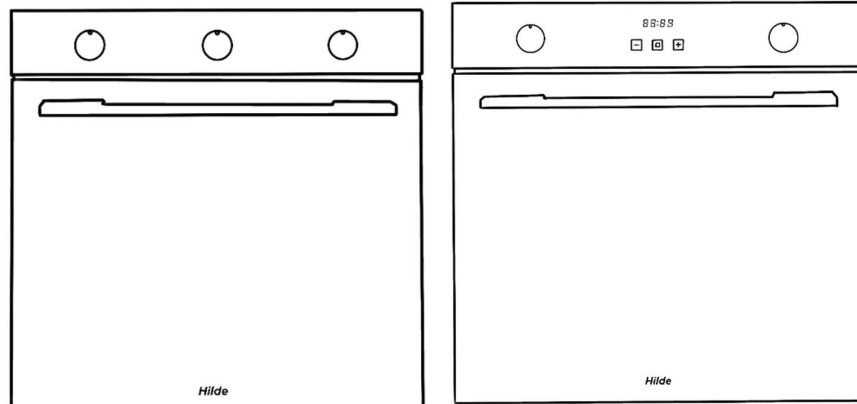


Hilde

INSTALLATION AND OPERATION MANUAL

HO-E70106BL (6), HO-E70108BL (8)

BUILT-IN ELECTRIC MULTI-FUNCTION OVEN



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To all, please provide this manual to the user without fail.

Thank you very much for your purchase of our electric oven.

Before using this appliance for the first time, please read this manual thoroughly to install, operate and care for the appliance correctly and safely.

This manual contains instructions related to installation, use and maintenance of the appliance. This manual should always be kept with the appliance for future reference.

Please register your product warranty at:

www.hilde.com.sg

SAFETY PRECAUTIONS

Usage

- This oven has been designed only for the cooking of household foods.
- Do not use the appliance if there are obvious signs of transportation damage.
- Usage of the appliance by any person with reduced physical sensory or mental capabilities or lack of experience and knowledge are to be supervised by an adult or a person who is responsible for their safety.
- This appliance must only be used by adults. Advisable to be kept away from children.
- When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure they are instructed in the safe operation of the appliance by qualified persons.
- During use, the oven interior become hot enough to cause burns. Do not touch heating elements or interior surfaces of the oven until they have had time to cool.
- The oven surfaces become hot when the appliance is operated at a high temperature for an extended period of time.
- Unattended use of the oven is absolutely not advisable.
- Accessible parts may become hot when the oven is in use. Children should be kept away.
- Do not store flammable items in, on or near the oven (Risk of Fire).
- When cooking, take care when opening the oven door as hot air and steam can escape rapidly.
- When cooking dishes that contain alcohol, the alcohol may evaporate due to the high temperatures and the vapour can catch fire if it comes into contact with a hot part of the oven.
- Never use steam or pressure cleaner on the appliance.
- Frozen foods such as pizzas should be cooked on the wire grill. If the baking tray is used, it may become deformed due to the great variation in temperature.
- Do not pour water into the oven bottom when it is hot. This could cause damage to the enamel surface.
- The oven door must be closed while cooking.
- Do not line the oven bottom with aluminum foil and do not place any baking trays or tins on it. The aluminum foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.
- Fruit juices will leave stains, which can become indelible on the enamel surfaces of the oven. When cooking very moist cakes, use the deep pan.
- Do not rest bake ware on the open oven door.
- Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the heating elements.
- Always use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Secure all loose garments, etc. before beginning use. Tie long hair so that it does not hang loose, and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.
- If you use the oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, warming drawer or storage drawer. This can damage the appliance, and the unit may tip over, potentially causing severe injury.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- The appliance is not intended to be operated by means of an external timer or separate remote controller.
- Installation must comply with local authorities' codes & regulations.
- Installation must be carried out by licensed authorised technician.
- Incorrect installation, may cause personal injury or damage and could invalidate any warranty or liability claims.

SAFETY PRECAUTIONS

General Safety

- When installing the oven, follow the instruction provided in the paragraph on "Installation Procedure" the appliance.
- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered area.
- Ensure that the power supply cables of other electrical appliances do not come into contact with hot parts.
- Disconnect the power supply before starting cleaning or maintenance work.
- In case of any malfunction, attempt to repair yourself should not be attempted under any circumstance. All repair work must be carried out by authorized local agent's technician.
- The appliance should not be operated by children and people with reduced physical, sensory or mental capacities, or by inexperienced individuals.

