

# SC223 Single Oven

Installation, use and maintenance

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**IMPORTANT: Please read the user instructions carefully before using the appliance for the first time and before installing it. Failure to install the oven, or to have it installed, as per the user manual could invalidate the warranty. Any service calls relating to misuse or incorrect installation could incur a service charge.**

# Important

This appliance must only be used for the purpose for which it is intended, i.e. domestic cooking. Any other use could be dangerous and may lead to premature failure of the appliance.

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

## **User information:**

- Ovens become hot during and immediately after use.
- The oven door can become very hot during operation.
- After use, please ensure that the oven switches are in the 'Off' position.
- Keep children away from the appliance when in use, and immediately after use.
- Do not allow children to play with or on the appliance.
- Keep the oven door closed whilst grilling.

## **Appliance information:**

Please enter the details from the appliance rating plate on to the following page for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
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Serial Number	
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### **EU Declarations of Conformity:**

This oven has been designed, constructed and marketed in compliance with safety requirements of EU Directive 2014/35/EU (Low voltage) and requirements of EU Directive 2014/30/EU.

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Electrical safety (LVD) and Electromagnetic interference compatibility (EMC). Parts intended to come into contact with food conform to 1935/2004/EC.

### **IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EU.**

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin. 

## Important

- Read the user instructions carefully before using the oven for the first time.
- Follow the instructions for first use of the oven.
- Clean the oven regularly.
- Remove spills as soon as they occur.
- Always use oven gloves when removing shelves and trays from the ovens.
- Do not allow children near the oven when in use.
- Do not allow fat or oils to build up on the oven shelves, grill pan or oven base.
- Do not place any cooking utensils or plates directly on the oven base.
- Always grill with the oven door closed.
- Do not grill food containing fat without using the grill pan grid.
- Do not cover the grill pan grid or the oven walls with aluminium foil.
- Do not use the oven tray for roasting.
- Do not perform maintenance or cleaning of the oven without first switching off the electricity supply. If the oven has recently been used, allow to cool.
- Do not place hot enamel parts in water. Leave them to cool first.
- Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts.
- Do not use abrasive cleaners or powders that will scratch the surface of the enamel.
- Do not attempt to repair the internal workings of your oven.

# First use of the oven

## First use

- The metal casing of this appliance has been coated with a preservative to protect it during transport and storage. This should be removed during installation by using a non-abrasive stainless steel cleaner. Always follow the instructions given with the cleaner being used.
- Before using the oven for the first time we recommend that you clean the oven with soapy water, rinse carefully. **Set the current time on the programmer as per page 10.** Heat on each of the below programmes at maximum temperature for the specified time. A slightly unpleasant smell may be produced, caused by grease remaining on the oven elements from the production process.



15 minutes full grill



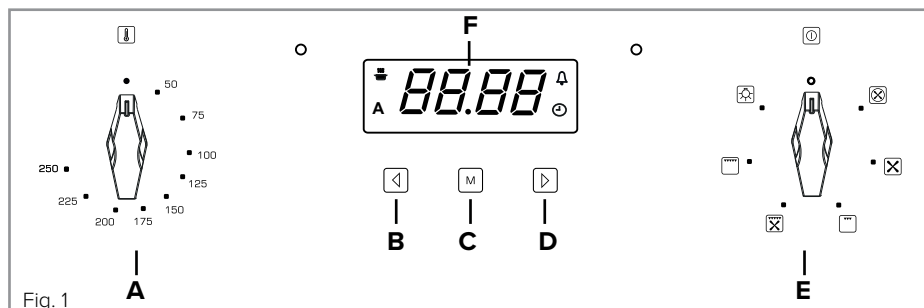
30 minutes fan oven

## Please note:

- This oven has been fitted with a cooling fan to achieve maximum efficiency and to maintain low surface temperatures. The cooling fan will switch on automatically when the oven switches on. It is normal for the cooling fan to run for an hour or more after use, depending on the duration, temperature and type of cooking programme used.

**IMPORTANT: The fanned grill must only be used to a maximum temperature of 190°C**

# Oven controls and use



**IMPORTANT:** You must set the current time on the oven programmer, as per page 10, for the oven to operate properly.

## Cooking function knob (E)

To set the function, turn the cooking function knob (E in Fig. 1) to the required function. **You will need to set a temperature on all functions except the light and defrost functions.** The neon indicator next to the temperature knob will extinguish when the temperature has been reached.

