



SK320

Single oven

Installation, use and maintenance



Contents:

3	Important information
5	Safety instructions
6	First use of the oven
7	Oven controls, functions and use
10	Electronic programmer/timer
11	Setting the current time
11	Minute minder function
12	Semi-automatic cooking
13	Automatic cooking
14	Cleaning and maintenance
16	Removing the appliance door
17	Replacing the appliance door
18	Removing the inner door glass
19	Changing the oven light bulb
20	Installation
22	Mains electrical connection
24	Troubleshooting
25	Energy Efficiency Information

IMPORTANT: Please read the user instructions carefully before using the appliance for the first time and before installing it. Failure to install the oven, or to have it installed, as per the user manual could invalidate the warranty. Any service calls relating to misuse or incorrect installation could incur a service charge.

Important

This appliance must only be used for the purpose for which it is intended, i.e. domestic cooking. Any other use could be dangerous and may lead to premature failure of the appliance.

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

User information:

- Ovens become hot during and immediately after use.
- The oven door can become very hot during operation.
- After use, please ensure that the oven switches are in the 'Off' position.
- Keep children away from the appliance when in use, and immediately after use.
- Do not allow children to play with or on the appliance.
- Keep the oven door closed whilst grilling.

Appliance information:

Please enter the details from the appliance rating plate on to the following page 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	
---------------	--


EU Declarations of Conformity:

This oven has been designed, constructed and marketed in compliance with safety requirements of EU Directive 2014/35/EU (Low voltage) and requirements of EU Directive 2014/30/EU.

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 1935/2004/EC.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EU.

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.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin. 

Important

- Read the user instructions carefully before using the oven for the first time.
- Follow the instructions for first use of the oven.
- Clean the oven regularly.
- Remove spills as soon as they occur.
- Always use oven gloves when removing shelves and trays from the ovens.
- Do not allow children near the oven when in use.
- Do not allow fat or oils to build up on the oven shelves, grill pan or oven base.
- Do not place any cooking utensils or plates directly on the oven base.
- Always grill with the oven door closed.
- Do not grill food containing fat without using the grill pan grid.
- Do not cover the grill pan grid, the oven walls or the base with aluminium foil.
- Do not use the oven tray for roasting.
- Do not perform maintenance or cleaning of the oven without first switching off the electricity supply. If the oven has recently been used, allow to cool.
- 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.

-
- Do not dismantle any parts without disconnecting the oven from the mains power supply.
 - Do not use the appliance if any part is broken (e.g. door glass). Disconnect it from the mains power supply and contact CDA Customer Care.
 - The cooling fan may run even long after the oven has finished cooking.
 - During use the appliance becomes very hot; do not touch the heating elements inside the oven or the interior.
 - Do not allow children near the oven when in use, nor to play with it.
 - This appliance is not intended for use by persons (including children over the age of 8) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
 - Children may not perform cleaning and maintenance unsupervised.
 - Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
 - Abrasive detergents and steam cleaning equipment should not be used for cleaning.
 - The oven may require increased ventilation on the before first use steps. This can be achieved either from an open window or the use of an extractor.
 - Clean up any major spills to avoid the risk of fire or excessive smoke.

-
- Do not hang towels or cloths on the oven handle at any time.
 - Ensure that the oven is cool and power to the appliance has been turned off before carrying out any cleaning or maintenance including door removal.
 - Always wear adequate PPE (Personal Protective Equipment) when carrying out any handling, maintenance or cleaning.

First use of the oven

First use

- 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 the oven with soapy water, rinse carefully. **Set the current time on the programmer as per page 13.** 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.