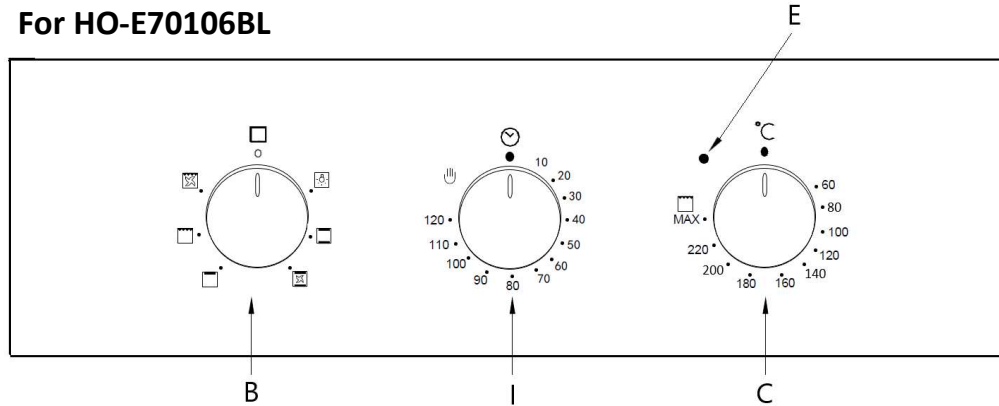
Electrical Safety

- Appliance must be connected to the mains power supply only by a specially licensed electrician.
- In the event of a fault or damage to the appliance, do not attempt to operate it.
- Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others. If your oven needs repair, contact Hilde Service Care Team or your authorized dealer.
- If the supply cord is defective, it must be replaced by a special cord or assembly available from the manufacturer.
- Electrical leads and cables should not be allowed to touch the oven.
- Install an omnipolar circuit-breaker with a minimum contact opening of 3mm between the appliances and the mains. The omnipolar circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker)
- The rating plate is located on the right side of the door.
- The power supply of the appliance should be turned off when it is being repaired or cleaned.
- Take care when connecting electrical appliances to sockets near the oven.

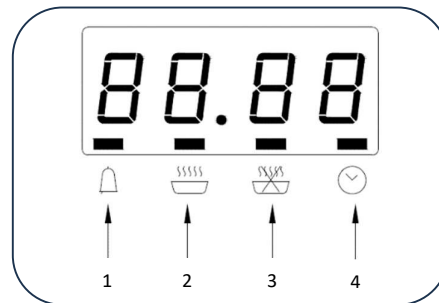
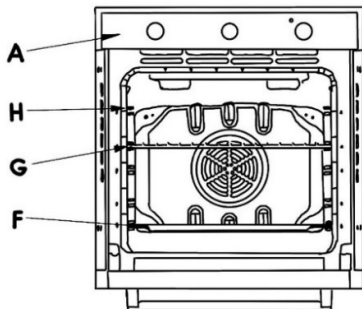
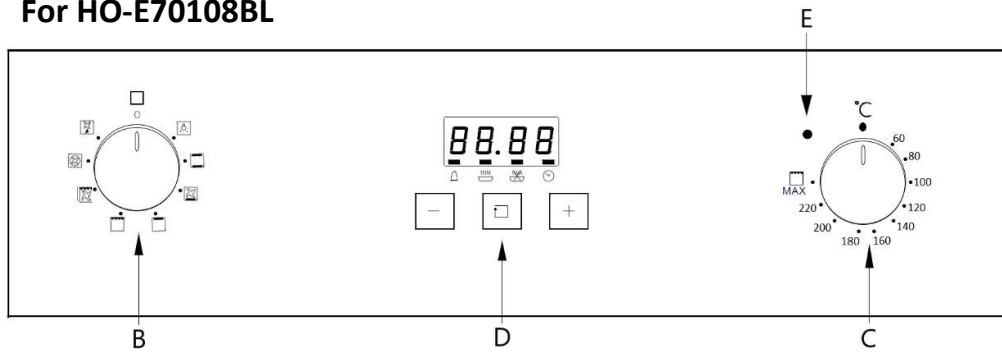
Note: The manufacturer will not be held liable for any damages resulting from improper installation nor failure to adopt proper safety measures during installation and operational use of the appliance.

PRODUCT SPECIFICATION

For HO-E70106BL



For HO-E70108BL



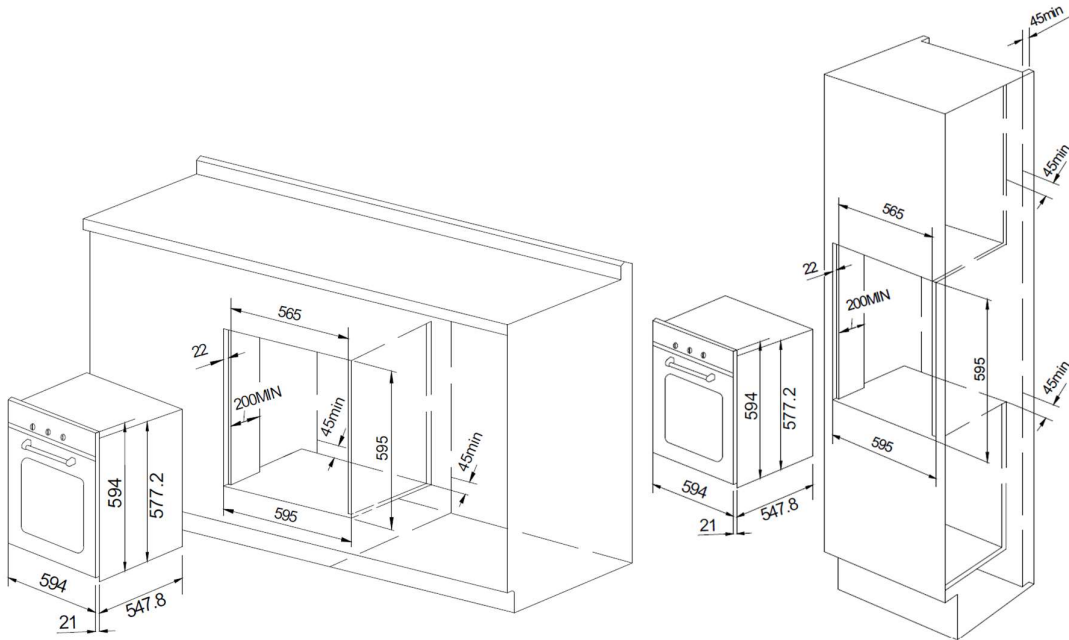
- | | | |
|--|---------------------------------|-----------------------------|
| A. Control Panel | F. Dripping Pan or Baking Pan | 1. Timer |
| B. Cooking Mode Selection Knob | G. Oven Rack | 2. Cooking Time Setting |
| C. Cooking Temperature Selection Knob | H. Guides for Sliding the Racks | 3. End Cooking Time Setting |
| D. Electronic Programmer / Function Button | I. Cooking Time Knob | 4. Clock |
| E. Oven Indication Light | | |

