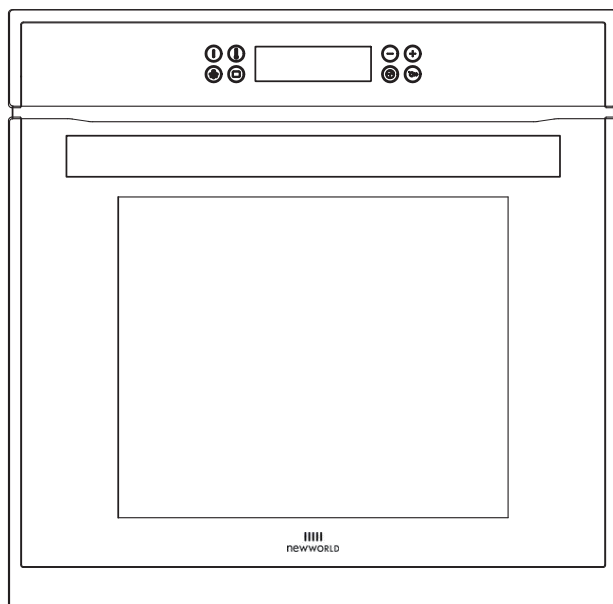




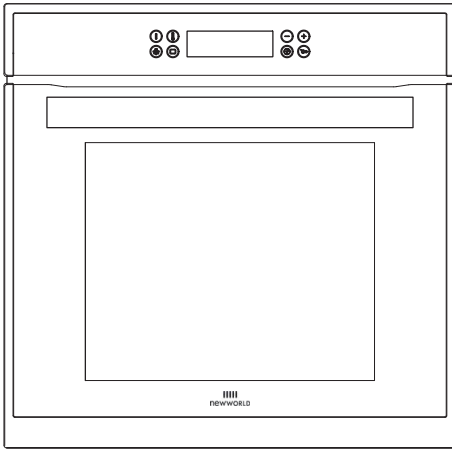
newWORLD

MULTIFUNCTION OVEN

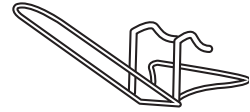
MODEL: NWCPBOBX



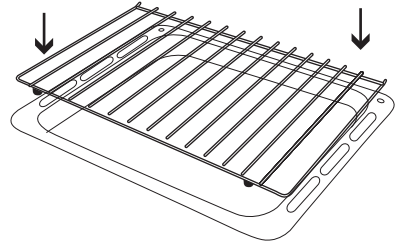
WARNING: Read the instructions before using the appliance.



[01] x 1



[02] x 1



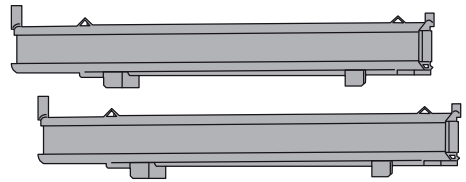
[03] x 1



[04] x 2



[06] x 2

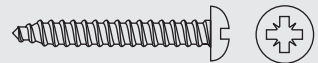


[05] x 1 (Set) installed

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	12
Care and maintenance	23
Troubleshooting	29
Recycling and disposal	30
Technical and legal information	30



Appendix...

Installation	31
Guarantee	37



Note!

