90cm Built-In Double Oven, 88L Capacity, Energy Rating A, 8 Shelf Positions, Black Glass



Model No.s DH279.V2

Thank you for purchasing a Dellonda product. Manufactured to a high standard, this product will, if used according to these instructions, and properly maintained, give you years of trouble free performance.

Important Information

Please read these instructions carefully. Note the safe operational requirements, warnings & cautions. Use the product correctly and with care for the purpose for which it is intended. Failure to do so may cause damage and/or personal injury and will invalidate the warranty. Keep these instructions safe for future use.



Refer to instruction manual



Warning! Hot Surface

Specification

Model No. DH279.V2	
Cable Length:	N/A - Only Terminal Box
Usable Capacity:	88L - 31L Top / 57L Lower
Colour:	Black
Energy Rating:	A
Fuel Type:	Electric
Nett Weight:	52.5kg
Number of Ovens:	2
Power:	Upper Cavity: 2100-2550W Lower Cavity: 1660-2020W Total Power: 3760-4570W

Product Depth (Front to Back):	58.1cm
Product dimensions (W x D x H):	594 x 581 x 888mm
Product Height (Floor to Top):	88.8cm
Product Width (Side to Side):	59.4cm
Supply:	230V ~ 50Hz 32A circuit

Safety Instructions

- **ELECTRICAL SAFETY**
- **WARNING**! It is the user's responsibility to check the following:
- Check all electrical equipment and appliances to ensure that they are safe before using.
- Inspect power supply leads, plugs and all electrical connections for wear and damage.
- Ensure that the insulation on all cables and on the appliance is safe before connecting it to the power supply.
- **DO NOT** use worn or damaged cables, plugs or connectors.
- Ensure that any faulty item is repaired or replaced immediately by a Dellonda qualified technician.
- If the cable or plug is damaged during use, switch off the electricity supply and remove from use.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Baridi recommend that an **RCD** (Residual Current Device) is used with all electrical products.
- Important: Ensure that the voltage rating on the appliance suits the power supply to be used and that the plug is fitted with the correct fuse.
- **DO NOT** pull or carry the appliance by the power cable.
- The appliance must be placed in such a way, that the power supply is accessible at all times.
- Before connecting the appliance to the power supply, check that the power supply voltage and current rating corresponds with the power supply details shown on the appliance rating label.
- Never use a damaged appliance! Disconnect the appliance from the power source and contact your supplier if it is damaged.
- Danger of electric shock! **DO NOT** attempt to repair the appliance yourself. In case of malfunction, repairs are to be conducted by qualified personnel only.
- To avoid damaging the cord, do not squeeze, bend or chafe it on sharp edges. Keep it away from hot surfaces and open flames as well.
- **DO NOT** open the appliance casing under any circumstances. **DO NOT** insert any foreign objects into the inside of the casing.
- **GENERAL SAFETY**
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Children from age 8 years and above, persons with reduced physical, sensory, or mental capabilities those with lack of experience and knowledge can use the appliance, if they have been given supervision or instruction concerning use of the appliance in a safe way to understand the hazards involved.
- Children shall NOT play with the appliance.
- A steam cleaner is not to be used.
- **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 shall be kept away unless continuously supervised.
- **DO NOT** use harsh abrasive cleaners or metal scrapers to clean the oven door glass as this can scratch the surface, which may result in the oven glass shattering.
- **DO NOT** use abrasive products to clean the glass door panel to avoid scratching it. Otherwise, severe failure might happen to the appliance.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels.
- **DO NOT** use the unit for any function it is not intended for due to the possible effect on safe use.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Cleaning and user maintenance on the appliance shall not be made by children without supervision.

