



**WALL OVEN** User Guide

**FOUR MURAL** Guide de l'utilisateur

**HORNO DE PARED** Guía del usuario



**MODELS:**  
WOU-130  
WOUD-230





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## **Important!** **SAVE THESE INSTRUCTIONS**

*The models shown in this user guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please go to our website [www.dcsappliances.com](http://www.dcsappliances.com) or contact your local DCS Customer Care Representative.*

## Operation

Your oven has been carefully designed to operate safely during normal cooking procedures. Please keep the following guidelines in mind when you are using your oven:

### **WARNING!**



#### Electrical Shock Hazard

Turn the oven off at the wall before replacing fuses or the oven lamp.  
Failure to do so may result in death or electrical shock.

### **WARNING!**



#### Hot Surface Hazard

Accessible parts may become hot when in use.

To avoid burns and scalds, keep children away.

Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes.

Use care when opening the oven door.

Let hot air or steam escape before removing or replacing food.

Do not touch heating elements or interior surfaces of the oven. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of the oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are the oven vent, the surface near the oven vent, and the oven door and window.

Failure to do so could result in burns and scalds.

## Important safety precautions

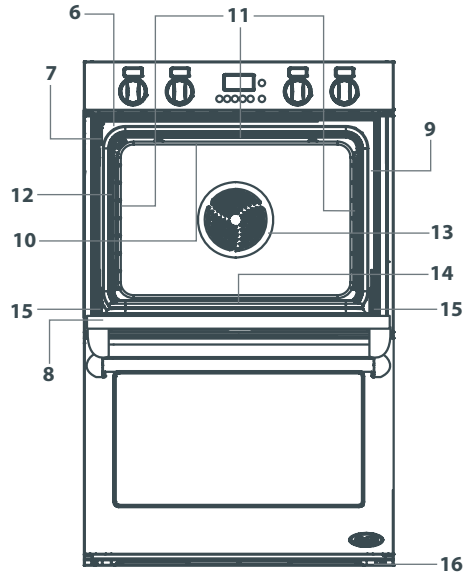
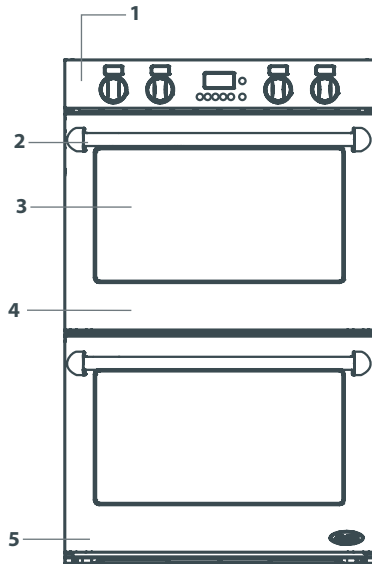
- *To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow the important safety precautions listed below:*
- *Read all the instructions before using the oven. Use the oven only for its intended purpose as described in these instructions.*
- *Proper installation: be sure your appliance is properly installed and grounded by a qualified technician.*
- *Isolating switch: make sure this oven is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.*
- *Never use your appliance for warming or heating the room. Persons could be burned or injured or a fire could start.*
- *Household appliances are not intended to be played with by children.*
- *Do not leave children alone. Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance. Children or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.*
- *Do not place heavy objects on the oven door.*
- *Wear proper apparel. Do not wear loose fitting or hanging garments when using the appliance. They could ignite or melt if they touch an element or hot surface and you could be burned.*
- *User servicing: do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.*
- *Storage in or on appliance: flammable materials should not be stored in an oven or near its surface.*
- *Do not use water on grease fires. Smother the fire or flame or use a dry chemical or foam type extinguisher.*
- *Use only dry oven mitts or potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholders touch hot areas or heating elements. Do not use a towel or a bulky cloth for a potholder. It could catch fire.*
- *Do not heat unopened food containers. They can build up pressure that may cause the container to burst and result in injury.*
- *Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warm weather.*
- *Always keep oven vents unobstructed.*
- *Caution. Hot air can blow from the vent at the base of the oven as part of the oven's cooling system.*
- *Do not place aluminum foil, dishes, trays, water or ice on the oven floor during cooking, as this will irreversibly damage the porcelain enamel.*

## Safety and warnings

- *Placement of oven racks (shelves): always position racks (shelves) in the desired location while the oven is cool (before preheating). If a rack (shelf) must be removed while the oven is hot, do not let the oven mitts or potholder contact hot heating elements in the oven or the base of the oven.*
- *Do not clean the door seal or cavity seals (gaskets) or use any oven-cleaning products on them. They are essential for a good seal, which ensures that the oven operates efficiently. Care should be taken not to rub, damage or move them.*
- *Do not use oven cleaners, harsh/abrasive cleaning agents, waxes, or polishes. No commercial oven cleaner, oven liner, or protective coating of any kind should be used in or around any part of the oven. Do not use harsh/abrasive cleaners, scourers or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in the glass shattering.*
- *Clean only the parts listed in this manual.*
- *Do not use a steam cleaner to clean any part of the oven.*
- *Before starting a self-clean cycle, remove oven shelves/racks, side racks/shelf supports, broiler pan and all other cookware/utensils, and wipe up large food spills or grease deposits.*
- *During a self-clean cycle, the oven reaches higher temperatures than it does for cooking. Under such conditions, the surfaces may get hotter than usual and children should be kept away.*
- *Do not store things children might want above the oven. Children could be burned or injured while climbing on the oven to retrieve items.*
- *Do not install or operate the appliance if it is damaged or not working properly. If you receive a damaged product, contact your dealer or installer immediately.*
- *Use only bakeware approved for oven use. Follow the bakeware manufacturer's instructions.*
- *Never cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.*
- *The California Safe Drinking Water and Toxic Enforcement Act requires businesses to warn customers of potential exposure to substances which are known by the State of California to cause cancer or reproductive harm. Small amounts of harmful chemicals are given off in the oven's self-cleaning cycle from insulation and food decomposition. Significant exposure to these substances can cause cancer and reproductive harm. Venting with a hood or open window, and wiping out excess food spills prior to self-cleaning the oven reduces exposure.*

## About your new oven

Thank you for buying a DCS by Fisher & Paykel built-in multifunctional oven. Now that it is installed and ready to use, you will want to know everything about it to make sure you get excellent results right from the start. This guide introduces you to all its features, as well as giving you a set of cooking guidelines. We recommend you read the entire guide before using your new oven, for both safety and for cooking success.



- |   |                                 |    |                                    |
|---|---------------------------------|----|------------------------------------|
| 1 | Control panel                   | 9  | Cavity seal (gasket)               |
| 2 | Door handle                     | 10 | Broil element                      |
| 3 | Oven window                     | 11 | Oven lights                        |
| 4 | Upper oven                      | 12 | Meat probe socket                  |
| 5 | Lower oven (double models only) | 13 | Convection fan & concealed element |
| 6 | Model & serial number           | 14 | Lower concealed element            |
| 7 | Self-clean latch                | 15 | Door hinge                         |
| 8 | Door seal (gasket)              | 16 | Oven vent                          |

## Setting the clock

When your oven is connected to a power supply for the first time, a tone will sound and the clock display will light up. The clock display will show '12:00' and the colon (:) will flash. Next, set the clock.

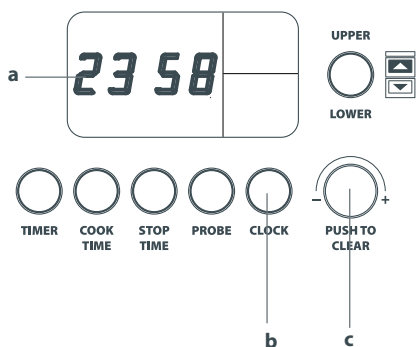
### **Important!**

*You must set the clock before you can use the oven.*

### To set the clock

- 1 While the colon (:) is flashing, rotate the **PUSH TO CLEAR** button until the correct time is showing.
- 2 Press the **CLOCK** button to set the time, or wait eight seconds and it will set automatically.

Refer to 'User preference settings' for instructions on how to change between 12-hour and 24-hour display.



a Clock display

b **CLOCK** button

- allows you to set the clock

c **PUSH TO CLEAR** button

- turn this button to set the clock, timer, probe temperature, cook time, stop time

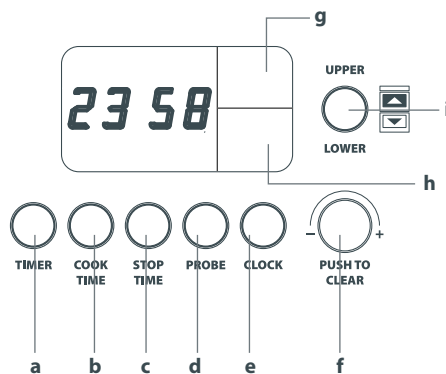
- press this button to clear the display



## Using the oven controls

In double ovens, knobs on the left are for the upper oven and knobs on the right are for the lower oven. Pushing the oven cavity selector button lets you toggle between the oven cavities, for example if you are setting automatic programs.

- a **TIMER** button
  - b **COOK TIME** button
  - c **STOP TIME** button
  - d **PROBE** button
  - e **CLOCK** button
  - f **PUSH TO CLEAR** button (rotate/press)
  - g Upper oven cavity display
  - h Lower oven cavity display
  - i Oven cavity selector button - press this button to toggle between upper and lower cavity settings
- g, h, and i are on double models only



## Timer

You can use the timer at any time, even when you are not using the oven.

