

VALBERG
MFO 70 C TR
X 343C Built
In Oven



VALBERG MFO 70 C TR X 343C Built In Oven Instructions

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VALBERG

VALBERG MFO 70 C TR X 343C Built In Oven



FAQs

- **What is the warranty period for this VALBERG built-in oven?**
 - The warranty period for this oven is 2 years from the date of purchase, covering manufacturing or material defects.
- **How should I clean the oven?**
 - Refer to the cleaning and maintenance section of the manual for detailed instructions on how to clean the oven properly.
- **What should I do if I encounter problems with the appliance?**
 - Refer to the troubleshooting section of the manual for guidance on resolving common issues. If problems persist, contact customer support for assistance.

PRODUCT INFORMATION

Thanks!

Thank you for choosing this VALBERG product. Chosen, tested, and recommended by ELECTRO DEPOT, VALBERG branded products are easy to use, reliable, and of an impeccable standard. With every use of this appliance, you can be sure of complete satisfaction. Welcome to ELECTRO DEPOT.

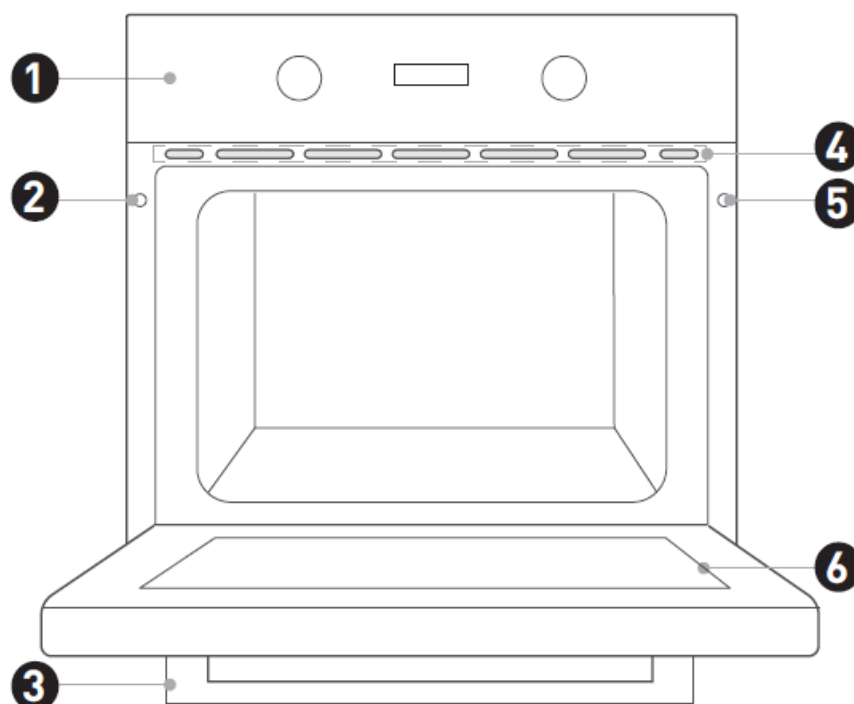
Visit our website: www.electrodepot.fr

Product Overview

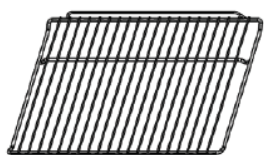
Oven

When removing food, please wear heat-insulating gloves to prevent burns! At the moment of opening the door of the furnace, pay attention to the steam. Please open the door at a small Angle to avoid the steam on your face.

1. Control panel
2. Mounting fixing hole
3. Handle
4. Ventilating openings
5. Mounting fixing hole
6. Glass door

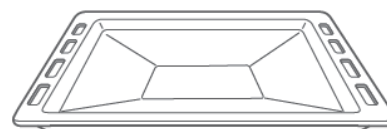


Accessories



Grill rack

Grill food or place heat-resistant cooking containers



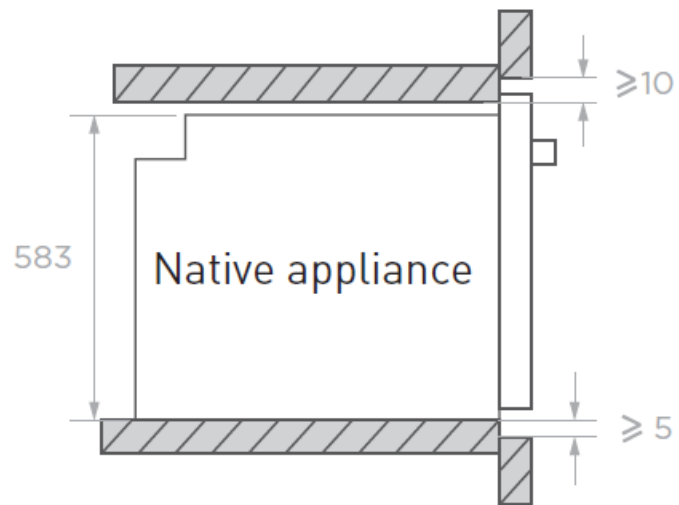
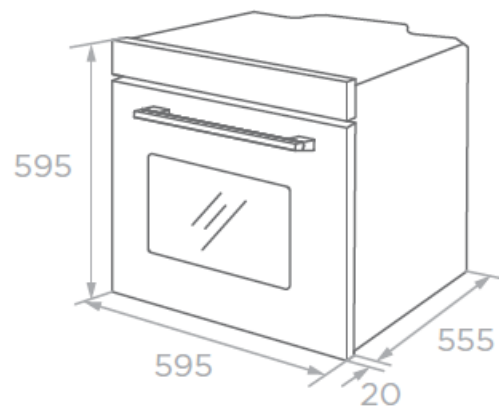
Grill tray

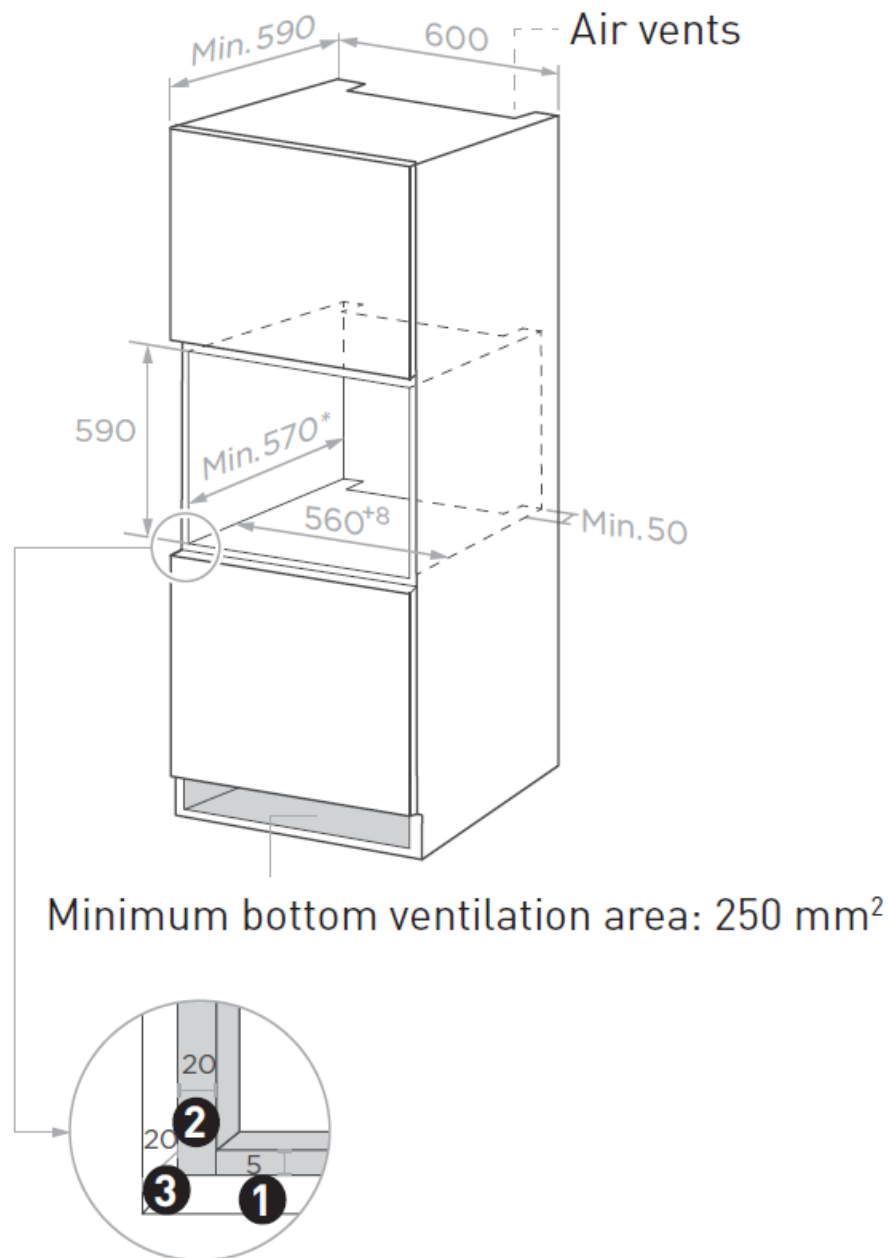
Cook large portions of food or catch food scraps

Cupboard Diagram

If there is any discrepancy between the illustration and the actual product, please refer to the actual product.

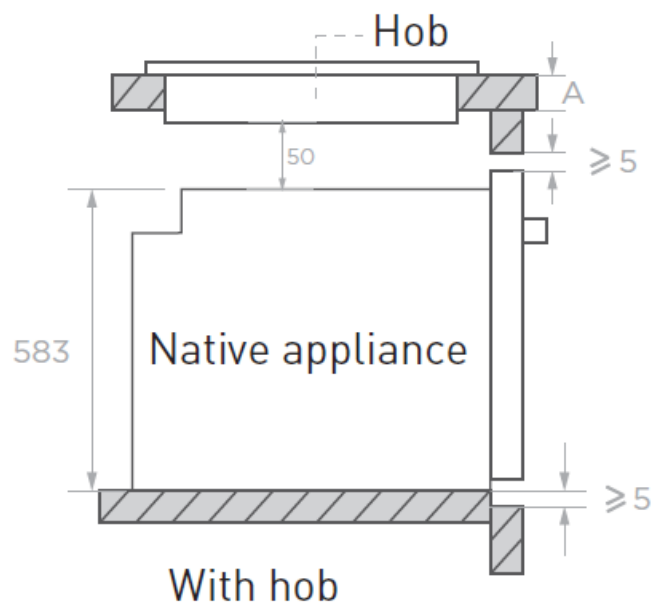
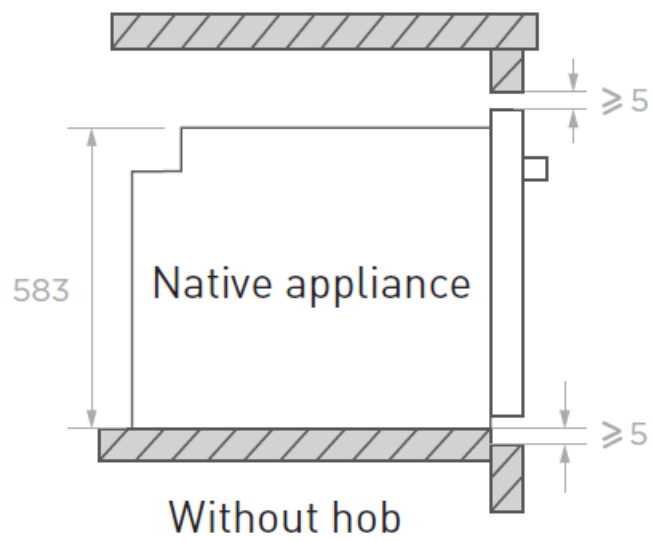
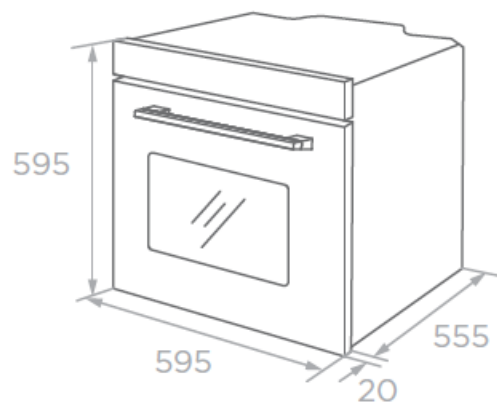
Standing Cupboard

