EN Built-in Double Oven / User Manual



UBDO901SS

Thank you for choosing this product. This User Manual contains important safety information and instructions on the operation and maintenance of your appliance. Please take the time to read this User Manual before using your appliance and keep this

book for future reference.

lcon	Туре	Meaning		
	WARNING Serious injury or death risk			
	RISK OF ELECTRIC SHOCK	Dangerous voltage risk		
	FIRE Warning; Risk of fire / flammable ma			
	CAUTION Injury or property damage risk			
	IMPORTANT / NOTE	Operating the system correctly		

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1. SAFETY INSTRUCTIONS

- Carefully read all instructions before using your appliance and keep them in a convenient place for reference when necessary.
- This manual has been prepared for more than one model therefore your appliance may not have some of the features described within. For this reason, it is important to pay particular attention to any figures whilst reading the operating manual.

1.1 GENERAL SAFETY WARNINGS

 This appliance can be used by children aged from 8 years and above and by 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 should not play with the appliance. Cleaning and user maintenance should not be made by children without supervision.

A WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Keep children less than 8 years of age away unless they are continually supervised.

WARNING: Danger of fire: Do not store items on the cooking surfaces.

WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- Do not operate the appliance with an external timer or separate remote-control system.
- During use the appliance will get hot. Care should be taken to avoid touching heating elements inside

the oven.

- Handles may get hot after a short period during use.
- Do not use harsh abrasive cleaners or scourers to clean the oven door glass and other surface. They can scratch the surfaces which may result in shattering of the door glass or damage to surfaces.
- Do not use steam cleaners for cleaning the appliance.

WARNING: To avoid the possibility of electric shock, make sure that the appliance is switched off before replacing the lamp.

CAUTION: Accessible parts may be hot when cooking or grilling. Keep young children away from the appliance when it is in use.

- Your appliance is produced in accordance with all applicable local and international standards and regulations.
- Maintenance and repair work should only be carried out by authorised service technicians. Installation and repair work that is carried out by unauthorised technicians may be dangerous. Do not alter or modify the specifications of the appliance in any way. Inappropriate hob guards can cause accidents.
- Before connecting your appliance, make sure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the specifications of the appliance are compatible. The specifications for this appliance are stated on the label.

CAUTION: This appliance is designed only for cooking food and is intended for indoor domestic household use only. It should not be used for any other purpose or in any other application, such as for non-domestic use, in a commercial environment or for heating a room.

- Do not use the oven door handles to lift or move the appliance.
- All possible measures have been taken to ensure your safety. Since the glass may break, care should be taken while cleaning to avoid scratching. Avoid hitting or knocking the glass with accessories.
- Make sure that the supply cord is not trapped or damaged during installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.
- Do not let children climb on the oven door or sit on it while it is open.
- Please keep children and animals away from this appliance.

1.2 INSTALLATION WARNINGS

- Do not operate the appliance before it is fully installed.
- The appliance must be installed by an authorised technician. The manufacturer is not responsible for any damage that might be caused by defective placement and installation by unauthorised people.
- When the appliance is unpacked, make sure that it is has not been damaged during transportation. In case of any defect do not use the appliance and contact a qualified service agent immediately. The materials used for packaging (nylon, staplers, Styrofoam, etc.) may be harmful to children and they should be collected and removed immediately.
- Protect your appliance from the atmosphere. Do not expose it to effects such as sun, rain, snow, dust or excessive humidity.

- Any materials (i.e. cabinets) around the appliance must be able to withstand a minimum temperature of 100°C.
- The appliance must not be installed behind a decorative door, in order to avoid overheating.

1.3 DURING USE

- When you first use your oven you may notice a slight smell. This is perfectly normal and is caused by the insulation materials on the heater elements. We suggest that, before using your oven for the first time, you leave it empty and set it at maximum temperature for 45 minutes. Make sure that the environment in which the product is installed is well ventilated.
- Take care when opening the oven door during or after cooking. The hot steam from the oven may cause burns.
- Do not put flammable or combustible materials in or near the appliance when it is operating.
- Always use oven gloves to remove and replace food in the oven.
- Under no circumstances should the oven be lined with aluminium foil as overheating may occur.
- Do not place dishes or baking trays directly onto the base of the oven whilst cooking. The base becomes very hot and damage may be caused to the product.
 Do not leave the oven unattended while cooking with solid or liquid oils. They may catch fire under extreme heating conditions. Never pour water on to flames that are caused by oil, instead switch the oven off and cover the pan with its lid or a fire blanket.
- If the product will not be used for a long period of time, turn the main control switch off.

