



# SK420 & SK520

## Single ovens

Installation, use and maintenance



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**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.**

## 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	
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Serial Number	
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### **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.

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- 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 can require increased ventilation on pyrolytic programmes. This can be achieved either from an open window or the use of an extractor.
  - Before any pyrolytic programme, remove all shelves, trays and other accessories from the oven and 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 14.** 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

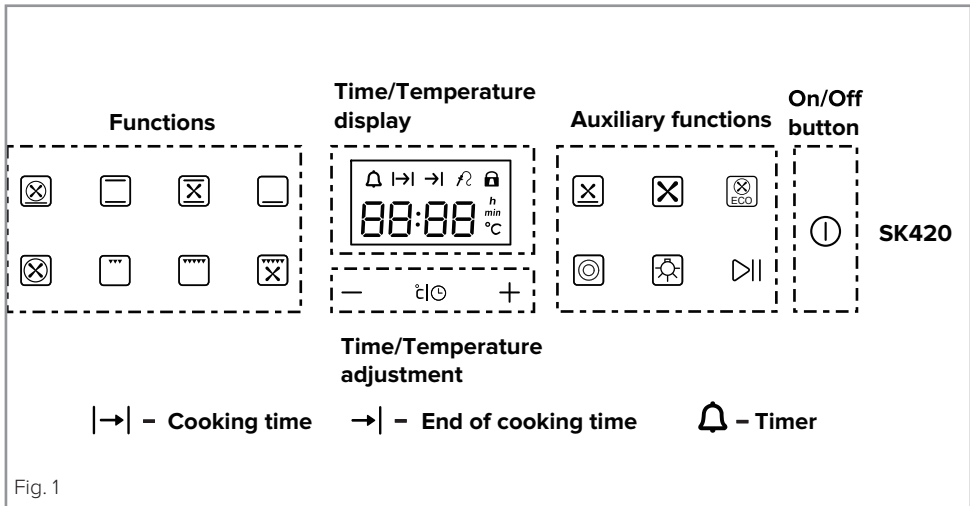
## Please note:

- 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.

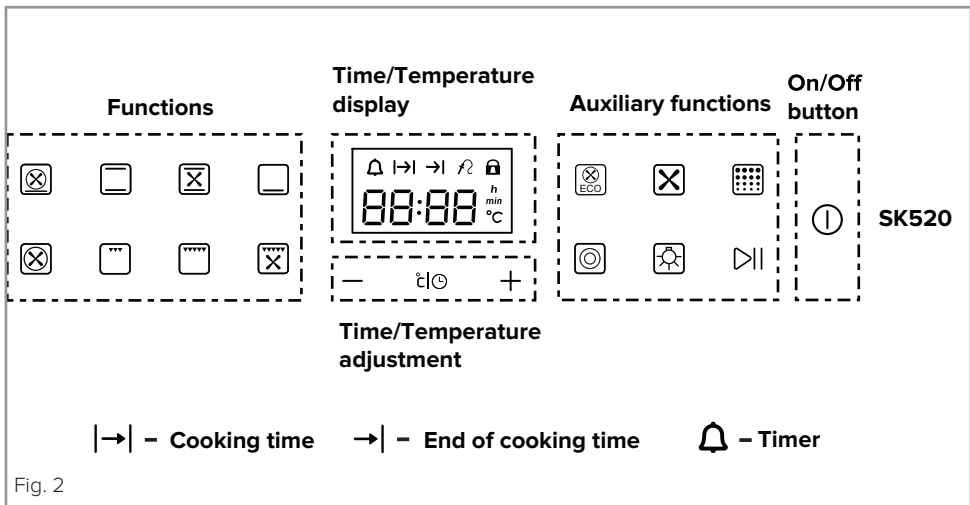
**IMPORTANT - Always operate within the temperature ranges stated for each function on pages 9 - 13.**



# Control panel - SK420



# Control panel - SK520



## Functions



### **Defrost - Default 60°C**

Using the fan and mild heat, this oven function circulates the air around the oven cavity, speeding up the natural defrost process. The temperature can be set between 20°C and 60°C in 1°C increments. The temperature can be adjusted at any time by using the “+” or “-” keys.



