

## INSTRUCTION MANUAL

Installation, Operation and Maintenance of  
BUILT-IN ELECTRIC OVEN

**GrandArt  
Steam Oven  
78L MBL**

BIO-GASTM78L-MBL

**Crompton**

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Dear Customer,

Thanks for choosing Built-In Electric Oven. You are proud owner of Crompton Kitchen appliances.

Before using this product please study this entire Instruction Manual carefully. Keep this manual in a safe place for future reference. Warmly recommend retain the instruction manual and installation instructions for future use or for subsequent owners

Simply scan the QR code here to register your product




Icon	Type	Meaning
	<b>WARNING</b>	Serious injury or death risk
	<b>RISK OF ELECTRIC SHOCK</b>	Dangerous voltage risk
	<b>FIRE</b>	Warning; Risk of fire / flammable materials
	<b>CAUTION</b>	Injury or property damage risk
	<b>IMPORTANT / NOTE</b>	Operating the system correctly

## 1. SAFETY INSTRUCTIONS

- ◆ Read these instructions carefully and completely before using your appliance and keep them in a convenient place for reference when necessary.
- ◆ This manual is prepared for more than one model. Your appliance may not have some of the features described in this manual. Pay particular attention to any figures while you are reading the operating manual.

### 1.1 GENERAL SAFETY WARNINGS

- ◆ This appliance can be used by children aged from 8 years and above and by 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 should not play with the appliance. Cleaning and user maintenance should not be made by children without supervision.

 **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Keep children less than 8 years of age away unless they are continually supervised.



**WARNING:** Danger of fire: Do not store items on the cooking surfaces.



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

- ◆ Do not operate the appliance with an external timer or separate remote-control system.
- ◆ During use the appliance will get hot. Care should be taken to avoid touching heating elements inside the oven.
- ◆ During use handles held for short periods in normal use may get hot.
- ◆ Do not use harsh abrasive cleaners or scourer to clean the oven door glass and other surface. They can scratch the surfaces which may result in shattering of the door glass or damage to surfaces.
- ◆ Do not use steam cleaners for cleaning the appliance.




**WARNING:** To avoid the possibility of electric shock, make sure that the appliance is switched off before replacing the lamp.



**CAUTION:** Accessible parts may be hot when cooking or grilling. Keep young children away from the appliance when it is in use.

- ◆ Your appliance is produced in accordance with all applicable local and international standards and regulations.
- ◆ Maintenance and repair work should only be carried out by authorised service technicians. Installation and repair work that is carried out by unauthorised technicians may be dangerous. Do not alter or modify the specifications of the appliance in any way. Inappropriate hob guards can cause accidents.
- ◆ Before connecting your appliance, make sure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and

frequency) and the specifications of the appliance are compatible. The specifications for this appliance are stated on the label.

 **CAUTION:** This appliance is designed only for cooking food and is intended for indoor domestic household use only. It should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment or room heating.

- ◆ Do not use the oven door handles to lift or move the appliance.
- ◆ All possible measures have been taken to ensure your safety. Since the glass may break, care should be taken while cleaning to avoid scratching. Avoid hitting or knocking the glass with accessories.
- ◆ Make sure that the supply cord is not trapped or damaged during installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.
- ◆ Do not let children climb on the oven door or sit on it while it is open.
- ◆ Please keep children and animals away from this appliance.

## **1.2 INSTALLATION WARNINGS**

- ◆ Do not operate the appliance before it is fully installed.
- ◆ The appliance must be installed by an authorised technician. The manufacturer is not responsible for any damage that might be caused by defective placement and installation by unauthorised people.
- ◆ When the appliance is unpacked, make sure that it has not been damaged during transportation. In case of any defect do not use the appliance and contact a qualified service agent immediately. The materials used for packaging (nylon, staplers, Styrofoam, etc.) may be harmful to children and they should be collected and removed immediately.
- ◆ Protect your appliance against atmospheric effects. Do not expose it to effects such as sun, rain, snow, excessive humidity etc.
- ◆ The material around the appliance (cabinet) must be able to withstand a minimum temperature of 100°C.
- ◆ The appliance must not be installed behind a decorative door, in order to avoid overheating.

## **1.3 DURING USE**

- ◆ When you first use your oven you may notice a slight smell. This is perfectly normal and is caused by the insulation materials on the heater elements. We suggest that, before using your oven for the first time, you leave it empty and set it at maximum temperature for 45 minutes. Make sure that the environment in which the product is installed is well ventilated.
- ◆ Take care when opening the oven door during or after cooking. The hot steam from the oven may cause burns.
- ◆ Do not put flammable or combustible materials in or near the appliance when it is operating.
- ◆ Always use oven gloves to remove and replace food in the oven.

- ◆ Under no circumstances should the oven be lined with aluminium foil as overheating may occur.
- ◆ Do not place dishes or baking trays directly onto the base of the oven whilst cooking. The base becomes very hot and damage may be caused to the product.



Do not leave the oven unattended while cooking with solid or liquid oils. They may catch fire under extreme heating conditions. Never pour water on to flames that are caused by oil, instead switch the oven off and cover the pan with its lid or a fire blanket.