- Make sure the appliance control knobs are always in the "**0**" (stop) position when it is not in use.
- The trays incline when pulled out. Take care not to spill or drop hot food while removing it from the ovens.
- Do not place anything on the oven door when it is open. This could unbalance the oven or damage the door.
- Do not hang towels, dishcloths or clothes from the appliance or its handles.

1.4 DURING CLEANING AND MAINTENANCE

- Make sure that your appliance is turned off at the mains before carrying out any cleaning or maintenance operations.
- Do not remove the control knobs to clean the control panel.
- To maintain the efficiency and safety of your appliance, we recommend you always use original spare parts and to call our authorised service agents in case of need.

CE Declaration of conformity

We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.

This appliance has been designed to be used only for home cooking. Any other use (such as heating a room) is improper and dangerous.

The operating instructions apply to several models. You may notice differences between these instructions and your model.

Disposal of your old machine



This symbol on the product or on its packaging indicates that this product should not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and

electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the retailer who you purchased this product from.

2. INSTALLATION AND PREPARATION FOR USE

WARNING : This appliance must be installed by an authorised service person or qualified technician, according to the instructions in this guide and in compliance with the current local regulations.

- Incorrect installation may cause harm and damage, for which the manufacturer accepts no responsibility and the warranty will not be valid.
- Prior to installation, ensure that the local distribution conditions (electricity voltage and frequency) and the adjustments of the appliance are compatible. The adjustment conditions for this appliance are stated on the label.
- The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.).
- If the product contains removable shelf guides (wire racks) and the user manual includes recipes like yoghurt, the wire racks shall be removed and the oven operated in the defined cooking mode. Removal of the Wire Shelf information is included in the CLEANING AND MAINTENANCE section.

2.1 INSTRUCTIONS FOR THE INSTALLER

General instructions

- After removing the packaging material from the appliance and its accessories, ensure that the appliance is not damaged. If you suspect any damage, do not use it and contact an authorised service person or qualified technician immediately.
- Make sure that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which may catch fire.
- The worktop and furniture surrounding the appliance must be made of materials resistant to temperatures above 100°C.
- The appliance should not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer.

2.2 INSTALLATION OF THE OVEN

The appliances are supplied with installation kits and can be installed in a worktop with the appropriate dimensions. The dimensions for hob and oven installation are given below.

A (mm)	557	E (mm)	878
B (mm)	550	min./max. F (mm)	560/580
H (mm)	890	min. G (mm)	555
C (mm)	595	min. I (mm)	880
D (mm)	575	min. J/K (mm)	5/10



After making the electrical connections,

insert the oven into the cabinet by pushing it forward. Open the oven door and insert 2 screws in the holes located on the oven frame. While the product frame touches the wooden surface of the cabinet, tighten the screws.



2.3 ELECTRICAL CONNECTION AND SAFETY

WARNING: The electrical connection of this appliance should be carried out by an authorised service person or qualified electrician, according to the instructions in this guide and in compliance with the current local regulations.

WARNING: THE APPLIANCE MUST BE EARTHED.

- Before connecting the appliance to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the appliance's power rating (also indicated on the identification plate).
- During installation, please ensure that isolated cables are used. An incorrect connection could damage your appliance. If the mains cable is damaged and needs to be replaced this should be done by a qualified personnel.
- Do not use adaptors, multiple sockets and/or extension leads.
- The supply cord should be kept away from hot parts of the appliance and must not be bent or compressed. Otherwise the cord may be damaged, causing a short circuit.
- If the appliance is not connected

to the mains with a plug, a all-pole disconnector (with at least 3 mm contact spacing) must be used in order to meet the safety regulations.

- The appliance is designed for a power supply of 220-240V ~ and 380-415V 3N~. If your supply is different, contact the authorised service person or a qualified electrician.
- The power cable (H05VV-F) must be long enough to be connected to the appliance, even if the appliance stands on the front of its cabinet.
- Ensure all connections are adequately tightened.
- Fix the supply cable in the cable clamp and then close the cover.
- The terminal box connection is placed on the terminal box.
- Green/Yellow (Earth) wire to the terminal marked "PE".
- Brown (Live) wire to the terminal marked "L".
- Blue (Neutral) wire to the terminal marked "N".
- For this connection, a 'Twin and Earth 6242Y' type cable should be used.



