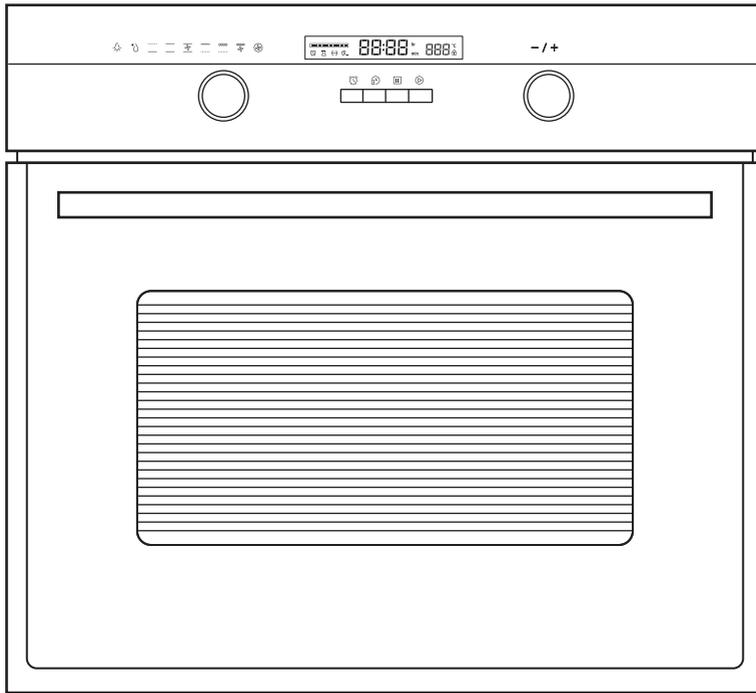


COOKE<sup>TM</sup>  
&LEWIS

# Built-in electric oven



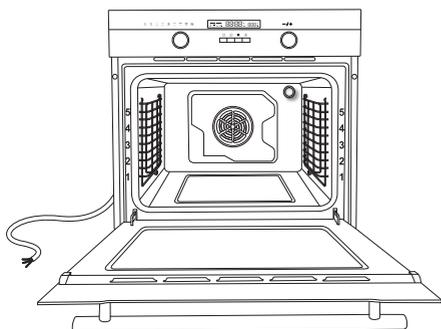
CLMFBK60-C&L-IM-EN-V01

## CLMFBK60

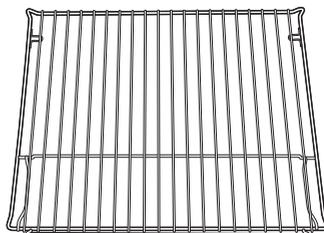
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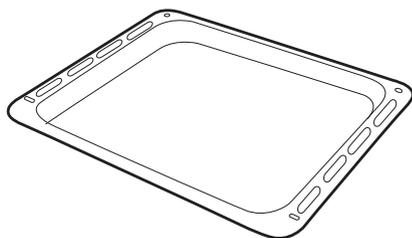
**Warning!** Read the instructions before using the appliance.



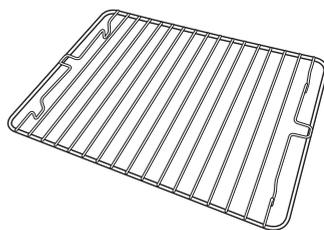
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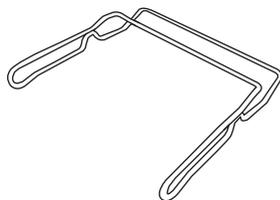
[B] x 1



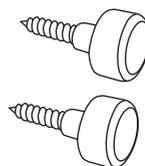
[C] x 1



[D] x 1



[E] x 1



[F] x 2

[A] Main unit with side rails

[D] Grill trivet to place on pan for supporting food being cooked

[B] Oven shelf

[E] Handle for removing hot grill and pans, thus avoiding direct contact

[C] Metal pan (grill pan) suitable for cooking and also useful for collecting fats from foods placed on the grill

[F] Screws

# Let's get started...

These instructions are for your safety. Please read through them thoroughly before use and retain them for future reference.



## Getting **started...** 04

|                         |    |
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**These instructions are for your safety. Please read through them thoroughly prior to installation and retain them for future reference.**



**All installation work must be carried out by a competent person or qualified electrician.**

**This appliance must be installed correctly by a qualified person, strictly following the manufacturer's instructions.**

- This appliance complies with all current European safety legislation, however, the manufacturer must emphasise that this compliance does not prevent the surfaces of the appliance from heating up during use and remaining hot during its operation.
- Do not allow the electric cables to touch the hot parts of the appliance.
- Make sure that the power cord is not caught under or in the appliance and avoid damage to the power cable.
- Please dispose of the packing material carefully.

- ✓ Do not install the appliance outdoors in a damp place or in an area which may be prone to water leaks such as under or near a sink unit. In the event of a water leak allow the machine to dry naturally.
- ✓ Do not use flammable sprays in close vicinity to the appliance.
- ✓ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
- ✓ Cleaning and user maintenance shall not be made by children without supervision.
- ✓ Regularly check the power cord for damage. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a danger or injury.
- ✓ The appliance is not intended to be operated by means of external timer or separated remote-control system.

- ✓ The appliance is for domestic use only.
- ✓ The Manufacturer declines all liability for personal or material damage as a result of misuse or incorrect installation of this appliance.
- ✓ **Danger of burns!** During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- ✓ **Warning!** Accessible parts may become hot during use. Children should be kept away.
- ✓ **Warning!** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- ✓ Do not lean on the door or place any objects on the door of the appliance. This can damage the door hinges.
- ✓ **Warning!** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- ✓ The oven must be installed in accordance with installation instructions and all dimensions must be followed.
- ✓ Before connecting the appliance to the power supply, check that the power supply voltage and current rating corresponds with the power supply details shown on the appliance rating label.

- ✓ **Never use a damaged appliance!** Disconnect the appliance from the electrical outlet and contact your retailer if it is damaged.
- ✓ **Danger of electric shock!** Do not attempt to repair the appliance yourself. In case of malfunction, repairs are to be conducted by qualified personnel only.
- ✓ To avoid damaging the cord, do not squeeze, bend or chafe it on sharp edges. Keep it away from hot surfaces and open flames as well.
- ✓ Lay out the cord in such a way that no unintentional pulling or tripping over it is possible.
- ✓ Keep the appliance and its cord out of reach of children.
- ✓ Do not operate the appliance with wet hands or while standing on a wet floor.
- ✓ Always turn the appliance off before disconnecting it from the main power supply.
- ✓ Disconnect the oven from the power supply when not in use and before cleaning.
- ✓ This appliance is classified as protection class I and must be connected to a protective ground (Earth).

- ✓ Means for full disconnection must be incorporated in the fixed wiring in accordance with the wiring rules. To achieve this install an appropriate circuit breaker (CB) and residual current device (RCD). It should be installed in an easily reachable place so that in case of emergency the appliance can be disconnected from power immediately.
- ✓ The fixed wiring must be protected against heat surfaces.
- ✓ Do not hang any objects to the handle of the oven door.
- ✓ Do not cover the bottom of the oven with aluminium foil or other objects. **Caution: Risk of fire and damage to the enamel in the oven!**
- ✓ Do not allow aluminium foil, plastic, paper or fabric contact with heating elements.
- ✓ Never leave the appliance unattended during use, especially when cooking with flammable substances (e.g., hot oil, fat, etc.).
- ✓ Do not store or never use harsh chemicals, sprays, flammable or non-food in or near the oven. Oven is designed specifically for heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the unit and may cause injury.

