Freestanding Single Cavity Cooker
SCE50W & SCE60W
50/60cm - White

Please read these instruction carefully before attempting to install or use this appliance. We recommend that you keep these instructions in a safe place for future reference.
Thank you for choosing this Montpellier Freestanding Cooker.

Our cookers have been designed to provide you with the best combination of style, reliability and performance to give you years of trouble-free use.

You may be familiar with a similar product, but please take time to read these instructions carefully before installing or using your freestanding cooker to ensure you get the most from your purchase.

We recommend that you keep this manual in a safe place for future reference.

Your cooker is covered by a comprehensive two year Parts & Labour Guarantee. In the unlikely event that you experience a problem with your Cooker, you can rest assured that you are fully protected against the cost of repairs for the first 24 months. Please note that any claim must be accompanied by the model reference number, serial number and proof of purchase.

To activate your guarantee, you will need your product serial number. This can be found on the rear of the machine.

There are two ways to register your Guarantee:

- **Online:** Visit the Support page on our website and complete the online Product Registration form. [www.montpellier-appliances.com](http://www.montpellier-appliances.com)
- **By Post:** Simply detach and fill in the form provided, attach a stamp and send it in the post. Don't forget to include your e-mail address so that we can send confirmation through to you.

**Note:** We are unable to take registrations over the phone.
Dear Customer,

Pieces of packaging (plastic bags, polystyrene etc.) must not be left within reach of children, as they are potentially dangerous. Please dispose of packaging thoughtfully by the appropriate means.

To this effect, we recommend that you read the entire guide carefully before operating the product and keep it as a reference.

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8. MAINTENANCE and CLEANING
IMPORTANT WARNINGS

• **WARNING:** This appliance must be earthed!
• Ensure that the electricity supply is turned OFF before installing your appliance.
• Ensure that the appliance is switched off before replacing the oven lamp.
• If the supply cord is damaged, it must be replaced by the manufacturer, its services agent or similar qualified persons.
• Keep the electrical cable of your cooker away from the hot areas; do not let it touch the appliance. Keep away from anything sharp and any heated surfaces.
• Usage of your appliance creates moisture and heat in the room; make sure that your kitchen is well ventilated.
• Prolonged intensive use of the appliance may call for additional ventilation.
• When the cooker is hot DO NOT touch the oven glass.
• This appliance is for cooking purposes only. It must not be used for other purposes. This appliance is only for domestic use, not for commercial use.
• Before using your appliance, keep curtains, paper or flammable things away from your appliance. Do not keep combustible or flammable things in or near the appliance.
• This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the
appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 years and supervised.

- Use oven gloves when using cooker. Do not touch any hot surfaces.
- Do not carry the cooker by the handle.
- Do not use the cooker in potentially explosive atmospheres.
- When the oven is being used, some parts may become hot; children should be kept away and supervised at all times.
- Do not splash cold water in the oven tray or inside the oven when the surface of the appliance is still hot. Steam may cause burns and a sudden temperature exchange may cause damage to the surface of the appliance.

**WARNING:** Accessible parts may become hot during use. Young children should be kept away.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass as they can scratch the surface.
- If the current rate of the fuse in your installation is less than 32Ampere, have a qualified electrician fit a 32A. fuse.
- This appliance is produced in accordance with the safety regulations. Incorrect use may harm people and the appliance.
- Power must be supplied via a suitable double pole isolating switch, having contact separation of at least 3 mm in all poles and be placed in a readily accessible position adjacent to the unit.
- Children should be supervised to ensure that they do not play with the appliance.
- The cooker may be located in a kitchen, a kitchen/diner or bed-sitting room.
• If the product has a digital timer, you must reset after a loss of power. Otherwise, your oven will not operate.
• **Caution:** Accessible parts may be hot when the grill is in use. Young children should be kept away”
• Do not put flammable, combustible, explosive liquid or any material in the oven, even if the appliance is not in use.
• Bread may catch fire if the toasting time is too long. Close supervision is necessary during toasting.
• For cleaning the fan, (optional) the cooker must be switched off before removing the guard and after cleaning, the guard must be replaced in correct position into the cooker.
• **WARNING:** Before obtaining access to terminals, all supply circuits must be disconnected.
• **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. *Never* try to extinguish a fire with water, switch off the appliance and then cover the flame e.g. with a lid or a fire blanket.
• **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.
• **The appliance is not intended to be operated by means of an external timer or separate remote-control system.**
**TECHNICAL FEATURES OF YOUR OVEN**

