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Operating and assembly instructions of

Built-in Oven

of type

SP-50-BLACK (T)

Warning:

In order to avoid possible damage, one should always **raise the device using special handles in the housing**, to put it in place for installing.

To avoid damage when installing or moving, **one should not grab of the handle** of the oven door.

Under no circumstances do not transport, don't push or don't move across the floor of the unpacked device.

Please install and use the oven after reading this instructions.

DEAR SIRs

Thank you for your confidence and the purchase of modern built-in oven of SOLGAZ.

Your oven is equipped with a touch-control panel enabling the programming of its work in many automatically controlled programs, what will inspire you to completely another than previously preparing food.

Yours faithfully,

SOLGAZ

ATTENTION!

The built-in oven of SOLGAZ is only intended for home food preparation. Other use is not permitted and may be a cause of danger.

Please refer to the chapter *Safe use* hereafter.

A declaration by the manufacturer

The manufacturer hereby declares that this product shall meet the essential requirements of European directives listed below:
of the Directive 2006/95/EC - Low voltage electrical equipment
of the Directive 90/108/ EC - Electromagnetic compatibility
and has been marked 

We will be happy to answer any questions you might have. Please call.

Phone: **+48 74 8565288**

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1. SAFE USE OF THE OVEN

! During exploitation, interior of oven becomes **hot**, that's why during use, one should peculiarly pay attention to the possible **burn** when touching the inner surface of grates and dishes prepared in a variety kitchen utensils. For operation, please for special protecting hands, using protective gloves and special handgrip for sheets and grates.

Children up to 8 years of age, should not approach to oven switched on and should remain under constant care of adults.

! The oven should be operated by adults, as non-disabled people physically or mentally, due to their own safety and household members.

! Leaving of oven **without control** when preparing food in fat or oil may be a fire hazard and may cause ignition. In this case, turn off the oven, **do not open the door**, and extinguish fire with non-flammable material. **It is important in order to the flames of fire does not extinguish with water.**

! In the event of a **rupture of one of the glass installed in the door of oven, one should immediately** switch off the electricity supply, **do not use** a damaged oven in this state, to avoid burns or electric shock.

! The oven, after the end of use or after the end of the programmed temporarily programs, one should **turn off** with the switch.

! Interior cleaning of oven using steam cleaners is prohibited.

- One should make sure, whether devices being in surroundings **and emitting radio waves** such as telephone, radio or TV set, do not interfere with proper operation of control panel of oven and vice versa.

- The oven equipped with a connecting cable, on account of the safety of the user, must be **connected to the socket with a protective pin.**

- Mains socket, to which the oven is connected, should be in the readily available place.

- **Kitchen furniture**, in which will be installed the oven, must have resistance to heating up to 100°C.

- During the warranty period all **repairs** must be carried out only by manufacturer's **service**. Otherwise, there is a danger for the consumer and loss of manufacturer warranty.

- At the time of repair, one should ruthlessly **disconnect the power supply** by pulling off the plug from the socket or switching off the fuse of electric power line of the oven.

- The oven, both the interior and door may not be used for children to play.

VERY IMPORTANT

- **Utility source failure** will result in cancellation of all settings. After the reappearance of the supply voltage, one should be particularly careful, because of the burns with hot elements of the interior or with hot dishes in oven, which previously worked.

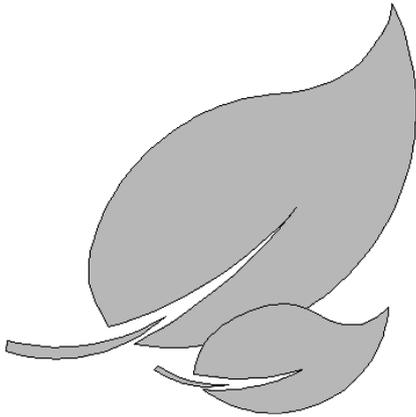
- **Power cable of oven** cannot touch hot places.

- Using oven do not use the cooking/kitchen utensils of plastics.

- **Glass which is placed in the door of oven**, internal and external, is resistant to rapid changes in temperature.

- **Hard body impact of the door glass** of oven, may cause cracks and splinters.
- **The oven may be located** /has a cooling/ under the kitchen countertop, in which have been installed the heating plate under the conditions of kitchen cabinetry as shown in **figure (Fig. No. 5)** hereinafter of instruction.
- **The shielding barrier** is recommended (Fig. No. 5), separating heating plate and oven.
- **Interior cleaning and maintenance of oven** and the glass in the door should be done according to directions as described in the Operator's Manual. In the event of improper handling of device, the warranty will not be taken into account.

2. ENERGY SAVINGS



The oven is the device in the preparation of various dishes, the most common at temperatures of 200°C. To bring food, cake, meat, fish, and other to such temperature, the oven must heat up own interior. Not all of the heat, arising from electrical current in electrical resistance heaters, heats up the dish, the part of the heat remains in the housing, in heating elements or is lost to the surroundings, therefore:

But rather one should use the oven only in the case of preparing the larger amount of meals.

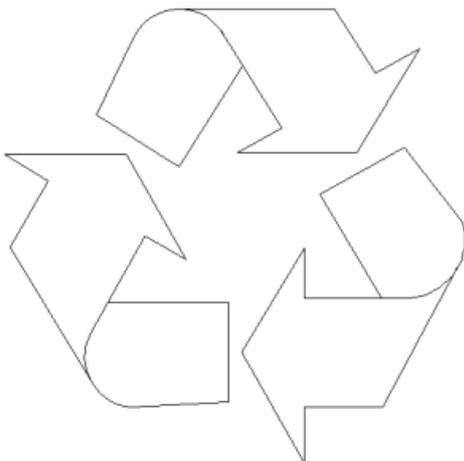
Let's use the oven simultaneously for several dishes. Let's use the oven for dishes one after the other.

