

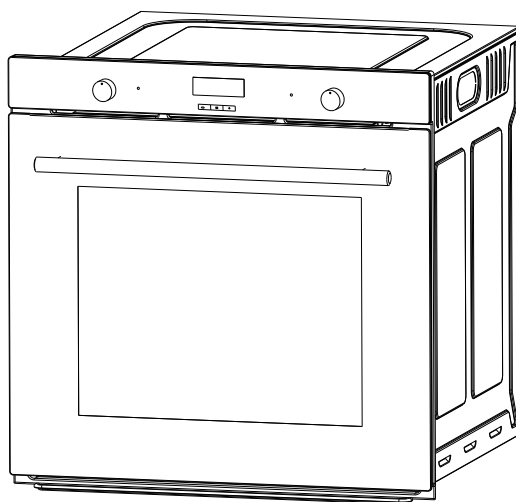
# Classique

From one generation to the next | Founded in 1974

**User manual for your Classique**

**600mm Built-in Oven**

**CLO67XLSS**



**NOTE:** This user manual contains important information including safety & installation points which will enable you to get the most out of your Classique appliance. Please keep it in a safe place so that it is readily available for future reference.

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## Important safety information



Your safety is of the utmost importance. Please make sure that you read this instruction booklet before attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the retailer where you purchased your appliance from.

### General Information

- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.
- The adjacent furniture or housing and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- Any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm to the appliance, will be the liability of the owner.
- For use in leisure accommodation vehicles, please refer to the appropriate information given in the installation instructions for this appliance.
- The use of this appliance for any other purpose or in any other environment without the express agreement of our company will invalidate any warranty or liability claim.
- Repairs may only be carried out by an authorised service agent. Log onto [www.classique.co.nz](http://www.classique.co.nz) to locate an agent near you.
- This appliance complies with all current safety legislation. We do wish to emphasise that this compliance does not remove the fact that the appliance surfaces will become hot during use and retain heat after operation.

### Child Safety

- Classique strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance **at any time**.
- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

## General Safety

- **Do not** place heavy objects on the oven door or lean on the oven door when it is open, as this can cause damage to the oven door hinges.
- **Do not** leave heated oil or fat unattended, as this is a fire risk.
- **Do not** place pans or baking trays directly on the base of the oven cavity, or line it with aluminium foil.
- **Do not** allow electrical fittings or cables to come into contact with areas on the appliance that get hot.
- **Do not** use the appliance to heat the room it is located in or to dry clothing.
- **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.

## Cleaning

- Cleaning of the oven should be carried out on a regular basis.
- Great care should be taken whilst using this appliance and when following the cleaning procedure outlined in this user manual. **IMPORTANT:** The appliance must be disconnected from the mains before following the cleaning procedure.

## Installation




**This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions.**

- The manufacturer declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.
- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.
- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

## Environmental note

***Note: Before discarding an old appliance, switch off and disconnect it from the power supply. Cut off and render any plug useless. Cut the cable off directly behind the appliance to prevent misuse. This should be undertaken by a competent person.***

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). 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.

The symbol  on the product or on the documents accompanying the product indicates that this appliance 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.

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office or local waste management office.

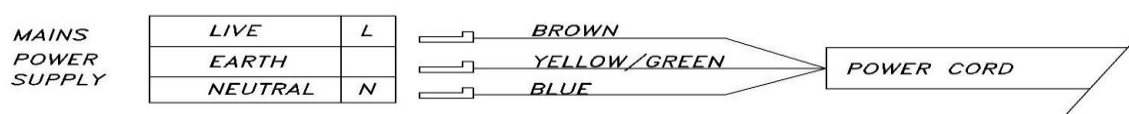
The packaging materials that we use are environmentally friendly and can be recycled. Please discard all packaging material with due regard for the environment.