### To set the timer

- 1 Press the **TIMER** button. The **TIMER** symbol and the colon will flash in the clock display.
- 2 Rotate the **PUSH TO CLEAR** button until you have the time you need. Press the **TIMER** button or wait eight seconds for the setting to be adopted and the timer will begin to count down.
- 3 To cancel the timer, press the **TIMER** button then the **PUSH TO CLEAR** button.
- 4 When the set time finishes, the **TIMER** symbol and 0:00 will flash and the oven will beep. Press the **TIMER** or **PUSH TO CLEAR** button to stop the beeping and clear the timer.

**The timer does not turn the oven off.**

## Oven Modes

### BAKING



#### TRUE CONV: fan plus fan element

A concealed heating element surrounding the fan in the rear of the oven heats air, which is then blown into the cavity. The consistent temperature ensures baking is well risen and evenly colored. Cookies are crisp on the outside and chewy in the middle, meat and poultry are deliciously browned and sizzling while remaining juicy and tender. Casseroles are cooked to perfection and reheating is quick and efficient (remove lid from casseroles). TRUE CONV is the mode to choose for multi-shelf cooking and complete oven meals. TRUE CONV is excellent for baking angel food cake.



#### CONV BAKE: fan plus upper and lower elements

The oven fan circulates hot air from the top outer and the lower concealed elements and distributes it around the oven cavity. Food cooked using the CONV BAKE mode tends to brown more quickly than foods cooked on the traditional BAKE mode. Use CONV BAKE at a low temperature –125 °F (50°C)– for drying fruit, vegetables and herbs. When cooking casseroles, remove lid.



#### BAKE: upper and lower elements

Heat comes from the top outer and lower concealed elements. BAKE is the traditional baking mode, ideal for cakes. If baking on two shelves, arrange dishes so no item is directly over another. BAKE is ideal for foods that require baking for a long time or at low temperatures, like meringues and rich fruitcakes.



#### CONV PASTRY: fan plus lower element

The fan circulates heat from the lower concealed element throughout the oven. Excellent for sweet and savory pastry foods, for moist breads and brownies and cookies that you want extra chewy.



#### PASTRY BAKE: lower element

Heat comes from the lower element only. This is a traditional baking mode, suitable for recipes that were developed in older ovens. For best results, bake on only one shelf at a time. It is perfect for foods that require delicate baking and have a pastry base, like custard tarts, pies, quiches and cheesecake or anything that does not require direct heat and browning on the top.

### ROASTING



#### ROAST

This is a two-step program. The oven does not require preheating. An initial 20-minute searing stage crisps and browns the roast and caramelizes the juices on the outside of the meat, then the temperature drops to the level you have preset for the remainder of the cooking period, producing a tender and juicy roast that is full of flavor. This mode is also great for cooking vegetables. Little browning takes place after the initial searing.

## BROILING



### **BROIL: upper inner element**

BROIL delivers intense heat from the inner region of the top element. Great when you need to quickly broil one to two portions of your usual favorites, like crispy chicken breasts or a steak.



### **MAXI BROIL: upper inner and outer elements**

MAXI BROIL delivers intense heat from the entire top element. It is the most suitable mode for 'finishing off' many meals, for example browning the top of potato gratin and frittata. Use MAXI BROIL to toast bread or to broil your favorite chicken, fish and steak.



### **CONV BROIL: fan plus upper inner and outer elements**

CONV BROIL produces food with a finish that is similar to a rotisserie. Meat, poultry and vegetables cook beautifully; food is crisp and brown on the outside while the inside remains moist and tender. Try using this mode for whole chicken or tenderloin of beef.



### **WARM**

WARM is a constant low heat of 165°F (75°C). Use it to keep cooked food hot, or to warm plates and serving dishes. To reheat food from cold, use TRUE CONV and change to WARM only when the food is piping hot, as this mode will not bring cold food up to a temperature high enough to kill any harmful bacteria.



### **SELF CLEAN**

This oven features a pyrolytic self-cleaning cycle that takes care of the mess and grime that is traditionally associated with oven cleaning. During self-cleaning, the oven reaches very high temperatures. This burns off and breaks down soil and grease deposits. A smoke eliminator and active venting system eradicates odor. For instructions on how to use SELF CLEAN, see the 'Care and cleaning' section.

## Cooling fan

A cooling fan will come on automatically and blow air out below the oven door during the use of most oven modes. It may continue to run after the oven is switched off to keep the door and control panel cool.

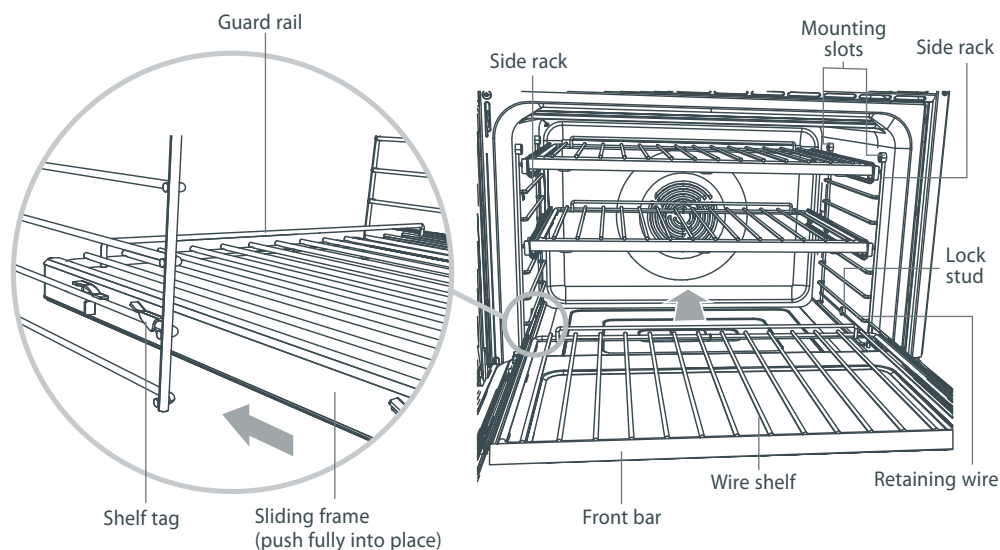
## Positioning the shelves

Placing the telescopic sliding shelves on the side racks provides eight cooking positions to choose from. See the 'Cooking guidelines' for suggested shelf positions.



### To position the shelves

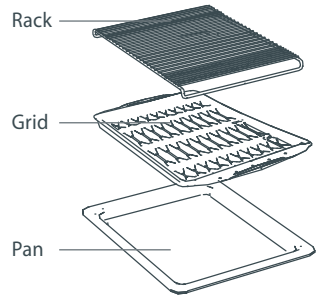
- Always position oven shelves BEFORE heating the oven.
- To remove a sliding shelf, grip it by its two front corners (making sure you are gripping the wire shelf and the sliding frame together), tilt upwards and pull it out of the oven.
- To place a sliding shelf in the oven correctly, position it so that the front bar is toward you, as shown.
- Check that the sliding frame is not extended.
- Check the guard rail (as shown) to make sure the shelf is the right way up.
- Position the shelf so that it is level and the rear shelf tags on both sides of the sliding frame rest on the side racks (as shown).
- Then push the sliding shelf all the way to the back of the oven, until the front shelf tags drop into place.
- Note: generally, the shelf positions in the top of the oven are suitable for broiling. Those in the middle or lower region of the oven are suitable for baking, roasting and casseroles.
- For your safety, the wire shelves and telescopic sliding frames are built together as one unit and are not separable. This means that when placed properly on the side rack, the slides will prevent the wire shelves from tilting when pulled towards you.
- To prevent the tags from lifting off the side racks, take care to slide the shelves forward horizontally.



## Choosing the right bakeware

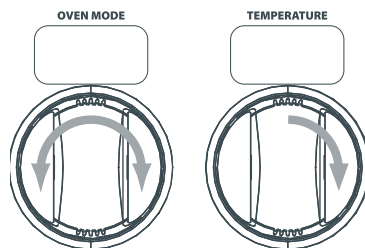
The size, shape and material of the bakeware will affect the baking time.

- The three-piece broil/roast system provided with your oven (consisting of the pan, grid and rack) has been designed to reduce splatter and smoke, and is therefore ideal for broiling and roasting. We suggest you place meat on the broil/roast rack (on top of the pan and grid) to allow hot air to circulate around it. This gives more even browning and a result similar to a rotisserie.
- On occasions, you may want to use only two pieces of the system. For example, when roasting a large turkey, use only the pan and grid for greater stability.
- Metal bakeware results in the fastest baking time. Dark baking pans or those with a dull finish absorb heat or brown food, especially on the base, faster than shiny pans.
- A shiny finish may work best for some cakes and cookies, as it reflects some heat and gives a less intensive baking surface.
- If using dark baking pans, it may be necessary to reduce the oven temperature by 25°F (10°C). It may also be necessary to extend the baking time by a couple of minutes.
- Insulated cookie sheets or baking pans may increase the length of baking time.
- Use glass or ceramic bakeware for foods that do not require a dark brown crust (eg soufflé or lasagna).



