

Montpellier

THE PERFECT BALANCE OF FUNCTION AND STYLE

LAUNDRY - DISHWASHING - COOKING - COOLING

Installation and Operating Instructions



Built in 59ltr Single Fan Oven SBFO59X - Stainless Steel

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

Welcome

Thank you for choosing this Montpellier Built in Oven.

Our Ovens 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 Built in Oven to ensure you get the most from your purchase.

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



2
YEAR
GUARANTEE
— PARTS & LABOUR —
ACROSS ALL OUR MODELS
Montpellier
www.montpellier-appliances.com

Your Built in Oven is covered by a comprehensive two year Parts & Labour Guarantee. In the unlikely event that you experience a problem with your Oven, 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
- **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.

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SAFETY INSTRUCTIONS:

The appliance becomes very hot during operation. Take care not to touch the heating elements inside the oven.

WARNING: Accessible parts may become hot during use. To avoid burns, young children should be kept away.

The mains lead of adjacent appliances may be damaged by hobs or stuck between the oven doors, creating a short circuit, therefore keep them at a safe distance from the appliance.

Never put pans on the opened door of the oven.

Do not use the oven in the event of a technical fault. Once a technical fault has been identified, disconnect the power and report the fault to the service centre to be repaired.

Never clean the oven with a high-pressure steam cleaning device, as it may create a short circuit.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the door glass, as they can scratch the surface, which could then result in the glass shattering.

The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the oven. During use, the appliance becomes hot and care should be taken to avoid touching heating elements inside the oven.

If the power cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons, in order to avoid a hazard.

The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

WARNING: Ensure that the appliance is switched off before replacing the lamp, to avoid the possibility of electric shock.

WARNING: The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.

Children less than 8 years of age must be kept away unless continuously supervised

This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, provided that they have been given supervision or instruction concerning use of the appliance and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be undertaken by children.

WARNING: Accessible parts will become hot during use.

Young children should be kept away

Care should be taken to avoid touching heating elements inside the oven.

HOW TO SAVE ENERGY



Using energy in a responsible way not only saves money, but also helps the environment. So let's save energy! And this is how you can do it:

Make use of residual heat from the oven. If the cooking time is greater than 40 minutes, switch off the oven 10 minutes before the end time. Important: when using the timer, set appropriately shorter cooking times according to the dish being prepared.

Make sure the oven door is properly closed.

Heat can leak through spillages on the door seals. Clean up any spillages immediately.

Do not install the oven in the direct vicinity of refrigerators/freezers, otherwise energy consumption increases unnecessarily.

UNPACKING



During transportation, protective packaging was used to protect the appliance against any damage.

After unpacking, please dispose of all packaging in a way that will not cause damage to the environment.

All materials used for packaging the appliance are environmentally-friendly; they are 100% recyclable and are marked with the appropriate symbol.

Caution!

During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

DISPOSAL OF THE APPLIANCE



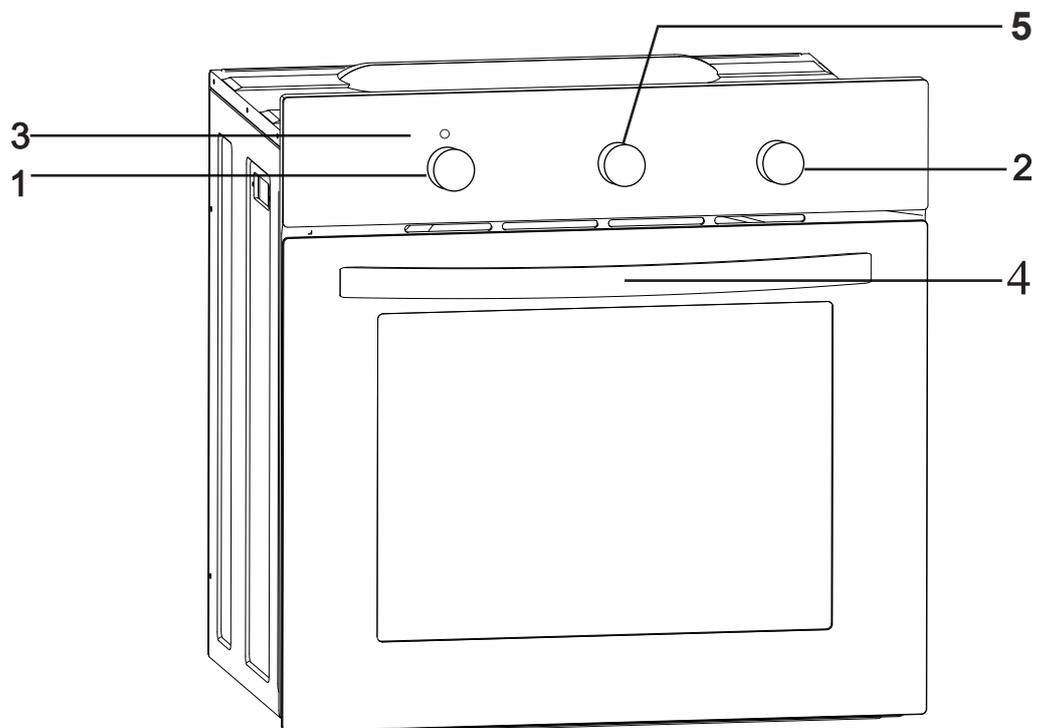
Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment.

