



JOCEL JFE014597 Built In Oven Instruction Manual

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JOCEL®

BUILT-IN OVEN



JFE014597 Built-In Oven
Instruction Manual

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JFE014597 Built-in Microwave Oven

Please read this instruction manual carefully!

Dear Customer,

Thank you for purchasing this product. We hope that you get the best results from your product which has been manufactured with high-quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you hand over the product to someone else, give the user manual as well. Follow all warnings and information in the user manual. Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual. Throughout this user manual the following symbols are used:

	Important information or useful hints about usage.
	Warning of hazardous situations with regard to life and property.
	Warning of electric shock.
	Warning of risk of fire.
	Warning of hot surfaces.

IMPORTANT INSTRUCTIONS AND WARNINGS FOR SAFETY AND THE ENVIRONMENT

- This section contains safety instructions that will help protect you from the risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

GENERAL SAFETY

- 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 the 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.
- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. Before installation, read the instructions carefully.
- Do not operate the product if it is defective or has any visible damage.
- Control that the product function knobs are switched off after every use.
- If the product has a failure, it should not be operated unless it is repaired by the Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the “Technical specifications”. Has the grounding installation been made by a qualified electrician while using the product with or without a transformer? Our Company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- Do not ever touch the plug with wet hands! Never unplug by pulling on the cable, always pull out by grabbing the plug.
- The product must be unplugged during installation, maintenance, cleaning, and repair procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must be installed so that it can be completely disconnected from the network. The separation must be provided either by a mains plug, or a switch built into the fixed electrical installation, according to construction regulations.
- The rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the main cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of a short circuit.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that the fuse rating is compatible with the product.

PRODUCT SAFETY

- The appliance and its accessible parts become hot during use.
- Care must be taken to avoid touching heating elements. Children under 8 years of age must be kept away unless they are continually supervised.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause a fire since it can ignite when it comes into contact with hot surfaces.

- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build- up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes, or aluminum foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- 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 the shattering of the glass.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- Use the shelves as described in “How to operate the electric oven”.
- Do not use the product if the front door glass is removed or cracked.
- The oven handle is not a towel dryer. Do not hang up towels, gloves, or similar textile products when the grill function is an open door.
- Always use heat-resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

FOR THE RELIABILITY OF THE FIRE OF THE PRODUCT

- Make sure the plug is fitting to the socket as well for not cause to spark.
- Do not use damaged or cut or extension cable except the original cable.
- Make sure that no liquid or moisture on the socket is plugged into the product.

INTENDED USE

- This product is designed for domestic use. Commercial use will void the guarantee.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example, room heating.
- This product should not be used for warming the plates under the grill, drying towels, dish cloths, etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.
- The oven can be used for defrosting, baking, roasting, and grilling food.

SAFETY FOR CHILDREN

- Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.
- When the door is open, do not load any heavy object on it, and do not allow children to sit on it. It may overturn or door hinges may get damaged.

COMPLIANCE WITH AEEE REGULATIONS AND DISPOSAL OF WASTE PRODUCTS

- This product does not contain harmful and forbidden materials described in the “Directive on the Restriction of the Use of Certain Hazardous Substances in Waste Electrical and Electronic Equipment” (AEEE) issued by the T.R. Ministry of Environment and Urbanization. Complies with the AEEE Directive.
- This product has been manufactured with high-quality parts and materials which can be reused and are suitable for recycling. Therefore, do not dispose of the product with normal domestic waste at the end of its service life. Take it to a collection point for the recycling of electrical and electronic equipment. Please consult your local authorities to learn the nearest collection point. Help protect the environment and natural resources by recycling used products. Before disposing of the product, cut off the power cable plug and make the door lock (if any) unusable to avoid dangerous conditions to children.

PACKAGE INFORMATION

- The packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

GENERAL INFORMATION



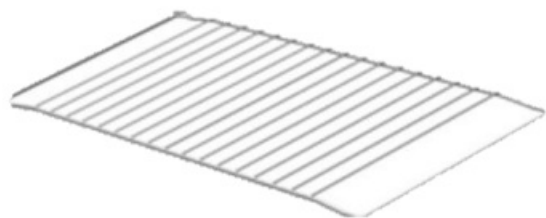
Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

PACKAGE CONTENTS:

1. User Manual;
2. Tray (Used for pastries, frozen foods, and big roasts);
3. Wire Shelf (Used for roasting and for placing the food to be baked, roasted, or cooked in casserole dishes on the desired rack).