In the hand operated programming system we disable the oven for 10 minutes before the expiration of the time specified in the recipe of dishes. The heat accumulated in elements of oven will heat up the dish.

During temporary programming we shorten partially the working time of heating elements, in relation to the given in the recipe.

Do not open up door of the oven, unnecessarily.

3. UNPACKING OF CARDBOARD BOX

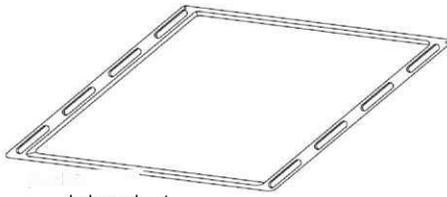


The symbol located next to means that purchased oven, on the time of transport was packed in materials which fully suitable for reprocessing/recycling. We encourage you to get rid of packaging, in accordance with the principles of environmental protection.

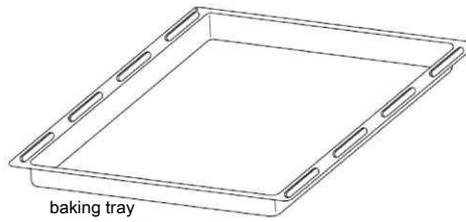
At the same time, please, if it is possible, to store the original packaging for some time. Please also check the completeness of the delivery, in accordance with the specification and drawing. In the cardboard box should be oven with equipment (Fig. No. 1), operating instructions and warranty card.

!!! Materials, into which was packed oven eg. particles/crumbs of expanded polystyrene (EPS), bags etc. one should protect from children.

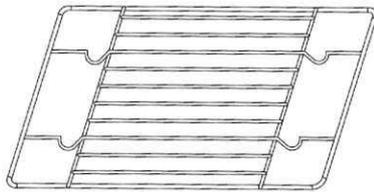
Fig. No. 1. Equipment of oven



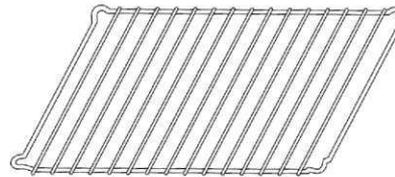
bakery sheet
(metal plate)



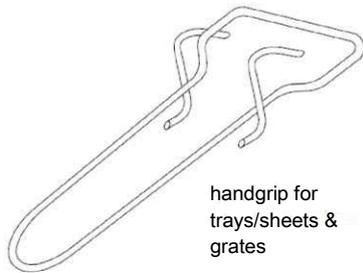
baking tray



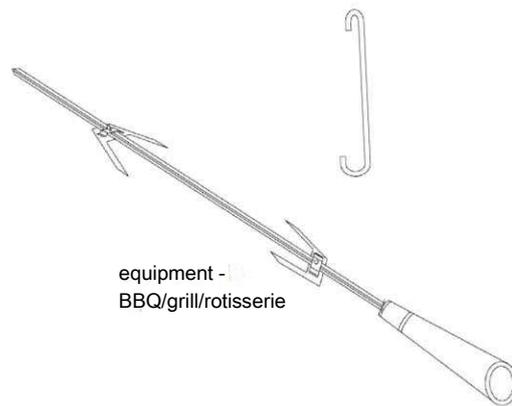
grate



grate

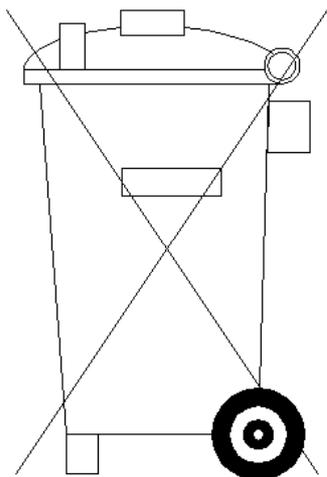


handgrip for
trays/sheets &
grates



equipment -
BBQ/grill/rotisserie

4. DISPOSAL OF WASTE EQUIPMENT



According to the European Directive 2002/96/EC and Polish Act on Waste Electrical and Electronic Equipment, the oven has been marked with symbol of crossed-out the waste container. This means that after the use of equipment, do not discard it, together with other household waste. The consumer is obliged to return the device, to the collection point of electrical and electronic equipment, ie. shops, communal units of organization and local collection points. The proceedings in accordance with the abovementioned guidelines restricts the spread of hazardous and noxious substances for humans and the environment and is giving the guarantee of correct storing the equipment.

5. TECHNICAL DATA

Table No. 1 Technical Data

PARAMETER	VALUE
supply voltage	230V/50 Hz 1N
total power	2900 W
heater power of toaster (grill)	2100 W
power of top heater	1000 W
power of lower heater	1200 W
circulating fan /engine of rotary grill/ cooling fan	25W/4W/15W
chamber capacity 436x315x410 mm	56 l
external dimensions depth x height x width / in mm	545x590x540 (the details on fig.)
heating temperature	from 50 to 270 degr.C
incandescent lighting	15 W
weight	37 kg