- ◆ If the product will not be used for a long period of time, turn the main control switch off.
- ◆ Make sure the appliance control knobs are always in the "0" (stop) position when it is not in use.
- ◆ The trays incline when pulled out. Take care not to spill or drop hot food while removing it from the ovens.
- ◆ Do not place anything on the oven door when it is open. This could unbalance the oven or damage the door.
- ◆ Do not hang towels, dishcloths or clothes from the appliance or its handles.
- ◆ It is recommended to use soft water to avoid excess amount of limescale residue in steam generating system over time. To check the softness of water please use the test paper given with the product and the table below. Test paper is kept in water for 3 seconds, and taken out after a minute stripes become visible on the paper.

Test Stripes	Hardness of the Water
5-4 blue stripes	Soft
1 red stripe	Slightly Hard
2 red stripes	Medium Hard
3 red stripes	Hard
4-5 red stripes	Very Hard

- ◆ If the correct water hardness level is not set, this could affect appliance operation and its useful life.
- ◆ Do not use other liquids than still water.
- ◆ Do not use hot water.
- ◆ Keep the water tank closed when the oven is operating.
- ◆ When oven is hot and oven door is opened, hot air steam may come over so stand away and also keep children away while opening oven door.
- ◆ To avoid limescale residual in the cavity, clean the cavity after each use.

- ◆ After the cooking process, the remaining water in the system should be removed.
- ◆ To do that please select “Yes” when automatically asked on the screen after cooking process. Do not leave anything in the oven during this operation.

#### **1.4 DURING CLEANING AND MAINTENANCE**

- ◆ Make sure that your appliance is turned off at the mains before carrying out any cleaning or maintenance operations.
- ◆ Do not remove the control knobs to clean the control panel.
- ◆ To maintain the efficiency and safety of your appliance, we recommend you always use original spare parts and to call our authorised service agents in case of need.

#### **CE Declaration of conformity**



We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.

This appliance has been designed to be used only for home cooking. Any other use (such as heating a room) is improper and dangerous.



The operating instructions apply to several models. You may notice differences between these instructions and your model.

## 2. INSTALLATION AND PREPARATION FOR USE



**WARNING:** This appliance must be installed by an authorised service person or qualified technician, according to the instructions in this guide and in compliance with the current local regulations.

- ◆ Incorrect installation may cause harm and damage, for which the manufacturer accepts no responsibility and the warranty will not be valid.
- ◆ Prior to installation, ensure that the local distribution conditions (electricity voltage and frequency) and the adjustments of the appliance are compatible. The adjustment conditions for this appliance are stated on the label.
- ◆ The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.).
- ◆ If the product contains removable shelf guides (wire racks) and the user manual includes recipes like yoghurt, the wire racks shall be removed and the oven operated in the defined cooking mode. Removal of the Wire Shelf information is included in the CLEANING AND MAINTENANCE section.

### 2.1 INSTRUCTIONS FOR THE INSTALLER

- ◆ **General Instructions**
- ◆ After removing the packaging material from the appliance and its accessories, ensure that the appliance is not damaged. If you suspect any damage, do not use it and contact an authorised service person or qualified technician immediately.
- ◆ Make sure that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which may catch fire.
- ◆ The worktop and furniture surrounding the appliance must be made of materials resistant to temperatures above 100°C.
- ◆ The appliance should not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer.

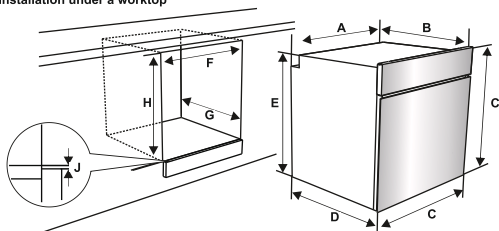
### 2.2 INSTALLATION OF THE OVEN

- ◆ The appliances are supplied with installation kits and can be installed in a worktop with the appropriate dimensions. The dimensions for oven installation are given below.

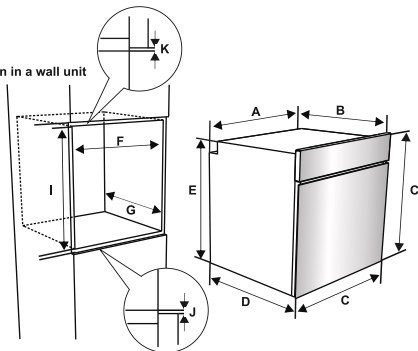
Notation	Dimension in "mm"	Notation	Dimension in "mm"	Remarks
A	557	F	560/580	Min./max.
B	550	G	555	Min.
C	595	H/I	600/590	Min.
D	575	J/K	5/10	Min.
E	576			



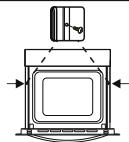
### Installation under a worktop



### Installation in a wall unit



After making the electrical connections, insert the oven into the cabinet by pushing it forward. Open the oven door and insert 2 screws in the holes located on the oven frame. While the product frame touches the wooden surface of the cabinet, tighten the screws.