## Selecting mode and temperature

- To select a mode, turn the oven mode knob.
- To select a temperature, turn the temperature knob clockwise.
- For double ovens, knobs on the left are for the upper oven and knobs on the right are for the lower oven.
- See the 'Cooking guidelines' section for suggested modes and temperatures.



## Preheating your oven

- Preheat your oven when using the following modes for baking: TRUE CONV, CONV BAKE, BAKE, CONV PASTRY and PASTRY BAKE. These modes are equipped with a fast preheat: the oven will heat to 350°F (175°C) in approximately 10 minutes and to 425°F (225°C) in approximately 15 minutes.
- When your oven is preheating, the selected temperature is displayed alternately with the actual oven temperature. When the oven reaches the selected temperature, a beep will sound and the temperature display will change from orange to white.
- If you want to increase the oven temperature during cooking, follow these steps to reactivate the fast preheat:
  - 1 Turn the oven mode and temperature knobs to OFF.
  - 2 Wait for the display lights to go out.
  - 3 Then select the new settings.

## Using the oven modes

### Baking

- For best results when baking, always preheat the oven to the temperature recommended in the recipe.
- Make sure cake pans do not touch each other or the sides of the oven by staggering them across shelves.
- If using the BAKE mode and baking on more than one shelf (eg layer cakes), stagger the cake pans so one is not directly above another.
- TRUE CONV is good for multi-shelf baking as the temperature inside the cavity is even.
- Do not open the oven door until at least  $\frac{3}{4}$  through the suggested baking time.
- When baking double the recipe, especially cookies, it may be necessary to increase the baking time by a couple of minutes.
- The circulating air of convection (CONV) modes heats and browns foods more quickly than using non-convection modes.
- When converting recipes from BAKE to CONV BAKE, the oven temperature can normally be lowered by 25°F (10°C); the baking time will remain the same. For some recipes, it may work better to reduce the baking time by several minutes and leave the oven temperature unchanged. For recipes with longer baketimes (ie over an hour), best results may be achieved by reducing both slightly.
- Food flavors and smells will not transfer between different foods cooked using convection modes. As a general rule, TRUE CONV is excellent for turkeys and baking foods on multiple shelves; CONV BAKE browns dishes well and is ideal for dishes cooked in under an hour; BAKE is generally the mode to choose for delicate foods and those in the oven for longer than an hour.

### ***Important!***

*Do not place aluminum foil, dishes with reflective qualities or any object on the oven floor as this will cause a heat build-up which will irreversibly damage the porcelain enamel.*

## Roasting



Using the ROAST mode will give you a tender and juicy roast that is full of flavor.

- Place the meat on the broil/roast system on a shelf so that the top of the roast is in the center of the oven or lower.
- Tender cuts should be cooked at a high temperature quickly, while tougher cuts require a lower temperature for a longer time.
- Use the meat probe for perfect results – it takes the guesswork out of telling when your roast is done. See the instructions on ‘Using the meat probe.’
- Thick pieces of meat take longer to cook than thin pieces of the same weight.
- Boneless, rolled or stuffed roasts take longer to cook than roasts containing bones.
- Poultry should always be well cooked with the juices running clear at an internal temperature of 170°F (75°C).
- Roasting uses dry heat. Don’t add water to your roast as this has a steaming effect.
- Vegetables are excellent cooked on ROAST. You can also place them around meat on the broil/roast system. Do this partway through cooking a large piece of meat which takes longer than two hours to cook, so that you do not overcook the vegetables. Note that the vegetables will brown and cook more slowly if they have missed the initial searing stage.
- In ROAST mode, the initial searing is too hot for roasting bags. Use TRUE CONV, CONV BAKE or BAKE if you are using roasting or oven bags and follow the manufacturer’s guidelines.

## Broiling



Using the BROIL, MAXI BROIL and CONV BROIL modes gives you a healthier alternative to frying. It is also a great way to cook vegetables. CONV BROIL is especially suitable for foods that you might normally pan-fry, barbecue or rotisserie. Always broil with the oven door completely closed. Note that power levels are expressed as a percentage from LO (50% power) to HI (100% power) in BROIL and MAXI BROIL modes. Most broiling is carried out on HI, but you may want to reduce the heat to suit your needs. We recommend that you place food on the three-piece broil/roast system. In BROIL and MAXI BROIL, best results may be achieved by preheating the broiler for about five minutes before you begin cooking.

- If you use glass or ceramic dishes and pans, be sure that they can withstand the high temperature of the broiler.
- To prevent food sticking, spray the grid with a light coating of non-stick cooking spray.
- To avoid piercing the meat and letting juices escape, use tongs or a spatula when you turn the meat halfway through the cooking time.



### Tips for dehydrating fruit

- To obtain high quality dried fruit, select only unblemished, ripe fruit.
- Wash fruit thoroughly and pat dry. Peel if desired. Fruit that is not peeled will take longer to dry. Remove pits, stems or seeds if necessary. Place fruit on a baking tray on a shelf in the oven.
- We recommend using TRUE CONV or CONV BAKE at 125°F (50°C).



### Tips for proofing bread

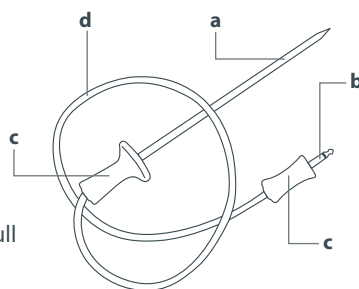
- Your oven provides an ideal sealed environment for proofing bread.
- Preheat the oven on BAKE at 100°F (30°C). When you are ready to proof the dough, turn the temperature OFF, leaving the oven mode knob at BAKE, and place the dough in a covered bowl on a shelf in the warm oven. It will be the perfect temperature to proof dough. The oven is so well insulated that it will stay warm for several hours.

Note: some recipes recommend putting water or ice in the oven with the bread dough during baking. The additional moisture improves the bread crust. You must place the water or ice in a heat resistant dish and on an oven shelf in positions 1 or 2. Do not put it directly onto the oven floor. Placing water, ice or any dish or tray directly on the oven floor will irreversibly damage the porcelain enamel.


## Using the meat probe

Use your meat probe to accurately judge when your meat is perfectly cooked. You can use the probe on TRUE CONV, CONV BAKE, ROAST, CONV BROIL and BAKE modes.

- 1 Select the oven mode and temperature. Preheat the oven if appropriate. Remember ROAST and CONV BROIL do not require preheating.
- 2 Insert the metal probe horizontally into the center of the thickest part of the fully defrosted meat. The thicker the meat, the longer it will take to cook, so it is important that the probe is measuring the temperature of the meat at its thickest point. Make sure the probe does not touch bone (pull probe away from bone  $\frac{1}{2}$ " (1.5 cm), fat or gristle, as these will heat up more quickly than the lean meat.
- 3 Place the meat on the broil/roast system.
- 4 When the oven has preheated (if required) to the set temperature, place the broil/roast system in the oven and insert the plug end of the meat probe into the probe socket, using an oven mitt if the oven is hot. The probe socket is on the left hand side of the oven, just under shelf position 7. Make sure the probe is pushed completely into the socket, then close the oven door.
- 5 Select the upper or lower oven for double models using the cavity selector button.
- 6 Press the **PROBE** button on the control panel. The preset temperature of 150°F (65°C) and PROBE will light up in the display. If you want to select a different internal food temperature from the preset temperature, rotate the **PUSH TO CLEAR**  button while the **PROBE** symbol is flashing. For temperature guidelines, see the 'Cooking guidelines' section.
- 7 During cooking, the display will show the actual internal temperature of the meat. To look at the set internal temperature, press **PROBE**.
- 8 The oven will beep and automatically turn off when the meat reaches the set internal temperature. The temperature and oven mode displays will remain on and the oven light will go out.
- 9 Return the oven to manual operation by pressing the **PUSH TO CLEAR**  button. Turn the oven mode and temperature knobs to OFF.



a Metal probe      c Handle  
b Plug                  d Cable

To cancel the probe setting before the set temperature has been reached, press the **PROBE** button and then the **PUSH TO CLEAR**  button.

**Tips for using the meat probe**

- You can use the meat probe with automatic cooking functions. If the meat reaches the set temperature before the stop time is reached, the probe will turn the oven off.
- The internal temperature of the meat will continue to rise by 5-15°F (2-8°C) after you have removed it from the oven, so allow for this in your calculations. Cover with foil and let it rest for 15 to 20 minutes.



***Important!***

- *Use only the meat probe supplied with your oven, purchased from your DCS dealer or replaced under warranty by your nearest DCS authorized service agency.*
- *Hold the meat probe at the handle when inserting and removing it from food and the meat probe socket.*
- *Remember to remove the meat probe from the oven before you start a self-clean cycle.*
- *Do not store the probe in the oven.*
- *Only use the probe with fully defrosted food.*
- *Wash the meat probe in mild soapy water. It is NOT dishwasher safe.*

## Automatic cooking

Automatic time (delayed start) cooking will turn the oven on and off at times you have set.