PRODUCT SPECIFICATION

CUT OUT DIMENSION & REPLACEMENT SIZE

The installation cavity should have the dimensions indicated below:

For HO-E70106BL, HO-E70108BL



Inner Dimensions (mm): W423 X D407 X H392
Outer Dimensions (mm): W594 X D548 X H594
Cut-Out Size (mm): W595 X D570 X H595
Inner Volume: 72L

Voltage and Frequency of Power Supply: 220-240V ~50 / 60Hz

2145-2540W	2175-2590W	995-1195W	2385-2835W	2415-2875W	1205-1435W	1705-2030W	45-55W

INSTALLATION

CAUTION

- This appliance shall only be serviced by authorized personnel.
- This appliance is to be installed only by an authorized person according to the current local regulations and in observation of the manufacturer's instructions.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- This appliance must not be installed behind a decorative door to avoid overheating.

VENTILATION

- To ensure adequate ventilation, a minimum ventilation gap of 45mm is required from the back of appliance to cabinet wall
- For bench top installation, minimum 5mm gap is required on both sides of the appliance
- If installed below hob, minimum 30mm ventilation gap between hob and oven is required.

Installation into cabinet

- Installing the oven so that it rests on two strips of wood is preferable (Figure 1)
- If the oven rests on a continuous flat surface, there must be an aperture of at least 45 x 560 mm (Figure 2)

PRECAUTION

The following precautions must be taken when installing the oven:

- To ensure that the built-in appliance functions properly, the cabinet containing it must be in accordance to the product sizes outlined in the product specifications above.
- In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed.
- In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.
- All parts, which ensure the safe operation of the appliance, must be removable only with the aid of a tool.
- Cabinets and the panels of adjacent cabinets must be made of heat-resistant material. In particular, cabinets with a veneer exterior must be assembled with glue that can withstand temperatures of up to 100 °C.

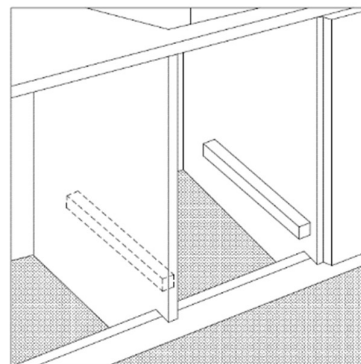


Figure 1

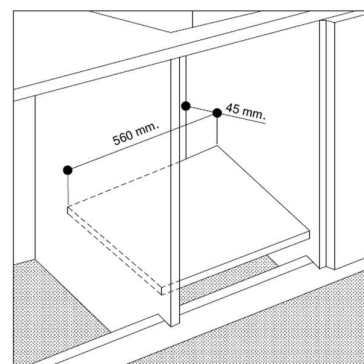


Figure 2

INSTALLATION

Electrical Connection

The oven has been equipped with a three-pole power supply cable, designed to operate with an alternating current. The earth wire for the appliance is yellow-green in colour.

Fitting on a Power Supply Cable

Opening the terminal board:

- Using a screwdriver, prize the bolt on the side tabs of the terminal board cover (Figure 3)
- Using a screwdriver, unhook the No. 2 fixing hooks and pull open the cover of the terminal board (Figure 4)
- To install the cable, proceed as follows:
 - Remove the wire clamp screw and the three contact screws **L-N** - ≡
 - Fasten the wires beneath the screw heads using the following color scheme: **Blue (N)** **Brown (L)** **Yellow-Green** ≡
 - Fasten the supply cable in place with the clamp and close the cover of the terminal board

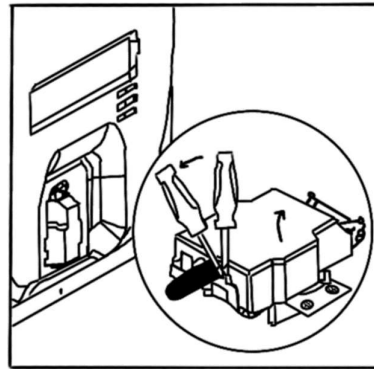


Figure 3

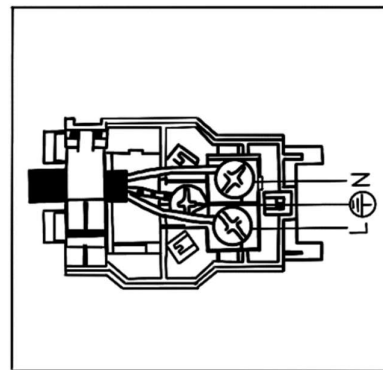


Figure 4

INSTALLATION

Connecting the supply cable to the mains

- Install a standardized plug corresponding to the load indicated on the data plate.
 - When connecting the cable directly to the mains, install an omni polar circuit breaker with a minimum contact opening of 3mm between the appliance and the mains. The omni polar circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).
 - The supply cable should be positioned so that it does not reach a temperature of more than 50 °C with respect to the room temperature, anywhere along its length, or protected by insulation sleeping having an appropriate rating.
- Before making the connection, check that:
 - The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed, in compliance with regulations on electrical safety.
 - The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
 - Check that the electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate. If you have any doubts, call in a qualified technician.
 - If the socket and appliance plug are not compatible, have the socket replaced with a suitable model by a qualified technician. The latter, in particular, will also have to ensure that the cross section of the socket cables are suitable for the power absorbed by the appliance.

Note: Installation and repair should be attempted by qualified technical personnel only.
The manufacturer will not be held liable for any damages resulting from improper installation nor failure to adopt proper safety measures during installation and operational use of the appliance.

OPERATING INSTRUCTIONS

This multi-function oven combines the advantages of traditional convection ovens with those of the more modern fan assisted models in a single appliance.

It is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes. The various features offered by the oven are selected by means of selector knob “B” and thermostat “C” situated on the control panel.

First-time use:










- Ensure that all packaging material is removed before use.
- Remove all accessories from the oven and wash them thoroughly with warm soap water.
- The first time you use your appliance, we recommend to set the thermostat to the highest setting and leave the oven on for about half an hour with nothing in it, with the oven door shut. Then open the oven door and let the room air in.
- The odor that is often detected during this initial use is due to the evaporation of substances used to protect the oven during manufacturing and storage and until it is installed. The smell will be removed after a period of use.








Notice:

- Place the dripping pan provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven only when grilling food or when using the rotisserie (only available on certain modes). For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel.
- Place your cookware (dishes, aluminum foil, etc.) on the grid provided with the appliance inserted especially along the oven guides.



OPERATING INSTRUCTIONS

Function Modes:

Model									
HO-E70106BL	√	√	√	√	√	√			
HO-E70108BL	√		√	√	√	√	√	√	√

<p>Convection Mode</p> 	<p>Position the thermostat knob “C” between 60 °C and Max. on this setting. The top and bottom heating elements come on.</p> <p>When cooking in convection mode, only use one dripping pan or cooking rack at a time, otherwise the heat distribution will be uneven. Using the different rack heights available, you can balance the amount of heat between the top and the bottom of the oven. Select from among the various rack heights based on whether the dish needs more or less heat from the top.</p>
<p>Fast Cooking Mode</p> 	<p>Position the thermostat knob “C” between 60 °C and Max. on this setting. The top and bottom heating elements, as well as the fan, will come on, allowing for constant heat to be uniformly distributed throughout the oven.</p> <p>This mode is recommended for cooking pre-packed food quickly such as frozen or pre-cooked food. The best results are obtained if you use one cooking rack only (the second from the bottom).</p>
<p>Top Oven Mode</p> 	<p>Position the thermostat knob “C” between 60 °C and Max. on this setting. The top heating element comes on. This mode can be used to brown food at the end of cooking.</p>
<p>Grill Mode</p> 	<p>Position the thermostat knob “C” at Max. on this setting. The top central heating elements come on. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface e.g., beef steaks, filets, hamburgers, etc.</p>
<p>Fan Assisted Grill Mode</p> 	<p>Position the thermostat knob “C” between 60 °C and 250 °C on this setting. The top central heating elements and the fan come on. The combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food.</p>
<p>Delicate Cooking Mode</p> 	<p>Position the thermostat knob “C” between 60 °C and 250 °C on this setting. The bottom heating element and the fan comes on. Suitable for pastries, cakes and non-dry sweets in baking tins or moulds. You are advised to put the pan on a low level.</p>
<p>Baking Mode</p> 	<p>Position the thermostat knob “C” between 60 °C and 250 °C on this setting. The rear heating element and the fan come on, guaranteeing delicate heat distributed uniformly throughout the oven.</p> <p>This mode is ideal for baking and cooking delicate foods e.g., cakes that need to rise or preparation of tartlets on 3 shelves at the same time.</p>

OPERATING INSTRUCTIONS

<p>Defrosting Mode</p> 	<p>Position the thermostat knob “C” at any temperature appropriate at this setting. The fan located on the bottom of the oven makes the air circulate at room temperature around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat e.g., ice cream cakes, cream or custard desserts.</p> <p>By using the fan, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process using the “Baking” mode and setting the temperature to 60 °C – 80 °C.</p>
<p>Oven Light</p> 	<p>Set knob “B” to the light symbol to turn it on. It lights the oven and stays on when any of the electrical heating elements in the oven come on.</p>

Cooling Ventilation

In order to cool down the exterior of the appliance, this model is equipped with a cooling fan, which comes on automatically when the oven is hot. When the fan is on, a normal flow of air can be heard exiting between the oven door and the control panel.

Note: When cooking is done, the fan stays on until the oven cools down sufficiently.

OPERATING INSTRUCTIONS





Timer Procedure Baking Mode (Model HO-E70108BL only)

Adjust the clock after switch on:



Once it connected with electrical power, the display will show “12:00”: Press the + or - button will increase or decrease the number until it reaches the right time.

After 5 seconds, it will start automatically or you can press the function button to make it work.

Automatic setting (set the time of full automatic starting and ending)

1. Press the function button repeatedly until the square symbol above the  flashes, and press + or - button to set the time frame baking for;
2. Press the function button repeatedly until the square symbol above the  flashes, and press + or - button to set the time to switch off;
3. Adjusting the constant temperature button and choosing button to set temperature and baking method. After these settings, the symbols above the  and  will flash, it indicates the baking procedure of oven has been set.


For example: if the food is required to bake for 45 minutes, and it is supposed to stop at 14:00.



