

GOLDLINE

75L BUILT-IN

Conventional Oven (GL6015FBO)

USER MANUAL

1、 GENERAL WARNINGS

Dear customers

Thank you for choosing our product. This appliance is easy to use. Please read this handbook carefully before installation and use, to ensure that you will find the correct indications for the best installation, usage and maintenance of the product.

- This appliance is designed for non-professional home usage for adults. Do not allow children to play near it. Keep children away when it is being used in case that they touch the hot surfaces of the appliance.
- Do NOT touch the heating elements inside the oven.
- The appliance should be installed by authorized professionals, who are well aware of the installation regulations.
- Before maintenance or cleaning, disconnect the appliance from the mains and wait for it to cool down.
- Choose or replace the power cable under the guide of professional installers.
- Any repairmen required, please always contact an authorized Technical Customer Service Center and ask for original spare parts. Repairmen by untrained people can lead to damage.
- 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 without supervision.
- **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.

2、 CONNECTION OF THE FEEDING CABLE TO THE MAINS

Connect the feeding cable of the oven to a plug suitable for the input power indicated on the rating plate of the appliance. In the case that the power cable directly connected to the electric box, it is necessary to insert a suitable omnipolar switch or a creepage protection device.

Before connecting to the mains, make sure that:

- The electrical counter, the safety valve, the feeding line and the socket are able to withstand the maximum power input required in the rating plate.
- The supply system is regularly grounded.
- The socket or the omni polar switch can easily be reached after the installation of the oven
- After carrying out the connection to the power supply, keep the cable away from any hot surface of the appliance.
- No reducers flow dividers or adaptors that can cause overheating or burning is in use.

The manufacture is not liable for any direct or indirect damage caused by faulty installation operations that are carried out by unqualified personnel or not complying with the local and general regulations.

- This 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.
- 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. To avoid burns young children should be kept away.

- 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 oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.

Warning: 1. Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electrical shock.

2. Accessible parts may become hot during use. Children should be kept away.

3. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass

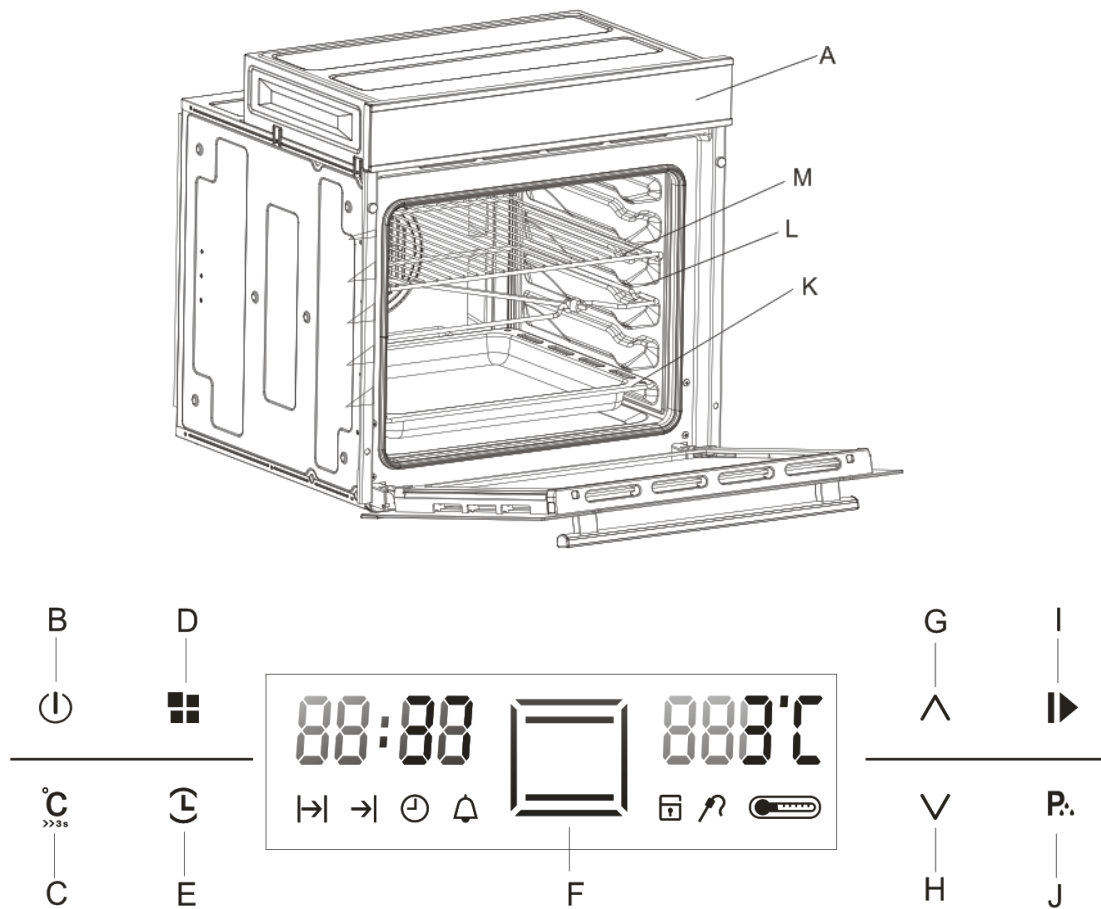
4. A steam cleaner is not to be used.