### **Full Grill - Default 220°C**

This function radiates the heat from the grill element and the top element. This fully temperature variable grill is ideal for grilling a family meal. The temperature can be set between 50°C and 250°C in 5°C increments. The temperature can be adjusted at any time by using the “+” or “-” keys.



### **Fanned Grill - Default 210°C**

This function uses the fan to circulate the heat from the grill element around the food. The temperature can be set between 50°C and 250°C in 5°C increments. The temperature can be adjusted at any time by using the “+” or “-” keys.



### **Half Grill - Default 180°C**

This grill function is the same as the full grill, but only uses the centre of the element so is ideal for grilling a small amount of food. The temperature can be set between 50°C and 250°C in 5°C increments. The temperature can be adjusted at any time by using the

“+” or “-” keys.

**For each grill function 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 (five minutes not necessary if using booster).



**Warming Oven - Default 180°C**

The warming oven programme allows you to prove dough and bake blind, using just heat from below. The temperature can be set between 50°C and 250°C in 5°C increments. The temperature can be adjusted at any time by using the “+” or “-” keys.



**Fan With Lower Heat - SK420 only**

This oven programme is ideal for one-pot dishes such as casseroles. The temperature can be set between 50°C and 250°C in 5°C increments. The temperature can be adjusted at any time by using the “+” or “-” keys.



**Fan Cooking With Lower Heat - Default 180°C**

This programme uses the fan element to supplement the heat from the oven base and is ideal for cooking pizzas. The temperature can be set between 50°C and 250°C in 5°C increments. The temperature can be adjusted at any time by using the “+” or “-” keys.



### **Fan Oven - Default 180°C**

Using the circular element and the fan, this cooking function blows the air into and around the oven cavity. Temperatures are achieved quicker, reducing or even removing the need for preheating. Both cooking temperatures and cooking times can be reduced for a more energy efficient cooking programme. The temperature can be set between 50°C and 250°C in 5°C increments. The temperature can be adjusted at any time by using the “+” or “-” keys.



### **Fan Assisted Oven - Default 160°C**

Using the top and bottom elements and the fan, this cooking function distributes the heat around the oven to give an even temperature throughout. The temperature can be set between 50°C and 250°C in 5°C increments. The temperature can be adjusted at any time by using the “+” or “-” keys.




### **Conventional Oven - Default 180°C**

This function uses the upper and lower heating elements. Natural convection creates a perfect cooking zone in the centre of the oven, ideal for dark fruit cakes and pastries. The temperature can be set between 50°C and 250°C in 5°C increments. The temperature can be adjusted at any time by using the “+” or “-” keys.



### **Pyrolytic Oven - Default 420°C - SK520 only**

**NOTE:** This function has an added safety feature to prevent it from being selected accidentally. To run the pyrolytic function, select “Pyrolytic” on the “Function Selector Display”, then press the  sensor. The door will lock and remain locked until the appliance is cool.

This oven can clean itself by a process known as pyrolysis, heating the cavity to a temperature of approximately 420°C. This will burn off the residue from spattering and spillages caused by cooking.

Pyrolytic programmes should be used when the oven smokes during preheating or cooking or if the oven smells even when cold. It is not necessary to run a pyrolytic programme after every use of the oven.

Do not wait until the oven is coated in grease to run a pyrolytic programme.

The smoke produced by pyrolysis is broken down by passing through a catalyser.

After a pyrolytic function has been completed, disconnect the appliance from the power supply and wipe clean the interior of the oven with a damp, clean cloth. Allow the interior to dry before reconnecting the power to the appliance.



### **Eco Fan Oven - Default 180°C**

With this function, the appliance is saving energy. This produces similar results to normal fan oven but saves energy.

**Before any pyrolytic programme, remove all shelves, trays and other accessories from the oven and clean up any major spills to avoid the risk of fire or excessive smoke.**


**During the pyrolytic process the oven exterior including the door will become hotter than during normal cooking. Children and pets must be kept away from the oven. Do not hang towels or cloths on the oven handle at any time.**

## Using your oven

This oven 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 '00:00'.

- 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 time display blinks. Then, follow the step above.







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

### Switching the oven on

Press and hold the  sensor for approximately 3 seconds.