- i. Press the function button repeatedly until the square symbol above  flashes, and set the time of baking to 45 minutes;
- ii. Press the function button repeatedly until the square symbol above  flashes, and set the end time of baking at 14:00.
- iii. After these settings, the proper clock (hour, minute) and the square symbol will show on the display, it indicates the setting of the baking procedure has been remembered automatically.
- iv. When the clock shows at 13:15 (between 14-15 min), the oven will switch on automatically.
- v. During the baking time frame, the square symbol will keep flashing.
- vi. When the clock shows 14:00, baking will switch off automatically. The alarm will ring, the square symbol will flash. To stop the ringing, press any button.

OPERATING INSTRUCTIONS


Semi-automatic setting (set the time of automatic starting and ending)



A. Setting the time frame of baking (10 hours longest)

Press the function button repeatedly until the square symbol above , and set the time frame of baking;

Switch on the oven immediately, the square symbol above  begins to flash. When the baking is done, the square symbol above  will flash and the alarm will ring. To stop the ringing, press any button.




B. Setting the end time off baking (23 hours and 59 minutes longest)

Press the function button repeatedly until the square symbol above  flashes, and set the end time of baking;

Switch on the oven immediately, the square symbol above  begins to flash. When it reaches the time set, baking procedures will switch off automatically. The square symbol above  flashes, the alarm will ring and the square symbol will flash. To stop the ringing, press any button.

The set baking procedure could be seen by pressing any function button repeatedly at any time, only if the time frame of baking is at **0** position. By adjusting the end time of baking to the current time, the set baking procedure can be cancelled.

Timer

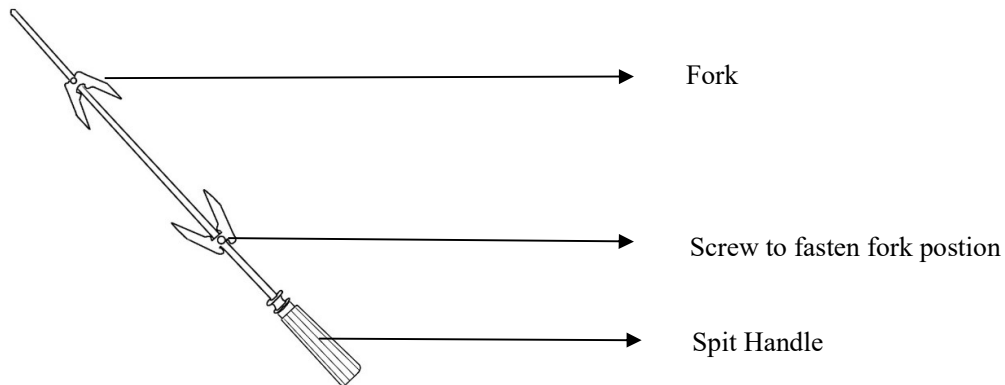
The longest time frame can be set is 23 hours and 59 minutes. For setting time, press the function button repeatedly until the square symbol above  flashes, and press + or – button until the time supposed shows on display. After setting, the proper time (hour, minute) and the square symbol above  will begin to flash. In addition, the time countdown begins to work. When it reaches the set time, the square symbol above the  flashes, and the alarm will ring, the square symbol will flash. To stop the ringing, press any button.

Notice: Press the relevant button, the setting must be carried out in 5 seconds. If there is electrical failure suddenly, all the set procedure and the proper clock time (hour, minute) will disappear. After electrical power comes on again, “12:00” will show on the display, you need to set it again.

OPERATING INSTRUCTIONS

The turnspit

The turnspit, or rotisserie, is ideal for meat roasting where food can be placed on the rotisserie to be browned slowly and uniformly with the motorised turning.



To start the turnspit, proceed as follows:

- Place the oven tray on the 1st rack to collect oil drip
- Insert the special turnspit support on the 3rd rack and position the spit by inserting it through the special hole into turnspit at the back of the oven (Figure 5)
- Unscrew the spit handle before cooking
- Start the turnspit using knob “B” to select setting – grill / fan-assisted grill / fast cooking mode / delicate cooking / top oven

To remove the turnspit, screw on the spit handle tightly to avoid scalding when taking out the spit at the end of cooking.

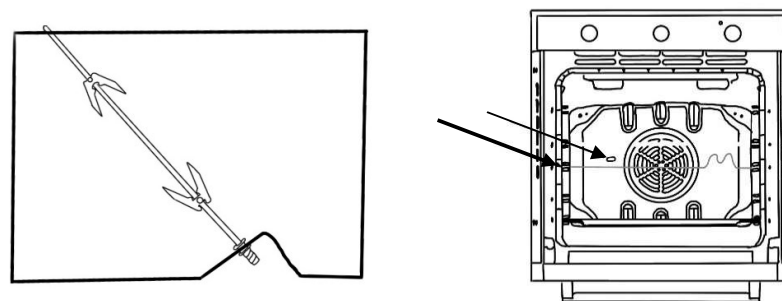


Figure 5


Note:

- When positioning, ensure that the meat is in the centre of the turnspit and fasten the food with forks on both sides.
- Always keep the oven door closed when using the turnspit and start with the oven cold to avoid scalding yourself when positioning the turnspit.

COOKING ADVICE


The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.


Preheating

If the oven must be preheated (this is generally the case when cooking leavened foods), the “Fast Cooking”  mode can be used to reach the desired temperature as quickly as possible in order to save on energy.

Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.


Cooking on More Than One Rack

If you have to cook food using several racks, use the “Baking”  mode as this is the only mode that allow you to do so.


When cooking delicate food on more than one rack, use the “Baking”  mode, which allows you to cook on 3 racks at the same time (the 1st, 3rd and 5th from the bottom).