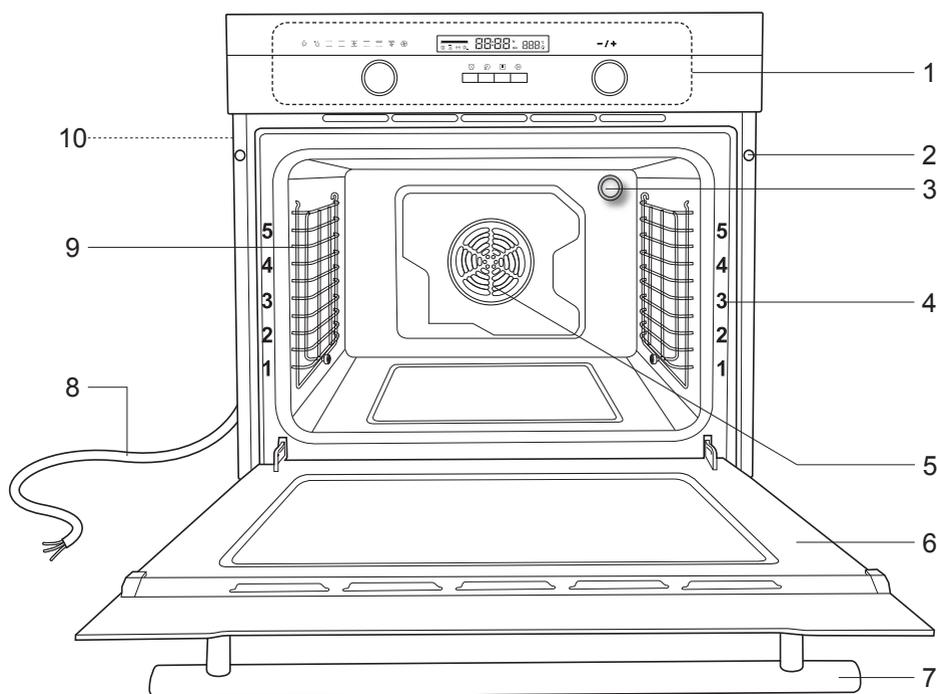
- ✓ Should any food inside the oven catch fire, keep the door closed. Switch the oven off and disconnect the power supply.
- ✓ Always exercise caution when opening the door. Move to side, open the door slowly to vent the hot air and/or steam. Make sure your face is away from the opening and make sure there are no children or pets near the oven.
- ✓ Only use utensils that are suitable for use in this type of oven.
- ✓ The oven should be cleaned regularly and any food deposits removed.
- ✓ Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass. They can scratch the surface, which may result in shattering of the glass.
- ✓ A steam cleaner is not to be used.
- ✓ The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

Children less than 8 years of age shall be kept away unless continuously supervised.

## Your product

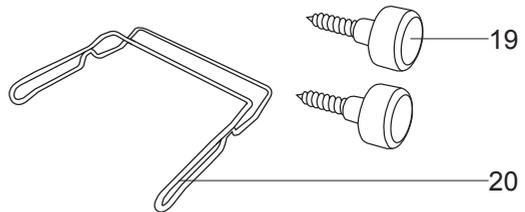
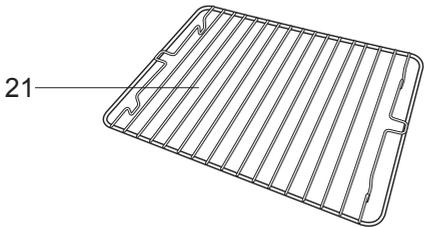
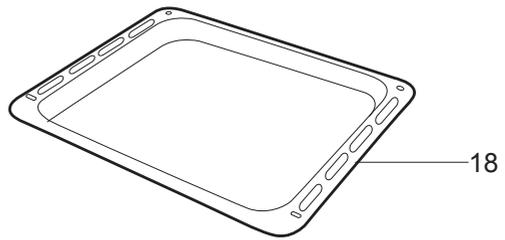
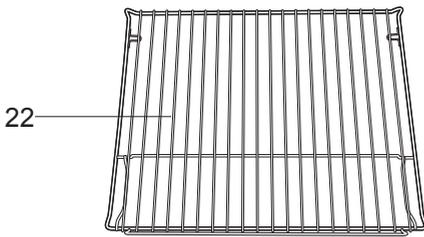
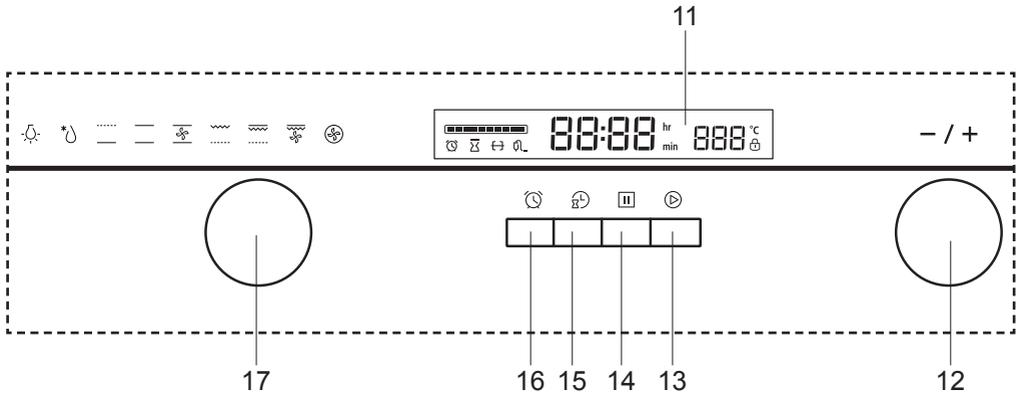
**Note!**

- This diagram may be slightly different from the layout of the appliance.
- Shelf levels are numbered from the bottom up. Levels 4 and 5 are used mainly for the grill function. Please refer to the cooking guides provided throughout this manual to determine appropriate shelf levels for your dishes.



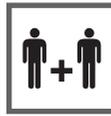
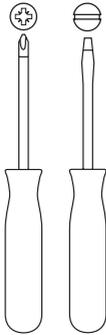
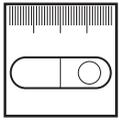
- |   |                      |    |                               |
|---|----------------------|----|-------------------------------|
| 1 | Control panel        | 6  | Door                          |
| 2 | Fixing holes (2x)    | 7  | Handle                        |
| 3 | Oven lamp            | 8  | Power cable                   |
| 4 | Shelf level markings | 9  | Side rails                    |
| 5 | Fan                  | 10 | Handles for carrying the oven |

Your product



- |    |                         |    |                  |
|----|-------------------------|----|------------------|
| 11 | Display                 | 17 | K1 control       |
| 12 | K2 control (- / +)      | 18 | Grill pan        |
| 13 | Start button            | 19 | Screws           |
| 14 | Stop button             | 20 | Grill pan handle |
| 15 | Time button             | 21 | Grill trivet     |
| 16 | Reminder setting button | 22 | Oven shelf       |

## You will need (not supplied)



We advise when installing this appliance two people are recommended.

Installation guide  
located at the end of  
the guidebook

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## Things to check before you start

- To avoid the risks that are always present when you use an electrical appliance it is important that this appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards. Please keep this instruction booklet for future reference and pass it on to any future owners. After unpacking the appliance please check that it is not damaged. If in doubt, do not use the appliance but contact Customer Services on 0344 800 1128 (UK), 0144 75261 (Ireland).
- Check the package and make sure you have all of the parts listed.
- Decide on the appropriate location for your product.
- If this product contains glass please take care when fitting or handling to prevent personal injury or damage to the product.
- If you want to buy spare parts, refer to the web-site shown on the label applied on the door of this oven.
- If you sell the appliance, give it away, or leave it behind when you move house, make sure you also pass on this manual so that the new owner can become familiar with the appliance and its safety warnings.

## Introduction

**Note!**

- This multifunction 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.

**Note!**

Before using the oven for the first time we recommend that the oven be switched on and set to its highest temperature. Keep the oven door closed and leave the appliance on for 1.5 hours with nothing in it. Ensure adequate ventilation during this process by opening doors and windows in the room. Any odours created during this operation are due to the evaporation of substances used to protect the appliance during storage prior to installation.

**Note!**

Place the grill pan provided on the bottom shelf of the oven when cooking fatty foods to prevent grease droplets forming on the base of the oven. Never place anything on the bottom of the oven when it is in operation. This could cause damage to the enamel. Always place your cookware (dishes, aluminium foil, etc.) exclusively on the shelves provided.

## Initial cleaning

**Warning!**

- Clean the oven thoroughly before using it for the first time.
- Do not use sharp or abrasive cleaning materials. These could damage the oven surface.

1. Open the door.
2. Clean all oven accessories with warm water or washing up liquid and polish dry with a soft clean cloth.
3. Clean the oven interior with a soft clean cloth.
4. Wipe the front of the appliance with a damp cloth.
5. Let the oven and all accessories dry well.

## Control elements

| Controls          | K1 control  | K2 control   | Start button  | Stop button  | Time button  | Reminder setting button  |
|-------------------|---|--|--|---|---|---|
| <b>How to use</b> | <ul style="list-style-type: none"> <li>Press to let the control pop up.</li> <li>Press again to withdraw it.</li> </ul> |  | Press to start cooking.  | Press once to pause cooking.  | Press to set the time and the cooking reservation.  | Press to set the alarm reminder.  |
|                   | Rotate to select the desired operation modes.   | Rotate to select the temperature between 50 °C and 250 °C. | Press to resume cooking when cooking is paused already.  | Press twice to cancel cooking.  |   |   |
|                   | Rotate to select the cooking time during reservation setting.   | Rotate to select the hour/minute digits.                   |  |   |   |   |

## Setting the clock

Once the appliance is connected to the power source, the display shows **0:00**. The clock is now available for setting in 24-hour format.

1. Press  to enter clock setting mode. The hour digits start to flash on the display.
2. Rotate the K2 control to select the hour digits (0-23).
3. Press  to confirm. The minute digits start to flash.
4. Rotate the K2 control to select the minute digits (0-59).
5. Press  to confirm.
6. The clock is now set and the timer enters standby with the time digits appearing on the display.



### Note!

- After connected to the power source, if clock is not set, the display shows **0:00**.
- When the oven is disconnected from the power source, the time settings cannot be saved and need to be re-set.
- In order to use a timer function, the clock has to be set first.

## Product functions

- This oven provides a wide range of settings and functions to choose from, as described in the following table.
- Use the K1 control to select one of the available operating modes. The corresponding icon illuminates.

| Icon   | Function             | Description  |
|--|----------------------|--|
|    | Oven lamp            | <p>With the lamp, the user can observe the cooking process without opening the door.</p> <p>The oven lamp will illuminate for all cooking functions.</p>   |
|    | Defrost              | <p>The circulation of air at room temperature enables quicker thawing of frozen food, without the use of any heat. It is a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes and cream filled products, etc. Thawing times vary depending on the quantity and type of food to be defrosted.</p> <p>The advantage of defrosting at room temperature is that it does not alter the taste and appearance of the food.</p> |
|   | Bottom heat          | <p>A concealed element at the bottom of the oven provides a more concentrative heat to the base of food without browning. This is ideal for slow cooking dishes such as casseroles, stews, pastries and pizzas where a crispy base is desired.</p> <p>The temperature can be set within the range of 60-120 °C. The default temperature is 60 °C.</p>  |
|  | Conventional cooking | <p>The top and bottom work together to provide convectional cooking.</p> <p>The temperature can be set within the range of 50-250 °C. The default temperature is 220 °C.</p>   |
|  | Convention with fan  | <p>Combination of the fan and both heating elements provides more even heat penetration, saving up to 30-40 % of energy. Dishes are lightly browned on the outside and still moist on the inside. <b>Note:</b> This function is suitable for grilling or roasting big pieces of meat at a higher temperature.</p> <p>The temperature can be set within the range of 50-250 °C. The default temperature is 220 °C.</p>                                      |

| Icon   | Function              | Description   |
|--|-----------------------|---|
|    | Radiant grilling      | <p>The inner heating grill element switches on and off to maintain temperature.</p> <p>The temperature can be set within the range of 180-240 °C. The default temperature is 210 °C.</p>  |
|    | Double grill          | <p>The inner heating element and the top heating element are both working.</p> <p>To use the grill ensure that your food is located in the centre of the oven cavity and adjust the height of the grill pan to control the browning. It is advised to use the top shelf for small items and the lower shelves for larger items.</p> <p>The temperature can be set within the range of 180-240 °C. The default temperature is 210 °C.</p>  |
|    | Double grill with fan | <p>The inner heating element and the top heating element are both working together with fan.</p> <p>This mode is recommend for quick browning on the outside but keeping the juices in. Ideal for chops and burgers.</p> <p>The temperature can be set within the range of 180-240 °C. The default temperature is 210 °C.</p>   |
|  | Convection            | <p>An heating element around the convection fan provides an additional source of heat for convection style cooking. In convection mode the fan automatically comes on to improve air circulation within the oven and creates an even heat for cooking.</p> <p>This mode is suitable for cakes and pastry and to roast joints when you want it well cooked on the outside and tender in the middle. The oven does not need any pre-heating when using this mode.</p> <p>The temperature can be set within the range of 50-240 °C. The default temperature is 180 °C.</p> |

## Practical 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.
- Read the information of the food packaging for the cooking temperatures and times. Once familiar with the performance of the appliance, the temperatures and times may be varied to adapt them to your personal tastes.
- Check that frozen food is completely thawed before cooking, unless indicated otherwise.



### Note!

The information given in the following charts is intended only as a guide. Select the lowest temperature quoted and check the food at the end of the shortest duration quoted.



### Note!

If pre-heating is required, we recommend a duration of 5 - 15 minutes before food should be introduced to the oven. Please remember the pre-heating time is in addition to the time required to thoroughly cook the product.

|                  | Conventional cooking     |  |                         |
|------------------|--------------------------|--|-------------------------|
| Food             | Temperature setting (°C) | Recommended shelf position from the bottom | Cooking time in minutes |
| Small cakes      | 175 - 185                | 4  | 16 - 19                 |
| Sponge cake      | 180 - 185                | 2  | 20 - 25                 |
| Pizza            | 205 - 210                | 3  | 18 - 23                 |
| Apple yeast cake | 185 - 195                | 4  | 25 - 50                 |

|  <b>CONVECTION</b> |                                 |   |                                |
|--|---------------------------------|---|--------------------------------|
| <b>Food</b>  | <b>Temperature setting (°C)</b> | <b>Recommended Shelf position from the bottom</b> | <b>Cooking time in minutes</b> |
| Small cakes (single-deck)  | 165 - 170                       | <b>2</b>  | 20 - 23                        |
| Sponge cake  | 160 - 165                       | <b>2</b>  | 30 - 40                        |
| Pizza  | 170 - 175                       | <b>3</b>  | 19 - 25                        |
| Apple yeast cake (single-deck)   | 170 - 175                       | <b>2</b>  | 60 - 70                        |
| Small cakes (double-deck)  | 165 - 170                       | <b>2</b> (deep tray)                              | 20 - 23                        |
|  |                                 | <b>4</b> (shallow tray)                           |                                |
| Apple yeast cake (double-deck)   | 170 - 175                       | <b>2</b> (deep tray)                              | 65 - 75                        |
|  |                                 | <b>4</b> (shallow tray)                           |                                |

|  <b>RADIANT GRILLING</b> |                                 |   |                                |
|--|---------------------------------|---|--------------------------------|
| <b>Food to be grilled</b>  | <b>Temperature setting (°C)</b> | <b>Recommended Shelf position from the bottom</b> | <b>Cooking time in minutes</b> |
| Toast  | 240                             | <b>3</b>  | 4 - 5                          |
| Beef steak   | 240                             | <b>2</b>  | 15 + (6 - 8)                   |

|  |                                 |   |                                |
|--|---------------------------------|---|--------------------------------|
|  | <b>DOUBLE GRILL</b>             |   |                                |
| <b>Food to be grilled</b>  | <b>Temperature setting (°C)</b> | <b>Recommended Shelf position from the bottom</b> | <b>Cooking time in minutes</b> |
| Beef steak   | 240                             | 4   | 15 + (6 - 8)                   |

|  |                                 |   |                                |
|--|---------------------------------|---|--------------------------------|
|  | <b>DOUBLE GRILL WITH FAN</b>    |   |                                |
| <b>Food to be grilled</b>  | <b>Temperature setting (°C)</b> | <b>Recommended Shelf position from the bottom</b> | <b>Cooking time in minutes</b> |
| Chicken  | 180 - 195                       | 2   | 55 - 65 (Turn after: 35 min)   |
| Goose  | 180 - 195                       | 2   | 75 - 88 (Turn after: 35 min)   |
| Roasted joint of pork  | 180 - 195                       | 1   | 135 - 150                      |

## Switching on/off

1. Rotate the K1 control to select the desired cooking function. The corresponding icon illuminates.
2. Press the K2 control to adjust temperature. Then press  to start.
3. If steps 2 is ignored, just press  to start cooking. The default cooking time is 9 hours while the default temperature is appearing on the display.
4. Rotate the K1 control to adjust the cooking time when cooking begins. Press  to confirm. If  not pressed within 3 seconds, the oven will continue cooking with the previous cooking time.

| Time range        | Time increment |
|-------------------|----------------|
| 0 - 30 min.       | 1 min.         |
| 30 min. - 9 hours | 5 min.         |

5. Rotate the K2 control to adjust the cooking temperature when cooking begins. Press  to confirm. If  not pressed within 3 seconds, the oven will continue cooking with the previous cooking temperature.

| Functions       | Temperature increment |
|-----------------|-----------------------|
| Grill function  | 30 °C                 |
| Other functions | 5 °C                  |

6. At the cooking completion, the oven beeps 5 seconds and enters standby.



### Note!

- Once the cooking function has been set and  is not pressed within 5 minutes, the oven will show the current time or return to standby. This indicates the set cooking function is invalid.
- When a control/button is pressed effectively, there will be a beep. If not, there will be no beep response.

The following shows how to reduce total environmental impact (e.g. energy use) of the cooking process.

- Try not to open or close the oven door frequently during cooking.
- Keep the oven door clear so that you can look in during cooking easily.
- If possible, defrost frozen food in a way which does not need any power consumption.
- It takes less time to cook food which has large surface area to volume ratio.

## Setting an alarm reminder

You have the possibility to set a timer to remind you to turn on the oven. You can also use this function as a kitchen timer to set a time frame for other tasks not necessarily related to this oven. The timer can be set in a time range between a minimum of 1 minute, and a maximum of 9 hours and 59 minutes.

**Note!** This function can only be activated when the oven is in standby and not in operation.

1. Press  to enter reminder setting mode. The hour digits start to flash on the display.
2. Rotate the K2 control to select the hour digits (0-9).
3. Press  to confirm. The minute digits start to flash.
4. Rotate the K2 control to select the minute digits (0-59).
5. Press  to confirm. The alarm reminder is thus activated and starts countdown.
6. When the set time is expired, the oven beeps 10 seconds. Press any button to stop alarming.

**Note!** During reminder setting, press  once to cancel the it. After the reminder has been set, press  twice to cancel it.

## Reserving automatic start time

This function is used to set the automatic start time of the oven. Before using this function, ensure to:

- Place the food into the oven.
- Set the clock.

1. Press  to enter reservation setting mode. The hour digits start to flash.
2. Rotate the K2 control to select the hour digits (0-23).
3. Press  to confirm. The minute digits start to flash.
4. Rotate the K2 control to select the minute digits (0-59).
5. Rotate the K1 control to select cooking function.
6. Press  to activate cooking time/temperature setting. Rotate the K1 control to adjust the cooking time, then K2 control to adjust the cooking temperature.
7. Press  to confirm the settings. The current time and the reservation icon  keep illuminating on the display.
8. Press  to check the reservation time if needed.
9. When the reservation time is expired, the oven beeps once and starts automatically. The reservation icon  goes off.

**Note!**

- The defrost function cannot be reserved.
- The alarm reminder function is invalid in reservation state.
- In the reservation mode, press once to check the reservation time and temperature, but the reservation is paused. Press again to stop the reservation and return to the clock mode, or press to return to the reservation mode.

## Inquiring function

| Mode                | Description   |
|---------------------|---|
| Working mode        | If the clock is already set, press  to check the current time.                    |
|                     | if the alarm reminder is already set, press  to check the time of alarm reminder. |
| Alarm reminder mode | If the clock is already set, press  to check the current time.                    |
| Clock display mode  | if the reservation is already set, press  to check the time of reservation.       |

## Child lock function

1. **Enabling the child lock:** In waiting or working state, press and hold and for 3 seconds. The appliance gives out a long beep, indicating the child lock function is set. The child lock icon keeps illuminating on the display.
2. **Disabling the child lock:** In locked state, press and hold and for 3 seconds. The appliance gives out a long beep, indicating the child lock function is disabled. The child lock icon disappears from the display.