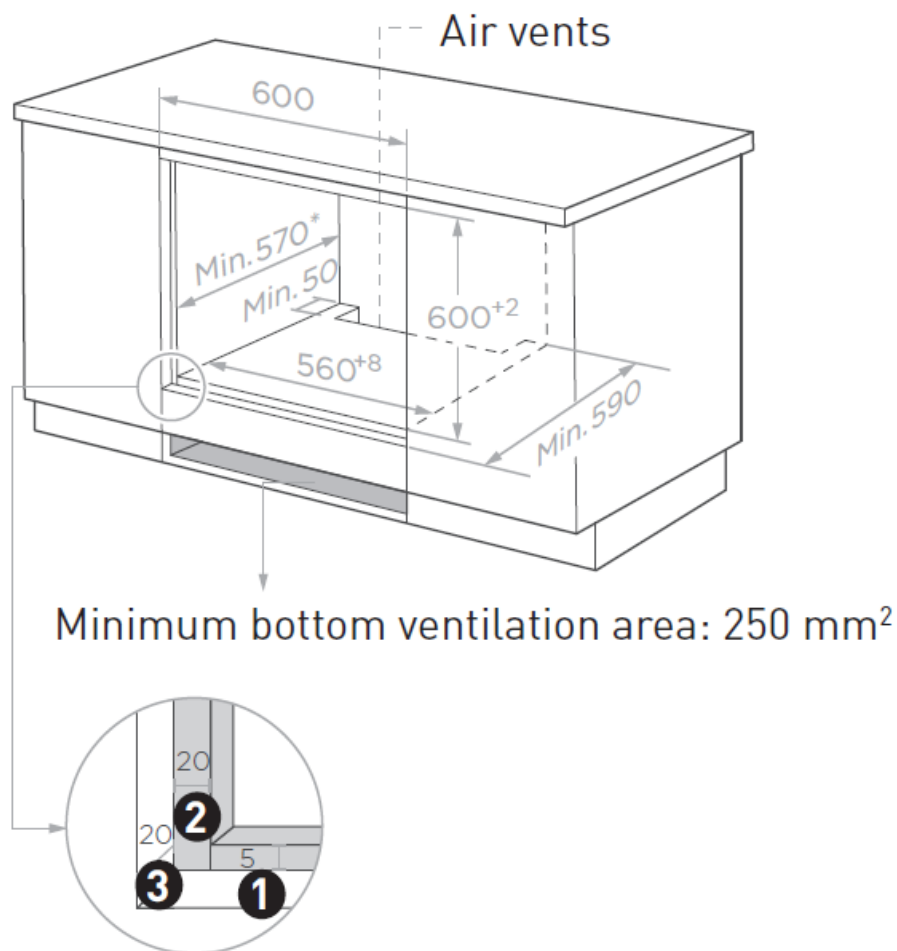




1. Reserve 5 mm for the door panel at the top and bottom respectively.
2. Reserve 20 mm for the door panel on the left and right respectively.
3. Reserve 20 mm for the door panel in thickness.
 1. The thickness of the cupboard board is 20 mm.
 2. If the power socket is installed on the back of the appliance, the depth of the cupboard opening shall be increased from a minimum of 590 mm to 620 mm.
 3. The dimensions in the figures are in mm.

Ground Cupboard





1. Reserve 5 mm for the door panel at the top and bottom respectively.
2. Reserve 20 mm for the door panel on the left and right respectively.
3. Reserve 20 mm for the door panel in thickness.

If the appliance is installed under the hob, the minimum thickness of worktop A is shown below:

- **Hob type worktop A**

- Induction hob 37 mm
- Full-surface induction hob 47 mm
- Gas hob 30 mm
- Electric hob 27 mm

1. The thickness of the cupboard board is 20 mm.
2. If the power socket is installed on the back of the appliance, the depth of the cupboard opening shall be increased from a minimum of 590 mm to 620 mm.
3. The dimensions in the figures are in mm.

Installation

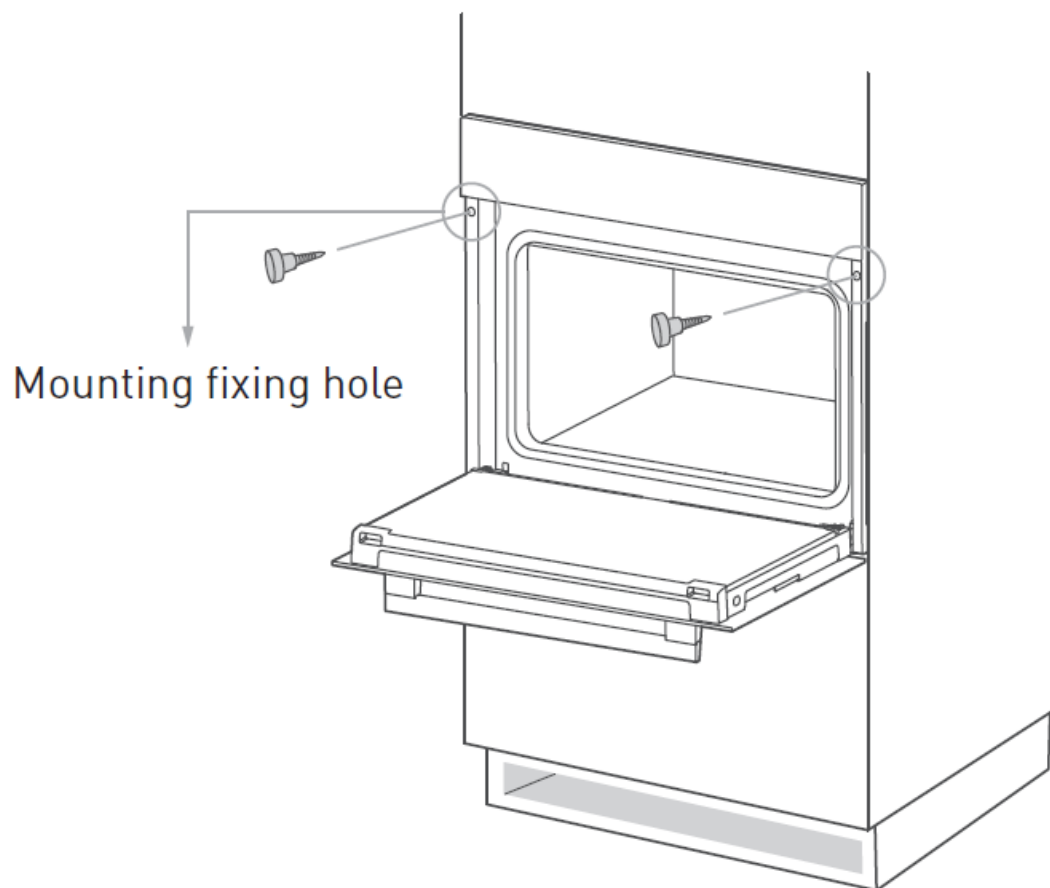
- Content that means [Mandatory]

1. The safe operation of this appliance can only be guaranteed if it has been installed to a professional standard in accordance with these installation instructions. The installer shall be liable for any damage resulting from incorrect installation.