2. Tray



3. Wire Shelf

TECHNICAL SPECIFICATIONS

Voltage / frequency	220-240V–50 Hz
Total power consumption	2.2kW
Fuse	min. 16 A
Cable type / section	HO5VV-FG 3×1 mm ²
Cable length	1 m
External Product dimensions (height x width x depth)	595 mm x 595 mm x 567 mm
Installation dimensions (height x width x depth)	600 mm x 560 mm x 550 mm
Energy efficiency class#	A
Inner lamp	15 W
Grill power consumption	2.0 kW

#Basics: Information on the energy label of electrical ovens is given in accordance with the EN 50304 standard. Those values are determined under standard load with a bottom-top heater or fan-assisted heating



Technical specifications may be changed without prior notice to improve the quality of the product.



Figures in this manual are schematic and may not exactly match your product.



Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on the operational and environmental conditions of the product, these values may vary.

INSTALLATION

Refer to the nearest Authorized Service Agent for installation of the product. Make sure that the electrical installations are in place before calling the Authorized Service Agent to have the product ready for operation. If not, call a qualified electrician and fitter to have the required arrangements made. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.



Preparation of location and electrical installation for the product is under the customer's responsibility.



DANGER!

The product must be installed in accordance with all local electrical regulations.

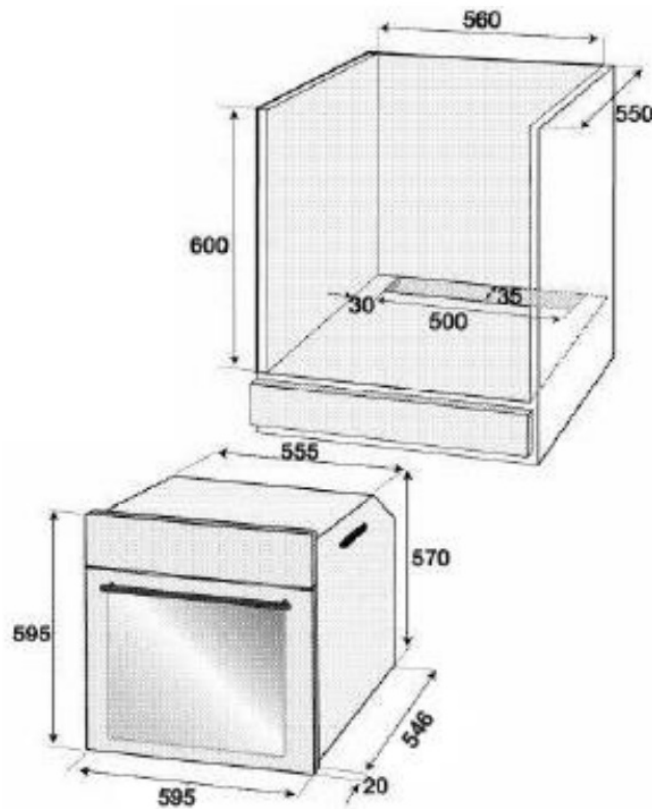


DANGER!

Prior to installation, visually check if the product has any defects on it. If so, do not have it installed. Damaged products cause risks for your safety.

BEFORE INSTALLATION

The appliance must be built-in commercially available kitchen cabinets. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).



- Surfaces, synthetic laminates, and adhesives used must be heat resistant (100 °C minimum).
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed between the oven and drawer.
- Carry the appliance with at least two persons.

BUILT-IN DIMENSIONS



Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to the increased energy consumption of cooling appliances.



The door and/or handle must not be used for lifting or moving the appliance.

Installation and connection

- The product can only be installed and connected in accordance with the statutory installation rules.

Electrical connection

- Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the “Technical specifications” table. Has the grounding installation been made by a qualified electrician while using the product with or without a transformer? Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with local regulations.



DANGER!

The product must be connected to the main supply only by an authorized and qualified person. The product's warranty period starts only after correct installation.

The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons.



DANGER!

Before starting any work on the electrical installation, disconnect the product from the main supply.