# Installation

## Electrical connection

### WARNING: THIS APPLIANCE MUST BE EARTHED.

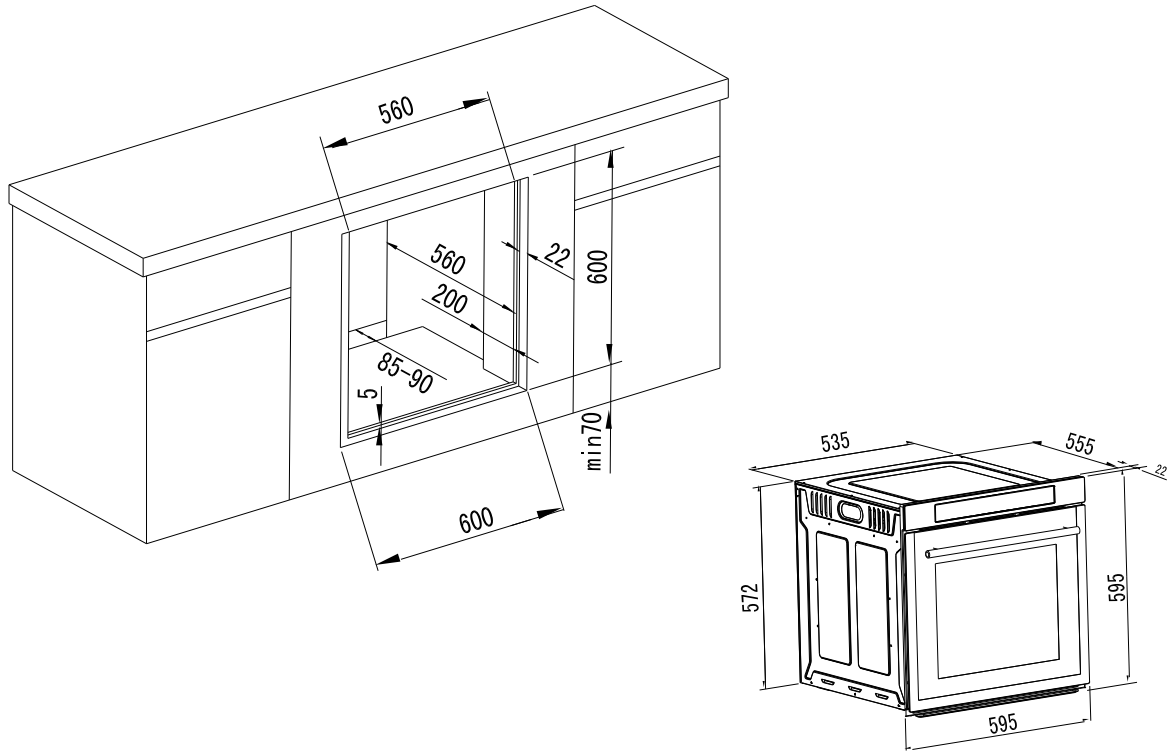
- This appliance should be wired into a 16 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your oven is located in its housing to enable the appliance to be disconnected from the mains supply.



- 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 10 mm longer than the line conductors.
- 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 which can be obtained from the Spares Department.

## Installing the oven into the kitchen cabinet

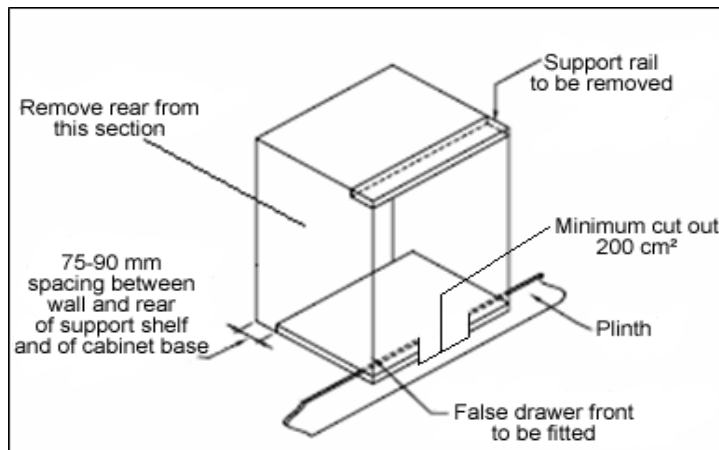
- The kitchen area should be dry and aired and equipped with efficient ventilation. When installing the oven, easy access to all control elements should be ensured.



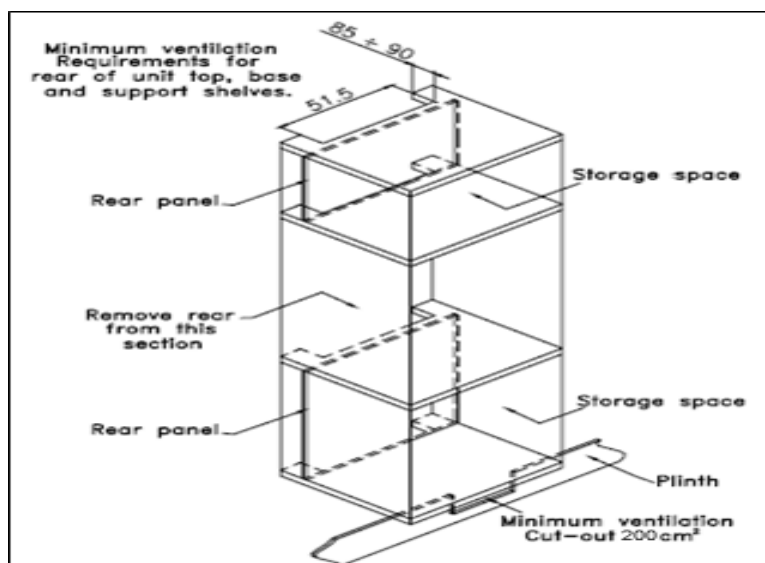
## Positioning the appliance

- Ensure that the aperture that you will be fitting the oven into is of the size given in the above diagram.
- The oven must be fitted into an oven housing with the ventilation cut-outs shown in the “Ventilation requirements” section on the next page.
- Ensure that the rear panel of the furniture housing unit has been removed.
- Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is made by using four screws. These should be screwed through the oven cabinet and into the housing unit.

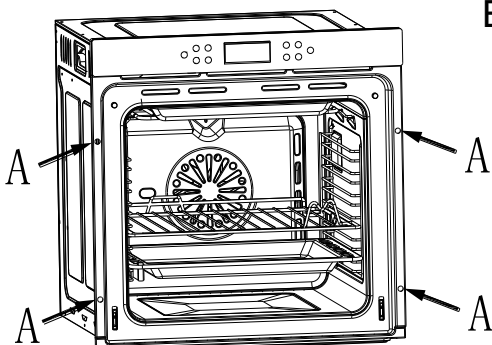
## Ventilation requirements



(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a standard kitchen unit).