### To set automatic time cooking

- 1 Check that the clock shows the correct time.
- 2 In double ovens, choose the upper or lower oven. This is important.
- 3 Select the oven mode and temperature.
- 4 Decide how long the food will take to cook, allowing time for preheating if necessary.
- 5 Press the **COOK TIME** button and rotate the **PUSH TO CLEAR**  button to select this length of time. You do not need to set a start time.
- 6 Press the **STOP TIME** button, and rotate the **PUSH TO CLEAR**  button to select the time of day you want the oven to stop cooking.

Note: you must set this stop time within eight seconds, or the cook time settings will be automatically adopted. To cancel the cook time settings, turn the oven mode and temperature knobs to OFF, as described in 'Canceling automatic cooking'.

### When automatic cooking is set

- The oven mode and temperature knobs will still function (as during manual operation). You can alter these before or during cooking, and you can manually turn the oven off before the set cook time has finished.
- Before cooking starts, DELAY, AUTO and the current time will show in the clock display. The oven mode and temperature displays will dim, and the oven light will be off.
- During cooking, AUTO, COOK TIME and the remaining cook time will show in the clock display. The oven mode and temperature displays will be bright, and the oven light will be on.


### When automatic cooking has finished

- When cooking has finished, the oven will beep and turn off. The temperature and oven mode displays will dim, and the oven light will go off. COOK TIME and AUTO will flash in the clock display.
- Turn the oven mode and temperature knobs to OFF. The oven light will stay on for eight seconds, and then go off when the oven returns to manual operation.

## Automatic stop cooking

You can set the oven to automatic stop cooking at any time during cooking, or when you turn the oven on.

### To set automatic stop cooking

- 1 Check that the clock shows the correct time.
- 2 In double ovens, choose the upper or lower oven. This is important.
- 3 Select the oven mode and temperature.
- 4 Press the **STOP TIME** button, and rotate the **PUSH TO CLEAR**  button to select the time you want the oven to stop cooking.

### When automatic stop cooking is set

- During cooking, AUTO, COOK TIME and the remaining cook time will show in the clock display. The oven mode and temperature displays will be bright, and the oven light will be on.

### When automatic stop cooking has finished

- When the cook time has finished, the oven will beep and turn off. The oven and temperature displays will dim, and the oven light will go off. COOK TIME and AUTO will flash in the clock display.
- Turn the oven mode and temperature knobs to OFF. The oven light will stay on for eight seconds, and then go off when the oven returns to manual operation.

### Canceling automatic cooking

To cancel automatic time and automatic stop cooking, turn the oven mode and temperature knobs to OFF. After eight seconds, the clock display will revert to the time of day, and the oven will return to manual operation.

## ***Important!***

- *Avoid using foods that will spoil while waiting for the cooking cycle to begin. Typical foods to avoid include those containing eggs and dairy products, cream soups, cooked and uncooked meats, poultry and fish.*
- *If cooking will not begin immediately, place only very cold or frozen food in the oven. Most unfrozen food should never stand in the oven for more than two hours before cooking begins.*
- *Do not allow food to remain in the oven for more than one hour after cooking finished.*
- *Automatic cooking is not suitable for food needing to be cooked in a preheated oven, eg delicate baked goods.*



This chart will help you to match your cooking requirements to the most appropriate cooking mode. Note: ● Recommended method ○ Alternative method

|                        | TRUE CONV | CONV BAKE | BAKE | CONV PASTRY | PASTRY BAKE | ROAST | BROIL | MAXI BROIL | CONV BROIL |
|------------------------|-----------|-----------|------|-------------|-------------|-------|-------|------------|------------|
| <b>Roasting</b>        |           |           |      |             |             |       |       |            |            |
| Roast beef/pork/lamb   | ○         | ○         | ○    |             |             | ●     |       |            | ○          |
| Roast chicken (whole)  | ○         | ○         | ○    |             |             |       |       |            | ●          |
| Roast chicken (pieces) | ○         | ○         | ○    |             |             |       | ○     | ○          | ●          |
| Roast turkey           | ●         |           | ○    |             |             |       |       |            |            |
| Vegetables             | ○         | ○         | ○    |             |             | ●     |       |            | ●          |
| <b>Broiling</b>        |           |           |      |             |             |       |       |            |            |
| Steak/Chops/Cutlets    |           |           |      |             |             |       | ○     | ●          |            |
| Fish                   |           |           |      |             |             |       | ○     | ●          | ○          |
| Ground meat patties    |           |           |      |             |             |       | ○     | ●          | ○          |
| Vegetables             |           |           |      |             |             |       | ○     | ●          | ○          |
| Toast                  |           |           |      |             |             |       | ○     | ●          |            |



TRUECONV

**Shelf**  
 (single; multi) Temp °F Temp °C Time (min)
**Baking**

|   |  | Shelf<br>(single; multi) | Temp °F         | Temp °C         | Time (min) |
|---|--|--------------------------|-----------------|-----------------|------------|
| Bread   | American sandwich loaf -<br>9"x5"/23x13cm loaf pan | 3                        | 350             | 175             | 40-50      |
| Bread   | wholewheat loaf<br>- 9"x5"/23x13cm loaf pan        | 3                        | 375             | 190             | 35-45      |
| Cornbread   |  | 4                        | 425             | 215             | 22-28      |
| Biscuits  |  | 4                        | 425-450         | 215-230         | 10-12      |
| Muffins, large  |  | 3                        | 375             | 175             | 23-30      |
| English scones  |  | 4                        | 425-450         | 215-230         | 10-12      |
| Sugar cookies   | one shelf  | 4                        | 375             | 175             | 6-10       |
|   | two shelves  | 2 & 6                    | 375             | 175             | 7-11       |
|   | three shelves                                      | 2, 4 & 6                 | 375             | 175             | 8-12       |
| Cup cakes/Small cakes                                       |  | 4                        | 365             | 185             | 13-18      |
| Layer cakes, yellow, white & chocolate (8"/20cm round pans) | one shelf  | 4                        | 340-350         | 170-175         | 32-38      |
|   | two shelves  | 4 & 6                    | 340-350         | 170-175         | 32-38      |
| Layer cake, yellow, white & chocolate (9"/23cm round pans)  | one shelf  | 4                        | 340-350         | 170-175         | 27-33      |
|   | two shelves  | 4 & 6                    | 340-350         | 170-175         | 27-33      |
| Layer cake, yellow, white & chocolate (9"x13"/23x33cm pan)  |  | 4                        | 340-350         | 170-175         | 32-38      |
| Fatless sponge cake   |  | 4                        | 350             | 175             | 30-40      |
| Pound cake  | from scratch                                       | 2                        | 325             | 160             | 70-80      |
|   | mix  | 2                        | 350             | 175             | 48-58      |
| Brownie (8"x8"/20x20cm pan)                                 | from scratch                                       | 4                        | 350             | 175             | 20-25      |
| Angel food cake (10"x4"/25x10cm tube pan)                   | from scratch                                       | 1                        | 325-350         | 160-175         | 50-60      |
|   | mix  | 1                        | 350             | 175             | 37-47      |
| Meringues   |  | 4                        | 250-270         | 120-130         | 60-70      |
| Fruit pie (two-crust)                                       | from scratch                                       | 2                        | 425 then<br>375 | 215 then<br>190 | 20 then 25 |
|   | frozen   | 2                        | 375             | 190             | 45-65      |
| Pizza   | from scratch                                       | 4                        | 425-450         | 215-230         | 10-15      |
|   | frozen   | 4                        | 375             | 175             | 18-25      |
| Lasagna   |  | 4                        | 350-375         | 175-190         | 40-50      |
| Casserole   |  | 3                        | 350-360         | 175-180         | 60-90      |
| Vegetables  |  | 4                        | 350-375         | 175-190         | 30-60      |





## CONV BAKE

## Shelf

(single; multi)

Temp °F

Temp °C

Time (min)

## Baking

|  |  | Shelf<br>(single; multi) | Temp °F         | Temp °C         | Time (min) |
|--|--|--------------------------|-----------------|-----------------|------------|
| Bread  | American sandwich loaf -<br>9"x5"/23x13cm loaf pan | 2                        | 325-350         | 170-175         | 35-50      |
| Bread  | wholewheat loaf<br>- 9"x5"/23x13cm loaf pan        | 2 or 3                   | 350-375         | 180-190         | 30-45      |
| Cornbread  |  | 4                        | 400-425         | 210-215         | 20-25      |
| Biscuits   |  | 4                        | 400-425         | 210-215         | 8-10       |
| Muffins, large   |  | 3                        | 375             | 175             | 20-25      |
| English scones   |  | 4                        | 400-425         | 210-215         | 8-12       |
| Sugar cookies  |  | 4                        | 375             | 175             | 6-10       |
| Cup cakes/Small<br>cakes   |  | 4                        | 365             | 185             | 13-18      |
| Layer cakes, yellow,<br>white & chocolate<br>(8"/20cm round<br>pans) | one shelf  | 4                        | 340             | 170             | 32-38      |
|  | two shelves  | 4 & 6                    | 340             | 170             | 32-38      |
| Layer cake, yellow,<br>white & chocolate<br>(9"/23cm round<br>pans)  | one shelf  | 4                        | 340             | 170             | 27-33      |
|  | two shelves  | 4 & 6                    | 340             | 170             | 27-33      |
| Layer cake, yellow,<br>white & chocolate<br>(9"x13"/23x33cm<br>pan)  |  | 4                        | 340             | 170             | 32-38      |
| Fatless sponge cake  |  | 4                        | 325-350         | 160-175         | 30-40      |
| Pound cake   | from scratch                                       | 2                        | 325             | 160             | 60-75      |
|  | mix  | 2                        | 325-350         | 160-175         | 48-58      |
| Brownie<br>(8"x8"/20x20cm<br>pan)                                    |  | 4                        | 325-350         | 160-175         | 20-25      |
| Meringues  |  | 2                        | 250             | 120             | 60         |
| Fruit pie (two-crust)  | from scratch                                       | 2                        | 400 then<br>350 | 200 then<br>175 | 20 then 25 |
|  | frozen   | 2                        | 350             | 175             | 45-65      |
| Pizza  | from scratch                                       | 4                        | 425             | 215             | 10-12      |
|  | frozen   | 4                        | 375             | 175             | 18-20      |
| Lasagna  |  | 4                        | 350-375         | 175-190         | 35-40      |
| Casserole  |  | 3                        | 350             | 175             | 60-90      |
| Vegetables   |  | 3 or 4                   | 350-375         | 175-190         | 30-50      |



