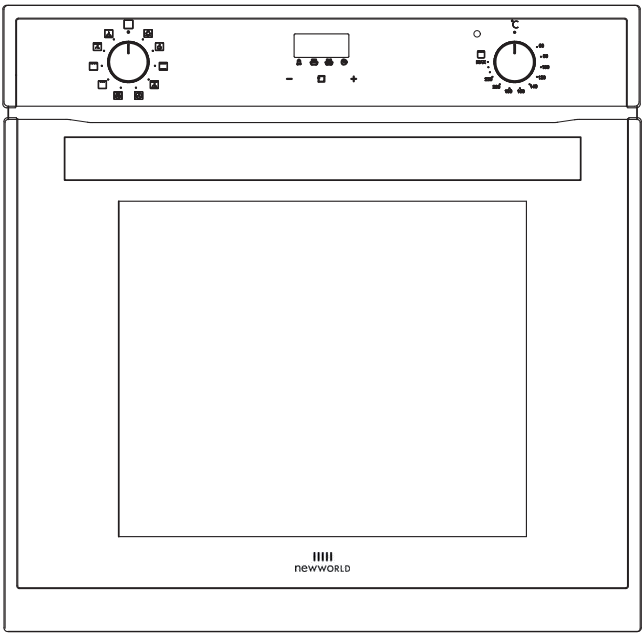
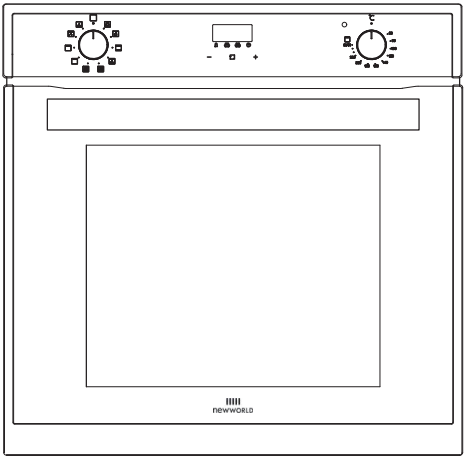
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MULTIFUNCTION OVEN

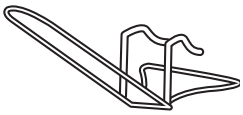
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NWCMBOSX
NWCMIBP



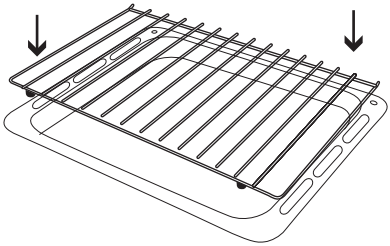
WARNING: Read the instructions before using the appliance.



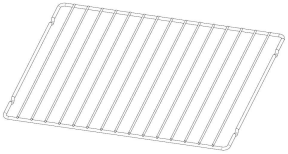
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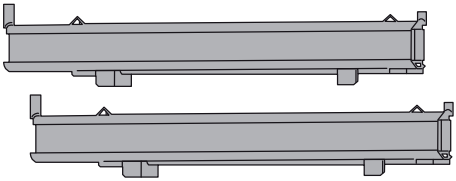
[02] x 1



[03] x 1



[04] x 1



[05] x 1 (Set) installed

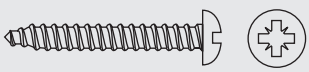


[06] x 2

Supplied parts description

[01] Oven
[02] Handle for tray
[03] Grill pan set
[04] Oven Shelf
[05] Telescopic runner
[06] Oven mounting gasket
[07] Oven mounting screw

1 : 1



[07] x 2
(Ø4mm x 25mm)

Let's **get started...**

These instructions are for your safety. Please read through them thoroughly before use and retain them for future reference.

Getting **started…**

Your product 04
Before you **start** 05
Safety 06

In more **detail…**

Operation 13
Care and **maintenance** 24
Troubleshooting 28
Recycling and **disposal** 29
Technical and **legal** information 29

Appendix...

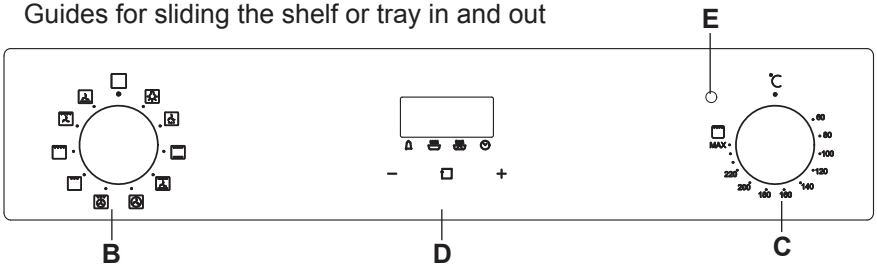
Installation 30

Guarantee 36

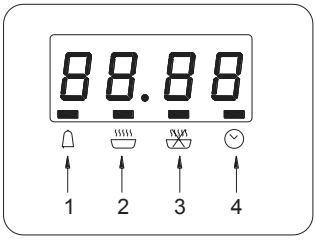
Your product

Note!
This diagram may be slightly different from the layout of the appliance.