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

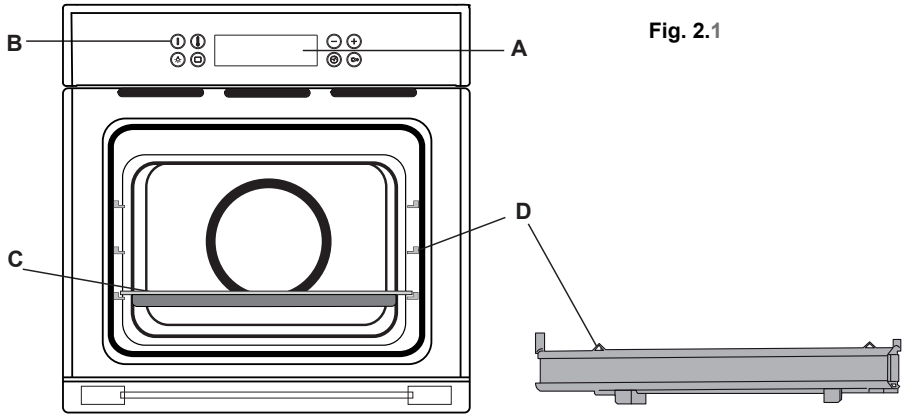


Fig. 2.1

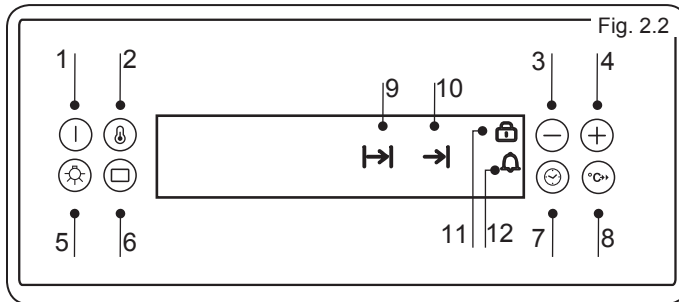


Fig. 2.2

Key: Fig. 2.1

- A.** Display
- B.** Control
- C.** Tray
- D.** Telescopic

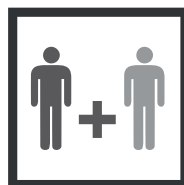
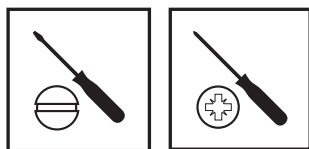
Key: Fig. 2.2

- | | |
|------------------------------|----------------------------|
| 1. ON /OFF | 7. Clock |
| 2. Temperature | 8. Rapid Heat |
| 3. - Adjustment | 9. Duration (Auto) |
| 4. + Adjustment | 10. End time (Auto) |
| 5. Light | 11. Child lock |
| 6. Function selection | 12. Minute minder |

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 your 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 oven for 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.

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 30°C and 260°C, 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:

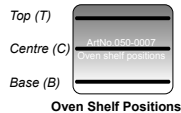
	No Function Mode Selected	
	Conventional heat	This function uses the upper and lower heating elements. Natural convection creates a perfect cooking zone in the centre of the oven, ideal for dark fruit cakes and pastries.
	Grill	This function radiates the heat from the grill element and the top element. This fully temperature variable grill is ideal for grilling a family meal.
	Fan Grill	This function uses the fan to circulate the heat from the grill element around the food.
	Turbo Grill	This programme uses the fan element with fan and top element to provide turbo power for fast and powerful heat and is ideal for roast meat and frozen fried foods.
	Bake (Fan Oven)	Using the circular element and the fan, this cooking function blows the air into and around the oven cavity. Temperatures are achieved quicker, reducing or even removing the need for preheating. Both cooking temperatures and cooking times can be reduced for a more energy efficient cooking programme.
	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.
	Delicate cooking	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.
	Rapid Heat	All heating elements are used. Use with caution as this is an intense form of heat.
	Defrost	Using the fan, this oven function circulates the air around the oven cavity, speeding up the natural defrost process.
	Duo	This programme uses the fan element to supplement the heat from the oven base and is ideal for cooking pizzas.
	ECO	This function is designed to save energy during cooking.
	Steam clean	Procedure for cleaning the appliances when it is slightly soiled and not burned several times.

- > 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.

Cooking Table

The oven control settings and cooking times given in the table below are intended to be used **AS A GUIDE ONLY**. Individual tastes may require the temperature to be altered to provide a preferred result.

Food is cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the fan oven temperature by 10 °C and the cooking time by 5-10 minutes. The temperature in the fan oven does not vary with height in the oven so you can use any shelf.