Fig. No. 2. The oven in kitchen cabinetry

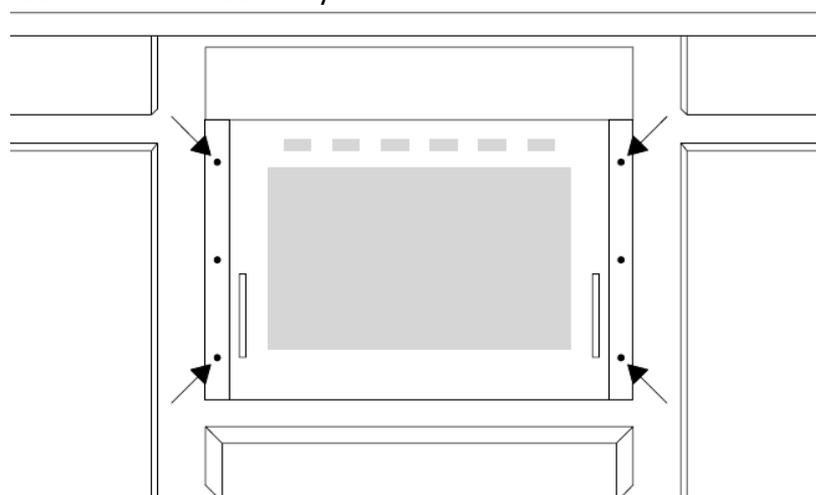
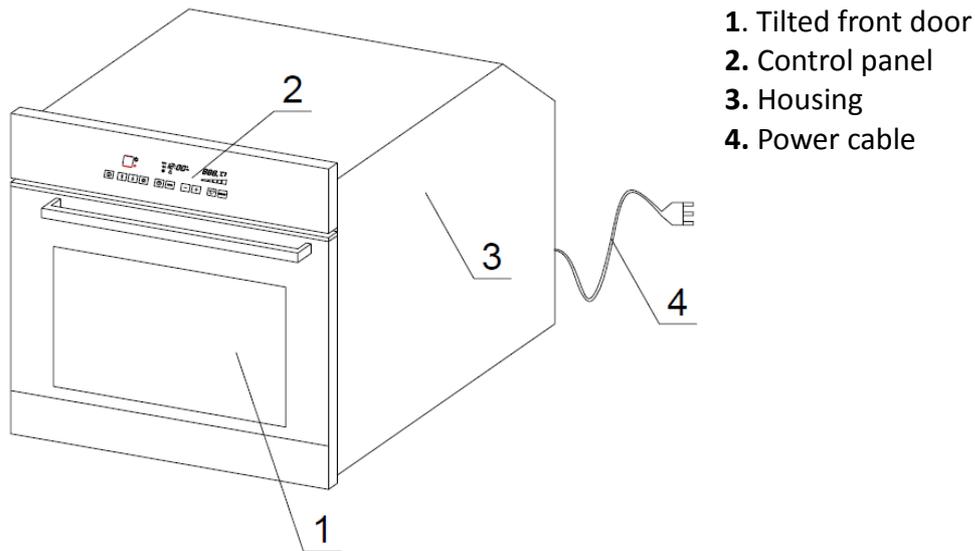


Fig. No. 3 Construction of oven



6. INSTALLATION

6.1. Preparing furniture for built-in oven

- Kitchen unit or segment, on which will be located oven should be:
 - protected from the wall against moisture and flooding
 - leveled correctly
 - kitchen furniture should have depth min. 600 mm
- The distance of the hole from the side wall of the furniture should be 55 mm
- Kitchen furniture, including adhesives, varnishes, veneers and other items, from which they are made, must have a thermal resistance to 100°C. Otherwise, furniture venner can get/come unstuck, and furniture boards can deform.

Fig. No. 4 Installation of oven in bottom unit

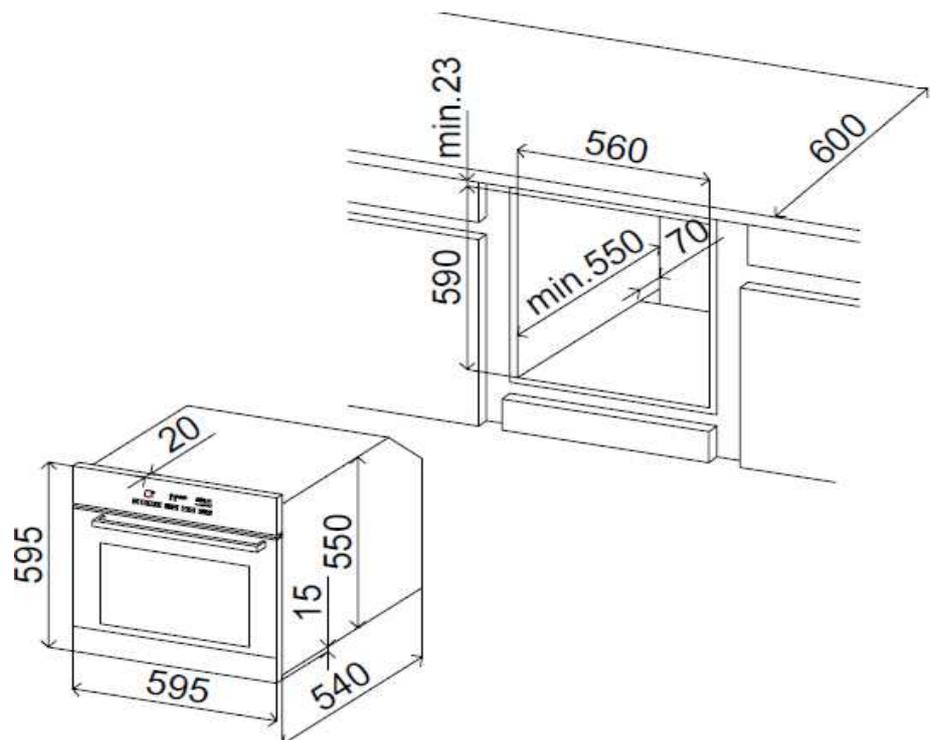


Fig. No. 5. Installation of oven in undercounter unit.