5. Fixed wiring must be protected

6. Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rule

7. The appliance must not be installed behind a decorative door in order to avoid overheating.

Close up View



A. Control panel

B. On/off

C. Cooking temperature/ Rapid heating key(hold for 3 seconds to activate Rapid heating)

D. Cooking mode key

E. Timer

F. Digital display

G. Adjust key up

- H. Adjust key down
- I. Pause/Confirm key
- J. Pyrolytic clean key
- K. Dripping pan or baking sheet
- L. Guides for sliding the racks or dripping pan in and out
- M. Oven Rack

Initial use of oven

This multi-function oven combines the advantages of traditional convection ovens with those of the more modern fan assisted models in a single appliance.

It is an extremely versatile appliance that allows you to choose easily and safely between 14 different cooking modes. The various features offered by the oven are selected by touching cooking mode key “D” and thermostat “C” situated on the control panel.

Notice:

This first time you use your appliance, we recommend that you set the thermostat to the highest setting and leave the oven on for about half an hour with nothing in it, with the oven door shut. Then, open the oven door and let the room air in. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

Notice:

Place the dripping pan provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven only when grilling food or when using the rotisserie (only available on certain models). For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Always place your cookware (Dishes, aluminium foil, etc.) on the grid provided with the appliance inserted especially along the oven guides.

Conventional mode



Pre-set temperature: between 50°C and 250. On this setting, the top and bottom heating elements come on. This is the classic, traditional type of oven which has been perfected, with exceptional heat distribution and reduced energy consumption. The convection oven is still unequalled when it comes to cooking dishes made up of several ingredients, e.g. cabbage with ribs, Spanish style cod, Ancona style stockfish, tender veal strips with rice, etc. Excellent results are achieved when preparing veal or beef-based dishes as well (braised meats, stew, goulash, wild game, ham etc.) which need to cook slowly and require basting or the addition of liquid. It nonetheless remains the best system for baking cakes as well as fruit and cooking using covered casserole dishes for oven baking. When cooking in convection mode, only use one dripping pan or cooking rack at a time, otherwise the heat distribution will be uneven. Using the different rack heights available, you can balance the amount of heat between the top and the bottom of the oven. Select from among the various rack heights based on whether the dish needs more or less heat from the top.

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 assisted mode

Pre-set temperature. Between 50°C and 250. The heating elements, as well as the fan, will come on. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A Maximum of 2 racks can be used at the same time, following the instructions in the section entitled: "Cooking on More Than one Rack". This fan assisted mode is particularly recommended for dishes requiring a gratin finish or for those requiring considerably prolonged cooking times, such as for example: lasagna, pasta bakes, roast chicken and potatoes, etc...

Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This locks in the juices to keep them. The fan assisted mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavor and appearance.

Desserts: the fan assisted mode is also perfect for baking leavened cakes.

Moreover, this mode can also be used to thaw quickly white or red meat and bread by setting the temperature to 80C. To thaw more delicate foods, set the thermostat to 60c or using only the cold air circulation feature by setting the thermostat to 0C.



"Top" oven

Pre-set temperature": between 50°C and 250°C. The top heating element comes on.

This mode can be used to brown food at the end of cooking.



Pizza function

Pre-set temperature: between 50°C and 250°C.

This method of cooking uses the lower and circular element while the heat is distributed by the fan reproducing the same conditions of traditional clay wood-fire stoves.



Grill



and Half grill

Pre-set temperature: between 50°C and 250°C

The top central heating element comes on.

The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking in the juices 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, filets, hamburgers etc...

Some grilling examples are included in the "practical cooking advice" paragraph..



Circular element with fan


Pre-set temperature: between 50°C and 250 °C

This method of cooking uses the circular element while the heat is distributed by the fan, resulting in a faster and more economical operation. To allow different kinds of food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another

Fan assisted half Grill and full grill

Pre-set temperature: between 50°C and 200°C.

The top central heating element and fan come on. This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken in a spicy sauce, quail, pork chops, etc.

LOWER ELEMENT MODE : The bottom heater works. The default value of temperature is 180°C and it can be regulated from 50°C to 180°C, which is the best optimal work temperature.


ECO

Eco function runs the Fan Oven at optimal controls to gently cook any foods. The food is cooked using residual heat, sealing flavours & textures in. Depending on the preparation and type of food, you can save energy using this mode. Always keep the appliance door closed when cooking, only using one level with ECO mode.



Rapid Heating

You can use this function to heat up to 250°C quickly to reduce the preheat time.

Pyrolytic Self Cleaning : Pyrolytic self-cleaning is the fastest way to clean an oven. At 400°C everything turns to ash, so no chemical cleaners are necessary with this cleaning method. When the program is finished, just let the oven cool down and wipe it out with a damp cloth.

WARNING: Please take all the oven accessory like side grids, rails, grilling nets and baking trays out of the oven when you use **Pyrolytic Self Cleaning** function.



Cooling ventilation

In order to cool down the exterior of the appliance, some models are equipped with a cooling fan which comes on automatically when the oven is hot.


