

STATESMAN



BSM60SS / BSM60WH / BSM60BL BUILT IN MULTI-FUNCTION ELECTRIC FAN OVEN

Instruction Manual

Serial number:

**Please read these instructions carefully before use and retain for future reference.
Before switching on your appliance – Always check for any damage that may have been caused in transit.**

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IMPORTANT SAFETY INSTRUCTIONS

Important: This appliance is not intended for use by persons including children with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.

- This product must be installed by the manufacturers authorised service agent or an equally qualified person. Failure to use a qualified person will result your warranty being void.
- Before starting any work on electrical installation please turn off the electricity supply at the mains.
- Ensure that the fuse rating is correct.
- This appliance must be earthed.
- The supply cable must not come into contact with any hot surfaces.
- The appliance and its accessible parts become hot during use.
- Do not touch the heating elements when the appliance is in use or when the elements are still hot. Heating elements should only be changed by an authorised service agent or a similarly qualified person.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 years and supervised.
- Keep the appliance and its cord out of reach of children aged less than 8 years.
- Children shall not play with the appliance.

- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Do not allow children to go near the oven when it's operating, especially when the grill is on.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass of the oven. This can scratch the surface and may result in permanent damage to the glass.
- During use, the appliance becomes very hot.
- Use heat resistant gloves when removing hot items from the oven.
- Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring specifications.
- Do not touch the oven with wet or damp hands or feet.
- Do not place any items on the oven door. It may damage the door and/or hinges and may unbalance the oven.
- Some parts of the appliance may keep its heat for a long time; please allow the oven to cool down before touching any parts of the cavity or accessories.
- If the appliance will remain unused for long periods of time you are advised to turn the oven off at the mains supply.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent similarly qualified persons in order to avoid a hazard.
- Only use utensils / oven trays which have been deemed oven safe by the manufacturer.
- A pressurised steam cleaner should not be used.

- The appliance should not be used for space heating.
- Take care when cooking dishes which contain alcohol. Alcohol evaporates at high temperatures and can cause a fire. Please follow the recipe guidelines carefully.
- Do not use sealed food containers or glass jars. Heat will build pressure inside of the containers which could cause the container to shatter.

SPECIFICATIONS

Voltage	220-240V~
Total Power Consumption	3000W
Grill Power Consumption	2950W
Fuse Protection	13 Amps
Cable Length	1m
Cable Type	3G1.5 mm ² H05vv-F
Energy Rating	A
Interior Lamp Wattage	25W

INSTALLATION

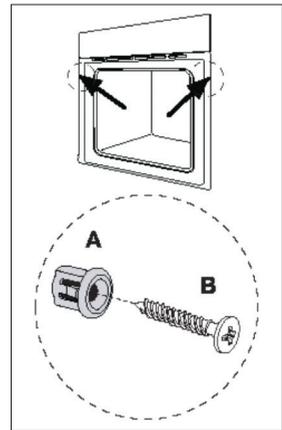
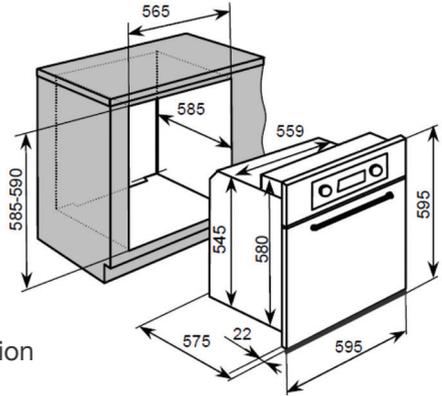


This product must be installed by the manufacturers authorised service agent or an equally qualified person.

- Ensure that a safe distance is left between the appliance and the kitchen units / furniture.
- Surfaces must be heat resistant to a minimum of 120°C

Fitting the Oven into the Kitchen Unit

1. The oven must be lifted by a minimum of 2 persons.
2. Do not use the oven door handle to lift the appliance. Use the slots / handles at the side of the unit.
3. Fit the oven into the space provided in the kitchen unit; it may be fitted underneath a work top or into an upright cupboard. Fix the oven in position by screwing into place, using the two fixing holes in the frame. To locate the fixing holes, open the oven door and look inside. To allow adequate ventilation, the measurements and distances must be adhered to when fixing the oven



Securing the Oven to the Cabinet

1. Fit oven into cabinet recess
2. Open the oven door
3. Secure the oven to the kitchen cabinet with 2 distance holders 'A' which fit the holes in the oven frame and fit the 2 wood screws 'B'.