15 minutes full grill



60 minutes fan oven



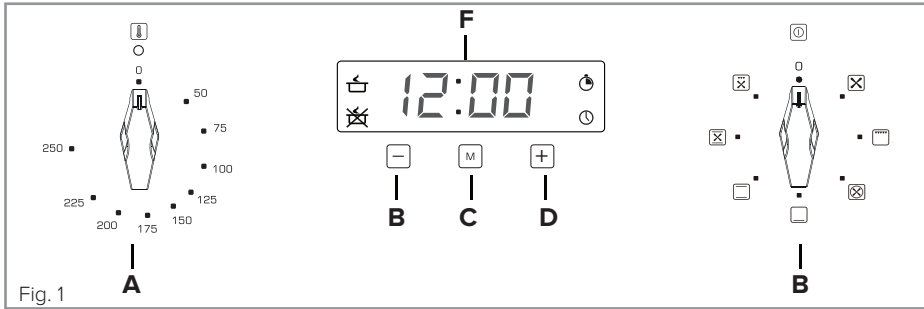
60 minutes conventional oven

Please note:

- This oven has been fitted with a cooling fan to achieve maximum efficiency and to maintain low surface temperatures. The cooling fan will switch on automatically when the oven switches on. It is normal for the cooling fan to run for an hour or more after use, depending on the duration, temperature and type of cooking programme used.

IMPORTANT - Always operate within the temperature ranges stated for each function on pages 9 - 11.

Oven controls and use



IMPORTANT: You must set the current time on the oven programmer, as per page 13, for the oven to operate properly.

Cooking function knob (B in Fig. 1)

To set the function, turn the cooking function knob (B in Fig. 1) to the required function. **You will need to set a temperature on all functions except the defrost function.** The neon indicator next to the temperature knob will extinguish when the temperature has been reached.

Each of the oven functions uses different elements within the oven to offer you the best choice of cooking every time. These are explained below and on the following two pages:



Fan oven

This function uses the circular heating element with a temperature between 50°C and 250°C. The fan then circulates the hot air which helps to achieve uniform heat distribution.



Defrost

This function uses the fan to circulate air, at ambient

temperature, within the oven which helps to accelerate the defrosting process. 1 kg takes approximately 1 hour to defrost, depending on the type of food.



Fanned Grill

This function radiates the heat from the grill element but also uses the fan to circulate the hot air. The hot air is distributed over and under the food that you are grilling. This fully temperature variable grill is ideal for grilling fish or other items whose appearance can be spoiled by a normal grill function.

It can be set between 50°C and 250°C.

When fan grilling, please note:

- Always grill with the oven door closed.
- The grill pan does not need to be as close to the grill as possible.
- Do not grill for more than 30 minutes at a time.
- Preheat the grill for up to five minutes with the oven door closed.



Full Grill

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 up to five minutes with the oven door closed.



Fanned conventional

This function uses the upper and lower heating elements and the fan with a temperature range of 50°C to 225°C. The fan circulates the heated air around the cavity meaning temperatures are achieved quicker and cooking is more even.



Conventional

This function uses the upper and lower heating elements with a temperature range of 50°C to 240°C. Convection creates an ideal cooking zone in the centre of the oven, ideal for fruit cakes and pastries.



Warming

Using heat produced from the bottom element, this heat setting creates an ideal environment for dough proving and blind-baking

Temperature knob (A)

- To set the temperature, turn the temperature knob clockwise to the required temperature.
- Once the oven has reached the required temperature, the temperature indicator lamp on the control panel will switch off.
- The temperature indicator lamp will light up when the oven elements are in operation.