Each of the oven functions uses different elements within the oven to offer you the best choice of cooking every time. These are explained below and on the following two pages:



### Fan oven

This function uses the circular heating element with a temperature between 50°C and 250°C. The fan then circulates the hot air which helps to achieve uniform heat distribution.



### Defrost

This function uses the fan to circulate air, at ambient

temperature, within the oven which helps to accelerate the defrosting process.



### **Half Grill**

This function radiates the heat from the grill element. This fully temperature variable grill can be set between 50°C and 250°C maximum.

#### **When grilling, please note:**

- Always grill with the oven door closed.
- Put the grill pan as close to the grill as possible.
- Do not grill for more than 30 minutes at a time.
- Preheat the grill for up to five minutes with the oven door closed.



### **Fanned Grill**

This function radiates the heat from the grill element and the top element but also uses the fan to circulate the hot air. The hot air is distributed over and under the food that you are grilling.

This fully temperature variable grill is ideal for grilling fish or other items whose appearance can be spoiled by a normal grill function.

It can be set between 50°C and **190°C maximum**.

#### **When fan grilling, please note:**

- Always grill with the oven door closed.
- The grill pan does not need to be as close to the grill as possible.



- Do not grill for more than 30 minutes at a time.
- Preheat the grill for up to five minutes with the oven door closed.



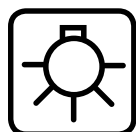
### **Full Grill**

This function radiates the heat from the grill element and the top element.

This fully temperature variable grill is ideal for grilling a full family meal. It can be set between 50°C and 250°C maximum.

### **When grilling, please note:**

- Always grill with the oven door closed.
- Put the grill pan as close to the grill as possible.
- Do not grill for more than 30 minutes at a time.
- Preheat the grill for up to five minutes with the oven door closed.



### **Light**

This turns on the light within the oven.

### **Temperature knob (A)**


- To set the temperature, turn the temperature knob clockwise to the required temperature.
- Once the oven has reached the required temperature, the temperature indicator lamp on the control panel will switch off.
- The temperature indicator lamp will light up when the oven elements are in operation.

# Electronic programmer/timer

This oven's electronic timer is equipped with touch control sensors. Each registered touch of a sensor field is confirmed by a single beep. It is advisable to keep the sensor fields clean at all times to avoid errors in operation.

## Setting the current time



After connection to the mains supply, or re-connection after a power outage, the display will show '12.00' and the clock symbol will flash.

- Set the current time using the timer left (B) and timer right (D) sensors. After an approximately 5 second wait, the time will be set.
- The time can be amended at any time by following these steps. However, you will firstly need to press the menu sensor (C) until the display shows the flashing (  ) symbol.

**Please note:** The time must be set for the oven to work.

## Setting the minute minder function

The minute minder function can be set at any time, regardless of the state of activity of the oven. The minute minder can be set anywhere from 1 minute to 23 hours and 59 minutes.


- Press the menu sensor until the display shows the flashing (  ) symbol.
- Set the desired duration of the minute minder using the timer left and right sensors. After an approximately 5 second wait, the minute minder will be set and the (  ) symbol will be solidly lit. The minute minder duration will be shown on the timer display.

- Press any of the three sensors in order to deactivate the acoustic signal that sounds once the minute minder time has elapsed. The timer will then revert to showing the current time.

**Please note:** The acoustic signal, if not switched off manually, will deactivate automatically after approximately 2 minutes.

### **Cancelling the minute minder function**


The minute minder function can be cancelled at any time.

- Press the menu sensor (C) to select the minute minder settings. This is indicated by the () symbol .
- Press the timer left sensor until the time returns to 0.00 and wait 5 seconds.

## **Semi-automatic cooking**

This function allows for a cooking time to be set. When the set time elapses, the oven will switch the set function off and an acoustic signal will sound to alert the user.

### **To switch on semi-automatic cooking**

- Set the desired oven function and temperature.
- Press the menu sensor until the display illuminates the () symbol and the timer display shows 0.00.
- Set the required cooking time using the timer left and right sensors. The cooking time that can be set ranges from between 1 minute and 10 hours. After an approximately 5 second wait, the time will be set.
- Once the set cooking time has elapsed the set function will be

switched off automatically. An acoustic signal will sound and the (🔊) symbol will flash. Press any of the three sensors in order to deactivate the acoustic signal that sounds once the minute minder time has elapsed. The timer will then revert to showing the current time.

- Switch both control knobs to the off position.

### **To cancel semi-automatic cooking**

The semi-automatic function can be cancelled at any time. To do this, simply press the menu sensor (C) until the display shows the (🔊) symbol and use the timer left sensor (B) to return the timer display to 0.00.


## **Automatic cooking**

This function allows for a duration and an end time to be set for cooking. With this, the oven will start cooking automatically due to the set duration determining how long before the end time that the function will activate and begin cooking. For example, if you set the cooking duration to 1 hour, and the end time to 15:30, then the oven will activate the function at 14:30. When the set time elapses, the oven will switch the set function off and an acoustic signal will sound.

### **To switch on automatic cooking**

- Press the menu sensor (C) until the display illuminates the (🔊) symbol and the timer display shows 0.00.
- Set the required cooking time using the timer left (B) and right (D) sensors.


**The cooking time that can be set ranges from between 1 minute and 10 hours.**

- The cooking time will be set after approximately 5 seconds. The display will revert to showing the current time and the (  ) symbol will be illuminated.
- Press the menu sensor (C) until the display illuminates the 'A' symbol. The timer display will show the current time + cooking duration.
- Set the end of cooking time using the timer left (B) and right (D) sensors.

The end of cooking time can be set no more than 23 hours and 59 minutes ahead of the current time.

- Set the desired function and temperature using the relevant control knobs. The automatic function will now be set. Once the end of cooking time has been reached an acoustic signal will sound and the 'A' symbol will flash. To deactivate the acoustic signal, press any of the three timer sensors. Alternatively, the signal will deactivate automatically after approximately 2 minutes.
- Switch both control knobs to the off position.

### **To cancel automatic cooking**

The semi-automatic function can be cancelled at any time. To do this, simply press the menu sensor (C) until the display shows the (  ) symbol and use the timer left sensor (B) to return the timer display to 0.00.

**Please note:** It is not possible to adjust the time (of day) setting whilst the semi-automatic and automatic cooking functions are operational.

## Cleaning and maintenance

Keeping your oven clean and well maintained helps to prolong the fault-free lifespan of it. It is important that, before any cleaning or maintenance is performed, you switch off the oven at the mains supply. Do not start any cleaning or maintenance until the oven has been allowed to cool completely.

**We recommend always wearing PPE (Personal Protective Equipment) when carrying out any cleaning or maintenance.**

### Cleaning the oven exterior

As the oven has a stainless steel or enamel surface, you should use a nonabrasive cleaner. Any abrasive cleaner (including Cif) will scratch the surface and could erase the control panel markings. Stainless steel can be effectively cleaned by simply using a dilute solution of water and mild detergent and drying to a shine with a clean cloth.

Proprietary stainless steel cleaners are available. We recommend a microfibre cloth for stainless steel surfaces. If necessary, wipe any area that has been cleaned using a damp soft cloth or tissue to remove any residual cleaning fluid and then wipe dry with a clean, dry cloth or tissue (such as kitchen towel).

### Cleaning the oven interior

The oven should always be cleaned after use when it has been allowed to cool down.

The cavity should be cleaned using a mild detergent solution and warm water and then wiped dry with a suitable, clean cloth.

Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers' recommendations and testing a sample on a small area of the oven cavity. Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

### **IMPORTANT:**

- **Steam cleaners must not be used when cleaning this appliance.**
- **Once care and maintenance is complete, ensure that all parts are correctly replaced before using the oven.**

### **Removing the appliance door**

In order to allow for easier access into the oven cavity for cleaning, it is possible to remove the door. Before removing the door, ensure that you have an area prepared in which you can place the removed door. This area should ideally be protected by something like a folded, dirt-free, towel to help prevent damage to surfaces and the door.

- Open the door fully
- Lift and tilt the safety catch part of the hinge (fig. 2) so that it is fully extended and points towards the door.
- Close the door most of the way, lift it slightly and then pull it, safely but firmly, towards you.