When the fan is on, a normal flow of air can be heard exiting between the oven door and the control panel.

How to operate your oven




Set the clock



When the machine is on, the LED screen displays 12:00 and the current time icon on the LED screen flashes continuously. At this time, press the key  or  to set local time, the setting will be automatically confirmed if no any action in 5 seconds.





Activate the Oven and switch off

Each time you want to cook the dishes, you need to activate the oven first. Press the key  for 2 seconds to activate it. Press and hold the key for 3 seconds again to switch off the oven.


Set the cooking mode, cooking time and cooking temperature

1. Press the key  , the digital display will show different cooking function, select the one you want. Press Ok key to confirm or it will automatically be confirmed if no action is selected in 5 seconds.
2. After the cooking function is selected, the display will show the default cooking time and cooking temperature according to different function. Set the cooking time by pressing the keys ∇ and \wedge
3. Press the key  the temperature reading in the display flicks, set the temperature by press the keys ∇ and \wedge .
4. To let the temperature reach the desired setting, press the key  for 3 seconds. The oven will heat up to desired setting temperature in a very short time.

Pyrolytic Self Cleaning  In standby mode (under no function operation), press  key to choose



Pyrolytic Self Cleaning function, the indicator lights of the ∇ and \wedge keys flash and only  and  key are light. The default self-cleaning time is 60mins ("P:60" shows in the display) . The self-cleaning ranges from 45min to 120min. Press ∇ and \wedge key to choose time. During the pyrolytic clean process, all the touch keys are disabled except the power key  . Hold for key  for 3 seconds to cancel the cleaning process. Do not open the door during self-cleaning process. After self-cleaning function is completed, the door can be opened when the temperature cools down.

Child lock / PAUSE/START



Child lock: Press and hold the key  for 3 seconds to lock all the keys. Press and hold 3 seconds again to unlock.

Pause/ Start: While the oven is working, press the key  to pause and press again to resume working.

Set the end of cooking time

After the cooking time is already set, press key  to switch the icon  , set the end of cooking time by pressing keys ∇ and \wedge . The end time equals current time plus working time; If working time is default 2Hrs , the working end time equals current time plus two hours)

Set the alarm time

Press the key  to switch on the icon  in the display, Set the alarm time by pressing key ∇ and \wedge . The oven should sound "Beep" for 3 minutes, press any key to cancel the beep sound.

Note: All the settings will be automatically confirmed if no any action is taken in seconds.

How to extend the life of your oven

Before cleaning your oven, or performing maintenance, disconnect it from the power supply.

To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

- 1 Do not use steam equipment to clean the appliance.
- 2 The inside of the oven and stainless steel parts should preferably be cleaned after use, when it is slowly cooled to room temperature, with damp soft cloth containing soap; then the soap should be wiped away

and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc..) and abrasive sponges for dishes or acids (such as lime scale-remover, etc...) as these could damage the enamel and render stainless steel to get stained. If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet.

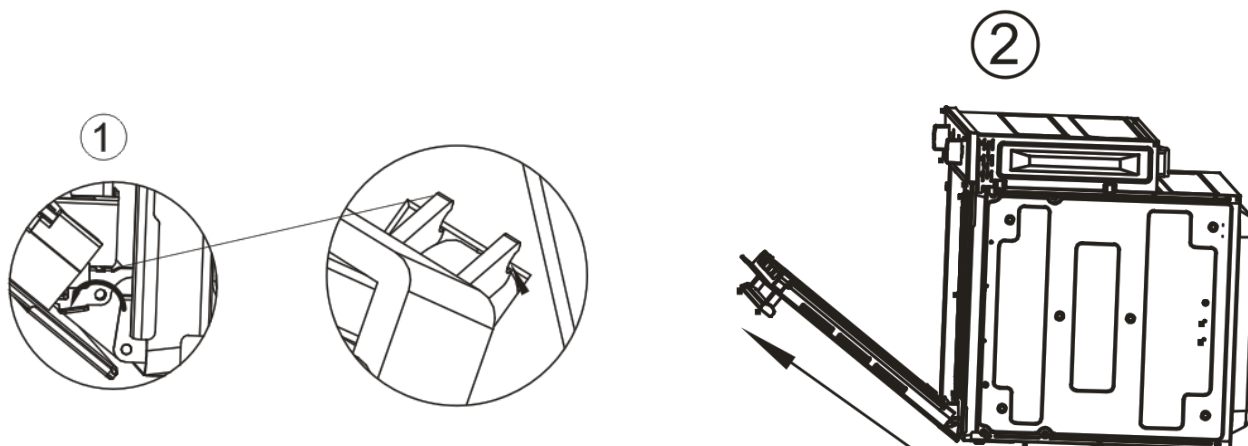
- 3 If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- 4 There is a special seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact your nearest after-sales service centre. We recommend you avoid using the oven until it has been repaired.
- 5 Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- 6 Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.
- 7 Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface. Which may result in shattering of the glass.
- 8 Before using the pyrolytic self-cleaning, clean up any large debris or spills and remove all utensils and side racks. Oven temperatures of 400 degrees may result in hotter surface temperatures on the oven. Please keep children away during this time.

