

## Instruction manual for Pyrolytic oven

Model code: C2472





## Introduction

Thank you for purchasing our product. We hope you enjoy using the many features and benefits it provides. Before using this product please study this entire instruction manual carefully. Keep this manual in a safe place for future reference and ensure other people using the product are also familiar with these instructions.

## Warnings

When the oven is first switched on, it may give off an unpleasant odour. This is due to the bonding agent used for the insulating panels within the oven. This is completely normal, we suggest switching on the fan oven at 200°C for 1 hour before cooking any food. This will help remove the odour.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass of the oven. This can scratch the surface and may result in permanent damage to the glass.

During use, the appliance becomes very hot. Care should be taken to avoid touching heating elements inside the oven.

Do not allow children to go near the oven when it is operating, especially when the grill is on.

Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.

The means a disconnection must be incorporated into the fixed wiring in accordance with the wiring specifications.

During pyrolytic cleaning, accessible parts may become hotter than normal. Young children should be kept away.

Children should be supervised to ensure that they do not play with the appliance.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by person responsible for their safety.

## Safety notes

Do not operate this appliance with bare feet. Do not touch the oven with wet or damp hands or feet.

Oven: The oven door should not be opened too often during the cooking period.

The appliance must be installed by an authorised technician and put into use. The manufacturer is not responsible for any damage that might be caused by incorrect installation and installation by unauthorised personnel.

When the door or drawer of oven is open do not place anything on it, you may unbalance your appliance or break the door.

Some parts of appliance may keep its heat for a long time; it is required to wait for it to cool down before touching any points that are exposed to the heat directly.

If you are not expecting to use the appliance for a long time, it is advised to switch it off at the mains.

If the supply cord is damaged, it must be replaced by Caple Service or a qualified person in order to avoid a hazard.

Before cleaning, remove all the accessories and excess spillage in the oven.

During the pyrolytic self-cleaning cycle, the appliance will get hotter than normal cooking function, keep children away from the appliance.

Before using the pyrolytic cleaning cycle ensure all the accessories are removed from the oven.



## Installing the oven

Fit the oven into the space provided in the kitchen unit; it may be fitted underneath a work top or into an upright cupboard. Fix the oven in position by screwing into place, using the two fixing holes in the frame. To locate the fixing holes, open the oven door and look inside, they are located on the left and right edges. To allow adequate ventilation, the measurements and distances must be adhered to when installing the oven.

## Important

If the oven is to work properly, the kitchen housing must be suitable. The panels of the kitchen unit that are next to the oven must be made of a heat resistant material. Ensure that the glues of any units made of veneered wood can withstand temperatures of at least 120°C. Plastics or glues that cannot withstand such temperatures will melt and deform the unit. Once the oven has been lodged inside the units, electrical parts must be completely insulated. This is a legal safety requirement. All guards must be firmly fixed into place so that it is impossible to remove them without using specialist tools. Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven. The hob must have a rear gap of at least 45 mm.

When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because these are dangerous to children.

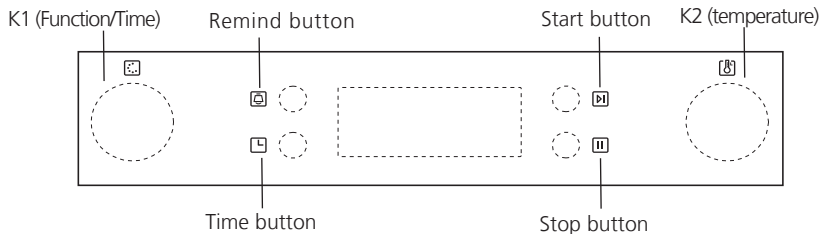
## Declaration of compliance

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, Low Voltage Directive (LVD) and Electromagnetic Compatibility Directive (EMC).