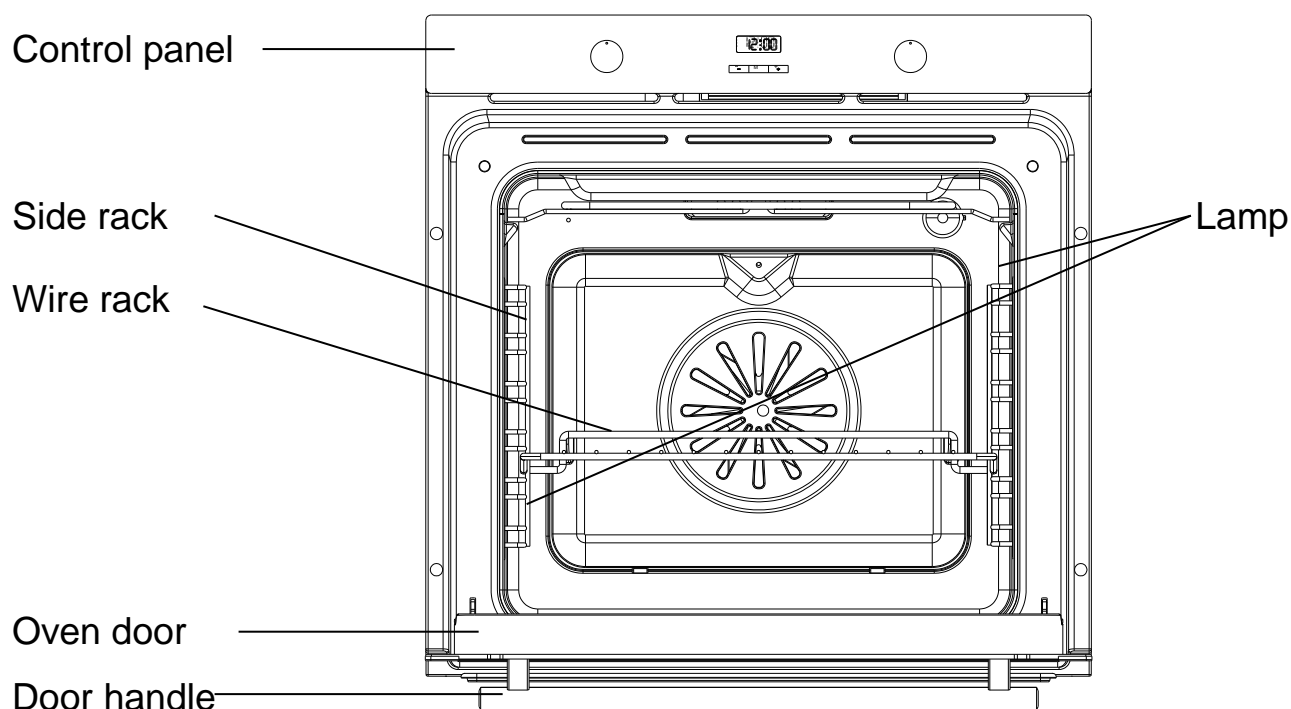
(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a tall housing unit).




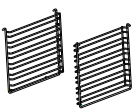


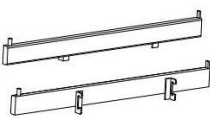

Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is made by using four screws. These should be screwed through the oven cabinet and into the housing unit.



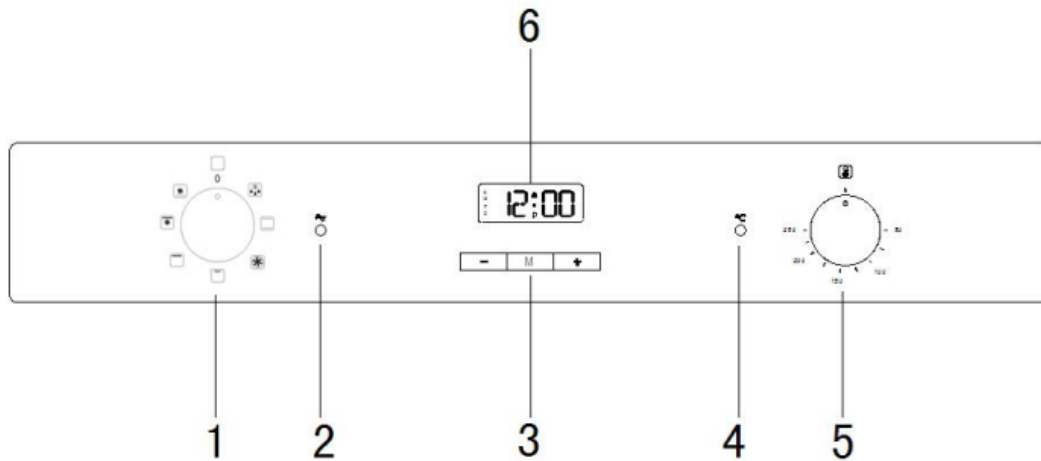
## Description of the appliance



## Accessories

Description	Illustration	Qty.
Oven unit		1
Side rack		1 pair
Roasting dish		1
Oven rack		2
Wire insert for roasting dish		1
Screw and nut		4