Food	Conventional Oven	Fan Oven	Approximate Cooking Time	
	Temperature °C (Shelf Position)	Temperature °C		
Meat				
Beef (no bone)	160 (C)	150	30-35 minutes per 500g	<i>Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for the remainder.</i>
	200 (C)	190	20-25 minutes per 500g	
Lamb	160 (C)	150	30-35 minutes per 500g	
	200 (C)	190	25-30 minutes per 500g	
Pork	160 (C)	150	35-40 minutes per 500g	
	200 (C)	190	25-30 minutes per 500g	
Poultry				
Chicken	160 (C)	150	20-25 minutes per 500g	<i>For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing. For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.</i>
	200 (C)	190	15-20 minutes per 500g	
Turkey	160 (C)	150	20 minutes per 500g	
	200 (C)	190	15 minutes per 500g	
Duck	160 (C)	150	25-30 minutes per 500g.	
	200 (C)	190	20 minutes per 500g.	
Casserole	140-150 (C)	130-140	2-4 hours according to recipe.	
Yorkshire Pudding	220 (C)	210	Large tins 30-35 minutes; individual 10-20 minutes.	
Cake				
Very rich fruit - Christmas, wedding, etc.	140 (C/B)	130	45-50 minutes per 500g of mixture.	<i>Using the conventional oven: when two tier cooking leave at least one runner space between shelves. Position the baking tray with the front edge along the front of the oven shelf.</i>
Fruit 180 mm tin	150 (C/B)	140	2-2½ hours.	
Fruit 230 mm tin	150 (C/B)	140	Up to 3½ hours.	
Madeira 180 mm	160 (C/B)	150	80-90 minutes.	
Queen cakes	190 (C/B)	180	15-25 minutes.	
Scones	220 (C/B)	210	10-15 minutes.	
Victoria sandwich				<i>Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.</i>
180 mm tin	180 (C/B)	170	20-30 minutes.	
210 mm tin	180 (C/B)	170	30-40 minutes.	
Desserts				
Shortcrust tarts	200 (C/B)	190	20-30 minutes on a preheated tray.	<i>Using the conventional oven: for even browning the maximum size of baking tray recommended is 340 mm x 340 mm. This ensures free heat circulation. If cooking a two tier load, the trays should be interchanged approximately halfway though the cooking time.</i>
Fruit pies	200 (C/B)	190	35-45 minutes.	
Tartlets	200 (C/B)	190	10-20 minutes according to size.	
Puff pastry	210 (C/B)	200	20-40 minutes according to size.	
Meringues	100 (C/B)	90	2-3 hours.	
Baked egg custard	160 (C/B)	150	45-60 minutes.	
Baked sponge pudding	180 (C/B)	170	40-45 minutes.	
Milk pudding	140-150 (C/B)	130-140	2 to 3 hours.	
Bread	210 (C)	200	20-30 minutes.	
Fish				
	Fanned Grilling			
Fillet	190 (C/B)	190 (C/B)	15-20 minutes.	
Whole	190 (C/B)	190 (C/B)	15-20 minutes per 500g.	
Steak	190 (C/B)	190 (C/B)	Steaks according to thickness.	

Once the cooker is connected and switched on, the display will start to flash. The clock must be set to the time of day before the oven will work.

If the clock time needs to be reset or adjusted, please follow the procedure below.

Setting the time

Changing the time

Step 1. The clock must be set before using the oven.

Step 1. The clock must be set before using the oven.

Press for 3 seconds then press again for 1 second.

Step 2. Hour will flash.

Step 2. Hour will flash.

Step 3. Confirm hour.

Step 3. Confirm hour.

Step 4. Minutes will flash.

Step 4. Minutes will flash.

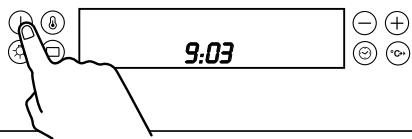
Step 5. Confirm minutes.

Step 5. Confirm minutes.

Using the oven

Please read the following steps before using the oven.

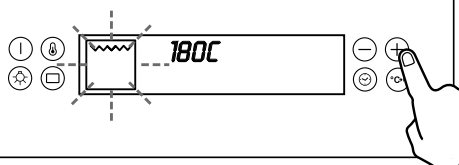
Step 1. Switch on.



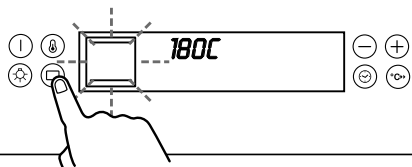
Step 2. Function display will flash.



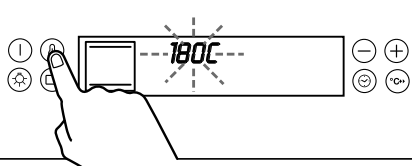
Step 3. Choose a function.