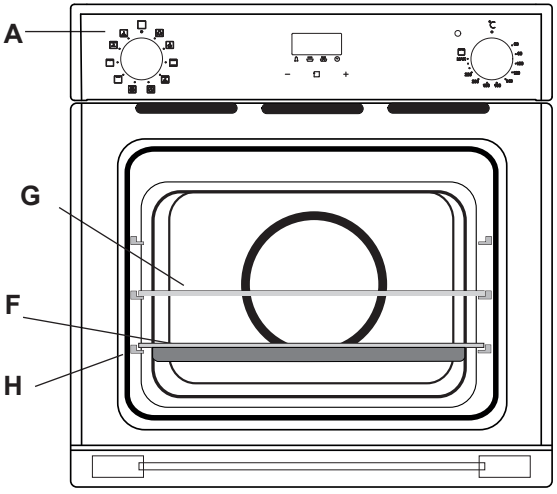
A. Control panel
B. Cooking mode selection knob
C. Cooking temperature selection knob
D. Electronic programmer - allows you to programme the desired cooking by selecting the cooking time and the end cooking time. It can also be used as a timer
E. Oven indication light
F. Tray
G. Oven shelf
H. Guides for sliding the shelf or tray in and out



D Electronic programmer



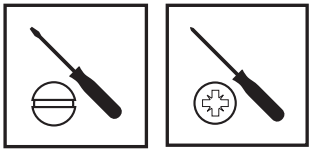
1. Timer
2. Cooking time setting
3. End cooking time setting
4. Clock

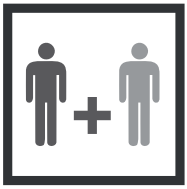


Things to check before you start

- To avoid the risks that are always present when you use an electrical appliance it is important that this appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards. Please keep this instruction booklet for future reference and pass it on to any future owners. After unpacking the appliance please check that it is not damaged. If in doubt, do not use the appliance but contact Customer Services on 0333 305 2263.
- Check the package and make sure you have all of the parts listed.
- Decide on the appropriate location for your product.
- If this product contains glass please take care when fitting or handling to prevent personal injury or damage to the product.
- The specifications plate is available on this appliance. This plate displays all the necessary identification information for ordering replacement parts.
- If you sell the appliance, give it away, or leave it behind when you move house, make sure you also pass on this manual so that the new owner can become familiar with the appliance and its safety warnings.

You will need





We advise when installing this appliance two people are recommended.

Installation guide located at the end of the guidebook

INSTALLATION WARNINGS

- ☑ IMPORTANT: Prior to Installation ensure that the local supply conditions (electricity voltage and frequency) are compatible with the requirements of your built-in oven.
- ☑ IMPORTANT: Carefully unpack and examine the appliance for any damage. If you think there is a defect, do not use the appliance and contact Product Support on 0333 305 2263. Packaging materials should be collected together and disposed of immediately as they may be harmful to children.
- ☑ IMPORTANT: Keep the electrical cable (not supplied) of your built-in oven away from the hot areas of your appliance, do not let the cable touch the appliance. Keep the cable away from sharp edges and heated surfaces.
- ☑ IMPORTANT: Ensure that the electric supply cable is not trapped or damaged during installation.
- ☑ IMPORTANT: In the event that the cable connecting your built-in oven becomes damaged, it must be replaced by a suitably qualified person. This cable must not be replaced by an unauthorised person.

- IMPORTANT : Protect your built-in oven against atmospheric effects. Do not expose your oven to effects such as sun, rain, snow etc.
- IMPORTANT: The materials surrounding the appliance (cabinets) must be able to withstand a minimum temperature of 100°C.
- IMPORTANT: When using your oven for the first time it may give off an un-usual odour from the heating elements and insulation materials. This is normal for cooking appliances. To eliminate this odour run the oven at 250 degrees for 40-60 mins with the oven empty.
- WARNING: Before obtaining access to terminals, all supply circuits must be disconnected.

DURING USAGE

- IMPORTANT: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the

appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- ☑ WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- ☑ WARNING: NEVER try to extinguish a cooking fire with water. Instead switch off the appliance and cover flame e.g. with a lid or a fire blanket.
- ☑ CAUTION: Do not allow children in the kitchen when cooking or after, as the parts may still be hot. Many parts of the oven will become hot and present a considerable hazard to children.
- ☑ CAUTION: When the oven is hot never touch the oven glass by hand or with tools.
- ☑ CAUTION: Before starting to use your appliance, ensure curtains, paper or flammable items are kept away from your appliance. Do not keep flammable materials inside of or around your oven.
- ☑ CAUTION: Take care when closing the oven door that there is nothing obstructing it from closing as this may break the glass door.

- IMPORTANT: When using the grill the oven door must be kept closed.
  IMPORTANT: Make sure the oven control knobs are all in the off position when not in use.
- IMPORTANT: If you do not intend to use your built-in oven for a long period of time turn off the electric supply to the oven.

GENERAL SAFETY WARNINGS

- IMPORTANT: This appliance has been designed for non-professional, domestic use only. Do not use this ovenfor commercial use or any other application e.g. room heating.
- WARNING: Danger of fire: do not store flammable items on or near the cooking surfaces or inside the oven.
- IMPORTANT: Do not try to lift or move this appliance by pulling on the door handle.
- WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

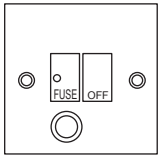
- IMPORTANT: Your appliance is produced in accordance with all applicable local and international standards and regulations.
- IMPORTANT: Maintenance and repair work must only be performed by authorised service technicians. Installation and repair work that is carried out by unauthorised technicians is dangerous and could invalidate your guarantee.
- IMPORTANT: When the door of the oven is open, do not hang or lean anything on it. You may unbalance your appliance or damage the door or door hinges.
  IMPORTANT: Do not hang towels, dishcloths or clothes from the built-in oven or its handles.

CLEANING AND MAINTENANCE

- IMPORTANT: Always turn the appliance off before operations such as cleaning or maintenance. You can do this by switching the built-in oven off using cooker isolation switch.
- IMPORTANT: Do not remove the control knobs to clean the control panel.

WARNING: Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Warning
Always switch off the electricity supply before performing maintenance work. In the event of a fault, contact customer services.