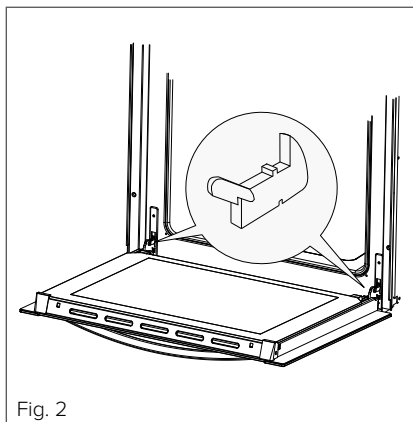
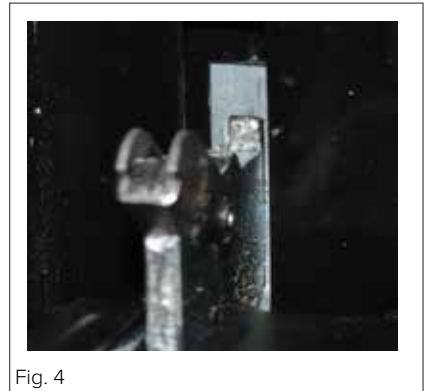
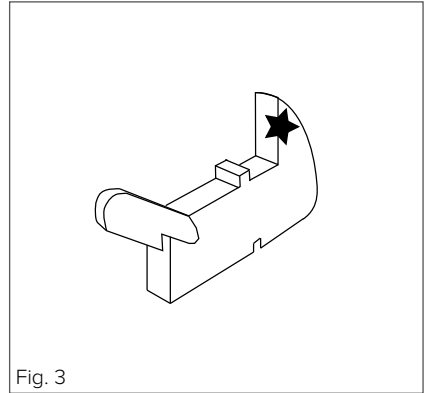


Fig. 2

## Replacing the appliance door

- Hold the door to the appliance in the closed position and manoeuvre the hinges so that the part of the hinge, highlighted by the star in fig. 3, inserts into the hinge slot in the cavity frame.
- Next, ensure the notch on the underside of the hinge sits on the lip of the hinge slot. Open the door fully. Each hinge should be seated in the same way as the hinge in fig. 4. If it is not, follow the steps for removing the door and try replacing it again.
- Finally, lift the safety catch part of the hinges back into place so that they are lying flat against the hinges.



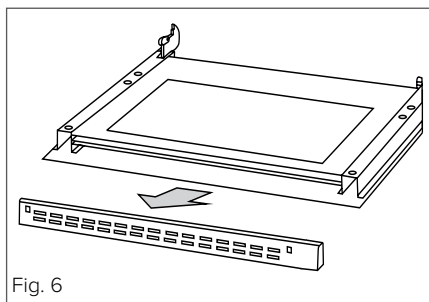
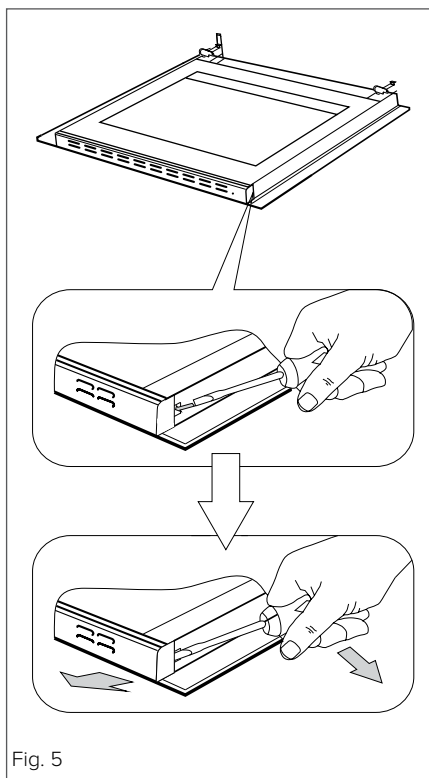
**Please note: If the hinge safety catches are not in the correct place then the door and/or appliance may receive damage when attempting to close the door.**