A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information accordingly. By recycling materials or other parts from used devices, you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centres for used devices can be provided by your local authority.

DESCRIPTION OF THE APPLIANCE



- 1 Temperature control knob
- 2 Oven function selection knob
- 3 Oven temperature indicator light
- 4 Oven door handle
- 5 Mechanical timer

INSTALLATION

Installing the oven

The kitchen should be dry and have effective ventilation, according to the existing technical provisions.

The mains lead behind the oven must be placed in such manner to avoid touching the back panel of the oven, because of the heat it develops during operation

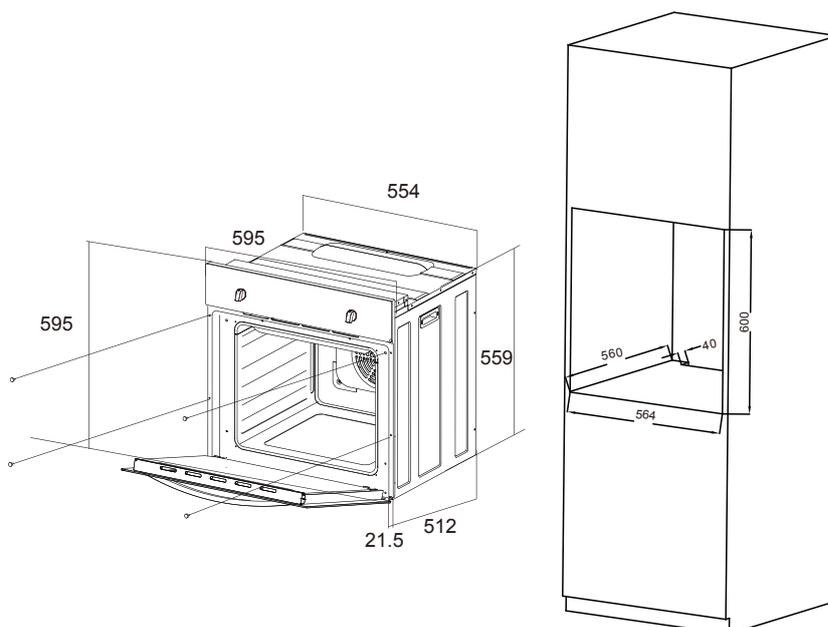
Remove any packaging materials (foils, artificial foam, nails, etc.) from the reach of children, as they can be dangerous. Children may swallow small parts, or be suffocated by foils.

This is a built-in oven, which means that its back wall and one side wall can be placed next to a high piece of furniture or a wall. Coating or veneer used on fitted furniture must be treated with a heat resistant adhesive ($<100^{\circ}\text{C}$). This prevents surface deformation or detachment of the coating. If you are unsure of your furniture's heat resistance, you should leave approximately 2cm of free space around the oven. The wall behind the oven should also be resistant to high temperatures. During operation, the back and side of the appliance can warm up to around 50°C above the ambient temperature.