Electronic programmer/timer

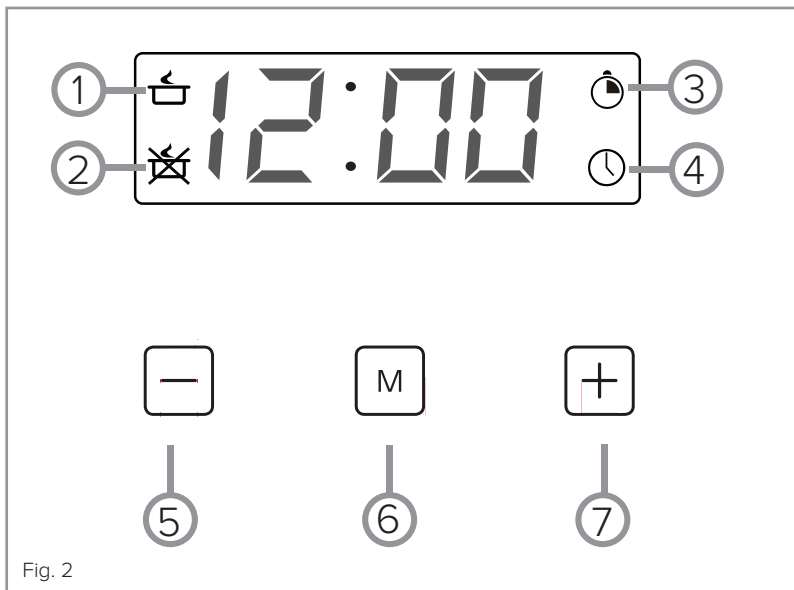






Fig. 2

- | | | | |
|-----|-------------------------------|-----|--------------|
| 1 - | Cooking time indicator | 5 - | Decrease key |
| 2 - | End of cooking time indicator | 6 - | Mode key |
| 3 - | Minute minder indicator | 7 - | Increase key |
| 4 - | Current time indicator | | |

This oven's electronic timer is equipped with touch control sensors. Each registered touch of a sensor field is confirmed by a single beep. It is advisable to keep the sensor fields clean at all times to avoid errors in operation.

Setting the current time






After connection to the mains supply, or re-connection after a power outage, the display will show '12.00' and the clock symbol will flash.

- Set the current time using the  and  sensors. After an approximately 5 second wait, the time will be set.
- The time can be amended at any time by following these steps. However, you will firstly need to press  until the display shows the flashing  symbol.

Please note: The time must be set for the oven to work.

Setting the minute minder function




The minute minder function can be set at any time, regardless of the state of activity of the oven. The minute minder can be set anywhere from 1 minute to 23 hours and 59 minutes.

- Press  until the display shows the flashing  symbol.
- Set the desired duration of the minute minder using the  and  sensors. After an approximately 5 second wait, the minute minder will be set and the  symbol will be solidly lit.
- Press any of the three sensors in order to deactivate the acoustic signal that sounds once the minute minder time has elapsed. The timer will then revert to showing the current time.

Please note: The acoustic signal, if not switched off manually, will deactivate automatically after approximately 2 minutes.

lab Cancelling the minute minder function




The minute minder function can be cancelled at any time.

- Press  to select the minute minder settings. This is indicated by the  symbol.
- Press the  sensor until the time returns to 0.00 and wait 5 seconds.

Semi-automatic cooking




This function allows for a cooking time to be set. When the set time elapses, the oven will switch the set function off and an acoustic signal will sound to alert the user.

To switch on semi-automatic cooking

- Set the desired oven function and temperature.
- Press the menu sensor until the display illuminates the  symbol and the timer display shows 0.00.
- Set the required cooking time using the timer left and right sensors. The cooking time that can be set ranges from between 1 minute and 10 hours. After an approximately 5 second wait, the time will be set and the  symbol will remain lit.
- Once the set cooking time has elapsed the set function will be switched off automatically. An acoustic signal will sound and the  symbol will flash. Press any of the three sensors in order to deactivate the acoustic signal that sounds once the cooking time has elapsed. The timer will then revert to showing the current time.

- Switch both control knobs to the off position.

To cancel semi-automatic cooking





The semi-automatic function can be cancelled at any time. To do this, simply press  until the display shows the  symbol and use the  sensor to return the timer display to 0.00.

Please note: The acoustic signal, if not switched off manually, will deactivate automatically after approximately 2 minutes.


Automatic cooking






This function allows for a duration and an end time to be set for cooking. With this, the oven will start cooking automatically due to the set duration determining how long before the end time that the function will activate and begin cooking. For example, if you set the cooking duration to 1 hour, and the end time to 15:30, then the oven will activate the function at 14:30. When the set time elapses, the oven will switch the set function off and an acoustic signal will sound.

To switch on automatic cooking




- Press  until the display illuminates the  symbol and the timer display shows 0.00.
- Set the required cooking time using the  and  sensors.

The cooking time that can be set ranges from between 1 minute and 10 hours.

- The cooking time will be set after approximately 5 seconds. The display will revert to showing the current time and the  symbol will be illuminated.