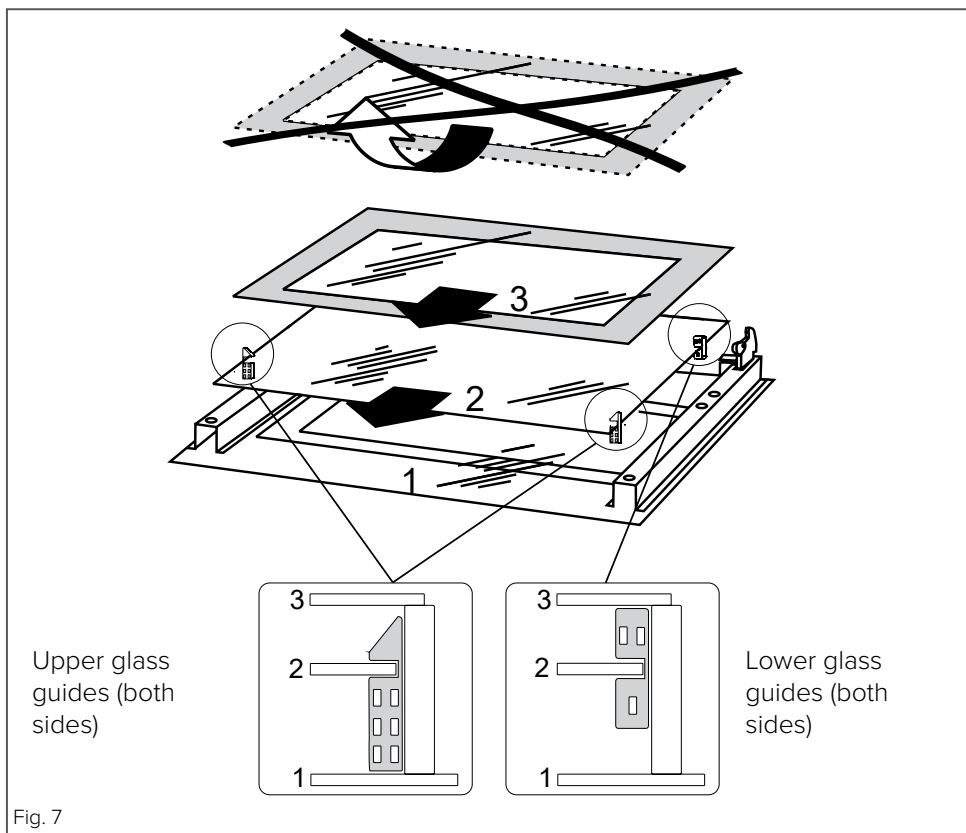
## Removing the inner door glass

With the door removed, the inner glass can also be taken out for cleaning purposes.

- Use a flathead screwdriver or to unhook the door slat, as shown in fig. 5
- Remove the door slat, as per fig. 6, and place it somewhere safe where it will neither receive nor cause damage.
- Remove the inner glass from the blocks it is seated within (near to the hinges) and place this somewhere safe also. Pay attention to the way that the glass is facing as it will need to be replaced in the same direction. The smooth surface of the glass should be facing upwards (inwards if the door was back in place) with the patterned side facing the oven door handle.
- Clean the door glass with warm, soapy water and wipe dry with a clean microfibre cloth.
- The middle pane of glass can also be removed but it is important that this pane is reinserted facing the same way that it was when removed.



- There are a number of rubber guides attached to the inner pane and these must be returned to their original positions when reassembling the door. Fig. 7 shows these guides and their position on and around the inner glass.
- Simply reverse these steps in order to reassemble the door. Take care when reattaching the upper door slat. Place the left side on first until you hear a 'click' as it connects and then attach the right side. This will help to avoid damaging the door and/or glass.



**Important: Do not disassemble the door without it having been removed from the oven. Weight differences could cause the door to snap shut, causing damage to the oven and/or the user.**

## Removing the shelf supports

### Important:

**Always remember to allow the oven to cool sufficiently, if it has been in use, before carrying out any maintenance.**

### To remove the shelf supports

- Take a firm hold of the shelf support in the middle. Place your thumb against the oven wall and lever the support out of the support holes (Fig. 8)
- Tilt the shelf support outwards (Fig. 9) and you should then be able to remove the shelf support arms that secure it into the cavity walls at the back.

### To replace the shelf supports

- Simply carry out the above steps, but in reverse order.



Fig. 8



Fig. 9

### Please note:

Take care not to damage the enamel walls of the oven, particularly around the shelf support arm holes.

