

# VOGUE VGOT609



## Built-In Electric Oven User Manual

Thank you for choosing Vogue.

Before use, please read this entire operation manual carefully. It is important that this instruction book is retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functions of the appliance and the relevant warnings.

## **Warning:**

PLEASE READ CAREFULLY BEFORE INSTALLING OR USING THIS APPLIANCE.

- This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.
- Any installation, repair, service work must be undertaken by a qualified electrician
- It is dangerous to alter the specifications or modify the product in anyway. The seller will not bear any warranty for those products modified
- Cookers can become very hot during use, and retain their heat for a long period of time after use. Children should be supervised at all times and should not be allowed to touch the hot surfaces or be in the vicinity when in use or until the appliance has cooled after use.
- Always ensure that the all control knobs are in the "OFF" position when not in use
- For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or foodstuffs could result in a fire
- This appliance has been designed for cooking edible foodstuffs only, and must not be used for any other purposes. The manufacturer will not be held liable or responsible for any damage to a property cause for improper use
- Never line any part of the oven with foil
- Easy clean liners should never be cleaned with any other than soapy water (see cleaning instructions)
- Before any maintenance or cleaning work is carried out on the appliance, always turn off the isolator switch at the cooker point, and allow oven to cool
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced person may cause injury or more serious malfunctioning.
- Do not touch the oven with wet or damp hands or feet, as it may cause an electric shock
- 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

- Do not use the power cord with an adapter, power board or extension cable, it might cause fire. **If the cable is damaged, it must be replaced with a new cable of the H05VV-F, or H05V2V2-F type, by a qualified electrician. The cable used must have a cross section of at least 1.5mm. The power supply must be properly earthed and connected with the double pole switch which is no less than 250V and 20A**
- The panels of the kitchen unit which are next to the oven must be made of a heat resistant material. Ensure that the glues of units that are made of veneered wood can withstand temperatures of at least 120C. Plastic or glues that can not withstand such temperatures will melt and deform the unit. Once that oven has been lodged inside the units, electrical parts must be completely insulated
- All guards must be firmly fixed into place so that it is impossible to remove them without using the correct tools. Remove the back of the kitchen unit to ensure anadequate current of air circulates around the oven.

## Unpacking and Installation instructions:

### Unpack the Oven

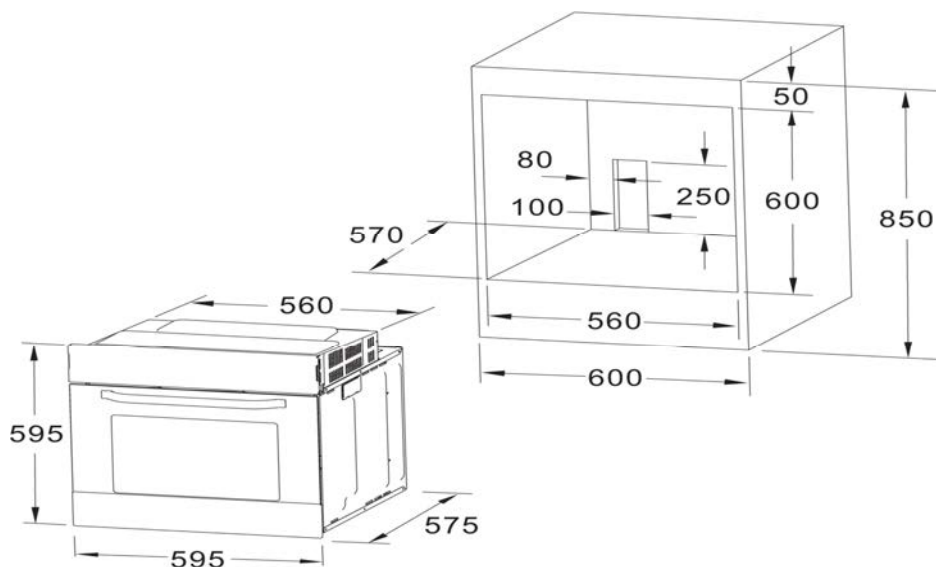
Unpack the oven from the carton, and check it to make sure it has not been damaged in any way. If you have any doubts, do not use it, contact the service centre or where you buy the oven. The oven is heavy and care must be taken when moving it. Ensure that all packing, both inside and outside the cooker, has been removed before the oven is used.