2. The entire installation process requires two professional installers. Wear dry protective gloves during installation to avoid scratches or electric shock.
 3. Fitted units must be heat-resistant up to 90°C, and adjacent unit fronts up to 70°C.
 4. Please use a 16A socket.
- Content that means [prohibit]
 1. Do not install the appliance behind a decorative door or the door of a kitchen unit, as this may cause the appliance to overheat.
 2. Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transit.
 3. Do not block the vent of the appliance and the gap between the cupboard and the appliance.
 4. Use extreme caution when moving or installing the appliance. It is very heavy, do not lift the appliance by the door handle.
 5. If the power cord or power plug is damaged, stop using the appliance immediately, to avoid fire, electric shock or other injuries.
 - Content that means [note]
 1. Be very careful when moving or installing the appliance to avoid damage to the appliance or damage to the cupboards.
 2. Before starting up the appliance, remove all packaging materials and accessories from the cavity.
 3. The power socket shall be accessible to users (such as next to the cupboard) for easy power-o.
 4. After installation is complete, make sure that the power plug is firmly inserted into the socket.
 5. Please refer to the «Cupboard Diagram» for the requirements of net depth of the cupboard. The clearance between the cupboard bottom board and the rear board (or wall) shall not be less than 50 mm.

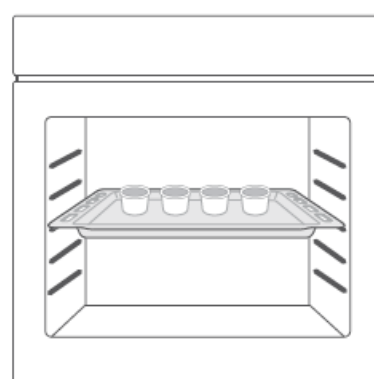
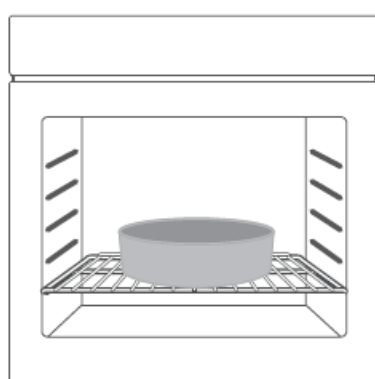
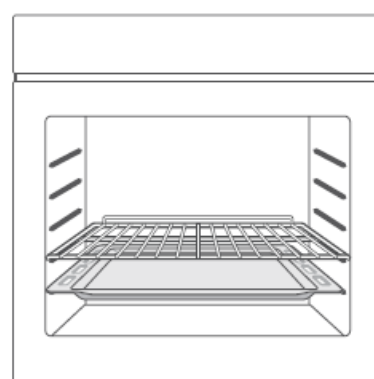
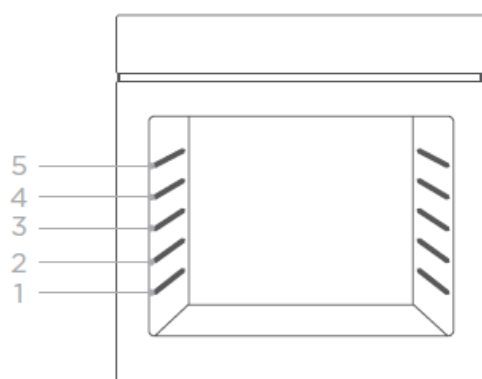
Installation steps

1. Please customize the cupboard according to the “Cupboard Diagram”.
2. Before installation, please check for normal power sockets and appropriate grounding, and check whether the cupboard dimension meets the installation requirements.
3. Place the appliance in designated locations in the kitchen, install it in a vertical cupboard, and connect the power supply.
4. To locate the mounting fixing holes, open the appliance door and look at the side frame of the appliance (position shown above).
5. Fix the appliance to the cupboard with two rubber plugs A and screws B provided with the appliance.



Accessories use

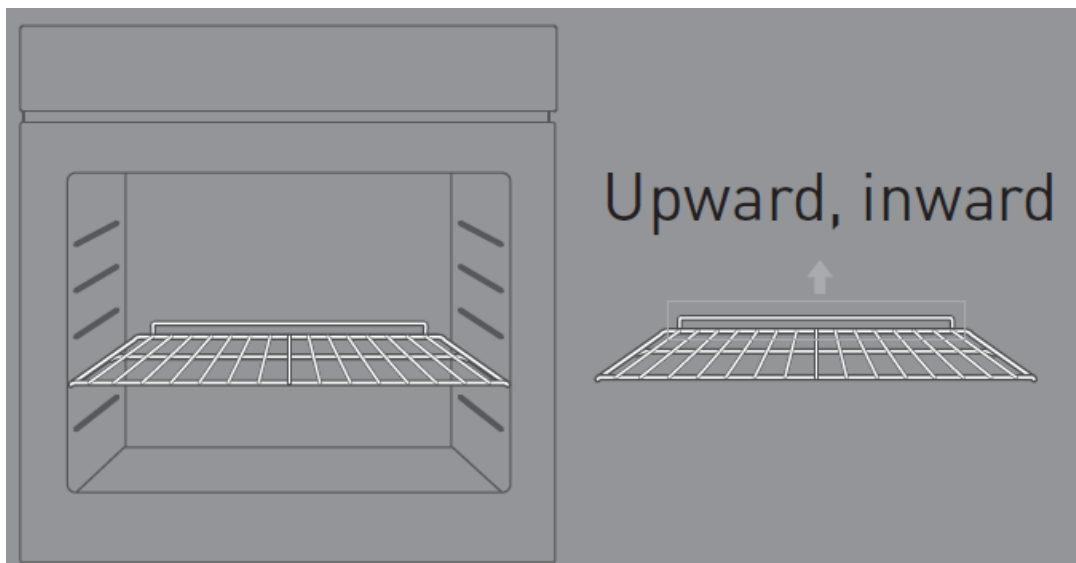
For the oven to work properly, the grill rack and Grill tray should only be placed between the first and fifth levels. When used together, place the Grill tray under the grill rack.