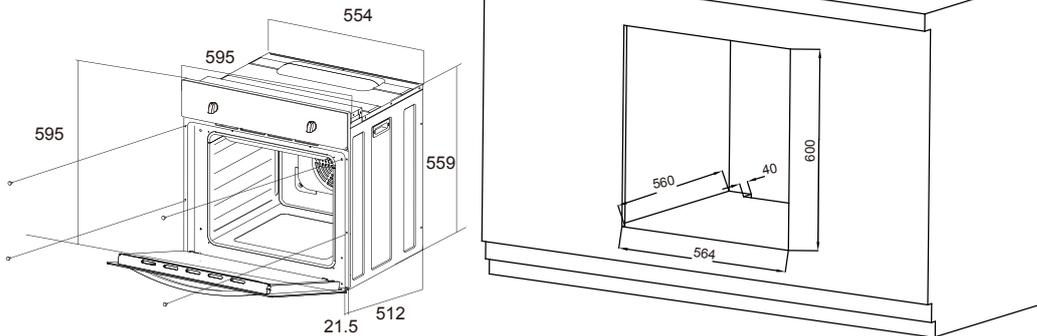
Create an opening with the dimensions given in the installation diagram.

The appliance must be earthed.

Insert the oven completely into the opening, fixing it with the four screws in the places shown in the diagram.



INSTALLATION



Electrical connection

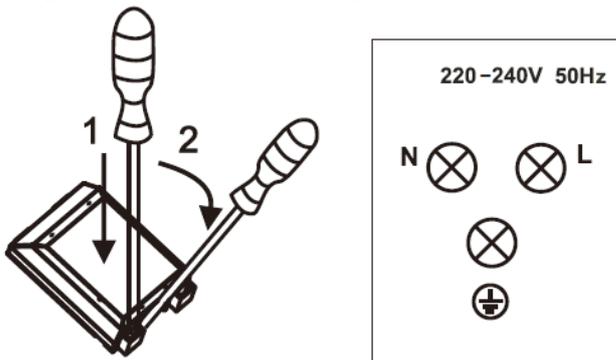
Warning!

All electrical work must be carried out by a suitably qualified and authorised electrician. No changes to the electricity supply should be carried out unless by a qualified person.

- Before attempting the connection, check whether the voltage indicated on the rating plate corresponds to the actual mains voltage.
- Mains lead should be minimum 1.5m in length.
- Earth wire should be installed so that it is the last one pulled out, if the safety device on the mains lead should fail.
- Mains lead behind the oven must be located so as to avoid touching the back panel of the oven, because of the heat it develops during operation.
- The correct size and rating of cable must be used (cable type H05VV-F 3×1.5m m²). The earth wire must be longer than the other wires.
- The means for disconnection from the mains supply, having a contact separation in all poles that provides full disconnection under over voltage category iii, shall be provided in the fixed wiring in accordance with UK regulations.

Connection (by authorised electrician)

- Using the screwdriver to open the connector cover at the rear of the appliance, release two locks located at either side of the connector bottom.
- The mains lead must be fed through the safety device, protecting the cable from disconnection.
- Tighten the device securely and close the connector cover.



Colour code

L = exterior live wires (black or brown)

N = neutral (blue)

Ensure correct N-connection!



E = earth (green/yellow)

OPERATION

▶ Prior to first use

- Remove packaging, clean the interior of the oven.
- Remove and wash the oven fittings with warm water and washing-up liquid.
- Switch on the ventilation in the room, or open a window.
- Heat the oven to a temperature of 250°C for approx. 30 minutes to remove any stains, then wipe carefully.

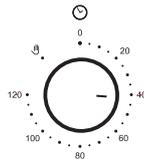
Caution!

When heating the oven for the first time, it is normal for the oven to give off smoke and there may be some odour. This will disappear in about 30 minutes.

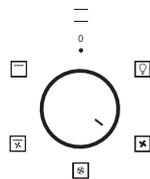
▶ Mechanical Timer

When using the oven, set the timer as follows:

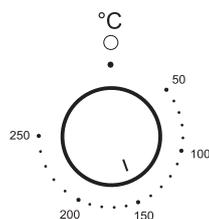
1. Turn mechanical timer to the time position you want.



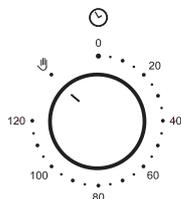
2. Turn function knob to the function position you want.



3. Turn temperature knob to the temperature position you want.



4. The oven will then begin to heat up.
5. The timer will sound at the end of the cooking time.



Caution!

DO NOT turn the mechanical timer clockwise from 120 to 0

Caution!

When selecting any heating function the oven will be switched on only after the temperature has been set by the temperature control knob.

Oven Functions/Knob Settings:



Full Grill

This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and permits larger portions to be grilled.