## 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 – and + 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.
- To cancel the minute minder, pause any active function using the  sensor. Press  until the display shows the flashing  symbol and then use the – and + sensors to return the time to '00:00'.

## Setting a function

Each function indicator on the control panel is also that function's selection sensor.

- Select the function you would like to use. A default temperature will appear for most functions.
- The temperature will flash and can be adjusted using the – and + sensors. Once you have selected the desired temperature, the **oven will not begin heating until you close the door and press the  sensor.**

## Pausing a cooking function

- Press the ▷|| sensor.
- Press the ▷|| sensor to resume.

## Changing the temperature during a function

The temperature can be adjusted during a function.

- Press the ▷|| sensor and then press the ⌚|⊕ sensor.
- The temperature will flash and can be adjusted using the – and + sensors. Once you have selected the desired temperature, the **oven will not continue heating until you close the door and press the ▷|| sensor.**

## Semi-automatic cooking








The oven can be set to switch off automatically at preset time up to a maximum of 23 hours and 59 minutes from when you set it.

- Set the oven function and temperature.
- Whilst the display is still flashing, touch the ⌚|⊕ sensor until the |→| symbol illuminates and the display flashes. Whilst this symbol is flashing, use the – and + sensors to set the desired cooking duration.
- Close the door, if open, and press the ▷|| sensor. The |→| symbol should stay solidly lit and the oven should switch the function off after the duration has elapsed. Press any of the – and + sensors in order to deactivate any acoustic signal that sounds.
- Turn the oven off by pressing and holding the ① sensor for approximately 3 seconds.




## Automatic cooking


The oven can be set to switch off automatically at preset time up to a maximum of 23 hours and 59 minutes from when you set it.

- Set the oven function and temperature.
- Whilst the display is still flashing, touch the  sensor until the  symbol illuminates and flashes. Whilst this symbol is flashing, use the – and + sensors to set the desired cooking duration.
- Touch the  sensor until the  symbol illuminates. Then, use the – and + sensors to set the time at which you would like the oven to finish cooking (end of cooking time).
- Close the door, if open, and press the  sensor. The  symbol should stay solidly lit. The oven should begin cooking based on the end of cooking time minus the duration. So, if you have set the end of cooking time to 15:30 and the duration to 45 minutes, the oven will begin heating at 14:45. Once complete, the oven should switch the function off.
- Press any of the – and + sensors in order to deactivate any acoustic signal that sounds.
- Turn the oven off by pressing and holding the  sensor for approximately 3 seconds.

**Please note:** Pause operation of the oven before making any adjustments to cooking times.

**IMPORTANT: OPENING THE OVEN DOOR AT ANY POINT DURING NORMAL COOKING OPERATION WILL PAUSE THE ACTIVE FUNCTION. YOU WILL NEED TO CLOSE THE DOOR AND PRESS THE  SENSOR TO RESUME.**

## Booster function

The oven is equipped with a booster function to heat it up to operating temperature as fast as possible. After selecting the oven function and setting the temperature, touch the  sensor. The booster function works on all cooking functions but is not required for the pyrolytic function (SK520 only). Once the set temperature has been reached, the booster function will deactivate.

**IMPORTANT:** Do not put any food into the oven whilst the booster is operating. Wait until the oven has reached temperature, signified by the booster symbol going out.

## Auto cut-off feature

There is an auto cut-off feature on all cooking functions for added safety. When a cooking function is running, it will switch off after a set period of time, depending on the temperature setting as below:

Selected Temperature	Time to Cut-Off(hours)
20-120 °C	24 h
121-200 °C	6 h
201-250 °C	3 h

## Safety key lock

The appliance features a safety key lock which locks the control panel. This can be used whilst a cooking function is active.

To switch on the safety key lock;

- Touch and hold the – and + sensors for approximately 3 seconds. The display should show 'LOC' to confirm that the lock is active.

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**Please note:** The light sensor will still work when the lock is active.

To switch off the safety key lock;

- Touch and hold the – and + sensors for approximately 3 seconds. The appliance should beep and the lock should now be inactive. If 'LOC' still shows on the display, clean the sensors and try the above again.

**Please note:** Cutting the power supply to the oven will result in the key lock being disengaged when power is resupplied.

## 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.

Use the images on page 22 to aid you alongside the instructions below.

- 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 22.
- 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.

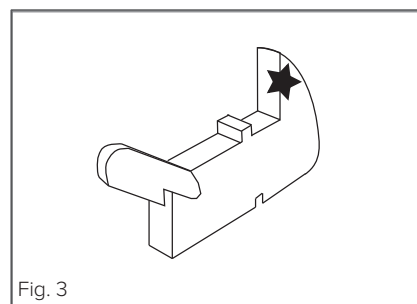
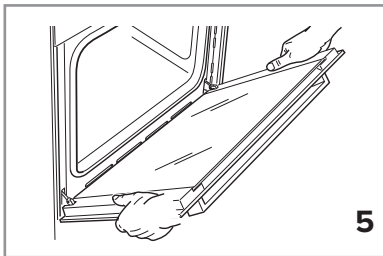
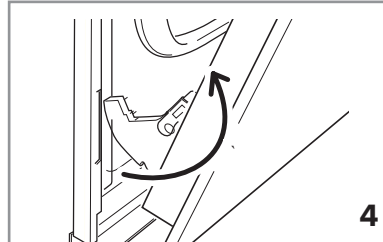
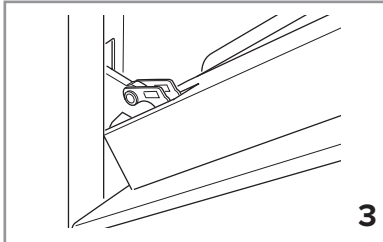
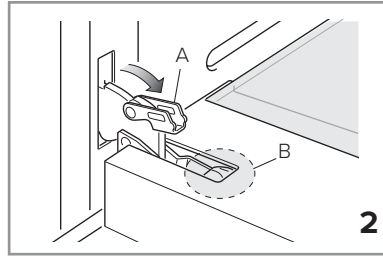
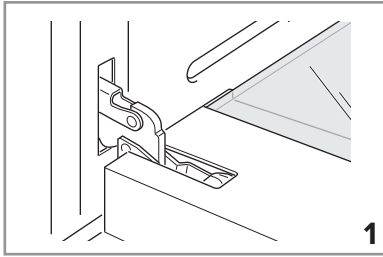


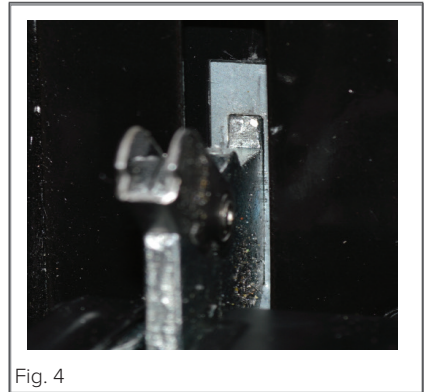
Fig. 3

### 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. **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.**

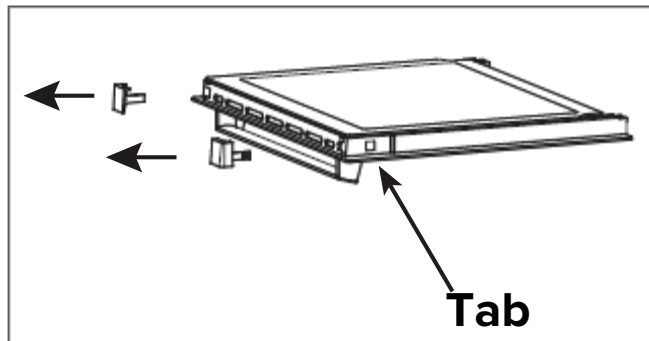
## Removing the inner door glass (SK420)

The inner pane of glass can be removed for cleaning purposes. To do so, follow the steps below and the image at the bottom of this page.