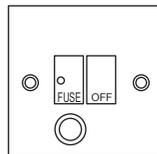
## Energy saving function

- In waiting state and reminding state, press and hold for 3 seconds. The display goes off, indicating the oven enters energy saving mode.
- If no operation within 10 minutes under waiting state, the display goes off, indicating the oven enters energy saving mode.
- **Quitting the energy saving:** Press any key or rotate any control.

## Care and maintenance

### Warning!

Always switch off the electricity supply before performing maintenance work. In the event of a fault, contact customer services.



### Caution!

Do not use hot water, diluent, petrol, alcohol, kerosene, washing powder, cleanser, alkaline detergent, acid, chemical cloth, etc. for cleaning so as not to damage the enamel coating and plastic. The appliance must not be cleaned directly with water as this could cause rusting or render the insulation less efficient.



- The enamelled and stainless steel parts of the appliance should be wiped clean using a damp cloth using the minimum possible amount of soap and lukewarm water. Do not use abrasive powders or corrosive substances which could ruin the surfaces. Remember stainless steel could tarnish and restoring these surfaces can be difficult. Specialist stainless steel cleaners are available from major supermarkets. After cleaning, these surfaces should be wiped with a clean cloth and lukewarm water to remove any traces of detergent.

### Warning!

Do not use excessive amounts of water when cleaning the product.



- If the oven is in use for an extended length of time, condensation may form. Once the oven has cooled, remove the condensation using a dry cloth.
- The inside of the oven should ideally be cleaned when the oven is still warm using a damp cloth and the minimum possible amount of soap and hot water. After cleaning the soap should be removed using a clean damp cloth and hot water. Dry the interior of the oven with a soft dry cloth after cleaning.
- Do not use abrasive powders, cleaners, sponges or acids (lime scale remover) to clean the interior as these can damage the enamel. If the interior is very difficult to clean use a specialist oven cleaner. Follow closely the instructions provided on the packaging.

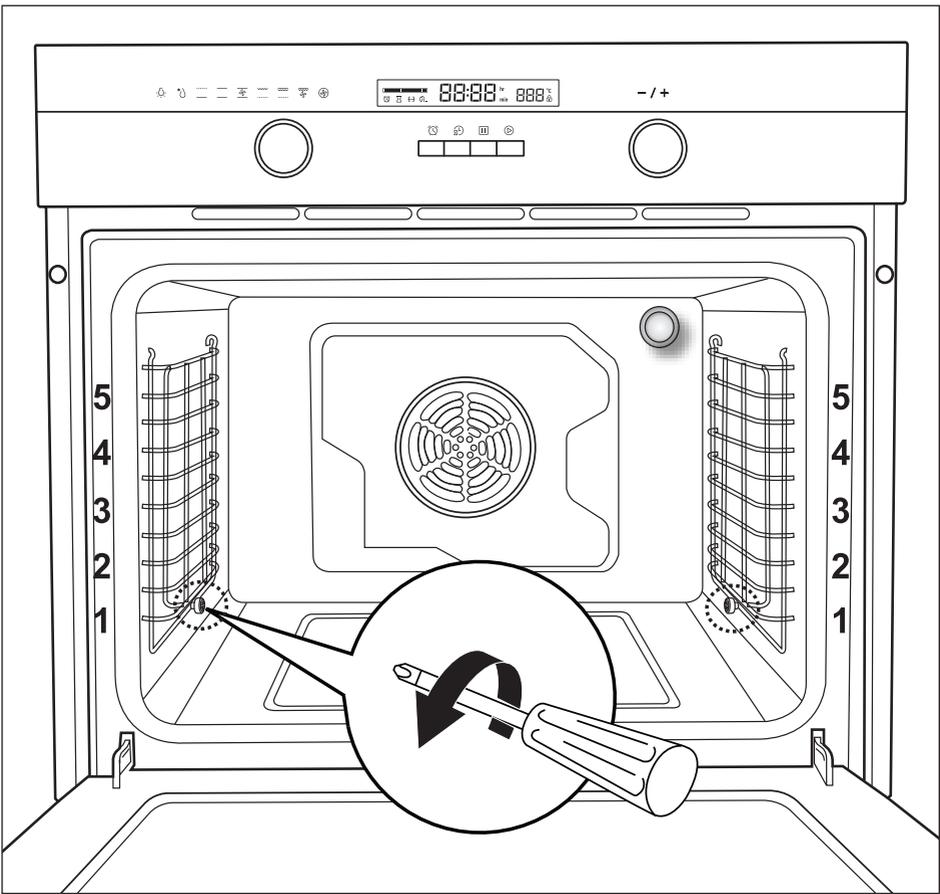
# Care and maintenance



**Warning!**  
Never use a steam cleaner to clean the inside of the oven.

**For easier cleaning of the oven interior, the side rails can be removed.**

1. Remove all pans and grills from inside the oven to easily access the side rails.
2. Loosen the screws fixing the side rails.



3. After thorough cleaning, dry the oven and the side rails well.
4. Attach the side rails to the oven walls and fix with the screws.

## How to keep your oven in good condition

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Before cleaning your oven, or performing maintenance, disconnect it from the power supply.

To extend the life of your oven, it must be cleaned frequently, keeping in mind that

- The enamelled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them. 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.
- The inside of the oven should preferably be cleaned immediately after use, when it is still warm, with hot water and soap. The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc.) and abrasive sponges for dishes or acids (such as lime scale remover, etc.) as these could damage the enamel. If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet.
- Never use a steam cleaner for cleaning inside of oven.
- If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact your nearest After-Sales Service Centre. We recommend you avoid using the oven until it has been repaired.
- Never put aluminium foil at the bottom of the oven, as the build up of heat could compromise cooking and even damage the enamel.
- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

## Information for dismantling

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Do not dismantle the appliance in a way which is not shown in the user manual. The appliance could not be dismantled by user. At the end of life, the appliance should not be disposed of with household waste. Check with your Local Authority or retainer for recycling advice.

## Replacing the oven light bulb



### Warning!

Always disconnect the appliance from the electricity supply before performing maintenance work.



### Important!

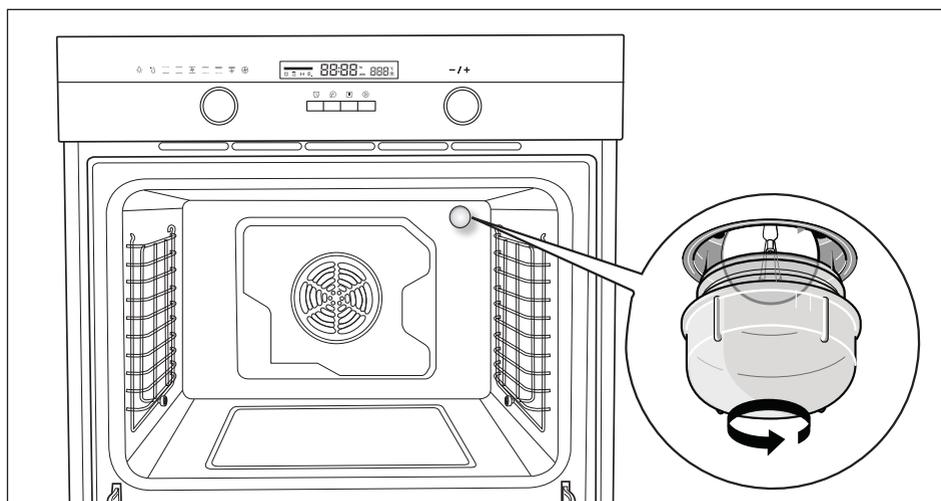
The bulb in the oven lamp is a special bulb and has high temperature resistance. Replace only with a bulb of the same type.