- **OPERATIONAL SAFETY**
- **DO NOT** allow paper or cloth to come in contact with any heating element.
- The appliance surfaces will become hot during use and retain heat after operation.
- Never store or use corrosive chemicals, vapours, flammables or non-food products in or near the oven.
- The oven is specifically designed for use when heating or cooking food and the use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury or failure.
- If food inside an oven should ignite, keep the door closed. Switch off the oven and disconnect from mains supply.
- Exercise caution when opening the door. Standing to the side, open the door slowly and slightly to let hot air and/or steam escape. Keep your face clear of the opening and make sure there are no children or pets near the oven.
- Keep door closed at all times unless necessary for cooking or cleaning purposes.
- Only use utensils that are suitable for use with ovens.
- **WARNING! DANGER OF EXPLOSION!**
- Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- If smoke is observed, switch off the oven and keep the door closed in order to stifle any flames.
- **DO NOT** allow any accessories or electric cables to contact the hot parts of the appliance.
- **HOT SURFACES! RISK OF BURNS!**
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING!** Accessible parts may become hot during use. Young children should be kept away.
- Never move racks or pans when they are hot. Wait until they cool.
- **IMPORTANT**!
- Always switch off the electricity supply at the mains during installation and maintenance.
- In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- **GENERAL INFORMATION**
- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.
- Any damage caused by the non-compliance of temperature tolerance of oven during installation or by the being too close distance between the furniture and the oven will be borne by the owner.
- This appliance is not intended for use by persons (including children under the age of 8) with reduced physical sensory, or mental capabilities, or by those who lack experience and knowledge, unless they have been given supervision and instruction concerning the use of the appliance by a person responsible for their safety .
- **INSTALLATION**
- The oven must be installed in accordance with the installation instructions and all measurements must be followed.
- All installation work must be performed by a competent, qualified electrician.
- **CHILDREN**
- Please dispose of the packaging material carefully. Packaging material can be dangerous to children.
- Make sure to keep children away from the appliance, children should be supervised to ensure that they do not play with the appliance. It might be dangerous to allow the children to touch the appliance.
- **GENERAL SAFETY**
- **DO NOT** place heavy objects on the oven door or lean them on the oven door when it is open, as it may cause damage to the oven door hinges.
- **DO** exercise caution when cooking with hot fat/oil. **DO NOT** leave it unattended, as it will be a fire risk.
- **DO NOT** place pans or baking trays directly on the base of the oven cavity, even if aluminium foil is placed below them.
- **DO NOT** allow cable to come into contact with the heating areas of appliance.
- **DO NOT** install the appliance next to curtains or soft furnishings.
- **DO NOT** attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must be placed in such a way, that the power supply is accessible at all times.
- Before connecting the appliance to the power supply, check that the power supply voltage and current rating corresponds with the power supply details shown on the appliance rating label.
- Never use a damaged appliance! Disconnect the appliance from the power source and contact your supplier if it is damaged.
- To avoid damaging the cord, do not squeeze, bend or chafe it on sharp edges. Keep it away from hot surfaces and open flames as well.
- Lay out the cord in such a way that no unintentional pulling or tripping over it is possible.
- **DO NOT** open the appliance casing under any circumstances. **DO NOT** insert any foreign objects into the inside of the casing.
- Never use accessories which are not recommended by the manufacturer. They could pose a safety risk to the user and might damage the appliance. Only use original parts and accessories.
- Keep the appliance away from any hot surfaces and open flames. Always operate the appliance on a level, stable, clean and dry surface. Protect the appliance against heat, dust, direct sunlight, moisture, dripping and splashing water.
- **DO NOT** place objects with open flames, e.g. candles, on top of or beside the appliance.
- **WARNING!** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- The fixed wiring for the appliance shall have an all-pole disconnection device.
- Attention, the glass is extremely fragile. Always wear gloves when handling.
- For your safety, this product is made of tempered glass. This type of glass is highly resistant but has the feature to retain the “memory” of shocks.
- Therefore handle the product with the greatest care to avoid shocks and twists, especially during installation.
- Avoid installing this type of product in areas where it would be highly exposed to shocks.
- **DO NOT** let children play with the product.
- **DO NOT** stick adhesive film on the glass surface. In case of breakage, it would generate large pieces that could be dangerous

- **CLEANING**
- **WARNING!** Always disconnect the power supply prior to cleaning the appliance. If the switched fused connection unit is difficult to reach, shut off the power supply by using the corresponding circuit breaker at the distribution board.
- Clean the appliance thoroughly before first use. The oven should be cleaned regularly and any food deposits removed.
- Never clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

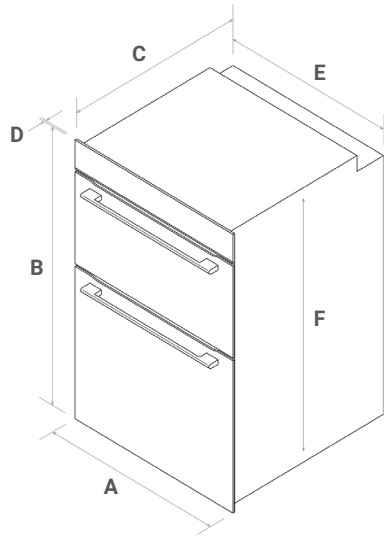
- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should select a cooking temperature and function that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the drip tray where appropriate.