## Control panel



- 1) Oven function selector knob
- 2) Power indicator light (The light will be on, when a function is selected.)
- 3) Oven programmer/timer
- 4) Oven heating indicator light (The light will be on, when the oven is heating.)
- 5) Thermostat control knob
- 6) LED display

## Oven programmer/timer display

- 7) "AUTO": Automatic function symbol

- 8)  : Oven heating symbol

- 9) " • ": Time adjustment symbol

- 10)  : Minute minder symbol

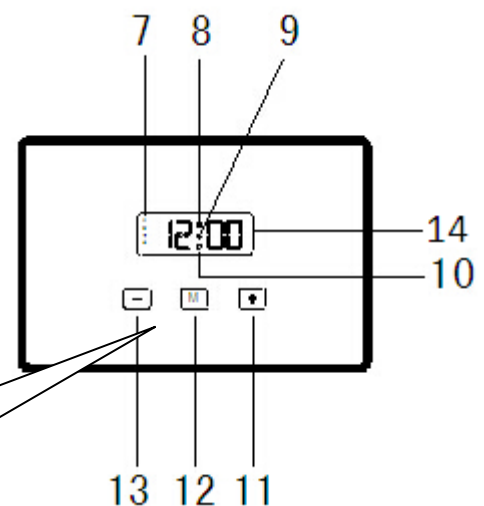
- 11) "+": Plus button

- 12) "M": Manual button

- 13) "-": Minus button

- 14) "00 . 00": Time display

(The first two digits refer to hour.  
The last two digits refer to minute)



## **Before first use**

- To remove any residue from the oven that may have been left from the manufacturing process, you should select the fan oven function and set the thermostat to its maximum temperature setting.
- It is perfectly normal for an odour to be produced during this process.
- You should make sure that any windows in the room are left open during this process.
- It is advisable for you not to remain in the room whilst the burning off process is taking place.
- You should leave the oven on maximum setting for 30 – 40 minutes.
- After the oven cavity has cooled, it should then be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Outer parts of the oven should be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

## Setting the clock

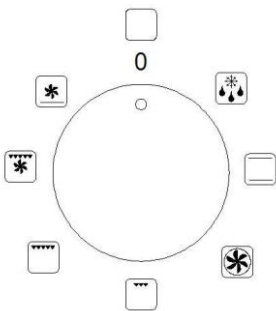
After the oven is connected to the power, the numbers on the timer display will flash. Press **Manual button** “M” (symbol 12) for 3 seconds; the oven enters into standby mode, and **Time adjustment symbol** “ • ” (symbol 9) is flashing. Use **Plus button** “+” (symbol 11) and **Minus button** “-” (symbol 13) to set clock time. After choosing the correct numbers, release the buttons and wait for 5 seconds. The **Time adjustment symbol** “ • ” (symbol 9) will stop flashing. Now the time is set.

Time readjustment: To readjust the time, press **Manual button** “M” (symbol 12) for 3 seconds, to turn off the timer. Then press **Manual button** “M” (symbol 12) for 3 seconds again, to turn on the timer. The **Time adjustment symbol** “ • ” (symbol 9) will be flashing again. Follow the above steps to readjust the time.

## Selecting an oven function and temperature

After your appliance is connected to your mains supply for the first time, the numbers on the timer display will flash. Before you can select a cooking function or set a temperature, you must set the appliance into “manual operation” mode.

To select manual operation mode, press the Manual button **(12)** on the control panel for 3 seconds.



The oven function selector knob should be used to select the particular mode of cooking that you require. The appliance will utilise different elements within the oven cavity, depending on the oven function that you select. When a function is selected, the power indicator light will come on.

### The oven has 7 functions for your choosing:



**DEFROST:** This function runs the fan to reduce defrosting time without using heat. A safe way to gently defrost frozen foods.



**CONVENTIONAL BAKE:** This function uses elements in the top and bottom of the oven cavity. For best cooking results, cook on a single shelf.



**FAN FORCED:** Heat from a special element by the fan is evenly distributed as the fan runs. Handy when cooking on several shelves at once.



**HALF GRILL:** Only half the grill element is active. Handy for grilling, toasting, or crisping single servings or small amounts of food.



**FULL GRILL:** The grill element at the top of the oven cavity is active. Ideal for grilling, toasting, or crisping a full shelf of food.

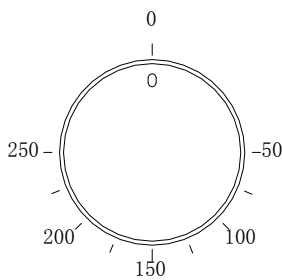


**FAN GRILL:** The grill element at the top of the oven cavity produces a browning effect, while the fan helps to distribute the hot air.



**FAN & LOWER ELEMENT:** Heat comes from the concealed lower element. The fan helps to distribute the air evenly around the oven cavity.

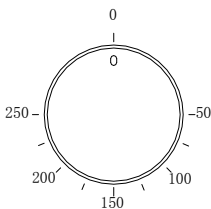
### Thermostat control knob



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.