### Warning!

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. Wait until all parts have cooled down.

- Remove all pans and grills from inside the oven to easily access the bulb.
- The oven lamp is situated at the rear of the oven cavity.



- Unscrew the glass cover.
- Unplug the old light bulb. Dispose of it safely and ecologically.
- Insert a new bulb of the same type (G9 halogen lamp, T 300 °C, 220-240 V~, 25 W) in place. Make sure it is correctly inserted.
- Screw the glass cover back into place.

## Troubleshooting

| FAQ  | Solution   |
|--|--|
| What should I do if the oven does not heat up?   | <p>Check to see if one of the following actions resolves the issue:</p> <ul style="list-style-type: none"> <li>• The oven may not be switched on. Switch on the oven. Make sure that the buttons you press emit an operation sound, otherwise you may not have pressed correctly.</li> <li>• Check to see if the required settings have been applied.</li> <li>• A household fuse may have blown or a circuit breaker may have tripped.</li> <li>• Replace the fuses or reset the circuit. If this happens repeatedly, call the Service Centre.</li> </ul> |
| What should I do if, even though the oven function and temperature have been set, the oven does not heat up? | There may be problems with the internal electrical components. Call the Service Centre.  |
| What should I do if I cannot change the set temperature?   | Make sure to have used the temperature control correctly (→ Control elements).   |
| What should I do if I cannot change the timer settings?  | Make sure to have used the time buttons correctly (→ Control elements).  |
| What should I do if the time display is changed to 0:00?   | There was a power failure. Set the time again (→ Setting the clock).   |
| What should I do if the oven light does not illuminate?  | The oven light is faulty. Replace the oven light bulb (→ Replacing the oven light bulb).   |
| The grill does not heat up properly?   | The grill power is set too low. Turn the temperature control to a higher temperature.  |

## Recycling and disposal

### Environmental protection

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.



The symbol on the product or its packaging indicates that this product cannot be treated as normal household waste. This product must be handed over to an electric and electronic equipment collection point for recycling.

On ensuring that this product is disposed of correctly, you will help to avoid possible negative consequences for the environment and public health, which could occur if this product is not handled correctly. To receive more detailed information about recycling this product, contact your local government, domestic waste disposal services or the outlet where the product was bought.

## Technical data

### Technical information

Power supply : 220 - 240 V~, 50/60 Hz

Output power : Max. 2700 W

### Legal information

The manufacturer declines all liability for damage caused to persons and objects due to incorrect or improper installation of the appliance.

| Technical parameters (www.diy.com)  |                               |          |           |
|---|-------------------------------|----------|-----------|
| Item  | Symbol                        | Value    | Unit      |
|   |                               | Declared |           |
| Model identification  | CLMFBK60                      |          |           |
| Type of oven  | Built-in electric oven        |          |           |
| Mass of the appliance   | M                             | 31       | kg        |
| Number of cavities  |                               | 1        |           |
| Heat source per cavity (electricity or gas)   | Electricity                   |          |           |
| Volume per cavity   | V                             | 70       | L         |
| Energy consumption (electricity) required to heat a standardised load in a cavity of an electric heated oven during a cycle in conventional mode per cavity (electric final energy) | EC <sub>electric cavity</sub> | 0.99     | kWh/cycle |
| Energy consumption required to heat a standardised load in a cavity of an electric heated oven during a cycle in fan-forced mode per cavity (electric final energy)                 | EC <sub>electric cavity</sub> | 0.89     | kWh/cycle |
| Energy Efficiency Index per cavity  | EEI <sub>cavity</sub>         | 106.0    |           |

The measurement and calculation method of the above table was done in accordance with commission regulation (EU) No 65/2014 & 66/2014.

## Guarantee

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This appliance is covered by a full manufacturer's 2 year parts and 2 year labour guarantee and covers all parts and labour costs associated with the repair of the appliance in a domestic environment. We will repair any defect that arises due to faulty materials or workmanship and use genuine manufacturers parts.

All claims must be supported with the original receipt or other reasonable proof of purchase.

If, during the guarantee period, the appliance becomes irreparable as agreed by the engineer approved by GAA then we reserve the right, at our discretion, to exchange the defective product with a replacement appliance at GAA's sole cost. If the same product is no longer available an alternative will be offered with the same functions as the faulty item.

After an appliance has been repaired or replaced any remaining balance of the GAA guarantee will be valid and any further call outs during this prescribed period will be covered by GAA on the replacement appliance.

Should any person other than an authorized engineer modify or attempt to repair the appliance then the warranty will be invalid.

The guarantee applies to the UK mainland, Scotland, Ireland, ROI and France but is not transferable between EU countries.

This guarantee is non-transferable to any other person or product.

The guarantee is covered by UK law and is in addition to and does not diminish your legal rights.

## Guarantee

### Exclusions to the guarantee

This guarantee does NOT cover:

Appliances that have been damaged or neglected as a result of failure to store, assemble, install, use or care of the products in accordance with the manufacturer's instructions - GAA will not accept responsibility under this guarantee if a product is damaged or becomes defective due to, misuse, neglect, wilful or accidental damage or act of god.

Normal wear and tear.

Consumable items such as carbon filters and bulbs.

Claims arising from non-domestic use or commercial environment.

Any gas appliance not fitted by a gas safe qualified installer.

If no fault is found then GAA reserves the right to charge for the call out at the going rate.

In the course of the service work carried out it may be necessary to remove the built in appliance from its fitted position. If the appliance is glued, grouted or tiled in such a manner that it cannot be removed, it is the responsibility of the customer/installer to remove and reinstall the appliance to facilitate the repair.

### This Guarantee does not affect your statutory rights.

The guarantee is offered by GAA Ltd, 1301-1303 Lu Plaza, 2 Wing Yip St, Kwun Tong, Kowloon, Hong Kong.

### Customer Service

To arrange an in guarantee service call, please contact customer services on the following numbers.

**UK & Northern Ireland**

**Phone: 0344 800 1128\***

**Email: [uksupport@apelson.co.uk](mailto:uksupport@apelson.co.uk)**

**Web: [www.spareszone.co.uk](http://www.spareszone.co.uk)**

**Republic of Ireland (Eire)**

**Phone: 014475261**

**\*Local call rates apply.**

## CE declaration of conformity

|  |   |   |
|--|---|---|
| <b>MANUFACTURER:</b> CATA  |   |  |
| <b>ADDRESS:</b>  | <b>C/ Ter nº 2, Torelló 08570 - Barcelona (Spain)</b>                       |   |
| We hereby certify that the mentioned accessory complies with the essential requirements of the European Directives applicable, including their modifications and the corresponding transpositions from the national law. |   |   |
| <b>MACHINE APPLICATION:</b>  | <b>CLMFBK60</b>   |   |
| <b>TYPE :</b>  | Built-in oven   |   |
| <b>EC DIRECTIVES APPLIED:</b>  | Comply with the European Directives 2014/35/EU: LVD and the 2014/30/EU: EMC |   |
| <b>APPLIED HARMONIZED STANDARDS:</b>   |   |   |
| EN 60335-2-6; EN 60335-1; EN 62233   |   |   |
| EN 55014-1; EN 55014-2; EN61000-3-2; EN61000-3-3   |   |   |
| <b>APPLIED INTERNATIONAL TECHNICAL STANDARDS AND SPECIFICATIONS:</b>   |   |   |
|  |   | <b>ISO9001.2008</b>   |
| <b>PLACE:</b> Torelló  | David Sala<br><hr style="width: 150px; margin: 0 auto;"/> Technical Manager |   |

This appliance respects laws of the suppression of radio-interference.