IMPORTANT

If the oven is to work properly, the kitchen housing must be suitable. The panels of the kitchen unit next to the oven must be made of a heat resistant material.

Ensure that the glues of the units are made of veneered wood can withstand temperatures of at least 120°C. Plastics or glues that cannot withstand such temperatures will melt and deform the unit. Once the oven has been lodged inside the units, electrical parts must be completely insulated. This is a legal safety requirement.

All guards must be firmly fixed into place, so that it is impossible to remove them without using special tools. Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven. The hob must have a rear gap of at least 45mm.

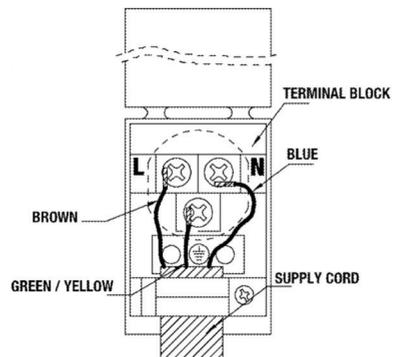
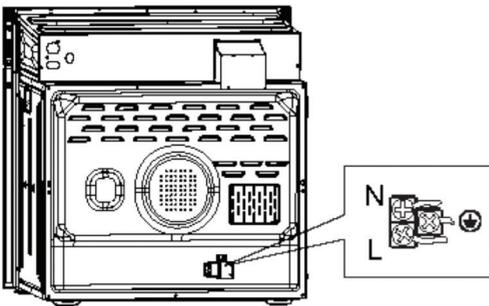
Electrical Connection - The appliance is supplied with a 13 amp cable pre-fitted.



- This product must be installed by the manufacturers authorised service agent or an equally qualified person. Before starting any work on electrical installation please turn off the electricity supply at the mains. Ensure that the fuse rating is correct.
- This appliance must be earthed.
- The supply cable must not come into contact with any hot surfaces.
- If the supply cable is found to be damaged do not install the product. This lead must be changed by a qualified electrician only.
- The supply cable should not be trapped between the appliance and the wall.

Changing the Supply Cable

- The supply cable must correspond to the to the correct specification and power consumption (See Technical Specification on page 5)
- Open the terminal block cover with a screwdriver.
- Pass the supply cable through the cable clamp under the terminal and fix the supply cable using the screw provided.
- Correctly connect the cable according to the diagram below.
- Close the terminal black cover once complete.



Accessories

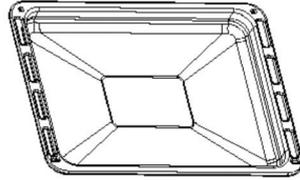
2 Wire Shelves:

For roasting and grilling.



1 Universal Pan:

For cooking large quantities of food, also for collecting fat/spillage and meat juices



Before First Use

When you have unpacked the oven, make sure that it has not been damaged in anyway. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags or polystyrene of the reach of children because these are dangerous.

To remove any residue from the oven which may have been left from the manufacturing process you should select the convection and fan oven function and set the thermostat to the maximum temperature setting. Leave the oven on for a maximum of 40 minutes.



The oven may emit an odour and /or smoke when first heated.

Please ensure that the room is well ventilated and wait for the smell inside the cavity to clear before cooking any food.

Once the oven cavity has cooled wipe the surfaces of the appliance with a clean damp cloth / sponge and dry with a cloth. Wash all oven accessories in water with a mild detergent before use. Do not use any abrasive cleaners on the oven cavity or accessories as this may damage the surface.

