CDA

DC740 Built-Under Double Oven DC940 Built-In Double Oven

Manual for Installation, Use and Maintenance

CDA

Please contact our Customer Care Department for Service on the details below

Customer Care Department • The UBA Group Ltd. • Harby Road • Langar • Nottinghamshire • NG13 9HY
T: 01949 862 012 F: 01949 862 003 E: prince 6: cb. et V: veces cable.

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Appliance information:

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes

Appliance Model

Serial Number

CE Declarations of Conformity:

This oven has been designed, constructed and marketed in compliance with safety requirements of EEC Directive 2006/95/EEC (Low voltage) and requirements of EMC Directive 2004/108/EEC.

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Electrical safety (LVD) and Electromagnetic interference compatibility (EMC). Parts intended to come into contact with food conform to EEC/89/109.4

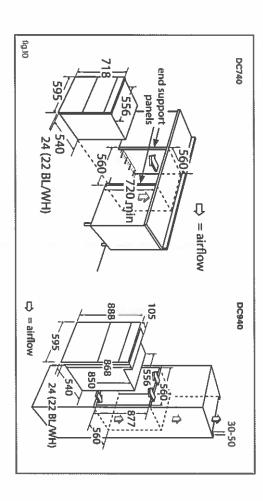
IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Dimensions Oven Housing Height (mm) 718 720 Width (mm) 595 560 Depth (mm) 540 560 (min)

DC740

(mm) nipiw		Height (mm)	Dimension	DC940
	595	890	s Oven	
	560	877	Housing	



- Do not place hot enamel parts in water. Leave them to cool first.
- Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts.
- Do not use abrasive cleaners or powders that will scratch the surface of the enamel.
- Do not attempt to repair the internal workings of your oven.
- The oven is equipped with a safety thermostat which will switch
 off the oven in the event of the oven overheating. If the
 thermostat should switch off the power, you must wait for the oven
 to cool down before using it again.

First Use of the Oven

The metal casing of this appliance has been coated with a preservative to protect it during transport and storage. This should be removed during installation by using a non-abrasive stainless steel cleaner. Always follow the instructions given with the cleaner being used.

Before using the oven for the first time we recommend that you clean both oven cavities with soapy water, rinse carefully and then heat on each of the below programmes at maximum temperature for the specified time. A slightly unpleasant smell may be produced, caused by grease remaining on the oven elements from the production process.

Top oven

15 minutes full grill

Feed the mains lead through the cable clamp to prevent accidental disconnection.

Tighten the cable clamp securely and close the connector cover.

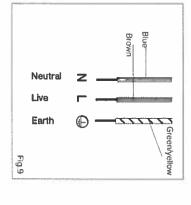
Green and Yellow = Earth (PE)

Blue = Neutral

Brown = Live

Please note:

- The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating (i.e. 2.5mm², HO5RR-F).
- This appliance is intended to be connected to the mains supply with a cable of cross section area 2.5 mm². A larger cable will not fit the terminal connections.
- The marking of the current rating of the fuse or circuit breaker protecting this appliance should be marked on the socket outlet
- Assembly and electrical connection should be carried out by specialised personnel.
- When installing this product we recommend you seek the help of another individual.





Conventional oven

This function uses the top and bottom heating elements only with a temperature between 50°C and 250°C.

Natural convection creates a perfect cooking zone in the centre of the oven, ideal for dark fruit cakes and pastries.



Warming oven

This function uses the bottom heating element only with a temperature set between 50°C and 250°C. This natural heat is perfect for dough proving and blind-baking.



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This function radiates the heat from the grill element and the top element.

This fully temperature variable grill is ideal for grilling a full family meal. It can be set between 50°C and 250°C.

When grilling, please note:

- Always grill with the oven door closed.
- Put the grill pan as close to the grill as possible
- Do not grill for more than 30 minutes at a time.
- Preheat the grill for approximately five minutes with the oven door closed.



Oven Lamp

This function switches on the oven light in the cavity.

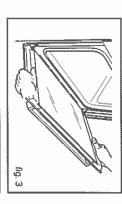
Please note: the oven light will operate on all cooking functions

Oven Door

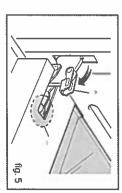
Removing the Oven Door

The oven door can easily be removed as follows:

- · Open the door to the full extent (fig. 4)
- Open the lever A completely on the left and right hinges (fig. 5).
- Hold the door as shown in fig. 3.
- Gently close the door (fig. 6) until left and right hinge levers A are hooked to part B of the door (fig. 5).
- Withdraw the hinge hooks from their location following arrow C (fig. 7).
- Rest the door on a soft surface
- To replace the door, repeat the above steps in reverse order.











Programming the Oven

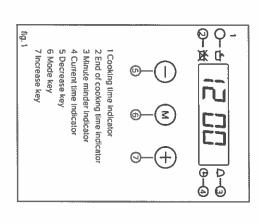
Please note:

- The semi-automatic and automatic cooking programmes will only work with the main oven.
- The alert beep will cut off after two minutes if it is not switched off manually.

Setting the clock

The clock is preset to 12:00, and will revert to this after a power failure. When the current time indicator is flashing, touch \oplus or \bigcirc . When the correct time is shown on the display, the clock will set after approximately five seconds' delay.

To change the clock once it has been set, touch © repeatedly until the current time indicator flashes, then touch ⊕ or ⊙. When the correct time is shown on the display, the clock will set after approximately five seconds' delay.



Changing the Oven Lamp

Before any maintenance is started involving electrical parts, the appliance must be disconnected from the power supply.

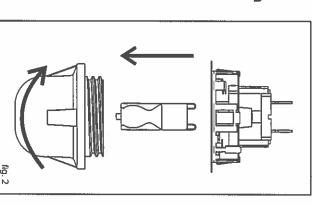
If the oven has been in use, let the oven cavity and the heating elements cool down before attempting any maintenance.

Changing the bulb (fig. 2)

Unscrew the protective cover. We recommend that you wash and dry the glass cover at this point.

Carefully remove the old bulb and insert the new bulb suitable for high temperatures (300°C) having the following specifications: 230-240V, 50Hz, 25W, G9 fitting.

Refit the protective cover.



Programming the Oven

Semi-automatic cooking

The main oven can be set to switch off automatically at a preset time up to a maximum of 10 hours.

To set a semi-automatic cooking programme:

- Select the oven function and temperature (the oven will switch on).
- Touch @ until the cooking time indicator flashes.
- Then touch \oplus or \ominus to select the required duration for the semi-automatic cooking programme. When the correct duration shows on the display, wait for approximately five seconds. The cooking time indicator will remain lit to confirm the semi-automatic programme is on.
- When the cooking time is complete, there will be an alert beep which will continue for two minutes and the cooking time indicator will flash. To switch off the alert beep, touch any key.

Please note:

At the end of the cooking programme, remember to turn off the oven manually.

Automatic cooking

The main oven can be set to switch on and off automatically at preset times up to a maximum of 10 hours.

To set an automatic cooking programme, follow the steps for setting a semi-automatic programme above, and then: