

baridi

60cm Freestanding Cooker with 99L Double Cavity & Ceramic Hob - Black



Model No.s DH429

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

Important Information

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



Refer to
instruction
manual



Warning!
Hot
Surface

Specification

Model No. DH429		Power:	Hob: 4960-5880W
Cable Length:	N/A - Only Terminal Box	Heating technology radiant	Upper Cavity: 1600-1900W Lower Cavity: 1710-2030W Lamp Power: 25W
Usable Capacity:	99L (31L Upper Cavity / 68L Lower Cavity)	Number of cooking zones	4
Colour:	Black	Product dimensions (W x D x H):	600 x 630 x 900mm
Energy Rating:	A. Cavity 1 31.00L 0.49kwh/ cycle Cavity 2 68.00L 0.76kwh/ cycle.	Supply:	220-240V - 50Hz
Fuel Type:	Electric		
Fuse rating:	32A		
No. of Ovens:	2		
Nett Weight:	46.7kg		

Safety Instructions

• ELECTRICAL SAFETY

- **WARNING!** It is the user's responsibility to check the following:
 - Check all electrical equipment and appliances to ensure that they are safe before using.
 - Inspect power supply leads, plugs and all electrical connections for wear and damage.
 - Ensure that the insulation on all cables and on the appliance is safe before connecting it to the power supply.
 - **DO NOT** use worn or damaged cables, or connectors.
 - Ensure that any faulty item is repaired or replaced immediately by a Baridi qualified technician.
 - If the cable or plug is damaged during use, switch off the electricity supply and remove from use.
 - If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
 - Sealey recommend that an **RCD** (Residual Current Device) is used with all electrical products.
 - Important: Ensure that the voltage rating on the appliance suits the power supply to be used and that the plug is fitted with the correct fuse.
 - **DO NOT** pull or carry the appliance by the power cable.
 - The appliance must be placed in such a way, that the power supply is accessible at all times.
 - Before connecting the appliance to the power supply, check that the power supply voltage and current rating corresponds with the power supply details shown on the appliance rating label.
 - Never use a damaged appliance! Disconnect the appliance from the power source and contact your supplier if it is damaged.
 - Danger of electric shock! **DO NOT** attempt to repair the appliance yourself. In case of malfunction, repairs are to be conducted by qualified personnel only.
 - To avoid damaging the cord, do not squeeze, bend or chafe it on sharp edges. Keep it away from hot surfaces and open flames as well.
 - **DO NOT** open the appliance casing under any circumstances. **DO NOT** insert any foreign objects into the inside of the casing.
 - This appliance is supplied without a power cable and must be installed by a qualified electrician. If the installed supply cable is damaged at any time, it must be replaced only by a qualified electrician to prevent a hazard.
 - The appliance must be placed in such a way, that the power supply is accessible at all times.
 - Before connecting the appliance to the power supply, check that the power supply voltage and current rating corresponds with the power supply details shown on the appliance rating label.
 - Never use a damaged appliance! Disconnect the appliance from the power source and contact your supplier if it is damaged.
 - To avoid damaging the cord, do not squeeze, bend or chafe it on sharp edges. Keep it away from hot surfaces and open flames as well.

• GENERAL SAFETY

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Children from age 8 years and above, persons with reduced physical, sensory, or mental capabilities those with lack of experience and knowledge can use the appliance, if they have been given supervision or instruction concerning use of the appliance in a safe way to understand the hazards involved.
- Children shall NOT play with the appliance.
- **WARNING!** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- **DO NOT** use abrasive products to clean the glass door panel to avoid scratching it. Otherwise, severe failure might happen to the appliance.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- **DO NOT** use the unit for any function it is not intended for due the possible effect on safe use.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

• OPERATIONAL SAFETY

- **DO NOT** allow paper or cloth to come in contact with any heating element.
- The appliance surfaces will become hot during use and retain heat after operation.
- Never store or use corrosive chemicals, vapours, flammables or non-food products in or near oven.
- If the range is placed on a base, measures have to be taken to prevent the appliance slipping from the base.
- The oven is specifically designed for use when heating or cooking food and the use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury or failure.
- If food inside an oven should ignite, keep door closed. Switch off the oven and disconnect from mains supply.
- Exercise caution when opening the door. Standing to the side, open the door slowly and slightly to let hot air and/or steam escape. Keep your face clear of the opening and make sure there are no children or pets near the oven.
- Keep door closed at all times unless necessary for cooking or cleaning purposes.
- Only use utensils that are suitable for use with ovens.