Warning!

When using function Grill it is required that the oven door is closed.

Warning!

When the grill is in use accessible parts can become hot. It is best to keep children away from the oven.



Fan (Defrost)

With this function, only the fan is operating, to allow defrosting or cooling of food.



Oven Light

By setting the knob to this position the lighting inside the oven is switched on.



Fan, grill element

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.



Circular heater Fan

This function allows the oven to be heated up in a forced way with the thermofan, which is in the central part of the oven chamber. Heating the oven up in this way permits even heat circulation around the dish that is in the oven. The advantage of this heating method is:

- reduction of oven heating-up time and of the initial heating stage.
- Possibility to bake at two cooking levels simultaneously.
- Reduction in the amount of fats and juices coming out of meat dishes, which results in an improvement in taste.

CLEANING AND MAINTENANCE

Oven Shelf Levels

Baking pans and accessories (oven grid, baking tray, etc) may be inserted into the oven in 5 positions.

Appropriate levels are indicated in the tables that follow.

Always count levels from the bottom upwards!



Picture used is for illustration purposes only

By ensuring proper cleaning and maintenance of your oven you can have a significant influence on the continuing fault-free operation of your appliance.

Before you start cleaning, the oven must be switched off and you should ensure that all knobs are set to the "0" position. Do not start cleaning until the oven has completely cooled.

Oven:

- The oven should be cleaned after each use.
- Cool the oven completely before cleaning.
- Never clean the appliance with a pressurised hot steam cleaner.
- The oven interior should only be washed with warm water and a small amount of washing-up liquid.

Steam Cleaning:

- pour 250ml of water (1 cup) into a bowl placed in the oven on the first level from the bottom.
- Close the oven door.
- Set the temperature knob to 100 °C and the function knob to the bottom heater position.
- Heat the oven for approximately 30 minutes.
- Open the oven door, wipe the interior inside with a cloth or sponge and wash using warm water with washing-up liquid.
- After cleaning the oven interior, wipe it dry.

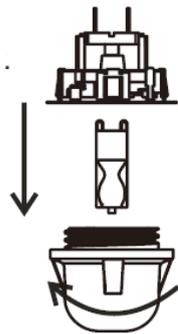
Caution

Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

Replacement of the Oven Light Bulb

Before any maintenance involving electrical parts is begun, the appliance must be disconnected from the power supply. If the oven has been in use, allow the oven cavity and the heating elements to cool down before attempting any maintenance.

- 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) with the following specifications: **220-240V, 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 lampholder. Remove only by hand.

IMPORTANT

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:

Bulb replacement is not covered by your guarantee.

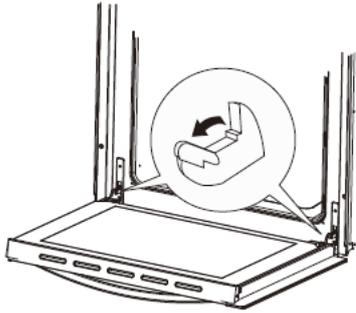
Door Removal

In order to obtain easier access to the oven interior for cleaning, it is possible to remove the door.

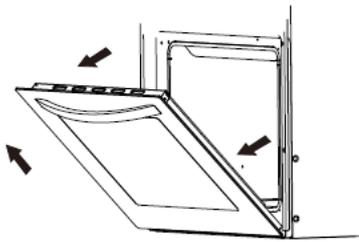
To do this, tilt the safety catch part of the hinge upwards. Close the door gently, then lift and pull it out towards you.

In order to fit the door back onto the oven, reverse the above. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder.

After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set, it may cause damage to the oven when closing the door.



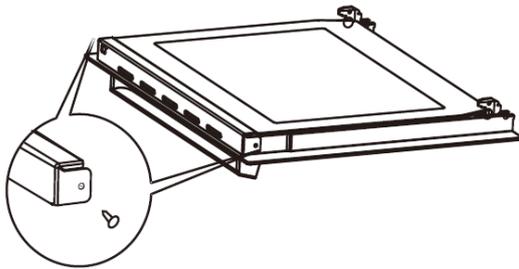
Tilting the hinge safety catches



Door removal

Removal of the internal glass panel

Unscrew and unfasten the plastic latch that is in the corner at the top of the door. Next take out the glass from the second blocking mechanism. After cleaning, insert the glass panel and screw the blocking mechanism back into place.



OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

- Switch off the oven at the mains.
- Call the service provider.
- Some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service provider, check the following points:

PROBLEM	REASON	ACTION
1.The appliance does not work	Break in power supply	Check the household fuse box; if there is a blown fuse replace it with a new one
	Wrong function chosen	Check if function knob/temperature knob is set to the correct position.
2.The programmer display is flashing "0.00"	Break in power supply	Set the current time (see use of the programmer)
3.The oven lighting does not work.	The bulb is loose or damaged	Tighten or replace the faulty bulb (see cleaning and maintenance)

BAKING IN THE OVEN

Baking pastry

Most appropriate position for baking is the application of both upper and lower heater, or the hot air fan.

Warning!

- The baking parameters given in Tables are approximate and can be amended based on your own experience and cooking preferences;
- If you cannot find a particular type of cake in the tables, use the information available for the next most similar type of cake.

Baking with upper and lower elements

- Use only a single shelf level.
- This baking position is especially suitable for baking dry pastry, bread and teacakes. Use dark baking pans. Light pans reflect heat and pastry will not be adequately browned.
- Always place baking trays on the shelf. Remove the shelf only if using a flat biscuit tray (supplied with the appliance).
- Preheating shortens the baking time. Do not put the cake in the oven until it has reached the correct temperature.

Baking tips

Is the cake baked?

Pierce the cake with a wooden skewer at the thickest part, if the dough does not stick to it, the cake is baked. You may then switch off the oven.

Cake has sunk in the middle

Check the recipe. Use less liquid next time. Follow the mixing instructions carefully, especially when using electric kitchen mixers.

Cake is too light on the bottom

Use dark baking tray next time, place the tray one level lower, or switch on the lower heater for a short while before the end of the cooking time.

Cheesecake is undercooked

Next time reduce the baking temperature and extend the baking time.

Warnings regarding the baking tables

- The tables indicate the temperature range. Always select lower temperature first. You can always increase the temperature if the item needs more baking.
- Baking times are indicative only.
- The asterisk indicates that the oven requires preheating.

BAKING IN THE OVEN

FOOD TYPE	Shelf Level (bottom upwards)	Temp (°C) 	Shelf Level (bottom upwards)	Temp (°C) (Fan) 	Baking Time (mins)
Sweet Pastry					
Sponge/Marble Cake	2	170-180	2	150-170	60-80
Victoria Sponge	2	160-180	2	150-170	65-80
Layer Base Cake	2-3	170-180	2-3	150-170	20-30
Sponge Layer Cake	2	170-180			30-40
Fruit Cake			2-3	160-180	60-70
Cheesecake			2	140-150	60-90
Fruit Bread	2	160-180	2	150-170	40-60
Bread	2	210-220	2	150-170	50-60
Swiss Roll	2	180-200			10-15
Pizza (thin base)	3	220-240			10-15
Pizza (thick base)	2	180-210			30-50
Buns	3	160-170	2	150-160	10-30
Puff Pastry	3	180-190	2	170-190	18-25
Meringues	3	90-110		80-90	
Choux Buns			2	170-190	35-45

Roasting:

Best results are obtained with the engagement of both upper and lower elements. Best heating mode for each type of roasting pan is indicated by bold print in the Roasting Tables.

Tips regarding roasting pans:

- For best results, use light-coloured enamel pans, thermo-resistant glass dishes, pottery dishes or cast iron dishes.

- As stainless steel dishes reflect the heat, they are not recommended.
- If you cover your roast or wrap it in foil, it will preserve its juices and the oven will remain clean.
- The roast will cook quicker if it is left uncovered. Large roasts can be placed directly on the shelf with the oven tray below for catching the juices and melted fat.

Attention when roasting!

Roasting tables indicate suggested temperatures, guide level and roasting times.

Roasting time largely depends upon the type of meat, its size and quality, so you should expect some variations.

- Roasting large chunks of meat may produce excessive steaming and condensation on the oven door. This is quite normal and does not affect the operation of the oven. However, after roasting is completed, wipe the oven door and glass thoroughly.
- Add as much liquid as necessary to prevent burning of juice or dripping from meat. Roast meat must be checked regularly and liquid added if necessary.
- At approximately the middle of the indicated time, turn the roast around, especially if you use a deep roast dish.
- When roasting on the grill pan, place the grid in the deep roasting pan and insert both into the sliding guide. The bottom pan will collect dripping fat.
- Never leave a roast to cool in the oven, as it might produce condensation and corrosion of the oven.