As the manufacturer has a policy of continuous product improvement, it reserves the right to adapt and carry out any modification considered necessary without prior warning.

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 SO53 3LE United Kingdom  
 www.diy.com

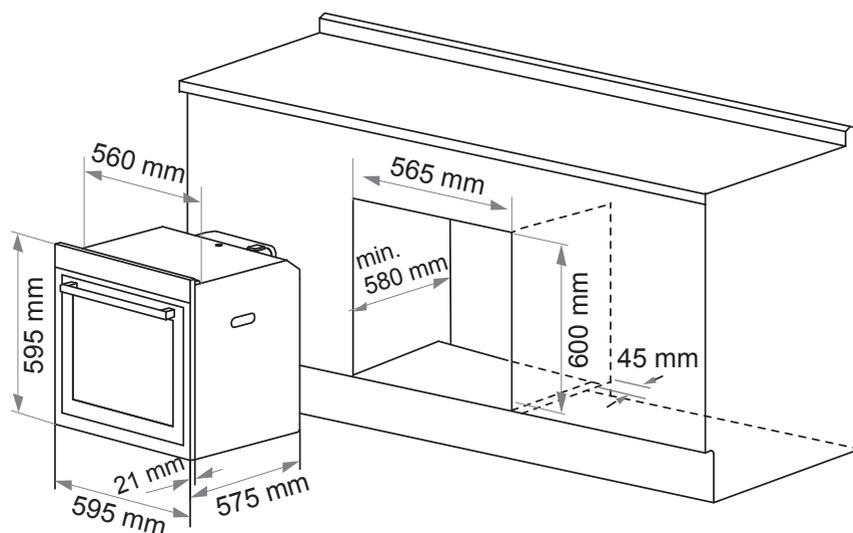


**Warning! Danger of electric shock!**  
**The power supply to the appliance must be cut off before the appliance is installed completely.**

Only a qualified person in compliance with the instructions provided can install the appliance. The manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

### Installation of Built-in Ovens

For correct installation, this product can be fitted under the work surface in a built under housing unit or in a tall oven housing unit.



01



**Caution!**  
 The panels of the adjacent cabinets must be made of heat-resistant material. In particular the adhesive that bonds the plastic laminate to the furniture must be able to withstand temperatures of not less than 120 °C to avoid delamination. The appliance must be housed in heat-resistant cabinets.

## 02

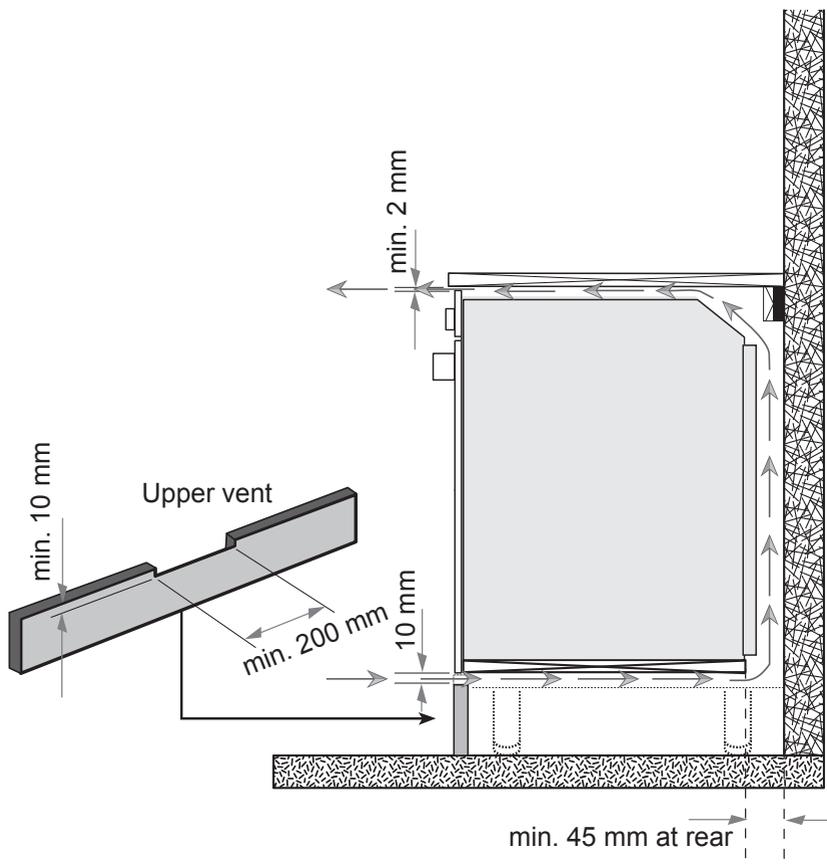
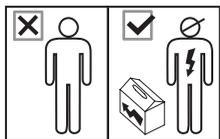


Figure above shows the air circulation requirements including a slot that should be cut into the plinth if fitted.

It is essential when installing your oven there is adequate air circulation around the appliance to ensure the correct operation of the appliance. Inadequate air circulation will greatly impair the performance of the appliance and can affect adjacent cabinets due to the rise in temperature. The panels of the kitchen unit that are next to the oven must be made of a heat resistant material. Ensure that the glues of units that are made of veneered wood can withstand temperatures of at least 120 °C. Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven.

# Electrical connection



All installation work must be carried out by a competent person or qualified electrician.

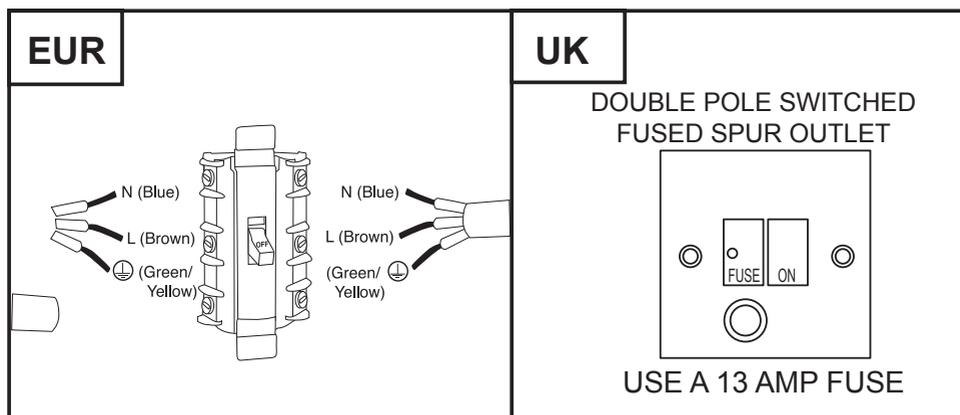
Before connecting the mains supply, ensure that the mains voltage corresponds to the voltage on the rating plate on the appliance.