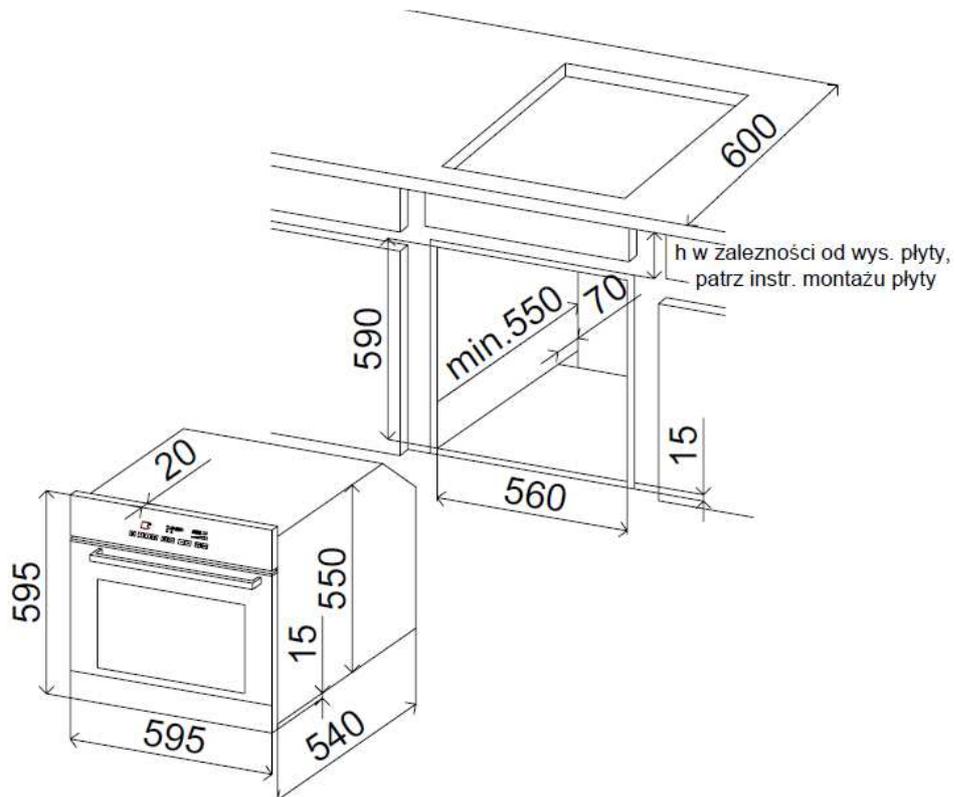
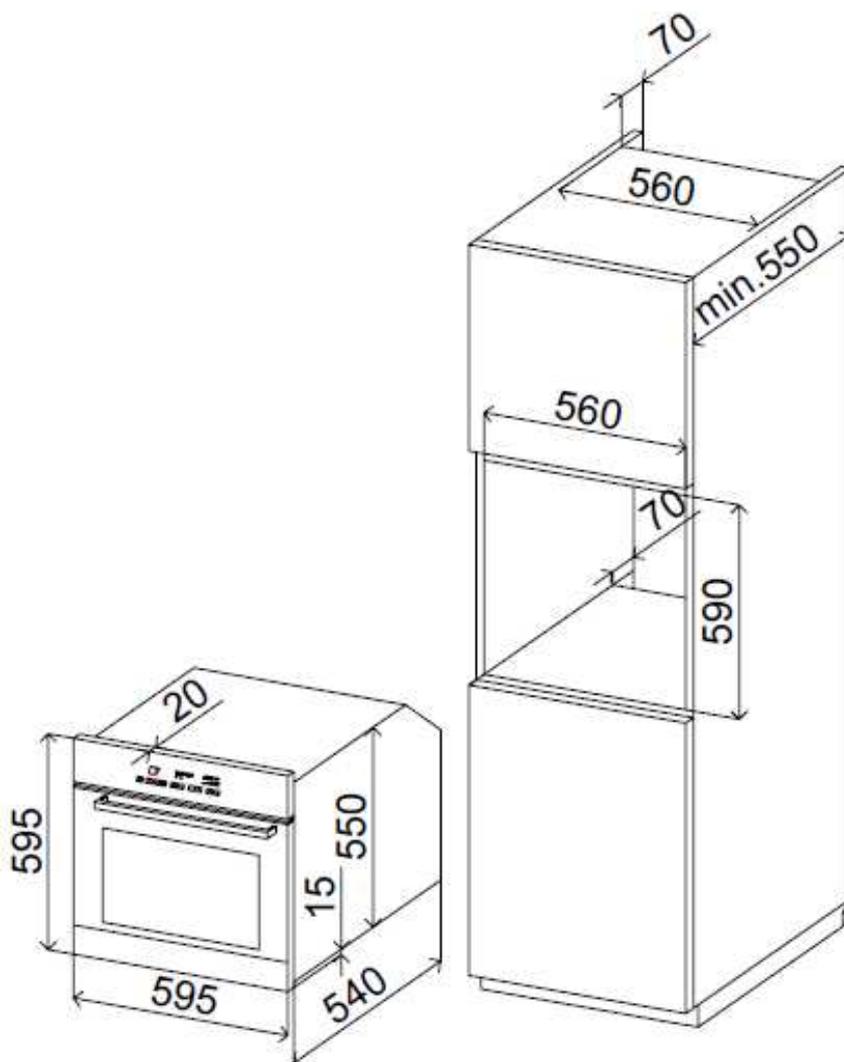


Fig. No. 6. Installation of oven in segment above kitchen top



Attention!!!

Required ventilation gap (air void) at the back of the furniture segment, presented in figures.

6.2. Connecting the oven to the electrical system

ATTENTION!

Connecting the oven to the electrical system consists in putting the plug in the appropriate plug-in socket of electrical installation (**230V 1N-50Hz**). This socket, should be in a place accessible to the user of oven, after installation of device to the kitchen furniture. **Protective conductor** must be obligatory connected to the socket and oven, because of the danger of electric shock. The electrical installation of power supply of oven, must comply with **current consumption** approx. **16A**, should have a cross section of wires min. **3x1.5** mm² and it should be equipped with properly matched protection.