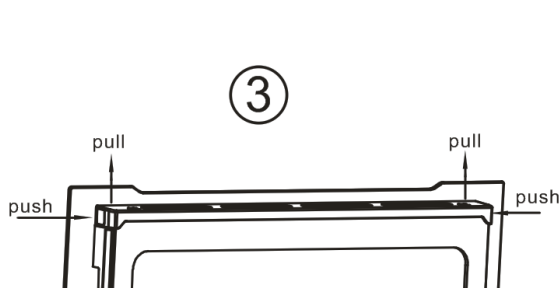
How to remove the oven door

For a more thorough clean, you can remove the oven door, proceed as follows:

Open the door fully.

1. Lift up and turn the small levers situated on the two hinges, be sure the lockers must be on position shown on step.1
2. Pull the door towards you, pulling it out of its seat.
3. Push the latch on both side and pull the bar out.
4. Remove the door glass accordingly
5. Assemble the door by following the above procedures backwards.



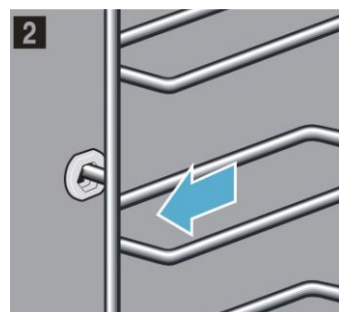
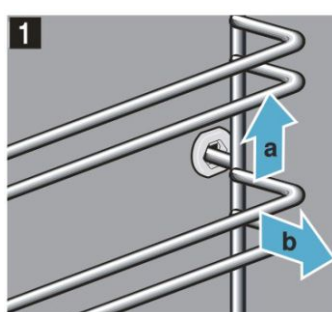
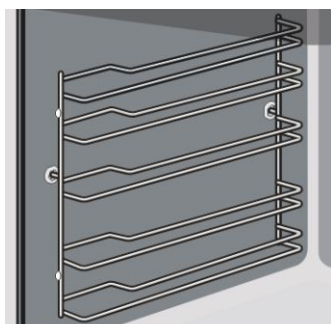


Replacing side racks (Optional)

Warning: The racks become very hot. Never touch the hot racks. Always allow the appliance to cool down. Keep children away from the appliance.

Detaching the racks

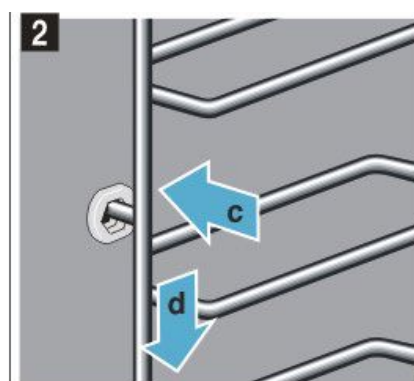
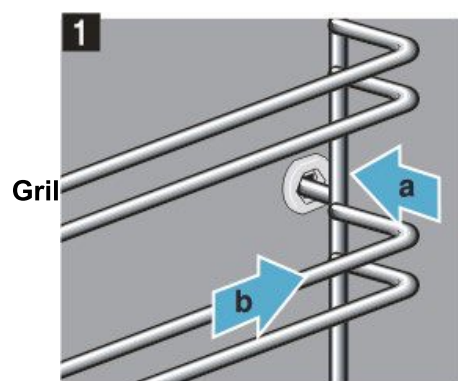
1. Lift the racks at the back and pull out (figure.1)
2. Then pull the whole rack out and take it out(Figure.2)

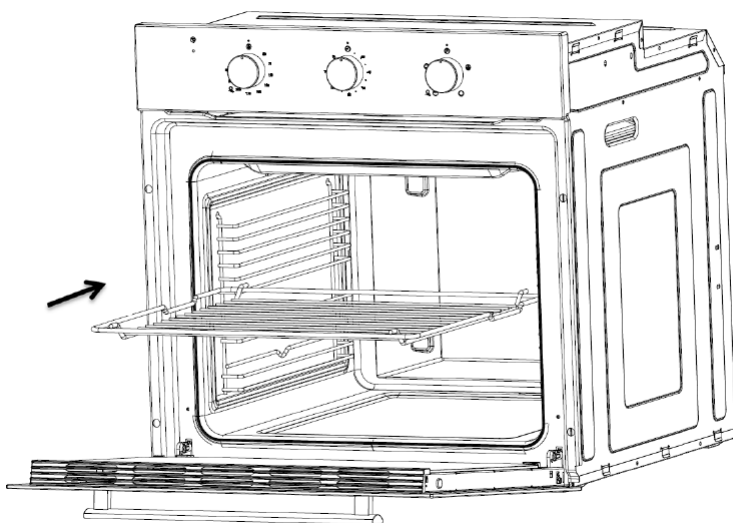


Attaching the racks

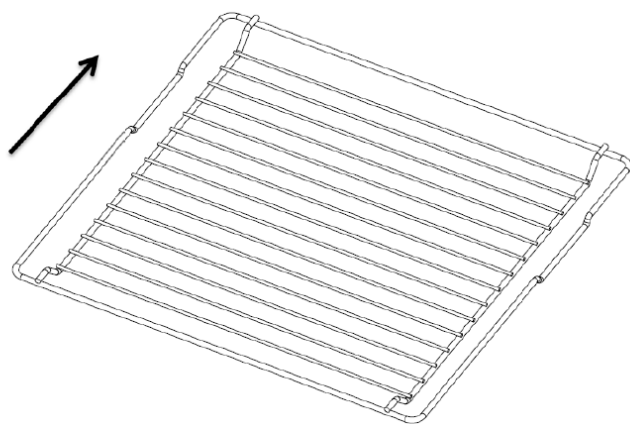
The racks only fit on the right or left side., ensure the curved rods are at the front.