**Warning!**

**This appliance must be earthed.**

Mains Supply could be connected to the Mains Voltage by Direct Connection.



**Warning!**

Make sure the fused spur outlet is located in an accessible position.

## Direct Connection

- If the appliance is being connected directly to the mains, an omnipolar circuit-breaker must be installed with a minimum opening of 3 mm between contacts.
- If the cable is damaged or to be replaced, the operation must be carried out by a qualified electrician with dedicated tools to avoid any accidents.
- The installer must ensure that the correct electrical connection has been made and that it complies with wiring diagram.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorized technicians only.

## Electrical Requirements

Any permanent electrical installation must comply with the latest I.E.E. Regulations and local electricity company regulations. For your own safety a qualified electrician or contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC) should undertake the electrical installation.

## Electrical Connection

Before connecting the mains supply ensure that the mains voltage corresponds to the voltage on the rating plate on the appliance.



**Warning!**

**This appliance must be earthed.**

The appliance is supplied with a 3-core mains cable and must be connected to the electricity supply via a double pole switch having a 3 mm minimum contact gap on each connector.

### For UK only

A Switched Fused Connection Unit to BS 1363 Part 4 is recommended.

### The fuse must be rated at 13 Amps.

The wires in the mains lead are coloured in accordance with the following code:

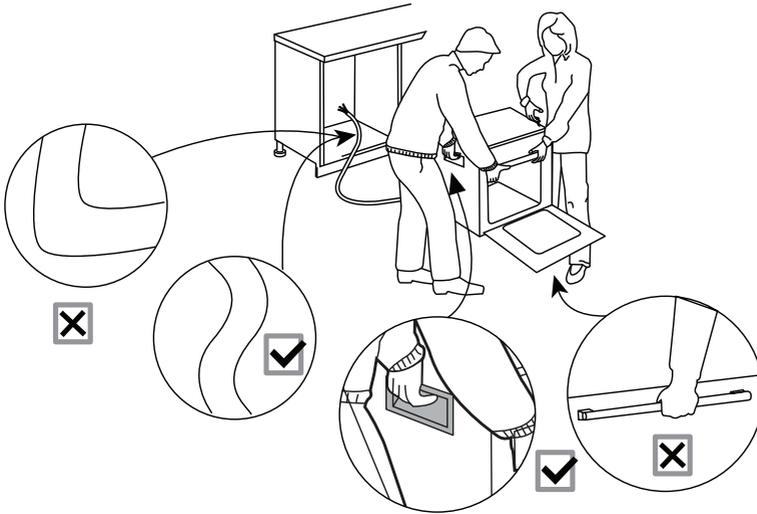
|                         |   |  |
|-------------------------|---|--|
| <b>Brown</b>            | = | <b>L - Live</b>  |
| <b>Blue</b>             | = | <b>N - Neutral</b>   |
| <b>Green and Yellow</b> | = |  <b>- Earth</b> |

The connection point must be placed in a position adjacent to the appliance so as to be readily accessible for an engineer in the event of a breakdown.

**Disconnect the appliance from the mains supply before carrying out any kind of maintenance or cleaning.**

## Handling and fixing the oven

03



Connect to mains power supply ensuring the cable is not bent.

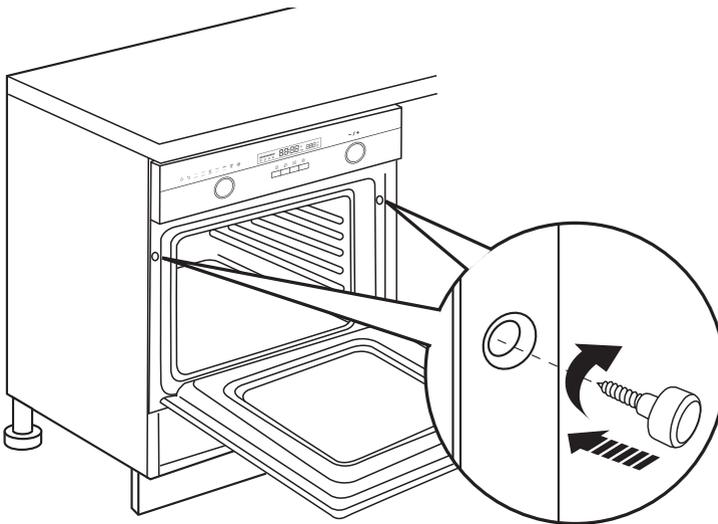
Lift the oven into housing unit using the 2 handles at the sides of the appliance. Do not lift it with the door handle, otherwise, the glass door might shatter.



### Caution!

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

04



[F] x 2

Once the oven has been lifted into place inside the housing unit, use the 2 holes located within the sides of the metal casing of the oven to secure it. Secure with the 2 screws [F].

## Adjusting the shelf position

- To minimize the risk of burns when handling hot pans, grills or oven dishes, always ensure to place pan and grill correctly between the side rails.

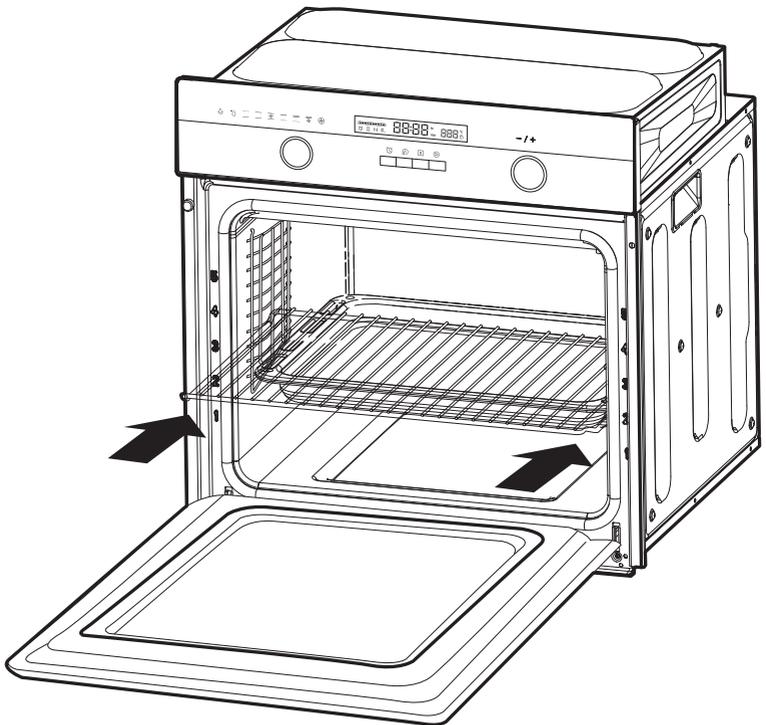


### Caution!

When placing the grill trivet or pan, slowly slide onto the side rails and ensure it rests evenly and stably on the side rails.

- For better cooking, other tools, e.g. a rotisserie (not provided), can be used. The rotisserie works in combination with the grill element to heat the food equally.

05







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