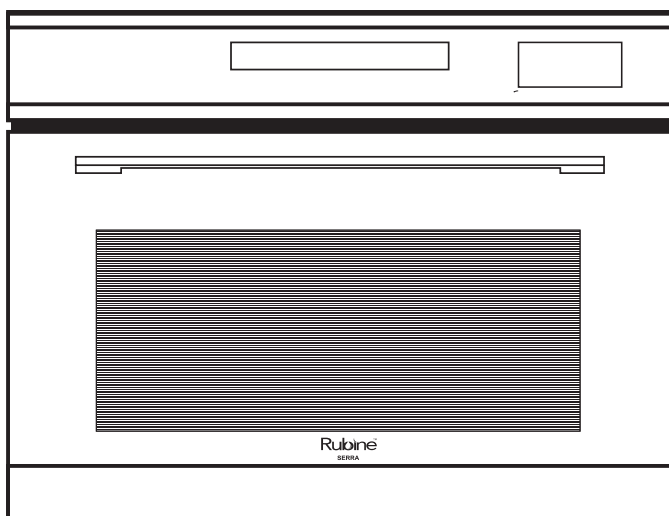


# Rubine™

I T A L I A

REDEFINE THE WAY OF LIFE



## USER MANUAL

MODEL

RSO-SERRA-50BL

SERIAL NO.

BUILT-IN STEAM OVEN

## PRECAUTIONS

- (a) Do not attempt to operate this oven with the door open. It is important not to break or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

## ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

## Specifications

Model	RSO-SERRA-50BL
Rated Voltage	220-240 V~
Frequency	50-60 Hz
Grill	2200 W
Convection	1700 W
Maximum Power	3000 W

## IMPORTANT SAFETY INSTRUCTIONS

### **IMPORTANT SAFETY INSTRUCTIONS WARNING**

To reduce the risk of fire, electric shock, injury to persons when using your appliance, follow basic precautions, including the following:

1. Read and follow the specific:"PRECAUTIONS".
2. 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 unless they are older than 8 and supervised. Children less than 8 years of age shall be kept away unless continuously supervised.
3. Keep the appliance and its cord out of reach of children less than 8 years.
4. 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.( For appliance with type Y attachment)
5. **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
6. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
7. **WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation.

8. Only use the temperature probe recommended for this oven. (for ovens provided with a facility to use a temperature-sensing probe.)
9. This appliance is intended to be used in household and similar place.
10. The appliance shall not be cleaned with a steam cleaner.
11. The appliance is intended to be used built-in.
12. Surface of a storage drawer can get hot.
13. **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.
14. **WARNING:** During use the appliance becomes hot, especially inside the cavity. Never touch the interior surfaces of the appliance or the heating elements. Always use oven gloves to remove accessories or ovenware from the cavity, and allow the appliance to cool down. Keep children at a safe distance at the same time to avoid the injury of burns.
15. The appliance must not be installed behind a decorative door in order to avoid overheating. (This is not applicable for appliances with decorative door.)
16. Care should be taken not to displace the turntable when removing containers from the appliance. (For fixed appliances and built-in appliances being used equal or higher than 900mm above the floor and having detachable turntables. But this is not applicable for appliances with horizontal bottom hinged door.)
17. **WARNING:** When move the oven, do not carry handle. (Oven is overweight, handles are easily broken.)

18. The water in the receiving tank, inside the oven and in the water tank should be cleaned up after each use.
19. Do not use the paper cups and plastic containers with temperature resistance below 120 degrees. The glass, ceramic, stainless steel utensils can be used.
20. **WARNING:** When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away. Water in a hot cavity may create hot steam. Never pour water into the hot cavity.
21. Hazard due to magnetism: Permanent magnets are used in the control panel or in the control elements. They may affect electronic implants, e.g. heart pacemakers or insulin pumps. Wearers of electronic implants must stay at least 10 cm away from the control panel.
22. Steam is the main heating function for this product.
23. Following operation at high temperatures, only allow the appliance to cool down with the door closed. Do not trap anything in the appliance door. Even if the door is left open a crack. Only leave the appliance to dry with the door open if a lot of moisture was produced while the oven was operating.
24. Moisture in the cavity: Over an extended period of time, moisture in the cavity may lead to corrosion. Allow the appliance to dry after use. Do not keep moist food in the closed cavity for extended periods of time. Do not store food in the cavity.

**READ CAREFULLY AND KEEP FOR FUTURE REFERENCE**

# TO REDUCE THE RISK OF INJURY to Persons Grounding Installation

## DANGER

### Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or death.

Do not disassemble this appliance.

## WARNING

### Electric Shock Hazard

Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. If a long cord set or extension cord is used:

1)The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.