WARNING

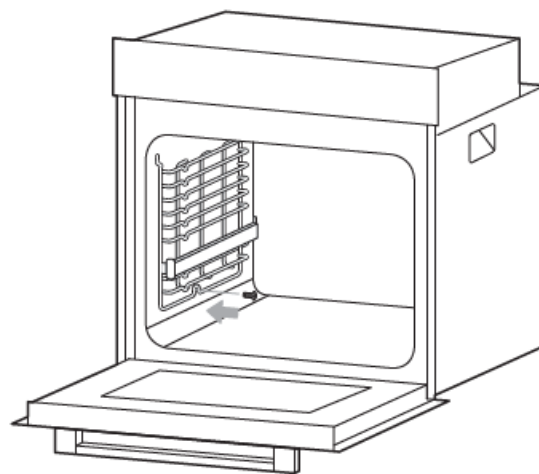
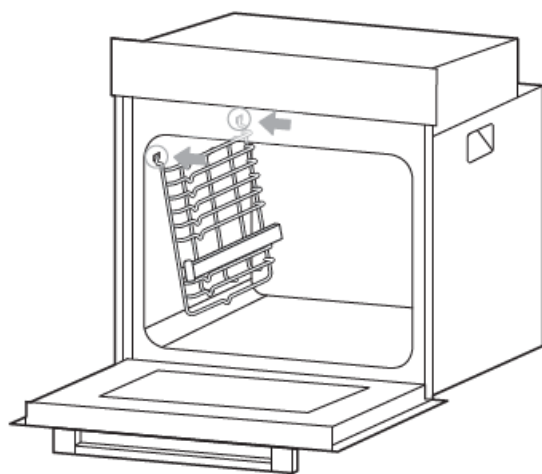
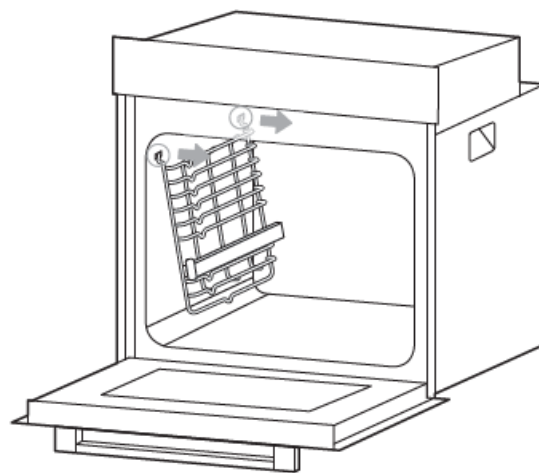
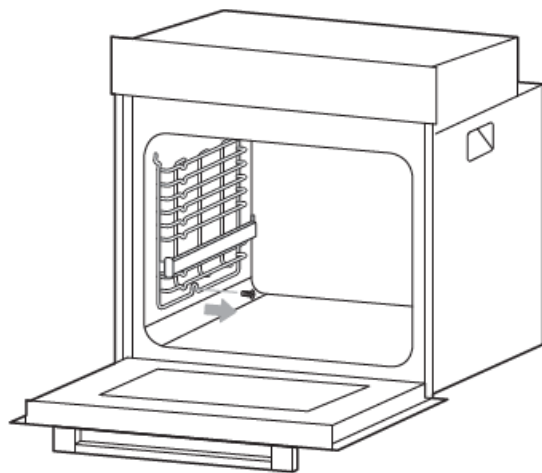
GRILL RACK PLACEMENT WARNING :

- The grill rack should be used with the right direction, it will ensure that during careful removal of the rack, hot food items should not slide out.
- Please refer to the schematic below for the direction of grill rack installation.

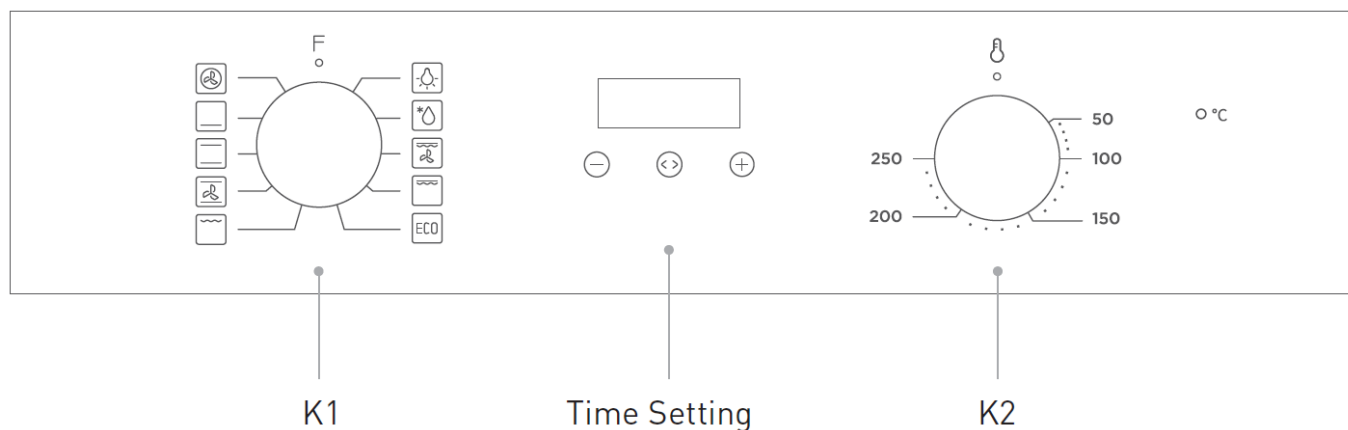


Side rack installation and removal











When you want have a good cleaning for the rails and cavity, you can remove the side rack and clean it. In this way your appliance will retain its appearance and remain fully functional for a long time to come. Please refer to the schematic below for side rack installation.



Control Panel




- K1: For selecting oven functions.
- K2: For setting the temperature.
- Time Setting: For adjusting the cooking time.