Caution
Do not use hot water, diluents, petrol, alcohol, kerosene, washing powder, cleanser, alkaline detergent, acid, chemical cloth, etc. for cleaning to not damage the enamel coating and plastic. The appliance must not be cleaned directly with water as this could cause rusting or render the insulation less efficient.

- The enamelled and stainless steel parts of the appliance should be wiped clean using a damp cloth using the minimum possible amount of soap and lukewarm water. Do not use abrasive powders or corrosive substances which could ruin the surfaces. Remember stainless steel could tarnish and restoring these surfaces can be difficult. Specialist stainless steel cleaners are available from major supermarkets. After cleaning, these surfaces should be wiped with a clean cloth and lukewarm water to remove any traces of detergent.
- The inside of the oven should ideally be cleaned when the oven is still warm using a damp cloth and the minimum possible amount of soap and hot water. After cleaning the soap should be removed using a clean damp cloth and hot water. Dry the interior of the oven with a soft dry cloth after cleaning.

Warning!
DO NOT USE EXCESSIVE AMOUNTS OF WATER WHEN CLEANING THE PRODUCT.

- Do not use abrasive powders, cleaners, sponges or acids (lime scale remover) to clean the interior as these can damage the enamel. If the interior is very difficult to clean use a specialist oven cleaner. Follow closely the instructions provided on the packaging.

Safety

Warning!
NEVER USE A STEAM CLEANER TO CLEAN THE INSIDE OF THE OVEN.

- If the oven is in use for an extended length of time condensation may form. Once the oven has cooled remove the condensation using a dry cloth.

Before cleaning your oven, or performing maintenance, disconnect it from the power supply.

To extend the life of your oven, it must be cleaned frequently, keeping in mind that

TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE OUR AUTHORISED SERVICE AGENTS AND ORIGINAL SPARE PARTS.

FOR ASSISTANCE CALL NEW WORLD PRODUCT SUPPORT ON 0333 305 2263.

Introduction

Note:
This multifunction oven combines the advantages of traditional convection ovens with those of the more modern fan assisted models in a single appliance.
It is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes. The various features offered by the oven are selected by means of selector knob "B" and thermostat "C" situated on the control panel.

Note:
Before using the oven for the first time we recommend that the oven is switched on and set to it's highest temperature. Keep the oven door closed and leave the appliance on for 30 minutes with nothing in it. Ensure adequate ventilation during this process by opening any doors and windows in the room. Any odours created during this operation is due to the evaporation of substances used to protect the appliance during storage prior to installation.

Note:
Place the grill pan provided on the bottom shelf of the oven when cooking fatty foods to prevent grease droplets forming on the base of the oven. For all types of cooking never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Place your cookware (dishes, aluminium foil, etc. etc.) on the shelves provided.

Product functions

> The oven is controlled by a thermostat between 60ºC and 250ºC, depending on the temperature required. The thermostat pilot light turns on and off to indicate the temperature control during use.

> The required cooking mode is selected using the multifunctional control button. The functions that may be selected are:

	Oven Light	Turning control knob to this setting, the oven light will illuminate in the oven cavity, and will operate on all selected functions.
	Conventional heat	This function uses the upper and lower heating elements. Natural convection creates a perfect cooking zone in the centre of the oven, ideal for dark fruit cakes and pastries.
	Lower element with Fan	Gentle form of heating using base heat and fan. Suitable for pastries, cakes and open tarts, for examples quiches.
	Top Heat	Top heating is used to brown the food at the end of cooking.
	Grill	This function uses the Grill and top element and disperses a rapid heat for browning and grilling.
	Fan Assisted Grill	This function uses the fan to circulate the heat from the grill element around the food.
	Fast Cooking (Fan Assisted)	Using the top and bottom elements and the fan, this cooking function distributes the heat around the oven to give an even temperature throughout.
	Duo	This programme uses the fan element to supplement the heat from the oven base and is ideal for cooking pizzas.
	Fan Oven	The circular rear element and fan come on together and the heat is dispersed evenly through out the cavity. Temperatures are achieved quicker, reducing or even removing the need to preheat.
	Defrost	Using the fan, this oven function circulates the air around the oven cavity, speeding up the natural defrost process.

> Read the information of the food packaging for the cooking temperatures and times. Once familiar with the performance of the appliance, the temperatures and times may be varied to adapt them to your personal tastes.

> Check that frozen food is completely thawed before cooking, unless indicated otherwise.

Operation

The information given in the following charts is intended only as a guide. Select the lowest temperature quoted and check the food at the end of the shortest duration quoted.

	CONVENTIONAL		
Cakes/Biscuits	**Temperature °C**	**Shelf Position (Recommended) from the bottom**	**Cooking Time in min.**
Cake Mixture Desserts in Moulds			
Sponge cake	150 – 170	1	60 – 70
Marble, nut cake (tin)	150 – 170	1	60 – 80
Fresh fruit cake (tray)	170 – 190	2	45 – 50
Flan base	170 – 190	1	20 – 25
Biscuits (tray)	170 – 190	2	20 – 20
Sponge cake (3 to 6 eggs)	170 – 190	1	20 – 35
Swiss roll	180 – 200	1	12 – 16
Short Pastry Dessert in Moulds			
Tart / flan base	170 – 190	2	15 – 20
Streusel cake	170 – 190	2	45 – 55
Cheesecake	170 – 190	2	10 – 20
Apple pie	170 – 190	1	90 – 90
Apricot tart with topping	170 – 190	1	55 – 75
Raised Dough Dessert in Moulds			
Streusel cake	170 – 190	1	35 – 45
White bread	180 – 200	1	40 – 50
Pizza (tray)	190 – 210	1	35 – 45
Onion tart	180 – 200	1	25 – 35
Apple turnovers	160 – 180	2	25 – 30
Choux pastry, Eclairs	180 – 200	2	25 – 35
Puff Pastry	190 – 210	2	15 – 25
Meringues, Macaroons	120 – 140	2	25 – 50

> Pre-heat the oven for 10 mins.