## Product description and controls






Symbol	Function description
	Oven light: this enables the user to observe the progress of cooking without opening the door.
	Defrost: The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). It's a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes and cream filled produce etc.
	Base heat: A concealed element in the bottom of the oven provides a more concentrated heat to the base of food without browning. This is ideal for slow cooking dishes such as casseroles, stews, pastries and pizzas where a crispy base is desired. The temperature can be set within the range of 60-120°C. The default temperature is 60°C.
	Conventional cooking: The top and bottom work together to provide convection cooking. The oven needs to be pre-heated to the required temperature and is ideal for single items, such as large cakes. The best results are achieved by placing food in the center of the oven. The temperature can be set between 50-250°C. The default temperature is 220°C.
	Turbo conventional heat: A combination of the fan and both heating element provides more even heat penetration, saving upto 30-40% of energy. Dishes are lightly browned on the outside and still moist on the inside. Note: This function is suitable for cooking or roasting big pieces of meat at a higher temperature. The temperature can be set within the range of 50-250°C. The default temperature is 220°C.
	Eco grill: The inner grill element switches on and off to maintain temperature. The best results can be obtained from using the top shelf for small items and lower shelves for large items. The temperature can be set within the range of 180-240°C. The default temperature is 210°C.
	Full grill: The inside radiant element and top element are working in this function. The temperature can be set within the range of 180-240°C, the default temperature is 210°C.
	Turbo grill: The inside radiant element and top element are working together with the fan. The temperature can be set within the range of 180-240°C, the default temperature is 210°C.
	Fan heat: An element around the fan provides an additional source of heat for fan cooking. In this mode the fan automatically comes on to improve air circulation within the oven and creates an even heat for cooking. The temperature can be set within the range of 50-240°C, the default temperature is 180°C.
Pyro Clean	Pyrolytic cleaning function: When the oven is set to pyrolytic mode, the LED displays "PYA". The default temperature is 450°C and the timer can be set for 1:30 or 2:00 hours. This function cleans the oven cavity leaving just a fine ash. When it is done just use a damp cloth to wipe the ash out.



## How to use the oven



### 1. Setting the clock

After connecting the oven to the power supply, the symbols 00:00 will be visible on the display.





1. Press "  ", the hour figures will now flash.
2. Rotate the " K2 " knob to adjust the hour figures, (the oven used the 24hr format).
3. Press "  ", the minutes will now flash.
4. Rotate the "K2 " knob to adjust the minutes (within 0-59).
5. Press "  " to finish the setting the clock ":" will flash, and the time will be illuminated.

Note: If there is a power shortage the clock will ne to be reset.



### 2. Selecting functions

1. Rotate " K1 " to select the cooking function you require, the related indicator will illuminate .
2. Rotate " K2 " to adjust the temperature.
3. Press "  " to confirm the start of cooking. The corresponding icon for temperature "°C" will be on.
4. If step 2 is ignored, press "  " to confirm the start of cooking. and the default time is 9 hours, the default temperature will display on the LED.


NOTE:


1. The step quantities for the adjustment of time are as follow:  
0--0:30min: step 1 minute    0:30--9:00hour :step 5 minutes
2. The step quantities for the adjustment of temperature is 5.℃, and the grill function is 30℃.
3. Rotate " K1 " to adjust the cooking time when cooking begins. Then press "  " to start cooking.  
If "  " is not pressed within 3 seconds, the oven will revert back to the previous time to continue cooking.
4. Rotate "K2 " to adjust the temperature when cooking begins. The related indicator will be illuminated, then press "  " to select it .     If "  " is not pressed within 3 seconds, the oven will revert back to the previous set temperatue to continue cooking.

### 3.The oven light




1. Rotate "K1 " to select the relevant function, then the corresponding icon will be on.
2. Press "  button to select it. The lamp icon "  " \* " : "will flash.



### 4.Check function

During cooking process, you can use the Check function and after 3 seconds it returns to the current working state. 1. In cooking mode, press "  " to see the current time.

2. If the clock was set, press "  " to ask for the remaining cooking time.

### 5. Child lock function

To Lock : press "  " and "  " simultaneously for 3 seconds, there will be a long "beeping" sound indicating the child-lock is on and the lock "  " will illuminate.

To unlock :    press "  " and "  "simultaneously for 3 seconds, there will be a long "beeping" sound indicating the child-lock is now switched off.