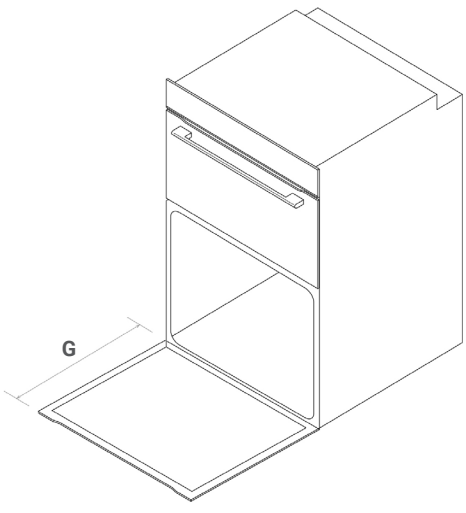
Installation

- **ELECTRICAL CONNECTION**
- **DANGER OF ELECTRIC SHOCK!**
- **NOTE**: This oven must be installed by a competent person or a qualified electrician in accordance with all regulations in force (British Standards, Codes of Practice, relevant Building and **IET** regulations). Important – the power supply to the appliance must be switched off before any maintenance is carried out.
- Before connecting the appliance, make sure that the supply voltage marked on the Rating Plate corresponds with your mains supply voltage.
- **WARNING**: **THIS APPLIANCE MUST BE EARTHED**. This product must be earthed – if no earth feed wire is available, consult an electrician.
- **IMPORTANT!** Always switch off the electricity supply at the mains during installation and maintenance. We recommend that the fuse is withdrawn or circuit breaker switched off at the distribution board whilst work is in progress.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules. To achieve this install appropriate switched fused connection unit.
- **NOTE:** A switched fused connection unit having a contact separation of at least 3mm in all poles should be connected in fixed wiring.
- Connect the incoming positive, neutral and earth cables to the terminals of the switched fused connection unit. Ensure connections are tight.
- The spur outlet must still be accessible even when your oven is located in its housing to enable the appliance to be disconnected from the mains supply. A suitable disconnection switch is to be incorporated in the permanent wiring. The switch is to be of approved type and positioned in accordance with local wiring and electrical rules and specifications. The switch must have 3mm air gap contact separation in all poles, in the active (phase) conductor of the fixed wiring.
- To connect the oven power cord, loosen and remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.
- If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10mm longer than the line conductors.
- The installation must include 1.2m of free cable within the enclosure for ease of installation and future maintenance.
- The mains cable must not touch any hot metal.
- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.
- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement.

- **INSTALLING YOUR OVEN (BEFORE INSTALLATION)**
- Before installing the built-in double oven, ensure the cavity is level, square, and meets all required dimensions, clearance, and ventilation standards. The isolating switch must remain easily accessible once the oven is installed. The cable may enter from the side, top (rear only), or bottom, and the power outlet should be outside the cavity if it is close to the rear wall. The oven must rest on a surface capable of supporting its weight. To protect surrounding cabinetry from potential damage caused by condensation during use, moisture-proofing the cavity is recommended. Ensure the oven door can open fully without obstruction, and do not seal the oven into the cabinetry with silicone or glue.
- **FITTING YOUR OVEN INTO THE KITCHEN UNIT**
- Fit the oven into the space provided in the kitchen unit; it may be installed either underneath a worktop or into an upright cupboard. Secure the oven in position by screwing it into place using the six fixing holes in the frame. To locate these holes, open the oven door and look inside. Ensure that all measurements and distances are adhered to when fixing the oven to allow adequate ventilation.
  Important: For the oven to operate properly, the kitchen housing must be suitable. Panels of the kitchen unit adjacent to the oven must be made of heat-resistant materials. Ensure that glues used in veneered wood units can withstand temperatures of at least 100°C. Plastics or adhesives that cannot withstand such temperatures may melt or deform the unit.
- Once the oven is installed, all electrical parts must be completely insulated, in accordance with legal safety requirements. All guards must be firmly fixed in place so that they cannot be removed without special tools. Remove the back panel of the kitchen unit to allow adequate airflow around the oven. Adjacent cabinet panels must be heat-resistant; cabinets with a veneer exterior, in particular, must be assembled with glues that can withstand temperatures of up to 100°C.
  NOTE: (The illustration in fig. 1 below shows the oven's dimensions).

A.594	D.21
B.888	E.547
C.560	F.868





G.460	

fig.1

To ensure that the built-in appliance functions properly, the cabinet housing it must be suitable. Figure 2 below shows the required cut-out dimensions for installation in a wall cabinet unit.