	CONVENTIONAL		
Food	**Recommended shelf level from the bottom**	**Temperature °C**	**Time in min.**
Roast beef, approx. 1 kg	1	190 – 210	100 – 120
Beef fillet, approx. 1 kg	1	200 – 220	45 – 55
Venison, approx. 1 kg	1	190 – 210	90 – 120
Pork joint, approx. 1 kg	1	200 – 220	100 – 120
Pork joint, approx. 2 kg	1	180 – 200	120 – 150
Ham joint, approx. 1 kg	1	200 – 220	60 – 70
Meat loaf, approx. 1 kg	1	190 – 210	70 – 80
Veal, approx. 1.5 kg	1	190 – 210	100 – 120
Leg of lamb, approx. 1.5 kg	1	220 – 220	90 – 120
Rack of lamb, approx. 1.5	1	190 – 210	50 – 60
Poultry, 0.8 – 1 kg	1	190 – 210	60 – 70
Poultry, approx. 2 kg	1	190 – 210	90 – 110
Poultry stuffed, approx. 2	1	190 – 210	110 – 130
Poultry, approx. 4 kg	1	180 – 200	150 – 180
Fish, whole, approx. 1.5 kg	1	190 – 210	35 – 55

> Pre-heat the oven for 10 mins.

> Read the information of the food packaging for the cooking temperatures and times. Once familiar with the performance of the appliance, the temperatures and times may be varied to adapt them to your personal tastes.

> Check that frozen food is completely thawed before cooking, unless indicated otherwise.

Operation

	FAN MODE		
Cakes / biscuits	**Temperature (ºC)**	**Shelf Position (Recommended) from the bottom**	**Cooking Time in min.**
Cake Mixture Desserts in Moulds			
Sponge cake	150-170	1	60-70
Marble, nut cake (tin)	150-170	1	60-80
Fresh fruit cake (tray)	150-170	1	35-45
Flan base	150-170	1	25-30
Biscuits (tray)	150-170	1, 3	20-25
Sponge cake (3 to 6 eggs)	160-180	1	25-35
Swiss roll	160-180	1	20-25
Short Pastry Desserts in Moulds			
Tart / flan base	150-170	1	20-25
Streusel cake	150-170	1	45-55
Cheesecake	150-170	1	70-90
Apple pie	150-170	1	50-70
Apricot tart with topping	150-170	1	55-75
Raised Dough Desserts in Moulds			
Streusel cake	150-170	1	35-45
White bread	160-180	1	40-50
Pizza (tray)	170-190	1	35-45
Onion tart	170-190	1	35-45
Apple turnovers	150-170	1, 3	25-30
Choux pastry, Eclairs	160-180	1, 3	30-40
Puff pastry	170-190	1, 3	20-25
Meringues, Macaroons	120-140	1, 3	25-50
Poultry, approx. 4 kg	160-180	1	150-180
Fish, whole, approx. 1.5 kg	160-180	1	35-55

1) Pre-heat the oven.

2) Unless otherwise stated, the times given are for an oven which has not been pre-heated.

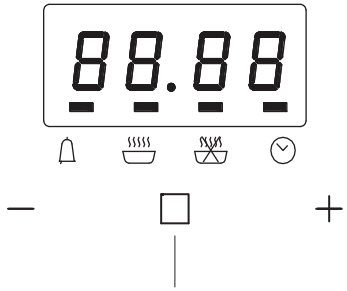
Food to be grilled	Recommended shelf level from the bottom	GRILL		FAN GRILL	
		Temperature setting	Total grilling Time in min.	Temperature setting	Total grilling Time in min.
Thin cuts					
Steak	3 or 4	maximum	10-16	maximum	20-25
Kebabs	3	maximum	25-30	maximum	16-20
Chicken kebabs	3	maximum	20-25	maximum	23-27
Cutlets/schnitzel	3 or 4	maximum	12-18	maximum	23-27
Liver	3 or 4	maximum	8-12	maximum	12-15
Burgers	3 or 4	maximum	14-20	maximum	18-22
Sausages	3 or 4	maximum	10-15	maximum	9-13
Fish fillet	3 or 4	maximum	12-16	maximum	13-18
Trout	3 or 4	maximum	16-20	maximum	20-25
Toast	3 or 4	maximum	2-4	maximum	3-6
Cheese toast	3 or 4	maximum	7-9	maximum	5-8
Tomatoes	3 or 4	maximum	6-8	maximum	8-10
Peaches	2	maximum	6-8	maximum	15-20
Thicker cuts					
Chicken (approx. 1 kg)	1	maximum	50-60	maximum	60-85
Rolled meat, 7 cm (approx. 1 kg)	1	maximum	75-85	maximum	100-110
Pork (approx. 1 kg)	1	maximum	100-120	maximum	95-100
Sirloin (approx. 1 kg)	1	-	-	maximum	25-35

1) Turn half way through the grilling time.
2) Select the appropriate shelf level for the thickness of the food.
3) Use the 2nd shelf level from the bottom for "Fan grill".

3-key timer procedure cooking mode

Adjust the clock after switch on
Once it connected with electrical power, the display will show “12:00” with the square symbol above “ ” .
Press the **+** or **-** button will increase or decrease the number until it reaches the right time. After 5 seconds it will start automatically.

Function button



Note
The time should be set before any operation of the oven which is controlled by the electrical control.
If you want to change the time, press the function button repeatedly until the square symbol above flashes. Then you can adjust the time.

