

TECHNIKA

EUROPEAN COOKING APPLIANCES

T888 MG-VG

Instruction for installation, use and maintenance of
electrical ovens

CUSTOMER CARE:

TOLL FREE:

1800-649-969

LOCAL:

(03) 9704-2488

Dear Customer

We thank you for having chosen our Technika product. We are certain that it will satisfy your needs giving you optimum results.

Kindly read carefully the instruction manual, which will allow you to use the equipment correctly.

The producer reserves the right to make any necessary or important modifications with no obligation of prior warning to the client.

General

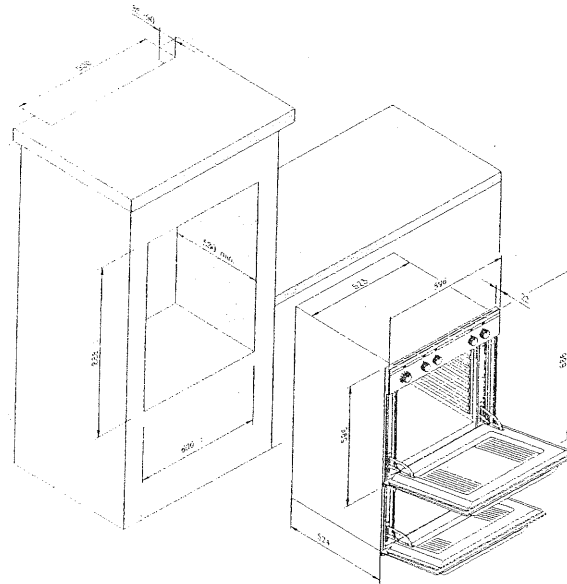
The plate with the technical data is always found on the oven; it is visible on opening the door and contains all the information necessary for the installation of the oven.

Due to the product type and dimensions, the oven can only be built into column unit. Follow the instruction for insertion into the unit with particular reference to the ventilation holes necessary for ensuring efficient cooling of the compartment and oven itself.

To guarantee user safety, the materials used for the column unit, column unit finish and adhesives must be resistant to temperature of 75°C.

Cutout Dimensions for T888MG & VG Electric oven.

Flush Fit only recommended.
Cutout size H890 x W600 x D580mm
Overall size H888 x W596 x D546



Flush Fit cut out size: H890xW600xD580mm

Electrical: All electrical connections must be performed by a licensed electrical contractor. All care must be taken to ensure the installation is properly earthed and conforms to local codes.

Cabinet: 1/ The oven must be installed in a heat resistant cabinet with standing temperatures of no less than 75 degrees C. for low temperature cabinetry a 16mm clearance must be provided between the oven and doors or draws.

2/ The cabinet must be completely sealed from other or adjacent cabinets to prevent condensation.

3/ The oven must have a 60mm clearance between the oven and the rear timber panel.

4/ The oven feet require 3mm packers to allow proper air circulation.

5/ The oven must be secured by 6 screws to the cabinet.

Technical support: Should you require any further information please contact **TECHNIKA**.

Please Note: Incorrect installation will void all warranty.

Technical Data

This oven is in conformity with the laws regarding radio interference. EMF

MODEL Voltage Rating 230V-50Hz

Absorption Rating in KW (+5/10%)

Fan Forced Oven VG	
Oven	
Oven light	0.015KW
Fan motor	0.025KW
Cooling motor	0.025KW
Fan elements	2.300KW
Element	2.000KW
Maximum energy input	2.365KW
Griller	
Oven light	0.015KW
Element	2.000KW
Maximum energy input	2.015KW
Total maximum energy input	4.380KW
Multifunction Oven MG	
Oven	
Oven light	0.015KW
Fan motor	0.025KW
Cooling motor	0.025KW
Upper element	0.900KW
Lower element	1.300KW
Fan element	2.300KW
Grill element	2.000KW
Maximum energy input	2.365KW
Griller	
Oven light	0.015KW
Element	2.000KW
Maximum energy input	2.015KW
Total maximum energy input	2.365KW
Electrical Cable	
	HO5 RR-F
Cable cross section	
	3 x 1.5 mm ²
Over-all dimensions	
1. Height	mm888
2. Width	mm410
3. Depth	mm395
4. Volume	Litres 59+30

INSTALLATION

CAUTION: THIS OVEN MUST BE INSTALLED BY AN AUTHORISED ELECTRICAL CONTRACTOR, ACCORDING TO THE INSTRUCTIONS SUPPLIED BY THE MANUFACTURE. BEFORE ANY INTERVENTION ON THE FITTING MAKE SURE IT HAS BEEN SWITCHED OFF FROM THE MAINS.