Minimum inside cavity (mm)	
W.597	G.180
D. Proud 560	D. Flush 581
C.560	J.45
H.890	
I.22	

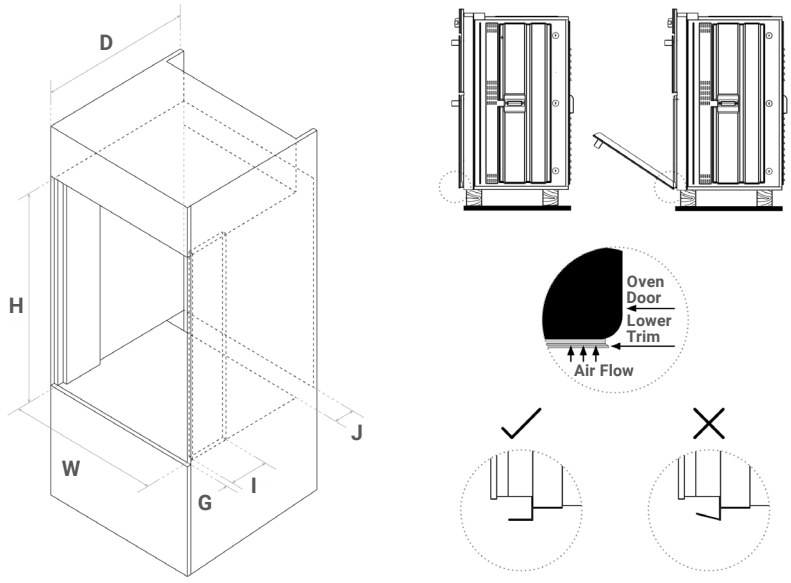


fig.2

It is preferable to install the oven so that it rests on two wooden strips. If the oven rests on a continuous, flat surface, an aperture of at least 45 × 560 mm must be provided at the rear. Alternatively, a section measuring 400 × 10 mm may be cut into the base panel, as shown in Figures 3 and 4.

Important: Avoid damaging the oven trim. This trim is specifically designed to facilitate adequate air circulation and ensure proper functioning of the oven door. To prevent damage caused by placing the appliance on the floor, the oven must be suitably supported, as shown in Figure 2, to protect the lower trim from harm.

- **INSTALLING** A **BASE PANEL**
- If a base panel is installed, ensure that a ventilation gap is left as indicated in Figure 3 below to allow for adequate air circulation.

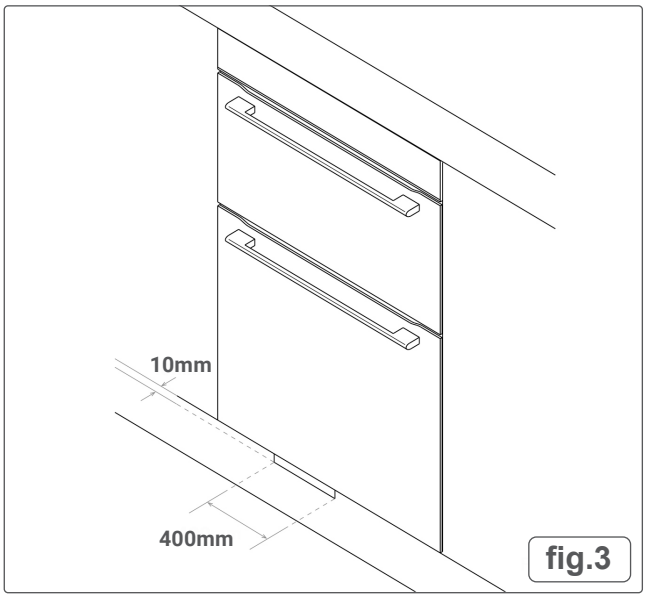


fig.3

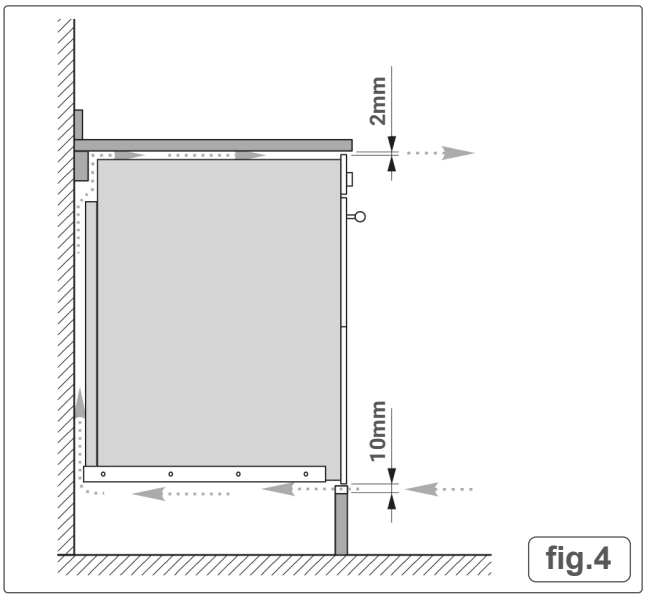


fig.4

IMPORTANT: **BURN HAZARD!**

- Stand clear of the louvres located below the control panel. Hot air may cause burns to hands, face, and eyes.

FIXING THE OVEN TO THE CABINET

- To fasten the oven to the cabinet, open the oven doors and secure it by inserting the six screws into the six holes located around the perimeter of the frame, as shown in Figure 5.