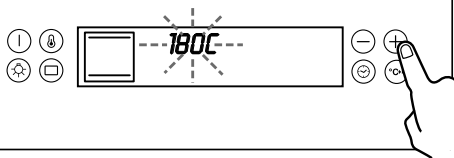
Step 4. Confirm function mode.



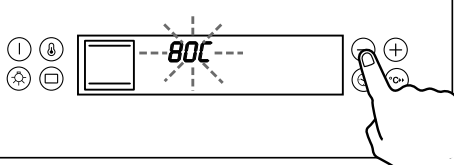
Step 5. Press temperature until display flashes.



Step 6. Set the temperature - increase.



Step 7. Set the temperature - decrease.



Step 8. Press the temperature button to start and confirm selection.



Change a function mode

Step 1. Press the Function button the display will flash.

Step 2. Choose a function.

Step 3. Confirm function mode.

Press for 1 second.

Change a function temperature

Step 1. Press temperature until display flashes.

Step 2. Set the temperature - increase.

Step 3. Set the temperature - decrease.

Step 4. Press the temperature button to start and confirm selection.

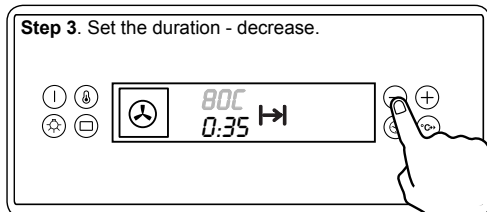
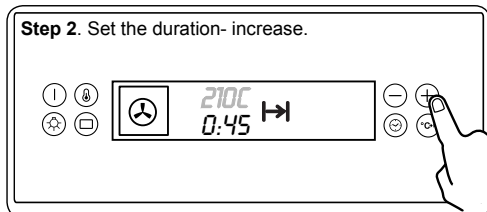
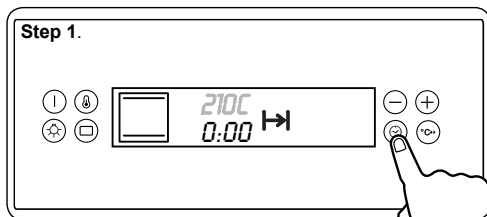
To stop the oven at a specific time of day

Please set the oven function first.

You have set the required temperature and function mode and you would like the oven to automatically stop.

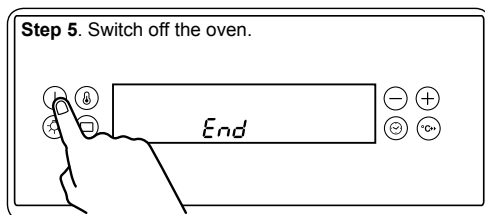
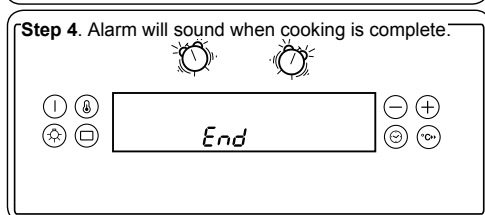
This feature works by knowing the cooking duration. For example if the time is 13:30 and the food is required to bake for 45 minutes, the oven will stop working at 14:15.

The oven will remain active until the programmed cook time elapses. The remaining cook time is shown on the display.



Changing the cook period: Repeat step 1 through to step 3. Set the new cook period as required.

Cancel the cook period: Repeat step 1 through to step 3. The cook period resets to zero.



To start and stop the oven automatically

Please set the oven function first.

The timer allows you to automatically start and stop by a combination of the length of the cooking time and the stop time. Giving you the flexibility to cook casseroles etc while you are out. You cannot set the actual start time.

For example if the time is 13:30 and the food is required to bake for 45 minutes, the oven will stop working at 14:15. However you can change the finish time for example to 16:30, the oven will switch on at 15:45.

Step 1.

Press for 3 seconds.

Step 2. Set the duration.

Step 3. Set the end time.

The display will show the current time.

Step 4. Set the end time - increase.

Step 5. Set the end time - decrease.

When setting the duration and the end time, the clock will automatically set the start time.

Step 6. The display will flash between the duration and end time.

Step 7. Alarm will sound when cooking is complete.

Step 8. Switch off the oven.

Operation

Setting the minute minder

▲ The minute minder can only be used when the oven has no cook function selected.