## BAKE

Shelf  
(single; multi)

Temp °F

Temp °C

Time (min)

## Baking

|   |   |        |              |              |            |
|---|---|--------|--------------|--------------|------------|
| Bread   | American sandwich loaf -<br>9"x5" /23x13cm loaf pan | 2 or 3 | 350          | 175          | 40-50      |
| Bread   | wholewheat loaf<br>- 9"x5" /23x13cm loaf pan        | 2 or 3 | 375          | 190          | 35-45      |
| Cornbread   |   | 4      | 425          | 215          | 22-28      |
| Biscuits  |   | 4      | 425-450      | 215-230      | 10-12      |
| Muffins, large  |   | 3      | 375          | 175          | 23-30      |
| English scones  |   | 4      | 425-450      | 215-230      | 10-12      |
| Sugar cookies   |   | 4      | 375          | 175          | 6-10       |
| Cup cakes/Small cakes                                       |   | 4      | 365          | 185          | 15-20      |
| Layer cakes, yellow, white & chocolate (8"/20cm round pans) | one shelf   | 4      | 340-350      | 170-175      | 32-38      |
|   | two shelves   | 4 & 6  | 340-350      | 170-175      | 32-38      |
| Layer cake, yellow, white & chocolate (9"/23cm round pans)  | one shelf   | 4      | 340-350      | 170-175      | 27-33      |
|   | two shelves   | 4 & 6  | 340-350      | 170-175      | 27-33      |
| Layer cake, yellow, white & chocolate (9"x13"/23x33cm pan)  |   | 4      | 340-350      | 170-175      | 32-38      |
| Fatless sponge cake   |   | 4      | 350          | 175          | 30-40      |
| Pound cake  | from scratch  | 2      | 325          | 160          | 70-80      |
|   | mix   | 2      | 350          | 175          | 48-58      |
| Rich fruit cake   |   | 4      | 275-300      | 135-150      | 3-6 hrs    |
| Brownie (8"x8"/20x20cm pan)                                 | from scratch  | 4      | 350          | 175          | 20-25      |
| Angel food cake (10"x4"/25x10cm tube pan)                   | from scratch  | 1      | 325-350      | 160-175      | 50-60      |
|   | mix   | 1      | 325-350      | 160-175      | 37-47      |
| Meringues   |   | 2      | 250-270      | 120-130      | 60-70      |
| Fruit pie (two-crust)                                       | from scratch  | 2      | 425 then 375 | 215 then 190 | 20 then 25 |
|   | frozen  | 2      | 375          | 190          | 45-65      |
| Pizza   | from scratch  | 4      | 425-450      | 215-230      | 10-15      |
|   | frozen  | 4      | 375          | 175          | 18-25      |
| Lasagna   |   | 3 or 4 | 350-375      | 175-190      | 40-50      |
| Casserole   |   | 3      | 350-360      | 175-180      | 60-90      |
| Vegetables  |   | 3 or 4 | 350-375      | 175-190      | 30-60      |



## CONV PASTRY

|                      |                                      | Shelf    | Temp °F      | Temp °C      | Time (min)       |
|----------------------|--------------------------------------|----------|--------------|--------------|------------------|
| <b>Baking</b>        |                                      |          |              |              |                  |
| Pastry shell         | baked 'blind'                        | 4        | 350          | 175          | 20-30            |
| Pumpkin pie          | bake pastry 'blind' then add filling | 4 then 2 | 350 then 375 | 175 then 190 | 20-30 then 30-35 |
| English custard tart | bake pastry 'blind' then add filling | 4        | 350 then 275 | 175 then 135 | 20-30 then 25-35 |
| Baked cheesecake     | (in 'water bath')                    | 3        | 300          | 150          | 55-60            |
| Quiche               | bake pastry 'blind' then add filling | 4        | 350          | 175          | 20-30 then 20-30 |
| Pizza                | from scratch                         | 4        | 425          | 215          | 10-15            |
|                      | frozen                               | 4        | 350          | 175          | 18-25            |
| Crème caramel        | (in 'water bath')                    | 3        | 350          | 175          | 35-40            |
| Crème brulee         | (in 'water bath')                    | 3        | 275          | 135          | 40-45            |



## PASTRY BAKE

|                      |                                      | Shelf | Temp °F      | Temp °C      | Time (min)       |
|----------------------|--------------------------------------|-------|--------------|--------------|------------------|
| <b>Baking</b>        |                                      |       |              |              |                  |
| Pie crust            | baked 'blind'                        | 4     | 375          | 190          | 20-30            |
| English custard tart | bake pastry 'blind' then add filling | 4     | 375 then 300 | 190 then 150 | 20-30 then 25-35 |
| Baked cheesecake     | (in 'water bath')                    | 3     | 325          | 160          | 55-60            |
| Quiche               | bake pastry 'blind' then add filling | 4     | 375          | 190          | 20-30 then 30-35 |
| Crème caramel        | (in 'water bath')                    | 3     | 350          | 175          | 35-40            |
| Crème brulee         | (in 'water bath')                    | 3     | 275          | 135          | 40-45            |
| Rich fruit cake      |                                      | 4     | 275-300      | 135-150      | 3-6 hrs          |



## MAXI BROIL &amp; BROIL

Shelf

Broil setting

Time (min)

**Beef**

|                            |        |    |       |
|----------------------------|--------|----|-------|
| Steaks - rare              | 7      | HI | 8-10  |
| Steaks - medium            | 6 or 7 | HI | 10-15 |
| Hamburger ground - patties | 6 or 7 | HI | 12-15 |

**Lamb**

|                   |   |    |       |
|-------------------|---|----|-------|
| Chops - medium    | 7 | HI | 15-20 |
| Chops - well done | 7 | HI | 20-25 |

**Pork**

|                   |        |    |       |
|-------------------|--------|----|-------|
| Chops - well done | 7      | HI | 15-20 |
| Ham steak         | 6 or 7 | HI | 15-20 |
| Bacon             | 7      | HI | 4-7   |

**Sausages**

|          |        |    |       |
|----------|--------|----|-------|
| Sausages | 6 or 7 | HI | 10-15 |
|----------|--------|----|-------|

**Fish**

|        |        |    |       |
|--------|--------|----|-------|
| Filets | 6 or 7 | HI | 8-12  |
| Whole  | 6 or 7 | HI | 15-20 |



## CONV BROIL

Shelf

Temp °F

Temp °C

Time (min)

**Beef**

|                                  |           |   |     |     |                   |
|----------------------------------|-----------|---|-----|-----|-------------------|
| Boneless roast 1-4 lb/ 450-1800g | rare      | 4 | 325 | 160 | 18-32 per lb/450g |
|                                  | medium    | 4 | 325 | 160 | 25-40 per lb/450g |
|                                  | well done | 4 | 325 | 160 | 30-55 per lb/450g |

**Lamb**

|                   |        |         |         |       |
|-------------------|--------|---------|---------|-------|
| Chops - medium    | 6 or 7 | 400-440 | 200-225 | 15-20 |
| Chops - well done | 6 or 7 | 400-440 | 200-225 | 20-25 |
| Rack - medium     | 5      | 400-410 | 200-210 | 20-30 |

**Pork**

|                   |        |         |         |       |
|-------------------|--------|---------|---------|-------|
| Chops - well done | 6 or 7 | 375-410 | 190-210 | 20-25 |
|-------------------|--------|---------|---------|-------|

**Chicken**

|                 |   |         |         |                   |
|-----------------|---|---------|---------|-------------------|
| Whole           | 3 | 340-360 | 170-180 | 30-35 per lb/450g |
| Boneless pieces | 5 | 350-375 | 175-190 | 30-50             |
| Bone-in pieces  | 5 | 350-375 | 175-190 | 30-50             |

**Fish**

|        |        |         |         |       |
|--------|--------|---------|---------|-------|
| Filets | 6 or 7 | 400-425 | 200-220 | 8-12  |
| Whole  | 6 or 7 | 400-425 | 200-220 | 15-20 |

## Roasting meat

We recommend you use the meat probe to accurately judge when meat is cooked to your preference. \*Time per lb/450g\* is a rough guide and should only be used to estimate when the meat will be ready. Cooking with ROAST, TRUE CONV, CONV BAKE, and CONV BROIL will take less time than with BAKE.