1. Insert the rail into the rear socket and pull down.(Fig.1)
2. Then insert the rail into the front socket , press it downwards. Ensure the racks are fixed securely.(Fig.2)



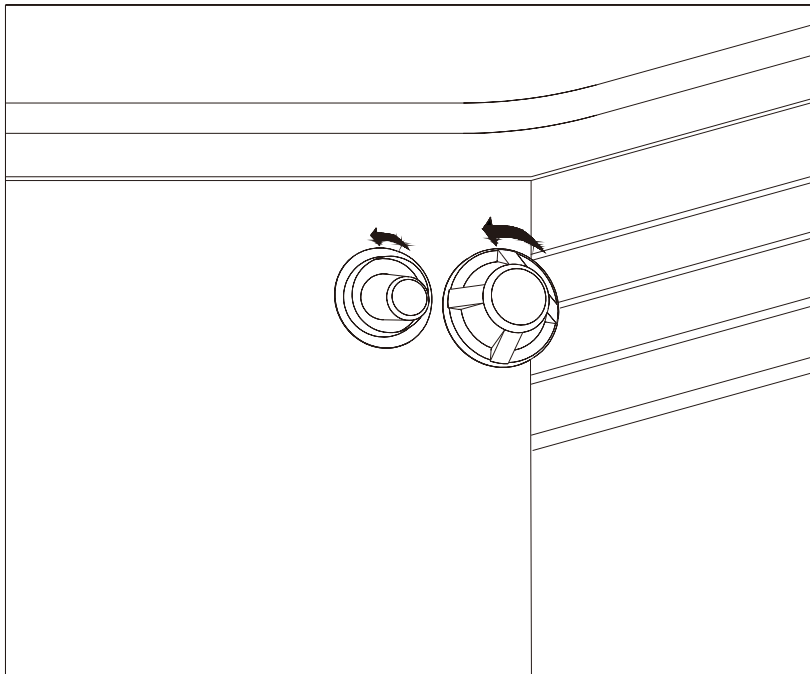


Put the shelves into the oven in the direction of the arrow. And horizontally insert until it is fixed.



Replacing the oven lamp


- 1 Warning: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock
- 2 Remove the glass cover of the lamp-holder.
- 3 Remove the lamp and replace with a lamp resistant to high temperature (300C) with the following characteristics:
 - Voltage:220-240V
 - Wattage 25W
 - Lamp-holder type: G9
- 4 Screw the glass cover and reconnect the oven to the mains power supply




Practical cooking advice

The oven offers a wide range of options which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

Preheating

If the oven must be preheated (this is generally the case when cooking leavened foods), the “fan assisted” mode  can be used to reach the desired temperature as quickly as possible in order to save on energy. Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.


Cooking on more than one rack

If you have to cook on more than one rack at the same time, use only the “fan assisted mode”  which is the only one that is appropriate for this type of cooking.

- 1 the oven is fitted with 5 racks. During fan assisted cooking, use two of the three central racks; the lowest and highest racks receive the hot air directly and therefore delicate foodstuffs could be burnt on these racks.
- 2 As a general rule, use the 2nd and 4th rack from the bottom, placing the foodstuffs that require greater heat on the 2nd rack from the bottom. For example, when cooking meat roasts together with other food, place the roast on the 2nd rack from the bottom and the more delicate food on the 4th rack from the bottom.
- 3 When cooking foodstuffs that require differing times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the 4th rack from the bottom and take the food requiring less time out of the oven first.
- 4 Use the dripping pan on the lower rack and the grid on the upper.


Using the grill

This multi-function oven offers you **2 different grilling modes only and exclusively with oven door shut.**

Using the “grill” mode  , place the food under the centre of the grill because only the central part of the top

heating element is turned on. Use the bottom rack (1st from the bottom), placing the dripping pan provided to collect any sauce and/or grease and prevent the same from dripping onto the oven bottom.

When using this mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat to desired temperature.

Setting “fan assisted grill” , is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface, but also to cook the bottom part.

Moreover, it can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes, for example.

When using this mode, place the grid on the 2nd or 3rd oven rack from the bottom (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and thus smoke from forming, place a dripping pan on the 1st rack from the bottom.

Important: always use the grill with the oven door shut.

This will allow you both to obtain excellent results and to save on energy (approx 10%).

When using this mode, we advise you to set the thermostat to 200°C, as it is the most efficient way to use the grill, which is based on the use of infrared rays. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat to the desired temperature.

Baking cakes

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly (the read light “E” will turn off). Do not open the oven door during baking to prevent the cake from dropping. In general:

Pastry is too dry

Increase the temperature by 10°C and reduce the cooking time
--

Pastry dropped

Use less liquid or lower the temperature by 10°C
--

Pastry is too dark on top

Place it on a lower rack, lower the temperature, and increase the cooking time.