• WARNING! DANGER OF EXPLOSION!

- Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- If smoke is observed, switch off the oven and keep the door closed in order to stifle any flames.
- **DO NOT** allow any accessories or electric cables to contact the hot parts of the appliance.
- **HOT SURFACES! RISK OF BURNS!**
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING!** Accessible parts may become hot during use. Young children should be kept away.
- Never move racks or pans when they are hot. Wait until they cool.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

• IMPORTANT!

- Always switch off the electricity supply at the mains during installation and maintenance.
- In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such a timer, or connected to a circuit that is regularly switched on and off by the utility.

• GENERAL INFORMATION

- This appliance is built for domestic use and is suitable for use as a free-standing cooker in a standard kitchen setting.
- Any damage caused by the non-compliance of temperature tolerance of oven during installation or by the being too close distance between the furniture and the oven will be borne by the owner.

• INSTALLATION

- The oven must be installed in accordance with the installation instructions and all measurements must be followed.
- All installation work must be performed by a competent, qualified electrician.
- Please dispose of the packaging material carefully. Packaging material can be dangerous to children.

• GENERAL SAFETY

- **DO NOT** place heavy objects on the oven door or lean them on the oven door when it is open, as it may cause damage to the oven door hinges.
- **DO NOT** exercise caution when cooking with hot fat/oil. **DO NOT** leave it unattended, as it will be a fire risk.
- **DO NOT** place pans or baking trays directly on the base of the oven cavity, even if aluminium foil is placed below them.
- **DO NOT** allow cable to come into contact with the heating areas of appliance.
- **DO NOT** install the appliance next to curtains or soft furnishings.
- **DO NOT** attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.
- Lay out the cord in such a way that no unintentional pulling or tripping over it is possible.
- **DO NOT** open the appliance casing under any circumstances. **DO NOT** insert any foreign objects into the inside of the casing.
- Never use accessories which are not recommended by the manufacturer. They could pose a safety risk to the user and might damage the appliance. Only use original parts and accessories.
- Keep the appliance away from any hot surfaces and open flames. Always operate the appliance on a level, stable, clean and dry surface. Protect the appliance against heat, dust, direct sunlight, moisture, dripping and splashing water.
- **DO NOT** place objects with open flames, e.g. candles, on top of or beside the appliance.
- **WARNING!** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- The fixed wiring for applicant shall have an all-pole disconnection device.
- Attention, the glass is extremely fragile. Always wear gloves when handling.
- For your safety, this product is made of tempered glass. This type of glass is highly resistant but has the feature to retain the "memory" of shocks.
- Therefore handle the product with the greatest care to avoid shocks and twists, especially during installation.
- Avoid installing this type of product in areas where it would be highly exposed to shocks.
- **DO NOT** let children play with the product.
- **DO NOT** stick adhesive film on the glass surface. In case of breakage, it would generate large pieces that could be dangerous

• CLEANING

- **WARNING!** Always disconnect the power supply prior to cleaning the appliance. If the switched fused connection unit is difficult to reach, shut off the power supply by using the corresponding circuit breaker at the distribution board.
- Clean the appliance thoroughly before first use. The oven should be cleaned regularly and any food deposits removed.
- Never clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should select a cooking temperature and function that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the drip tray where appropriate.
- A steam cleaner is not to be used.
- **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.
- Cleaning and user maintenance on the appliance shall not be made by children without supervision.

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• Installation

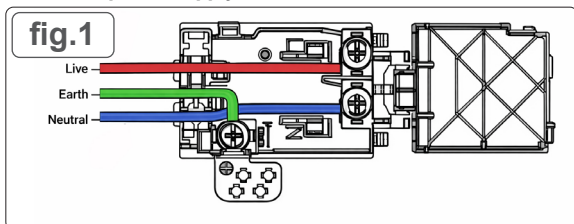
• ELECTRICAL CONNECTION

• DANGER OF ELECTRIC SHOCK!

