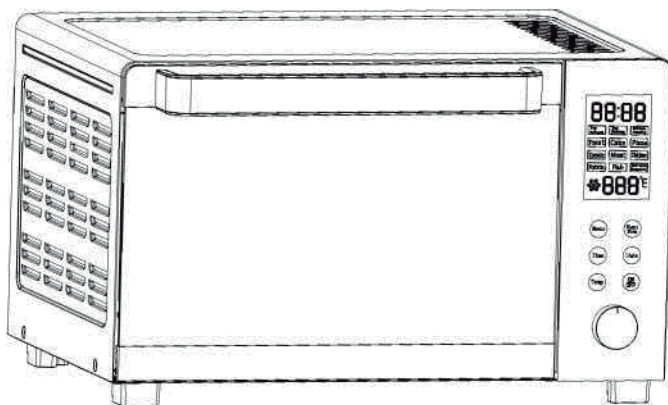


PREMIUM CHEF OVEN™

INSTRUCTION MANUAL Electric oven



MODEL: CI-4506



Diseñado y distribuido por: European Home Shopping
CIF: B80339823
Tlf. Atención al Cliente España: +34 902 333 243
Tlf. Atención ao Cliente Portugal: +351 707 780 382
Made in P.R.C.

www.ehs.tv

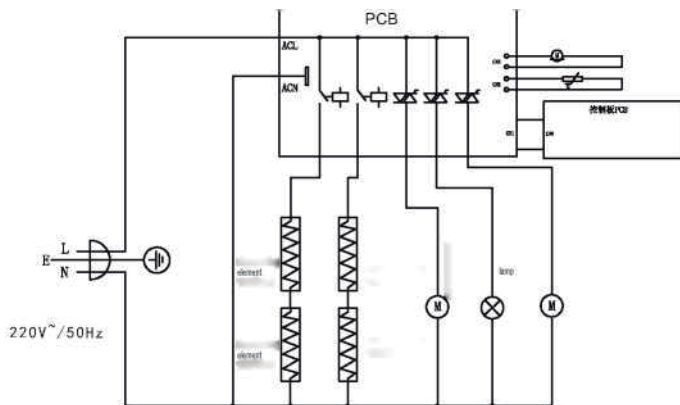


IMPORTANT SAFEGUARDS

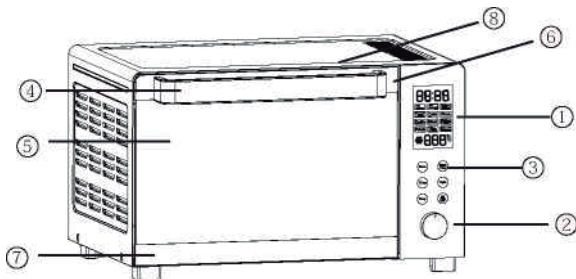
When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Oven belong to high - power appliances, should be equipped with special sockets.
3. To protect against electric shock, do not place any part of the electric oven in water or other liquid. Power cord not touch the oven heated surface.
4. Do not operate appliance with damaged cord or plug, or when the appliance already has been damaged in any manner, return appliance to the nearest Authorized Service Center for examination, repair, or adjustment.
5. Unplug from outlet when not in use, or before cleaning. Let it cool before putting on or taking out parts, or before cleaning.
6. Do not damage, excessively bend, stretch, twist the power cord; Do not put heavy objects on the power cord or pinch the cord strongly.
7. The oven should be placed in a dry environment, do not use this product outdoors.
8. After use, turn off the oven and unplug the power cord.
9. The oven top and side cooling holes must not touch or covered by flammable items.
10. Pay attention from curtains, drapes or similar items, when using, to avoid causing a fire.
11. When using the oven, please put it stable, and do not close to flammable materials.
12. The oven should be placed on a dry, flat places, and leave enough space around, keeping a distance of surrounding objects (at least 10-15CM).
13. Close supervision is necessary when any appliance is used by or near children.
14. Do not touch hot surfaces. Use handle or knobs.
15. According to the height of food, the grill or pan should put into the appropriate position, too much food, metal, glass, paper, plastic, flammable chemicals, etc., may not be put into the oven baking.
16. To disconnect, turn the control to STOP, then unplug the plug. Always hold the plug, never pull the cord.
17. When the electric oven works, must be careful to move the food tray or other accessories, to avoid high temperature oil temperature liquid burn. Do not remove the crumbs .
18. When the oven is working or just finish working, the external surface temperature may be very high, do not touch or move.
19. If you want to move, you must wear heat insulated gloves.
20. When the electric oven is fully opened, the food should not be placed over the glass door
21. When moving or repairing the electric oven, the power plug should be removed first, and the electric oven should be cooled down.
22. Do not clean with metal scouring pads, can break off the pad and touch electrical parts, creating a risk of electric shock.
23. With a mild detergent cleaning all accessories including the grill and hotplate.
24. Do not clean heating pipes, If longtime no use, can use light oil to clean outlook of the heating pipes.
25. This product is suitable for home use, not suitable for other use.
26. All repairs and maintenance should be by a professional maintenance staff.