Cooked well on the inside but sticky on the outside

Use less liquid, lower the temperature, and increase the cooking time.
--


The pastry sticks to the pan.

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

I used more than one level (in the function “ventilated oven”) and they are not all at the same cooking point.
--

Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.
--

Cooking pizza

For best results when cooking pizza, use the “fan assisted” mode. 

- 1 Preheat the oven for at least 10 minutes.
- 2 Use a light aluminium pizza pan, placing it on the grid supplied with the oven. If the dripping pan is used, this will extend the cooking time, making it difficult to get a crispy crust.
- 3 Do not open the oven door frequently while the pizza is cooking.
- 4 If the pizza has a lot of toppings (three or four), we recommend you add the mozzarella cheese on top halfway through the cooking process.
- 5 When cooking pizza on two racks, use the 2nd and 4th with a temperature of 220°C and place the pizzas in the oven after having preheated it for at least 10 minutes.




Cooking fish and meat







When cooking white meat, fowl and fish, use temperature settings from 180°C to 220°C.

For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards.

In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the grid and place the dripping pan beneath it to catch the fat.

Make sure that the grid is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savoury roast (especially duck and wild game), dress the meat with lard or bacon on the top

Cooking Mode	Food to be cooked	Weight(in kg)	Cooking rack position from bottom	Preheating time (m)	Thermostat setting	Cooking time(m)
Top oven 	Auxiliary heating and top coloring, no food cooking	--				--
traditional Convection 	Small Cake	0.88	3	10	160	30-35
	Sponge Cake	0.68	3	10	150	42-47
	Ghee Biscuits	1.1	3	10	150	19-24
	Pizza	-	4	10	200	20-25
	Potato Chips	-	4	10	200	50-55
	Bread Slices	-	3	4	200	8-12
	Roast Chicken	1.2	4	10	180	75-80
Fan assisted convection oven 	Small Cake	0.88	3	10	160	18-23
	Sponge Cake	0.68	3	10	150	33-38
	Ghee Biscuits	1.1	3	10	150	21-26
	Apple Pie (Small)	1.45	4	10	160	66-71
	Apple Pie (Big)	2.4	3	10	180	38-43
	Pizza	-	4	10	200	13-18
	Potato Chips	-	4	10	200	34-41
	Bread Slices	-	3	4	200	11-16
	Roast Chicken	1.2	4	10	180	78-83
	Roast Fish	1	3	10	200	16-21

Fan assisted convection oven 	Small Cake	0.88	3	10	160	20-25
	Sponge Cake	0.68	3	10	150	30-35
	Ghee Biscuits	1.1	3	10	150	12-17
	Apple Pie (Small)	1.45	4	10	160	72-77
	Pizza	-	3	10	200	20-25
	Potato Chips	-	4	10	200	30-35
	Bread Slices	-	3	4	200	18-23
	Roast Chicken	1.2	4	10	180	75-80
	Beef Patty	2.5	3	7	250	23-28
	Pig Elbow	1.5	4	10	190	105-110
	Roast Fish	1	3	10	200	15-20
Grill 	Bread Slices	-	3	4	200	5-10
	Roast Chicken	1.2	4	10	180	67-72
	※Beef Patty	2.5	3	7	250	18-23
	Pig Elbow	1.5	4	10	190	117-125
	Roast Fish	1	3	10	200	15-20
	Vegetables	-	3	10	180	16-22
Half grill 	Potato Chips	-	4	10	200	47-52
	Bread Slices	-	3	4	200	5-10
	Roast Chicken	1.2	4	10	180	77-82
	Beef Patty	2.5	3	10	250	25-30
	Pig Elbow	1.5	4	10	190	98-103
	Roast Fish	1	3	10	200	15-20
	Vegetables	-	3	10	180	16-22
Pizza function 	Small Cake	0.88	3	10	160	20-25
	Sponge Cake	0.68	3	10	150	28-33
	Pizza	-	4	10	200	20-25
	Potato Chips	-	4	10	200	33-38
	Bread Slices	-	3	4	200	6-11
	Roast Chicken	1.2	4	10	180	63-68
	Roast Fish	1	3	10	200	13-18
Circular element with fan 	Small Cake	0.88	3	10	160	20-25
	Sponge Cake	0.68	3	10	150	36-41
	Ghee Biscuits	1.1	3	10	150	23-28
	Apple Pie (Small)	1.45	4	10	160	60-65
	Apple Pie (Big)	2.4	3	10	180	40-45
	Potato Chips	-	4	10	200	34-41
	Bread Slices	-	3	4	200	8-13
	Roast Chicken	1.2	3	10	180	66-71
	Roast Fish	1	3	10	200	13-18
 Bottom heat	Auxiliary heating and top coloring, no food cooking					

Note:※ The first side of the beef patties is baked for **13 minutes**, and then bakes the second side.

NB: Cooking times are approximate and may vary according to personal taste. When cooking using the grill or

fan assisted grill, the dripping pan must always be placed on the 1st oven rack from the bottom.

