.
- 4. **Glass Door:** Clean the glass door with a glass cleaner or a damp cloth. Avoid harsh chemicals that could damage the door seal.
- 5. **Storage:** When not in use, store the oven in a clean, dry place.

6. TROUBLESHOOTING

If you encounter issues with your Girmi FE58 oven, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; timer not set.	Ensure the oven is securely plugged into a working outlet. Check circuit breaker. Set the timer knob to the desired cooking time or to the "ON" position.
Food not cooking evenly.	Incorrect rack position; overcrowding; fan not active.	Adjust rack position for optimal heat distribution. Avoid overcrowding the oven. Ensure the convection (ventilation) function is selected if even cooking is desired.

Problem	Possible Cause	Solution
Rotisserie not rotating.	Rotisserie function not selected; spit not properly seated; food too heavy.	Ensure the PR1 knob is set to the rotisserie function. Check that the spit is correctly inserted into the motor drive. Ensure food weight does not exceed the rotisserie's capacity.
Excessive smoke during cooking.	Food drippings on heating elements; residue from previous cooking.	Ensure the baking tray is placed below food to catch drippings. Clean the oven interior regularly to remove food residue.

If the problem persists after trying these solutions, please contact customer support.

## 7. SPECIFICATIONS

<b>Brand</b>	Girmi
<b>Model Number</b>	FE5800
<b>Color</b>	Anthracite Grey
<b>Product Dimensions (L x W x H)</b>	51.5 x 67.5 x 44 cm
<b>Capacity</b>	58 Liters
<b>Power</b>	1800 Watts
<b>Material</b>	Metal
<b>Automatic Shut-off Function</b>	Yes
<b>Special Feature</b>	Rotisserie Function
<b>Item Weight</b>	16 Kilograms
<b>Control Type</b>	Knob
<b>Door Style</b>	Drop-down Door

## 8. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided with your purchase or contact the retailer. For technical support or spare parts inquiries, please contact Girmi customer service directly. Information regarding spare parts availability is not provided in this manual.

Keep your purchase receipt as proof of purchase for any warranty claims.