**You should not place food inside the cavity until the correct cooking temperature has been reached.**

## 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.
- You should also 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.
- The drip tray handle should only be used to reposition the drip tray and NOT for removing it from the oven cavity. When removing the drip tray, you should ALWAYS use an oven glove.
- The drip tray handle should not be left in position when the appliance is switched on.
- 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.
- 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.

## Using the timer

After you select the function and temperature, the oven will be working. You can use the timer to control the working period of the oven.


### 1) Minute minder

The minute minder function is a countdown time that can be set on the oven programmer/timer. When the countdown time has finished, an audible signal will sound.

Press **Manual button** “M” (symbol 12) one time. The **Minute minder** “” (symbol 10) will flash. The display will show “00 . 00”. Use **Plus button** “+” (symbol 11) and **Minus button** “-” (symbol 13) to set a period. After choosing the correct numbers, release the buttons and wait for 5 seconds. The **Minute minder** “” (symbol 10) will stop flashing and the screen will display the clock time again. Now the timer is set. If you have set 2 minutes, the oven alarm will sound in 2 minutes, after the timer is set. Press any button to turn off the alarm, or the alarm will be turned off automatically in 7 minutes. The **Minute minder** “” (symbol 10) will then disappear.

To check how much time is left after the timer is set, press **Manual button** “M” (symbol 12) one time.

To readjust the timer, press **Manual button** “M” (symbol 12) one time, and then follow the above steps.

To terminate the timer, press **Manual button** “M” (symbol 12) one time. The screen will display the time remaining. Use **Minus button** “-” (symbol 13) to reduce the number to “00 . 00”. Release the buttons and wait for 5 seconds. The **Minute minder** “” (symbol 10) will disappear.

The maximum countdown time that can be set is 23 hours and 59 minutes.

If the oven is in use whilst using the minute minder function, the oven will not switch off at the end of the countdown time. You must turn the oven function selector knob and the thermostat control knob to their OFF positions.



## 2) Cooking duration

This function will allow you to set a countdown time similar to the minute minder function, however the oven will switch off at the end of the cooking time.

Press **Manual button** “M” (symbol 12) two times. The **Automatic function symbol** “AUTO” (symbol 7) will flash. The display will show “00 . 00”. Use **Plus button** “+” (symbol 11) and **Minus button** “-” (symbol 13) to set a period. After choosing the correct numbers, release the buttons and wait for 5 seconds. The **Automatic function symbol** “AUTO” (symbol 7) will stop flashing, and the screen will display the clock time again. Now the timer is set. If you have set 2 minutes, the oven alarm will sound and turn off automatically in 2 minutes, after the timer is set. The **Automatic function symbol** “AUTO” (symbol 7) will then disappear. Press any button to turn off the alarm, or the alarm will be turned off automatically in 7 minutes.

If you have finished cooking, turn the oven function selector knob and thermostat control knob to the OFF position.

To check how much time is left after the timer has been set, press **Manual button** “M” (symbol 12) two times.

To readjust the timer, press **Manual button** “M” (symbol 12) two times, and then follow the above steps.

To terminate the timer, press **Manual button** “M” (symbol 12) two times. The screen will display the left time. Use **Minus button** “-” (symbol 13) to reduce the number to “00 . 00”. Release the buttons and wait for 5 seconds. The **Automatic function symbol** “AUTO” (symbol 7) will disappear.

The maximum countdown time that can be set is 10 hours.

### 3) Cooking end time

This function is similar to the semi-automatic function, however instead of setting a countdown time, you select the time at which you want the oven to be turned off.

Press **Manual button** “M” (symbol 12) three times. The **Automatic function symbol** “AUTO” (symbol 7) will flash. The display will show the clock time. Use **Plus button** “+” (symbol 11) and **Minus button** “-” (symbol 13) to set a time. After choosing the correct numbers, release the buttons and wait for 5 seconds. The **Automatic function symbol** “AUTO” (symbol 7) will stop flashing, and the screen will display the clock time again. Now the timer is set. If you have set “00 . 02”, the oven alarm will sound and turn off automatically at 00:02. The **Automatic function symbol** “AUTO” (symbol 7) will then disappear. Press any button to turn off the alarm, or the alarm will be turned off automatically in 7 minutes.

If you have finished cooking, turn the oven function selector knob and thermostat control knob to OFF position.

To check how much time is left after the timer is set, press **Manual button** “M” (symbol 12) three times.

To readjust the timer, press **Manual button** “M” (symbol 12) three times, and then follow the above steps.



To terminate the timer, press **Manual button** “M” (symbol 12) three times. The screen will display the time you set. Use **Minus button** “-” (symbol 13) to reduce the number to the clock time. Release the buttons and wait for 5 seconds. The **Automatic function symbol** “AUTO” (symbol 7) will disappear.

The maximum end time that can be set is 10 hours into the future.

### 4) The cooking reservation

This function will allow you to set the cooking start time and the cooking end time.