Function	Function introduction
 Lamp	The cooking process can be observed under illuminated conditions. Except ECO function.
 Defrost	The circulation of air at room temperature enables quicker thawing of frozen food (without the use of any heat).
 Double grill with fan	The radiant heating element and top heating element are working with fan.
 Double grill	The radiant heating element and top heating element are working.
 Single grill	The inner grill element switches on and off to maintain temperature. Can be used to grill a small number of food.
 Conventional+fan	The combination of fan and the top and bottom heating elements provides more even heat penetration and coloration, primarily for cooking meat.
 Conventional	The top and bottom heating elements work together to provide convectional cooking.
 Bottom heating	Heating is provided by heating pipes at the bottom of the oven. Mainly used for keeping warm and the coloring of the food.
 Convection	In convection mode, the fan turns on automatically to provide even heat for single or multi-layer baking. This is particularly suitable for baking foods that require even coloring.
 ECO	For energy-saving cooking. Cooking the selected ingredients in a gentle manner, and the heat comes from the top and the bottom.

Before using for the first time







1. The oven must not be operated until it has been correctly installed.
2. To avoid fire, remove all transport protection materials and ensure that the oven is free of residual packaging items and accessories (e.g. foam, cardboard, grill tray, grill rack, etc.).
3. Clean the oven cavity and accessories with soapy water and a soft cloth.
4. Open kitchen windows and cooker hoods to maintain high ventilation.
5. Do not let children or pets into the kitchen and close the doors of adjacent rooms.
6. After connecting the power, activate the oven mode, time, and temperature in the table below to remove odors in the cavity.
7. After the first use, please open the oven door at a small angle and wait for the cooling to complete.

Function	Temperature	Time
 Conventional	250°C	0.5-1 Hour

Setting the clock

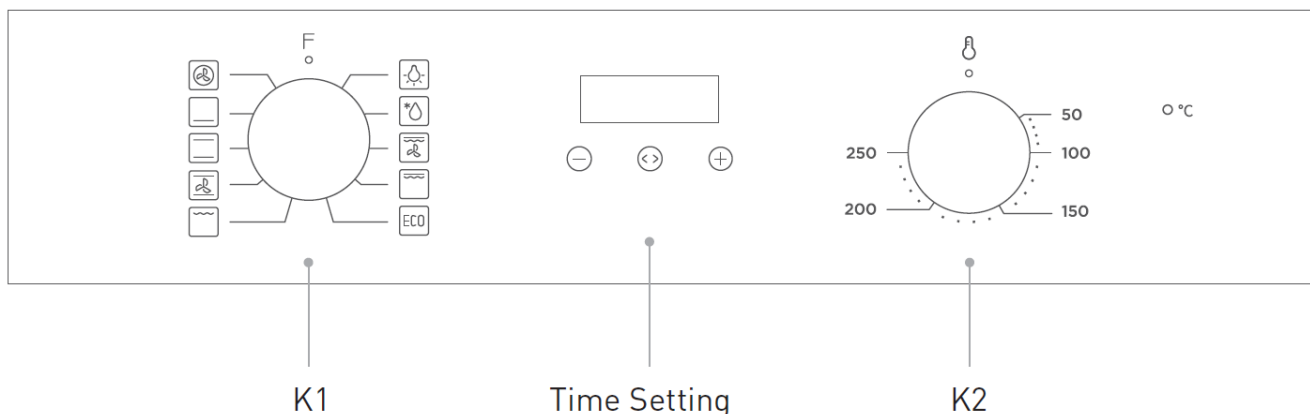
When the oven is connected to the power supply for the first time, you need to set the clock.

Note: The clock is a 24-hour clock.



- Press “” or “” key to adjust the hour setting.
- Press “” key to confirm the hour setting.
- Press “” or “” key to adjust the minute setting.
- Press “” key to complete the clock setting.

Regular operation

- Turn knob K1 to select the oven functions.
- Turn knob K2 to adjust the temperature.
- Mode setting.
- When cooking is finished, turn all knobs to the “O” position.



Mode setting

- In standby mode, press and hold the “” key for 3 seconds to enter manual mode, the “” icon will light up.



- Under manual mode, press the “” key to enter the time mode selection:
- manual → minute minder → dur → End → manual.
- The automatic cooking modes that can be set are semi-automatic: dur or End.



- If the display does not show the icon “”, the oven will not work or heat up.



- The oven will only work or heat up if the display shows icon “”.

Notes

- Manual mode – the cooking time is controlled by the user.
- Minute minder – you can set an audible reminder for the time period of completion.
- Dur – you can set the oven so it will cook for a desired time range.
- End – you can set the oven so it will cook to a desired time.

Manual mode



In manual mode, only the day's time and the symbol “” lights up. The oven is always in working order and the cooking time is controlled by the user.

Notes

1. In manual mode, after 5 hours of no operation, the displayed time starts to flash. After 10 hours without any operation, return to the standby state.

2. When the time is flashing, if you want to use the manual mode again, please press the “” or “” key.



Minute minder




This mode is only used as a reminder function.



1. Press “” key to select the minute minder function. The relevant “” “•” symbol will flash.








2. Press the “” or “” key to enter the alarm clock time setting (the setting method is the same as “Clock Setting”).

- After setting, press the “” key to confirm the alarm clock setting, and the “” icon is always on.
- When the time is up, the buzzer beeps to remind you, and the “” symbol on the screen begins to blink.
At this point, press any key to cancel the reminder.







Cooking dur time

If the dur mode is set for 1 hour, cooking ends after 1 hour.






- Press the “” key continuously until the screen shows “dur”.
- Press the “” or “” key to enter the dur mode time setting (the setting method is the same as “Clock Setting”). The maximum setting time is 10 hours.
- After confirming the time setting, press the “” key to start. At this time, the icons “” and “A” are always on.
- If the dur mode is set for 1 hour, the buzzer sounds after 1 hour to indicate the end of cooking and the icon “A” flashes.
- At this point, press any key to return to standby, stop the chirping alert and the icon “A” disappears.

Cooking End time

Cooking starts at the current time and ends at the set clock time.

- Press the “” key continuously until the screen shows “End”.
- Press the “” or “” key to enter the End mode time setting (the setting method is the same as “Clock Setting”).
- After confirming the time setting, press the “” key to start. At this time, the icons “” and “A” are always on.
- When the End time is the same as the system clock time, the buzzer will sound, indicating the end of cooking.
The icon “” disappears and the icon “A” flashes.
- At this point, press any key to return to standby, stop the chirping alert and the icon “A” disappears.