Laws and technical regulations

During installation the following laws must be applied: -relative safety laws.

Oven installation

The oven must be installed in a standard space of 600mm as shown in figure 1, with an opening of at least 85-90mm must be considered in order to guarantee sufficient aeration. The oven is fixed to the cabinet using six "A" screws as illustrated in figure 1.

During installation take particular care not to support the oven using the oven door. Avoid straining the door in any way.

Electrical connection

Make sure that the current rating corresponds to that on the data plate. The fitting must be connected to a circuit breaker or fuse of 20 amps. This oven must have efficient earthing, in accordance with the laws of the Australian Safety Standards.

The oven is supplied without the connection cable. The cable used must be in accordance with the laws in force and must have the characteristics indicated by the "Technical Data" table.

The connection clamp to the terminal box is found on the back of the oven. Insert the cable by way of the cable clip and connect according to the wiring diagram. The earth wire of the power supply cord must be longer than all other conductors, in order to ensure that it be disconnected as last in case of pulling and loosened cable clamp. Tighten the cable clamp screws and close the cover.

INSTALLATION FOR USE

General instructions

IMPORTANT NOTICE: The oven door heats up during use. Therefore keep children away. Do not use the oven as room heating.

Take care when connecting other electrical fittings near oven: other cables must be kept away from the hot areas of the oven.

To guarantee a maintenance safety, a maintenance, particularly if undertaken on electrical connections of the oven, should be done by an authorised personnel.

We suggest cleaning the oven after use.

For roasts and cakes use only heat-resistant containers. The size of the container should be in accordance with the amount or size of the food to be cooked. It is not advisable to use stainless steel domestic hardware for heat reflection.

Oven light replacement: before replacing the oven light, switch off the mains.

First time start

Before using the oven for the first time clean carefully the oven using a liquid detergent and luke-warm water. Leave the oven on maximum temperature for 20 minutes: by doing this any unpleasant smells caused by products used during production are eliminated.

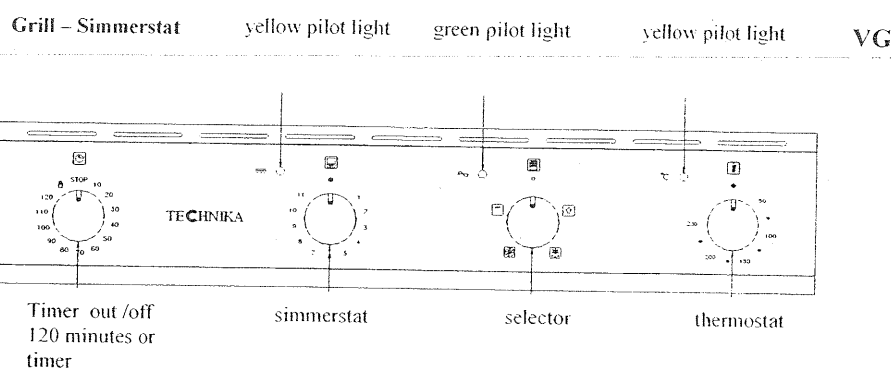
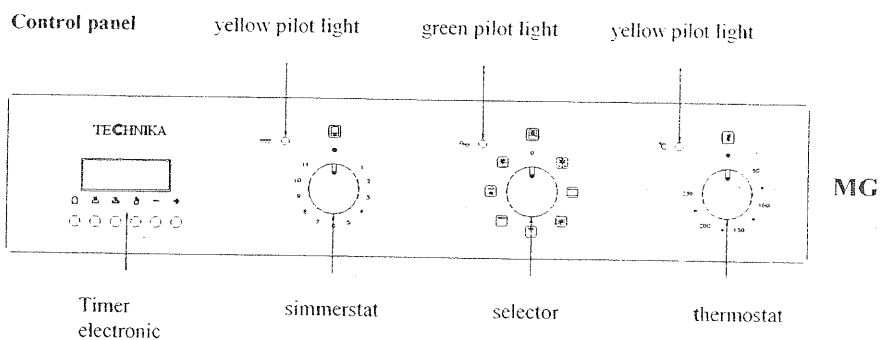
IMPORTANT NOTICE: Make sure that the oven is switched off before any cleaning is undertaken.

Using the oven for the first time

Before turning the oven on it is necessary to ensure that there are no parts and that packaging has been removed. The oven can now be turned on.