Using the Grill

The multi-function oven offers you 2 different grilling modes.

Use the “Grill”  mode, placing the food under the center of the grill (Shelf 3 or Shelf 4) because only the central part of the top heating element is turned on.

Using the bottom rack (Shelf 1), place the dripping pan provided to collect any sauce and / or grease and prevent the same from dripping onto oven button. When using this mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

Setting “Fan Assisted Grill” , is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface, but also to cook the bottom part.

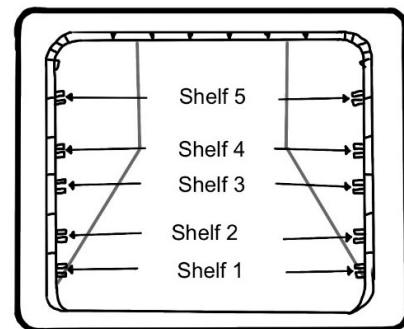


Figure 6

Moreover, it can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes, for example.

When using this mode, place the grid on the Shelf 2 or Shelf 3 to prevent fat and grease from dripping onto the bottom of the oven and thus smoke from forming, place a dripping-pan on the Shelf 1.

COOKING ADVICE

When using this mode, we advise you to set the thermostat to 200 °C as it is the most efficient way to use the grill, which is based on the use of infrared rays. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

Therefore, the best results when using the grill modes are obtained by placing the grid on the tower racks (see cooking table) and, to prevent fat and grease from dripping onto the bottom of the oven and smoke from forming, place a dripping-pan on Shelf 1.

Baking Cakes

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly (the end light “E” will turn off). Do not open the oven door during baking to prevent the cake from dropping.

In general:

Issue	Possible resolution
Pastry is too dry.	Increase the temperature by 10 °C and reduce the cooking time.
Pastry dropped.	Use less liquid or lower the temperature by 10 °C.
Pastry is too dark on top.	Place it on a lower rack, lower the temperature, and increase the cooking time.
Cooked well on the inside but sticky on the outside.	Use less liquid, lower the temperature, and increase the cooking time.
The pastry sticks to the pan.	Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.
I need more than one level (in the function “Ventilated Oven”) and they are not at all the same cooking point.	Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.

Cooking Fish and Meat








When cooking white meat, fowl and fish, use temperature setting from 180 °C to 200 °C.

For red meat that should be well done on the outside while tender and juicy on the inside, it is a good idea to start with a high temperature setting (200 °C – 220 °C) for a short time, then turn the oven down afterwards.

In general, the larger the roast, the lower the temperature setting. Place the meat on the center of the grid and place the dripping pan beneath it to catch the oil and grease.

Make sure that the grid is inserted so that it is in the center of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savoury roasts (especially duck and wild game), dress the meat with lard or bacon on the top.

COOKING ADVICE

Selector Knob Setting	Food to Be Cooked	Weight (in kg)	Cooking rack position from bottom	Preheating time (Minutes)	Thermostat Knob Setting	Cooking Time (Minutes)
Convection 	Duck	1	3	15	200	65-75
	Roast veal or beef	1	3	15	200	70-75
	Pork roast	1	3	15	200	70-80
	Biscuits (short pastry)	-	3	15	180	15-20
	Tarts	1	3	15	180	30-35
Top Oven 	Browning food to be perfect Cooking	-	3/4	15	220	-
Defrosting 	All frozen food					
Grill 	Soles and Cuttlefish	1	4	5	Max	8-10
	Squid and prawn kebabs	1	4	5	Max	6-8
	Cod filet	1	4	5	Max	10
	Grilled Vegetables	1	3/4	5	Max	10-15
	Veal Steak	1	4	5	Max	15-20
	Cutlets	1	4	5	Max	15-20
	Hamburgers	1	4	5	Max	7-10
	Mackerels	1	4	5	Max	15-20
	Toasted sandwiches	-	4	5	Max	2-3
Fan Assisted Grill 	Grilled chicken	1.5	3	5	200	55-60
	Cuttlefish	1.5	3	5	200	30-35
Baking 	Tarts	0.5	3	15	180	20-30
	Fruit cakes	1	2/3	15	180	40-45
	Fruitcake	0.7	3	15	180	40-50
	Sponge cake	0.5	3	15	160	25-30
	Stuffed pancakes (on 2 racks)	1.2	2-4	15	200	30-35
	Small cakes (on 2 racks)	0.6	2-4	15	190	20-25
	Cheese puffs (on 3 racks)	0.4	2-4	15	210	15-20
	Cream puffs (on 3 racks)	0.7	1-3-5	15	180	20-25
	Biscuits (on 3 racks)	0.7	1-3-5	15	180	20-25
	Meringues (on 3 racks)	0.5	1-3-5	15	90	18
Fast Cooking 	Frozen food					
	Pizza	0.3	2	-	250	12
	Courgette and prawn pie	0.4	2	-	200	20
	Country style spinach pie	0.5	2	-	220	30-35
	Turnovers	0.3	2	-	200	25
	Lasagne	0.5	2	-	200	35
	Golden rolls	0.4	2	-	180	25-30
	Chicken morsels	0.4	2	-	220	15-20
	Pre-cooked food					
	Golden chicken wings	0.4	2	-	200	20-25
	Fresh Food					
	Biscuits (short pastry)	0.3	2	-	200	15-18
Fruitcake	0.6	2	-	180	45	
Cheese puffs	0.2	2	-	210	10-12	

Note: Cooking times are a guideline and may vary according to personal taste. When cooking using the grill or fan assisted grill, the dripping pan must always be placed on the 1st oven rack from the bottom.