FUNCTION GUIDE



Control Panel Key

Fig. 1 – Selector dial

Fig. 2 – Minute minder button

Fig. 3 – Clock button

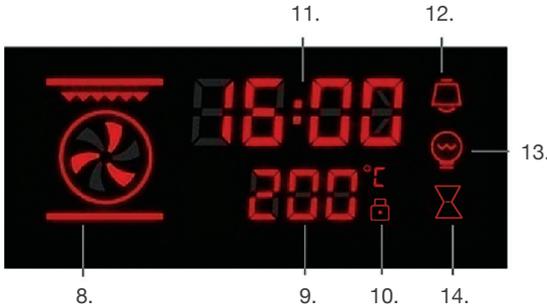
Fig. 4 – LED display

Fig. 5 – Start cooking button

Fig. 6 – Pause / stop button

Fig. 7 – Adjustment dial

LED Display



8. Oven function symbols

9. Oven temperature

10. Safety lock symbol

11. Time of day / minute minder time

12. Alarm / timer symbol

13. Oven light indicator

14. Time delay icon

SYMBOLS FUNCTION GUIDE

Symbol	Function description
	Oven Lamp: Enables the user to observe the progress of cooking without opening the door. Oven lamp will light for all cooking functions, except ECO function.
	Defrost: The circulation of air at room temperature enables quicker thawing of frozen food (without the use of any heat). It's a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes and cream filled produce etc.
	Bottom heat: A concealed element at the bottom of the oven provides a more concentrated heat to the base of food without browning. This is ideal for slow cooking dishes such as casseroles, stews, pastries and pizzas where a crispy base is desired. The temperature can be set within the range of 60-120°C. The default temperature is 60°C.
	Conventional cooking: The top and bottom work together to provide conventional cooking. The temperature can be set within the range of 50-250°C. The default temperature is 220°C. This is an optional function which can work with a rotisserie motor.
	Convection with fan: Combination of the fan and both heating elements provide more even heat penetration, saving up to 30-40% energy. Dishes are lightly browned on the outside and still moist on the inside. Note: This function is suitable for grilling or roasting big pieces of meat at a higher temperature. The temperature can be set within the range of 50-250°C. The default temperature is 210°C
	Radiant grilling: The inner grill element switches on and off to maintain temperature. The temperature can be set within the range of 180° – 240°C. The default temperature is 210°C.
	Double grill: The radiant heating element and top heating element are working. The temperature can be set within the range of 180° – 240°C. The default temperature is 210°C.
	Double grill with fan: The radiant heating element and top heating element are working with the fan. The temperature can be set within the range of 180° – 240°C. The default temperature is 210°C.
	Convection: An element around the convection fan provides an additional source of heat for convection style cooking. In convection mode the fan automatically comes on to improve air circulation within the oven and creates an even heat for cooking. The temperature can be set within the range of 50° – 240°C. The default temperature is 180°C.
	Energy-Saving Cooking: Cooking the selected ingredients (see table opposite) in a gentle manner. Heat comes from top and bottom of the oven.

RECIPES FOR ECO MODE

Recipes	Temperature (°C)	Level	Time (min)	Pre-heat
Potato Cheese Gratin	180	1	90-100	No
Cheese Cake	160	1	100-150	No
Meatloaf	190	1	110-130	No

OPERATING INSTRUCTIONS

TIMER FUNCTIONS

Minute Minder

- The minute minder is a countdown timer which is independent from the oven functions. When the countdown time has finished, an audible signal will sound. The minute minder must be set prior to selecting an oven functions. The minute minder can be used without an oven function being selected.
- Press the minute minder button (Fig.2) and the hour digits will flash.
- Rotate the adjustment dial (Fig.7) to change the hour time. This can be set between 0 and 9.
- Press the minute minder button (Fig.2) to confirm and the minute digits will flash.
- Rotate the adjustment dial (Fig.7) to change the minutes between 0 and 59.
- Press the start button (Fig.5) to confirm the countdown time and the timer will be active immediately.
- You can now select a cooking function. Please note that the minute minder will have no effect on the cooking function once the timer has ended.
- An alarm will sound 10 times once the timer has ended.

Please Note:

- When adjusting the time the timer will scroll through in 1 minute increments between 0:00 and 0:30 minutes. When scrolling between 0:30 minutes and 9:00 hours the timer will scroll in 5 minute units.
- You cannot amend the minute minder after a cooking function has been started.
- To do this you must cancel the current cooking operation and re-program the minute minder and cooking function.

Duration Timer

The duration timer is a countdown timer which is linked to your oven. When the countdown has finished and audible signal will sound and the oven will switch off.

- After you have selected an oven function and pressed start, the oven will start to heat at the default temperature setting and 9:00 hours will appear on the LED display.
- 9:00 hours is the default duration time and after 9:00 hours the oven will automatically switch off. This is a safety feature.
- During cooking it is possible to adjust the cooking time by turning the selector dial (Fig.1).
- Press the start cooking button (Fig.5) to confirm the oven cooking duration selected and the oven will start.
- At the end of the cooking time and audible signal will sound and the oven will switch off.

Oven Function, Temperature and Duration

The selector dial (Fig.1) should be used to select the cooking function you require. The appliance will utilise different elements within the cavity depending on the function selected.

- Turn the selector dial (Fig.1) to select the cooking function you require. The function symbols will light on the display to show which is currently selected. Please refer to the function guide on the previous page.
- Turn the adjustment dial (Fig.7) to select the cooking temperature.

Please Note: The oven temperature will change in units of 5°C. The grill temperature will change in units of 30°C.

- Press the start cooking button (Fig.5) to confirm the cooking function and

temperature you have chosen and the oven will start cooking. The default cooking time 9:00 hours will be displayed.