Information for electrical installer

Before connecting **the oven** to a mains socket, one should check:

- The value of the voltage (is located on the nameplate)
- The compatibility of cross-sections of the wires in the electrical installation with given in the point 6.2.

When connecting the oven **is prohibited** to use any extension cords, switching devices (connectors) etc., because may cause a fire. The connection cable cannot come into contact with hot or sharp parts of the construction of oven. All changes in the electrical system can be carried out only by a qualified electrician.

- In the case of **damage to the power cord**, one should replaced it at a service point intended for this purpose.
- One should pay attention, in order to power cord was not twisted or hard-pressed by equipment.
- The connection cable must be regularly inspected by an authorized person. In the event of necessity to **replacing the power cord**, this must also be done by a specialist.

7. OPERATING INSTRUCTIONS

7.1. Before the first operation of the oven

- Carefully clean the inside of the chamber and remove any remains of packing.
- Remove unnecessary equipment at a given moment.
- Please open the window or run the ventilation, because the first switching on may be associated with a temporary emission of odours. One should warm up the oven in the temperature 250°C approx. 30 minutes.
- Please carry out the first usage, keeping any hints from the owner's manual.

Protective devices: If the oven is connected and used in accordance with the instruction manual, then there is no need to use additional protective devices.

The oven has a built-in **2** fans, after opening the door is visible **circulating fan** of chamber of oven, and inside the housing is installed the **cooling fan**. **Fan** operation relies on cooling down to a safe temperature of door of oven, housing parts, and control devices. It switches on automatically, when you turn on any heater (heating element), when the housing temperature exceeds the set value and operates until cool down of the housing of the oven. Fan speed is adjusted automatically.

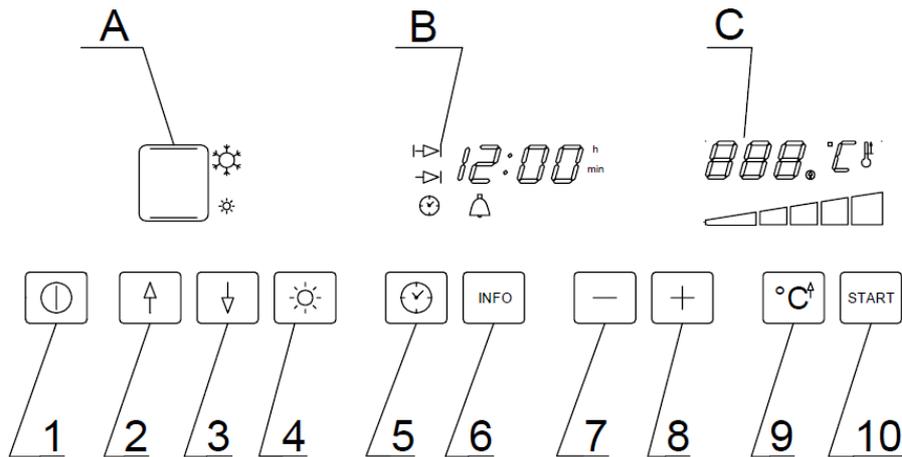
In the course of servicing and setting the programs, **is acceptable the pressing at a time only one sensor**. If will be pressed more sensors simultaneously, then it is not possible to program the controller and starting the oven.

Attention!!!

If touch control panel does not react on required activities in the predicted manner, can not be programmed, one should turn off the power supply by pulling the plug out of the socket and switch on again, then report the failure of oven to the service.

7.2. Control panel

Fig. No. 7. Control panel



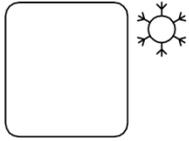
1. Sensor OFF/ON
2. and 3. Touch sensors – selection of the type of work of operation of section "A"
4. Independent interior lighting
5. Sensor to enter of time settings
6. Obtaining information about the work and settings of programmer of oven
7. and 8. Sensors introducing changes in the settings of section "B"/of time/ and "C" /temperatures/
9. Sensor of establishing the temperature
10. Sensor starting the work of oven / blockades of settings, after holding the sensor by 5 seconds.

Section A of display - choice of the type of the work /of configurations of heaters/



By touching the symbol of arrows consecutively on the touch panel, we choose the function of oven.

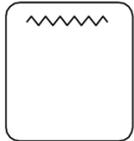
Choice of the type of the work of oven, Section "A" of display. /highlighted symbols/



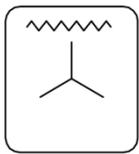
Defrosting - function accelerates the defrosting of dishes. Internal circulating fan turns on and slightly heated air heats dish evenly.



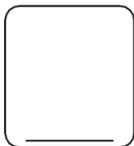
Toaster (grill) reinforced – the upper heater turns on and grill / toaster. Function accelerates the process of toasting for larger portions of food.



Toaster / surface grill - the function is intended for toasting small servings of meat, sausage products , toasts.



Toaster /grill with a forced hot air circulation - this function accelerates process of toasting.



Baking/roasting with heating from the bottom of the batch of oven – function is recommended in some recipes.



Baking/roasting with heating from the bottom and the top - with air thermo-circulation switched on in the interior of oven.