For ensuring safe use of the appliance

To maintain the efficiency and safety of this appliance, we recommend that you do the following:

- 1 Only call the Service Centers authorized by the Goldline.
- 2 Always use original spare parts.
- 3 When handling the appliance, we recommend you always use the purpose provided handles recessed into the sides of the oven to prevent harming people or damaging the appliance itself.
- 4 This appliance is designed for non-professional, household use and its functions must not be changed.
- 5 These instructions are only valid for the countries whose symbols appear on the manual and the serial number plate.
- 6 The electrical system of this appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with current safety standards.
- 7 This 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.
- 8 Children should be supervised to ensure that they do not play with the appliance.
- 9 During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- 10 the oven is designed for use by adults. **DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT.**
- 11 Accessible parts may become hot during use. To avoid burns young children should be kept away.
- 12 When the appliance is in use, the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.

The following items are potentially dangerous, and therefore appropriate measures must be taken to prevent children and disabled from coming into contact with them:

- controls and the appliance in general;
- Packaging (bags, polystyrene, nails, etc.);
- the appliance itself, immediately after use of the oven or grill due to the heat generated;
- the appliance itself, when no longer in use (potentially dangerous parts must be made safe).

Avoid the following:

- touching the appliance with wet parts of the body;
- using the appliance when barefoot;
- pulling on the appliance or the supply cable to unplug it from the electrical outlet;
- improper or dangerous operations;
- obstructing the ventilation or heat dissipation slot;
- allowing power supply cables of small appliances to come into contact with the hot parts of the appliance;
- exposing the appliance to atmospheric agents such as rain, or sunlight;
- using the oven for storage purposes;
- using flammable liquids near the appliance;
- using adapters, multiple sockets and/or extension leads;
- attempting to install or repair the appliance without the assistance of qualified personnel.
- WARNING:** Accessible parts may become hot during use Young children or infirm persons should be kept away.

Qualified personnel must be contacted in the following cases:

- installation (following the instructions);

- when in doubt about operating the appliances;
- replacing the electrical socket when it is not compatible with the appliance plug.

Service Centers authorized by Goldline must be contacted in the following cases:

- If in doubt about the soundness of the appliance after removing it from its packaging;
- if the power supply cable has been damaged or needs to be replaced;
- if the appliance breaks down or functions poorly; ask for original spare parts.

You must do as following:

- only use the appliance to cook food and nothing else;
- check the soundness of the appliance after it has been unpacked.
- disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance.
- use oven gloves to place cookware in the oven or when removing it.
- Always grip the oven door handle in the centre
- Disconnect it from the mains when you decide not to use the appliance any longer.
- Goldline may not be held responsible for any damage due to: incorrect installation, improper, incorrect and irrational use.
- If the power cord is damaged, it must be replaced by the manufacturer or a qualified service engineer to avoid any risks to safety.
- The appliance is for indoor use only.

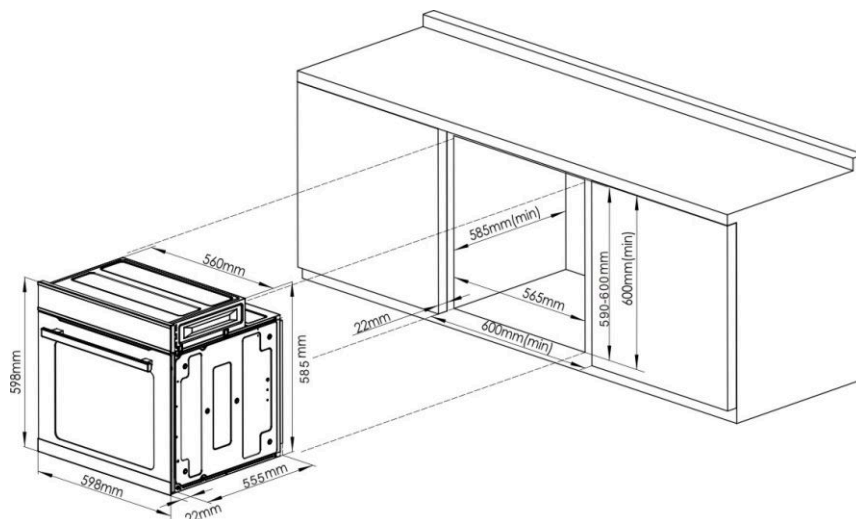
Installation

The appliance must be installed only by a qualified person in compliance with the instructions provided. Goldline declines all responsibility for improper installation which may harm persons and animals and damage property.