2)The extension cord must be a grounding-type 3-wire cord.

3)The long cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally. For no plug appliance, means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules. Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

## CLEANING

Be sure to unplug the appliance from the power supply.

1. Clean the cavity of the oven after using with a slightly damp cloth.
2. Clean the accessories in the usual way in soapy water.
3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
4. 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.

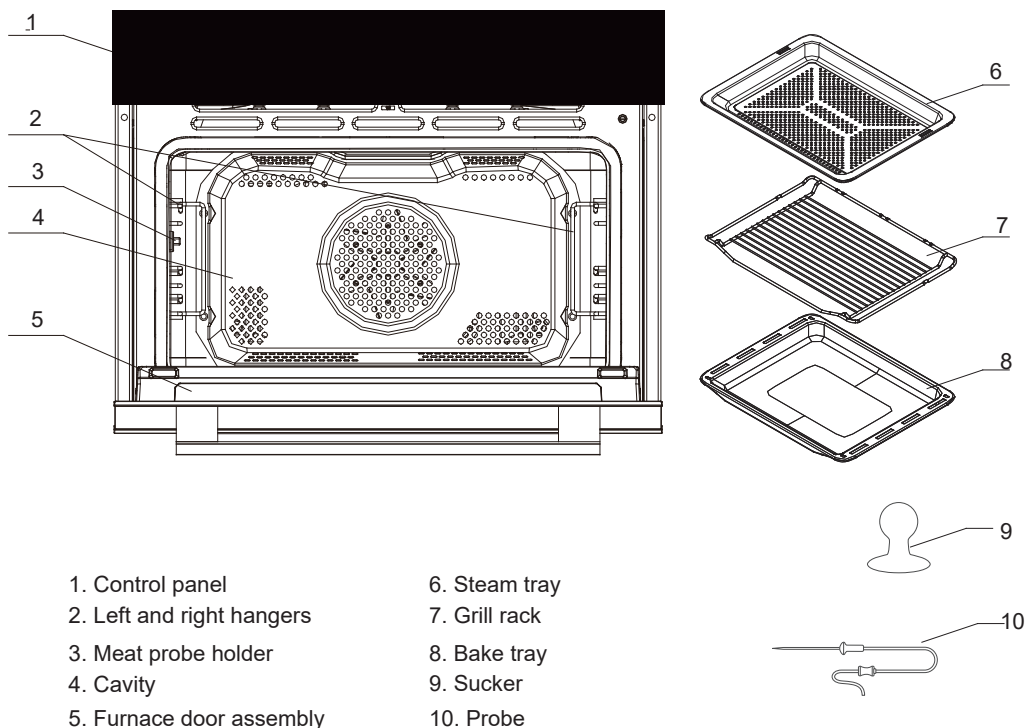
# NAMES OF OVEN PARTS AND ACCESSORIES

(In case of any differences between the appliance and the pictures in this manual, the product shall prevail.)

Remove the oven and all materials from the carton and oven cavity

Your oven comes with the following accessories:

Instruction Manual 1



- 1. Control panel
- 2. Left and right hangers
- 3. Meat probe holder
- 4. Cavity
- 5. Furnace door assembly

- 6. Steam tray
- 7. Grill rack
- 8. Bake tray
- 9. Sucker
- 10. Probe

## IMPORTANT INFORMATION ABOUT INSTALLING

- This appliance is NOT intended for use in a commercial environment.
- Please observe the installation instructions provided and note that this appliance should only be installed by a qualified technician.
- The appliance is fitted with a plug and must only be connected to a properly installed earthed socket.
- In case a new socket is needed, installation and cable connection must only be done by a qualified electrician. If the plug is no longer accessible following installation, a pole disconnecting device must be present on the installation site with a contact gap of at least 3 mm.
- Adapters, multi-way strips and extension cords must not be used. Overloading can result in fire.
- If the appliance is not fitted with a supply cord and a plug, the connection equipment must have a contact separation in all poles that provide full disconnection, and the appliance must be incorporated in the fixed wiring in accordance with the wiring rules.

The accessible surface  
may be hot during  
operation.