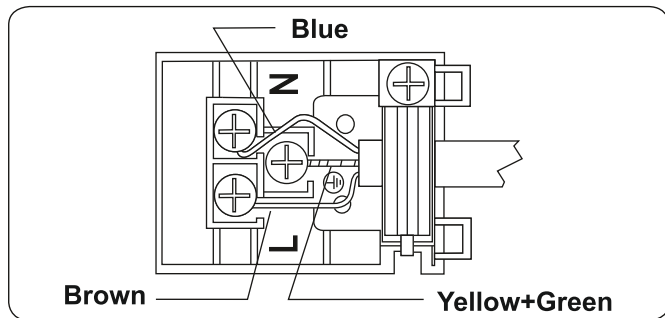


## 2.3 ELECTRICAL CONNECTION AND SAFETY

**! WARNING:** The electrical connection of this appliance should be carried out by an authorised service person or qualified electrician, according to the instructions in this guide and in compliance with the current local regulations.

**! WARNING: THE APPLIANCE MUST BE EARTHED.**

- ◆ Before connecting the appliance to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the appliance's power rating (also indicated on the identification plate).
- ◆ During installation, please ensure that isolated cables are used. An incorrect connection could damage your appliance. If the mains cable is damaged and needs to be replaced this should be done by a qualified personnel.
- ◆ Do not use adaptors, multiple sockets and/or extension leads.
- ◆ The supply cord should be kept away from hot parts of the appliance and must not be bent or compressed. Otherwise the cord may be damaged, causing a short circuit.
- ◆ If the appliance is not connected to the mains with a plug, a all-pole disconnector (with at least 3 mm contact spacing) must be used in order to meet the safety regulations.
- ◆ The appliance is designed for a power supply of 220-240V. If your supply is different, contact the authorised service person or a qualified electrician.
- ◆ The power cable (H05VV-F) must be long enough to be connected to the appliance, even if the appliance stands on the front of its cabinet.
- ◆ Ensure all connections are adequately tightened.
- ◆ Fix the supply cable in the cable clamp and then close the cover.
- ◆ The terminal box connection is placed on the terminal box.

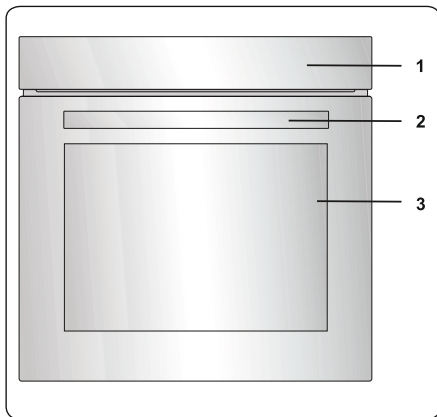


### 3. PRODUCT FEATURES



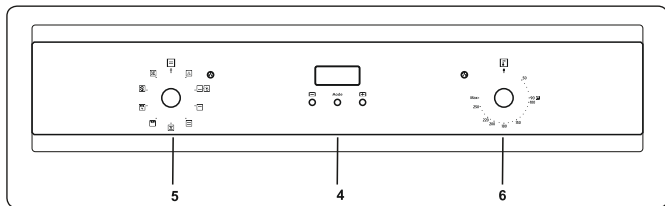
**Important:** Specifications for the product vary and the appearance of your appliance may differ from that shown in the figures below.

#### List of Components






1. Control Panel
2. Oven Door Handle
3. Oven Door

#### Control Panel



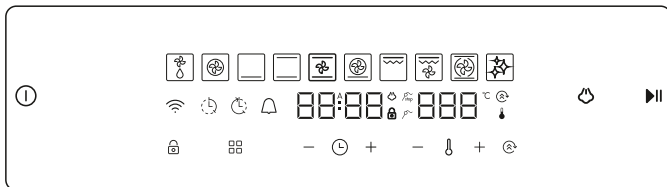
4. Timer
5. Oven Function Control Knob
6. Oven Thermostat Knob

**4. USE OF PRODUCT****4.1 COOKING TABLE**

Function	Dishes			
Static	Puff Pastry	1-2	170-190	35-45
	Cake	1-2	170-190	30-40
	Cookie	1-2	170-190	30-40
	Stew	2	175-200	40-50
	Chicken	1-2	200	45-60
Fan	Puff Pastry	1-2	170-190	25-35
	Cake	1-2-3	150-170	25-35
	Cookie	1-2-3	150-170	25-35
	Stew	2	175-200	40-50
	Chicken	1-2	200	45-60
Turbo	Puff Pastry	1-2-3	170-190	35-45
	Cake	1-2-3	150-170	30-45
	Cookie	1-2-3	150-170	25-35
	Stew	2	175-200	40-50
	Two-tray cake	1-4	160-180	30-40
	Two-tray pastry	1-4	170-190	35-45
Grilling	Grilled meatballs	4	200	10-15
	Chicken	*	190	50-60
	Chop	3-4	200	15-25

\*If available cook with roast chicken skewer.

## 4.2 USE OF THE FULL TOUCH CONTROL TIMER



Function Description							
	On/Off		Double Grill Function		Auto Cooking		Meat probe stop
	Defrost		Double Grill + Fan Function		Temperature Bar		Meat Probe
	Turbo Function		3D Function		Thermostat		Cooking Time
	Bottom Function		Cleaning Function		Minus		Cooking end time
	Top Bottom Function		Temperature Display		Plus		Minute Minder
	Static Function		Time Display		Key Lock		Lamp
	Pizza Function		Mode		Play/Pause		Boost
	Function Menu		Steam				

The control unit will switch off after 5 minutes if no function is selected or changed.

The appliance is operated using touch control sensors. The functions are controlled by touching the sensor fields.