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

• ELECTRICAL CONNECTION (FIG.3)

- **WARNING!** Electrical connections must be carried out by a suitably qualified person and in accordance with all relevant local building and installation regulations.
- Using a screwdriver prise open the terminal board
- Remove the wire clamp screws.
- Fasten the wires beneath the corresponding screw heads (see fig.1).
- Secure the wire clamp and close the terminal board.
- **NOTE: The power supply should be 220-250 v 50 Hz with a 32A breaker. (Cable 6mm² twin and earth).**

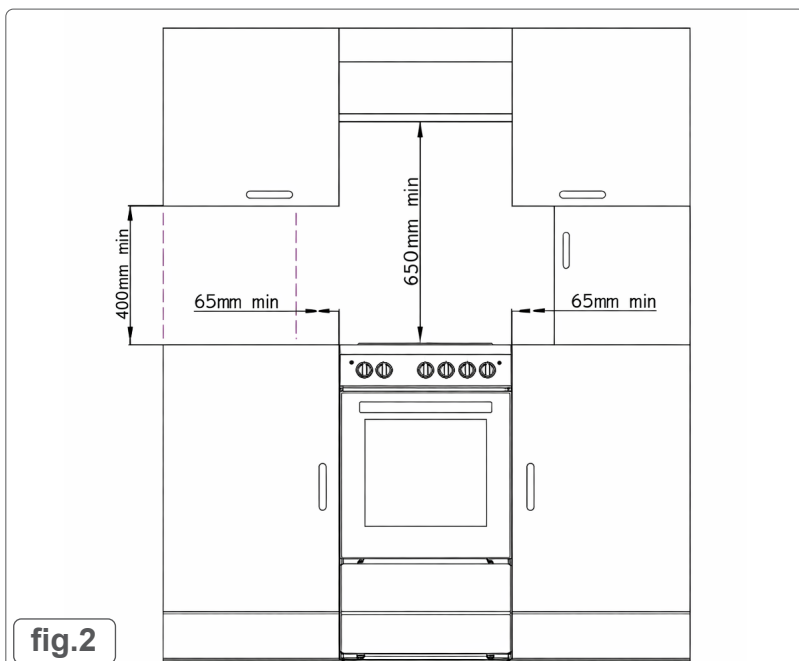


• INSTALLING YOUR FREESTANDING COOKER

- Carefully unpack and examine the appliance for any damage. If you think there is a defect, do not use the appliance and contact your Baridi stockist.

• POSITIONING

1. Make sure that there are no combustible or flammable materials, such as curtains, in the vicinity of the installation.
2. Furniture and cabinets surrounding the cooker must be of material resistant to temperatures greater than 100°C.
3. Surrounding furniture, cabinets and extractor fans should be positioned in accordance with the diagram shown in the fig.2.
4. There must be at least 2cm of free space between the back wall and the rear of the appliance to allow for ventilation and air circulation.
5. If fitted, the extractor fan must be at least 65cm above the hotplates. If no fan is fitted the minimum distance between the hotplates and any cabinet or other structure must be 75cm.

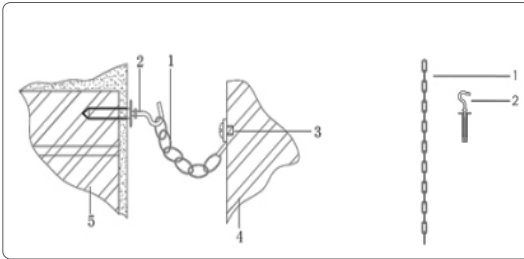


• **LEVELLING FEET**

- Adjust the appliance height by rotating the feet positioned under each corner. Turn the feet clockwise or counter-clockwise to increase or decrease the height.

• **SAFETY CHAIN (fig.2)**

- To prevent the appliance from tipping forward, secure it using the two supplied safety chains. Attach hook (2) to the kitchen wall (5) with a suitable wall peg, then connect the safety chain (1) to the hook using the locking mechanism (3).