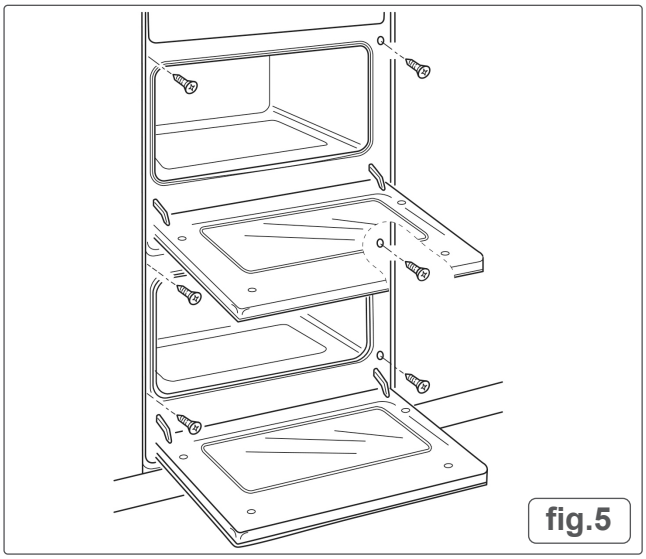


fig.5

Preparation before using the appliance

- Once this simple operation has been carried out the oven is ready to use for cooking.
- Clean the oven as detailed in section “Maintenance and Cleaning”.
- This appliance is exclusively for domestic use.
- Use the oven to cook food only.
- Before cooking, make sure all oven accessories that are not required are removed from the oven.
- Pre-heat the oven to the cooking temperature before using it.
- Place the cooking trays in the centre of the oven and leave space in between when using more than one, so that the air can circulate.

- **DO NOT** put oven trays on the base of the oven or cover it with aluminium foil.
- This will cause heat build up.
- The cooking and roasting times will not coincide and the enamel may be damaged.
- Try to open the oven door as little as possible to see the food (the oven light remains on during cooking).
- Take care when opening the door to avoid contact with hot parts and steam.
- **COOLING FAN**
- A tangential cooling fan is fitted inside of this appliance to make the internal temperature of the oven stable and the external surface temperature lower. After the oven has been used, the cooling fan will run on for a period of time until the oven is sufficiently cooled.

Operation

• Oven Functions

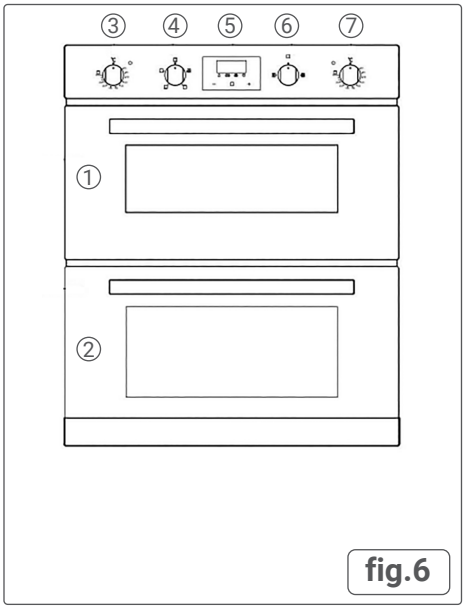


fig.6

Key to fig.6 & fig.6A	
Item	Description
1	Top oven
2	Bottom oven
3	Top oven temperature control dial
4	Top oven function control dial
5	3 button timer
6	Bottom oven function control dial
7	Bottom oven temperature control dial

Key to fig. 7	
Item	Description
1	Cooking time
2	Minute minder
3	End cooking time
4	Clock
5	Indicators
6	Decrease
7	Menu
8	Increase