When you are using the controls, make sure that you touch the sensor field correctly. If your touch is too flat or too small the sensors will not operate correctly.

The cooling fan will switch on automatically in order to keep the surfaces of the appliance cool. The fan will continue to run until it automatically switches off, even after the oven has been switched off.


### Oven Function Selection

Touch the **ON/OFF** sensor for 2 seconds to switch the control unit on. The oven will enter **"WAIT"** mode. During this mode, you will be able to select the desired cooking functions, adjust the temperature, activate the **BOOST** function, as well as adjust the cooking time, end time, Minute Minder timer and the time of day.

During **"WAIT"** mode, the desired cooking function can be selected by touching the sensor button. Each touch on the sensor will change the oven function, as

shown below (some of these cooking functions may not be present in your cooker model): Defrost → Turbo → Bottom → Bottom and Top → Bottom and Top with Fan → Pizza → Double Grill (with/without turnspit) → Double Grill with Fan (with/without turnspit) → 3D → Vap clean



The operated heaters related to the selected function will be displayed.

When a cooking function is selected using the  sensor, the previously selected temperature value will show on the Temperature display. This can be adjusted using the **PLUS** and **MINUS** sensor buttons on the side of the display. The temperature can be adjusted within the range of 50°C to 275°C.

After the desired function has been selected, and the temperature and time are set, touch the **PLAY/PAUSE** sensor to start the oven function operation.

### Adjusting the Time of Day

When the oven has been installed, the time of day must be set according to the following instructions.


Touch the **ON/OFF** sensor to switch the oven on and enter “**WAIT**” mode. During this mode, touch the **MODE**() sensor button for 5 second until the day time is selected. The symbol for the time will illuminate on the left side and you can adjust it using the **PLUS** and **MINUS** sensor buttons. To complete the time adjustment, touch the **MODE**() sensor once again or do not touch any button for 3 second.

The time will only have to be set again if the appliance is disconnected from the power supply for a long period of time.

### Adjusting the Cooking Time


The cooking time can be adjusted during “**WAIT**” mode or during “**OPERATING**” mode.

### Adjusting the Minute Minder

Touch the **MODE**() sensor until the Minute Minder symbol illuminates on the Time display and “**00:00**” appears. Adjust the desired time period for the warning signal using the **PLUS** and **MINUS** sensor buttons while the symbol is flashing. When you have completed the adjustment, do not press any buttons for a few seconds, then the Minute Minder timer will be set.

When the timer reaches zero, an audible warning will sound, and the Minute Minder symbol and “**00:00**” will flash on the Time display. Press any button to stop the audible warning and the symbol will disappear.


### Adjusting the Cooking Duration Time


This function helps you to cook for a fixed period of time. Prepare the food for cooking and put it in the oven. Then, select the desired cooking function and the temperature. Touch the **MODE**() sensor button until you see the Duration Time symbol on the Time display. Set the required cooking period using the **PLUS** and **MINUS** sensors while the timer is in this position. When you have completed the adjustment, wait until the current time of day is displayed and until the Duration Time symbol remains illuminated.

When the timer reaches zero, the oven will switch off, an audible warning will sound and the Duration Time symbol will flash on the Time display. Touch any sensor on the control unit to end the sound.

## Adjusting the Cooking End Time

This function is used to begin cooking after a certain period of time and for a specific duration of time. Prepare the food for cooking and put it in the oven. Then, select the desired cooking function and the temperature.

Touch the **MODE**() button until you see the Cooking Duration Time symbol on the Time display. Set the required cooking period using the **PLUS** and **MINUS** sensor while the timer is in this position. When you have completed the adjustment, wait until the current time of day is displayed and until the Cooking Duration Time symbol remains illuminated.



Then, touch the **MODE**() sensor button until you see the Cooking End Time symbol on the Time display. The time of day and the Cooking Duration Time symbol will flash. Set the required finish time using the **PLUS** and **MINUS** sensors while the timer is in this position. When you have completed the adjustment, wait until the current time of day is displayed and until the Cooking End Time symbol remains illuminated.

The oven will calculate the operating time by deducting the cooking period from the set finishing time, at which it will stop operating. The timer will give an audible warning and the Cooking End Time symbol will flash. Touching any button on the timer will end the audible warning.

## Digital Timer Sound Adjustment

To alter the warning signal sound, while the Time display shows the time of day, press and hold the **MINUS** sensor button for 2 seconds until there is an audible signal sound. After this, each time the **MINUS** sensor is pressed, a different signal will sound. There are three different types of signal sound. Select the desired sound and do not press any other buttons. After a short time, the selected signal sound will be saved.



## Boost Function

This function is used to shorten the preheating time. The **BOOST**() sensor will illuminate when the Turbo, Fan, Static or Pizza functions are selected. To save preheating time, touch the **BOOST**() sensor button before starting a cooking operation.

Use this function to heat the oven the desired temperature as quickly as possible. This mode is not appropriate for cooking.

## Key Lock Function

The key lock is used to avoid unintentional changes to oven settings.

To activate the key lock, touch the **KEY LOCK**() sensor button for 2 seconds until you see Key Lock symbol on the display. To deactivate the key lock, touch the **KEY LOCK**() sensor for 2 seconds until the key lock symbol disappears from the display.

When the key lock is engaged, only the **ON/ OFF** sensor button can be activated. All other buttons will remain locked.