There is the risk of electric shock!

The power cable plug must be within easy reach after installation (do not route it above the hob).



DANGER!

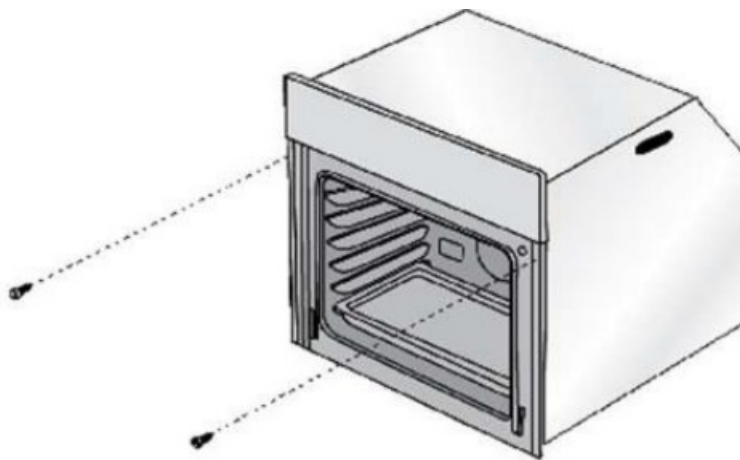
The power cable must not be clamped, bent, or trapped, or come into contact with hot parts of the product.

A damaged power cable must be replaced by an Authorized Service Agent. Otherwise, there is a risk of electric shock, short circuit or fire!

- The connection must comply with national regulations.
- The main supply data must correspond to the data specified on the type label of the product. Open the front door to see the type label.
- The power cable of your product must comply with the values in the “Technical specifications” table.
- Plug the power cable into the socket. Installing the product

INSTALLING THE PRODUCT

1. Slide the oven into the cabinet, align and secure it while making sure that the power cable is not broken and/or trapped.



FINAL CHECK

- Plug in the power cable and switch on the product's fuse.
- Check the functions.

FUTURE TRANSPORTATION

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Do not use the door or handle to lift or move the product.



Do not place any objects onto the product and move it in an upright position.



Check the general appearance of your product for any damages that might have occurred during transportation.

PREPARATION

TIPS FOR SAVING ENERGY

The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark-colored or enamel-coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

FIRST CLEANING OF THE APPLIANCE

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.



The surface might get damaged by some detergents or cleaning materials.



Do not use abrasive detergents, cleaning powders/creams, or any sharp objects during 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 the shattering of the glass.

INITIAL HEATING

- Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.

ELECTRIC OVEN

1. Take all baking trays and the wire grill out of the oven;
2. Close the oven door;
3. Select Static position;
4. Select the highest oven power;
5. Operate the oven for about 30 minutes;

6. Turn off your oven.

GRILL OVEN

1. Take all baking trays and the wire grill out of the oven;
2. Close the oven door;
3. Select the highest grill power;
4. Operate the grill for about 30 minutes;
5. Turn off your grill.



Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

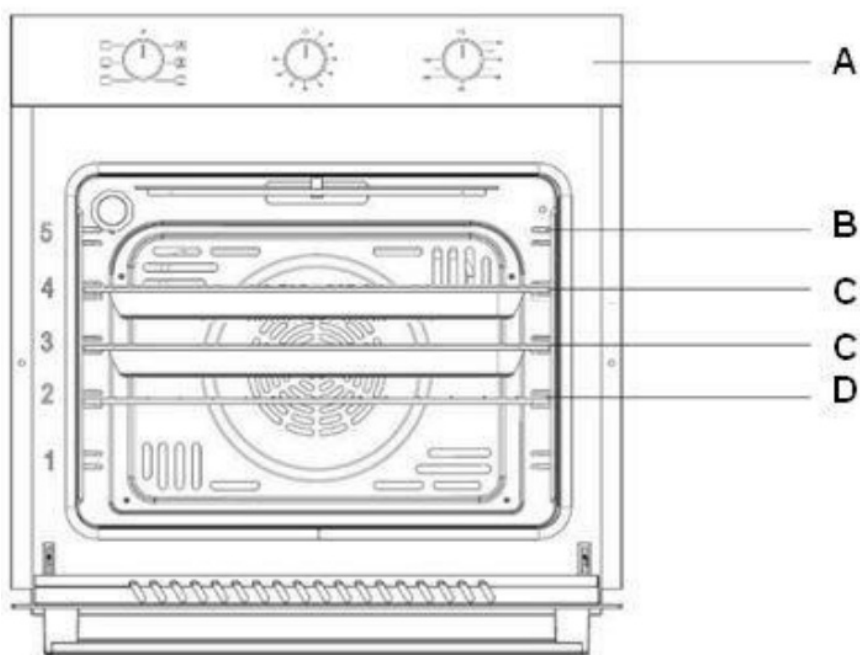


WARNING

Hot surfaces cause burns!

The product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat-resistant oven gloves when putting in or removing dishes into/from the hot oven.

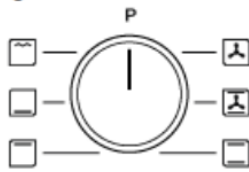
PRODUCT DESCRIPTION



- A. Frontal Panel
- B. Rack guides
- C. 2 Trays
- D. 1 Shelf

CONTROL PANEL

Programs/Functions



E

E. Programs

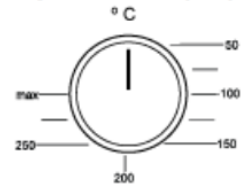
Timer (min.)



F

F. Timer mechanic (minutes)

Temperature (C°)



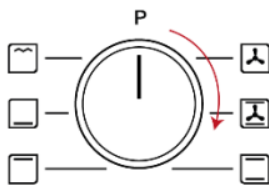
G

G. Thermostat (°C)

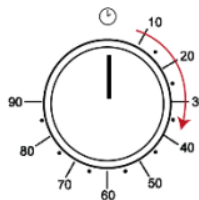
TURN ON THE OVEN

- To switch on the oven, turn the knobs to chosen positions (function, time, and temperature).

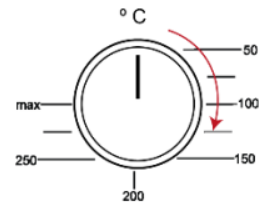
Programs/Functions



Timer (min.)



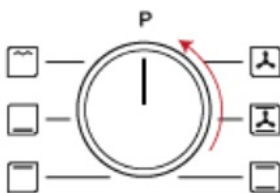
Temperature (C°)



TURN OFF THE OVEN

- To turn off the oven, you need to move the control knobs to their original position (off).

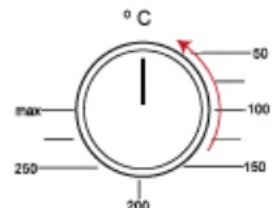
Programs/Functions



Timer (min.)

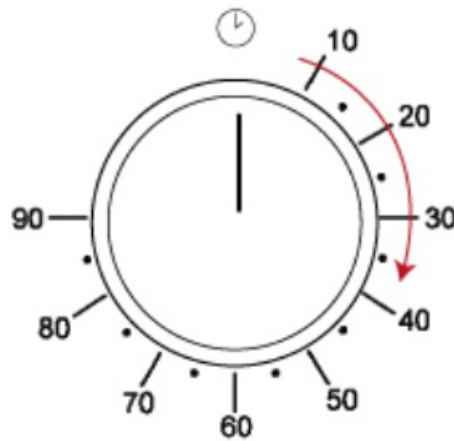


Temperature (C°)