Roasting Table

MEAT TYPE	Shelf Level (bottom upwards)	Temp (°C) 	Roasting Time (mins)	Temp (°C) 	Roasting Time(mins)
Beef					Per 1 cm
Roast Beef (rare)			3	250	12-15
Roast Beef (medium)			3	250	15-25
Roast Beef (well done)			3	210-230	25-30
Beef Roast Joint	2	160-180	2	200-220	120-140
Pork					
Pork Roast Joint	2	160-180	2	200-210	90-140
Ham	2	160-180	2	200-210	60-90
Veal	2	160-170	2	200-210	90-120
Lamb	2	160-180	2	200-220	100-120
Venison	2	175-180	2	200-220	100-120
Duck					
Chicken	2	170-180	2	220-250	50-80
Goose (approx 2kg)	2	160-180	2	190-200	150-180
Fish	2	175-180	2	210-220	50-80

Grilling

- Take extra precautions when grilling. Intensive heat from the infrared element makes the oven and the accessories extremely hot. Use protective gloves and barbecue tools.
- Perforated roast may produce spurting of hot grease. Use long grill tongs to prevent skin burns and protect your eyes.
- Supervise the grill at all times. Excessive heat may quickly burn your food and risk fire.
- Do not let children near the grill when it is operating.

The grill is especially suitable for the preparation of low-fat sausages, meat or fish fillets and steaks, also for browning and crisping the skin of a roast.

Tips for grilling

- Grilling should be carried out with the oven door closed.
- Grilling tables indicate the recommended temperature, guide levels and grilling times, which may vary according to the weight and quality of meat.
- The grill element should be pre-heated for 3 minutes.
- Oil the grill grid before placing food on it, to avoid food sticking to the grid.
- Place the meat on the grid, then place the grid onto the pan. Insert both trays into the oven guides.
- Turn the meat around after half the grilling time has expired. Thinner slices will require only one turn; for larger chunks you may need to repeat the procedure. Always use barbecue tongs to avoid losing excessive juice from the meat.
- Please note: dark beef meat is grilled quicker than lighter pork or veal.
- Clean the grill, oven and accessories each time after use.

Grill Table

Guide

MEAT TYPE	Weight (gm)	Shelf Level (bottom upwards)	Temp (°C) 	Grill Time (mins)
Meat and Sausages				
2 beefsteaks (rare)	400	5	240	14-16
2 beefsteaks (medium)	400	5	240	16-20
2 beefsteaks (well done)	400	5	240	20-23
2 pork fillets	350	5	240	19-23
2 pork chops	400	5	240	20-23
2 veal steaks	700	5	240	19-22
4 lamb cutlets	700	5	240	15-18
4 sausages	400	5	240	9-14
2 meat slices	400	5	240	9-13

1 half chicken	1400	3	240-250	28-33(1.side) 23-28(2.side.)
Fish				
salmon fillets	400	4	240	19-22
whole fish in foil	500	4	230	10-13
Toast				
4 slices of white bread	200	5	240	1,5-3
2 slices of wholemeal	200	5	240	2-3
Toasted sandwich	600	5	240	4-7
General Meat/ Poultry				
Chicken	1000	3	180-200	60-70
Pork roast	1500	3	160-180	90-120
Pork scrag end	1500	3	160-180	100-180
Pork knuckle	1000	3	160-180	120-160
Roast beef fillet	1500	3	190-200	40-80

TECHNICAL INFORMATION

Model	SBFO59X
Voltage rating	220-240V 50Hz
Total power	2000W
Top element	/
Grill element	2000W
Bottom element	/
Circular element	1600W
Fan	●

Here For You

After-sales assistance

If you continue to experience problems with your Built in Oven, please call the Montpellier customer service helpline on: **01759 487839**.

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 and/or carried out by a non-approved Montpellier engineer.

YOUR GUARANTEE IS VALID ONLY IN THE UK & ROI .

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 HELPLINE

Should your appliance develop a fault, please call the Montpellier customer service helpline on: **01759 487839**.

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.

Your service call cannot progress without this information.

Montpellier Domestic Appliances Ltd.

Unit 1, Tewkesbury Retail Park, Northway Lane,
Tewkesbury, Gloucestershire GL20 8JU

www.montpellier-appliances.com



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.