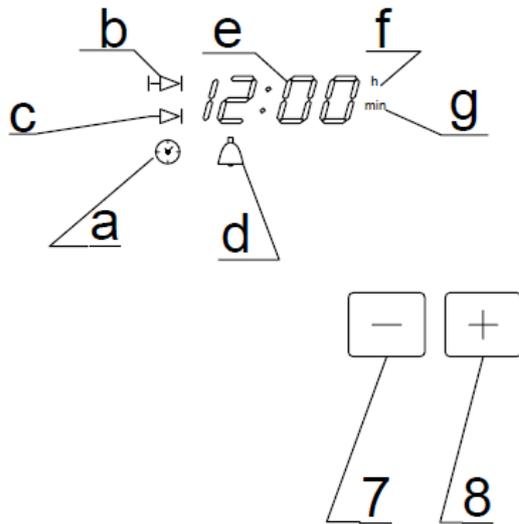
Thermo-circulation switched on - function is useful when we want chill oven, dish in a quick way or dried fruits or mushrooms.



Baking/roasting with enabled heating from the bottom and top /with convection/ - function is most commonly used for baking meats, cakes, bread etc.

Description of the symbols in the "B" section of the control panel - Setting the clocks

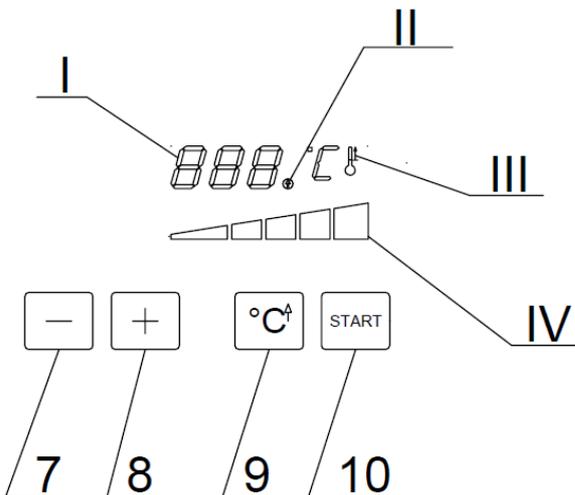
Fig. No. 8. Section "B"



- a. Setting the digital clock and determination of working time
- b. Hour / start the heating process
- c. Hour / end of the heating process
- d. Acoustic signal / bell of the end of the heating
- e. Digital clock display
- f. Setting the hours
- g. Setting the minutes.
- 7 and 8 buttons/sensors of making changes.

Description of the symbols in the "C" section of the control panel - Setting the temperature

Fig. No. 8. Section "C"



- I. Digital display
- II. Interior heating symbol of oven
- III. Program indicator /quick heating up/ Heating temperature indicator of the interior /readiness/willingness /

!!! In the area, in which there are sensors, touch sensors, one should keep the cleanliness of the glass, otherwise can appear malfunction or turning off the device.

About it, what function is performed at a given moment, informs the highlighted symbol of display.

7.3. Starting the oven

After proper placement (installation) of oven in segment of the furniture, we connect the plug of cable of oven to a mains socket. The socket must be equipped with a protective contact. For a moment will shine all displays and after a while go out, will be displayed **flashing 0:00 in section "B"** and the clock symbol. One should touch and hold during min. **3 sec.** sensor marked with symbol of the clock, position **5** (Fig. No. 7). In the field of the display **will appear hour 12:00**, with buttons (-) and (+) we set the **current hour, eg. (12:21)**. We confirm selection by touching the sensor of the watch and we get oriented digital clock (**12:21**). It is possible the using the programs carried out temporarily with the not-adjusted clock, when only we activate the initial indication (**12:00**), by touching the sensor with the

watch, taking into account the incorrect reading of hour of the completion of the work.

Switching on the type of heating

After setting the clock, oven can be started manually, holding for approx. 3 seconds the sensor **ON/OFF** (pos. 1 Fig. No. 7), on the displays will appear highlighted symbol of oven in the **section "A"**. Then one should choose the type of the heating **by touching sensors** (arrows) and, using the description above, select **from shown symbols** suitable for given dish the heating from the bottom, from the top or a combination thereof. At the moment, in the **section "C"** will appear a flashing symbol (**50**), **with buttons (-) and (+)** we set the needed temperature eg. 200°C; in order to switch on of oven, just touch the **start sensor**.

If we care about the **rapid heating up** of oven / switching on of all heaters/heater elements /, when you select the type of heating, we touch the sensor **C** (pos. 9 Fig. No. 7), we set the temperature by buttons (-) and (+) and we switch on the oven with start button.

Symbols in all sections of the panel are highlighted.

Note: when you use the toaster function appears only number of **operating mode 1,2,3** which you can select with the buttons (-)(+)and switch on with start button. Operating modes are set by the manufacturer and intended to slow or fast toasting. Mode 1. is approx. 175° C, mode 3 approx. 250° C.

Achieving the heating temperature

Under digits of the digital display, displays a segment line, which shows the current temperature in the interior of oven and mark symbolizing the work of the heating elements. When light up all segments of line of LEDs and will disappear the luminous mark, it is a sign of achievement by the interior of oven of the set temperature. *During work of oven, can appear mark, which informs about heaters switched on.*

Anytime is the ability to read the **instantaneous temperature** of the interior of oven when you press the sensor (**info**) and changes of set temperatures. For this purpose, one should touch the sensor **C** and, acting similarly as described above, change the settings.

Note: sensor info does not work in the mode of toaster operation.

Switching off the oven is taking place

One should touch the button ON/OFF (pos.1 Fig. No. 7), we switch off the device, sound is heard and are going out all displays in addition to the clock.

The oven performs the functions

Defrosting and cooling/chilling the foods, while switched on the internal fan.

Interior heating function with natural air circulation.

Function with forced air circulation and heating.

Function of the toaster or rotating grill.

Function of the toaster or grill with increased impact of heat from the top.

Function of **automatic work** programmed temporally works in **all programs** and facilitates the process of use the oven, through the possibility of setting start and finish time of the work and the temperature of interior.