Automatic setting (set the time of full automatic starting and ending)

1. Press the function button repeatedly until the square symbol above the “ ” flashes, and press **+** or **-** button to set the required cooking time eg 45mins.
2. Press the function button repeatedly until the square symbol above the “ ” flashes, and press **+** or **-** button to set the time e.g 14:00 to switch off.
3. Adjusting the baking method (thermostat, oven operation setting).

When the time is up, the alarm will sound, press any button to cancel the alarm.
Remark: The maximum between current time and off time is 23 hours 59 minutes.

For example: If the food is required to bake for 45 minutes, and it is supposed to stop at 14:00.

Semi-automatic setting

Setting the required time frame for baking (10 hours maximum)

- Press the function button repeatedly until the square symbol above “ ”, and set the required time using the **+** and **-** buttons.
- Adjusting the baking method (thermostat, oven operation).
- When the baking is done the alarm will sound. To cancel the alarm press any button.

Timer

- The longest time frame can be set is 23 hours and 59 minutes. For setting time, press the function button repeatedly until the square symbol above “ ” flashes, and press “**+** or **-** button until the desired time shows on the display. The time countdown begins to work. When it reaches the set time, the alarm sounds. To cancel the alarm press any button.

Note!
Once a function has been selected, setting the time needs to be started within 5 seconds. If the power fails unexpectedly all programmes and the set time will be cancelled.
Once power has been restored “12:00” and the square symbol above “ ” will show on the display. You will need to reset the time and any programmes required.

Cooling ventilation

- In order to cool down the exterior of the appliance, this model is equipped with a cooling fan, which comes on automatically when the oven is hot.
- When the fan is on, a normal flow of air can be felt exiting between the oven door and the control panel

Practical cooking advice

- The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

Using the oven light 

Set knob "**B**" to the "" symbol to turn it on. It lights the oven and stays on when any of the electrical heating elements in the oven come on.

Using the conventional oven 

This is traditional convection cooking using the top and bottom elements and the heat is diffused by natural convection. This mode is recommended for foods that require the same temperature both internal and external such as a roast.

Using the low heat with fan mode 

This mode uses the lower heating element and fan to circulate the air and is ideal for pizzas, pastries and cakes. It is recommended for foods that require more heat to be from the bottom of the oven.

Using the top heat mode 

This function uses the top .element only. Idea for browning the top of food.

Using the grill 

To use the grill ensure that your food is located in the centre of the oven cavity and adjust the height of the grill pan to control the browning.

Using the fan assisted grill 

Use the grill in the same way as the standard grill, always ensure the oven door is closed. This mode is recommend for quick browning on the outside but keeping the juices in. Ideal for chops and burgers.

Using the fan oven mode 

The rear circular element and the fan come on and the heat is dispersed by forced convection. This mode is suitable for roasting joints when you want it well cooked on the outside and tender in the middle. The oven does not need any pre-heating when using this mode.

Using the defrost mode 

In this mode only the oven fan comes on. This mode is suitable for the quick thawing of frozen foods. Thawing times vary depending on the quantity and type of food to be defrosted.

Note!
When cooking is done, the fan stays on until the oven cools down sufficiently.

The following shows how to reduce total environmental impact (e.g. energy use) of the cooking process).

1. Try not to open or close the oven door frequently during cooking.
2. Keep the oven door clear so that you can look in during cooking easily.
3. If possible, defrost frozen food in a way which does not need any power consumption.
4. It takes less time to cook food which has large surface area to volume ratio.

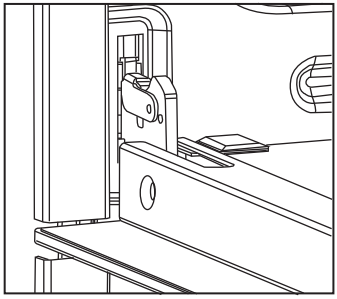
How to keep your oven in good condition

- The enamelled or stainless steel parts should be washed with luke warm water without using any abrasive powders or corrosive substances which could ruin them. Stainless steel could become stained. If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.
- The inside of the oven should preferably be cleaned immediately after use, when it is still warm, with hot water and soap. The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc.) and abrasive sponges for dishes or acids (such as lime scale remover, etc.) as these could damage the enamel. If the grease spots and dirt are particularly tough to remove, use a specialised product for oven cleaning, following the instructions provided on the packet.
- Never use a steam cleaner for cleaning inside of oven.
- If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact your After-Sales Service Centre. We recommend you avoid using the oven until it has been repaired.
- Never line the oven bottom with aluminum foil, as the build up of heat could compromise cooking and even damage the enamel.
- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

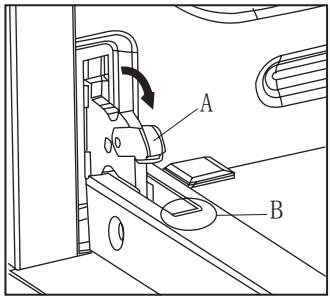
How to remove the oven doors

For a more thorough clean, you can remove the oven door. To remove the oven door use the following instructions:

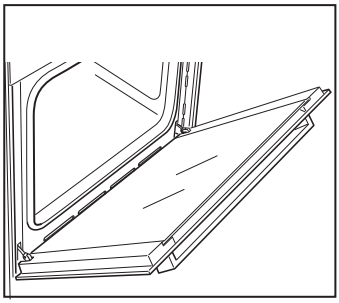
1. Open the door to the full extent.