3. PRODUCT FEATURES

Important: Specifications for the product vary and the appearance of your appliance may differ from that shown in the figures below.

List of Components



Control Panel



- 6. Timer
- 7. Top Oven Control Knob
- 8. Top Oven Thermostat Knob
- 9. Main Oven Control Knob

4. USE OF PRODUCT

4.1 OVEN CONTROLS

Oven function control knob

Turn the knob to the corresponding symbol of the desired cooking function. For the details of different functions see 'Oven Functions'.

Oven thermostat knob

After selecting a cooking function, turn this knob to set the desired temperature. The oven thermostat light will illuminate whenever the thermostat is in operation to heat up the oven or maintain the temperature.

Main Oven Functions

* The functions available on your oven may differ from those listed below depending on the model purchased.



Defrost Function: Switch on the DEFROST function using the main oven function control knob. The oven's warning lights will switch on,

and the fan will start operating. To use the defrost function, place your frozen food on a shelf in the middle of the oven. It is recommended that you put an oven tray under the defrosting food to catch accumulated water due to melting ice. This function will not cook or bake your food, it will only help to defrost it.



Turbo Function:

Switch on the TURBO function using the main oven function control knob. The oven's thermostat and warning lights will

switch on, and the ring heating element and fan will start operating. The temperature can be adjusted using the main oven function control knob. The turbo function evenly disperses the heat in the oven so all food on all racks will cook evenly. It is recommended that you preheat the oven for 10 minutes.

Top Oven Functions

* The functions available on your oven may differ from those listed below depending on the model purchased.



Static Cooking Function: Switch on the STATIC function using the top oven function control knob. The oven thermostat and warning lights will illuminate, and the

upper and lower heating elements will switch on. The temperature can be adjusted using the top oven function control knob. The heat generated by the upper and lower heating elements ensures that food is cooked evenly. You will find this setting ideal for cooking cakes, baked pasta, lasagne, and pizza. We recommend that the oven is preheated for 10 minutes before use and that you cook on one rack at a time.



Lower Heating Function: Switch on the LOWER function using the top oven function control knob. The oven thermostat and warning lights will illuminate, and the

lower heating element will switch on. The temperature setting will set to the highest level for this function. The LOWER heating function is ideal for warming pizza as the heat rises up from the bottom of the oven, warming the food. This function is suitable for heating food instead of cooking.



Upper Heating Function: Switch on the UPPER function using the top oven function control knob. The oven thermostat and warning lights will illuminate, and the

upper heating element will switch on. The temperature setting will set to the highest level for this function. The UPPER heating function is ideal for heating food or for frying the top of food that has already been cooked, as the heat radiates from the upper heating element, closest to the top of the food.



Grilling Function: Switch on the GRILL function using the top oven function control knob. The oven thermostat and

illuminate, and the grill heating element will switch on. Use this function for grilling. When you have finished grilling, switch the top oven off. Keep children away from the oven during grilling and until it has fully cooled after use.



Warning: The top oven door must be closed when this function is selected.

4.2 USE OF THE DIGITAL TIMER



Function Description				
A	Auto cooking			
<u></u>	Manual cooking			
⇒	Cooking time			
•	Dot			
٩	Minute minder			
Mode	Mode function			
_	Decrease timer			
+	Increase timer			
23 59	Timer display			

Time adjustment

The time must be set before you start using the oven. Following the power connection, the symbol "**A**" and "**000**" will flash on the display.



1. Press the "+" and "-" keys simultaneously. Symbol will appear, and the dot in the middle of the screen will start to flash.



2. Adjust the time while the dot is flashing using the "+" and "-" keys.



3. After a few seconds, the dot will stop flashing and will remain illuminated.

Audible warning time adjustment

The audible warning time can be set to any time between **0:00** and **23:59** hours. The audible warning time is for warning purposes only. The oven will not be activated with this function.



1. Press "**MODE**". The symbol Δ will begin to flash and "**000**" will be displayed.

2. Select the desired time period using the "+" and "-" keys while Δ is flashing.



3. The symbol \bigcap will remain illuminated, the time will be saved and the warning will be set.

When the timer reaches zero, an audible warning will sound and the symbol \bigwedge will flash on the display. Press "**MODE**" to stop the audible warning and the \bigwedge symbol will disappear.

Semi-automatic time adjustment (cooking period)

This function helps you to cook for a fixed period of time. A time range between 0 and

"23:59" hours can be set. Prepare the food for cooking and put it in the oven.