Note:

1. Never leave metal objects on the base.
2. Technika suggest to clean oven with no caustic oven cleaner.



Energy controller	Heat	Cooking procedure
1-2	WEAK	Melt fat—warm up small quantities of food
3-4	LOW	Warm up moderate quantity of food
5-6	MODERATE	Defrost, warm up large quantities of food
7-8	MEDIUM	Roast to medium point, little grilling
9-10	STRONG	Roast to well-done, medium grilling
10-11	VERY STRONG	ig grilling

For best results it is advisable to pre-heat the oven. When the yellow pilot light goes off the heating process has terminated.

If food is very fatty pre-heating can be avoided. If frozen meat is used, approximately 20 C, and the cooking time lengthened by approximately 15 minutes should lower the cooking temperature. Cooking should be done preferably on the lower level of the oven. The following tables show various cooking temperatures in centigrade. Cooking time depends on the quantity and quality of foods used.

Fan forced Oven VG

It is possible to chose from two types of cooking:

1. Fan forced
2. Grill (infrared rays)

Use of selector

Position 1: **Oven light (4)**



Position 2: **Defrosting**



The oven light and the green pilot light are switched on as during normal functioning of the oven. The fan is turned on without heat radiation (the thermostat is not functional). The oven door must remain closed. By doing this, the food is defrosted and doing this reduces the time used reduced to a third of the normal time.

Position 3:



Fan forced cooking. The fan and the cooling fan are switched on and the thermostat programmed temperature between 50 and 250 °C is distributed evenly throughout the oven.

It is not necessary to pre-heat the oven.

It is possible to cook different types of dishes.

Position 4:



Grill. Program the desired temperature between 50 and 250°C by using the thermostat. Keep the oven door closed. This kind of cooking is suitable when preparing small quantities of food.

Use the grill

Place the food to be grilled directly on the grill or in a low rimmed pan. The grill is placed on the highest position in the oven, whereas the dripping pan, if possible, is positioned underneath.

The "grill" should be put into functions as follows:

A) Position the selector on 4 or 6 if the oven is multi-functional MG

B) Position the selector on 4 for Fan Forced VG

Turn the food so as to brown evenly on either side according to the type of dish (E.G.). Meat, Fish or Chicken.

The following table indicates approximate cooking times.

<i>Dishes to be cooked</i>	<i>Cooking time in minutes</i>	
	<i>Above</i>	<i>Under</i>
Finely cut meat	6	4
Normal meat	8	5
Exfoliated fish	10	8
Fish (trout, salmon)	15	12
Sausage	12	10
Toast	5	2

120 Minutes mechanical timer Oven VG


The clock has the capacity of regulate the cooking time.

- **FUNCTION**

After having regulated the thermostat to the desired temperature turn the knob of the clock in a clockwise direction until it indicates the cooking time necessary (maximum 120 minutes)

When the clock is back to the "0" position and the time is up an acoustic sound is heard which indicates that the oven is turned off.

- **REGULATION OF MANUAL FUNCTION**

If the cooking time is more than two hours or one wishes to use the oven manually, the knob of the clock should be positioned () (Fig.2)

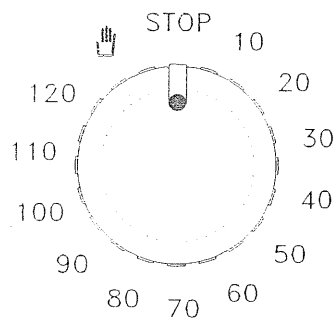


Fig.2

Multifunction Oven MG

Oven operations

Your new Technika oven incorporates a multifunction or plurofunction cooking system, enabling you to select the most appropriate heating method for the type of food you are preparing.

The function required is selected by turning the oven function selector knob in a clockwise direction to the appropriate symbol. The oven interior light will illuminate and the "On" indicator light will glow.

The oven functions and their symbols are:

OVEN FUNCTION SELECTIONS



DEFROST: This function activates the fan only to a flow controlled and hygienic defrosting.



CONVENTIONAL COOKING: Uses both top and bottom elements with full thermostat control for conventional baking and roasting.



FAN FORCED COOKING: A fan is mounted on the back wall and surrounded by an element for fast and convenient cooking on all levels of the oven.



GRILL: Using the large small grill element for grilling or melting cheese the oven door must remain closed.



CENTRAL GRILL: Using the large grill element for grilling meat, fish or poultry the oven door must be closed.








FAN ASSISTED MAXI GRILL: Using the large grill element and the fan for more even and crisper grilling of meat, fish or poultry.



FAN ASSISTED CONVENTIONAL COOKING: Using bottom element, the fan gives more even and convenient traditional style cooking. Ensure that dairy food, meat and poultry are completely defrosted before cooking.