- Press  until the display illuminates the  symbol and it begins to flash.
- Set the end of cooking time using the  and  sensors. The end of cooking time can be set no more than 23 hours and 59 minutes ahead of the current time.
- Set the desired function and temperature using the relevant control knobs. The automatic function will now be set. Once the end of cooking time has been reached an acoustic signal will sound and the  symbol will flash. To deactivate the acoustic signal, press any of the three timer sensors. Alternatively, the signal will deactivate automatically after approximately 2 minutes.
- Switch both control knobs to the off position.

To cancel automatic cooking

The semi-automatic function can be cancelled at any time. To do this, simply press  until the display shows the  symbol and use the  sensor to return the timer display to 0.00.

Please note: It is not possible to adjust the time (of day) setting whilst the semi-automatic and automatic cooking functions are operational.

Cleaning and maintenance

Keeping your oven clean and well maintained helps to prolong the fault-free lifespan of it and helps prevent your home from being filled with odours. **It is important that, before any cleaning or maintenance is performed, you switch off the oven at the mains supply. Do not start any cleaning or maintenance until the oven has been allowed to cool completely.**

We recommend always wearing PPE (Personal Protective Equipment) when carrying out any cleaning or maintenance.

Cleaning the oven exterior

As the oven has, glass, stainless steel and enamel surfaces you should use a nonabrasive cleaner. Any abrasive cleaner (including Cif) will scratch the surfaces and could erase the control panel markings. Stainless steel can be effectively cleaned by simply using a dilute solution of water and mild detergent and drying to a shine with a clean cloth.

Proprietary stainless steel cleaners are available. We recommend a microfibre cloth for stainless steel surfaces. If necessary, wipe any area that has been cleaned using a damp soft cloth or tissue to remove any residual cleaning fluid and then wipe dry with a clean, dry cloth or tissue (such as kitchen towel).

Cleaning the oven interior

The oven should always be cleaned after use when it has been allowed to cool down.

The cavity should be cleaned using a mild detergent solution and warm water and then wiped dry with a suitable, clean cloth.

Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers' recommendations and testing a sample on a small area of the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

IMPORTANT:

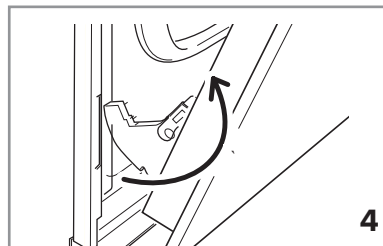
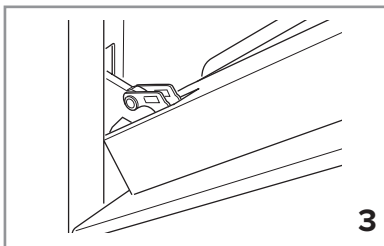
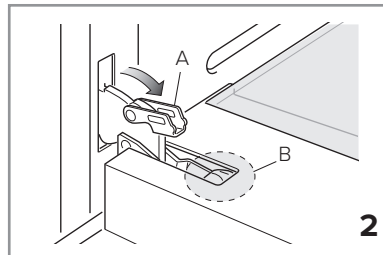
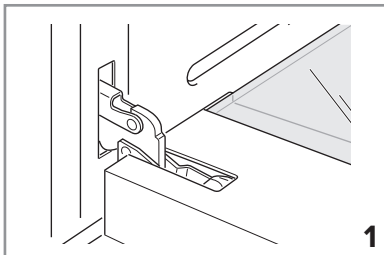
- **Steam cleaners must not be used when cleaning this appliance.**

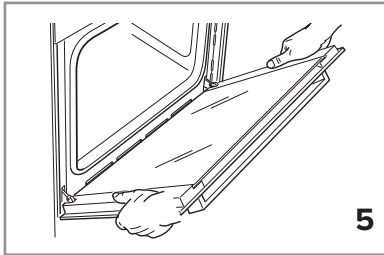
- **Once care and maintenance is complete, ensure that all parts are correctly replaced before using the oven.**

Removing the appliance door

In order to allow for easier access into the oven cavity for cleaning, it is possible to remove the door. Before removing the door, ensure that you have an area prepared in which you can place the removed door. This area should ideally be protected by something like a folded, dirt-free, towel to help prevent damage to surfaces and the door.