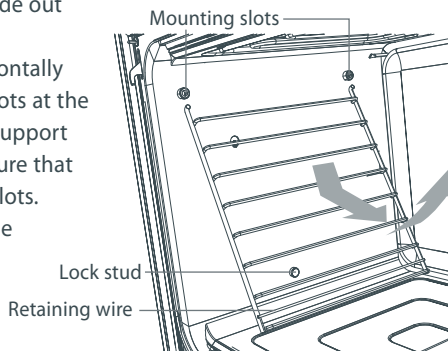
|   | Shelf | Oven Temp °F | Oven Temp °C | Probe Temp °F | Probe Temp °C | Time (mins per lb/450 g) | Best Mode |
|---|-------|--------------|--------------|---------------|---------------|--------------------------|-----------|
| <b>Beef</b>                             |       |              |              |               |               |                          |           |
| Boneless roast - rare                   | 3     | 325          | 160          | 130-140       | 54-60         | 18-32                    | ROAST     |
| Boneless roast - medium                 | 3     | 325          | 160          | 150-160       | 65-70         | 25-40                    | ROAST     |
| Boneless roast - well done              | 3     | 325          | 160          | 165-175       | 74-79         | 30-55                    | ROAST     |
| Prime or standing rib roast - rare      | 3     | 325          | 160          | 130-140       | 54-60         | 15-30                    | ROAST     |
| Prime or standing rib roast - medium    | 3     | 325          | 160          | 150-160       | 65-70         | 20-35                    | ROAST     |
| Prime or standing rib roast - well done | 3     | 325          | 160          | 165-175       | 74-79         | 25-40                    | ROAST     |
| <b>Leg of lamb</b>                      |       |              |              |               |               |                          |           |
| With bone - medium                      | 3     | 325          | 160          | 150-160       | 65-70         | 18-28                    | ROAST     |
| With bone - well done                   | 3     | 325          | 160          | 165-175       | 74-79         | 20-33                    | ROAST     |
| Boneless - medium                       | 3     | 325          | 160          | 150-160       | 65-70         | 20-35                    | ROAST     |
| Boneless - well done                    | 3     | 325          | 160          | 170-175       | 77-79         | 25-45                    | ROAST     |
| <b>Veal</b>                             |       |              |              |               |               |                          |           |
| Medium                                  | 3     | 325          | 160          | 150-160       | 65-70         | 20-43                    | ROAST     |
| Well done                               | 3     | 325          | 160          | 170-175       | 77-79         | 25-45                    | ROAST     |
| <b>Chicken</b>                          |       |              |              |               |               |                          |           |
| Whole                                   | 3     | 350-375      | 175-190      | 170           | 75            | 15-20                    | TRUE CONV |

|                              | Shelf | Oven Temp °F | Oven Temp °C | Probe Temp °F | Probe Temp °C | Time (mins per lb/ 450 g)  | Best Function |
|------------------------------|-------|--------------|--------------|---------------|---------------|----------------------------|---------------|
| <b>Turkey</b>                |       |              |              |               |               |                            |               |
| 8-15 lb/~3.5-7kg - unstuffed | 2     | 325          | 160          | 170           | 75            | 12-15                      | TRUE AERO     |
| 8-15 lb/~3.5-7kg - stuffed   | 2     | 325          | 160          | 170           | 75            | 15-20                      | TRUE AERO     |
| 16-24 lb/~7-10kg - unstuffed | 1     | 325          | 160          | 170           | 75            | 10-15                      | TRUE AERO     |
| 16-24 lb/~7-10kg - stuffed   | 1     | 325          | 160          | 170           | 75            | 15-20                      | TRUE AERO     |
| <b>Pork</b>                  |       |              |              |               |               |                            |               |
| Boneless roast               | 3     | 325          | 160          | 160-175       | 71-79         | 30-45                      | AERO BAKE     |
| <b>Venison*</b>              |       |              |              |               |               |                            |               |
| Rare                         | 4     | 425          | 225          | 120-130       | 49-54         | 7½ per 1"/2.5 cm thickness | AERO BAKE     |
| Medium rare                  | 4     | 425          | 225          | 130-140       | 54-60         | 9 per 1"/25 cm thickness   | AERO BAKE     |

\*Brown in an oiled skillet or frying pan on high heat prior to roasting. The internal temperature of venison rises more on standing due to the high cooking temperature, therefore the suggested probe settings are lower than other rare or medium rare meats.

## Removing and replacing the sliding shelves and side racks

- 1 To remove a sliding shelf, grip it by its two front corners (making sure you are gripping the wire shelf and the sliding frame together), tilt upwards and pull it out of the oven.
- 2 To remove the side racks, gently push the retaining wire from underneath the lock stud, then swing the lowest edge of the side rack up and out towards the center of the oven until the rack is almost horizontal. The prongs at the top will slide out of the mounting slots.
- 3 To replace the side racks, hold them almost horizontally and locate the prongs into the small mounting slots at the top of the oven cavity. While you are doing this, support the rack with your hand from underneath, to ensure that both prongs perfectly locate into the mounting slots.
- 4 Lower the side racks carefully and gently place the retaining wire underneath the lock stud.



### **Important!**

*Do not lower side racks until the prongs are fully inserted into the slots so that you do not chip the porcelain enamel.*

## Manual cleaning and maintenance

### **Important!**

- *Do not use harsh/abrasive cleaning agents, waxes, scourers, sharp metal scrapers, polishes or commercial oven cleaners to clean your oven, as these will permanently damage the surfaces.*
- *If you choose to use a stainless steel cleaner, please read the label to make sure it does not contain chlorine compounds. These are corrosive and may damage your oven's appearance. Clean the stainless steel surfaces in the same direction as the grain, in a horizontal motion.*
- *Do not clean or use any oven cleaning products on the door seal or cavity seals (gaskets). Do not rub, damage or move the seals, as they ensure that the oven seals properly and thus operates efficiently.*

### Cleaning the control panel and the stainless steel surfaces

It may be useful to lock the oven controls before cleaning - see 'How to lock the control panel' in 'User preference settings' for details.

- Wipe with a clean damp cloth and dry with a lint-free cloth.
- To reduce marks like fingerprints, use a stainless steel cleaner regularly.
- Do not use scourers or other abrasive cleaners as they will permanently damage the surface.

### Cleaning the exterior surface of the glass door

- Use a mild solution of detergent and warm water; use a glass cleaner to remove smears and fingerprints.
- Dry with a soft lint-free cloth.
- Do not use sharp metal scrapers to clean the oven door glass.

Note: the interior oven door glass will be cleaned during a self-clean cycle.



### Cleaning the porcelain enamel surfaces

The oven interior and inner door liners are porcelain enamel and are cleaned during the self-clean cycle.

### Cleaning the sliding shelves

#### **Important!**

*Never leave the sliding shelves in the oven during a self-clean cycle. If you do leave them in the oven, the slides will no longer run smoothly. If you need to relubricate the slides, wipe them with a few drops of cooking oil on a paper towel.*

- Apply chrome cleaners with a damp sponge or cloth following manufacturer directions. Wipe and dry. For hard-to-remove food soil, use a dampened soap-filled non-metal pad, wipe and dry.
- Do not wash the sliding shelves in the dishwasher. Do not immerse them in soapy water, or use oven cleaner on them. Removing the white lubricating grease will reduce the life of the shelf slides and prevent them from running smoothly.

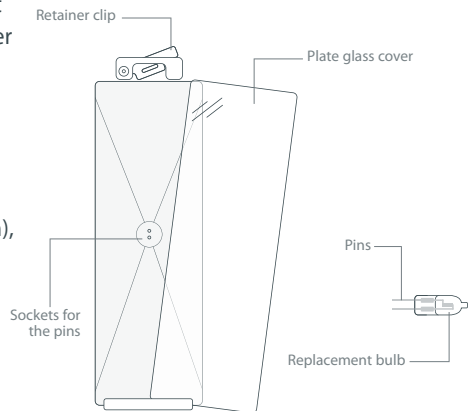
### Cleaning the broil/roast system and side racks

Clean these using a solution of detergent and hot water. They are also dishwasher safe.

### Changing the oven light bulbs

The oven is illuminated by three 12 volt/20 watt halogen bulbs. These have a very long life, but if you should need to replace one, use only a replacement bulb purchased from your nearest DCS dealer and follow these steps:

- 1 Allow the oven to cool completely and then turn it off at the wall.
- 2 Take out the shelves and side racks (see 'Removing and replacing sliding shelves and side racks') and use a small flat-head screwdriver to twist and lift the retainer clip at the top of the glass light cover while holding the glass to prevent it falling. The clip pivots counterclockwise (see the diagram).
- 3 Carefully lift the glass cover out of the lower support and pull out the faulty bulb.
- 4 Holding the replacement bulb in a soft cloth or tissue (touching the bulb will reduce its life span), insert the new bulb.
- 5 Reposition the glass cover and twist the top clip back in place. The procedure is the same for the light in the roof of the oven cavity.



Note: oven bulb replacement is not covered by your warranty.



## SELF CLEAN mode

- A self-clean cycle normally takes about three hours. This can be reduced to two hours, or anywhere in between two and three hours.
- Only one oven in a double oven can be self-cleaned at a time.
- When one oven is in a self-clean cycle, you cannot use the other oven.