- During cooking it is possible to adjust the cooking time by turning the selector dial (Fig.1).
- Press the start cooking button (Fig.5) to confirm the oven cooking duration selected and the oven will start.
- During cooking you can adjust the cooking temperature by turning the adjustment dial (Fig.7).

The oven temperature (Fig.9) will appear on the LED display as you turn the dial. When the correct temperature is displayed press the start cooking button (Fig.5).

Please Note: If the start button is not pressed within 3 second of the cooking time or temperature being selected then the oven will revert to the previous settings.

- At the end of the cooking time and audible signal will sound and the oven will switch off.

Time delay

1. To use the timer delay function, the clock must be set correctly. Once the clock is set, the time delay function can used to select what time the oven starts to cook.
 - Press the time delay setting button “

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Please Note: The lamp and the defrost function cannot be set when the time delay function is in use. Whilst the time delay function is in use, press the cancel button once and the time and temperature of the time delay will show. Press again and the screen returns to the cooking status. Press the start button to return to the time delay status. The reminder function is invalid when the time delay function is in use.

Pausing a Cooking Function

- During cooking if you wish to pause the cooking function, you should press the pause / stop button (Fig.6) once. The oven will stop heating and the cooking time will pause.
- To continue cooking after the pausing you should press the start cooking button (Fig.5).
- The oven will resume cooking using the same settings as before. The time will continue counting down from the point it was stopped.

Cancelling a Cooking Function

- During cooking if you wish to cancel the cooking function, you should press the pause / stop button (Fig.6) twice. The oven will stop heating and return to stand-by mode.

Checking the Time

- During cooking you can check the time of day by pressing the clock button (Fig.3) once.
- When a countdown timer is set you can check the remaining cooking time by pressing the clock button once.

Safety Lock

When the safety lock is switched on it disables the control panel so that it is not possible to alter any settings.

- To activate the safety lock, press the start cooking button and the stop cooking button simultaneously for 3 seconds.

- There will be a long audible signal and a  symbol will appear on the LED display. This confirms that the safety lock has been activated.
- To switch off the safety lock, press the start cooking button and the stop cooking button simultaneously for 3 seconds.
- There will be a long audible signal and the  symbol will disappear from the LED display. This confirms that the safety lock has been de-activated.

Please Note: You must unlock the control panel as outlined above if you want to stop or make any changes to the cooking functions.

Energy Saving Function

The energy saving function can only be set when the oven function and temperature have not been.

- Press the start cooking button (Fig.5) for 3 seconds and the oven will enter energy saving mode and the LED display will switch off.
- Energy saving mode will be entered automatically if a button or control dial have not been touched for 10 minutes.
- To exit energy saving mode you should touch any button or adjust a control dial.

Internal Light

The oven light will switch on automatically when the oven is in use. If you want to turn the oven light on without using an oven function please follow the instructions below.

- Using the selector dial (Fig.1) select the oven light function.
- Press the start button (Fig.5) and the interior light will switch on.
- With the oven light function still selected press the stop button (Fig.6) to switch the light off.

Cooking Guidelines

- Please refer to the information given on the food packaging from guidance on cooking temperatures and times.
- You should always pre-heat the oven and do not place food inside the cavity until the operating indicator light has switched off. If you choose not to pre-heat the oven then cooking times should be extended by at least 10 minutes.

- You should always pre-heat the oven if you are baking.
- Make sure that frozen foods have thawed thoroughly unless the food packaging states that the item can be cooked from frozen.
- Any accessories that are not required should be removed from the oven before cooking.
- Place cooking trays in the centre of the oven and leave gaps between the shelves to allow air to circulate.
- Do not open the oven door if not necessary. The internal light will allow you to monitor the progress without opening the door.
- Keep the oven door during all cooking functions including grilling.
- Do not use aluminium baking foil when using the grill. The high reflectivity of the foil could potentially damage the grill element.
- You should never line the base of the oven with aluminium foil.
- During cooking never place pans or cookware on the base of the oven. They should be placed on to the wire shelves.
- The grill element and other internal components become extremely hot during operation. Avoid touching them inadvertently when handling the food which you are grilling.
- Take care when opening the oven door to avoid contact with hot parts of the oven and steam.
- Always use an oven glove when removing cookware from the oven.
- Keep children away from the oven when in use.
- Do not allow children to play with the oven.

Shelf Positions

- Insert the oven shelf and baking tray between the side rails on both sides at any level.
- The oven shelf has a safety stop for accidental withdrawal. After placing the oven shelf into the side rails, as you push the oven shelf into the oven lift the oven shelf slightly to bypass the stops and allow the oven shelf to slide fully into the rails.
- To remove the oven shelf, gently pull the oven shelf outwards. When the shelf stops, lift the front slightly to bypass the safety stops and then completely withdraw the shelf from the oven.