1. Safety chain (supplied and mounted to cooker).
2. Hook.
3. Locking mechanism.
4. Rear of cooker.
5. Kitchen wall

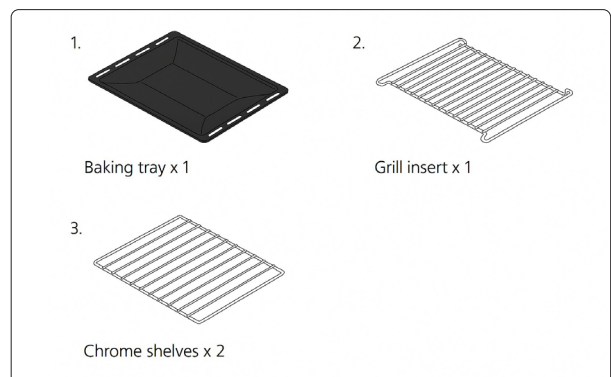
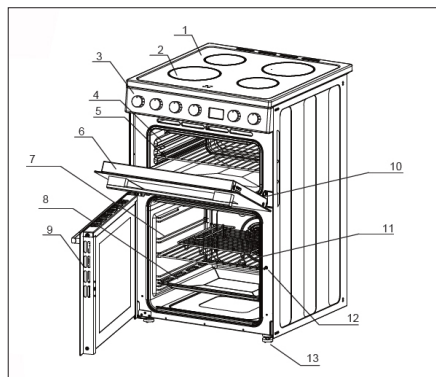
• **Preparation before using the appliance**

- Once this simple operation has been carried out the oven is ready to use for cooking.
- Clean the oven as detailed in section "Maintenance and Cleaning".
- This appliance is exclusively for domestic use.
- Use the oven to cook food only.
- Before cooking, make sure all oven accessories that are not required are removed from the oven.
- Pre-heat the oven to the cooking temperature before using it.
- Place the cooking trays in the centre of oven and leave space in between when using more than one, so that the air can circulate.
- **DO NOT** put oven trays on the base of the oven or cover it with aluminium foil or use any hob guards.
- This will cause thermal accumulation.
- The cooking and roasting times will not coincide and the enamel may be damaged.
- Try to open the oven door as little as possible to see the food (the oven light remains on during cooking).
- Take care when opening the door to avoid contact with hot parts and steam.
- **WARNING!** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING!** Danger of fire: do not store items on the cooking surfaces.
- **COOLING FAN**
- A tangential cooling fan is fitted inside of this appliance to make the internal temperature of the oven stable and the external surface temperature lower. After the oven has been used, the cooling fan will run on for a period of time until the oven is sufficiently cooled.

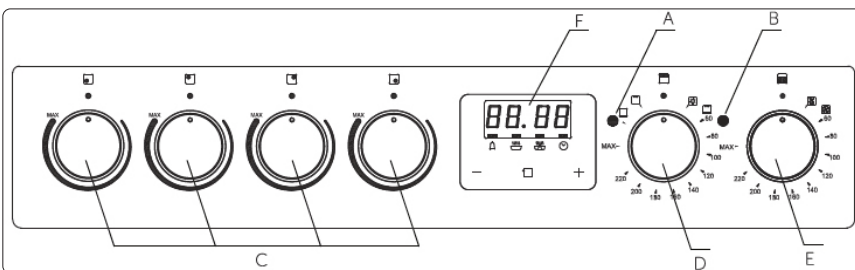
• **Operation**

• **Oven Functions**

- 1.Hob
- 2. Cooking zone
- 3. Control Panel
- 4. Shelf positions
- 5. Wire Shelf
- 6.Oven Door
- 7.Shelf positions
- 8.Baking tray
- 9. Oven Door
- 10.Hinge
- 11. Wire Shelf
- 12.Door lock
- 13. Anti slip feet



• **CONTROL PANEL**



- A Indicator lamp for top oven. The indicator lamp for the top oven illuminates during the preheating process and switches off once the oven has reached the set temperature.
- B Indicator for lower oven.
- When the top oven is in use, the indicator lamp will light up to show that it is preheating. The lamp will go out when the oven reaches the chosen temperature.
- C Ceramic hob control knob.
- The hotplate temperature is adjusted by turning the ceramic hob control knob in either direction.
- D. Top oven control knob (temperature & functions)
- Controls the oven's temperature settings and operating mode.
- E. Lower oven temperature and function selector knob.
- Controls both oven temperature and operating mode.
- F. Programmed cooking timer. Controls the length of the cooking cycle.