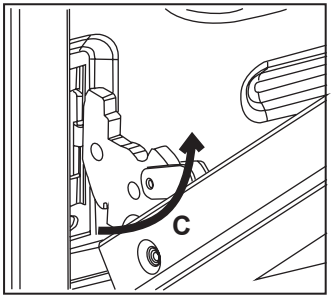


2. Open the lever **A** completely on the left hand hinges.

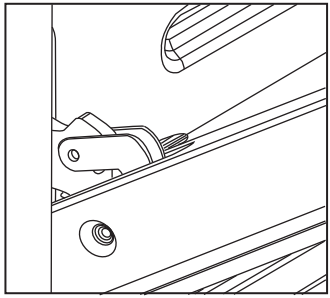


3. Open the door to angle as shown.





4. Close the door until the left & right hand levers **A** are hooked to part **B** of the as shown in diagram of step 2.



5. Withdraw the hinge hoods for there position following arrow **C**.

To replace the door, reverse the above procedure.

Removing the inner pane of Glass &Cleaning the Glass Door

1. Open door to a position you can view the screws on the edge of oven door. (egFig 1)
2. Using a screwdriver please remove the two screws as shown in the diagram (eg Fig 1)
3. Remove the bracket from the top of the oven door(eg Fig 2)
4. Now carefully remove the inner glass from the door.
5. Place the glass on a soft flat surface.
6. Clean the glass using non-abrasive products and sponges. Dry with a soft cloth.
7. Carefully place the glass back into the oven door frame.
8. Place the bracket back on the top of the glass and tighten the screws.



Fig 1



Fig 2

Telescopic rails

Fig 1

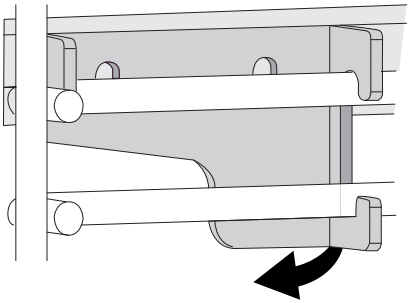
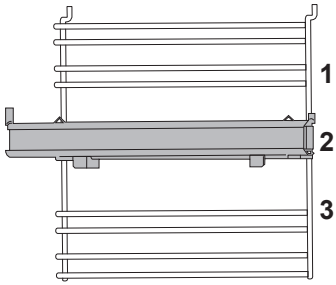


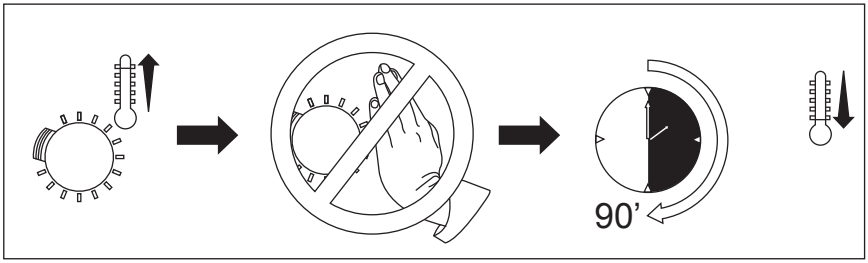
Fig 2



- To un-clip the telescopic rail [05] for cleaning or repositioning purposes you must apply outward pressure on the underside of the telescopic rail to release, as shown in Fig 1 (Note: reverse of rail shown).
- To re-fit the telescopic rail, locate the clip into the top rail on the shelf guide and push downward, the rail will clip into place.
- The telescopic rail is designed to support either a shelf or grill pan and can be installed on any of the shelf guides positions as shown in Fig 2.

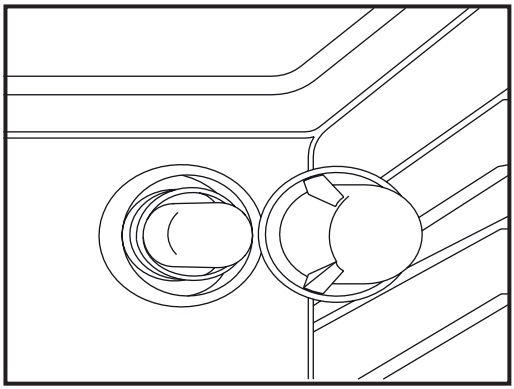
Replacing the oven lamp

Warning!
Disconnect the appliance from the electricity supply, open the oven door and remove the oven shelves. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.



Remove the glass cover that protects the light bulb by turning it anticlockwise.

Unscrew the old light bulb and dispose of it safely and ecologically, change it for one as specified in the “*Technical and legal information section*” and replace the cover.



Troubleshooting

What should I do if the oven doesn't heat up?
Check to see if one of the following actions resolves the issue:
- The oven may not be switched on. Switch the oven on.
- The clock may not be set. Set the clock (see section "Setting the clock").
- Check to see if the required settings have been applied.
- A household fuse may have blown or a circuit breaker may have tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call the Service Centre.

What should I do if, even though the oven function and temperature have been set, the oven does not heat up?
There may be problems with the internal electrical connections. Call your local Service Centre.

What should I do if the time display is blinking?
There was a power failure. Set the clock (see section "Setting the clock").

What should I do if the oven light does not illuminate?
The oven light is faulty. Replace the oven light bulb (see section "Changing the lamp").

What should I do if the oven's fan is running without having been set?
Following use, the oven's fan runs until the oven has cooled down. Call your local service centre if the fan continues to run after the oven has cooled down.

The grill does not heat up properly?
The grill power is set to low, turn the temperature control knob to maximum.

Recycling and disposal
Technical and legal information

Recycling and disposal

Environmental protection
Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.



The symbol on the product or its packaging indicates that this product cannot be treated as normal household waste. This product must be handed over to an electric and electronic equipment collection point for recycling.

On ensuring that this product is disposed of correctly, you will help to avoid possible negative consequences for the environment and public health, which could occur if this product is not handled correctly. To receive more detailed information about recycling this product, contact your local government, domestic waste disposal services or the outlet where the product was bought.