Step 1.

Press for 1 second.

Step 2.

Step 3.

To set the child lock

Step 1. In standby mode press the function and clock

Press for 1 seconds.


Step 2. Repeat the process to unlock

Press for 1 seconds.

Using Rapid heat

Rapid Heat allows you to preheat the oven quickly. Before using this function remove all oven trays.

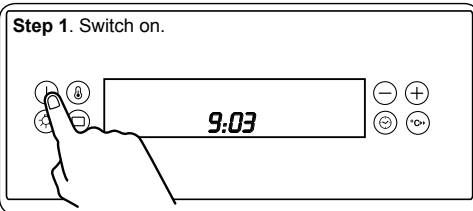
⚠ DO NOT put food in the oven when using the rapid heat function. This will effect your cooking process.



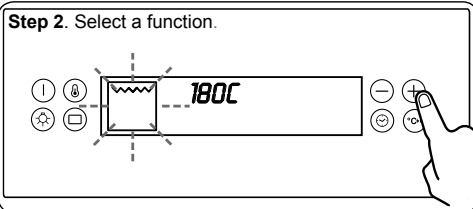
Rapid Heat Function

All heating elements are used. Use with caution as this is an intense form of heat.

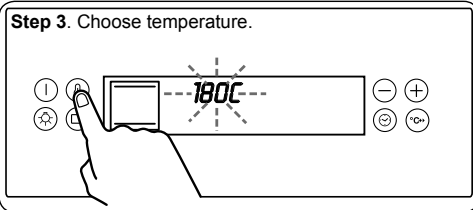
Step 1. Switch on.



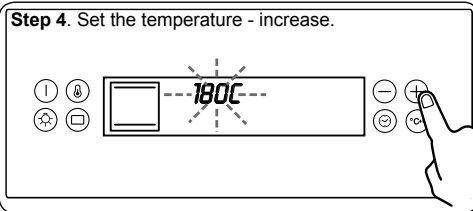
Step 2. Select a function.



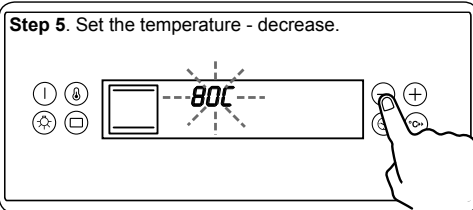
Step 3. Choose temperature.



Step 4. Set the temperature - increase.



Step 5. Set the temperature - decrease.

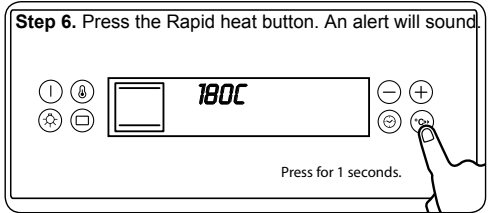


⚠ DO NOT put food in the oven when using the rapid heat function. This will effect your cooking process.

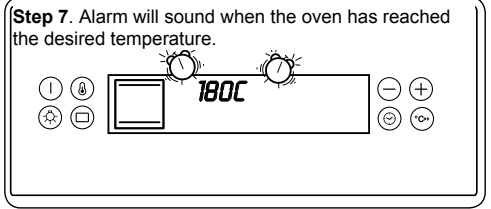
Once the oven is at the required cooking temperature the rapid heat function will stop and food can be prepared in the oven.

Note:
Rapid heat cannot be used with delayed or auto cooking.

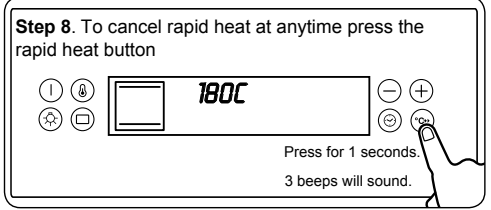
Step 6. Press the Rapid heat button. An alert will sound.



Step 7. Alarm will sound when the oven has reached the desired temperature.



Step 8. To cancel rapid heat at anytime press the rapid heat button



Operation

Setting a memory The memory function can be used to save a frequently used setting.

Step 1. Switch on.

Step 2. Function display will flash.

Step 3. Choose a frequently used function.

Step 4. Press temperature.

Step 5. Set a frequently used temperature - increase.