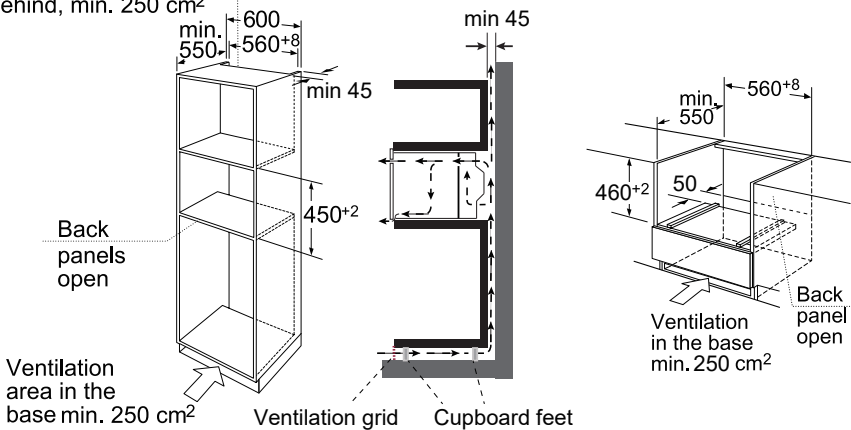
## Fitted units

- This appliance is only intended to be fully fitted in a kitchen.
- This appliance is not designed to be used as a tabletop appliance or inside a **cabinet**.
- The fitted **cupboard** must not have a back wall behind the appliance.
- A gap of at least **45 mm** must be maintained between the wall and the base or back panel of the unit above.
- The fitted **cupboard** must have a ventilation opening of **250 cm<sup>2</sup>** on the front. To achieve this, cut back the base panel or fit a ventilation grille.
- Ventilation slots and intakes must not be covered.
- The safe operation of this appliance can only be guaranteed if it has been installed in accordance with these installation instructions.
- The fitter is liable for any damage resulting from incorrect installation.
- The units into which the appliance is fitted must be heat-resistant up to **90 °C**.

## Installation dimensions

### Ventilation openings

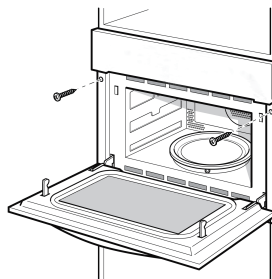
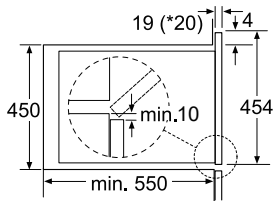
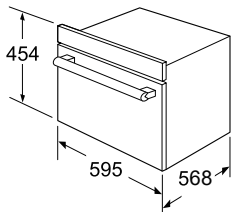
behind, min. 250 cm<sup>2</sup>



Note: There should be gap above the oven. And the dimensions in the figures are in mm.

## Building in

- Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.
1. Carefully push the oven into the box, making sure that it is in the centre.
  2. Open the door and fasten the oven with the screws that were supplied.



\* 20 mm for metal fascias

- Fully insert the appliance and center it.
- Do not kink the connecting cable.
- Screw the appliance into place.
- The gap between the worktop and the appliance must not be closed by additional battens.

### Important information

The appliance is designed to be permanently installed with a three-pin power cord and may only be connected by a licensed expert in accordance with the connection diagram.

Only a qualified electrician who takes the relevant regulations into account may replace the power cord.

Do not use multiple plugs, power strips or extensions. Overloading causes a risk of fire.

If the connection is no longer accessible following installation, an all-pin isolating switch with a contact gap of at least 3 mm must be provided.

**Connect the wires of the mains power cord in accordance with the following colour coding:**

Green and yellow	Earth wire (⊕) (E)
Blue	Neutral wire (N)
Brown	Live (L)

# BEFORE FIRST USE

## Initial cleaning and heating

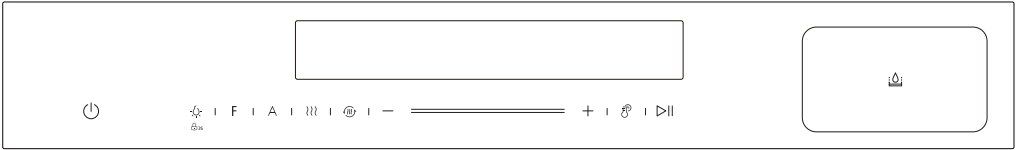
Removing the steam oven all of the protection foil on the front.

Before the first use of the appliance:

- Remove all accessories and wash out of the oven.
- Electric heating empty containers. New appliances typically smell when first used. Before using the electrical appliance to cook food faster to heat it helps to banish odors.
- Before heating, it is best to wipe the steam oven interior with a damp cloth. In this way, storage and untwisting appliances accumulated in the packaging process in furnace dust or residual packing material can be removed.
- Touch " ▷|| " . Appliance turn on, the main menu appears in the display.
- Touch " F " to choose the convection function.  
Recommended temperature will display.
- Raise the temperature to maximum temperature. This can be achieved by using adjustment keys to achieve.
- Touch " ▷|| " symbol next to the sensor keys. Heat the empty oven for at least an hour.  
When you do this, make sure that the room well ventilated. Close the door to the other room to avoid odor pervaded the House.
- Let the appliance cool down to room temperature. Then solution of neutral detergent mixed with hot water to clean inside the steam oven, then wipe dry with a clean soft cloth.  
Keep the door open until completely dry in the oven.