Programming of heating for a limited time

One should select the layout of the heaters/heating type/ by touching the sensors **"A"**, then adjust the temperature, depending on the type of food by touching the sensors **(-)**

or **(+)**, optionally, you can select a quick heating by touching the sensor C, pos. 9. Then, by touching the sensor of clock symbol, we touch until the display shows **arrow** symbol and by buttons **(-)** or **(+)** we set the baking time, and confirm settings with **start button**. From this moment, displays the message how much time is left for the switching off the oven.

In order to check **at what time it will happen /at correctly adjusted the clock/**, we touch the sensor of watch many times until will appear symbol of the arrow – the end, and for 10 seconds will show the finishing time of baking, in order to display the time remaining to complete.

The heating program will switch off automatically, raising an alarm with sound signal and displaying flashing symbols. Touching the button ON/OFF ends program.

At the time of function operation of the temporary program, you can make **changes** (increase or decrease) of the time or the temperature. For this purpose, one should touch the buttons / sensors **(-)** or **(+)** shown on **Fig. No. 7 of the panel** and make changes as described above. Throughout the duration of the program the time is displayed, **which remained until the end**. If we make changes in the course of the programme, remain settings of oven which were introduced at this point, and "what time will be" we touch the sensor of the watch, like above.

Please remember to in the temporary program confirm the settings, of time and temperature, 2 x (twice). All highlighted symbols should shine with a steady light, then oven works.

Activating the kitchen timer

During operation of the oven or at any time you can use the digital clock in function of kitchen timer. The timer calculates and displays on the display the remaining time (countdown). The maximum setting is 23 hours 55 minutes.

Activating the kitchen timer with the oven switched off

One should press the symbol of the clock on the panel (5), in the window of the display of the section "B" will be shown a symbol of the small bell and number **"5:00"** and inscription min.

With buttons **(-)** and **(+)** one should declare the time, watching the display indications and holding the appropriate buttons, then one should confirm the set time by touching the **start sensor** (10).

Deactivating the kitchen timer

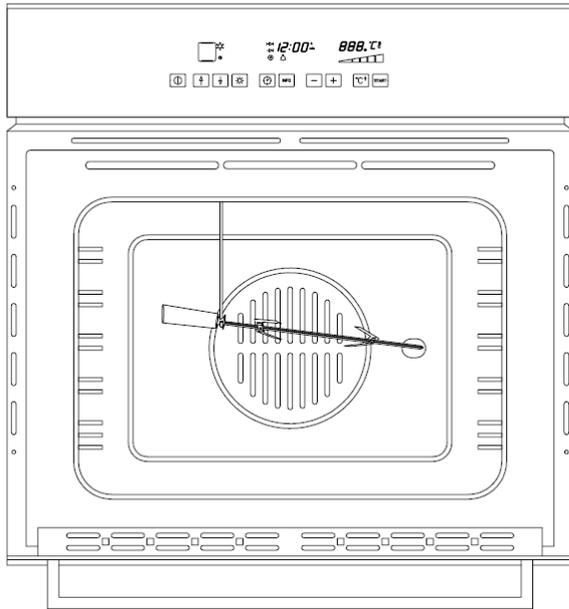
Timer, after expiration of the set time, will signal the end of action/operation with 50 second sound. There is a possibility of early switching off, through the touching the sensor ON/OFF or info. Of course, at any time you can make changes to the declared time.

Please remember that kitchen timer although similar sound alarm, do not turn off the oven during operation!

The use of BBQ

BBQ/grill/roisserie lets for grilling (roasting) dishes rotationally. Enabling and disabling the BBQ is tantamount to switching on and switching off the toaster function. When using the above-mentioned function, can take place stopping the engine or change of direction of rod rotation, what does not affect the quality grilling/roasting.

Fig. No. 8. Mounting the BBQ/grill/roisserie



Preparation of the BBQ/grill/roisserie for action (operation):

- 1) Impale dish on the rod and immobilize it with the forks.
- 2) Hitch the hook on the fastener on the "ceiling" of oven.
- 3) Insert the rod into the drive clutch, so that the groove of metal part of handpiece was based on a suspended hook.
- 4) Unscrew the handle.
- 5) Insert the baking tray into guides, in order to fat can drip on it freely.
- 6) Close the door and start the roasting/grilling function.

8. CLEANING AND CARE/MAINTENANCE

One should clean the glass of the door according to the same recommendations as in the case of glass objects. Do not use the steam cleaning devices. It is also prohibited the use of caustic or aggressive liquids for washing, of sand for cleaning, or acute sponges.

8.1. Regular cleaning the glass of the door

Minor dirt one should wipe off with a cloth dampened with water or with cleaning fluid to glass. Using unsuitable agents, eg. dishwashing liquids, may result in discoloration, difficult to remove, even with a special agents/media.

The door of oven you can easily detach from the body/housing and, in accordance with the drawings, disassemble and clean from the inside.

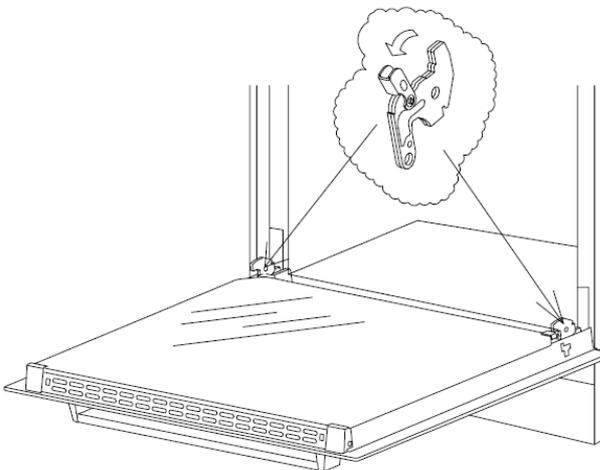


Fig. No. 9. Removing the door

One should unlock the safety elements of hinges, and next, close the door, lift it slightly upwards and pull out.