**Important: Do not disassemble the door without it having been removed from the oven as per page 21/22. 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 (SK420)

### 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!**

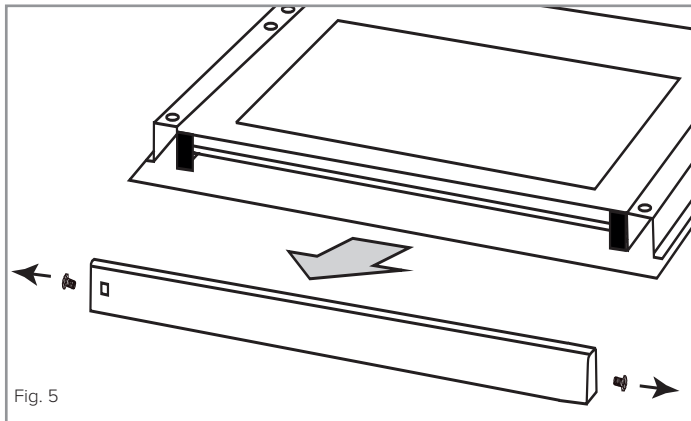
- 1 Remove all shelves and the grill pan from the oven.
- 2 Gently unclip the shelf support from its lower locating stud and unhook the top to remove it. **No tools are required here and the stud should not be removed.**
- 3 Carefully detach the glass cover from the lamp housing by sliding it upward 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.



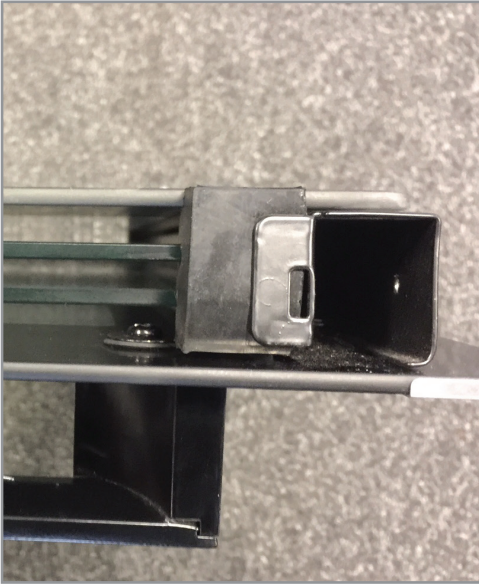
### To remove the inner glass (SK520) - Fig. 5

- Remove a screw from each side of the metal top trim. Place them somewhere safe. Then slide the trim toward you, remove it and place it somewhere safe.
- Lift the edge of the inner glass slightly and then slide it from its lower clips. Clean if necessary and place this somewhere safe.

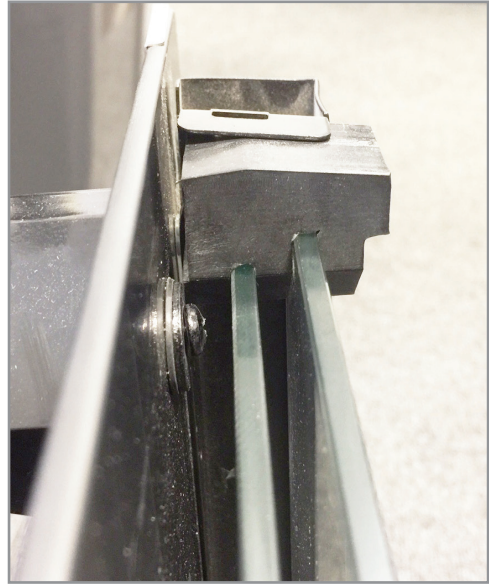


- If you need to remove the inner door glasses, then lift them from the door slightly and remove the rubber spacers holding them together. Once these have been removed, you can slide the glass from the clips at the bottom of the door and remove them completely.
- After cleaning the glass, replacement is a reversal of the removal process. Use the photos on page 26 to help you replace the rubber spacers properly.
- Take care to assemble the glass the right way around. The shiny side of the black area on the inner glass should be facing outwards. The shorter of the two middle panes should be closest to the door handle (as per image below and to the right).

**Please note:** Any removed panes should be placed somewhere clean and dry (such as on a clean towel) where they will neither cause nor receive damage.



**Top view of door with trim removed**



**Side view of spacer**

### **Changing the bulb (SK520) - Fig. 6**

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.