# OPERATION INSTRUCTION

## Control Panel



	Power/Cancel		Preheat
	Oven lamp/Lock function		Clock/Time/Temperature
<b>F</b>	Function		Start/Pause
<b>A</b>	Auto menu		Water box
<b>}}</b>	Steam function		Parameter adjustment



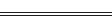

### 1. Setting the Clock

When the steam oven is electrified, "00:00" will blink, the buzzer will ring once.



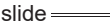


- 1) Touch " " once, the hour figures will flash.
- 2) Touch " — " or " + " or slide to set the hour figures. The input time should be within 0--23.
- 3) Touch " " to confirm, the minute figures will flash.
- 4) Touch " — " or " + " or slide to set the minute figures. The input time should be within 0--59.
- 5) Touch " " to finish clock setting, ":" will flash. The time is set. And the appliance will enter standby mode.

- Notes: 1) If you want to change the time, please repeat the step 1 to step 5.  
 2) If the clock is not set, it will not function when powered.





## 2. Conventional cooking

- 1) Touch " **F** " once to activate the Conventional function. The default temperature "180°C" will display and the conventional icon will appear.
- 2) Touch " — " or " **+** " or slide  to select the temperature.  
The temperature can be selected from 50 to 230 °C.
- 3) Touch "  " to select the time setting mode.  
Touch " — " or " **+** " or slide  to set the cooking time.
- 4) Touch "  " to start cooking.




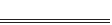

### Notes:

- 1) Opening the oven door during operation, operation is suspended. After closing the door, touch . Operation continues.
- 2) The cooking time can be changed during operation. Touch , and then touch " — " or " **+** " or slide  to set the cooking time.
- 3) The cooking temperature can be changed during operation. Touch  repeatedly until the temperature flashes. Then touch " — " or " **+** " or slide  to set the temperature.





## 3. Convection cooking

- 1) Touch " **F** " twice to activate the Convection function. The default temperature "160°C" will display and the convection icon will appear.
- 2) Touch " — " or " **+** " or slide  to select the temperature.  
The temperature can be selected from 50 to 250 °C.
- 3) Touch "  " to select the time setting mode.  
Touch " — " or " **+** " or slide  to set the cooking time.
- 4) Touch "  " to start cooking.





## 4. ECO Convection cooking

- 1) Touch " **F** " thrice to activate the ECO Convection function. The default temperature "160°C" will display and the convection  icon will appear.
- 2) Touch " — " or " **+** " or slide  to select the temperature.  
The temperature can be selected from 150 to 200 °C.
- 3) Touch "  " to select the time setting mode.  
Touch " — " or " **+** " or slide  to set the cooking time.
- 4) Touch "  " to start cooking.





## 5. Conventional + Fan cooking

- 1) Touch " **F** " four times to activate the Conventional + Fan function. The default temperature "160°C" will display and the Conventional + Fan icon will appear.
- 2) Touch " — " or " **+** " or slide  to set the temperature.  
The temperature can be selected from 50 to 230 °C.
- 3) Touch "  " to select the time setting mode.  
Touch " — " or " **+** " or slide  to set the cooking time.
- 4) Touch "  " to start cooking.

## 6. Radiant Grilling cooking

- 1) Touch " **F** " five times to activate the Radiant Grilling function. The default temperature "150°C" will display and the Radiant Grilling cooking icon will appear.
- 2) Touch " — " or " **+** " or slide  to set the temperature.  
The temperature can be set from 100 to 235 °C.
- 3) Touch "  " to select the time setting mode.  
Touch " — " or " **+** " or slide  to set the cooking time.
- 4) Touch "  " to start cooking.

## 7. Double Grill + Fan cooking

- 1) Touch " **F** " six times to activate the Double Grill + Fan function. The default temperature "180°C" will display and the Double Grill + Fan icon will appear.
- 2) Touch " — " or " **+** " or slide  to set the temperature.  
The temperature can be set from 100 to 250°C.
- 3) Touch "  " to select the time setting mode.  
Touch " — " or " **+** " or slide  to set the cooking time.
- 4) Touch "  " to start cooking.

## 8. Double Grilling cooking

- 1) Touch " **F** " seven times to activate the Double Grilling function. The default temperature "180°C" will display and the Double Grilling icon will appear.
- 2) Touch " **—** " or " **+** " or slide **—————** to set the temperature.  
The temperature can be set from 100 to 235°C.
- 3) Touch " **⌚** " to select the time setting mode.  
Touch " **—** " or " **+** " or slide **—————** to set the cooking time.
- 4) Touch " **▶||** " to start cooking.