### Installation

The oven must be installed according to the instructions supplied. Any electrical work must be undertaken by a qualified electrician.

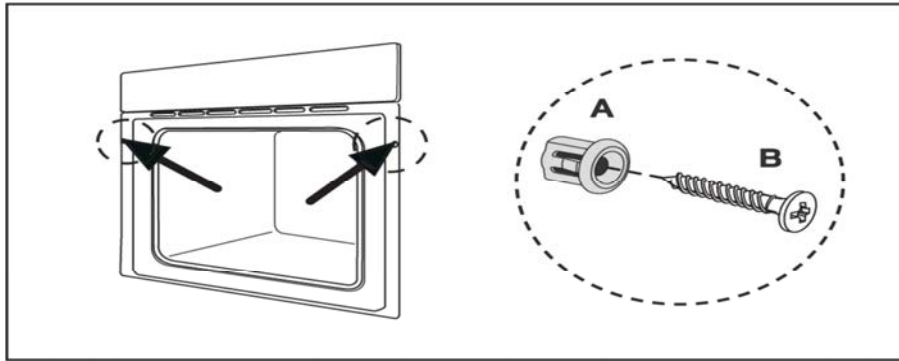
### Built-in Instruction

It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and will withstand a temperature increase of at least 70K above ambient; and that proper arrangements are made of a continuous supply of air to the oven so it does not overheat.



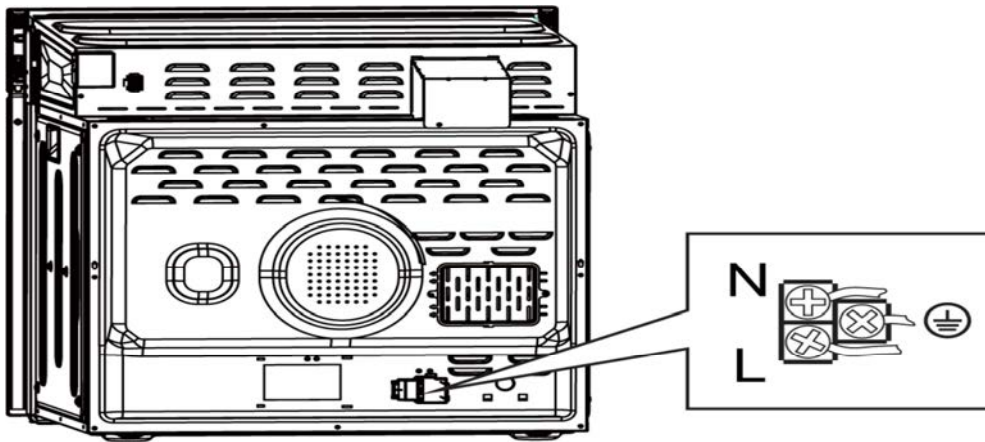
### Securing the oven to the cabinet

1. Fit the appliance into the cabinet recess
2. Open door and remove the rubber cap of two screws, which on the sides of oven frame.
3. Secure the oven to the kitchen cabinet with two screws, which fit the holes provided in the oven frame.
4. Assemble the rubber cap back, after fitting oven into cabinet.



### Connecting to electricity

The oven is designed to be connected to 230V-50Hz electricity supply, total power absorbed 3000W. The cable used to connect to must have a cross section of at least 1.5mm, and direct connect to the mains supply a double pole switch with a minimum rating 250V, 20A. The switch must not break the yellow/green earth cable at any point.