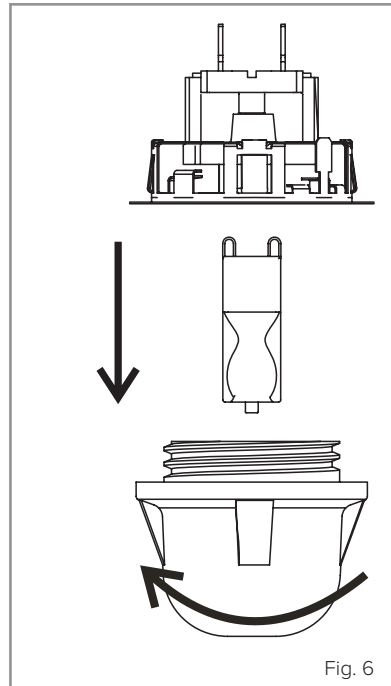
### **IMPORTANT**

- **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.**

**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 +.

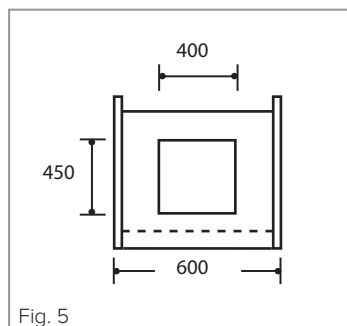


Fig. 5

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.

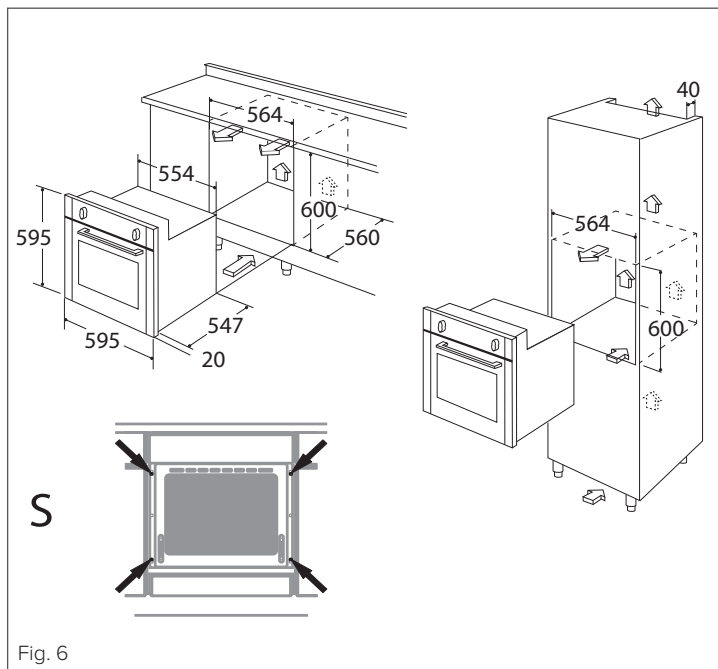
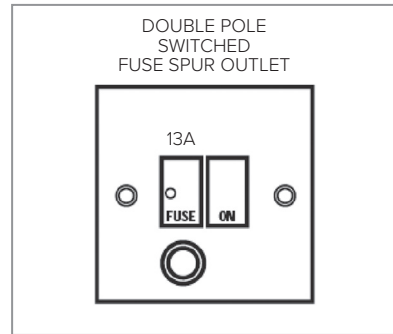


Fig. 6

# 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 mm<sup>2</sup>, HO5RR-F).
- This appliance is intended to be connected to the mains supply with a cable of cross sectional area 1.5 mm<sup>2</sup>.
- 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:

SK420: 2800W

SK520: 2800W

# 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 24 and page 26).
Oven is not heating	Temperature has not been set	Set the desired temperature using the temperature knob.
	If the programmer shows 00:00 (or 00:01 etc.) then the current time has not been set.	Set the current time as per page 14.
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	Value	Units
Model identification		SK420	SK520	
Mass of the appliance	M	40	48	kg
Energy efficiency class		A	A	
Number of cavities		1	1	
Heat source per cavity (electricity or gas)		Electricity	Electricity	
Volume per cavity	V	76	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)	$EC_{\text{Electric cavity}}$	0.93	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)	$EC_{\text{Electric cavity}}$	0.69	0.70	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)	$EC_{\text{Gas cavity}}$	N/A	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)	$EC_{\text{Gas cavity}}$	N/A	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](mailto:customer.care@cda.eu)

**For more information please contact:**

The Sales Department on **01949 862 010** or email [sales@cda.eu](mailto: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](mailto:customer.care@cda.eu)