(*) Optional

<table>
<thead>
<tr>
<th>SPECIFICATIONS</th>
<th>50 x 50</th>
<th>50 x 60</th>
<th>60 x 60</th>
</tr>
</thead>
<tbody>
<tr>
<td>Outer width</td>
<td>500 mm</td>
<td>500 mm</td>
<td>600 mm</td>
</tr>
<tr>
<td>Outer depth</td>
<td>600 mm</td>
<td>600 mm</td>
<td>650 mm</td>
</tr>
<tr>
<td>Outer height</td>
<td>855 mm</td>
<td>855 mm</td>
<td>855 mm</td>
</tr>
<tr>
<td>Inner width</td>
<td>392 mm</td>
<td>392 mm</td>
<td>445 mm</td>
</tr>
<tr>
<td>Inner depth</td>
<td>402 mm</td>
<td>402 mm</td>
<td>445 mm</td>
</tr>
<tr>
<td>Inner height</td>
<td>324 mm</td>
<td>324 mm</td>
<td>345 mm</td>
</tr>
<tr>
<td>Lamp power *</td>
<td></td>
<td></td>
<td>15 W</td>
</tr>
<tr>
<td>Thermostat</td>
<td></td>
<td></td>
<td>50 - 250 °C</td>
</tr>
<tr>
<td>Bottom heating element</td>
<td>800 W</td>
<td>800 W</td>
<td>1300 W</td>
</tr>
<tr>
<td>Top heating element</td>
<td>650 W</td>
<td>650 W</td>
<td>850 W</td>
</tr>
<tr>
<td>Grill heating element *</td>
<td>1500 W</td>
<td>1500 W</td>
<td>2000 W</td>
</tr>
<tr>
<td>Supply voltage *</td>
<td>220-240V/380-415V or 230V/400V AC, 50 - 60 Hz.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hot plate Ø145 mm</td>
<td></td>
<td></td>
<td>1000 W</td>
</tr>
<tr>
<td>Hot plate Ø180 mm</td>
<td></td>
<td></td>
<td>1500 W</td>
</tr>
<tr>
<td>Hot plate Rapid Ø145 mm</td>
<td>1500 W</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hot plate Rapid Ø180 mm</td>
<td>2000 W</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hot plate Ø80 mm</td>
<td></td>
<td></td>
<td>450 W</td>
</tr>
<tr>
<td>Hot plate Ø220 mm</td>
<td></td>
<td></td>
<td>2000 W</td>
</tr>
</tbody>
</table>

**INSTALLATION OF YOUR OVEN**

- The adjustment conditions for this appliance are stated on the rating label.
- Your appliance requires 32-40 Ampere supply. Installation must be made by a qualified electrician.
- Electrical connection of the oven should only be made to connections/sockets with an earth system installed in compliance with statutory regulations.
The manufacturer is not responsible for damage that may arise as a result of the appliance not be connected to an earthed system.

- Your oven is for use with 230V/400V AC, 50 – 60 Hz or 220-240V/380-415V AC, 50-60 Hz electric supply. If your supply is different from the specified value, contact your authorized service agent.
- When placing your oven into its location, ensure that it is at the counter top level. Bring it up to the counter top level by adjusting the feet if necessary.
- Some models are supplied without a plug-and-lead set. In this case please use a flexible cable to suitable for connection to mono phase: H05 VV-F 3 G 2,5 mm2, H05 VV-F 3 G 4 mm2 or for 3 phase H05 VV-F 5 G 1.5 mm2

**Connection scheme;**
WALL FIXING

- Before using the appliance, in order to ensure safe use, be sure to fix the appliance to the wall using the chain and hooked screw supplied. Ensure that the hook is screwed into the wall securely.

WARNING!