Precautions for timer use

1. When setting the time, press and hold the " " or " " key for 3 seconds to increment or decrement the time continuously.
2. In alarm or automatic cooking mode, press and hold the " " and " " keys until the buzzer sounds to cancel all mode settings and enter standby mode.
3. When setting the timer mode, if nothing is done for 5 minutes, it will return to manual mode.
4. When setting each function, press and hold the " " key for more than 3 seconds to cancel the current setting and enter manual mode.
5. When setting the timer mode, only one of the alarm clock and automatic cooking modes can be selected.

Cleaning and maintenance

Cleaning

Disconnect the power supply before cleaning and maintenance. In order to ensure the life of the oven, it should be thoroughly cleaned frequently. The cleaning steps are as follows:

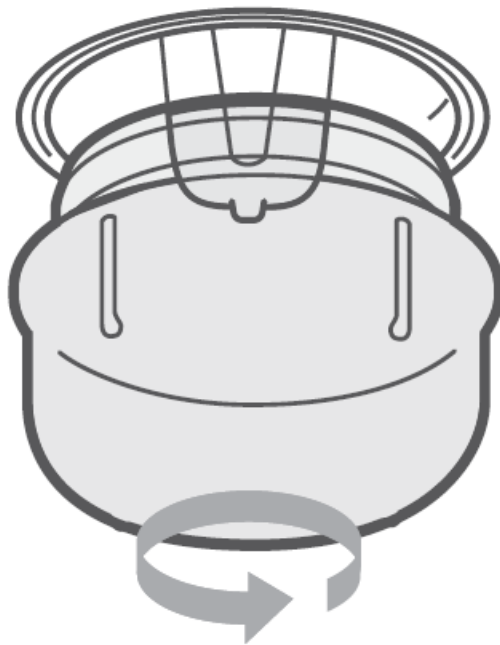
1. After cooking, wait for the oven to cool completely.
2. Remove oven accessories, rinse with warm water and dry.
3. Clean up food debris from the oven chamber.
4. Wipe the oven with a soft cloth stained with detergent, then dry with a dry soft cloth.

Notes

1. Do not use sharp cleaning tools, hard brush and corrosive cleaning products, so as not to damage the oven and its accessories.
2. Do not use rough scrubbing agent or sharp metal spatula to clean the door glass.

Lamp Replacement

1. Switch off and disconnect the power from the oven. Ensure that the internal parts are cool before touching internal parts.
2. Remove the lamp cover by turning it counter-clockwise (note, it may be stiff), replace the bulb with a new one of the same type.
3. Insert the new bulb, which should be resistant to 300°C. For replacement bulbs contact your local service centre.
4. If in any doubt, consult a qualified electrician for help.



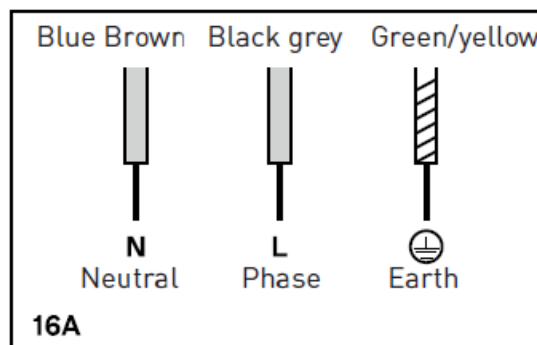
WARNING

To avoid electric shocks-please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold before removing the lamp lens.

Connection of the oven

WARNING Risk of fire and electric shock

Check that the parameters on the nameplate correspond to the electrical data of your network. If your oven is fitted with a cable without a plug, it must be connected by a qualified technician. The device must be grounded. If your oven is fitted with a power cable including an electrical plug, it must be connected to a standard 16A socket with 3 conductors of at least 1.5 mm² (including 1 for earth grounding) which must be connected to the 220 -240 Volts network via a standard socket according to IEC60083 or an all-pole cut-off device in accordance with the installation rules. It is also possible to connect it to a 20A socket with 3 conductors of 2.5 mm² (including 1 connected to earth grounding).

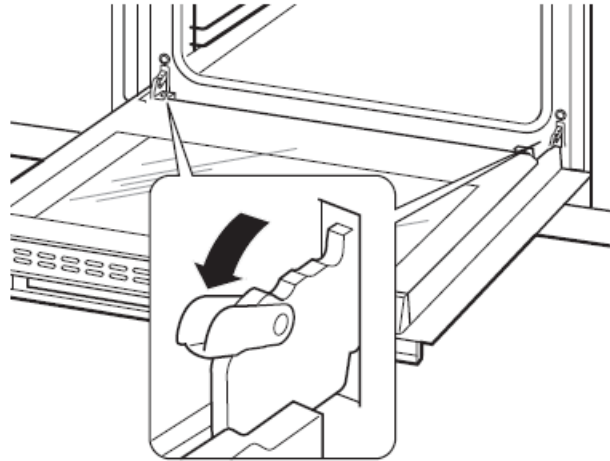


Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by a qualified electrician. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sale service. The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance. A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