## 9. Lower Heater Element cooking+ Convection

- 1) Touch " **F** " eight times to activate the Lower Heater Element + Convection function.  
The default temperature "180°C" will display and the Lower Heater Element cooking+ Convection icon will appear.
- 2) Touch " **—** " or " **+** " or slide **—————** to set the temperature.  
The temperature can be set from 50 to 250°C.
- 3) Touch " **⌚** " to select the time setting mode.  
Touch " **—** " or " **+** " or slide **—————** to set the cooking time.
- 4) Touch " **▶||** " to start cooking.

## 10. Lower Heater Element cooking

- 1) Touch " **F** " nine times to activate the Lower Heater Element function. The default temperature "150°C" will display and the Lower Heater Element cooking icon will appear.
- 2) Touch " **—** " or " **+** " or slide **—————** to select the temperature.  
The temperature can be set from 50 to 230°C.
- 3) Touch " **⌚** " to select the time setting mode.  
Touch " **—** " or " **+** " or slide **—————** to set the cooking time.
- 4) Touch " **▶||** " to start cooking.












## 11. Defrosting function

- 1) Touch " **F** " ten times to activate the defrosting function. The Defrosting icon will appear.
- 2) Touch " **⌚** " to select the time setting mode.  
Touch " **—** " or " **+** " or slide **—————** to set the defrosting time.
- 3) Touch " **▶||** " to start defrosting.

## 12. Fermentation function

- 1) Touch " F " eleven times to activate the fermentation function. The default temperature "40°C" will display and the fermentation icon will appear.
- 2) Touch " — " or " + " or slide \_\_\_\_\_ to set the temperature.  
The temperature can be set from 30 to 45°C.
- 3) Touch " ⌚ " to select the time setting mode.  
Touch " — " or " + " or slide \_\_\_\_\_ to set the cooking time.
- 4) Touch " ▶|| " to start cooking.

## " F " Pad instructions

Order	Function	Temperature setting	Time setting
1	 Conventional	50°C - 230°C	00:00min - 09:00hr
2	 Convection	50°C - 250°C	
3	 ECO Convection	150°C - 200°C	
4	 Conventional + Fan	50°C - 230 °C	
5	 Radiant Grilling	100°C - 235°C	
6	 Double Grill + Fan	100°C - 250°C	
7	 Double Grilling	100°C - 235°C	
8	 Lower Heater Element + Convection	50°C - 250°C	
9	 Lower Heater Element	50°C - 230°C	
10	 Defrosting	/	
11	 Fermentation	30°C - 45°C	

### Notes:

- 1) If you do not need to set the time, skip the time-setting step. The default cooking time is "09:00hr".
- 2) The time and temperature can be changed during preheating. Touch " ⌚ " once, and then touch " — " or " + " or slide \_\_\_\_\_ to change the time. Touch " ⌚ " again, and then touch " — " or " + " or slide \_\_\_\_\_ to change the temperature.  
The oven will work with the selected time and temperature if there is no operation within 6 seconds.



### 13. Steam Function

- 1) In standby mode, press " }{" " once, enter the steam mode. The steam icon and "100°C" will display.
- 2) Touch " — " or " + " or slide ————— to set the temperature.  
The temperature is from 35 to 100 °C.
- 3) Touch " ⌚ " to select the time setting mode.  
Touch " — " or " + " or slide ————— to set the cooking time.
- 4) Press " ▷|| " to start cooking.




#### Notes:

- 1) Before starting the steam cooking mode, please clean the water box and add pure water.
- 2) During the steam cooking, if the water box is short of water, the buzzer will sound and " ⚠ " will display to remind you to add water.
- 3) After cooking, please pour out the remaining water in the water box and wipe it dry to avoid bacterial growth.
- 4) In the process and at the end of the steam function operation, the water pump will withdraw the water back to the water tank, there will be some noise sound.





### 14. Steam Combi. Function

The Steam combi. function is grill and steam function. This function has convection + steam, conventional +steam, and double grill +fan +steam 3 cooking modes.

- 1) In standby mode, press " }{" " once, enter the steam mode. The steam icon and "100°C" will display.
- 2) Press " F " repeatedly to select the steam combination cooking mode.
- 3) Press " }{" " repeatedly to set the steam level. L01, L02 and L03 are available.
- 4) Touch " — " or " + " or slide ————— to set the temperature.
- 5) Touch " ⌚ " to select the time setting mode.  
Touch " — " or " + " or slide ————— to set the cooking time.
- 6) Press " ▷|| " to start cooking.