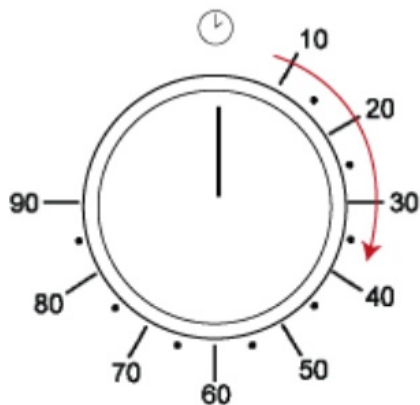


MECHANICAL TIMER

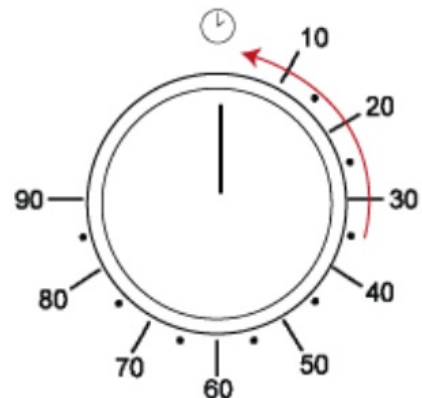
- The mechanical timer of the oven (image below) has a sound signal setting time from 1 to 90 minutes.
- Turning the “MODES” and “THERMOSTAT” knobs, select the required cooking mode and temperature. Turn the “MECHANICAL TIMER” knob clockwise, setting the required time to turn off the oven and giving an audible signal. After time has passed, the handle of the “MECHANICAL TIMER” will return to its original position (off). The oven turns off. A beep will sound, signifying the completion of the oven, which will turn itself off. Remember that if you set one of the modes and the corresponding temperature.



- To start cooking, it is necessary to put the handle of the “MECHANICAL TIMER” to the manual mode by turning it counterclockwise. Only after that, the oven will turn on, the backlight will light up and it will start working. If you want to set the timer for less than 10 minutes, you need to turn the “MECHANICAL TIMER” knob clockwise for half the possible timer setting time. Then, counterclockwise, return it in the opposite direction, setting the required time. These steps are necessary to start the spring of mechanical timer.



Turn right to set minutes



Turn left to manual mode

HOW TO USE THE OVEN



WARNING

Hot surfaces cause burns!

The product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat-resistant oven gloves when putting in or removing dishes into/from the hot oven.



DANGER!

Be careful when opening the oven door as steam may escape. Exiting steam can scald your hands, face, and/or eyes.

General information on baking, roasting, and grilling

- Use non-sticky-coated appropriate metal plates or aluminum vessels or heat-resistant silicone molds.
- Make the best use of the space on the rack.

- Place the baking mold in the middle of the shelf.
- Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

Tips for roasting






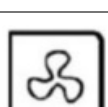
- Treating whole chicken, turkey, and large pieces of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Select temperature and operating mode















1. Set the Temperature knob to the desired temperature.
2. Set the Function knob to the desired operating mode.

Oven heats up to the adjusted temperature and maintains it.

OVEN PROGRAMS/ FUNCTIONS

	Bottom heating This function is suitable for cooking foods that require heat bottoms, for heating or for the last cooking of foods that they cooked slowly.
	Upper heating This function is suitable for heating or browning.
	Upper and lower resistance Food will be cooked on both sides. It's adequate for cakes, cookies, and pastry in forms. Use only one tray at a time.
	Upper and lower resistance + convection fan The hot air is distributed evenly with the help of the fan. It is suitable for pies. Use only one tray at a time.
	Grill Only the grill resistance will activate. It is suitable for roasting meat, fish and the tray should be placed on top of the oven. We recommend that you place a tray with 1 or 2 glasses of water on the bottom of the oven.
	Convection fan With this function only hot air circulates and can be used to thaw meat and vegetables.

COOKING TIMES TABLE

Dish	Cooking level	Function	Rack Position	Temperature (°C)	Cooking Time (aprox. in min.)
**Cakes in tray	1 level		3	175	25 — 30
**Cakes in cooking paper	1 level		3	175	25 — 30
**Sponge cake	1 level		3	200	5 — 10
**Cookies	1 level		3	175	25 — 30
**Dough pastry	1 level		3	180	30 — 40
**Rich pastry	1 level		3	180	25 — 35
**Leaven	1 level		3	190	35 — 45
**Lasagna	1 level		3	180	30 — 40
**Pizza	1 level		3	200 — 220	15 — 20
Beef steak (whole)/Roast	1 level		3	250°/max. 25 min and then lower to 180°-190°	100 — 120
Leg of Lamb (casserole)	1 level		3	220°/max. 25 min then lower to 180°-190°	70 — 90
Roasted Chicken	1 level		1	250°/max. 15 min and then lower to 180°-190°	55 — 65
Turkey (5,5 kg)	1 level		1	250°/max. 25 min. and then lower to 190°	150 — 210
Fish	1 level		3	200	20 — 30

**In cooking that requires preheating

Tips for the baking cake:

- If the cake is too dry, increase the temperature by 10°C and decrease the cooking time.
- If the cake is wet, use less liquid or lower the temperature by 10°C.
- If the cake is too dark on top, place in on a lower rack, 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.