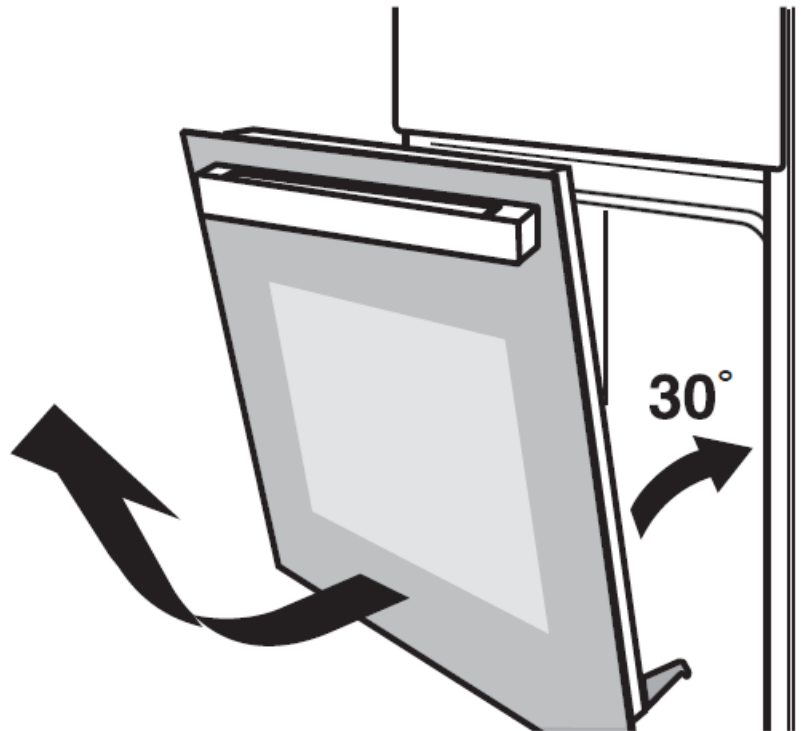
Removing the door from oven

Disassembly of oven door components

1. To remove the door, open the door to the maximum angle. Then pull the buckle at the door hinge backward.



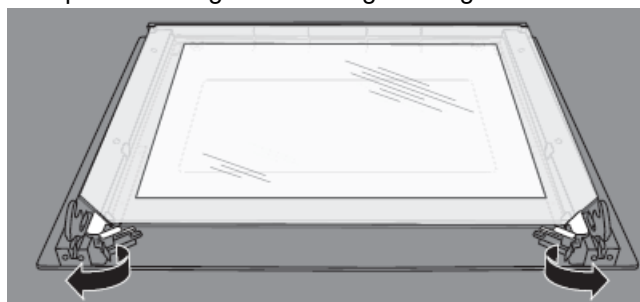
2. Close the door to an angle of approximately 30°. Hold the door with one hand on each side. Lift up and slowly pull the door out from the oven.



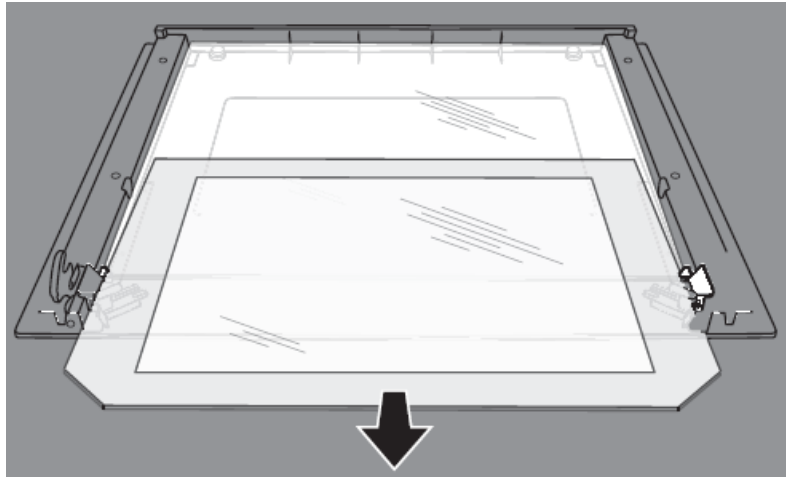
3. Open the door rotation bracket assembly, refer the action in the following picture.
4. Lift up the door outer glass and pull it out, then take the door middle glass out in the same way.

WARNING

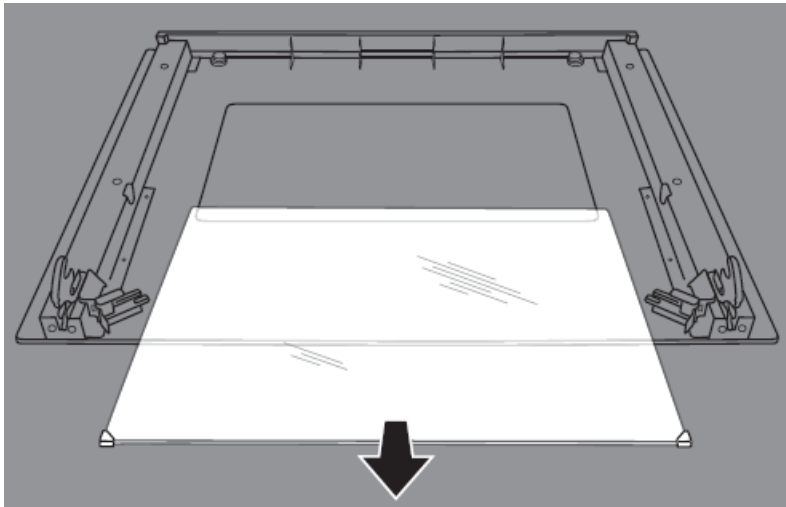
Don't forcibly pull out the door and prevent the glass breakage during the dismantling process.



The hinge springs could loose, causing personal injury.



Do not lift or carry the oven door by the door handle.



Troubleshooting

If the problem cannot be solved or other problems occur, please contact the aftersales service.

Problem	Possible reason	Solution
Unable to start	<ul style="list-style-type: none"> • Power is not connected • The main power switch is not turned on • Oven door not closed 	<ul style="list-style-type: none"> • Connect power supply • Turn on the power switch • Close the oven door
Lamp does not come on	<ul style="list-style-type: none"> • It's broken 	<ul style="list-style-type: none"> • Contact after-sales service
Has a pungent odor or smoke	<ul style="list-style-type: none"> • First use 	<ul style="list-style-type: none"> • No processing required
Food is not cooked	<ul style="list-style-type: none"> • Temperature is too low • Food portion is too large 	<ul style="list-style-type: none"> • Use a higher temperature • Cook food in smaller pieces or extend the cooking time.
Burnt or uneven food	<ul style="list-style-type: none"> • The temperature is set too high or the heating time is too long • The food is too close to the heating tube 	<ul style="list-style-type: none"> • Adjust the cooking temperature or time • Adjust the placement layers of accessories
The fan did not stop working after stopping the heating	<ul style="list-style-type: none"> • Fan delays blowing for heat dissipation 	<ul style="list-style-type: none"> • No processing required

WARRANTY CONDITION

This product has a 2-year warranty as of the date of purchase*, covering any fault resulting from a manufacturing or material defect. This warranty does not cover defects or damage resulting from incorrect installation, improper use or abnormal wear of the appliance.

*upon presentation of the sales receipt.

Documents / Resources

	<p>VALBERG MFO 70 C TR X 343C Built In Oven [pdf] Instructions</p> <p>MFO 70 C TR X 343C Built In Oven, MFO 70 C TR X 343C, Built In Oven, In Oven, Oven</p>
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References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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