

STATESMAN

kitchen appliances



EDC160W EDC160B EDC160X
60CM ELECTRIC CERAMIC DOUBLE OVEN
WITH TIMER
WHITE/ BLACK/ INOX

Instruction Manual

**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

The following basic precautions should always be followed when using this electrical appliance. Carefully read all instructions before operating and save for future reference

- Prior to Installation ensure that the local supply conditions (electricity voltage and frequency) are compatible with the requirements of your freestanding cooker.
- 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. Packaging materials should be collected and disposed of immediately as they may be harmful to children.
- Keep the electrical cable of your freestanding cooker 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.
- If you do not intend to use your cooker for a long period of time, then turn off the electric supply to the oven.
- Make sure the cooker control knobs are all in the off position when not in use.
- 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.
- Before obtaining access to terminals, all supply circuits must be disconnected.
- When using your oven for the first time your cooker may give off smoke or an unusual odour from the heating elements and insulation materials. To eliminate this odour run the oven at 250 degrees for 40-60 minutes with the oven empty.
- The materials surrounding the appliance (cabinets) must be able to withstand a minimum temperature of 100°C.
- Protect your freestanding cooker against atmospheric effects. Do not expose your cooker to effects such as sun, rain, snow etc.
- In the event that the cable connecting your freestanding cooker becomes damaged, it must be replaced by a suitably qualified person. This cable must not be replaced by an unauthorised person.
- Ensure that the electric supply cable is not trapped or damaged during installation.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

- Never try to extinguish a cooking fire with water. Instead switch off the appliance and cover the flame e.g. with lid or fire blanket.
- Do not allow children near the appliance whilst cooking or soon after as parts may still be hot.
- When the cooker is hot never touch the oven glass by hand or with tools.
- Before starting to use your appliance, ensure curtains, paper and flammable items are kept away from your appliance. Do not keep flammable materials inside or around the appliance.
- Take care when closing the oven door that there is nothing obstructing it from closing as this may break the glass door.
- When using the grill the oven door can be kept open, you must take care when touching the control knobs in this instance as they may get hot.
- 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.
- Do not hang towels, dishcloths or clothes from the cooker or its handles.
- 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 will invalidate your guarantee.

SPECIFICATION

Model Number	EDC160W/ EDC160B/ EDC160X
Type of Oven	Electric
Net Weight	47.5kg
Energy Efficiency Index - Conventional	Upper Cavity: 73.5
Energy Efficiency Index - Fan Forced	Lower Cavity: 90.5
Energy Class	Upper Cavity: A+ Lower Cavity: A
Energy Consumption - Conventional	Upper Cavity: 0.50kWh/cycle
Energy Consumption - Fan Forced	Lower Cavity: 0.76kWh/cycle
Number of Cavities	2
Net Capacity	Upper Cavity: 31L Lower Cavity: 68L
Voltage/ Frequency	220~240V/ 50~60Hz
Total Power	8800~10460W
Number of Cooking Zones	4

Energy Saving Tips

Oven:

- Cook meals together where possible.
- Keep the pre-heating time short.
- Do not elongate the cooking time.
- Do not forget to turn-off the oven at the end of cooking.
- Do not open the oven door during the cooking process.

Hob:

- Use cookware with a flat base
- Ensure cookware is the appropriate size.
- Use cookware with a lid.
- Minimise the amount of liquid or fat.
- When liquid begins to boil, reduce the setting.

Product fiche

Delegated Regulation (EU) 65/2014

Supplier name or trademark	Statesman
Model identifier	EDC160W
Number of cavities	2
Cavity 1	
Energy Efficiency Index	73,5
Energy Efficiency Class	A+
Energy consumption per cycle (conventional mode)	0,50 kWh
Energy consumption per cycle (fan-forced convection mode)	- kWh
Heat source	Electric
Volume	31 Litres
Cavity 2	
Energy Efficiency Index	91,0
Energy Efficiency Class	A
Energy consumption per cycle (conventional mode)	0,76 kWh
Energy consumption per cycle (fan-forced convection mode)	0,76 kWh
Heat source	Electric
Volume	68 Litres

EPREL registration number: 2620446

Model placed on the Union market from 03/02/2026.