Tips for the baking pastry:

- If the pastry is too dry, increase the temperature by 10°C and decrease the cooking time. Dampen the layers of dough with a sauce composed of milk, oil, egg, and yogurt.
- If the pastry takes too long to bake, pay care that the thickness of the pastry you have prepared does not exceed the depth of the tray.
- If the upper side of the pastry gets browned, but the lower part is not cooked, make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between the dough layers and on the top of pastry for an even browning.



Cook the pastry in accordance with the mode and temperature Given in the cooking table. If the bottom part is still not browned enough, place it on one lower rack, in the next time.

Tips for cooking vegetables:

- If the vegetable dish runs out of juice and gets too dry, cook it in a pan with a lid instead of a tray. Closed vessels will preserve the juice of the dish.
- If a vegetable dish does not get cooked, boil the vegetables beforehand or prepare them like canned food and put in the oven.

MAINTENANCE AND CARE



DANGER!

Disconnect the plug from the socket, before starting maintenance and cleaning work on the oven. There is a risk of electric shock!



DANGER!

Allow the oven to cool down before cleaning it. Hot surfaces can cause burns!

GENERAL INFORMATION

- Regular cleaning of the oven will prolong its life and reduce the possibility of damage.
- Clean the oven thoroughly after each use. In this way, it will be possible to remove food residues more easily, preventing them from burning the next time the appliance is used.
- They are not special detergents for cleaning the oven. Use warm soapy water, a soft cloth, or a sponge to clean the oven and dry it with a dry cloth.
- Always make sure that any excess liquid and any splashes are completely wiped off after cleaning.
- Do not use cleaning agents containing acid or chloride to clean stainless-steel surfaces. Use a soft cloth with liquid detergent (non-abrasive) to clean these parts, being careful to clean only in one direction.



Do not use liquid detergents or sprays that could damage/ corrode the convection fan.



Do not use steam cleaners to clean the oven as this may cause an electric shock.

Control panel cleaning:

- Clean the control panel and buttons with a damp cloth and then dry them.



Do not remove the buttons to clean the control panel. The control panel could be damaged!

CLEANING THE OVEN

Cleaning the sides:

1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.

Cleaning the oven door:

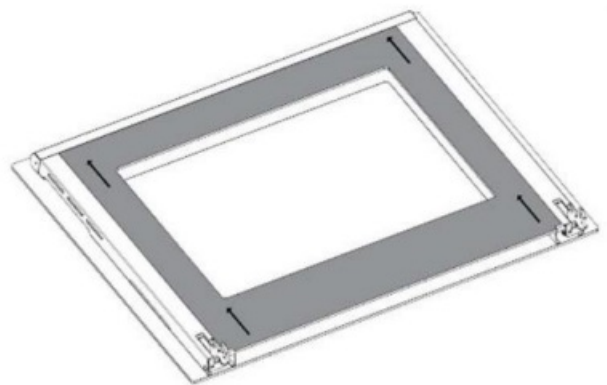
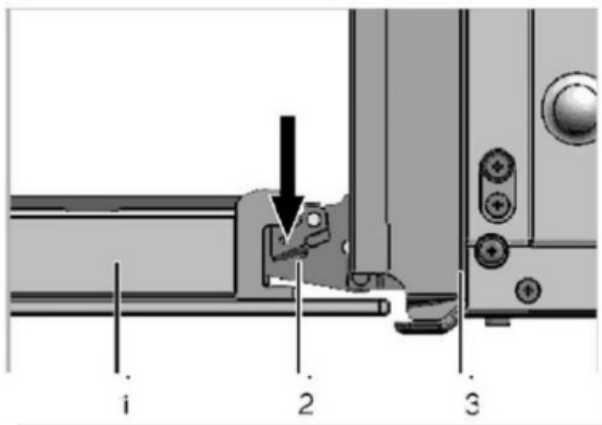
- To clean the oven door, use warm soapy water, a soft cloth, or a sponge and dry it with a dry cloth.



Do not use any strong abrasives cleaners or metal scrapers for cleaning the oven door. They could scratch the surface and damage the glass.