1. Select the desired cooking function and the temperature using the control knobs.



2. Press "MODE" until you see "dur" and ⇒ symbol on the display screen. The symbol "A" will flash.



3. Select the desired cooking time period using the "+" and "-" keys.



4. The current time will reappear on the screen, and the symbols "A", → and ∭, will remain illuminated.

When the timer reaches zero, the oven will switch off and an audible warning will sound. The symbols "**A**" and \Rightarrow will flash. Turn both control knobs to the "**0**" position and press "**MODE**" to stop the warning sound. The symbols will disappear and the timer will switch back to manual function.

Sound Adjustment

To adjust the volume of the audible warning sound, while the current time of day is displayed, press and hold the "-" button for 1-2 seconds until an audible signal sounds. After this, each time the "-" button is pressed, a different signal will sound. There are three different types of signal sounds. Select the desired sound and do not press any other buttons. After a short time, the selected sound will be saved.

4.3 ACCESSORIES

The Wire Grid for Deep Trays

Make sure the wire grid is correctly placed within a deep tray. It is recommended to use this accessory for grilling steaks, meatballs and similar food.





The Deep Tray

The deep tray is best used for cooking stews.

Put the tray into any rack and push it to the end to make sure it is placed correctly.



The Wire Grid

The wire grid is best used for grilling or for processing food in oven-friendly containers.





WARNING

Place the grid to any corresponding rack in the oven cavity correctly and push it to the end.

5. CLEANING AND MAINTENANCE

5.1 CLEANING

WARNING: Switch off the appliance and allow it to cool before cleaning is to be carried out.

General Instructions

- Check whether the cleaning materials are appropriate and recommended by the manufacturer before use on your appliance.
- Use cream cleaners or liquid cleaners which do not contain particles. Do not use caustic (corrosive) creams, abrasive cleaning powders, rough wire wool or hard tools as they may damage the cooker surfaces.

Do not use cleaners that contain particles as they may scratch the glass, enamelled and/or painted parts of your appliance.

Should any liquids overflow, clean them immediately to avoid parts becoming damaged.

Do not use steam cleaners for cleaning any part of the appliance.

Cleaning the Inside of the Oven

- The inside of enamelled ovens are best cleaned while the oven is warm.
- Wipe the oven with a soft cloth soaked in soapy water after each use. Then, wipe the oven over again with a wet cloth and dry it.
- You may need to use a liquid cleaning material occasionally to completely clean the oven.



Cleaning the Glass Parts

- Clean the glass parts of your appliance on a regular basis.
- Use a glass cleaner to clean the inside and outside of the glass parts. Then, rinse and dry them thoroughly with a dry cloth.

Cleaning the Stainless Steel Parts (if available)

- Clean the stainless steel parts of your appliance on a regular basis.
- Wipe the stainless steel parts with a soft cloth soaked in only water. Then, dry them thoroughly with a dry cloth.



Do not clean the stainless steel parts while they are still hot from cooking.



Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the stainless steel for a long time.

Cleaning Painted Surfaces (if available)

Spots of tomato, tomato paste, ketchup, lemon, oil derivatives, milk, sugary foods, sugary drinks and coffee should be cleaned with a cloth dipped in warm water immediately. If these stains are not cleaned and allowed to dry on the surfaces they are on, they should NOT be rubbed with hard objects (pointed objects, steel and plastic scouring wires, surface-damaging dish sponge) or cleaning agents containing high levels of alcohol, stain removers, degreasers, surface abrasive chemicals. Otherwise, corrosion may occur on the powder painted surfaces, and stains may occur. The manufacturer will not be held responsible for any damage caused by the use of inappropriate cleaning products or methods.

Removal of the Inner Glass

You must remove the oven door glass before cleaning, as shown below.

1. Push the glass in the direction of **B** and release from the location bracket (x). Pull the glass out in the direction of A.



To replace the inner glass:

2. Push the glass towards and under the location bracket (y), in the direction of B.



3. Place the glass under the location bracket (x) in the direction of C.



If the oven door is a triple glass oven door, the third glass layer can be removed the same way as the second glass layer.

Removal of the Oven Door

Before cleaning the oven door glass, you must remove the oven door, as shown below.

1. Open the oven door.



2. Open the locking catch (**a**) (with the aid of a screwdriver) up to the end position.



3. Close the door until it is almost in the fully closed position, and remove the door by pulling it towards you.



5.2 MAINTENANCE

WARNING: The maintenance of this appliance should be carried out by an authorised service person or qualified technician only.