MAINTENANCE AND CARE

 **Always ensure the appliance is disconnected from the main power supply before carrying out any cleaning or maintenance activities.**

CAUTION: Items of interest to children should not be stored in appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.

Cleaning the appliance

The appliance should be cleaned regularly, preferably after each use.

- Allow the appliance to cool down to room temperature or acceptable temperature before cleaning. Use a soft cloth to dry surfaces that have been cleaned with water to avoid water marks.
- Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet clothes or sponges can cause burns from steam.
- Do not use abrasive or corrosive detergent such as stain removers, anti-rust products, powder detergent or sponges with abrasive surface. These may scratch the surface beyond repair.

Oven exterior

- The enameled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them.
- Stainless steel can be marked by hard water that has been left on the surface for a long time, or by aggressive detergents containing phosphorus.
- Stainless steel could get stained. If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.
- For cleaning both the interior and exterior of the oven, use a cloth and a mild cleaning agent or warm soapy water and dry with kitchen paper or a dry towel.
- Do not use steel wool, scourers, caustic cleaners or abrasive products as they may damage the finish.

Oven interior

- The inside of the oven should preferably be cleaned after use, when it is still warm, with hot water and soap. The soap should be rinsed away and the interior dried thoroughly.
- Do not hand-clean the door seal.
- To avoid damaging the enameled oven surfaces, use commercially available oven cleaners.
- To remove stubborn grease spots and dirt, use a special oven cleaner, following the instructions provided on the packet.
- Avoid using abrasive detergents (e.g. cleaning powders etc.) and abrasive sponges for dishes or acids (such as lime-scale remover, etc.) as these could damage the enamel.
- Never use a steam cleaner for cleaning inside the oven.
- There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of the seal on a regular basis, if necessary, clean with warm soapy water and a soft damp cloth. Wipe dry and fix it in place after cleaning. Avoid using abrasive products or objects to do so. Should it become damaged, do contact Hilde Service Care Team. Use of the oven should be avoided until it has been repaired.

MAINTENANCE AND CARE

Oven door glass

- For a more thorough clean, you can remove the over door.
- The oven door is equipped with three sheets of glass placed against each other. The inner and middle sheets can be removed for cleaning.
- Whenever the door is separated from the oven, the clips should be flipped open.
- 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 shattering of the glass.
- When the door is mounted, removing some of the parts (the door glass or some other part) from the door may result in injury.
- The glass may break if you use excessive force especially at the edges of the front sheet.
- To remove the oven door, remove as follows:
 - Open the door to the full extent (Figure 7)
 - Open the lever A completely on the left and right hinge (Figure 8)
 - Hold the door as shown (Figure 9)
 - Gently close the door until left and right hinge levers A are hooked to part B of the door (Figure 10)
 - Hold the door firmly at both sides and lift upwards off the hinges.
 - Reassemble the door by following the above procedures backwards.

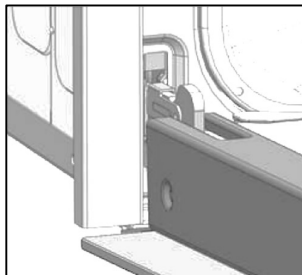


Figure 7

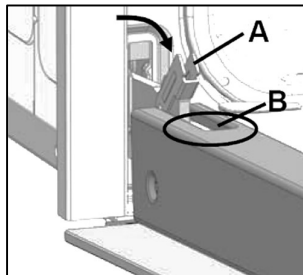


Figure 8

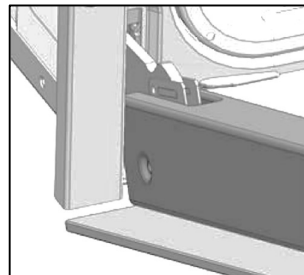


Figure 9

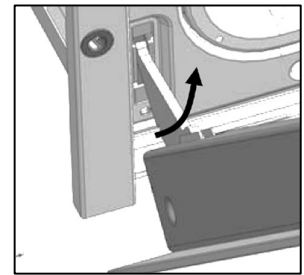


Figure 10

- To dismantle the oven door (two methods)
 - Method 1:
 - Remove the seal A (Figure 12), B, C (Figure 13) by pushing the no. 2 rods of left and right sides (Figure 11)
 - Gently pull out the inner and middle parts of glass (Figure 14)
 - Clean the glass and other components with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
 - Reassemble the door by following the above procedures backwards.

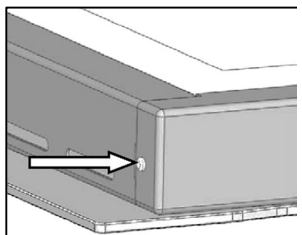


Figure 11

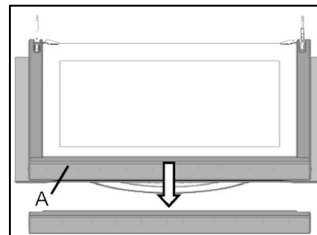


Figure 12

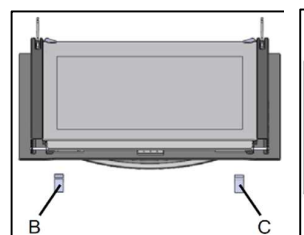


Figure 13

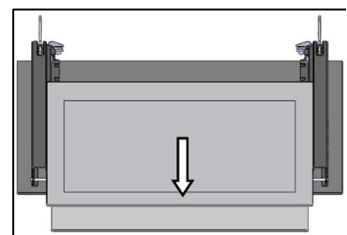


Figure 14

MAINTENANCE AND CARE

- Method 2:
 - Flip the glass pane retainers outwards to open them (Figure 15)
 - Gently lift up the inner pane and remove it (Figure 16)
 - Gently lift up the middle pane and remove it (Figure 17)
 - Clean the glass and other components with an appropriate cleaner. Dry thoroughly and place on a soft surface.
 - Reassemble the door by following the above procedures backwards.