Circuit diagram

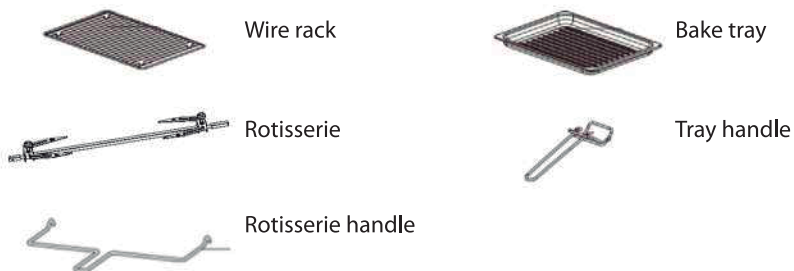


Components



1. Digital display
2. Control knob
3. Touchable keys
4. Door handle
5. Glass door
6. Upper door clip
7. Down door clip
8. Housing

Accessories



Wire rack: For toast baking or other solid food without oil.

Bake tray: used for bake other foods with soup,cakes,pizza and small food, such as corn, beans and so on.

Tray handle: for pick and place oven wire rack, baking tray.

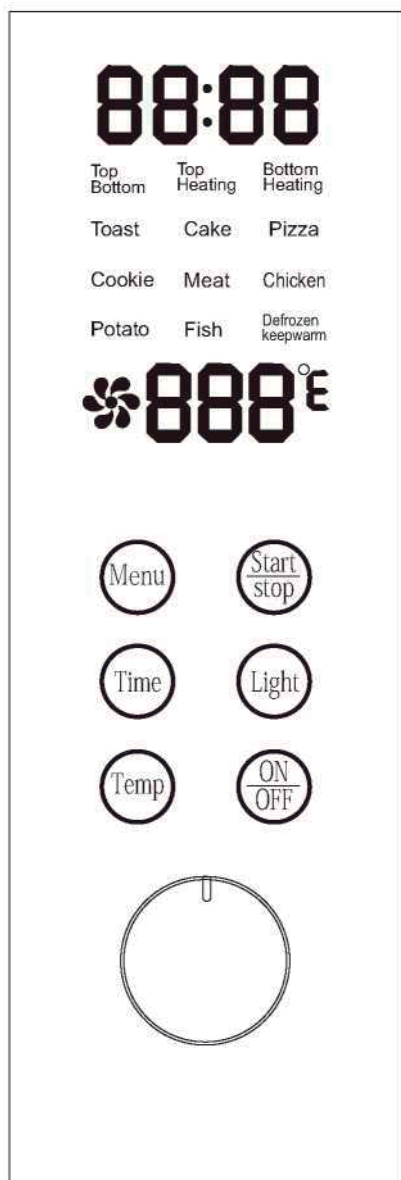
Rotisserie fork: roast chickens,duck and other poultry for food.

Rotisserie handle: used to take place rotating grill.

Rotary basket: For roast bean, nut, peanut etc

Note: Oven spare parts are according to what features you need

Control panel and operating instructions:



1.1: Before plug in the socket, please check if the voltage is 220V/50Hz.