### ***Important!***

- *Do not use your oven to clean miscellaneous parts.*
- *Do not use oven cleaners. Do not use any commercial oven cleaner, oven liner or protective coating of any kind in or around any part of the oven.*
- *During a self-clean cycle, the oven reaches higher temperatures than it does for cooking. Under such conditions, the surfaces may get hotter than usual and children should be kept away.*

## Using the SELF CLEAN mode

- 1 Remove oven shelves, side racks (see 'Removing and replacing the sliding shelves and side racks'), and all other bakeware and utensils from the oven before using the SELF CLEAN mode. If left in the oven, they will permanently discolor. The sliding oven shelves may also become stiff.
- 2 Wipe up large food spills or grease deposits. If you don't, the porcelain enamel will permanently discolor. This, however, will not affect the oven's performance.
- 3 Select the SELF CLEAN mode by turning the oven mode knob.
- 4 Turn the temperature knob to its maximum position.  will appear in the display and this will change to  when the cycle begins. The DOOR LOCK and CLEAN symbols will show in the clock display and the time remaining will count down.

For your safety, the door lock will automatically activate once you have selected the SELF CLEAN mode and temperature.

- 5 At the end of a self-clean cycle, the door will unlock and the DOOR LOCK symbol will disappear. The CLEAN symbol and 0:00 will flash in the clock display and CLEAN END will show in the oven mode display until the oven is returned to manual operation – to do this, turn the oven mode and temperature knobs to OFF.
- 6 During SELF CLEAN, the soiling will be reduced to a small amount of gray ash. When the oven is cold, remove the ash with a small brush or dry cloth. Then wipe out the oven with a clean damp cloth and dry with a clean lint-free cloth.
- 7 Replace the side racks and the sliding shelves (see 'Removing and replacing the sliding shelves and side racks').

**To cancel the SELF CLEAN mode before it has finished**

Turn the oven mode and temperature knobs to OFF. CLEAN COOL will appear in the oven mode display and the door will remain locked until CLEAN END appears.




**Important!**

*Do not turn off the mains power supply to the oven. The fans are needed to cool the oven.*

*Once the oven is cool or below the safe temperature, it will return to normal operation and the clock display will show the time of day.*




**Short self-clean cycle**

You can select a shorter self-clean cycle if the oven is only lightly soiled:

- 1 Select the SELF CLEAN mode by turning the oven mode knob.
- 2 Turn the temperature knob to its maximum position.  will appear in the display.
- 3 While  is showing, press the **COOK TIME** button. The COOK TIME and AUTO symbols and the colon will flash.
- 4 Rotate the  button to reduce the time: this can be anywhere between two and three hours.
- 5 Press the **COOK TIME** button again, or wait eight seconds to adopt the setting and start the self-clean cycle. The clock display will show the time remaining.

**Self-clean – delayed start**

You can set your oven to start a self-clean cycle at your convenience:

- 1 Check that the clock shows the correct time.
- 2 Select the SELF CLEAN mode by turning the oven mode knob.
- 3 Turn the temperature knob to its maximum position.  will appear in the display.
- 4 While  is showing, press the **STOP TIME** button. The STOP TIME and AUTO symbols and the colon will flash.
- 5 Set the time that you want the oven to finish by rotating the  button. If there is time to wait before the self-clean cycle starts, AUTO and DELAY CLEAN will appear in the clock display.
- 6 When the self-clean cycle starts, AUTO, DOOR LOCK and CLEAN will appear in the clock display and the time remaining will count down.

## USER SELECT mode

USER SELECT mode allows you to configure some of the settings displayed on your oven control panel.

### How to enter USER SELECT mode

- 1 Be sure that the oven mode and temperature knobs are off, that no automatic programs are operating and that the clock is displaying the correct time.
- 2 Press the **TIMER** and the **CLOCK** buttons and hold them down together until the oven beeps (about two seconds). The oven mode display will show USER SELECT.



### How to use SABBATH mode

This mode is designed for religious faiths that observe a 'no work' requirement on the Sabbath.


### When your oven is in SABBATH mode

- Clock, temperature and oven mode displays will be disabled.
- No tones will sound.
- No error messages or temperature changes will be displayed, however temperature can be adjusted.
- If you set SABBATH mode with the oven door open, the oven lights will stay on while in SABBATH mode. If you set SABBATH mode with the oven door closed, the oven lights will stay off while in SABBATH mode.
- BAKE is the only oven mode available in SABBATH mode.


### How to set SABBATH mode

- 1 Enter the USER SELECT mode and turn the oven mode knob clockwise until SAB MODE appears in its display.
- 2 Select the length of time you wish to stay in SAB MODE by rotating the **PUSH TO CLEAR**  button. The maximum is 99 hours, in one hour steps, and is shown in the clock display.
- 3 Select a temperature.
- 4 To start SABBATH mode, press the **PUSH TO CLEAR**  button. The oven mode display will show SAB MODE with no backlight. The temperature display will show --- ; temperatures can be adjusted but the display will not change.
- 5 In double oven models, you can select different temperatures for the upper and lower ovens by using their temperature knobs. In order to activate the lower oven, however, you also need to turn its oven mode knob one position clockwise (you will see no change in the mode display).


### Tips for using SABBATH mode

- The oven can be turned off at any time during SABBATH mode by turning the oven mode and temperature knobs to OFF, but the oven will not revert to regular operation until the set time has elapsed.
- You can exit SABBATH mode at any time by pressing the **PUSH TO CLEAR**  button and holding it down for five seconds.


### How to change the temperature scale

- 1 Enter the USER SELECT mode and turn the oven mode knob clockwise until TEMP SCALE appears in its display.
- 2 Press **PUSH TO CLEAR**  to select either C or F in the clock display. Selecting C will convert the numbers shown in the temperature display to degrees Celsius, while selecting F will show the oven temperatures in degrees Fahrenheit. Remember that BROIL and MAXI BROIL modes will continue to display percentages rather than temperatures.
- 3 Press the **CLOCK** button to activate.
- 4 Turn the oven mode knob back to OFF.


### How to change SHORT ALERT

By default, SHORT ALERT is off and the audible beep will sound continuously at the end of automatic cooking functions and when the timer finishes until canceled by pressing the **PUSH TO CLEAR**  button.


#### **When SHORT ALERT is on**

- An audible beep will sound five times at the end of automatic cooking functions and when the timer finishes. After five beeps, the alert will stop, then repeat every five minutes until canceled by pressing the **PUSH TO CLEAR**  button.
- The clock display will flash continuously until canceled.


### How to activate SHORT ALERT

- 1 Enter the USER SELECT mode and turn the oven mode knob clockwise until SHORT ALERT appears in its display.
- 2 Press **PUSH TO CLEAR**  to select either OFF or ON in the clock display.
- 3 Press the **CLOCK** button to activate.
- 4 Turn the oven mode knob back to OFF.


### How to change between 24-hour and 12-hour time display

- 1 Enter the USER SELECT mode and turn the oven mode knob clockwise until TIME MODE appears in its display.
- 2 Press **PUSH TO CLEAR**  to select either 24H or 12H in the clock display.
- 3 Press the **CLOCK** button to activate.
- 4 Turn the oven mode knob back to OFF.

### How to hide the time in the clock display


- 1 Enter the USER SELECT mode and turn the oven mode knob clockwise until SHOW CLOCK appears in its display.
- 2 Press **PUSH TO CLEAR**  to select either ON or OFF in the clock display. Selecting ON will show the time and OFF will hide the time in the clock display. All other functions, such as TIMER, will continue to be shown as normal in the clock display when the time is hidden.
- 3 Press the **CLOCK** button to activate.

## How to change the language

- Your oven is preset to use DCS's CONV (for 'convection') terminology. This is listed in the languages as LANG DCS. However, you may choose to use an alternative, AERO terminology. This is listed in the other languages as LANG USA. To select it, refer to the instructions on how to change the language below. Note that once you have changed terminologies, all references to CONV in the user guide should be understood as being equivalent to AERO.
- 1 Enter the USER SELECT mode and turn the oven mode knob clockwise until LANG DCS appears in its display.
  - 2 Press **PUSH TO CLEAR**  to toggle through the different languages: LANG DCS for CONV terminology, LANG USA for AERO terminology, LANG UK ENG for UK English, LANGUE FRANCE for Canadian French or LANG ESPANO for American Spanish.
  - 3 Press the **CLOCK** button to activate.
  - 4 Turn the oven mode knob back to OFF.

## How to reset the oven


This will reset the TEMP (temperature) SCALE, SHORT ALERT, TIME MODE and SHOW CLOCK to their default settings. SABBATH mode and language settings will remain unaffected.

- 1 Enter the USER SELECT mode and turn the oven mode knob clockwise until RESET appears in its display.
- 2 Press **PUSH TO CLEAR**  to reset the oven to default settings.
- 3 Press the **CLOCK** button to exit USER SELECT mode.
- 4 Turn the oven mode knob back to OFF.

## How to lock the control panel

Locking the control panel disables all the buttons and knobs, which can be useful when cleaning oven surfaces or preventing accidental bumps and unauthorized use. The control panel can only be locked when the oven mode and temperature are both OFF.

## To lock the control panel

Press the **PUSH TO CLEAR**  button and hold down for five seconds. The LOCK symbol will appear in the clock display. Repeat to unlock.