### Check after Installation










After installation and connecting, the cable must be placed so that it cannot at any point reach a high temperature. After installation, please dispose of the packing with due regard to safety and the environment.

### Function of oven

The oven has nine functions detailed as below. Convectional cooking both heating elements work with rotisserie motor to provide convectional cooking. The oven needs to be pre heated to the required temperature and is ideal for single items such as large cakes. Best results area achieved by placing food in the centre of the oven. The temperature can be set within the range of the default temperature is 50-250°C

### Functions of oven

The oven is with nine functions detail as below.

Symbol	Function description
	Oven Lamp: which 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.
	Bottom heat: A concealed element in the bottom of the oven provides a more concentrative heat to the base of food with-out browning. This is ideal for slow cooking dishes such as casseroles, stews, pastries and pizzas where a crispy base is desired.
	Convectional cooking: both heating elements work with rotisserie motor to provide convectional cooking. The oven needs to be pre-heated to the required temperature, and is idea for single items, such as large cakes. Best results are achieved by placing foodn the center of the oven. The temperature can be set within the range of 50-250 °C The default temperature is 210 °C.
	Convectional with fan: Combination of the fan and both heat-ing elements provides more even heat penetration, saving up to 30-40% of energy. Dishes are lightly browned on the outside and still moist on the inside. Note: This function is suitable for grilling or roasting big pieces of meat at a higher temperature.
	Radiant grilling: The infrared elements with rotisserie motor are working. The temperature can be set within the range of 180-240°C. The default temperature is 180°C.
	Double grilling: The inside radiant element and top element are working with rotisserie motor. The temperature can be set within the range of 180-240°C. The default temperature is 210°C.
	Double grilling with fan: The inside radiant element and top element are working with fan
	Convection: An element around the convection fan provides an additional source of heat for convection style cooking. In convection mode the fan automatically comes on to improve air circulation within the oven and creates an even heat for cooking.



## Operation Instructions:

When first use of the oven, it may gives off unpleasant smells. This is normal! Turn the oven to the Max temperature setting and leave it to run empty for about 30 minutes to burn off any other protective materials. This will also remove any unpleasant new smells.



- ⌚ Clock setting button
- ⌚ Alarm Timer/Delay start setting button
- F Function setting button
- < Decrease setting button
- > Increase setting button
- 🔥 Temperature/Cooking Time setting button
- ⏏ Stop button
- ▶ Start button

### Clock setting

The oven has 24 hours clock, only in standby mode, the clock can be set. To set the clock, please follow below steps:

1. Press clock setting button “ ⌚ ” once.
3. Press clock setting button “ ⌚ ” once again.
4. Press “<” or “>” button to set minute of clock time.
5. Press clock setting button “ ⌚ ” again to confirm clock time setting.




After clock setting, display shows the time, and oven resume to standby mode.



Note:

- If you have set the clock time, when cooking, you can check the clock time by press “ ⌚ ” once. The display will show clock time for 3 seconds.
- When setting clock time, if press Stop “ ⏏ ” button, current clock time setting would be canceled. Display would show previously clock setting, if not yet set clock time, will show “0:00”.
- Long press on “<” or “>” button can fast backward or forward for clock time setting.

### Alarm timer setting













The oven Alarm timer function could help to remind you in the setting time. To set alarm timer, please follows below steps:

1. Press Alarm Timer/Delay start setting button “  ”once, “0:00” and alarm timer icon “  ”shows in display.
2. Press Increase setting button “ < ” or Decrease setting button “ > ” to set Alarm timer time.
3. Press start button “  ” to confirm alarm timer setting.




Note: The oven buzzer will sound for 10 times when reach the setting time. During Alarm timer setting, you can cancel it by press stop button“  ” once. After confirm Alarm timer setting, you can cancel it by press stop button “  ” twice.