Technical and legal information

Technical information:

Power supply	:	220-240V~, 50/60Hz
Power consumption	:	3000-3600W

Legal information
The Manufacturer declines all liability for damage caused to persons and objects due to incorrect or improper installation of the appliance.

Information for dismantling

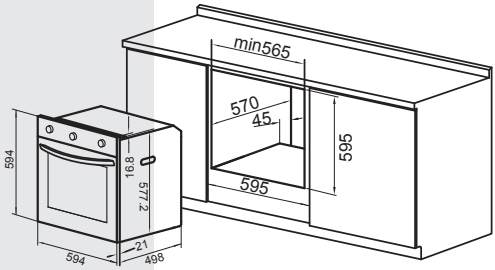
Do not dismantle the appliance in a way which is not shown in the user manual. The appliance could not be dismantled by user. At the end of life, the appliance should not be disposed of with household waste. Check with you Local Authority or retainer for recycling advice.

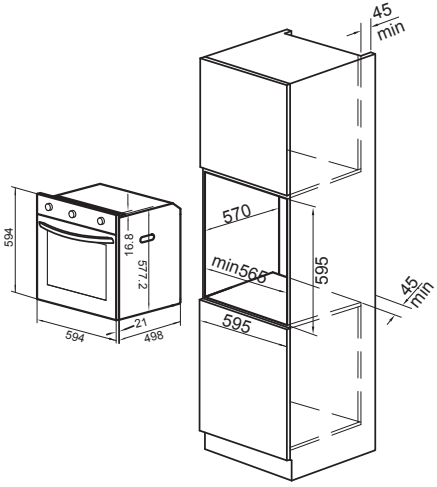
01

Only a qualified person in compliance with the instructions provided must install the appliance. The manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

Caution
The power supply to the appliance must be cut off before any adjustments or maintenance work is carried out.

Installation of Built-in Ovens
For correct installation this product can be fitted under the work surface in a built under housing unit or in a tall oven housing unit.





Note!
- The panels of the adjacent cabinets must be made of heat-resistant material. In particular the adhesive that bonds the plastic laminate to the furniture must be able to withstand temperatures of not less than 150°C to avoid delamination. The appliance must be housed in heat-resistant cabinets.

02

This appliance must be installed by a qualified electrician to comply with the relevant Institution of Engineering and Technology (I.E.T.) regulations and also the local electricity supply company requirements.

This appliance must not be connected to an ordinary domestic power point. The mains terminal is situated on the back of the oven.

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

The fuse must be rated not less than 16 Amps.

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

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

Connect the cable to the correct terminals. Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp. Ensure the cable route avoids the risk of trapping or touching hot surfaces.

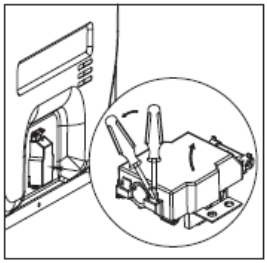
Warning: Connect the power cord must be in aceordance with the instructions listed in the table below.

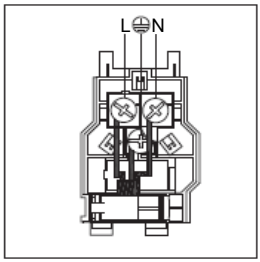
Wire cross-sectional area(mm2) Connection mode	L	N	E
1N~	Min1.5	Min1.5	Min1.5

Fitting on a Power Supply Cable

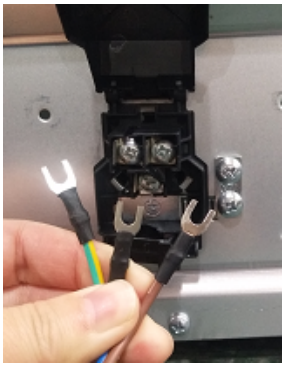
Opening the terminal board:

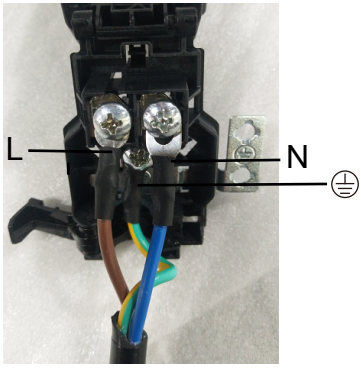
- Using a screwdriver ,prize the bolt on the side tabs of the terminal board cover ;
- Using a screwdriver unhooking the no.2 fixing hooks, pull open the cover of the terminal board. To install the cable, proceed as follows:







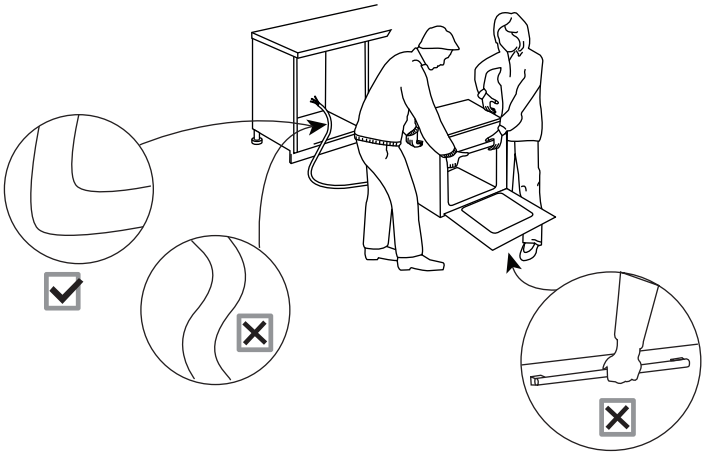




1. Open the terminal board
2. Remove the wire clamp screw and the three contact screws L-N - ⏚
3. Fasten the wires beneath the screw heads using the following color scheme : Blue (N) Brown (L) Yellow-Green ⏚
4. Fasten the supply cable in place with the clamp and close the cover of the terminal board.