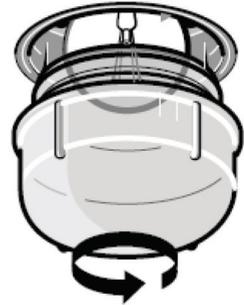
Ventilation

- When cooking is finished, if the cavity temperature is above 70°C the cooking fan will continue to work for 15 minutes after the oven stops cooking. This is normal operation and does not indicate a fault.

Bulb Replacement

The lamp in the light has a high temperature resistance (240V~25W)
For replacement, proceed as follows:

1. Disconnect power from the mains outlet or switch off the circuit breaker of the mains outlet.
2. Unscrew the covering glass and replace the bulb with a new one of the same specification.
3. Screw the covering glass back in place.

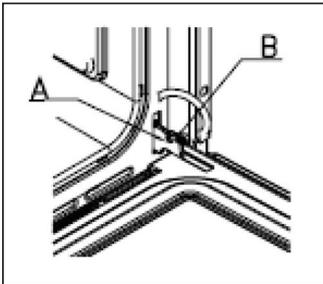


This appliance must be removed from the mains power supply before you attempt to remove or replace the appliance lamp.

Removing the Oven Door



- Do not attempt to disengage the hinge locks on the door whilst it is removed from the oven.
- The hinge springs could release, causing personal injury
- Do not lift or carry the oven door by the door handle



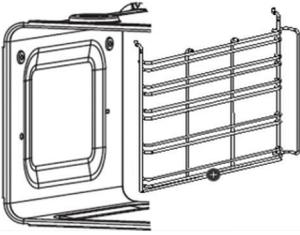
For easy cleaning the oven door can be removed as follows:

- The hinges (A) have two bolts on them.
 - If you raise both of the movable bolts (B) then the hinges (A) will be released from the oven housing.
 - You should grip the sides of the door at the centre and then incline it slightly at a 15° angle then pull the door gently away from the oven cavity.
- To replace the door, slide the hinges back into their slots and open the door fully.

Please Note: You should make sure that the oven door is supported at all times and that you place the door on soft padded material when cleaning.

Removing the Side Racks

To thoroughly clean the oven it may be necessary to remove the side racks.



- Remove the oven shelves and enamel baking tray from the cavity.
- Unscrew the bolt on the bottom of each rack with a screwdriver and then unhook each side rack at the top. Pull them away from the cavity.
- To reassemble the side racks, hook the upper struts into the relevant holes in the cavity and then secure the lower bolts.

CLEANING & MAINTENANCE

- Before any maintenance and cleaning, disconnect the appliance from the mains power supply.
- Set all controls in the OFF position.
- Wait until the inside of the unit has cooled.
- Clean the surface of the unit with a damp cloth, soft brush or fine sponge and wipe dry. In case of heavy soiling, use hot water with non-abrasive cleaning product.
- For cleaning the glass of the oven door, do not use abrasive cleaners or sharp metal scrapers, these can scratch the surface or lead to glass being damaged.
- Never leave acidic substances (lemon juice, vinegar) on stainless steel parts.
- Do not use a high pressure cleaner for cleaning the unit. The baking pans may be washed in mild detergent.

Disposal of Old Electrical Appliances

The European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in normal unsorted municipal waste.

Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.



The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

SERVICE AND SPARE PARTS

Should you experience any difficulty in using your Statesman appliance at any time, you may contact your Statesman Retailer or call our Customer Service Department on:

0844 848 5861

Please have the following details ready;

- Model Name / Model Number
- Serial Number
- Date of Purchase
- Where Purchased
- Customer Name and Address including Post Code
- Contact Telephone Number
- Accurate description of the fault

Spare Parts information can be obtained by calling our Spare Parts Department on:

0844 848 5862

Disclaimer: Updates to hardware components are made regularly. Therefore some of the instructions, specifications and pictures in this documentation may differ slightly from your particular situation. All items described in this guide are for illustration purposes only and may not apply to your particular situation. No legal right or entitlements may be obtained from the description made in this manual.



**38 Bluestem Road,
Ransomes Europark
Ipswich, IP3 9RR**

0844 848 5861

Disclaimer: Statesman operate a policy of continual improvement and development.
We therefore reserve the right to change/alter the specification and appearance of our appliances without prior notice.
All diagrams and images shown in this manual are for illustration purposes only.