Note: During working mode, if you want to stop cooking, press the stop button. You do not need to hold the stop button down to end cooking.




## 6. Reminder/alarm function:





The oven has a 9 hour reminder, this function will help to remind you to start cooking in a certain time from 1 minute to 9 hours. The reminder can only be set when the oven is in standby mode

Follow below to set the reminder:


1. Press reminder setting button "";
2. Rotate "K2" to set the hour time for the reminder. (within 0-9).
3. Press reminder setting button " " again;
4. Rotate "K2" to set minute time. (within 0-59mins).
5. Press " " to confirm the setting. ":" will flash and the indicator for reminder " " will illuminate. The time then starts to counts down.

Note: The oven buzzer will sound ten times after the timer has reached zero. The " " symbol disappears on the screen to remind you to start cooking. You can cancel the reminder when setting by pressing the stop button. After the reminder has been set, you can cancel it by pressing stop button twice.

## 7. Start/Pause/Cancel function


1. If the cooking time has been set, press " " to start cooking. If the cooking is paused, press " " to resume cooking.
2. During cooking process, press " " once to pause the cooking and press " " twice to resume cooking.

## 8. Energy-saving function

1. When on standby and when the reminder is set, press " " for three seconds, the LED display will switch off and change to energy-saving mode.
2. If there is no operation for 10 minutes when the oven is on standby, the LED display will switch off and go into energy-saving mode.
3. Under the energy-saving mode, if you press any key or rotate any knob it will quit the energy-saving mode and the display will switch back on.

## 9. Pyrolytic Function

This function allows you to clean the oven cavity thoroughly at the push of a button.

1. Rotate "K1" to select the pyrolytic function. The LED screen will display "PYA".
2. Press " " to confirm the cooking, the default time is 2 hours, "PYA" will display on the LED.
3. Rotate "K1" to change the pyrolytic time. There are two levels of time to be selected "1:30 or 2:00".

Note: **A)** If you press the start button when the door is open it will not work, the LED displays "DOOR", "PYA". Please close the door and start again.

B) When the oven temperature is higher than 200°C, pressing the cancel button can return to standby state and if the oven temperature is higher than 300°C, when you press the start button, the LED will display "COOL" to show the oven is cooling.


C) When opening the door in normal working condition, the heater will stop working, the LED will display "DOOR", the buzzer will beep continuously until the door closed or the cancel button is pressed



D) When the pyrolytic function is complete and the oven temperature is lower than 300°C. the LED display will switch off.

E) Before activating the pyrolytic cleaning function, remove any excessive spillage and make sure that the oven is empty. Do not leave anything inside it, remove all pans, baking trays, dripping pans, shelf racks and telescopic runners as this could heavily damage them once the cleaning cycle is complete you should be able to wipe away and ash with a damp cloth.

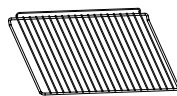
## 10. Notes

1. The oven lamp will illuminate for all functions except the pyrolytic function.
2. Once the cooking programme has been set and the "  " button is not pressed within 5 minutes, either the current time will be displayed or it will switch to standby mode. The set program will be void.
3. The buzzer sounds to show a button has been effectively pressed, if it is not effectively pressed there will be no response.
4. The buzzer will sound five times to alert you when cooking has finished.



## Accessories

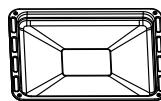
Wire shelves : For grilling dishes, cake pans or items for roasting and grilling.



Shelf racks: These shelf support racks on the right and left sides of the oven can be removed for cleaning oven walls.

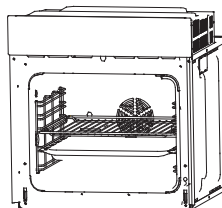


Universal pan: For cooking large quantities of food such as moist cakes, pastries, frozen food etc, or for collecting fat, spillage and meat juices.



### Shelf placement warning:

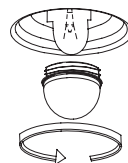
To ensure the oven shelves operate safely, correct placement of the shelves between the side rails is imperative. This will ensure that during careful removal of the shelf or tray, hot food items should not slide out.