## Changing the oven light bulb

### Important:

**Before any maintenance is started involving electrical parts, the appliance must be disconnected from the power supply.**

**If the oven has been in use, let the oven cavity and the heating elements cool down before attempting any maintenance.**

**Never use screwdrivers or other utensils to remove the light cover. This could damage the enamel of the oven or the lamp holder. Remove only by hand.**

**Never replace the bulb with bare hands as contamination from your fingers can cause premature failure. Always use a clean cloth or gloves. Old bulbs may also be hot!**

### Changing the bulb (fig. 10)

- Unscrew the protective cover.
- Carefully extract and replace the bulb with the new one suitable for high temperatures (300°C) having the following specifications: 230-240V, 50Hz, 25W G9 fitting.
- Refit the protective cover.

### Please note:

The bulb replacement is not covered by your guarantee.

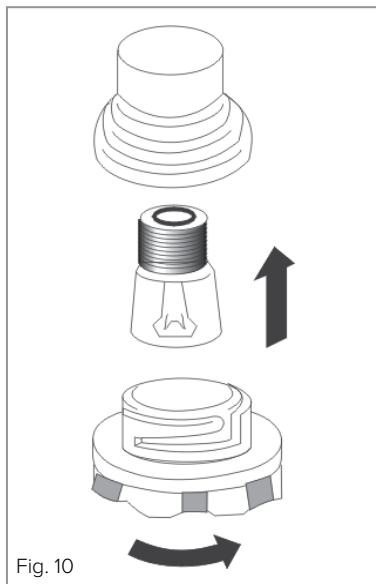


Fig. 10

# Installation

**Important! If installing this oven below a hob, ensure that the air gap between the two appliances is observed. This gap is usually detailed in the hob's manual.**

**The installation of this appliance must be carried out by a suitably qualified person. We recommend seeking the help of another person for the installation process.**

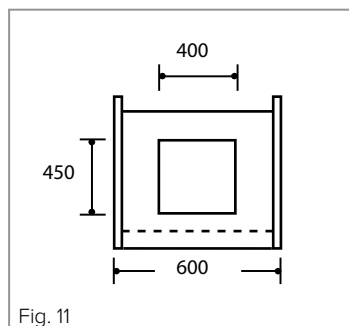
If the oven is being installed into a built under oven housing unit ensure that the front rail at the top of the unit is not installed as it could restrict ventilation.

Ensure that air can flow freely around the housing area. If the oven is being installed into a fully enclosed built-under oven housing unit it may be necessary to cut a small slot in the top of the plinth fitted under the unit. Cut a section 400 mm wide and a minimum of 15 mm high to allow air to pass under the unit. Alternatively cut a section 400 x 450 mm in the base of the carcass as indicated in Fig. 11.

Failure to allow adequate ventilation to the appliance may result in overheating or damage to adjacent units and could invalidate the warranty.

This appliance is type X installation.

The walls of the kitchen units must be able to withstand temperatures



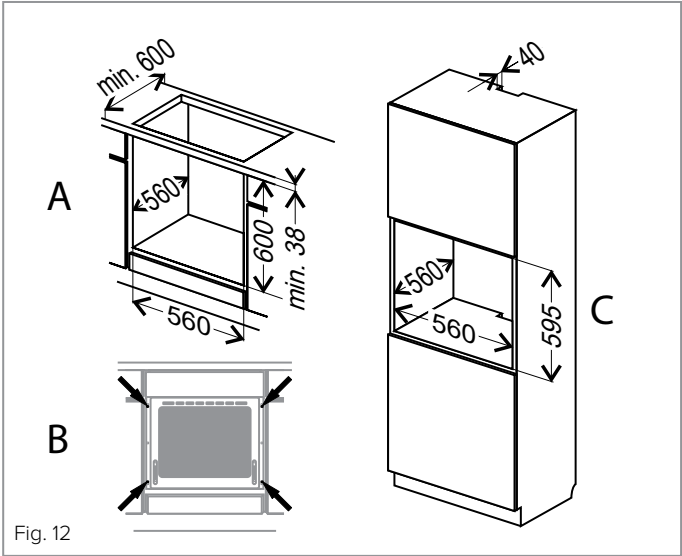
of 75°C above ambient (typically this is between 90°C and 100°C).  
When correctly installed ensure that there is a gap of 4 mm minimum between the sides of the oven and adjacent furniture doors.