## Using the steam function

Your oven has steam cooking feature.

The water poured into the water reservoir on the base of the oven creates hot steam during cooking and allows you to obtain a better cooking result from your food. Steam cooking reduces the loss of moisture in meat-type foods, while the inside is more juicy and the outside is more crispy, while the pastry makes the foods more puffy, crispy and bulky on the outside.

**WARNING:** Steam cooking can only be performed with the functions specified in the manual.

**WARNING:** The water reservoir capacity on the base of the oven is 300 ml maximum. Do not add more than 300 ml of water.

### **To make steam cooking;**

Start your cooking by setting the function, temperature and time according to the food in the steam cooking table. For foods not included in the table, you can set the temperature, cooking function and time yourself.

Place the food on the recommended shelf.

Fill the specified amount of water into the water reservoir located in the oven panel with the help of a container.

Tap the steam button "  " on the control screen.

The display will show "St 1".

Each time you press the "+" button, "St 2", "St 3" and "Auto" will appear on the screen respectively.

"St 1": means 100ml water, "St 2": means 200ml water, "St 3": means 300 ml water , "Auto": means 100 ml water.


When you press the steam button again after selecting the water amount, the selected amount of water will be automatically poured into the floor in the oven gradually.

If the "Auto" is selected, the oven starts the steaming process automatically when it reaches the set temperature.

Select the one that suits your food from the steam cooking functions and adjust the temperature setting.


Your food will be cooked more delicious thanks to the steam support.

If you wish, you can add steam after cooking starts. To do this, follow the steps below;

Touch the steam button "  " on the control screen for 3 seconds.

"00:00" starts to flash on the clock screen.

If you want to add steam in the minute of cooking, adjust the minute setting accordingly with the "+" and "-" buttons.

Tap the steam button again "  " and select the amount of water as described above. After these operations, the determined amount of water will be automatically poured into the area inside the oven when the time is up.

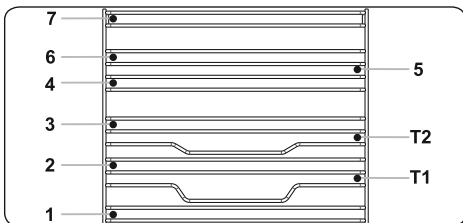
At the end of cooking, clean the water remaining in the water tank and turn off the oven.



### 4.3 ACCESSORIES

#### The EasyFix Wire Rack

Clean the accessories thoroughly with warm water, detergent and a soft clean cloth on first use.

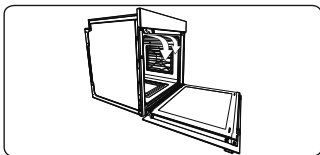


- ◆ Insert the accessory to the correct position inside the oven.
- ◆ Allow at least a 1 cm space between the fan cover and accessories.
- ◆ Take care removing cookware and/or accessories out of the oven. Hot meals or accessories can cause burns.
- ◆ The accessories may deform with heat. Once they have cooled down, they will recover their original appearance and performance.
- ◆ Trays and wire grids can be positioned on any level from of 1 to 7.
- ◆ Telescopic rail can be positioned on levels T1, T2, 3, 4, 5, 6, 7.
- ◆ Level 3 is recommended for single level cooking.
- ◆ Level T2 is recommended for single level cooking with the telescopic rails.
- ◆ Level 2 and Level 4 are recommended for double level cooking.
- ◆ The turnspit wire grid must be positioned on Level 3.
- ◆ Level T2 is used for turnspit wire grid positioning with the telescopic rails.
- ◆ \*\*\*\*Accessories may vary depending on the model purchased.

#### FIRST IN THE WORLD

##### Hot Air Shield System in Built-in Ovens

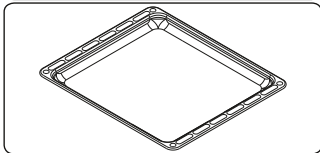
The patented hot air shield system prevents hot air from reaching the end user by creating an air curtain when the oven door is opened.



##### The Shallow Tray

The shallow tray is best used for baking pastries.

Put the tray into any rack and push it to the end to make sure it is correctly placed.



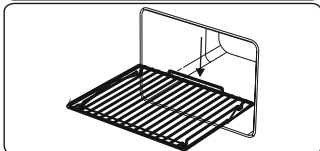
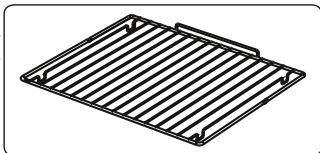
### The Wire Grid

The wire grid is best used for grilling or for processing food in oven-friendly containers.



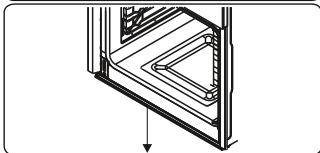
### WARNING

Place the grid to any corresponding rack in the oven cavity correctly and push it to the end.



### The Water Collector

In some cases of cooking, condensation may appear on the inner glass of the oven door. This is not a product malfunction. Open the oven door into the grilling position and leave it in this position for 20 seconds. Water will drip to the collector. Cool the oven and wipe the inside of the door with a dry towel. This procedure must be applied regularly.