Function	Temperature setting	Steam Level	Time setting
}{" Steam	35°C - 100°C Default: 100 °C	/	00:00min-09:00hr
}{"  Convection + Steam	160°C - 250°C Default: 160 °C	L01:200W L02:400W L03:800W	
}{"  Conventional + Steam	160 °C - 230°C Default: 170 °C		
}{"  Double Grill + Fan + Steam	160 °C - 250 °C Default: 180 °C		

## 15. Auto Cook

- 1) In standby mode, touch "  " once to activate auto menu mode.
- 2) Touch "  " or "  ", and you can choose different types of cooking menus. (A01 to A16)
- 3) Touch "  " to start cooking.

### Notes:

- 1) After the steam auto menu, the water pump will withdraw the water back to the water tank, there will be some noise sound.
- 2) After the steam auto menu, you need to clean the water on the cavity and door panel.
- 3) For menu "A04-A14", the menu needs preheating, don't put the food in the oven during preheating. Only when the temperature is reached, you can put in the food to start cooking.

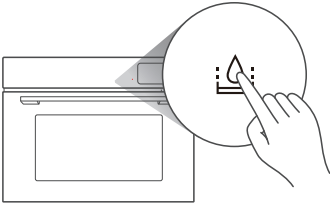
## Menu Chart


MENU	DISPLAY	WEIGHT	TIME	POWER	POSITION
Steamed fish	A01	500g	10:00min	Steam100°C	Layer 2 of Steam tray assembly
Steamed shrimp with garlic powder	A02	500g	12:00min	Steam100°C	Layer 2 of Steam tray assembly
Steamed baby Chinese cabbage	A03	500g	11:30min	Steam100°C	Layer 2 of Steam tray assembly
Roast chicken wings	A04	/	20:00min	Double Grill220°C+Fan	Layer 2 of Bake tray
Grilled shrimp	A05	/	12:00min	Double Grill200°C+Fan	Layer 2 of Bake tray
Seafood bread	A06	/	10:00min	Conventional+ Fan210°C	Layer 2 of Bake tray
Croissant pizza	A07	/	09:30min	Conventional+ Fan 180°C	Layer 2 of Bake tray
Cranberry cookies	A08	/	10:00min	Conventional+ Fan 180°C	Layer 2 of Bake tray
Roast beef	A09	/	10:00min	Double Grilling 235°C	Layer 2 of Bake tray
Sponge cake	A10	/	28:00min	Conventional 175°C	Layer 1 of Grill rack
Cod fish	A11	/	22:00min	Conventional+ Fan 200°C	Layer 2 of Grill rack
Millefoglie Of Potato Yellow And Purple	A12	/	30:00min	Conventional 180°C	Layer 2 of Grill rack
Roasted Chicken and Potatoes	A13	/	45:00min	Conventional+Fan200°C	Layer 1 of Grill rack
Perfect Roast Beef	A14	/	01:00hr	Double Grilling 230°C Conventional 120°C	Layer 2 of Grill rack
Descaling	A15	/	40:00min	/	
Clear up	A16	/	05:00min	/	

From the bottom to the top, the number of layers is from the first to the third.

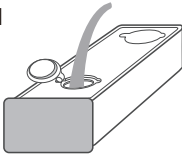
## 16. Water box use

### 1 Adding water



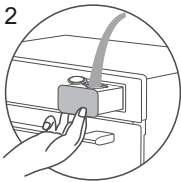
Press  to pop up the water box;


#### Method 1



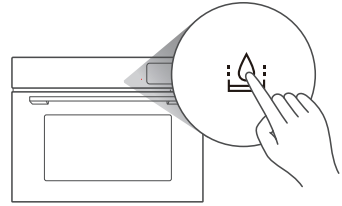
After taking it out completely, open the rubber ring and add pure water;


#### Method 2

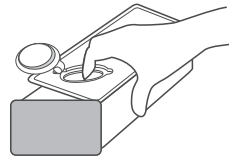


Press  to pop up the water box, remove the rubber ring and add pure water.

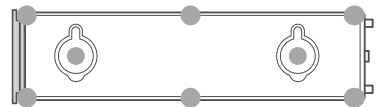
### 2 Cleaning water box



1. Press  to pop up the water box;



2. Open the water box cover and clean it;



3. Install the water box cover and rubber ring, and press the points as shown in the picture to ensure a good fit and avoid misalignment and jamming.

#### Notes:

- 1) Please complete the opening or installation of the water box cover on the desktop.
- 2) When the water box is returned to the water tank seat, please confirm that the water box rubber ring has been pressed in place. A “beep” sound indicates that the water box has been pushed into the bottom of the water tank seat.
- 3) After cooking, please pour out the remaining water in the water box and wipe it dry to avoid bacterial growth.
- 4) The illustration only shows the effect. Please refer to the actual display.