### Cooking setting



Only when oven in standby mode, one can set cooking function follows below steps:



1. Press function setting button “  ” to set the cooking function you want. Press Function setting button “  ” successively, you can switch for different function, follows sequence  -  -  -  -  -  -  -  .
2. Select the functions you want, then press “<” or “>” button to adjust cooking time. After that, you can also adjust cooking temperature setting, by press button Temperature/Cooking Time setting button“  ” switch to cooking temperature setting, then press “<” or “>” button to adjust cooking temperature under this cooking function.
3. Press start button “  ”to confirm setting and start cooking.


Note:


- If do not adjust setting for cooking time and temperature, directly press start button “  ”, you can also start cooking with default setting temperature and cooking time.
- In “  ”and “  ” function, can’t adjust cooking temperature.
- If the temperature of oven cavity not yet reaches the temperature setting, temperature setting icon in display will flashing. After temperature of oven cavity reach oven cooking temperature setting, oven buzzer sounds once, and temperature setting icon stop flashing, keep on illuminate.

During cooking, you can adjust cooking time and cooking temperature follows below steps:

1. Press Temperature/Cooking Time setting button“  ” once, the temperature indicator “  ” illustrate in display. Then press “<” or “>” button to adjust cooking temperature.

2. Press Temperature/Cooking Time setting button“  ” another time, the temperature indicator “  ” disappear in display. Then press “<” or “>” button to adjust cooking time.

3. After above adjustment for cooking temperature or cooking time, please remember to press start button “  ” to confirm the setting. If there is no confirmation after above adjustment in 5 seconds, programmer will resume to previously setting.

Note: Press for Temperature/Cooking Time setting button“  ”, could switch between temperature setting and Cooking Time setting.

### **Safety Child Lock setting**

1. Press start and stop buttons together for about 4 seconds, oven child lock will efficient. Oven buzzer sounds once, and child lock icon illuminates in display. During this function, all press of oven buttons is invalid.

2. To cancel the child lock, press start and stop buttons together for about 4 seconds again. The oven buzzers would sounds once, and child lock icon disappears.

#### **Note:**

- Child lock function is only in order to make no efficient practice for oven buttons; it wouldn't cancel the clock time, cooking or any other setting.
- When in childlock or standby mode, if there is no efficient practice for oven in 10 minutes oven display will auto turn off to save electricity. The programmer still works during this time.
- When standby, if you press the start button for 3 seconds, oven display would turn off to save electricity.

### **Delay Start Function**

The oven could be set to auto start under selected cooking function in the setting time. To set delay start function, first you need to set the clock time. After clock time setting, you can use follow the below steps:

1. Press Alarm Timer/Delay start setting button twice, the delay start function icon and “End” will show in display.

2. Press “<” or “>” button to adjust the hours you want to for delay start, then press Alarm Timer/Delay start setting button. After that, press “<” or “>” button to adjust the minutes you want to for delay start, to finish delay start time setting.

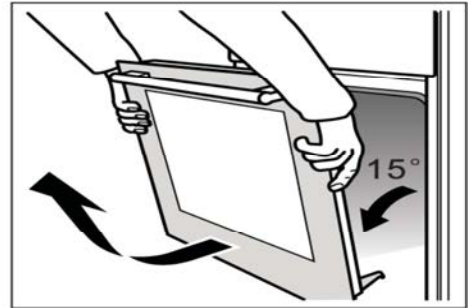
3. Press Function setting button to select cooking function for delay start. The delay start function icon, cooking function icon, cooking time and cooking temperature will illuminate in display.

4. Press “<” or “>” button to adjust cooking time. After that, you can also adjust cooking temperature setting, by pressing Temperature/Cooking Time setting button switch to cooking. Some of models might have rotisseries optional function. It is suitable for big pieces of meat, and could have better cooking for meat with an appetizing crisped outside if used together with infrared grill.