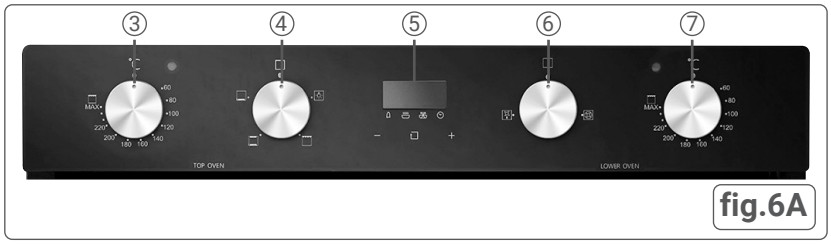


fig.6A

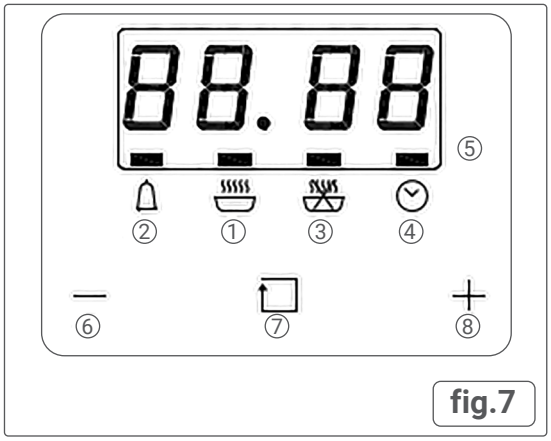


fig.7

- **DEFROST**

- With this function, the fan at the back of the oven rotates, circulating room temperature air around the food. Suitable for all types of food, this is especially recommended for delicate food that does not require heating, e.g. ice cream and other desserts.

- **GRILL**

- The top central heating element will operate. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: beef steaks, veal, rib steak, fillets, hamburgers etc.

- **CONVENTIONAL OVEN**

- Hot air comes from the upper and lower element in the oven. This is the normal oven function and is ideal for joints of meat and everyday cooking. The desired temperature must be selected for this function.

- **FAN OVEN**

- This function is good for baking pastry. Cooking is carried out by the lower and upper heating elements within the oven and by the fan, which provides air circulation. The desired temperature must be selected for this function.

- **BOTTOM ELEMENT**

- This mode activates the bottom element only. This is suitable for pastries and cakes in baking tins which require heat from the bottom.

• Setting the clock (fig.7)

- The clock is pre-set to 12:00, and will revert to this after a power failure.
- Press Menu (7) repeatedly until the clock indicator flashes (5). While the clock indicator flashes, press '-' (6) or '+' (8) to set the time. When you've selected the desired time, the clock will run after approximately five seconds. The indicator will disappear.

- **MINUTE MINDER**
- The minute minder can be used whether the oven is switched on or off. It can be set for up to 23 hours and 59 minutes.

To set the minute minder:

- 1. Press Menu (7) repeatedly until the minute minder indicator (2) flashes.
- 2. Then press either '-' (6) or '+' (8) to select the required duration for the minute minder (2). When you have set the duration, press Menu (7) or wait for approximately five seconds. The minute minder indicator (2) will stay on to confirm the minute minder is on.
- 3. When the countdown is complete, there will be an alarm which will continue for two minutes and the minute minder indicator will flash. To switch off the alert, press any button.
- **NOTE:** The alarm will cut off after two minutes if it is not switched off manually.
  At the end of the countdown, the minute minder will not switch off the oven. Remember to turn off the oven manually.

- **SEMI-AUTOMATIC COOKING**
- The lower oven can be set to switch off automatically within a pre-set time of 10 hours.
  This feature is based on the cooking duration. For example, if the time is 13:30 and the food is required to bake for 45 minutes, the lower oven will stop working at 14:15.

- 1. Select your desired oven function and temperature (the oven will switch on).
- 2. Press Menu (7) and press repeatedly until the cooking time indicator flashes.
- 3. Then press either '-' (6) or '+' (8) to select the required duration to set the semiautomatic cooking. When you have set the duration, wait for approximately five seconds.
- 4. The cooking time indicator will light up to confirm the semi-automatic program is on.
- 5. When the cooking time is complete, the oven will emit an alarm, switch off the function and oven light. The alarm will continue for two minutes and the cooking time indicator will flash. To switch off the alarm, press any button.
- 6. At the end of the cooking programme, remember to turn off the oven manually.

- **SELECTING COOKING FUNCTION AND TEMPERATURE**
- When the appliance is connected to mains supply for the first time, the power indicator light will come on.
- After selecting the cooking function and setting a temperature, the operating indicator will come on and the oven will start working.
- The oven function selector knob should be used to select the particular mode of cooking required. The appliance will utilise different elements within the oven cavity, depending on the oven function selected. When a function is selected, the power indicator light will come on.

- **SELECTING THE OVEN FUNCTIONS**
- **DEFROST**: The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food.

- **FAN AND GRILL**: This method of cooking utilises the top element in conjunction with the fan, which helps to provide a quick circulation of heat. This function is suitable where quick browning is required and "sealing" the juices in, such as steaks, hamburgers, some vegetables etc.

- **FAN AND BOTTOM ELEMENT**: This method of cooking utilises the bottom element in conjunction with the fan, which helps to circulate the heat. This function is suitable for sterilizing preserving jars.

- **INTENSIVE BAKE**: This method of cooking is a conventional cooking method, the oven heat from top element to lower element, and the fan helps to circulate the heat to achieve an even baking result.

- **ENERGY SAVING GRILLING MODE** (**ECO**): Heat is evenly distributed from top and bottom.