<https://eprel.ec.europa.eu/qr/2620446>

Supplier: Castle Electrical Factors Limited (Importer)

Website:

Customer care service:

Name: Statesman

Website: <https://www.statesmanappliances.co.uk/>

Email: enquiries@statesmanappliances.co.uk

Phone: +44 1473 277 508

Address:

Castle Electrical Factors Ltd.,
Dundalk
A91 KA9R, IR

Product fiche

Delegated Regulation (EU) 65/2014

Supplier name or trademark	Statesman
Model identifier	EDC160B
Number of cavities	2
Cavity 1	
Energy Efficiency Index	73,5
Energy Efficiency Class	A+
Energy consumption per cycle (conventional mode)	0,50 kWh
Energy consumption per cycle (fan-forced convection mode)	- kWh
Heat source	Electric
Volume	31 Litres
Cavity 2	
Energy Efficiency Index	91,0
Energy Efficiency Class	A
Energy consumption per cycle (conventional mode)	0,76 kWh
Energy consumption per cycle (fan-forced convection mode)	0,76 kWh
Heat source	Electric
Volume	68 Litres

EPREL registration number: 2620452

Model placed on the Union market from 03/02/2026.



<https://eprel.ec.europa.eu/qr/2620452>

Supplier: Castle Electrical Factors Limited (Importer)

Website:

Customer care service:

Name: Statesman

Website: <https://www.statesmanappliances.co.uk/>

Email: enquiries@statesmanappliances.co.uk

Phone: +44 1473 277 508

Address:

Castle Electrical Factors Ltd.,
Dundalk
A91 KA9R, IR

Product fiche

Delegated Regulation (EU) 65/2014

Supplier name or trademark	Statesman
Model identifier	EDC160X
Number of cavities	2
Cavity 1	
Energy Efficiency Index	73,5
Energy Efficiency Class	A+
Energy consumption per cycle (conventional mode)	0,50 kWh
Energy consumption per cycle (fan-forced convection mode)	- kWh
Heat source	Electric
Volume	31 Litres
Cavity 2	
Energy Efficiency Index	91,0
Energy Efficiency Class	A
Energy consumption per cycle (conventional mode)	0,76 kWh
Energy consumption per cycle (fan-forced convection mode)	0,76 kWh
Heat source	Electric
Volume	68 Litres

EPREL registration number: 2620456

Model placed on the Union market from 03/02/2026.



<https://eprel.ec.europa.eu/qr/2620456>

Supplier: Castle Electrical Factors Limited (Importer)

Website:

Customer care service:

Name: Statesman

Website: <https://www.statesmanappliances.co.uk/>

Email: enquiries@statesmanappliances.co.uk

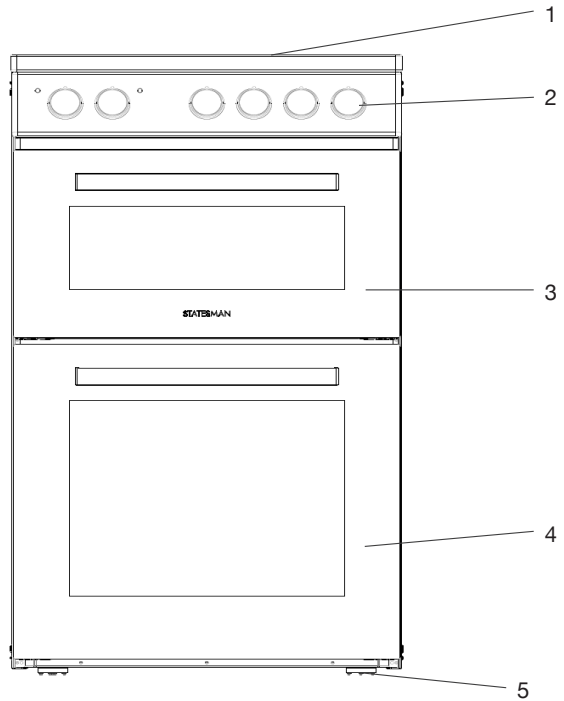
Phone: +44 1473 277 508

Address:

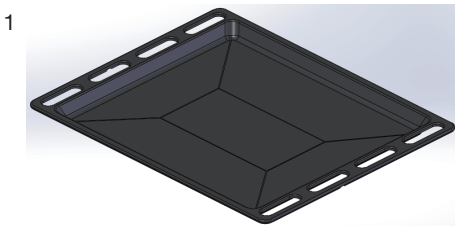
Castle Electrical Factors Ltd.,
Dundalk
A91 KA9R, IR

APPLIANCE OVERVIEW

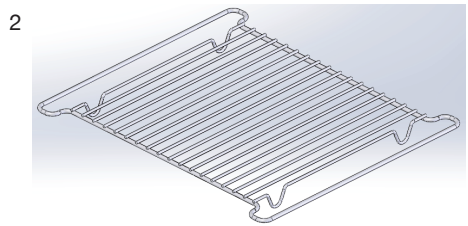
- 1. Ceramic Hob
- 2. Control Panel
- 3. Upper Cavity Oven Door
- 4. Lower Cavity Oven Door
- 5. Anti Slip Feet