## 5. CLEANING AND MAINTENANCE

### 5.1 CLEANING



**WARNING :** Switch off the appliance and allow it to cool before cleaning is to be carried out.

#### General Instructions

- ◆ Check whether the cleaning materials are appropriate and recommended by the manufacturer before use on your appliance.
- ◆ Use cream cleaners or liquid cleaners which do not contain particles. Do not use caustic (corrosive) creams, abrasive cleaning powders, rough wire wool or hard tools as they may damage the cooker surfaces.



Do not use cleaners that contain particles as they may scratch the glass, enamelled and/or painted parts of your appliance.

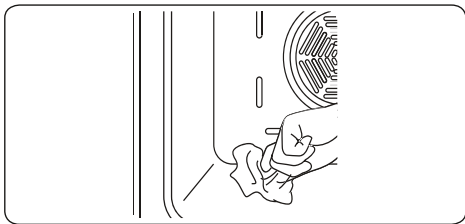
- ◆ Should any liquids overflow, clean them immediately to avoid parts becoming damaged.



Do not use steam cleaners for cleaning any part of the appliance.

#### Cleaning the Inside of the Oven

- ◆ The inside of enamelled ovens are best cleaned while the oven is warm.
- ◆ Wipe the oven with a soft cloth soaked in soapy water after each use. Then, wipe the oven over again with a wet cloth and dry it.
- ◆ You may need to use a liquid cleaning material occasionally to completely clean the oven.



#### Catalytic Cleaning

Catalytic liners are installed within the oven cavity. These are the matte-finished, lightcoloured panels on the sides and/or the matte-finished panel at the rear of the oven. They work by collecting any grease and oil residue during cooking.

The liner self-cleans by absorbing fats and oils and burning them to ash, which can then be easily removed from the floor of the oven with a damp cloth. The lining must be porous to be effective. The liner may discolour with age.

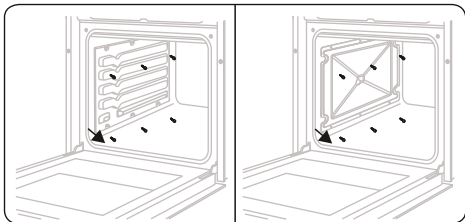
If a large amount of fat is spilled onto the liner it may reduce its efficiency. To overcome this problem, set the oven to maximum temperature for about 20 - 30 minutes. After the oven has cooled, wipe out the floor of the oven.

Manual cleaning of the catalytic liners is not recommended. Damage will occur if a soap-impregnated steel wool pad or any other abrasives are used. In addition, we do not recommend the use of aerosol cleaners on the liners. The walls of a catalytic liner may become ineffective due to excess grease.

The excess grease can be removed with a soft cloth or sponge soaked in hot water, and the cleaning cycle can be carried out as described above.

### Removal of the Catalytic Liner

To remove the catalytic liner, remove the screws holding each catalytic panel to the oven.



### Cleaning the Glass Parts

- ◆ Clean the glass parts of your appliance on a regular basis.
- ◆ Use a glass cleaner to clean the inside and outside of the glass parts. Then, rinse and dry them thoroughly with a dry cloth.

### Cleaning the Stainless Steel Parts (if available)

- ◆ Clean the stainless steel parts of your appliance on a regular basis.
- ◆ Wipe the stainless steel parts with a soft cloth soaked in only water. Then, dry them thoroughly with a dry cloth.



Do not clean the stainless steel parts while they are still hot from cooking.



Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the stainless steel for a long time.

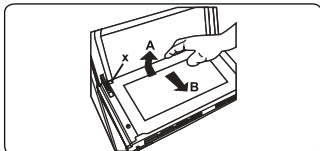
### Cleaning Painted Surfaces (if available)

- ◆ water immediately. If these stains are not cleaned and allowed to dry on the surfaces they are on, they should NOT be rubbed with hard objects (pointed objects, steel and plastic scouring wires, surface-damaging dish sponge) or cleaning agents containing high levels of alcohol, stain removers, degreasers, surface abrasive chemicals. Otherwise, corrosion may occur on the powder painted surfaces, and stains may occur. The manufacturer will not be held responsible for any damage caused by the use of inappropriate cleaning products or methods.

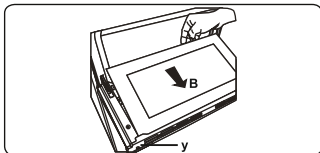
### ◆ Removal of the Inner Glass

◆ You must remove the oven door glass before cleaning, as shown below.

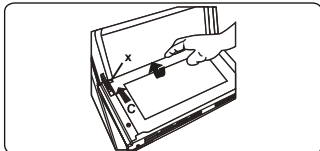
1. Push the glass in the direction of B and release from the location bracket (x). Pull the glass out in the direction of A. To replace the inner glass:



2. Push the glass towards and under the location bracket (y), in the direction of B.



3. Place the glass under the location bracket (x) in the direction of C.

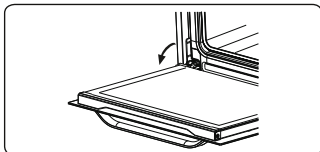


If the oven door is a triple glass oven door, the third glass layer can be removed the same way as the second glass layer.

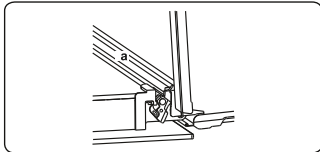
### Removal of the Oven Door

Before cleaning the oven door glass, you must remove the oven door, as shown below.