### Bulb replacement

For replacement, follow the below process:

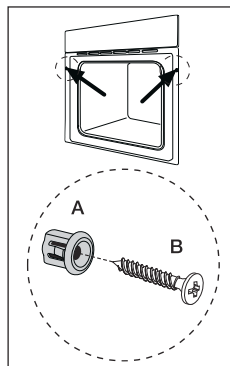
1. Disconnect power from the mains outlet or switch off the circuit breaker for the unit's mains outlet.
2. Unscrew the glass lamp cover and replace the bulb with a new one of the same type.
3. Screw the glass lamp cover back in place.
4. Switch back on the power.



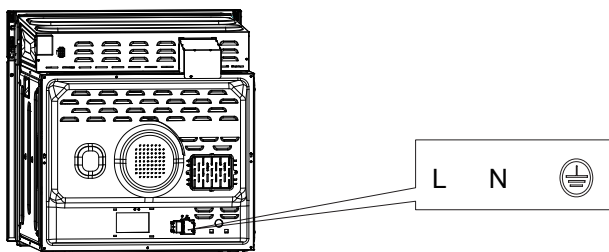


## Securing the oven to the cabinet

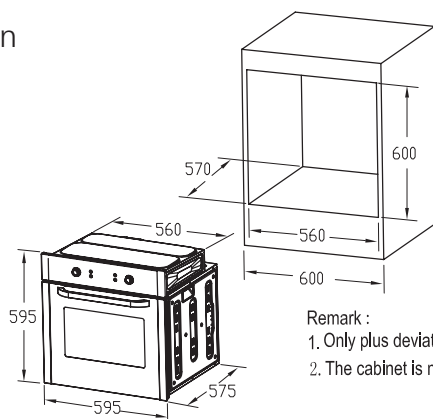
1. Fit the oven into the cabinet recess.
2. Open the oven door.
3. Secure the oven to the kitchen cabinet with two distance holders "A" which fit the holes in the oven frame and fit the two wood screws "B".



## Electrical connection



## Installation



### Remark :

1. Only plus deviations are admissible for all dimension.
2. The cabinet is not include the power switch or socket.

NOTE: The number of a accessories included depends on the particular appliance purchased.



## Cleaning and maintenance

To maintain a good appearance and reliability, please keep the unit clean. The modern design of the unit keeps maintenance to a minimum. The parts of the unit which come into contact with food have to be cleaned regularly. This oven has a pyrolytic self cleaning function, refer to page 6.

Before any maintenance and cleaning, set the controls to the OFF position and disconnect the power.

Wait until the inside of the unit is not hot but only slightly warm (cleaning is easier than when warm).

Clean the surface of the unit with a damp cloth, soft brush or fine sponge and then wipe dry.

In case of heavy soiling, use hot water with non-abrasive cleaning product.

For cleaning the glass of the oven door, do not use abrasive cleaners or sharp metal scrapers, these can scratch the surface or lead to the glass being damaged.

Never leave acidic substances (lemon juice, vinegar) on stainless steel parts.

The baking pans may be washed in mild detergent. Do not use a high pressure cleaner for cleaning the unit also a steam cleaner must not to be used.

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment(WEEE).

By ensuring this product is disposed correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.





# Guarantee

Caple undertake that if within twelve months of the date of the purchase this appliance or any part thereof that is proved to be defective by reason only of faulty workmanship or materials, we will at our option repair or replace the same free of any charge for labour or materials on condition that:

- Documentation must be provided before a guarantee repair commences to confirm that the extractor is within the guarantee period.
- The appliance has been correctly installed and used only on the electrical supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by Caple Service Centre.
- Any appliance or defective part replaced shall become the property of this company.
- If a service call is made and it is found that the installation has not been carried out correctly or customer misuse/abuse is involved THE COST OF THE SERVICE CALL HAS TO BE PAID FOR BY THE USER BEFORE ANY SERVICE WORK IS CARRIED OUT.

# Exclusions

This Guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right appliances improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are the subject of rental agreements.

This guarantee is in addition to and does not affect your statutory and legal rights.



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