- **GRILL**



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

- **CONVENTIONAL OVEN**



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

- **BOTTOM ELEMENT**



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

- **DEFROST**



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

- **FAN OVEN**



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

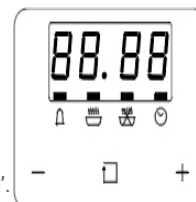
- **OVEN LIGHT**




- The oven light will operate on all oven functions.

- **PROGRAMMABLE TIMER**


- This model has a digital display, 24hr clock with 3 control buttons. When the power is connected, the screen displays 'AUTO'.















- **ADJUSTING THE DIGITAL CLOCK**

- For first use of cooker, the time must be set by using the digital timer. The time must be set every time the cooker has been reset by the mains. To set the correct time, press the  button to remove 'AUTO' first, then + or - button to advance forward or backward until the correct time is displayed.







- **MANUAL OPERATION SETTING**

- If 'AUTO' is flashing, automatic or semi-automatic program has been set. Press  button, 'AUTO' will clear from the display and the oven can be operated manually.

- **AUTOMATIC SETTING**

- Automatic setting of the oven allows you to select the end time, cooking time, temperature and cooking mode. The oven will switch on, cook according to the selected cooking mode and temperature and then switch off automatically;
- 1. Press the function button repeatedly until the bar above  flashes, then press + or - button to set the time frame for baking.
- 2. Depress the function button in successive increments until the indicator bar above  flashes, then press + or - button to set the time to switch off.
- 3. Set cooking temperature and cooking mode by turning the thermostat and function knob. After these have been set, the bars above  and  will flash, indicating that automatic cooking feature of the oven is set.
- **As an example: If cooking time takes 45 minutes and you want it to finish at 14:00**
- 1. Press the function button repeatedly until the bar above  flashes and set the cooking time 45 minutes.
- 2. Press the function button repeatedly until the bar above  flashes and set the finish time to 14:00. After the above setting, the current time is displayed and the bars above  and  will flash, indicating that automatic cooking feature of the oven is set. When the clock displays 13:15, the oven will start cooking automatically. While cooking the bar will flash.
- The oven starts immediately,  and 'AUTO' will flash. When the finish time is reached, the oven automatically stops cooking. The alarm will ring and 'AUTO' will flash, press the  button and the ringing will stop. When the  button is pressed during semi-automatic cooking, the set cooking time is displayed. If the  button is pressed and the time is set back to '0', the semi-automatic setting will be cancelled. When button is pressed again, the oven will revert to the manual mode.

- **TIMER**

- The digital countdown timer can be set up to 23 hours and 59 minutes maximum.
- To set the timer, press the  button and then + or - button until the desired time is displayed. Once the  button is released, the current time and U is displayed. When the  button is pressed the remaining time is displayed. When the set time is reached,  disappears and the alarm will ring. To stop the alarm, press the  button.
- **NOTE:** After pressing the  button, timer settings should be done within 5 seconds.
- In case of a power failure, all settings including the time display will be lost. When the power is returned, three '0' and 'AUTO' will be displayed.
- **WARNING!** The hob is not intended to be operated by means of an external timer or separate remote-control system.

- **THE OVEN LIGHT**

- Set cooking mode selection knob to  symbol to switch on the oven light/s. The oven light/s stay on when the oven is operating.

- **Maintenance and Cleaning**

- **WARNING!** Before performing any cleaning or maintenance operations, isolate the appliance from the electrical power supply and ensure the cooker has cooled down completely.

- **GENERAL REQUIREMENTS**

- Verify that both the cooking mode selector knob and the temperature selector knob are in the **OFF** position prior to cleaning. To maintain optimal performance and extend the service life of the appliance, clean the cooker at regular intervals.