Fig. No. 10. Unscrewing the screws

Use a Philips screwdriver one should unscrew bolts, screwed into the side snaps.

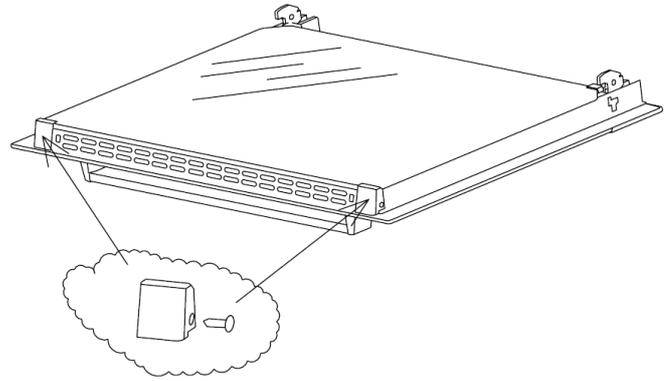
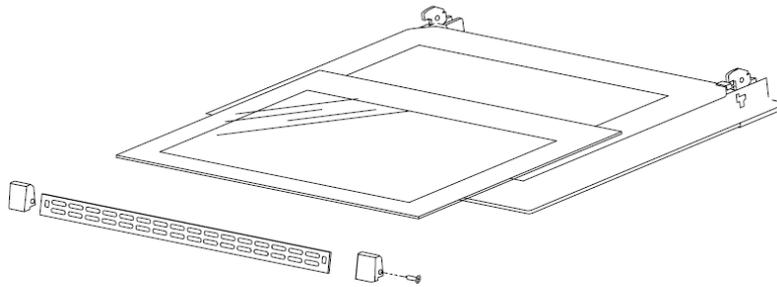


Fig. No. 11. Removing the glass from the door



Use a slotted head screwdriver push out the snaps, pull out the upper lath of door and slide out the glass.

Difficult to remove burns in the interior of oven one should clean using a scraper to ceramic glass, then wipe with a damp cloth. Be careful not to damage the ceramic enamel.

8.2. Getting rid of dirt from the other components

Contamination arising on the grates, baking trays, during the preparation of foods containing sugar, salt, fat, or aluminum foil adhered to the baking trays, one should scrape off with scraper immediately on the warm elements and after cooling down - clean thoroughly with special liquid. The grates, baking trays you can wash in the dishwasher.

Do not use of aggressive and abrasive agents.

Under no circumstances do not apply cleaners on hot items (elements).

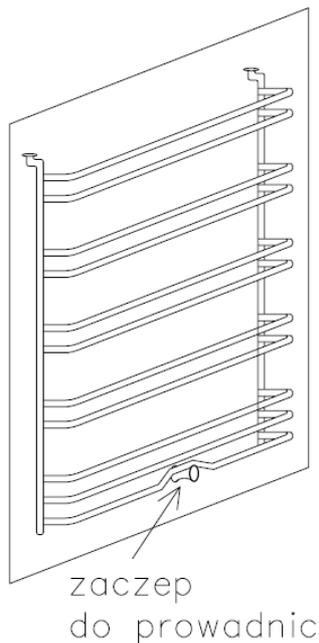


Fig. No. 12. Installation of guides in the oven

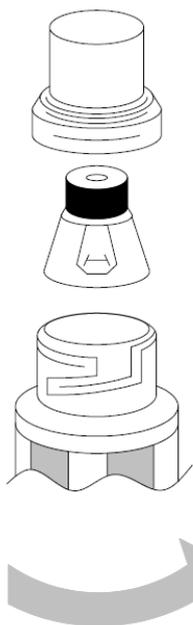
The guides can be removed, by unhooking from hitch and pulling out holes in the walls of oven.

The oven is equipped with **three catalytic inserts** mounted in the chamber of oven.

Afterburning of smudges of dirt on the surface of the inserts during normal operation helps to keep clean the interior of oven. The best results are obtained when temperature in oven exceeds 200 gr. C. They can be cleaned eg. with a cloth, however, for cleaning do not use soap or abrasive agents (eg. lotions, creams). Such agents can destroy the insert. Inserts can be used for a dozen or so months, depending on the intensity of use. New or spare inserts can be purchased, this is in addition to paid.

Side inserts are removed after removal guides. Insert in the back part (rear) is uninstalled by unscrewing the 4 clamping screws.

8.3. Replacement of spent bulb lighting the oven



Attention!!!

Before replacing the lamp, it is essential to switch off the device, because it can cause electrical shock.

- 1) One should turn off oven.
- 2) Unscrew the lampshade of the lamp, wash it and wipe it dry.
- 3) Unscrew the bulb from the socket and screw in the new.
- 4) Screw the lampshade to oven.

9. PROCEDURE IN THE EVENT OF A FAULT

In the case of malfunction of oven and the emergence of electrical fault or mechanical, one should:

- Check the power source
- Stop using
- Disconnect from power source by pulling the plug from the socket
- Report the need for intervention to the manufacturer's service point

10. WARRANTY, SERVICE

Warranty

Warranty in accordance with the warranty card

The manufacturer is not responsible for the destruction of the built-in oven, resulting from improper use of induction cooktop.

Service

We guarantee correct operation of built-in oven purchased by You, however, if there would be any problems associated with its use, then Solgaz SERVICE will provide you with professional help.

Please enter (data from the rating plate):

TYPE _____ MANUFACTURER'S SERIAL NUMBER _____

Technical Service:
phone 74 856 52 88
www.serwis@solgaz.com.pl

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