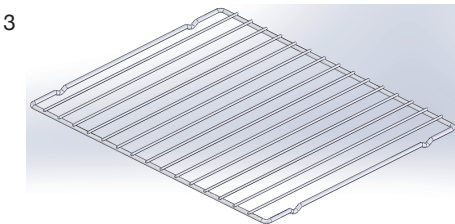
Accessories Included:



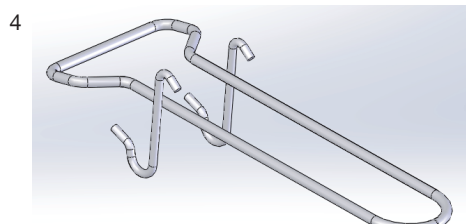
Baking Tray x 1



Grill Insert x 1



Chrome Shelf x 3



Grill Pan Handle x 1

INSTALLATION

IMPORTANT: The cooker must be installed by a qualified installer in accordance with local regulations.

Positioning

1. Ensure there is no combustible or flammable materials, such as curtains, in the vicinity of the installation.
2. Furniture and cabinets surrounding the cooker must be of material resistant to temperatures 100°C and above.
3. Surrounding furniture, cabinets and extractor fans should be in accordance with the diagrams shown in figure 1.

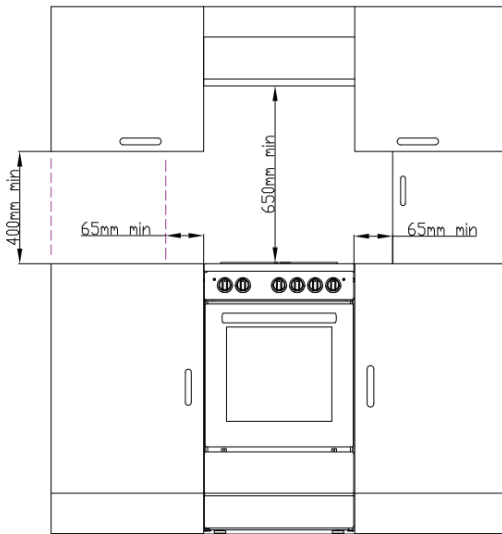
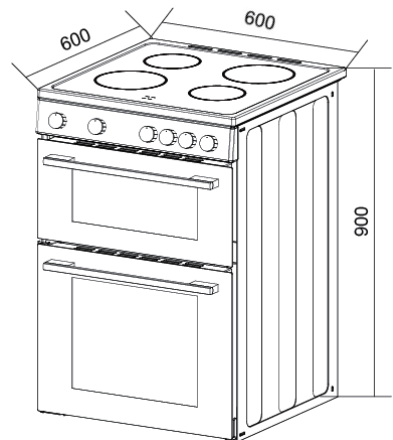


Figure 1



4. There must be at least 2 cm of free space between the back wall and the rear of the appliance to allow for ventilation and air circulation.

Please Note: We recommend a minimum clearance of 645-650 mm between the hob and any overhead surface, such as a cooker hood or cabinet. This clearance allows for adequate heat dissipation and ensures compliance with general installation standards.

If you choose to install the cooker with a reduced clearance of 620 mm between the hob and cooker hood, this will not present a safety issue with the operation or performance of the appliance itself. However, we advise that a reduced distance may increase exposure to heat, steam, and condensation, which could lead to cosmetic damage or premature wear to materials and finishes directly above the hob. The height found within the cooker hood instruction manual supersedes any other distance within this manual.

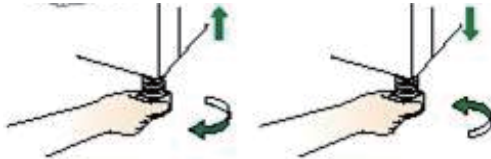
IMPORTANT: When using your oven for the first time your cooker may give off smoke or an unusual odour from the heating elements and insulation materials. This is normal for new cookers. To eliminate this odour run the oven at 250 degrees for 40-60 mins with the oven empty.

Unpacking

Carefully unpack and examine the appliance for any damage. If you think there is a defect, do not use the appliance and contact Customer Service.