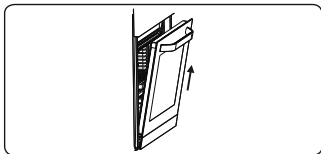
1. Open the oven door.



2. Open the locking catch (a) (with the aid of a screwdriver) up to the end position.

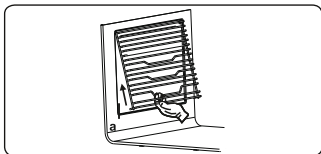


3. Close the door until it is almost in the fully closed position, and remove the door by pulling it towards you.



### Removal of the Wire Shelf

To remove the wire rack, pull the wire rack as shown in the figure. After releasing it from the clips (a), lift it up.



## 5.2 MAINTENANCE



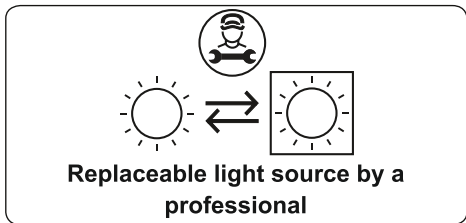
**WARNING :** The maintenance of this appliance should be carried out by an authorised service person or qualified technician only.

### Changing the Oven Lamp



**WARNING :** Switch off the appliance and allow it to cool before cleaning your appliance.

- ◆ Remove the glass lens, then remove the bulb.
- ◆ Insert the new bulb (resistant to 300 °C) to replace the bulb that you removed 230V , 15-25 Watt, Type E14).
- ◆ Replace the glass lens, and your oven is ready for use.
- ◆ The product contains a light source of energy efficiency class G.
- ◆ Light source can not be replaced by end user. After sales service is needed.
- ◆ The included light source is not intended for use in other applications.



The lamp is designed specifically for use in household cooking appliances. It is not suitable for household room illumination

## 6. TROUBLESHOOTING & TRANSPORT

### 6. 1 TROUBLESHOOTING



If you still have a problem with your appliance after checking these basic troubleshooting steps, please contact an authorised service person or qualified technician.

Problem	Possible Cause	Solution
Oven does not switch on.	Power is switched off.	Check whether there is power supplied. Also check that other kitchen appliances are working.
No heat or oven does not warm up.	Oven temperature control is incorrectly set. Oven door has been left open.	Check that the oven temperature control knob is set correctly.
Oven light (if available) does not operate.	Lamp has failed. Electrical supply is disconnected or switched off.	Replace lamp according to the instructions. Make sure the electrical supply is switched on at the wall socket outlet.
Cooking is uneven within the oven.	Oven shelves are incorrectly positioned.	Check that the recommended temperatures and shelf positions are being used. Do not frequently open the door unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lower and this may affect the results of your cooking.
The timer buttons cannot be pressed properly.	There is foreign matter caught between the timer buttons. Touch model: there is moisture on the control panel. The key lock function is set.	Remove the foreign matter and try again. Remove the moisture and try again. Check whether the key lock function is set.
The oven fan (if available) is noisy.	Oven shelves are vibrating.	Check that the oven is level. Check that the shelves and any bake ware are not vibrating or in contact with the oven back panel.

## 6.2 TRANSPORT

If you need to transport the product, use the original product packaging and carry it using its original case. Follow the transport signs on the packaging. Tape all independent parts to the product to prevent damaging the product during transport. If you do not have the original packaging, prepare a carriage box so that the appliance, especially the external surfaces of the product, is protected against external threats.

## 7. TECHNICAL SPECIFICATIONS

### 7.1 ENERGY FICHE

Brand		
Model		GrandArt Steam Oven 78L MBLK
Type of Oven		ELECTRIC
Mass	kg	35,6
Energy Efficiency Index - conventional		105,7
Energy Efficiency Index - fan forced		94,3
Energy Class		A
Energy consumption (electricity) - conventional	kWh/cycle	0,93
Energy consumption (electricity) - fan forced	kWh/cycle	0,83
Number of cavities		1
Heat Source		ELECTRIC
Volume	l	78
This oven complies with EN 60350-1		
Energy Saving Tips Oven		
- Cook the meals together, if possible.		
- Keep the pre-heating time short.		
- Do not elongate cooking time.		
- Do not forget to turn-off the oven at the end of cooking.		
- Do not open oven door during cooking period.		



## WARRANTY

Warranty for your product starts from the Date of Purchase against manufacturing defects in the parts specified in below chart. To avail Warranty Customer Should register warranty of product within three months from date of Purchase. Warranty is void for any alterations made in product, used for commercial usage, Scratches, breakages, unauthorised installations, damage due to misuse, normal wear & tear.

PRODUCT	COMPREHENSIVE WARRANTY	MODELS
Built-In Electric Oven	2 Years	BIO-GASTM78L-MBL

## TERMS AND CONDITIONS

- ◆ To avail warranty benefit product should be installed through Authorized Service Franchise only.
- ◆ This warranty is confined to first purchaser of the product only i.e warranty is not transferrable from first buyer.
- ◆ Warranty starts from Date of Purchase and not from Date of usage.
- ◆ To avail warranty benefits
  1. customer must register product on Crompton Warranty Portal as mentioned in the user manual within 3 months from Date of Purchase.