• INTERIOR CLEANING

- For best results, clean the oven interior immediately after use, while it is still warm but not hot.
- Use warm water and a mild detergent. Rinse thoroughly to remove all soap residues, then dry the surface completely with a soft cloth.
- **DO NOT** use abrasive cleaners, scouring pads, acidic agents (e.g., lime-scale removers), or corrosive chemicals, as these may damage the enamel coating and promote rust or corrosion.
- For persistent or baked-on residues, use cleaning products specifically formulated for ovens, adhering strictly to the manufacturer's instructions.
- **DO NOT** use steam cleaners must not be used inside the cooker.
- **DO NOT** use caustic creams, abrasive powders, steel wool, or hard metallic tools on any surface of the cooker.
- Ensure that any cleaning liquids or residues are removed promptly from enamelled surfaces to prevent staining or damage.
- **DO NOT** place any components of the cooker in a dishwasher.
- Never use flammable cleaning agents such as acids, thinners, or petrol.

• ENAMELLED SURFACES

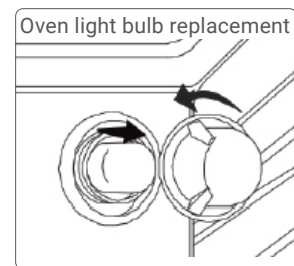
- Clean enamelled components frequently using mild warm soapy water, then dry thoroughly with a clean cloth.
- **DO NOT** clean while surfaces are still hot.
- Avoid leaving spills or contaminants on enamelled areas for extended periods.
- Abrasive compounds or aggressive materials must not be used under any circumstances.

• CERAMIC GLASS SURFACE

- Clean the ceramic glass regularly, wiping it down immediately after each use once residual heat indicators show it is safe to do so.
- Rinse with clean water and dry using a non-abrasive cloth.
- **DO NOT** use abrasive or corrosive detergents, scouring powders, oven sprays, stain removers, steel wool, or similar abrasive tools, as these can damage the surface.

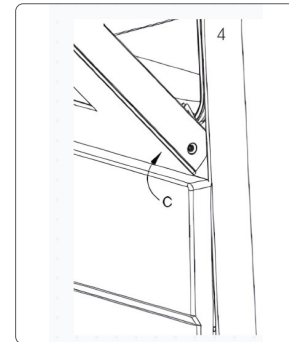
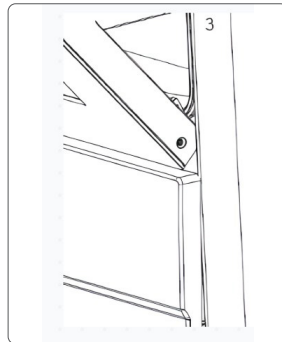
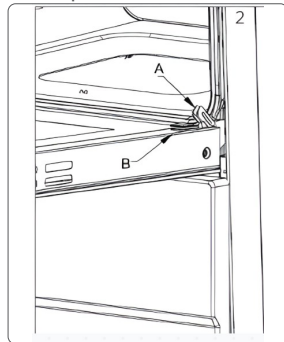
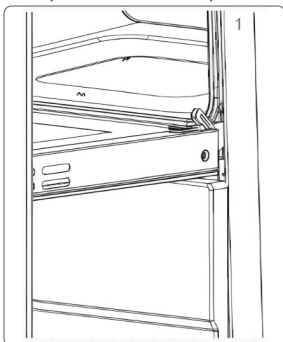
• REPLACEMENT OF OVEN LIGHT BULB

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



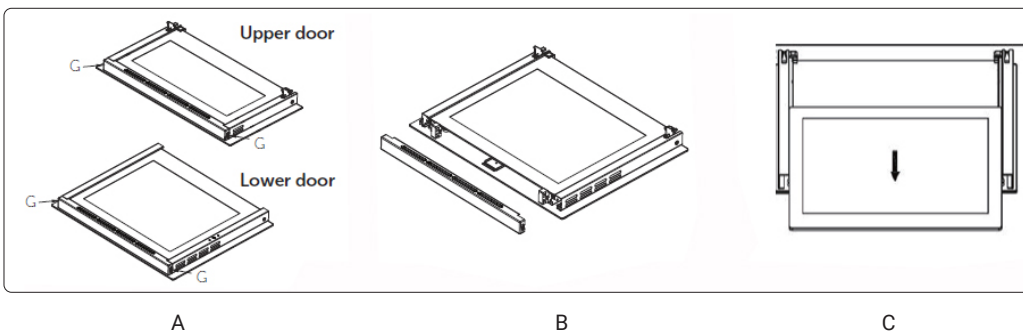
• DOOR REMOVAL

- Open the door fully (1).
- Open the lever A completely on the left and right hinges (2).
- Hold the door as shown in (3).
- Gently close the door (3) until the left and right hinge levers A are hooked to part B of the door (4).
- Withdraw the hinge hooks from their location following arrow C (4).
- Rest the door on a soft surface.
- To replace the door repeat the above steps in reverse order.