Step 6. Set a frequently used temperature - decrease.

Step 7. Firmly press the rapid heat button until a tone is emitted.

To recall a memory

Step 1. In standby mode press the rapid heat button.

Press for 3 seconds.

Step 2. Press the rapid heat button.

Press for 3 second.

Step 3. The recalled memory will be in use.

Setting the Pyrolytic

This oven can clean itself by a process known as pyrolysis, heating the cavity to a temperature of approximately 430°C. This will burn off the residue from spattering and spillages caused by cooking.

Pyrolytic programmes should be used when the oven smokes during preheating or cooking or if the oven smells even when cold. It is not necessary to run a pyrolytic programme after every use of the oven.

It is good practice to leave the windows and doors open to allow for good ventilation.

There are three options see **Table 2.1**. The programme immediately locks the door and starts the cooling fan at a slow setting; the cooling fan speed increases to its maximum when the oven heat builds up.

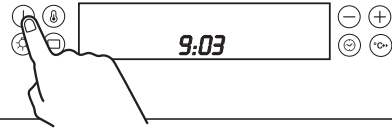
Once the pyrolysis has been confirmed you cannot cancel the setting other than turning it off from the mains.

- ⚠ DO NOT leave the oven unattended while in pyrolytic mode.**
- ⚠ DO NOT wait until the oven is coated in grease to run a pyrolytic programme. The smoke produced by pyrolysis is broken down by passing through a catalyser.**
- ⚠ Before any pyrolytic programme, remove all shelves, trays and other accessories from the oven and clean up any major spills to avoid the risk of fire or excessive smoke.**
- ⚠ DO NOT hang towels or cloths on the oven handle during pyrolysis.**

Selected Time	Type
2h	Light
2.5h	Normal
3h	Intense

Table 2.1

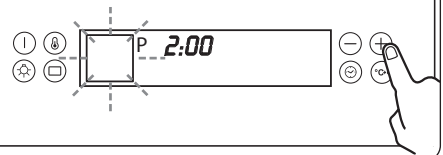
Step 1. Switch on.



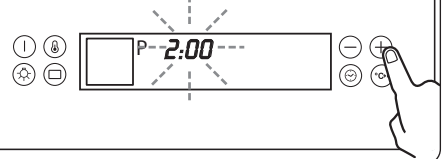
Step 2. Function display will flash.



Step 3. Choose the Pyrolytic function.



Step 4. Set the time, Hours : Mins.



Step 5. Confirm the selection



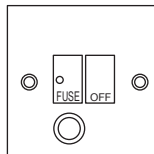
During the pyrolytic mode, any further settings are not available.

Care and maintenance



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 cleaner 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.



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.

How to keep your oven in good condition

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

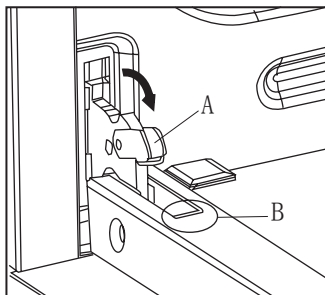
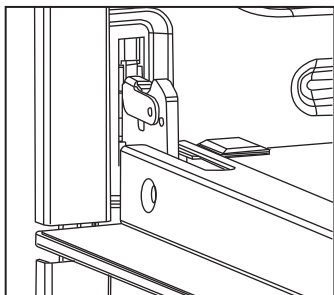
To extend the life of your oven, it must be cleaned frequently, keeping in mind that

- 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.

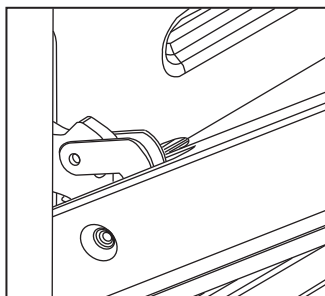
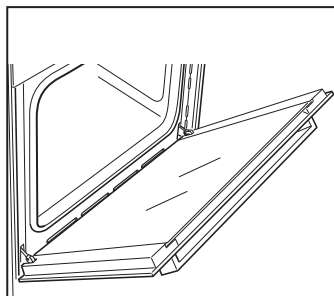
How to remove the oven doors

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

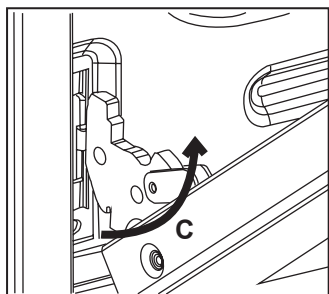
1. Open the door to the full extent.
2. Open the lever **A** completely on the left hand hinges.