Warranty will be applicable only after verification of proof of purchase i.e. GST purchase invoice by authorised Service personnel during installation visit.

or

2. Alternately warranty be availed by submitted filled in registration form with valid proof of purchase (GST Purchase Invoice) and warranty card to Authorized Service Personnel at the time of Installation. Customer should call toll free number for installation request. Customers are therefore required to keep original invoice and warranty card safely. Repair or replacement will be carried out by company's service centre or its authorized service associates.
- ◆ First product installation after purchase are Free of Cost for first buyer.
  - ◆ For all units installed beyond the municipal limits of the jurisdiction of the authorised service centre, the travel cost expenses for service technician visit and other incidental costs will be borne by the customer.
  - ◆ In the event of repair/replacement of any part(s) or the appliance unit, this warranty will thereafter continue and remain in force only for the remainder period of warranty period. Moreover, the time taken for repair/ replacement and in transit, whether under the warranty or otherwise shall not be excluded from the warranty period.
  - ◆ The company and its authorized service centre reserves the right to retain any part/s or component/s replaced at its discretion in the event of a defect noticed in the product during the warranty period.
  - ◆ Company may at its discretion replace the faulty part (s) with functionally new operative part(s).
  - ◆ In case of any damage to the product due to customer abuse or repairs by un-authorized personnel or misuse detected by the Authorized Service Centre personnel, the warranty conditions shall be void and repairs will be done subject to availability of parts and on chargeable basis only.

- ◆ Replacement of parts would be purely at the discretion of the company. In case the replacement of the entire unit is being made, (subject to the sole discretion of the company), the same model shall be replaced and in the event such model has been discontinued, it shall be replaced with the other model of price equivalent at the time of purchase.
- ◆ If any coloured internal or external components are replaced, there will be no commitment to ensure that the shades match with the original or other components. The replaced shades, patterns, tints may vary from the customer's unit due to continuous usage of the unit. Any matching components changed at customer's request will be on chargeable basis.
- ◆ Damage of any product or parts thereof due to any of the following causes will not be covered under this warranty.
  1. Any misuse caused due to (but not limited to) handling, negligence, accident or faulty installation.
  2. Improper maintenance of the product by not abiding by the Crompton's printed User Manual.
  3. Dirt, lime-scale or aggressive cleaning chemicals.
  4. Unauthorized alterations to the products.
  5. Normal wear & tear.
- ◆ While the company will make every effort to carry out repairs at the earliest, it however is made expressly clear that the company is under no obligation to do it in a specified period of time.
- ◆ This warranty shall not cover any consequential or resulting liability, damage or loss to property or life arising directly or indirectly out of any defect in the Crompton Products. The company's obligation under this warranty shall be limited to repair or providing replacement of defective parts/product only under the warranty period.
- ◆ The warranty doesn't cover components like Glass, Washers, Rubbers, springs, plastic Items or consumable items unless explicitly mentioned in warranty table mentioned in user manual.
- ◆ The warranty does not cover any accessories external to the product. After completion on standard product warranty period, in case of any part or product failure, standard service visit charges, labour and parts replacement charges will be borne from customers, as per prevailing rates of the company. For specific parts offered with extended warranty, part charges will not be applicable for the mentioned extended warranty period.
- ◆ Any disputes will be subject to jurisdiction of Mumbai Courts only.

#### **THIS WARRANTY IS NOT APPLICABLE IN FOLLOWING CASES**

- ◆ Proof of purchase, invoice in Original and/or Warranty Card is not shown to company authorized service personnel at the time of repair. In such cases service will still be provided BUT on chargeable basis as per the standard rates of labour and/or parts (as the case may be), prevailing at that point of time.
- ◆ Repair work is carried out by person/agency other than the authorized company personnel, or the product is not installed/used according to the instructions given in instruction/installation manual.
- ◆ Site conditions, where the product is installed, does not confirm to the recommended operating conditions of Crompton Products.
- ◆ Defect caused by improper use, as determined by the company authorized service personnel.
- ◆ Defect is caused due to cause beyond control like lightning, acts of God, abnormal water supply/pressure or while in transit from dealer's outlet to purchaser's residence.

- ◆ Damage to the product or any part/s due to transportation or shifting is not covered by warranty.
- ◆ This warranty will automatically terminate on the expiry of the warranty period even if the product may not be in use for any time during the warranty period for any reason.

## AFTER SALE SERVICE

### Before calling the toll free number to register the complaint:

- ◆ Check the ' Trouble Shooting Guide' given above to see if you can eliminate the problem yourself.
- ◆ Re-start the Built-in Electric Oven to check if correct operation is restored

## ON CALLING THE TOLL FREE NUMBER

Please give the following information:

- ◆ Your complete address with landmark and contact numbers.
- ◆ Model of Built-in Electric Oven.
- ◆ Nature of malfunction.
- ◆ Please make a note of the Call Number allotted to you.
- ◆ Please handover photocopy of the Invoice to technician to attend your complaint.

Please do not allow any unauthorized person to service or repair the Built-in Electric Oven. This may affect the safety and quality of the product. This will also make the Warranty null and void.

## We as **Crompton**, always here to assist you

Simply scan



Or

Please call **Crompton** service on  
1800 419 0505 (Toll Free),  
for any product queries  
or service escalations

GAN721/22-03-2022

# Crompton

Crompton Greaves Consumer Electricals Limited

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