## Fault codes


If there is a fault, the oven will beep every second, and a fault code will appear in the clock display as a letter 'F' with a number after it.


### **Important!**

*Do not turn off the main power supply to the oven if you get a fault code. The fans are needed to cool the oven.*

*For safety, this oven is designed to self-cool. Turning off the power while the oven is hot may damage the oven and its surrounding cabinetry.*

If you get a fault code:

- 1 Note the fault code.
- 2 Turn the temperature and oven mode knobs to OFF.
- 3 Press the **PUSH TO CLEAR**  button. The oven may have already self-corrected, and this will be enough to clear the fault.
- 4 Call your DCS Authorized Service Center with the fault code information.

Note: if you are unable to immediately clear the fault code or contact your DCS Authorized Service Center, wait for the oven cooling fans to stop, and then press the **PUSH TO CLEAR**  button again. It is likely that the oven will now clear the fault. If it does not, then you may turn the oven off at the wall once the fans have stopped and the oven has completely cooled down.

## Troubleshooting

| Problem            | Possible cause                                | What to do  |
|--------------------|---|---|
| Oven does not work | Power supply is not connected.                | Have a service company/electrician check power connections, wiring and fuses.   |
|                    | Clock is not set due to power cut or failure. | You must set the clock before you can use the oven. The oven will go into 'Set Up' mode when the electricity is restored after a power cut. The oven mode and temperature displays will show OFF. Both displays will be unlit and unresponsive. The colon (:) in the clock display will flash. See 'Setting the clock'. |
|                    | Oven door is open.                            | The elements are disabled by the door switch when the door is open. Make sure the door is properly closed.  |

| Problem                                      | Possible cause  | What to do  |
|--|---|---|
| Oven door will not open                      | Oven door is locked.  | Still in SELF CLEAN function. The door will unlock when the cycle has finished and the oven has cooled to a safe temperature.                                     |
| Oven light does not work                     | Light bulb has blown.   | Replace the light bulb. Refer to 'Care and cleaning' for details.   |
| Oven not heating                             | Oven door is not properly closed or it is opened too frequently during operation. | Oven elements and fans turn off while the door is open so be sure the oven door is properly closed. Note: BROIL functions will only operate with the door closed. |
| Baked foods too brown on top or bottom       | Oven not preheated.   | Preheat until the illuminated ring around the temperature knob changes from red to white.   |
|  | Bakeware too large or too small for the recipe.                                   | Use the correct sized bakeware.   |
|  | Baking pans/tins not evenly spaced on shelves.                                    | Stagger baking pans on the oven shelves so that there is at least 1½" (3 cm) between them and the oven walls.   |
|  | Baking, eg cookies, not evenly sized or spaced on baking trays.                   | Make all cookies in a batch the same size and shape and space them evenly over the baking tray.   |
|  | Dark, coated baking pans.   | Reduce the oven temperature by 25°F (10°C) and extend the cooking time by a couple of minutes.<br>Use shiny baking pans/trays.                                    |
|  | Shelf position too high for specific function.                                    | Try a lower shelf position.   |
|  | Opening the oven door frequently during baking.                                   | Do not open the door until at least ¾ of the baking time has passed.  |
| Baking temperature too high or too low.      | Adjust temperature.   |   |
| Baked foods pale and undercooked on the base | Shiny baking trays, tins, or pans being used.                                     | Shiny baking trays, tins, and pans reflect the heat and may result in baked food that is pale and undercooked on the base.  |
| Baking (eg cookies) too brown on the base    | Dark, coated baking pans/trays.   | Use shiny baking pans/trays.  |



## Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- 1 Your product is correctly installed.
- 2 You are familiar with its normal operation.
- 3 If the circuit breaker tripped or the fuse blown.
- 4 If there is a power outage in the area.

If after checking these points you still need assistance, please contact your local DCS authorized service agency or DCS Customer Care Representative for warranty service. Our number is (888) 281-5698. Please have the following information ready before you call:

- Model Number (can be found below the control panel on the left-hand side of the oven frame, refer to Installation instructions)
- Serial Number (can be found below the control panel on the left-hand side of the oven frame, refer to Installation instructions)
- Date of installation
- A brief description of the problem

Your satisfaction is of the utmost importance to us. If a problem cannot be resolved to your satisfaction, please email us at [support@dcsappliances.com](mailto:support@dcsappliances.com) or write:

Fisher & Paykel Appliances, Inc.  
Attention: DCS Customer Care  
5900 Skylab Road  
Huntington Beach, CA 92647

[www.dcsappliances.com](http://www.dcsappliances.com)

## LIMITED WARRANTY

When you purchase a new DCS built-in wall oven you automatically receive a One year Limited Warranty covering parts and labor for the entire product, and a Ten year Limited (parts only) Warranty on the porcelain oven cavity and porcelain inner door panel for servicing within the 48 mainland United States, Hawaii, Washington D.C. and Canada. In Alaska the Limited Warranty is the same except that you must pay to ship the Product to the service shop or the service technician's travel to your home. Products for use in Canada must be purchased through the Canadian distribution channel to ensure regulatory compliance.

### FISHER & PAYKEL UNDERTAKES TO:

Repair without cost to the owner either for material or labor any part of the Product, the serial number of which appears on the Product, which is found to be defective. In Alaska, you must pay to ship the Product to the service shop or for the service technician's travel to your home. If the Product is installed in a motor vehicle, boat or similar mobile facility, you must bring it to the service shop at your expense or pay for the service technician's travel to the location of the Product.

If we are unable to repair a defective part of the Product after a reasonable number of attempts, at our option we may replace the part or the Product, or we may provide you a full refund of the purchase price of the Product (not including installation or other charges).

This warranty extends to the original purchaser and any succeeding owner of the Product for products purchased for ordinary single-family home use. All service under this Limited Warranty shall be provided by Fisher & Paykel Appliances Inc. or its Authorized Service Agent during normal business hours.

### HOW LONG DOES THIS LIMITED WARRANTY LAST?

Our liability under this Limited Warranty for the entire product expires One year from the date of purchase of the Product by the first consumer. Our liability under this Limited (parts) Warranty for the porcelain oven cavity and porcelain inner door panel expires Ten years from the date of purchase of the Product by the first consumer.

Our liability under any implied warranties, including the implied warranty of merchantability (an unwritten warranty that the Product is fit for ordinary use) also expires One year (or such longer period as required by applicable law) from the date of purchase of the Product by the first consumer. Some states do not allow limitations on how long an implied warranty lasts, so this limit on implied warranties may not apply to you.

### THIS WARRANTY DOES NOT COVER:

- A. Service calls that are not related to any defect in the Product. The cost of a service call will be charged if the problem is not found to be a defect of the Product. For example:
  1. Correct faulty installation of the Product.
  2. Instruct you how to use the Product.
  3. Replace house fuses, reset circuit breakers, correct house wiring or plumbing, or replace light bulbs.
  4. Correct fault(s) caused by the user.
  5. Change the set-up of the Product.
  6. Unauthorized modifications of the Product.
  7. Noise or vibration that is considered normal, for example, drain/fan sounds, regeneration noises or user warning beeps.
  8. Correcting damage caused by pests, for example, rats, cockroaches etc.

- B. Defects caused by factors other than:
  - 1. Normal domestic use or
  - 2. Use in accordance with the Product's Use and Care Guide.
- C. Defects to the Product caused by accident, neglect, misuse, fire, flood or Act of God.
- D. The cost of repairs carried out by non-authorized repairers or the cost of correcting such unauthorized repairs.
- E. Travel Fees and associated charges incurred when the product is installed in a location with limited or restricted access. (i.e. airplane flights, ferry charges, isolated geographic areas).
- F. Normal recommended maintenance as set forth in the Product's Use and Care Guide.
- G. Damage to cabinets or floor done by a service agent.

If you have an installation problem contact your dealer or installer. You are responsible for providing adequate electrical, exhausting and other connection facilities.

We are not responsible for consequential or incidental damages (the cost of repairing or replacing other property damaged if the Product is defective or any of your expenses caused if the Product is defective). Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

#### **HOW TO GET SERVICE**

Please read your Use and Care Guide. If you then have any questions about operating the Product, need the name of your local DCS Authorized Service Agent, or believe the Product is defective and wish service under this Limited Warranty, please contact your dealer or call us at:

**TOLL FREE 1-888-281-5698** or contact us through our web site: [www.dcsappliances.com](http://www.dcsappliances.com)

You may be required to provide reasonable proof of the date of purchase of the Product before the Product will be serviced under this Limited Warranty.

#### **COMMERCIAL USE**

This warranty applies to appliances used in residential applications; it does not cover their use in commercial situations.

#### **NO OTHER WARRANTIES**

This Limited Warranty is the complete and exclusive agreement between you and Fisher & Paykel Appliances Inc. regarding any defect in the Product. None of our employees (or our Authorized Service Agents) are authorized to make any addition or modification to this Limited Warranty.

#### **WARRANTOR: FISHER & PAYKEL APPLIANCES, INC.**

If you need further help concerning this Limited Warranty, please call us at the above number, or write to:

Fisher & Paykel Appliances, Inc. - Attention: DCS Customer Care  
5900 Skylab Road, Huntington Beach, CA 92647

This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Fisher & Paykel Appliances Inc. is a leading manufacturer of premium quality cooking and specialty appliances under the Fisher & Paykel and DCS brands.

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