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 their 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. (Fig 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

Steam Assisted Cleaning function “”

This function assists in the removal of food residue from inside the oven. This method is effective in removing light soiling only. It is not effective in removing stubborn baked-on stains. This function can only be used when the oven is cold.

Procedure for cleaning

1. Remove all shelves, dishes and side racks.
2. Make a solution of water (85%), white vinegar (10%), and dish washing detergent (5%) and spray liberally on to door, side walls and back wall of oven cavity.
3. Pour 40ml of water into the cavity base well.
4. Close the door. Set the function to Steam Assist Clean and set the temperature to 130°C.
5. Turn oven OFF after 18 minutes.
6. Allow to cool to a safe level before wiping surface with a wet cloth.



Telescopic rails

Fig 1

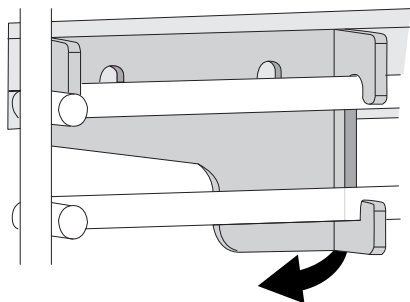
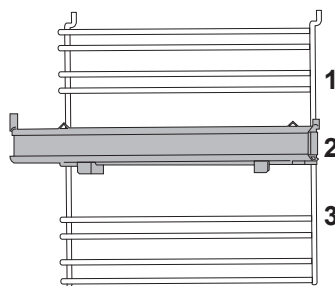


Fig 2

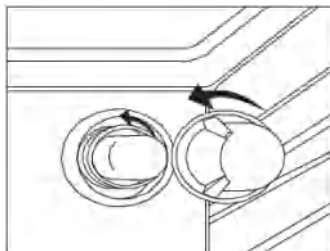


- To un-clip the telescopic rail [05] for cleaning or repositioning purposes you must apply outward pressure on the underside of the telescopic rail to release, as shown in Fig 1 (Note: reverse of rail shown).
- To re-fit the telescopic rail, locate the clip into the top rail on the shelf guide and push 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

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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 on 0333 305 2263.

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

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

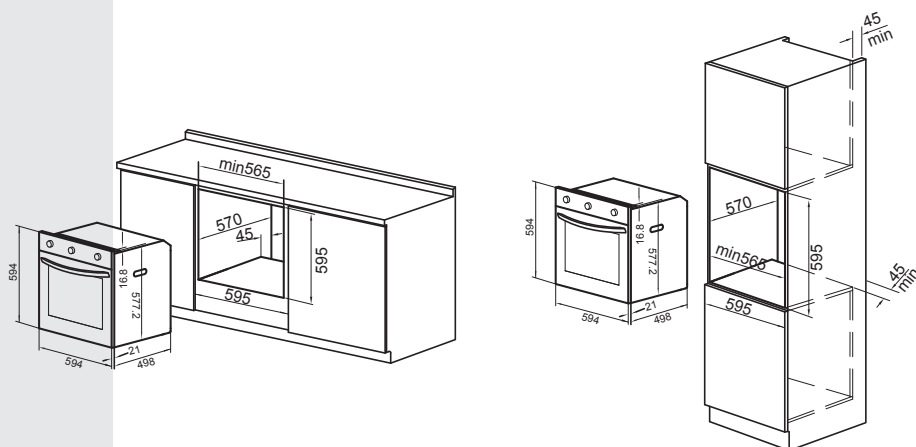
Only a qualified person in compliance with the instructions provided must install the appliance. The manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

**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.

Electrical connection

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.

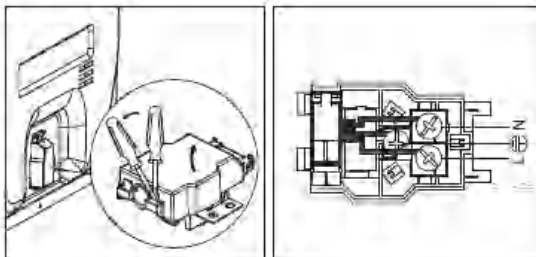
Warning: Connect the power cord must be in accordance with the instructions listed in the table below.