Press **Manual button** “M” (symbol 12) two times. The **Automatic function symbol** “AUTO” (symbol 7) will flash. The display will show “00 . 00”. Use **Plus button** “+” (symbol 11) and **Minus button** “-” (symbol 13) to set a period (assume you set 2 minutes). While the **Automatic function symbol** “AUTO” (symbol 7) is still flashing, press **Manual button** “M” (symbol 12) again. Assume it is 00:00 at the

moment. The display will show “00:03” (it is equal to 1 minute plus clock time plus the period you set). Use **Plus button** “+” (symbol 11) and **Minus button** “-” (symbol 13) to set a time (assume you set “00:13”). After choosing the correct numbers, release the buttons and wait for 5 seconds. The **Automatic function symbol** “AUTO” (symbol 7) will stop flashing. The **Heating symbol**  will disappear. The screen will display the clock time again. The oven enters into standby mode. Now the reservation is set well. If you have set 2 minutes, the oven will start to cook in 2 minutes, with the **Heating symbol**  on the display again. And then the oven will turn off automatically at 00:13, if you have set cooking end time “00:13”. Meanwhile, the **Automatic function symbol** “AUTO” (symbol 7) will disappear. Press any button to turn off the alarm, or the alarm will be turned off automatically in 7 minutes.

If you have finished cooking, turn the oven function selector knob and thermostat control knob to OFF position.

To check how much time is left for the oven to start cooking, press **Manual button** “M” (symbol 12) two times.

To check the ending time of cooking, press **Manual button** “M” (symbol 12) three times.

To readjust or terminate the starting time of cooking, press Manual button “M” (symbol 12) two times and then follow the same steps as clause (2) **Cooking duration**.

To readjust or terminate the ending time of cooking, press Manual button “M” (symbol 12) three times and then follow the same steps as clause (3) **Cooking end time**.

The maximum cooking duration time that can be set is 10 hours.

The maximum end time that can be set is 10 hours into the future.

## **Adjusting the audible signal**

The audible signal has 3 tones. To adjust the signal you should proceed as follows:

Press the Plus button (symbol 11) and you will hear an audible signal. This is the audible signal which is currently set.

**IMPORTANT:** The oven timer must not be in any form of countdown mode and the **Oven heating symbol** (symbol 8) must be lit.

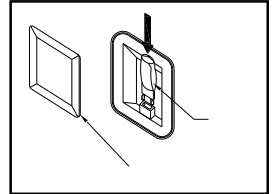
## Cleaning and maintenance

- 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 will not be fixed free of charge, even if the appliance is within the guarantee period.
- Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

## Replacement of the oven light bulb

In order to avoid the possibility of an electric shock ensure that the appliance is switched off before replacing the bulb.

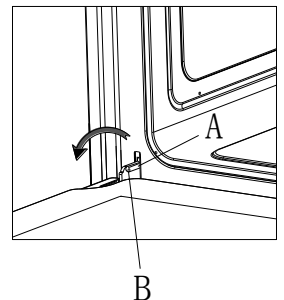
1. Remove all oven shelves, the drip tray and the side rack that is on the same side as the oven light.
2. Using a screwdriver, remove the lamp cover.
3. Remove the light bulb and replace it with a halogen lamp.
4. Replace the bulb with another 230V, 25W/ 300°C, cap G9.
5. Do not use any other type of bulb.
6. Place the lamp cover back into position.
7. There is a curve on one side of the lamp cover; this should be on the right hand side as the cover goes back into place.



- Make sure it is properly inserted into the ceramic socket. Do not touch the light bulb directly with your hands.

## Door removal

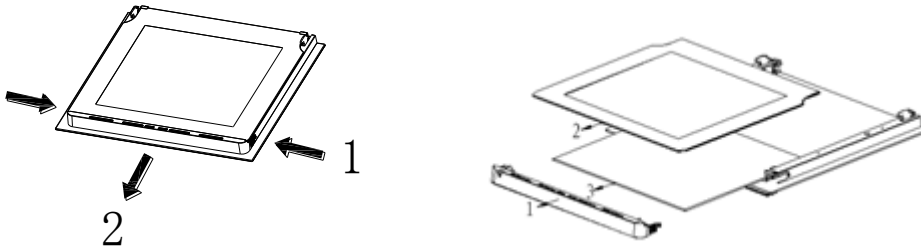
- The hinges (A) have two moveable bolts on them (B). If you raise both of the moveable bolts (B), then the hinges (A) are released from the oven housing.
- Gripping the sides of the door at the centre, incline the door slightly towards the oven cavity. Pull the door gently away from the oven cavity.



- Make sure that the door is supported at all times and that you place the door on some padded material whilst cleaning it. The oven door and door glass should only be cleaned using a damp cloth and a small amount of detergent. The cloth must not have come into contact with any form of cleaning product or chemical previously. To refit the door, slide the hinges back into their slots and open the door fully. The moveable bolts (B) must be closed back into their original positions before closing the door.

## Removal of the internal glass panel (Your oven comes with a triple glass door)

Press the bracket latch on two sides that is in the corner at the top of the door. Take out the inner glass from the second blocking mechanism and then take out the middle glass. After cleaning, insert and block the glass panel, and push the blocking mechanism.



## Regular inspections

Besides keeping the cooker clean, you should:

1. Carry out periodic inspections of the control elements and cooking units of the cooker.
2. 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.
3. Fix any operational faults.
4. Carry out periodical maintenance of the cooking units of the cooker.