Description of the button functions

- Timer
-  Cooking time with automatic function
 -  End of cooking time
 -  Manual function
 -  Move a head numbers in all programs
 -  Move back numbers in all programs

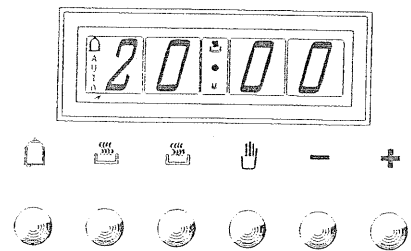







Fig. 3

Meaning of symbols

- AUTO** Flashing indicates that the timer is on the "automatic regulation" function but certain instructions have not been followed.
- AUTO** If it remains on, this indicates that the timer is on the "automatic regulation" function and has already been programmed.
-  Automatic cooking
-  Timer activated
-  And **AUTO** Flashes: error in the programming
If there is no symbol apart from the numbers on the clock this indicates that the timer is the "manual function" position.


Electronic clock

The timer also has an electronic clock in which the luminous numbers indicate the hour and minutes. After the first connection to the network or a fier power cut 3 zeros appear on the timer window.

To regulate the clock it is necessary to press contemporarily the following two buttons  +  and then press ntemporarily the symbol + or - to regulate the exact time (see fig.3). The



speed of regulation depends on the pressure put on the buttons. It is possible to put the clock back to 00.00 hours: if one wishes to put the clock back further it is necessary to release all buttons and re-press them until the desired time is obtained.

Normal cooking procedures without the use of the timer

To use the oven manually, without the use of the timer, it is necessary to cancel the flashing AUTO sign pushing the button  (see fig.3). If the flashing AUTO sign does not disappear (indicating that a cooking program still inserted) it is impossible to position the timer on the manual function therefore the oven can not be turned on. In this case the cooking program must be switched off as follows enabling the manual function to be inserted.

Automatic procedure for oven cooking



For automatic oven cooking proceed as follows:

- Set cooking time 
- Insert the end of cooking time 
- Define the temperature and the type of cooking


These functions are done in the following manner:


After this setting symbol "AUTO" will flash, this means the oven has been programmed.

An example: Cooking lasts 45 minutes and is expected to stop at 14.00.

- Push  until having set 0.45
- Push  until having set 14.00

After having finished the setting, the clock hour will appear on the panel and "AUTO" symbol will flash permanently. This means the cooking program has been memorized.

At 13.45h (15 minutes to 14) the oven turns automatically.
During cooking time the  button and "AUTO" are flashing.



At 14.00h the oven turns off automatically, a buzzer goes off until it is stopped by pushing the  button.

Semi-automatic cooking



- A. Set the length of cooking time
- B. Set the end of cooking time

A) Set the end of cooking time by pushing the  button. The oven will turn on immediately. "AUTO" and the  symbols will flash.

At the end of cooking, the oven will turn off, a buzzer will go off until it is stopped as above described.

B) Set the end of cooking time by pushing the  button. The oven will turn on immediately. "AUTO" and  will flash.

When the set cooking time has elapsed, the oven will turn off and the buzzer will ring until it is stopped as above described.

The cooking program may be seen at any moment by pushing the corresponding button.
The cooking program may be cancelled at any moment by pushing the  until zero appears on the panel. Then by pushing the  button the oven can work manually.

IMPORTANT NOTICE: In the case of a power-cut the clock is positioned on zero and all programs are cancelled.
At the end of the power-cut three zeros are shown.

CLEANING AND MAINTENANCE OF THE OVEN IMPORTANT

IMPORTANT: Before undertaking any maintenance, switch off the oven.

Oven cleaning

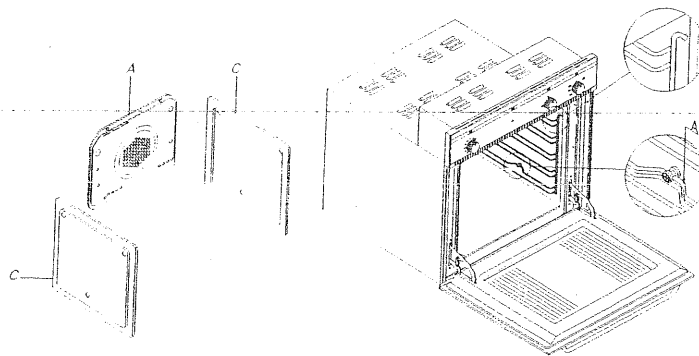
The oven should be cleaned after use, it should be done when still slightly warm which makes it easier to clean the grease that may be deposited during cooking. Remove the guides, if any, and wash under running water with some detergent. The oven should be cleaned using only a soft cloth and a appropriate detergent (abrasive materials should not be used). **Non-caustic oven cleaner.**