- **THERMOSTAT CONTROL KNOB**
- The oven thermostat control knob sets the required temperature of the oven. It is possible to regulate the temperature within a range of 50 - 250°C.
- Turn the control knob clockwise.

- **OVEN OPERATING LIGHT**
- This light will come on to indicate that the oven's heating elements are in operation. The light will turn off when the temperature set on the thermostat control knob has been reached. It will cycle on and off throughout the cooking time.
- **DO NOT** place food inside the cavity, until the correct cooking temperature has been reached.

- **COOKING GUIDELINES**
- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference. If you are using the fan oven function, then you should follow the information given on the food packaging for this particular mode of cooking.
- Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can "cook from frozen".
- You should pre-heat the oven and not place food inside of it until the oven operating light has gone off. You can choose not to pre-heat when using the fan oven mode; however you should extend the cooking time given on the food packaging by approximately ten minutes.
- Before cooking, check that any accessories that are not required are removed from the oven.
- Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.
- Try to open the door as little as possible to view the dishes.
- The oven operating light will remain on during cooking.

- **WARNINGS!**
- Keep the oven door closed when using any of the grill functions.
- **DO NOT** use aluminium foil to cover the grill pan or heat items wrapped in aluminium foil under the grill. The high reflectivity of the foil could potentially damage the grill element.
- Never line the base of your oven with aluminium foil.
- During cooking, never place pans or cookware directly onto the bottom of your oven. They should always be placed on the shelves provided.
- The grill heating element and other internal components of the oven become extremely hot during operation, avoid touching it inadvertently when handling the food which you are grilling.
- **Important:** Be careful when opening the door, to avoid contact with hot parts of the oven and steam.

- A steam cleaner is not to be used.
- **WARNING!** Accessible parts may become hot during use. Young children should be kept well away when in use.

Maintenance and Cleaning

- The oven should be cleaned after every use. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.
- After cleaning the oven chamber wipe it dry.
- Never clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should select a cooking temperature and function that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the drip tray where appropriate.
- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.
- Any damage that is caused to the appliance by a cleaning product may not be covered under guarantee, even if the appliance is within the guarantee period.
- **DO NOT** use harsh abrasive cleaners, metal scrapers, or cleaning products containing abrasive materials on the oven door glass or glass front panel, as these can scratch the surface and may cause the glass to shatter. Never use flammable agents such as acid, thinner, or petrol when cleaning your oven. **DO NOT** clean the oven with a steam cleaner or wash any part of the oven in a dishwasher.

- **REPLACEMENT OF OVEN LIGHT BULB**
- Turn off the electricity supply to the oven.
- Make sure the oven is cool. - Remove the cover from in front of the lamp and take the bulb out. - Place new bulb in. The bulb should be a type G9, 220-240V **AC**, 25W.
- Make sure the new bulb has heat resistance up to 300°C.
- Place the lamp protective glass back over the lamp.

- **DOOR REMOVAL**
- Open the door fully.
- Fold the locking bars on each hinge upwards.
- Push the door towards its closed position until resistance is felt. Hold both sides of the door and continue to move it to its closed position pulling upwards and downwards gently until the door comes out.

- **REFIT THE DOOR**
- Refitting the door is the reverse of the door removal procedure above.
- Offer both the door hinges into their respective sockets. If the door suddenly drops or if the hinges close suddenly, do not use your hands or put them in the way of the hinges, contact Dellonda.

- **REMOVAL OF THE INTERNAL GLASS PANEL**
- Remove the 2 screws at each side of the top of the door internal glass. Remove the internal glass retaining panel. Slide the glass out of the top of the door.

- **ENAMELLED PARTS**
- In order to keep them as new, it is necessary to clean them frequently with mild warm soapy water and then dry with a cloth.
  DO NOT wash them while hot and never use abrasive powders or abrasive cleaning materials. **DO NOT** leave anything spilled onto enamelled parts for long periods of time. Stainless steel parts must be cleaned frequently with mildly warm soapy water and a soft sponge and then dried with a soft cloth. **DO NOT** use abrasive powders or abrasive cleaning materials. **DO NOT** leave anything spilled onto stainless steel parts for long periods of time.

- **REGULAR INSPECTIONS**
- Besides keeping the oven clean after every use, you should:
- 1. Carry out periodic inspections of the control elements and cooking units of the cooker. After the guarantee has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years.
- 2. Fix any operational faults
- Carry out periodical maintenance of the cooking units of the cooker.
- **WARNING!** All repairs should be carried out by an appropriate service centre or properly qualified personnel.