## 17. Descaling function

- 1) Power up the system, remove the water tank, inject 1000ml of pure water into the water tank, and add a pack of descaling agents.
- 2) Push the water tank into the appropriate location of the appliance.
- 3) In standby mode, touch " **A** " several times until the screen displays "A15" which means the oven enters the descaling function. "40:00min" will display.
- 4) Press " **▷||** " to start the program.
- 5) When the remained time counts down to "10:00min", the program is paused and reminds lack of water. Take out the water tank and pour the water into the tank. Thoroughly clean the water tank.
- 6) Replace the fresh water, and push the water tank into the appropriate location of the appliance. And then press " **▷||** " to continue working.
- 7) When the remained time counts down to "04:00min", the program is paused and reminds lack of water. Take out the water tank and pour the water into the tank.
- 8) Replace the fresh water, and push the water tank into the appropriate location of the appliance. And then press " **▷||** " to continue working.

## 18. Probe function


- 1) In standby mode, disassemble the short end of the probe into the hole in the upper left corner of the oven cavity. "Prob" will display.
- 2) Insert the long end of the probe into the center of the food (avoid fat and bones).
- 3) Under probe mode, touch " **F** " to choose the types of heating mode.  
5 types of heating modes are available.
- 4) Touch " **—** " or " **+** " or slide **=====** to select the setting temperature of the probe.
- 5) Press " **▷||** " to start the program. If the core temperature of the food reaches the setting temperature of the probe, the buzzer will sound 5 times and the cooking is finished.

Heating modes	Conventional 200°C	Double grill 200°C	Double grill + fan 200°C	Convection 200°C	Radiant grill 200°C
Probe temperature	50-100°C	50-100°C	50-100°C	50-100°C	50-100°C
Default temperature	60°C	60°C	60°C	60°C	60°C

## 19. Lock Function for Children

You can use this function to prevent children from accidentally turning the oven on.

To activate the lock:

Press and hold “” for two seconds. A beep sounds and the locked icon will display.












To deactivate the lock:

In the locked state, press and hold “” for two seconds. A beep sounds.



## 20. Rapid Preheating

With rapid preheating, your oven reaches the set temperature particularly quickly.




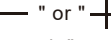



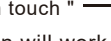
Rapid Preheating is available for the following types of heating:

▪  Conventional	▪  Double Grill + Fan	▪  Convection + Steam
▪  Convection	▪  Double Grilling	▪  Conventional + Steam
▪  Conventional + Fan	▪  Lower Heater Element + Convection	▪  Double Grill + Fan + Steam
▪  Radiant Grilling	▪  Lower Heater Element	

To ensure an oven cooking result, only put your food in the cooking compartment when the preheating phase is complete.

- 1) Setting the type of heating, temperature, and time.
- 2) Touch “” to start preheating.
- 3) When preheating is completed, the oven will beep. Open the door and place food in the oven.
- 4) Close the oven door.
- 5) Touch “” to start cooking.

Notes:

- 1) Can not use the preheating function for cooking less than 100°C.
- 2) The time and temperature can be changed during preheating. Touch “” once, and then touch “” or “” or slide  to change the time. Touch “” again, and then touch “” or “” or slide  to change the temperature.

The oven will work with the selected time and temperature if there is no operation within 6 seconds.

# TROUBLE SHOOTING

## Normal

Microwave oven interfering TV reception	Radio and TV reception may be interfered when microwave oven operating. It is similar to the interference of small electrical appliances, like mixer, vacuum cleaner, and electric fan. It is normal.
Dim oven light	In low power microwave cooking, oven light may become dim. It is normal.
Steam accumulating on door, hot air out of vents	In cooking, steam may come out of food. Most will get out from vents. But some may accumulate on cool place like oven door. It is normal.
Oven started accidentally with no food in.	It is forbidden to run the unit without any food inside. It is very dangerous.

Trouble	Possible Cause	Remedy
Oven cannot be started.	(1) Power cord is not plugged in tightly.	Unplug. Then plug again after 10 seconds.
	(2) Fuse blowing or circuit breaker works.	Replace fuse or reset circuit breaker (repaired by professional personnel of our company)
	(3) Trouble with outlet.	Test outlet with other electrical appliances.
Oven does not heat.	(4) Door is not closed well.	Close door well.



According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.

# WARRANTY CARD

## WARRANTY CONDITIONS

Subject to following Term & Conditions, this equipment is guaranteed against defective material & manufacturing defects by Fiamma Trading Sdn Bhd for a period of (12) twelve months from the original date of purchase. Fiamma Trading Sdn Bhd reserves the right to change these terms & conditions without any prior notice.