### Remove the oven door:

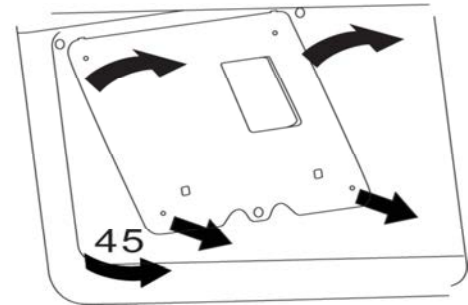
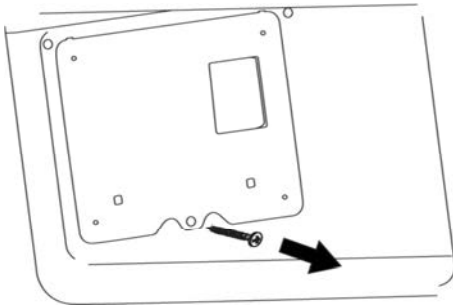
1. Open the oven door, then open the oven door hinges cover to its maximum position.
2. Raise the door to the opened hinges cover, to an angle about 15° against front frame. And then pull it out in a forward direction.



### To remove catalytic panels (if have)

After you remove the rack support you can remove catalytic panel as per below:

1. Unscrew the screw use to fix the panels
2. Rotate catalytic panel to a 45° angle away with oven cavity then pull the catalytic panel out



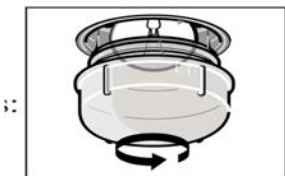
### Install back the oven door:

1. Insert the oven door into the oven with its two brackets, need to keep the oven door an angle about 15° against front frame. The hollow of the hinge brackets need to slot into the bracket support.























### To change the oven lamp:

To change the oven lamp, turn off the isolator switch for the oven, unscrew the oven lamp and change with a new one as per below specifications:

25W, 200-240V, 50Hz, temperature resistance 300°C or above.



## Table and tips

Food	Weight	Pre-heating time	Shelf Position	Cooking Method	Temp.°C	Time(min.)		Dish	Remark
						1st side	2nd side		
Small cakes	—	10'00"	3		160	20-25	—	Baking tray	15 small cakes
Small cakes	—	10'00"	2+4		160	20-30	—	Baking tray	30 small cakes
Small cakes	—	10'00"	3		185	20-25	—	Baking tray	15 small cakes
Small cakes	—	10'00"	3		160	20-25	—	Baking tray	15 small cakes
Sponge cake	—	10'00"	2		150	35-45	—	Wire shelves	
Sponge cake	—	10'00"	2		175	35-45	—	Wire shelves	
Sponge cake	—	10'00"	2		150	35-45	—	Wire shelves	
Apple pie	—	10'00"	2		160	35-45	—	Baking tray	
Apple pie	—	10'00"	2+4		160	40-50	—	Baking tray	
Apple pie	—	10'00"	2		185	35-45	—	Baking tray	
Apple pie	—	10'00"	2		160	35-45	—	Baking tray	
Shortbread	—	10'00"	3		175	15-25	—	Baking tray	
Shortbread	—	10'00"	3		200	10-20	—	Baking tray	
Shortbread	—	10'00"	3		175	15-25	—	Baking tray	
Pizza	—	10'00"	3		200	10-15	—	Baking tray	
Hamburger	125g for one	5'00"	4/5		Max	10-15	5-10	Wire shelves	12 Hamburgers
Toast	12 pieces	5'00"	4/5		Max	1-2	—	Wire shelves	
Hamburger	125g for one	5'00"	4/5		Max	10-15	5-10	Wire shelves	12 Hamburgers
Toast	12 pieces	5'00"	4/5		Max	1-2	—	Wire shelves	
Chicken	1200g±100g	10'00"	3		Max	60-80	—	Grill axis	Rotating grill
Hamburger	125g for one	5'00"	4/5		Max	10-15	5-10	Wire shelves	12 Hamburgers
Toast	12 pieces	5'00"	4/5		Max	1-2	—	Wire shelves	