03

Fixing the oven



Connect to mains power supply ensuring the cable is not bent.
Lift oven into housing unit, do not lift the oven with the handle otherwise the glass door might shatter.

Note: If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

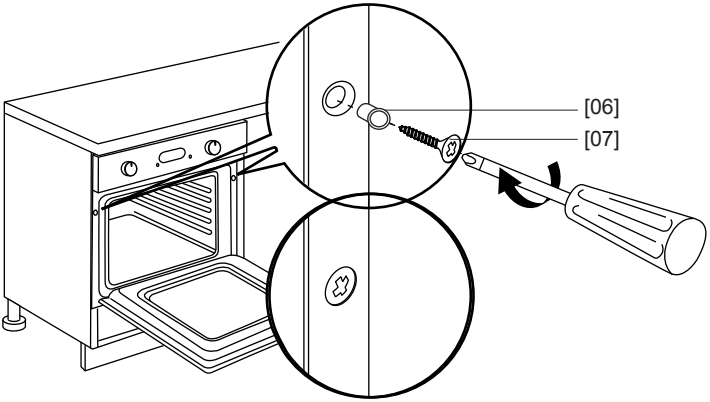
04



[06] x 2



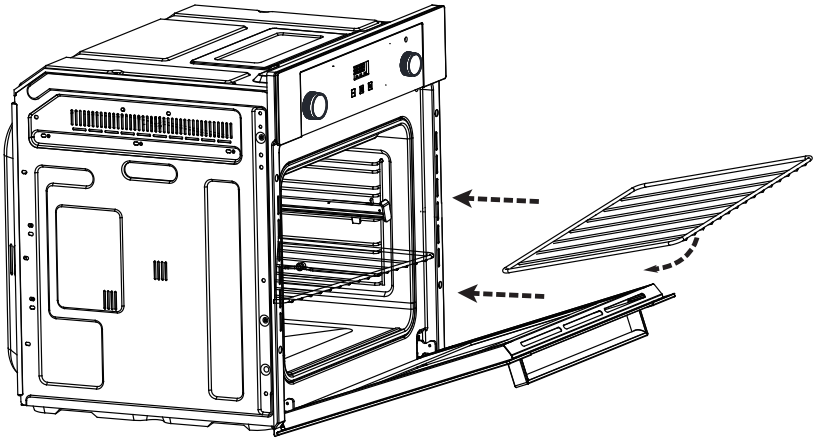
[07] x 2



Once the oven has been lifted into place in either of the housing units insert the 2 x plastic washers [06] into the holes located within the sides of the metal casing of the oven and secure with 2 x screws [07].

Also ensure that you adjust the furniture doors adjacent to the sides of the oven so there is a 4 - 6mm gap between them, otherwise heat displaced from the oven might damage the furniture door.

The appliance is now ready to use.



Adjusting the shelf position.

Information for domestic ovens

-	Symbol	Value	Unit
Model identification	-	NWCMBOBX NWCMBOSX NWCMIBP	-
Type of oven	-	Built-in electric oven	-
Mass of the appliance	M	35	Kg
Number of cavities	-	1	-
Heat source per cavity (electricity or gas)	Electricity	-	-
Volume per cavity	V	69	L
Energy consumption (electricity) required to heat a standardised load in a cavity of an electric heated oven during a cycle in conventional mode per cavity (electric final energy)	EC electric cavity	0.78	kWh/cycle
Energy consumption required to heat a standardised load in a cavity of an electric heated oven during a cycle in fan-forced mode per cavity (electric final energy)	EC electric cavity	0.76	kWh/cycle
Energy Efficiency Index per cavity	EEI cavity	88.1	-
Energy efficiency class	-	A	-
1kWh/cycle= 3.6MJ/cycle			

The measurement and calculation method of the above table was done in accordance with commission regulation (EU) No 65/2014 & 66/2014.

Help and assistance

If you require any technical guidance or find that your washing machine is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions or online at **www.newworldassist.co.uk**

If you still require further assistance, call one of our experts on **0333 3052263***. To help give us give you a fast and efficient service please have the following information ready:

Model Ref.		You can find these on the rating plate - a small information panel (usually a sticker or metal plate) on the rear of your appliance
Serial number		
Date of purchase		This will be shown on your receipt

Local call rates applies*

Lines open 09:00- 17:30 Monday to Friday.

*Calls to New World enquiry lines may attract a charge and set up fee from residential lines depending on your call plan/tariff. Mobile and other providers costs may vary, see www.bt.com/pricing for details.

For Security and training purposes, telephone calls to and from customer service centres maybe recorded and monitored. Calls from Republic of Ireland will attract international call charges.

newworld

Product support

Help is always at hand

newWORLD

Call us now and activate your 24 month guarantee

Thank you for choosing New World. Your new product is guaranteed against faults and breakdowns for 24 months. Don't forget to register it with us today so we can provide you with our best possible after-sales service and useful updates.

www.newworldassist.co.uk

0333 305 2263

Your New World Guarantee

This product is guaranteed for 24 months from the date of original purchase. Any defect that arises due to faulty materials or workmanship will be repaired free of charge (or if applicable the product will be replaced or the purchase price refunded) where possible during this period by the dealer from who your purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in the manual.
- It must be used solely for domestic purposes. The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- New World disclaim any liability for loss or damage arising from the breakdown of the product.
- This guarantee is in addition to and does not diminish your statutory or legal rights.

Important Data Protection Information

To find out how we use your data please refer to the guarantee registration material or visit

www.newworldassist.co.uk

newworld

Contact:

www.newworldassist.co.uk

Helpline: 0333 305 2263

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