In order to prevent tipping of the appliance, this stabilizing method must be installed. Refer to the instructions for installation. Any kitchen furniture next to the appliance must be heat-resistant (100°C).
DESCRIPTION OF COOKER & CONTROL PANEL

DESCRIPTION OF COOKER:
Symbols for functions of cooker:

- Closed
- Top heating element
- Oven & grill heating element
- Grill heating element
- Manual using
- Turnspit

- Oven heating element
- Grill & turnspit
- Turbo fan
- Turbo fan & heating element
- Timer
- Oven lamp
Before using cooker please remove all flammable tapes, styrofoam or any other material from the on cooker. Also take out User manual and other flammable materials from inside of cooker.

Using Cook Top Hotplates:

**Hotplate power table for 3 levels**

<table>
<thead>
<tr>
<th></th>
<th>LEVEL 1</th>
<th>LEVEL 2</th>
<th>LEVEL 3</th>
<th>LEVEL 3</th>
<th>LEVEL 5</th>
<th>LEVEL 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>145</td>
<td>125 W</td>
<td>155 W</td>
<td>200 W</td>
<td>750 W</td>
<td>1000 W</td>
<td>1500 W</td>
</tr>
<tr>
<td>180</td>
<td>250 W</td>
<td>300 W</td>
<td>400 W</td>
<td>750 W</td>
<td>1000 W</td>
<td>1500 W</td>
</tr>
</tbody>
</table>

**Hotplate power table for 6 levels (Optional)**

<table>
<thead>
<tr>
<th></th>
<th>LEVEL 1</th>
<th>LEVEL 2</th>
<th>LEVEL 3</th>
<th>LEVEL 4</th>
<th>LEVEL 5</th>
<th>LEVEL 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>145 mm</td>
<td>95 W</td>
<td>155 W</td>
<td>200 W</td>
<td>400 W</td>
<td>750 W</td>
<td>1000 W</td>
</tr>
<tr>
<td>180 mm</td>
<td>115 W</td>
<td>175 W</td>
<td>250 W</td>
<td>600 W</td>
<td>850 W</td>
<td>1500 W</td>
</tr>
<tr>
<td>145mm Rapid</td>
<td>135 W</td>
<td>165 W</td>
<td>250 W</td>
<td>500 W</td>
<td>750 W</td>
<td>1500 W</td>
</tr>
<tr>
<td>180mm Rapid</td>
<td>175 W</td>
<td>220 W</td>
<td>300 W</td>
<td>850 W</td>
<td>1150 W</td>
<td>2000 W</td>
</tr>
</tbody>
</table>

1. Electric hotplates have a standard of 3 or 6 temperature levels as described above.
2. When using for the first time, operate your electric hotplate in the maximum position for 5 minutes. This will make the agent on your hotplate which is sensitive to heat get hardened by burning.
3. Use flat bottomed saucepans which fully contact with the heat as so that you can use the energy more productively.
4. Adjust the temperature setting by the control knob, turn in a clockwise direction.
5. **ATTENTION!** Do not operate the hot plate without a saucepan on it, and do not operate it with an empty saucepan.

6. Before cleaning the surface of the hot plates, turn off the hot plates and let them cool down.

7. Do not use any hard, scratching or abrasive materials on the hot plates when cleaning.

8. While cleaning, do not use chemical cleaners such as; thinner, fuel or other corrosives.

9. While cleaning, use a wool sponge along with washing-up liquid.

**Using the Electrical Oven:**

1. When your oven is operated the first time, an odor will emanate from the heating elements. In order to get rid of this, operate it at 250°C for 45-60 minutes with the oven empty.

2. Oven control knobs should be set to desired level; otherwise the oven will not operate.

3. The thermostat control knob should be positioned to the required temperature setting.

4. The timer should be set to the required position. End of the cooking time, will send a “bing” tone from timer and the cooker will switch off. If you want to use the cooker without timer control, please turn timer control knob to the manual position as symbol. (Optional)

5. When cooking in the oven, the door of the oven should not be opened too frequently, otherwise circulation of the heat may be affected and cooking results may deteriorate.

6. 5 - 10 min. preliminary heating should be done prior cooking.