1.2: You will hear "Beep" after plug in power supply.

1.3: Control knob, can be adjustable before the program starts; Can't be adjustable after the program starts. Preset "Top/Bottom", switch the knob and shift the functions.

1.4: Menu, If you choose one function then want to change, you can press "Menu" return to main menu to select again.

1.5: Start/Stop, Start and Pause. E.G.: Switch the knob to Toast function, press Start/Stop to start working, repress Start/Stop to pause working. Press again Start/Stop and it will work again.

1.6: Time, for time setting function. E.G.: Switch the knob to Cake and press Time, then the time display begins flashing, switch the knob one scale adds or reduces one minute.

1.7: Temp, for temperature setting. E.G.: Switch the knob to Cake, press Temp then the temperature display begins flashing. Switch the knob one scale adds or reduces 5° C.

1.8: Light, for turn on/off the inner lamp of the oven.

1.9: ON/OFF, for power on /off the oven.

Note: the printed pattern on the product control panel If any change ,no notice.

Baking time and temperature for reference

Foods	Quantity or thickness	Temperature (°C)	Time(minutes)
Black roe, toast	2~3 piece	250	3~5
hamburger	2~3 piece	200	5~10
Steak,lamp chop	2cm thick	225~250	15~20
Ham slice	2 cm thick	200	8~12
Clam,shrimp,fish		200	8~12
Sandwich	2~3 piece	200	3~5
sausage	2~3	200~250	8~10
Fish steak	1~2 cm thick	250	10~15
Meat steak	1~2 cm thick	250	10~15
Pizza		200	17~20
cake		150~200	18~22
chicken	A whole chicken	175~200	30~40

1	LCD display	Timer range	Default time	Temp. range	Default Temp	UP heat	Down heat	Fan	Roti	light
2	Top/Bottom	0:01-2:00	0:10	65-230	230	✓	✓			random
3	Top Heating	0:01-2:00	0:10	65-200	200	✓	timing			random
4	Bottom Heating	0:01-2:00	0:10	65-200	200		✓			random
5	Toast	0:01-0:15	0:05	200-230	220	✓	✓	✓		random
6	Cake	0:01-2:00	0:15	180-230	230	✓	✓	✓		random
7	Pizza	0:01-2:00	0:20	180-230	220	✓	✓	✓		random
8	Cookie	0:01-2:00	0:12	160-200	200	✓	✓	✓		random
9	Meat	0:01-2:00	0:45	160-220	200	✓	✓	✓		random
10	Chicken	0:01-2:00	0:50	150-230	200	✓			✓	random
11	Potato	0:01-2:00	0:10	200-230	220	✓	✓	✓	✓	random
12	Fish	0:01-2:00	0:20	150-200	180	✓	✓	✓		random
13	Defrozen Keepwarm	0:01-24:00	1:00	30-100	40		✓			random

Above information is just for reference, you shall adjust according to your actual cooking.

Preparing before use:

1. Remove the packaging material out of electric oven,remove all accessories inside the oven.
2. Check your power supply should be matched well with the oven rated voltage, then connect with power.
3. Use a soft towel to clean inside and outer surface of the oven, waiting to completely dry before use.
4. First use of an electric oven, the thermostat should be set to maximum, to warm up for 5 to 10 minutes. Initial use will smell bad a little for short time, which is normal. Because the external heat pipe coated with a protective film to prevent salt corrosion.
5. Please refer to the recipe instructions to complete the preparatory work, to make delicious food.

Maintenance and cleaning

1. Before cleaning the oven should first unplug the power plug, make sure the oven to cool down completely, then start cleaning.
2. Clean the inner and outer surfaces with a dry soft cloth or sponge with a neutral detergent.
3. Clean bake tray, grill, feeding fork can use warm water, then wipe with clean cloth.
4. Do not use a wire brush, a stiff brush or other corrosive liquid to cleaning oven, so as not to damage the inner oven outer surface and food dish, grill protective layer .
5. Do not use gasoline, thinner, polishing agents toxic or corrosive cleaners for cleaning.
6. Do not rinse oven, and do not sink oven into water.

This oven uses high-standard copper power line