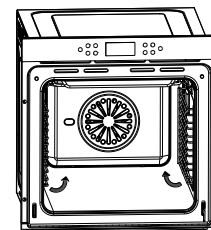


### Caution!

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorised fitter.

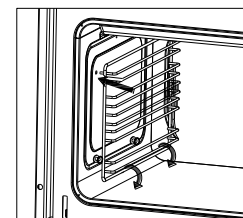
## Side rack assembly

To assemble the side racks, remove the two frames, lifting them away from the spacers.



Secure the two frames with the guide rails using the holes provided on the oven walls.

The holes for the left frame are situated at the top, while the holes for the right frame are at the bottom.



## Troubleshooting

### **The oven isn't turning on.**

- Check that the oven is in manual operation mode.
- Check that you have selected a cooking function and a cooking temperature.

### **There appears to be no power to the oven and grill.**

- Check that the appliance has been connected to the electrical mains supply correctly.
- Check that the mains fuses are in working order.
- Check that the operating instructions for setting the time of day and putting the appliance into manual operation mode have been followed.

### **The grill function works but the main oven does not.**

- Check that you have selected the correct cooking function.

### **The grill and top oven element is not working, or cuts out for long periods of time during use.**

- Allow the oven to cool for approximately 2 hours. Once cool, check whether the appliance is again working properly.

### **My food is not cooking properly**

- Ensure that you are selecting the correct temperature and the correct cooking function for the food that you are cooking. It may be appropriate to adjust your cooking temperature by plus or minus 10°C, to achieve the best cooking results.

### **My food is not cooking evenly**

- Check that the oven has been installed correctly and is level.
- Check that the correct temperatures and shelf positions are being used.



### **The oven light is not working**

- Refer to page 20 and follow the “Replacing the oven light bulb” section.

### **I am getting condensation in my oven.**

- Steam and condensation is a natural by-product of cooking any food with high water content, such as frozen food, chicken etc.
- You may get condensation in the oven cavity and forming between the oven door glasses. This is not necessarily a sign that the oven is not working correctly.
- Do not leave food in the oven to cool after it has been cooked and the oven has been switched off.
- Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.



**IMPORTANT:** If your appliance appears not to be operating correctly, please contact the dealer.

### **DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.**

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then they will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance such as plinths, or any installation other than the one specified by our company has been completed.

## 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 light will remain on during cooking.



## Fan forced

Food	Weight	Preheat	Tray Position	Temperature	Finished Time
Beef	1kg	10 mins	2 <sup>nd</sup> level	200°C	40-50mins
Pork	1 kg	10 mins	2 <sup>nd</sup> level	200°C	70-80mins
Chicken	1.2 kg	10 mins	2 <sup>nd</sup> level	200°C	50-60mins
Duck	1.5 kg	10 mins	2 <sup>nd</sup> level	200°C	50-60mins
Steak	0.8 kg	10 mins	2 <sup>nd</sup> level	180°C	20-30mins
Bread	0.5 kg	10 mins	2 <sup>nd</sup> level	200°C	35-45mins



## Conventional Bake

Food	Weight	Preheat	Tray Position	Temperature	Finished Time
Beef	1kg	10 mins	2 <sup>nd</sup> level	220°C	40-50mins
Pork	1 kg	10 mins	2 <sup>nd</sup> level	220°C	70-80mins
Chicken	1.2 kg	10 mins	2 <sup>nd</sup> level	220°C	50-60mins
Duck	1.5 kg	10 mins	2 <sup>nd</sup> level	220°C	50-60mins
Steak	0.8 kg	10 mins	2 <sup>nd</sup> level	220°C	20-30mins
Bread	0.5 kg	10 mins	2 <sup>nd</sup> level	220°C	35-45mins



## Fan Grill

Food	Weight	Preheat	Tray Position	Temperature	Finished Time
Beef	0.8kg	10 mins	3 <sup>rd</sup> level	200°C	20-25mins
Pork	0.8 kg	10 mins	3 <sup>rd</sup> level	200°C	25-30mins
Chicken	1.2 kg	10 mins	3 <sup>rd</sup> level	200°C	40-45mins
Banger	0.6 kg	10 mins	3 <sup>rd</sup> level	200°C	15-20mins
Hamburger	0.6 kg	10 mins	3 <sup>rd</sup> level	200°C	15-20mins
Corn	1.2 kg	10 mins	3 <sup>rd</sup> level	200°C	20-25mins
Vegetable	0.5 kg	10 mins	4 <sup>th</sup> level	200°C	15-20mins



## Full Grill

Food	Weight	Preheat	Tray Position	Temperature	Finished Time
Beef	0.8kg	10 mins	3 <sup>rd</sup> level	250°C	20-25 mins
Pork	0.8 kg	10 mins	3 <sup>rd</sup> level	250°C	25-30 mins
Chicken	1.2 kg	10 mins	3 <sup>rd</sup> level	250°C	40-45 mins
Banger	0.6 kg	10 mins	4 <sup>th</sup> level	250°C	15-20 mins
Hamburger	0.6 kg	10 mins	4 <sup>th</sup> level	250°C	15-20 mins
Corn	1.2 kg	10 mins	3 <sup>rd</sup> level	250°C	20-25 mins
Vegetable	0.5 kg	10 mins	4 <sup>th</sup> level	250°C	15-20 mins