**Cooking Time Table:**

<table>
<thead>
<tr>
<th>Meals</th>
<th>Temperature (°C)</th>
<th>Rack position</th>
<th>Cooking time (min.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creamed cake</td>
<td>150 – 170</td>
<td>2</td>
<td>30 - 35</td>
</tr>
<tr>
<td>Pastry</td>
<td>200 – 220</td>
<td>2</td>
<td>35 - 45</td>
</tr>
<tr>
<td>Biscuit</td>
<td>160 – 170</td>
<td>3</td>
<td>20 - 25</td>
</tr>
<tr>
<td>Cookie</td>
<td>160 – 170</td>
<td>3</td>
<td>20 - 35</td>
</tr>
<tr>
<td>Cake</td>
<td>160 – 180</td>
<td>2</td>
<td>25 - 35</td>
</tr>
<tr>
<td>Braided cookie</td>
<td>200 – 220</td>
<td>2</td>
<td>30 - 40</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>---------------</td>
<td>------------------</td>
<td>---</td>
<td>---</td>
</tr>
<tr>
<td>Filo pastry</td>
<td>180 - 220</td>
<td>2</td>
<td>35 - 45</td>
</tr>
<tr>
<td>Savory pastry</td>
<td>160 - 180</td>
<td>2</td>
<td>20 - 30</td>
</tr>
<tr>
<td>Lamb meat</td>
<td>200 - 230</td>
<td>1</td>
<td>90 - 120</td>
</tr>
<tr>
<td>Veal</td>
<td>200 - 230</td>
<td>1</td>
<td>90 - 120</td>
</tr>
<tr>
<td>Mutton</td>
<td>210 - 230</td>
<td>1</td>
<td>90 - 120</td>
</tr>
<tr>
<td>Chicken (in)</td>
<td>210 - 230</td>
<td>1</td>
<td>75 – 100</td>
</tr>
<tr>
<td>Fish</td>
<td>190 - 210</td>
<td>2</td>
<td>40 – 50</td>
</tr>
</tbody>
</table>

**IF THE APPLIANCE DOES NOT OPERATE**

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible Causes</th>
<th>Suggested Solutions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven is not working</td>
<td>Fuse blown or automatic trip activated.</td>
<td>Check the fuse in the fused spur and correct if there are any breakers. Check the general fuse box to see if the strip or the breakers are off. If the problem repeats, call technical service.</td>
</tr>
<tr>
<td></td>
<td>The device is switched off.</td>
<td>Make sure the fused spur is in the on position</td>
</tr>
<tr>
<td>Oven light is not working</td>
<td>Oven lamp is defective.</td>
<td>Change the lamp.</td>
</tr>
<tr>
<td></td>
<td>There is no current</td>
<td>Check the fuse box to see if there are any thrown breakers. Check the general fuse box to see if the automatic fuse or the breakers are thrown off. If the problem repeats, call technical service.</td>
</tr>
<tr>
<td>Oven is not heating</td>
<td>Oven temperature and/or cooking mode has not been selected</td>
<td>Set the cooking mode and temperature for models with timer check that it is not on delayed cooking</td>
</tr>
</tbody>
</table>
There is no current

Check the general fuse box and correct if there are any breakers off. Check the fuse box to see if the trip or the breakers are off. If the problem repeats, call technical service.

<table>
<thead>
<tr>
<th>Digital Timer/ Display (models with digital timer)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Problem</strong></td>
</tr>
<tr>
<td>Time display is flashing or lit up clock.</td>
</tr>
</tbody>
</table>

If the problem is not solved:

1) Switch off the electricity connection of unit (turn off the circuit breaker)
2) Call the manufacturer, its services agent or similar qualified persons

**IMPORTANT**

Do not try to repair the device yourself. There are no any parts inside the product that may be repaired by the customer. Contact service.

**USING HEAT SHIELD (**) Optional**

A safety panel is designed to protect the fascia panel and the knobs when the oven is in Grill mode. Place the safety panel under control panel by opening the oven front cover glass.
And then secure the safety panel in between oven and front cover by gently closing the cover.