Changing the Oven Lamp



WARNING: Switch off the appliance and allow it to cool before cleaning your appliance.

- Remove the glass lens, then remove the bulb.
- Insert the new bulb (resistant to 300 °C) to replace the bulb that you removed (230 V, 15-25 Watt, Type E14).
- Replace the glass lens, and your oven is ready for use.
- The product contains a light source of energy efficiency class G.
- Light source can not be replaced by end user. After sales service is needed.
- The included light source is not intended for use in other applications.





The lamp is designed specifically for use in household cooking appliances. It is not suitable for household room illumination.

6. TROUBLESHOOTING&TRANSPORT

6.1 TROUBLESHOOTING



If you still have a problem with your appliance after checking these basic troubleshooting steps, please contact an authorised service person or qualified technician.

Problem	Possible Cause	Solution	
Oven does not switch on.	Power is switched off.	Check whether there is power supplied. Also check that other kitchen appliances are working.	
No heat or oven does not warm up.	Oven temperature control is incorrectly set. Oven door has been left open.	Check that the oven temperature control knob is set correctly.	
Oven light (if available) does not operate.	Lamp has failed. Electrical supply is disconnected or switched off.	 Replace lamp according to the instructions. Make sure the electrical supply is switched on at the wall socket outlet. Check that the recommended temperatures and shelf positions are being used. Do not frequently open the door unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lower and this may affect the results of your cooking. 	
Cooking is uneven within the oven.	Oven shelves are incorrectly positioned.		
The timer buttons cannot be pressed properly.	There is foreign matter caught between the timer buttons. Touch model: there is moisture on the control panel. The key lock function is set.	Remove the foreign matter and try again. Remove the moisture and try again. Check whether the key lock function is set	
The oven fan (if available) is noisy.	Oven shelves are vibrating.	Check that the oven is level. Check that the shelves and any bake ware are not vibrating or in contact with the oven back panel.	

6.2 TRANSPORT

If you need to transport the product, use the original product packaging and carry it using its original case. Follow the transport signs on the packaging. Tape all independent parts to the product to prevent damaging the product during transport.

If you do not have the original packaging, prepare a carriage box so that the appliance, especially the external surfaces of the product, is protected against external threats.

7. TECHNICAL SPECIFICATIONS

7.1 ENERGY FICHE

Brand					
Model		UBDO901SS			
Type of Oven		ELECTRIC			
Mass	kg	39,3			
Energy Efficiency Index - conventional		95,0			
Energy Efficiency Index - fan forced		-			
Energy Class		А			
Energy consumption (electricity) - conventional	kWh/cycle	0,67			
Energy consumption (electricity) - fan forced	kWh/cycle	-			
Heat Source		ELECTRIC			
Volume	I	37			
Energy Efficiency Index - conventional		-			
Energy Efficiency Index - fan forced		91,6			
Energy Class		А			
Energy consumption (electricity) - conventional	kWh/cycle	-			
Energy consumption (electricity) - fan forced	kWh/cycle	0,80			
Heat Source		ELECTRIC			
Volume	I	77			
Number of cavities		2			
This oven complies with EN 60350-1					
Energy Saving Tips					
Oven - Cook the meals together, if possible.					
- Keep the pre-heating time short.					
- Do not elongate cooking time.					
- Do not forget to turn-off the oven at the end of cooking.					
- Do not open oven door during cooking period.					
	Model Type of Oven Mass Energy Efficiency Index - conventional Energy Efficiency Index - fan forced Energy Class Energy consumption (electricity) - conventional Energy consumption (electricity) - fan forced Heat Source Volume Energy Efficiency Index - conventional Energy Efficiency Index - conventional Energy Efficiency Index - fan forced Heat Source Volume Energy Class Energy consumption (electricity) - conventional Energy consumption (electricity) - fan forced Heat Source Volume Number of cavities This oven complies with EN 60350-1 Energy Saving Tips Oven - Cook the meals together, if possible. - Keep the pre-heating time short. - Do not elongate cooking time. - Do not forget to turn-off the oven at the end of cooking.	ModelImage: space			

Apelson

IMPORTANT INFORMATION

Outside of 30 days 2-Year Parts & Labour applies

CALL US ON

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Registration will help us to provide you with speedy service should you need to have your product repaired under warranty and it enables you to receive news about essential updates to help you get the most from your Apelson product.

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