- Open the door to the full extent (1).
- Open the lever A completely on the left and right hinges (2).
- Raise and hold the door as shown in image 5 on page 19.
- Gently close the door (3) until left and right hinge levers A are hooked to part B of the door (2).
- Withdraw the hinge hooks from their location following arrow C (4).
- Rest the door on the pre-prepared soft, clean surface.





Replacing the appliance door

- Hold the door to the appliance in the closed position and manoeuvre the hinges so that the part of the hinge, highlighted by the star in fig. 3, inserts into the hinge slot in the cavity frame.
- Next, ensure the notch on the underside of the hinge sits on the lip of the hinge slot. Open the door fully. Each hinge should be seated in the same way as the hinge in fig. 4. If it is not, follow the steps for removing the door and try replacing it again.
- Finally, lift the safety catch part of the hinges back into place so that they are lying flat against the hinges.

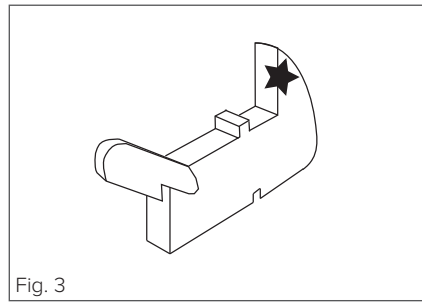


Fig. 3

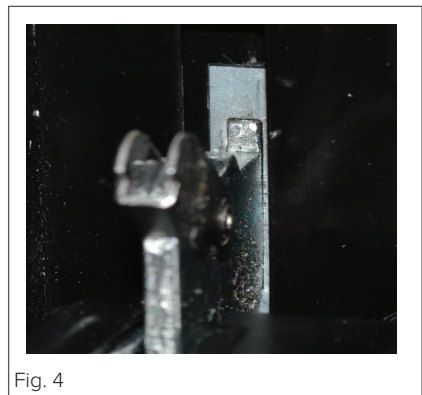


Fig. 4

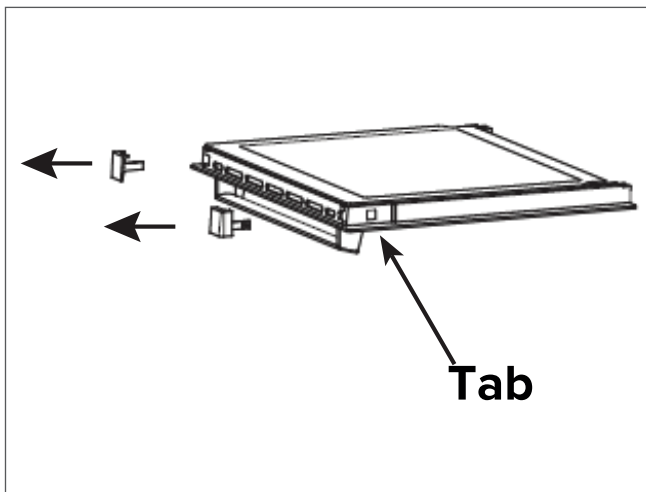
Please note: If the hinge safety catches are not in the correct place then the door and/or appliance may receive damage when attempting to close the door.

Removing the inner door glass

The inner pane of glass can be removed for cleaning purposes. To do so, follow the steps below.

Important: Do not disassemble the door without it having been removed from the oven as per page 18. Weight differences could cause the door to snap shut, causing damage to the oven and/or the user.