### Terms & Conditions:-

- 1) This warranty is valid only in Malaysia & provided that warranty card is completed with authorized dealer's stamp from the date of original purchase.
- 2) This warranty covers repair or, at the option of Fiamma Trading Sdn Bhd, replacement of any parts proven to be defective due to defective workmanship or material provided that the product was purchased from an authorized dealer of Fiamma Trading Sdn Bhd.
- 3) This warranty does not cover the damage resulting from:
  - (a) Any unauthorized disassembly, service repair, alteration or modifications being carried out.
  - (b) Abnormal voltage or the use of generator and/or used not in accordance with the Operating Manual / User Manual.
  - (c) Misuse, abuse, negligence or accident howsoever caused.
  - (d) Normal wear or tear.
  - (e) Rough handling & transportation.
  - (f) Commercial use public use e.g. hotel, laundry, college, university, etc.
- 4) This warranty does not cover the following accessories:
  - (a) Burners Caps/Supports (b) Cast Iron Grib (c) Knobs (d) Body Work (e) Light Bulb (f) Charcoal / Filter (g) Cover (h) Glass Cover / Screen (i) Trays/Shelves (j) Hose
- 5) This warranty will be null & void in any of the following events:
  - (a) If any item contained in this warranty card has been tempered with or altered in any way without the prior written consent of Fiamma Trading Sdn Bhd. Request for warranty services within the warranty period must be accompanied with this warranty card & proof of original purchase.
  - (b) That any time during the warranty period, any part / parts of this equipment is / are removed, altered, tempered with, adjusted, modified, dismantled, repaired or handled in any way whatsoever by any person / persons not authorized by us.
  - (c) If the serial number of the product has been defaced or removed.
- 6) Warranty for WINE CHILLER compressor is (5) five years, Gas refill and labor charges excluded.
- 7) In the event of defects covered by this warranty arising during the warranty period, the purchaser shall be fully responsible for the due delivery to our service centre of the equipment (expect for the refrigerator, washing machine, ovens, cooker hood, gas cooker, dishwasher, dryer, built-in hob, freezer, water heater) for any work which shall need to be done pursuant to this warranty & subsequent collection thereof of the equipment after the said work has been done.
- 8) This warranty is in lieu of any, and all other warranties expressed or implied warranty of merchantability or fitness for a particular purpose, Fiamma Trading Sdn Bhd assume no liability for the breach of the warranty beyond correcting the breath in the manner described above. In no event shall Fiamma Trading Sdn Bhd be liable for consequential loss or damages, including loss of use or loss of profits resulting from the product.

## CUSTOMER'S COPY

Model No :

Serial No :

Customer's Name (In Block/Full Name)

\_\_\_\_\_

Date of Purchase :  DAY  MTH  YR

Customer's Address (Full Address):

\_\_\_\_\_  
\_\_\_\_\_

PostCode :  State : \_\_\_\_\_

Customer's Tel No : (H)  -  (O)  -

Customer's Email : (H/P)  -

\_\_\_\_\_

\_\_\_\_\_  
Purchased from (Authorised dealer's stamp)

\_\_\_\_\_  
Customer Signature

# Customer **Care**

## AFTER-SALES SERVICE:

Exact Quality Sdn. Bhd.

Hotline: **1800-282-093**

Email: **eqservice@fiamma.com.my**

## OPERATION HOURS

**08:30am - 06:00pm**

(Monday - Friday, except public holiday)

## Our **Warranty**

**18**<sup>mths</sup>

Warranty

FOR ALL PRODUCTS

(EXCLUDING ACCESSORIES)

**1**<sup>yr</sup>

Warranty  
Extension

**1-year  
Warranty  
Extensions  
When Register  
Online!**

### Online Registration

1. Log on to [www.rubine.com.my](http://www.rubine.com.my)
2. Click on 'SUPPORT', followed by 'Warranty Registration', then SELECT 'Kitchen Appliances'.
3. It will link you to '[www.e-quality.com.my](http://www.e-quality.com.my)' (this is homepage for our service center)
4. Then click on 'Register', fill up necessary information and 'SUBMIT'.
5. Then, key-in serial number, fill up & upload necessary information, then 'NEXT'.
6. Once you complete above steps, your warranty will be automatically extended for another 1-year.

**rubine.com.my**



**FIAMMA TRADING SDN BHD** 330476-P (A member of Fiamma Holdings Berhad)

9-2, Wisma Fiamma, No.20, Jalan 7A/62A, Bandar Manjalara, 52200 Kuala Lumpur. Tel: 03-6279 8943