Remove the oven door

1. Open the front door (1)
2. Open the clips at the hinge housing (2) on the right and left sides of the front door by pressing them down as shown in the figure.

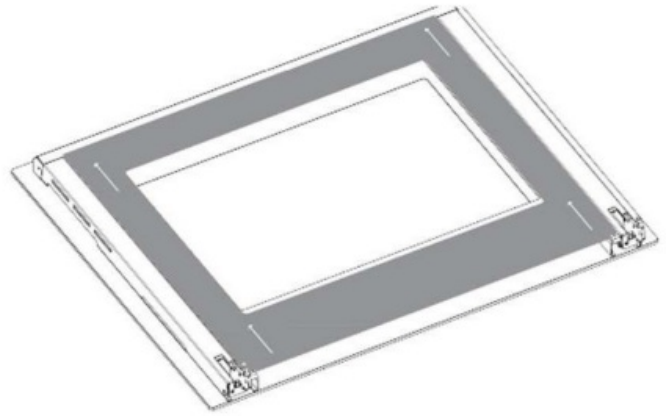
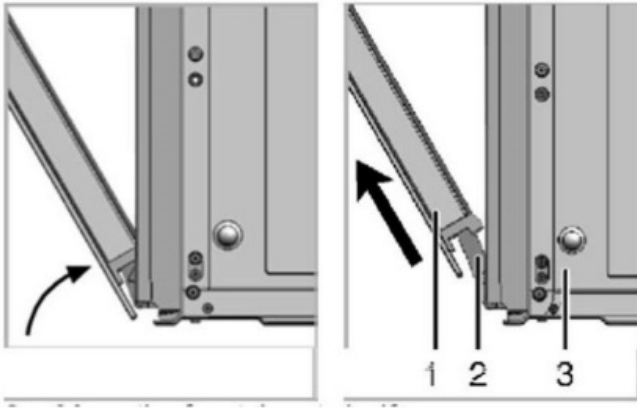


1- Front Door

2- Hinge

3- Oven

3. Place the oven door in the half-open position
4. Remove the oven door by pulling it upwards until it releases from the left and right hinges.



i The oven surface may be damaged by some debris or cleaning materials. Do not use abrasive detergents, cleaning powders or creams, or any sharp objects. Do not use strong abrasives or sharp metal scrapers to clean the oven door glass as they can scratch the surface, which could result in serious damage to the glass.

i To reinstall the door, follow the steps described above in reverse order. Make sure you correctly close the right and left clips on the hinged compartment.

Remove the inner glass from the door

- Press the glass in the direction of the arrow as shown in the following image, gently pull it towards you, and lightly push it to the other side. Wash and dry the glass and put it back on the oven door in reverse order.

REPLACING THE OVEN LAMP



DANGER:

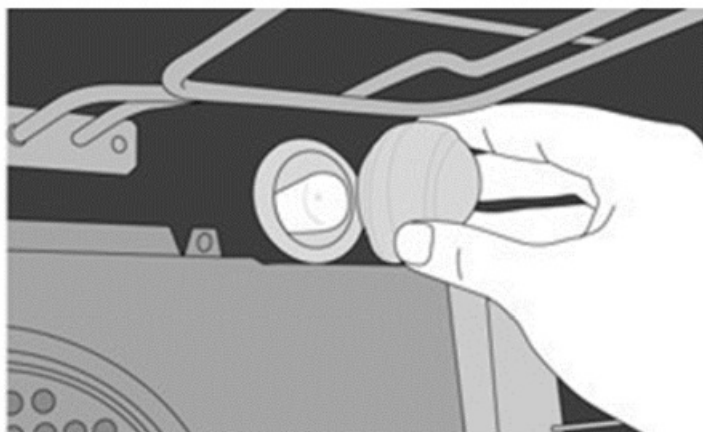
Before replacing the oven lamp, make sure that the product is disconnected from the mains and cooled down in order to avoid the risk of an electrical shock. Hot surfaces may cause burns!

i The oven lamp is a special electric light bulb that can resist up to 300 °C. See “Technical Specifications” for details. Oven lamps can be obtained from Authorized Service Agents.

i The position of the lamp might vary from the figure.