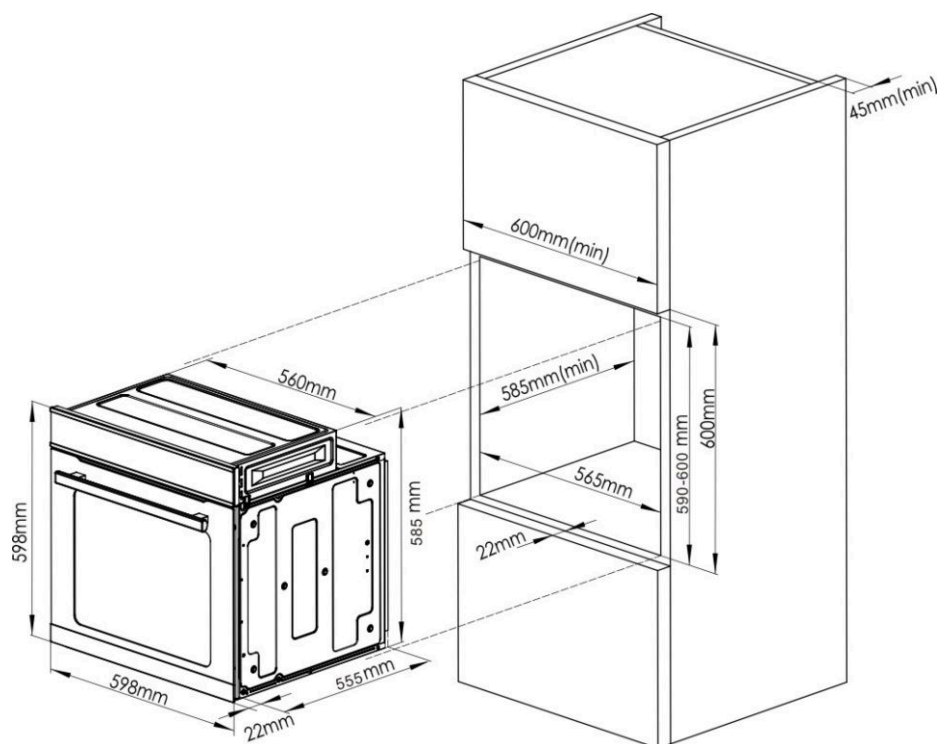
Important: the power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

Installation of built-in ovens

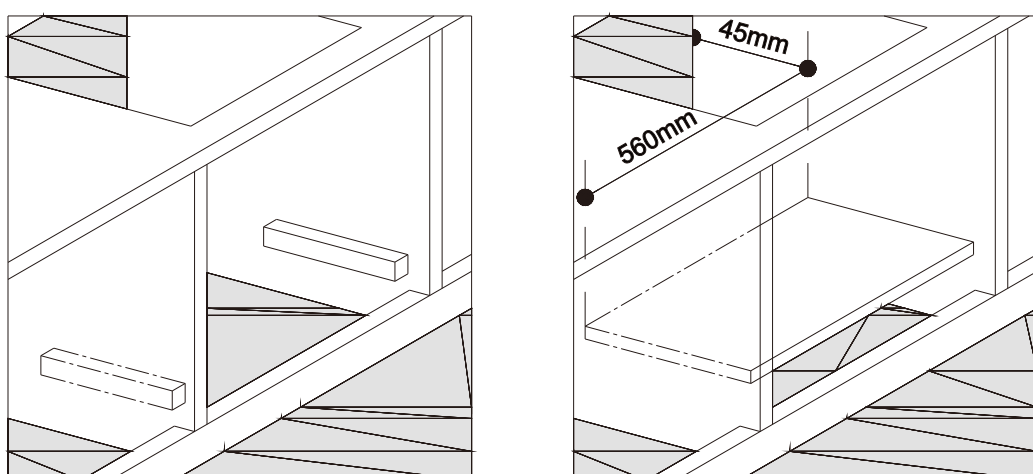
In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit.



N.B.: Installation in compliance with the consumption declaration



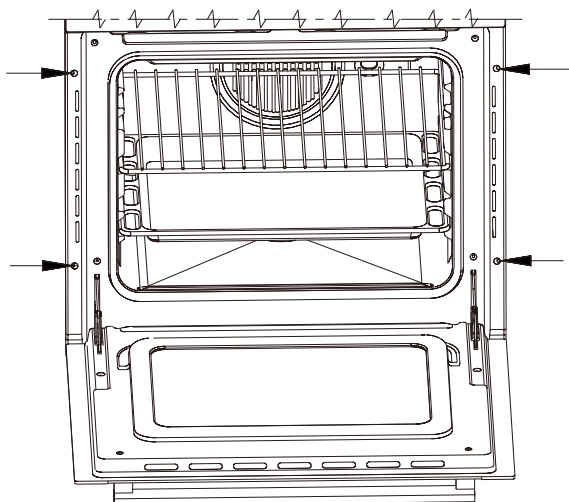
In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 45x560mm.



The panels of the adjacent cabinets must be made of heat resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperature of up to 100°C. In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

All parts which ensure the safe operation of the appliance must be removable only with the aid of a tool.

To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 metal screws into the 4 holes located on the perimeter of the frame.



Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

Contact you local government for information regarding the collection systems available.

If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

Technical specifications.

Inner volume of the oven

75Liters

Voltage and frequency of power supply:

220-240V 50/60Hz 3200W

(see data plate)

GOLDLINE

Wall Oven Model: GL6015FBO

220-240V 50-60Hz, 2800W

SAA Certification No.: SAA-221135-EA



ENVIRONMENTAL PROTECTION



This product is marked with the symbol on the selective sorting of waste electrical and electronic equipment. This means that this product must not be disposed of with household waste. It will then be recycled or dismantled to minimize impacts on the environment, electrical and electronic products are potentially dangerous for the environment and human health due to the presence of hazardous substances.

For more information, please contact your local or regional authorities