- Remove both door top corner pieces. These can be removed by pressing in the arrow-marked tabs (indicated in image below) and sliding the corner pieces in the direction indicated in the image below.
- Lift the top edge of the glass slightly and then slide the lower edge from its clips.
- After cleaning the glass, replacement is a reversal of the removal process. **Take care to replace the glass the correct way round - the printed surface must be visible when the door is opened.**



Changing the oven light bulb

Important:

- **Before any maintenance, 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.**
- **Never use screwdrivers or other utensils to remove the light cover. This could damage the enamel of the oven or the lamp holder. Remove only by hand.**
- **Never replace the bulb with bare hands as contamination from your fingers can cause premature failure. Always use a clean cloth or gloves. Old bulbs may also be hot!**

- 1 Remove all shelves and the grill pan from the oven.
- 2 Gently unclip the shelf support from its lower locating stud and unhook the top to remove it. **No tools are required here and the stud should not be removed.**
- 3 Carefully detach the glass cover from the lamp housing by sliding it upward and then easing the bottom outward.
- 4 Carefully remove the old bulb and insert a new bulb suitable for high temperatures (300°C) of the following specification; 230-240V~, 50 Hz, 25W, G9 fitting.
- 5 Reattach the glass cover, pressing it firmly into position.
- 6 Replace the shelf support by locating the two hooks at the top and clipping it into position on the fixing stud.
- 7 Replace all shelves and the grill pan as necessary.

Please note: The bulb replacement is not covered by your guarantee.

Installation

Important! If installing this oven below a hob, ensure that the air gap between the two appliances is observed. This gap is usually detailed in the hob's manual.

The installation of this appliance must be carried out by suitably qualified personnel. We recommend seeking the help of another person for the installation process. This appliance may have sharp edges; always wear suitable PPE (Personal Protective Equipment).

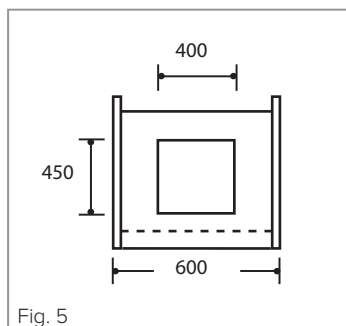
If the oven is being installed into a built under oven housing unit ensure that the front rail at the top of the unit is not installed as it could restrict ventilation.

Ensure that air can flow freely around the housing area. If the oven is being installed into a fully enclosed built-under oven housing unit it may be necessary to cut a small slot in the top of the plinth fitted under the unit. Cut a section 400 mm

wide and a minimum of 15 mm high to allow air to pass under the unit. Alternatively cut a section 400 x 450 mm in the base of the carcass as indicated in Fig. 5.

Failure to allow adequate ventilation to the appliance may result in overheating or damage to adjacent units and could invalidate the warranty.

This appliance is type X installation. The walls of the kitchen units must be able to withstand temperatures of 100°C +.



When correctly installed ensure that there is a gap of 4 mm minimum between the sides of the oven and adjacent furniture doors.

How to install your oven

You will need the housing area in fig. 6 to fit your oven correctly.

The oven is designed to fit into a cabinet of 600 mm width. The oven can be built in or built under the kitchen units, but you must ensure that it is properly ventilated. In the diagram below the built-in oven is ventilated by means of a space at the top of the kitchen cabinet. There are many other methods of ventilating your oven - consult a qualified engineer for advice.

Lift the oven carefully into position on the shelf, taking care NOT to lift it by the door handle. If you open the oven door, you will see 4 screw holes, 2 on each side of the oven (image S fig. 6). The oven should then be secured to the housing by securing screws into these holes. Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.

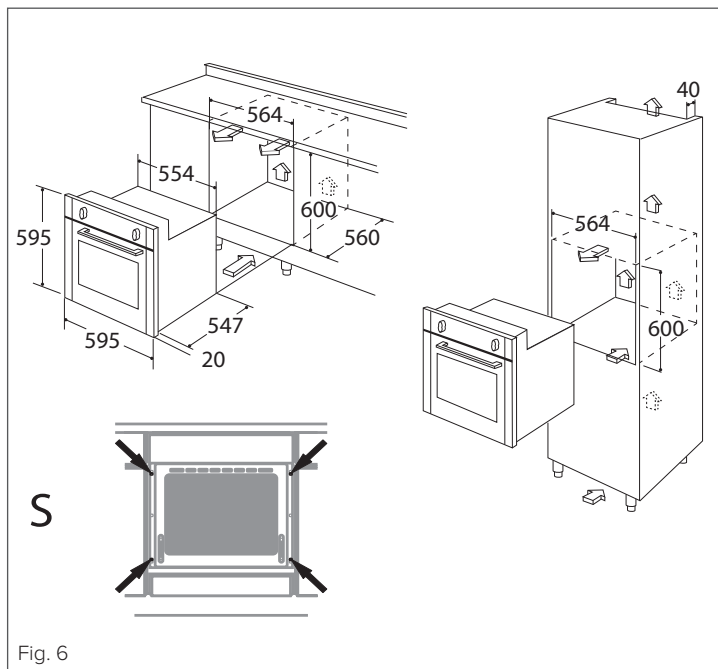
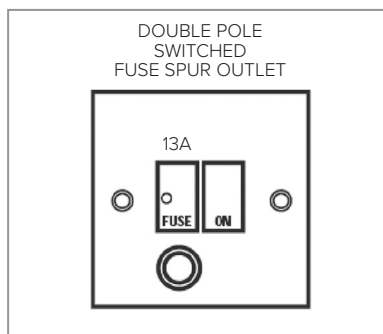