**How to install your oven**

**You will need the housing area in fig. 12 to fit your oven correctly.**

The oven is designed to fit into a cabinet of 600 mm width. The oven can be built in or built under the kitchen units, but you must ensure that it is properly ventilated. In the diagram below the built-in oven is ventilated by means of a space at the top of the kitchen cabinet. There are many other methods of ventilating your oven - consult a qualified engineer for advice.

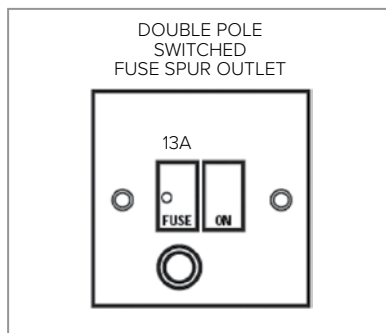
Lift the oven carefully into position on the shelf, taking care NOT to lift it by the door handle. If you lower the oven door, you will see 4 screw holes, 2 on each side of the oven (image B fig. 12). The oven should then be secured to the housing by securing screws into these holes. Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.



# Mains electrical connection

**Warning! This appliance must be earthed.**

**This appliance is intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles and protected by a 13A fuse. The switch must be positioned no further than 2m from the appliance.**



We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.T and local regulations. The wires in the mains lead are coloured in accordance with the following code:

**GREEN AND YELLOW = EARTH    BLUE = NEUTRAL    BROWN = LIVE.**

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked N (Neutral) or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked L (Live) or coloured Red.

**Please note:**

- The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating (i.e. 3 x 1.5 mm<sup>2</sup>, HO5VV-F).
- This appliance is intended to be connected to the mains supply with a cable of cross sectional area 1.5 mm<sup>2</sup>.
- The current rating of the fuse or circuit breaker protecting this appliance should be marked on the socket outlet.
- Assembly and electrical connection should be carried out by specialised personnel.
- When installing this product we recommend you seek the help of another individual.
- Should the mains cable be damaged or need to be replaced, it should only be done so by a qualified electrician or engineer. The terminal block on the appliance is clearly marked with regards to the positions of live, neutral and earth.

Appliance electrical rating: 2900W



# Troubleshooting

Problem	Potential cause	Potential remedy
The appliance does not work	No power	Check the fuse, replace if blown. Check the mains supply is on.
Oven lighting does not work.	Loose or damaged bulb	Replace the blown bulb (see page 16).
Oven is not heating	Temperature has not been set	Set the desired temperature using the temperature knob.
The cooling fan does not work on a heated function	Risk of overheating! Unplug the appliance or switch off the at the mains isolator. Contact CDA Customer Care.	

If any of the above steps do not resolve your issue, please contact CDA Customer Care to arrange a repair. Contact details are below. Please have to hand all the details from your appliance's rating plate which can be found on the back of the oven and/or on the back of the instruction manual/warranty card.

**Important:** All repairs must be carried out by qualified service technicians.

## Contact CDA Customer Care

**A:** Customer Care Department, The CDA Group Ltd, Harby Road,  
Langar, Nottinghamshire, NG13 9HY

**T:** 01949 862 012      **F:** 01949 862 003

**E:** [customer.care@cda.eu](mailto:customer.care@cda.eu)    **W:** [www.cda.eu](http://www.cda.eu)

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**NOTES:**

Energy Efficiency Information			
Attribute	Symbol	Value	Units
Model identification		SC213	
Mass of the appliance	M	33.6	kg
Energy efficiency index (EEI cavity)		106.1	
Energy efficiency class		A	
Number of cavities		1	
Heat source per cavity (electricity or gas)		Electricity	
Volume per cavity	V	65	L
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)	$EC_{\text{Electric cavity}}$	N/A	kWh/cycle
Energy consumption (electricity) 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)	$EC_{\text{Electric cavity}}$	0.87	kWh/cycle
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)	$EC_{\text{Gas cavity}}$	N/A	MJ/cycle : kWh/cycle
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)	$EC_{\text{Gas cavity}}$	N/A	MJ/cycle : kWh/cycle

E & O E. All instructions, dimensions and illustrations are provided for guidance only. CDA reserve the right to change specifications without prior notice.



Please contact our **Customer Care Department** for Service on the details below

**Customer Care Department**

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