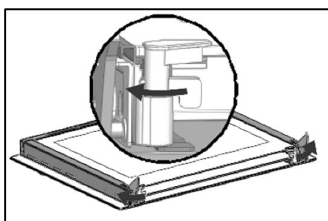


Figure 15

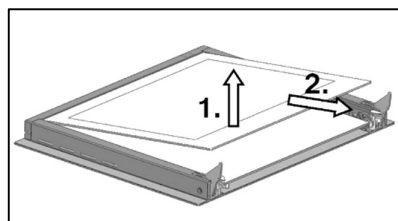


Figure 16

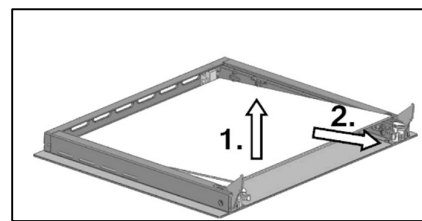


Figure 17

Note: Do not lift the glass door by handle. The handle may break and damage the glass.

Accessories

- Wash all bakeware and accessories after each use and dry with a kitchen towel. To clean easily, soak in warm soapy water for about 30 minutes.
- Oven light glass cover: Clean with warm soapy water and a soft damp cloth. Wipe dry after cleaning.

Disposal

Disposal of packaging material

- The material used to package this appliance is recyclable.
- Dispose of the packaging material in the appropriate container at your local waste disposal facility.

Disposal of old appliance

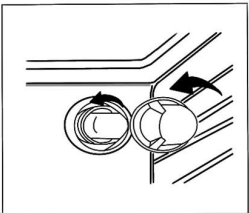
- Before disposing of old appliances, make them inoperable so that they cannot be a source of danger. To do this, disconnect the appliance from the mains supply and remove the mains lead.
- To protect the environment, please ensure that the old appliance are disposed of in the correct manner.
- The appliance must not be disposed of with household rubbish.
- You can obtain information about public refuse disposal sites from your local refuse department or council.
- It shall be handed over to the appliance collection point for the recycling of electronic appliance.
- *Note:* Hilde is not liable for any disposal of old appliance.

Note: The manufacturer will not be held liable for any damages resulting from improper installation nor failure to adopt proper safety measures during installation and operational use of the appliance.

TROUBLE-SHOOTING

Listed below are common problems encountered by users and suggested ways to resolve them. If in doubt, feel free to reach out to our customer service team on www.hilde.com.sg and we will further advise on the next steps. If problems still persist after the checks, please reach out to Hilde Service Care Team for further assistance.

For service calls, please provide the model number of your appliance and note that it is necessary to provide your proof of purchase for warranty purposes.

Problem	Possible Causes and Solutions
The oven does not heat up.	<ul style="list-style-type: none"> - The oven may not be switched on. Switch the oven on. - The clock may not be set. Set the clock. - Check to see if the required settings have been applied. - A household fuse may have blown or a circuit breaker may have tripped. Replace the fuses or reset the circuit. If this happens, call an authorized electrician.
A noise can be heard after a cooking programme.	The cooling fans remains switched on after the end of a cooking programme.
The lighting is not working. 	<ol style="list-style-type: none"> 1. Disconnect the appliance from the electricity supply: Switch off and unplug at the socket, or disconnect the fuse, or switch off at the isolator as appropriate. 2. Turn the lamp anti-clockwise to release it and then pull it downwards to take it out. 3. Replace it with a new halogen lamp of the same type (Note: Only use 25W 230V, T300 °C) 4. Refit the glass cover and turn it clockwise to secure it. 5. Reconnect the appliance to the mains electricity supply.
Food does not bake or roast properly	<ul style="list-style-type: none"> - Ensure that oven functions are properly set. - Check that correct temperature is set. - Adjust rack positioning as it might be incorrect for the selected cooking mode. - Check that you are using correct cookware type and size.
Cakes and biscuits are browning unevenly.	There will always be a slight unevenness. If browning is very uneven, check that the correct temperature was set and that the correct shelf level was used.
Oven smokes excessively during cooking	<ul style="list-style-type: none"> - Ensure that correct cooking mode was selected for the dish. - Ensure that correct accessories were used and dish was placed in the oven at the recommended height. - Check that correct temperature is set. - Food deposits sticking onto the enamel coating inside the oven has charred and is creating smoke and unpleasant odour. Clean regularly to remove grease build-up. - Grease or food spatters can also cause excessive smoking.

TROUBLE-SHOOTING

Condensation build-up on oven door	Excess condensation may fog the oven door and may happen when cooking large quantities of food from a cold start. If water is used in cooking, this will turn to steam and may condense outside your appliance. This is not a problem or fault with the oven.
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 **WARNING:**

Do not disassemble the unit by yourself in case of any dangers. Installation, and any repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous, the manufacturer cannot be held liable for unauthorized work.

Please reach out to Hilde Service Care Team for assistance if needed.

Hilde

www.hilde.com.sg

The Company reserves the right to change the information of this installation and operation manual at any time without prior notice. In the event that any changes are made, the revised information shall be posted on www.hilde.com.sg immediately. Please check the latest information posted herein to inform yourself of any changes.