## Lower Element & Fan

Food	Weight	Preheat	Tray Position	Temperature	Finished Time
Bread	0.5kg	10 mins	1 <sup>st</sup> level	200°C	10-15 mins
Pizza	0.7 kg	10 mins	2 <sup>nd</sup> level	200°C	40-45 mins
Cake	1.5 kg	10 mins	1 <sup>st</sup> level	180°C	35-40 mins
Biscuit	0.7 kg	10 mins	2 <sup>nd</sup> level	180°C	20-25 mins
Fruit Salad Pie	1.2 kg	10 mins	3 <sup>rd</sup> level	250°C	20-25 mins

## Technical information

### Specifications

Power rating	3.3kW
Voltage rating	220-240V~ 50Hz/60Hz
Oven dimensions	H595 x W595 x D575 mm
Usable capacity of the oven	70 litres
Energy rating	A

### Where to find your model number and serial number

Your appliance has a data plate that provides identifying information that is important to know when registering your purchase online and for service. You can find the data plate on the right inside edge of the oven door.

Congratulations on your new appliance purchase!  
To help care for your investment, be sure to register your appliance online. Registration will help you if you need to arrange service in the future, and serves as a record of your purchase – including critical information like model number and serial number – that you can refer to at any time. Simply visit the below website, or ask your retailer for help:

**[www.classique.co.nz/register](http://www.classique.co.nz/register)**

## WARRANTY:

These products are covered by a warranty for a period of 24 months from the date of purchase, subject to the following conditions\*. The warranty covers rectification free of charge of any fault arising from defective materials or components, or faulty workmanship or assembly.

\* The conditions above mentioned are:

1. That the purchaser carefully follows all instructions packed with the product;
2. That the purchaser and/or installer carefully follows the installation instructions provided and complies with electrical wiring regulations, gas and/or plumbing codes;
3. That the purchaser carefully follows instructions provided in the owner's handbook relating to the proper use and care of the product and does not use the product for any purpose other than the domestic use for which it has been designed;
4. Commercial use of the product for professional or industrial purposes will void this warranty;
5. That the product was purchased and installed in New Zealand;
6. That this warranty does not extend to:
  - a) optional glass lids for hobs apart from claims which relate to mechanical or physical damage thereof at the date of purchase;
  - b) 'consumable' parts such as light bulbs or filters;
  - c) damage to ceramic glass caused by liquid or solid spill-overs, lack of maintenance, or impact;
  - d) damage to surface coatings caused by cleaning or maintenance using products not recommended by the owner's handbook;
  - e) defects caused by normal wear and tear, accident, negligence, alteration, misuse or incorrect installations;

- f) a product dismantled, repaired or serviced by any serviceman other than an authorised service agent;
- g) a product not in possession of the original purchaser;
- h) damage caused by power outages or surges
- i) damage caused by pests (eg. rats, cockroaches etc.)

7. That if the product is a freestanding microwave oven or small appliance it must be returned to the dealer/retailer for servicing. These products, unless stated otherwise, have a 12 month warranty from original date of purchase with 24 months on the microwave magnetron; Waste disposers have a 12 month warranty.

8. The provision of service under this warranty is limited by a 25km boundary from the retailer where the product was purchased except for microwaves. Such travelling outside of these limits will incur commercial cost to be paid by you, regulated by the number of kilometres travelled beyond the 25km limit (50km return trip). Microwaves are to be delivered to the nearest authorised service agent by the customer.

Please refer to your user manual for any further conditions that may apply to your specific model.

Nothing herein contained shall be construed in any way as excluding or limiting your rights under the Consumer Guarantees Acts 1993.

For Service please visit [www.classique.co.nz/service](http://www.classique.co.nz/service) or contact the dealer/retailer from whom you purchased the product from or call the 0800 number listed below. If you are unable to establish the date of purchase, or the fault is not covered by this warranty, or if the product is found to be in working order, you will be required to bear all service call charges.

Registration of this warranty constitutes acceptance of the terms and conditions of this warranty.

Should you require any assistance, please call Customer Services on 0800 610 457.

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[www.classique.co.nz](http://www.classique.co.nz)

September 2015

**After registering your appliance online, we recommend you fill out the below information for your reference and keep this warranty card in a safe place.**

PRODUCT: .....

RETAILER: .....

DATE OF PURCHASE: .....

INVOICE NO: .....

MODEL NO: .....

SERIAL NO\*: .....

REGISTRATION WEBSITE DETAILS FOR  
[www.classique.co.nz/register](http://www.classique.co.nz/register)

WEBSITE USERNAME: .....

WEBSITE PASSWORD: .....

\*Please consult your user manual for guidance on finding the serial number.

**THIS WARRANTY IS VALID IN NEW ZEALAND ONLY.**

# Classique

From one generation to the next Founded in 1974

**Imported by Applico Ltd.**

Private Bag 92900  
Onehunga, Auckland 1061,  
New Zealand

**Website**

[www.classique.co.nz](http://www.classique.co.nz)

**Phone**

0800 M10 HLP

or

0800 610 457