Troubleshooting

Problem	Cause	Solution
Oven does not work.	Mains connection faulty/not connected.	Turn off mains supply and check if a wire has been disconnected.
	Mains connection loose.	Turn off mains supply and check if a wire has been disconnected.
	Fault with mains supply.	Turn off mains supply and check if a wire has been disconnected.
	Check RCD.	If the RCD trips repeatedly, do not use the appliance. Contact a qualified electrician.
No Oven light.	Bulb is blown.	Replace bulb refer to manual.
Oven will not heat.	No function is selected.	Select a cooking function using selector.
	No temperature is selected.	Select a temperature using selector.
	Check oven door is fully closed.	Clear any obstructions, close door tightly.

- **TRANSPORTATION**
  Retain the product's original carton and use this packaging if the appliance needs to be transported. Follow the transport symbols shown on the carton. To prevent damage, tape cardboard or paper to the inside face of the glass, as it may be damaged by oven trays during transport. Use cardboard covers for the wire grill and trays, and secure them in place. Also tape the oven covers to the side walls. If the original carton is unavailable, take appropriate measures to protect the oven's external surfaces, including the glass and painted areas, from possible impact, as well as following the precautions described above.

- **MAINTENANCE, SERVICING, AND EMERGENCY REPAIR**
  Regular maintenance of the appliance and its fittings is essential to ensure safe and efficient operation. Cleaning should be performed according to the manufacturer's instructions, using recommended methods and materials. Servicing and any emergency repairs must only be carried out by qualified personnel to avoid risk of injury or damage to the appliance. Do not attempt to repair or dismantle electrical components yourself. Periodic checks of seals, trays, and other fittings are recommended to maintain optimal performance and safety.

- **MISUSE AND SAFETY WARNING**
  Any misuse of the appliance, such as using it for purposes other than intended, modifying its components, or ignoring the installation and operating instructions, can compromise its safe use. Such misuse may result in electric shock, fire, burns, or damage to the appliance and surrounding cabinetry. Always follow the manufacturer's guidelines to ensure safe and correct operation.

- **DISMANTLING THE PRODUCT WHEN OUT OF SERVICE**
  When the product is taken out of service, it should be dismantled in accordance with local regulations. Disconnect the appliance from the power supply and ensure all electrical components are safely isolated. Dispose of materials such as metal, plastic, and glass through appropriate recycling or waste-management channels to minimise environmental impact.

- **END OF LIFE**
  Dispose of the unit in full accordance with Regional, Local and National guidelines.

Environment Protection and Waste Protection and Electrical Equipment Regulations (WEEE)

Recycle unwanted packaging materials. When this product is no longer required, or has reached the end of it's useful life, please dispose of it in an environmentally friendly way. Drain any fluids (if applicable) into approved containers, in accordance with local waste regulations. Under the Waste Batteries and Accumulators Regulations 2009. It is our policy to continually improve products and we reserve the right to alter data, specifications and parts without prior notice. No liability is accepted for incorrect use of this product. Guarantee is 12 months from purchase date, proof of which is required for any claim.

Jack Sealey Ltd t/a Baridi, Kempson Way, Suffolk Business Park, Bury St Edmunds, Suffolk, IP32 7AR UK
Jack Sealey (EU) Ltd t/a Baridi, Farney Street, Carrickmacross, Co. Monaghan, A81 PK68 Ireland
Tel: 01284 757575 ▪ **Email:** support@baridi.co.uk ▪ **Web:** www.baridi.co.uk

Product Information Sheet. Oven

SUPPLIER_NAME_OR_TRADEMARK	Dellonda EU Ltd.
DELEGATED_ACT	66/2014/EU
MODEL_IDENTIFIER	DH279.V2

90cm Built-In Double Oven, 91L Capacity, Energy Rating A - Black

ADDRESS	Farney Street, Carrickmacross, Co. Monaghan, A81 PK68 Ireland
PHONE_NUMBER	01284 757 500
EMAIL_ADDRESS	TechnicalCompliance@dellonda.co.uk

Parameter	Verification tolerances
Type of Oven	Electric
Mass of the appliance Kg	54.00
Number of cavities	2.00
Heat Source per cavity	
Cavity 1	Electric
Cavity 2	Electric
Cavity 3	NA
Volume per cavity Litres	
Cavity 1	31.00
Cavity 2	57.00
Cavity 3	NA
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) kWh/cycle	
Cavity 1	0.593
Cavity 2	0.86
Cavity 3	NA
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) MJ/cycle. kWh/cycle	
Cavity 1	NA
Cavity 2	NA
Cavity 3	NA
Energy Efficiency Index Cavity 1	86.80
Energy Efficiency Index Cavity 2	93.70
Energy Efficiency Index Cavity 3	NA
Suppliers website	https://www.dellonda.co.uk/

Energy consumption 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) kWh/cycle	
Cavity 1	NA
Cavity 2	0.74
Cavity 3	NA
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) MJ/cycle. kWh/cycle	
Cavity 1	NA
Cavity 2	NA
Cavity 3	NA