For replacing the lamp, follow the next steps:

1. Disconnect the product from mains;
2. Turn the glass cover counterclockwise to remove it;
3. Remove the oven lamp by turning it counterclockwise and replace it with the new one;
4. Install the glass cover.



TROUBLESHOOTING

The oven emits steam when it is in use

- It is normal that steam escapes during operation >>> This is not a fault.

The oven emits metal noises while heating and cooling

- When metal parts heated, they may expand and cause noise >>> This is not a fault.

The oven doesn't operate

- The mains fuse is defective or has tripped >>> Check fuses in the fuse box. If necessary, replace or reset them.
- The oven is not plugged into the (grounded) socket >>> Check the plug connection.

The oven light does not work

- The lamp is defective >>> Replace the oven lamp.
- Power is off >>> Check that there is electrical power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.

The oven does not heat

- Function or temperature not set >>> Set the function and the temperature with the function and temperature knob.
- On models with a timer, the timer is not adjusted >>> Adjust the timer.
- There is no electrical power >>> check fuses in the fuse box.



In the event of a malfunction, do not try to repair the device yourself. Contact a qualified JOCEL technical assistance service for this purpose.

GENERAL WARRANTY TERMS

1. The warranty is valid only on the presentation of the invoice of purchase.
2. This WARRANTY is limited exclusively to parts substitution ineffective due to faulty manufacture, made in our workshops.
3. The elimination of several faults of the scope of the guarantee is made for repair or replacement of defective parts, according to the discretion of our technical services.
Defective parts are our property.
4. Are not covered under warranty damage caused by transportation, neglect or poor use, improper assembly or installation, as well as external influences such as: lightning strikes or power, flooding, humidity, etc.
5. Lose warranty, all appliances that are not being used according to the instructions, or connected to FEEDING NETWORKS do not guarantee a constant voltage of 220/240V.
6. The warranty does not cover damages for personal injury or damage caused directly or indirectly in any capacity whatsoever.
7. This warranty terminates when it is found to have been undergoing repairs, alterations or interventions by any person not authorized by Joel.

THE WARRANTY EXPIRES

1. If the appliance has not been installed by an Accredited Technician.
2. Exceeded the current legal period, for home appliances and for industrial appliances, the warranty expires and assistance will be made by charging the costs of labor hand, according to current fees
3. With the modification or disappearance of the nameplate of the appliance.

TECHNICAL ASSISTANCE

For technical assistance requests, our services are available through the following contacts:

Telef. 00 351 252 910 351

E-mail: assistencia@jocel.pt

<http://www.jocel.pt>

DECLARATION OF CONFORMITY



We declare on our own responsibility that the machine indicated below

Product: BUILT-IN OVEN

Brand: JOCEL

Model: JFE014597

Complies with the following European directives and standards implementation:

Low Voltage

2014/35/EU EN 60335-2-6:2015

EN 60335-1: 2012 + A11:2014

+ A13:2017

EN 62233:2008

Electromagnetic Compatibility

2014/30/EU

EN 55014-1:2017+A1:2009+A2:2011

EN 55014-2:2015

IEC 6100-3-2 (2018),

EN 61000-3-2:2014


IEC 6100-3-3 (2013) + A1:2019,



HEADQUARTERS:

Rua Alto do Curro, n.º 280
4770-569 S. COSME DO VALE
V.N. de FAMALICÃO
Telef: 252 910 350/2
Fax: 252 910 368/9
email: jocel@jocel.pt
<http://www.jocel.pt>

Documents / Resources

 The image shows the front cover of the JOCEL JFE014597 Built In Oven. It is a white, built-in oven with a black glass door and a control panel on the right side. The text "JOCEL" is at the top, followed by "FORNO DE ENCASTRAR", "HORNO ENCASTRABLE", and "BUILT-IN OVEN". Below the oven image is the model number "JFE014597" and the text "MANUAL DE INSTRUÇÕES", "MANUAL DE INSTRUCCIONES", and "INSTRUCTION MANUAL".	<p>JOCEL JFE014597 Built In Oven [pdf] Instruction Manual JFE014597 Built In Oven, JFE014597, Built In Oven, JFE014597 Oven, Oven</p>
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References

- [/// JOCEL Electrodomésticos](#)
- [/// JOCEL Electrodomésticos](#)