Auto-cleaning oven walls

On request it is possible to have catalytic oven liners walls which are automatically cleaned at high temperatures. It is advisable after approximately 15 times that the oven has been used to remove the dusty deposits in the oven with a luke warm humid cloth. After which the oven should be turned on for approximately 30 minutes on maximum temperature. If the dirt is difficult to remove use a liquid detergent (added chlorine ammonia). The surface may be damaged if hard brushes or rough products are used.
On request, self-cleaning interior oven walls are available.

For installation of the internal walls read the following instructions:

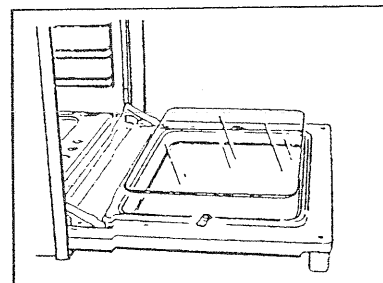
- 1) Fix the wall (A) with four auto-tapping screws.
- 2) Lean the walls (B) against the side of the oven and refasten the guides which were earlier taken away.



Oven door (Fig 4)

Clean the oven door using non-abrasive products. The glass panel can be easily removed and cleaned by unscrewing the two screws at the side shown in figure 3.

Fig 4



Removing the oven door

The oven door can be removed to facilitate cleaning of the oven.

-Hinges with mobile levers (figure 5)

With the door open, raise the levers B. Lift the door upwards and pull out, gripping the sides near the hinges. To refit the door, slide the hinges into their grooves and then lower lever B. You now can close the door

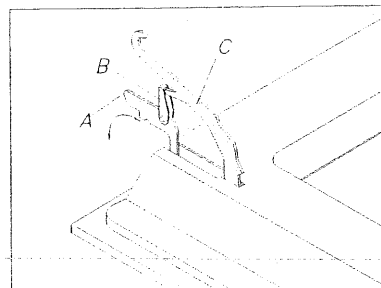


Fig 5

Replacing the bulb (Fig 6)

CAUTION: Switch off the oven.

If you need to replace a bulb B, remove the protective cover A by turning it anti-clockwise. After replacing the bulb, refit the protective cover A (fig. 6).
Globe: 25 watt SES14

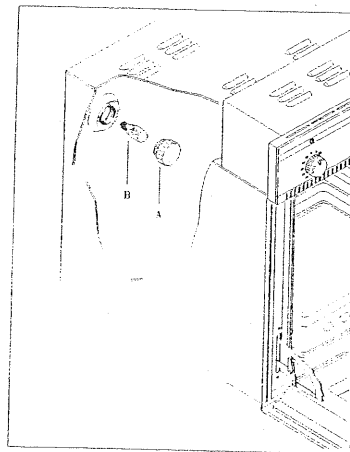


Fig 6

BAKING CHART

Shelf positions are numbered from top down

NORMAL BAKE			
	SHELF	Temp. °C	TIME
BAKED PRODUCTS	2-3	170-190	10-20mins
Bread Loaves	3	210-220	30-45mins
Rolls	3	200-210	15-20mins
CaKes Butter	3	180	45-60mins
Patty	3	180	5-20mins
Rich fruit	3-4	150-160	1.5-2hrs
Sponge	3	180-190	15-25mins
Meringues	3	100-110	1.25-1.5mins
Muffins	3	200-220	15-20mins
Pastry Short	2-3	200	10-15mins
Flacky	2-3	230	10-20mins
Puff	3	230-250	10-20mins
Choux	3	190-230	40-60mins
CASSEROLES			
Beef, Veal	3-4	160	2.25-3hrs
Lamb, Mutton, Pork	3-4	160	2-2.5hrs
Poultry	3-4	170	1-1.5hrs
VEGETABLES			
Baked potatoes	2-3-4	200	45-60mins
Oven baked rice	2-3	180	40mins
Roast	2-3-4	160-180	1-1.5hrs
FISH			
Whole	2-3	180	25-50mins
Fillets	2-3	180	15-30mins
POULTRY			
CHICKEN			
Pieces	2-3	180	30-45mins
Whole	3	160-170	25-30mins
TURKEY	3-4	150	15-20mins
SOUFFLES			
Large	3	180	45-55mins
Individual	3	180	35-50mins