Fig. 6

Mains electrical connection

Warning! This appliance must be earthed.

This appliance is intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles and protected by a 13A fuse. The switch must be positioned no further than 2m from the appliance.



We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.T and local regulations. The wires in the mains lead are coloured in accordance with the following code:

GREEN AND YELLOW = EARTH BLUE = NEUTRAL BROWN = LIVE.

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked N (Neutral) or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked L (Live) or coloured Red.

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. 3 x 1.5 mm², HO5RR-F).
- This appliance is intended to be connected to the mains supply with a cable of cross sectional area 1.5 mm².
- 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.
- Should the mains cable be damaged or need to be replaced, it should only be done so by a qualified electrician or engineer. The terminal block on the appliance is clearly marked with regards to the positions of live, neutral and earth.

Appliance electrical rating: 2160W

Troubleshooting

Problem	Potential cause	Potential remedy
The appliance does not work	No power	Check the fuse, replace if blown. Check the mains supply is on.
Oven lighting does not work.	Loose or damaged bulb	Replace the blown bulb (see page 21).
Oven is not heating	Temperature has not been set	Set the desired temperature using the temperature knob.
	If the programmer shows 12:00 (or 12:01 etc.) then the current time has not been set.	Set the current time as per page 13.
The cooling fan does not work on a heated function	Risk of overheating! Unplug the appliance or switch off at the mains isolator. Contact CDA Customer Care.	

If any of the above steps do not resolve your issue, please contact CDA Customer Care to arrange a repair. Contact details are below. Please have to hand all the details from your appliance's rating plate which can be found on the back of the oven and/or on the back of the instruction manual/warranty card.

Important: All repairs must be carried out by qualified service technicians.

Contact CDA Customer Care

A: Customer Care Department, The CDA Group Ltd, Harby Road,
Langar, Nottinghamshire, NG13 9HY

T: 01949 862 012 **F:** 01949 862 003

E: customer.care@cda.eu **W:** www.cda.eu

Energy Efficiency Information			
Attribute	Symbol	Value	Units
Model identification		SK320	
Mass of the appliance	M	37	kg
Energy efficiency class		A	
Number of cavities		1	
Heat source per cavity (electricity or gas)		Electricity	
Volume per cavity	V	76	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 _{Electric cavity}	0.93	kWh/cycle
Energy consumption (electricity) 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 _{Electric cavity}	0.83	kWh/cycle
Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in conventional mode per cavity (gas final energy)	EC _{Gas cavity}	N/A	MJ/cycle : kWh/cycle
Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in fan-forced mode per cavity (gas final energy)	EC _{Gas cavity}	N/A	MJ/cycle : kWh/cycle

E & O E. All instructions, dimensions and illustrations are provided for guidance only. CDA reserve the right to change specifications without prior notice.



For service or queries relating to your product please contact:

The Customer Care Department on **01949 862 012** or email customer.care@cda.eu

For more information please contact:

The Sales Department on **01949 862 010** or email sales@cda.eu

Customer Care Department. The CDA Group Ltd, Harby Road, Langar, Nottinghamshire, NG13 9HY
T: 01949 862 012 **F:** 01949 862 003 **E:** customer.care@cda.eu