Wire cross-sectional area(mm ²)	L	N	E
Connection mode			
1N~	Min1.5	Min1.5	Min1.5

Fitting on a Power Supply Cable

Opening the terminal board:

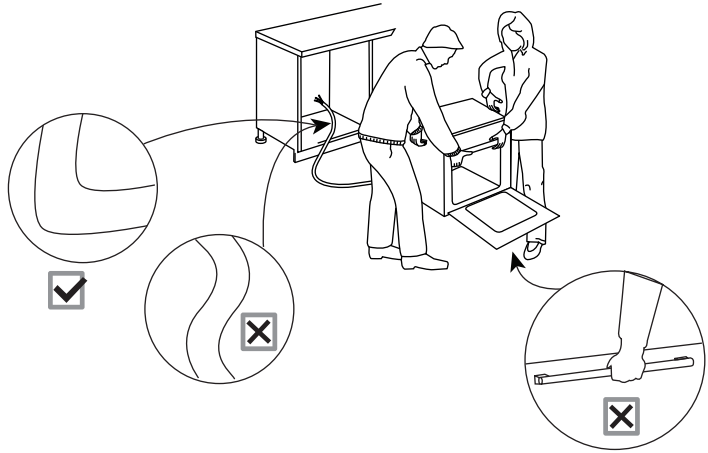
- Using a screwdriver ,prize the bolt on the side tabs of the terminal board cover ;
- Using a screwdriver unhooking the no.2 fixing hooks, pull open the cover of the terminal board. To install the cable, proceed as follows:



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.

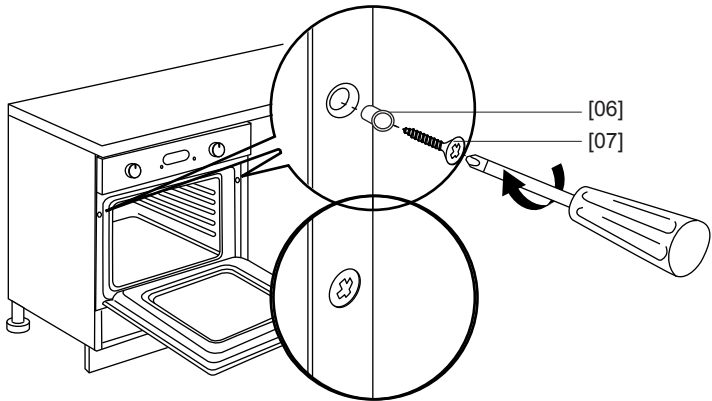
04



[06] x 2

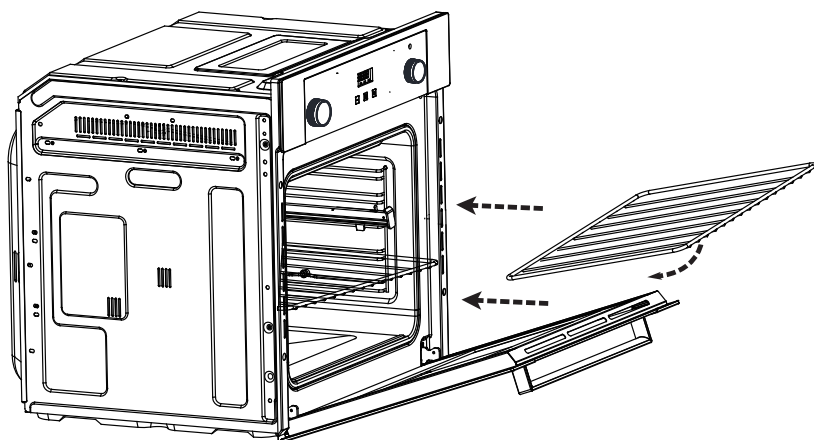


[07] x 2



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.



Adjusting the shelf position.

Information for domestic ovens

-	Symbol	Value	Unit
Model identificatio	-	NWCPBOBX	-
Type of oven	-	Built-in electric oven	-
Mass of the appliance	M	32	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	EEl cavity	85.7	-
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.

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