• REMOVING THE INNER PANE OF GLASS

- Remove seal G by loosening the two bolts that hold it in place on the double oven door (A).
- Gently withdraw the inner glass pane from the assembly (B).
- Clean the glass with a suitable cleaning product and dry it completely. Lay the glass on a soft surface to prevent damage. At this stage, you may also clean the inside surface of the outer glass (C).
- **NOTE:** Clean the glass door with non-abrasive cleaners or sponges, then dry it thoroughly with a soft cloth.



Troubleshooting

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

- **TRANSPORTATION**

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

- **MAINTENANCE, SERVICING, AND EMERGENCY REPAIR**

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

- **WARNING!** If the hob surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- **MISUSE AND SAFETY WARNING**

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

- **DISMANTLING THE PRODUCT WHEN OUT OF SERVICE**

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

- **END OF LIFE**

Dispose of the unit in full accordance with Regional, Local and National guidelines.

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

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

Product Information Sheet. Hobs

SUPPLIER_NAME_OR_TRADEMARK Dellonda EU Ltd.
DELEGATED_ACT 66/2014/EU
MODEL_IDENTIFIER DH429

60cm Freestanding Cooker with 99L Double Cavity & Ceramic Hob - Black

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

Parameter Verification tolerances

Type of hob.	Ceramic
Number of cooking zones and/or areas.	4
Heating technology.	Radiant

Circular cooking zones diameter. Millimeters.

Zone 1	180
Zone 2	140
Zone 3	140
Zone 4	140
Zone 5	

Non- circular cooking zones diameter.

Millimeters

Zone 1 Length	
Zone 1 Width	
Zone 2 Length	
Zone 2 Width	
Zone 3 Length	
Zone 3 Width	
Zone 4 Length	
Zone 4 Width	

Energy consumption weight / kg

Zone 1	183.2
Zone 2	196.2
Zone 3	196.5
Zone 4	194.8
Zone 5	0.0
Energy consumption per kg	192.7

Suppliers website <https://www.dellonda.co.uk/>

Product Information Sheet. Oven

SUPPLIER_NAME_OR_TRADEMARK Dellonda EU Ltd.
 DELEGATED_ACT 66/2014/EU
 MODEL_IDENTIFIER DH429

60cm Freestanding Cooker with 99L Double Cavity & Ceramic Hob - Black

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

Parameter Verification tolerances

Type of Oven	Electric
Mass of the appliance Kg	48.30
Number of cavities	2.00
Heat Source per cavity	
Cavity 1	Electric
Cavity 2	Electric
Cavity 3	NA
Volume per cavity Litres	
Cavity 1	31.00
Cavity 2	68.00
Cavity 3	NA
Energy consumption (electricity) required to heat a standardised load in a cavity of an electric heated oven during a cycle in conventional mode per cavity (electric final energy) kWh/cycle	
Cavity 1	0.49
Cavity 2	0.76
Cavity 3	NA
Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in conventional mode per cavity (gas final energy) MJ/cycle. kWh/cycle	
Cavity 1	NA
Cavity 2	NA
Cavity 3	NA
Energy Efficiency Index Cavity 1	73.50
Energy Efficiency Index Cavity 2	90.50
Energy Efficiency Index Cavity 3	NA
Suppliers website	https://www.dellonda.co.uk/

Energy consumption required to heat a standardised load in a cavity of an electric heated oven during a cycle in fan-forced mode per cavity (electric final energy) kWh/cycle	
Cavity 1	NA
Cavity 2	0.76
Cavity 3	NA
Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in fan-forced mode per cavity (gas final energy) MJ/cycle. kWh/cycle	
Cavity 1	NA
Cavity 2	NA
Cavity 3	NA