It is important for cooking to keep the door open when cooking in grill mode. The Safety panel will provide an ideal cooking circumstance while protecting control panel and buttons.
MAINTENANCE and CLEANING

1. Switch the power off.
2. While the oven is operating or shortly after it starts operating, it is extremely hot. You must not touch the heating elements.
3. Never clean the interior parts, panel, lid, trays or any other parts of the oven with the tools like a hard brush, cleaning mesh or knife. Do not use abrasive, scratching agents and detergents.
4. After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.
5. Clean the glass surfaces with special glass cleaning agents.
6. Do not clean your oven with steam cleaners.
7. Never use inflammable agents like acid, thinner and gasoline when cleaning your oven.
8. Never use inflammable agents like acid, thinner and gasoline when cleaning your oven.
9. Do not wash any part of your oven in dishwasher.

Removing of Oven Door:

[Images of oven door removal process]
Changing Oven Lamp:
Let the oven cavity and grill burner or heating elements cool down. Switch off the electrical connection of your appliance before changing the lamp.
Change with a 15-25W, 300 C° temperature resistant lamp.

WARNING: The electric plate should never be used for “house heating” purposes and should always be operated with appropriate pots and pans. Correct size pans and pots on plates should never be empty. Pans should not overhang the Hotplate.
<table>
<thead>
<tr>
<th><strong>PRODUCT FICHE</strong></th>
<th>50x50 &amp; 50x60 Plate Free Standing Electric Cooker</th>
<th>60x60 Free Standing Electric Cooker</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Type:</strong></td>
<td>50x50 &amp; 50x60 Plate Free Standing Electric Cooker</td>
<td>60x60 Free Standing Electric Cooker</td>
</tr>
<tr>
<td><strong>Cavity Number:</strong></td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td><strong>Energy Source:</strong></td>
<td>Electrical</td>
<td>Electrical</td>
</tr>
<tr>
<td><strong>Volume:</strong></td>
<td>52 lt</td>
<td>64 lt</td>
</tr>
<tr>
<td><strong>Energy Consumption / Convection Mode (EC):</strong></td>
<td>0,72 kWh</td>
<td>0,78 kWh</td>
</tr>
<tr>
<td><strong>Energy Efficiency Index (EEI):</strong></td>
<td>95,6</td>
<td>95,4</td>
</tr>
<tr>
<td><strong>Energy Class:</strong></td>
<td>A</td>
<td>A</td>
</tr>
</tbody>
</table>
Here For You

After-sales assistance

If you continue to experience problems with your Freestanding Cooker, please call the Montpellier customer service helpline on: 01527 888133.

Please have all your product details available, including the model number, serial number, date of purchase, and your retailer’s details before registering a fault.

The service call cannot progress without this information.

Your 2 year Manufacturer’s guarantee

THIS DOES NOT AFFECT YOUR STATUTORY RIGHTS.

Your new Montpellier appliance carries a free guarantee which protects you against the cost of repairs during the first 24 months from date of purchase provided that:

Any claim is accompanied by evidence of the model reference, model serial number and proof of purchase, such as a Sales Receipt, showing that the appliance was purchased within the 24 months prior to the date of claim.

What is not covered under the Guarantee

• Any appliance not correctly installed and operated in accordance with the manufacturer’s instructions.
• Any appliance that is used for anything other than domestic purposes.
• Any defect caused by accident, misuse, unauthorised modification or inexpert repair.
• Cost of Call-out where a fault cannot be found with the appliance.
• Cost of Call-out for work covering routine maintenance, such as, but not exclusively, cleaning of filters or defrosting.
• Cost of Call-out for work required to correct the alignment of doors following door reversal procedures carried out by you.
• Use of the appliance by anyone other than the Householder.
• Use in any commercial environment.
• Consumable items, such as, but not exclusively, fuses in plugs, bulbs and breakable items which require routine replacement.
• Repair costs incurred that have not been authorised by Montpellier service and/or carried out by a non-approved Montpellier engineer.
• Montpellier Appliances do not accept claims for consequential loss, rusting, corroding, delivery damage or scratches.

YOUR GUARANTEE IS VALID ONLY IN THE UK.

To register your appliance simply complete the card in your appliance pack and return it with a stamp affixed or alternatively you can register online at www.montpellier-appliances.com/support

SERVICE HELP-LINE

Should your appliance develop a fault, please call the Montpellier customer service helpline on: 01527 888133 Please remember to have all your product details available, including the model number, serial number, date of purchase and your retailer’s details before registering a fault.
The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall 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 shop where you purchased the product.

www.montpellier-appliances.com