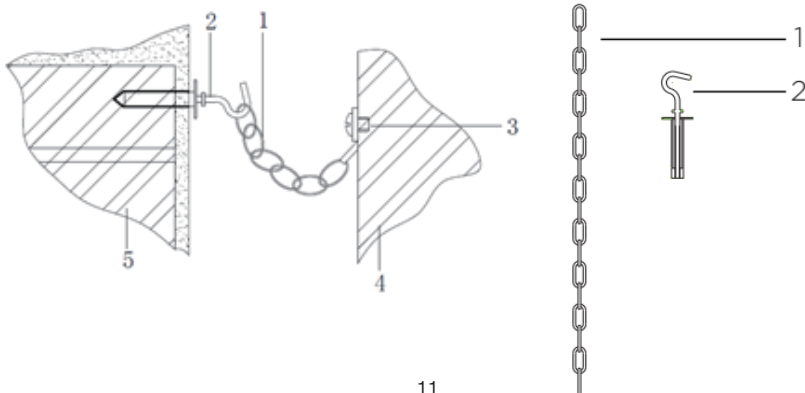
Levelling Feet

The height and level of the appliance can be adjusted by rotating the feet located underneath the appliance at each corner. Rotate the feet to decrease or increase the height.



Safety Chain

The appliance must be secured against the possibility of tipping forward by using the supplied safety chains attached to the rear of your oven. Fasten the stability hook provided by inserting a wall plug into the kitchen wall and then connect the safety chain to the hook via the locking mechanism.



1. Safety Chain (supplied and mounted to oven)
2. Stability Hook
3. Chain attachment for the rear of the cooker
4. Rear of the cooker
5. Kitchen Wall

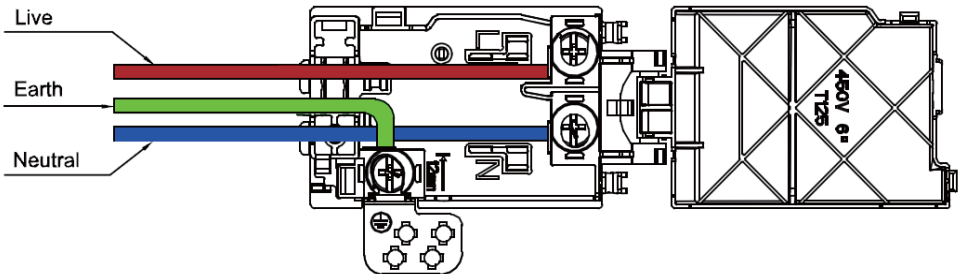
Electrical Connection

IMPORTANT: Electrical connection must be carried out by suitable qualified person and in accordance with all relevant local building and installation regulations.

Fitting on a Power Supply Cable

Connecting appropriate power supply terminal board/ connector block.

- Using a screwdriver, open the tab of the Terminal board cover.
- Remove the wire clamp screw.
- Fasten the wires beneath the corresponding screw heads, using a brass 'bridge' for single phase supply.
- Fasten the cable clamp and close the cover of the terminal box.



WARNING: Connect the power cord in accordance with the instructions listed in the table below.

Wire cross-sectional area (mm ²) Connection mode	L	N	E
1N~	Min4	Min4	Min4

Connecting the supply cable to the mains

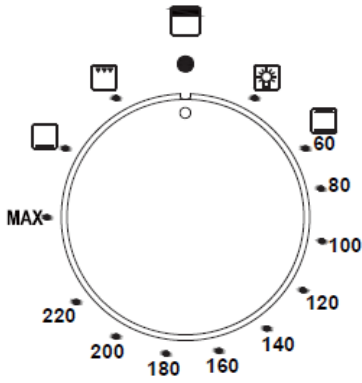
Install an approved circuit breaker with a minimum contact opening of 3mm between the appliance and the mains fuse box. The circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

The supply cable should be positioned so that it does not reach the temperature of more than 50°C with respect to the room temperature. Before switching the fuse on in the meter-box check:

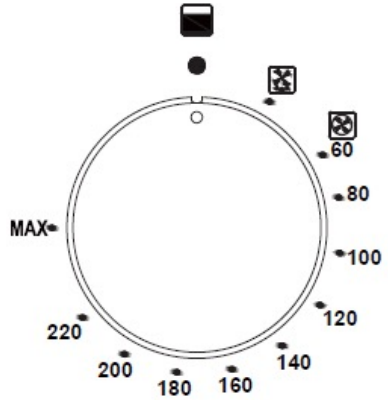
- Earth continuity. The electrical safety of this appliance can only be guaranteed if the cooker is correctly installed and earthed, in compliance with regulations on electrical installations.
- The electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate.

OPERATING INSTRUCTIONS

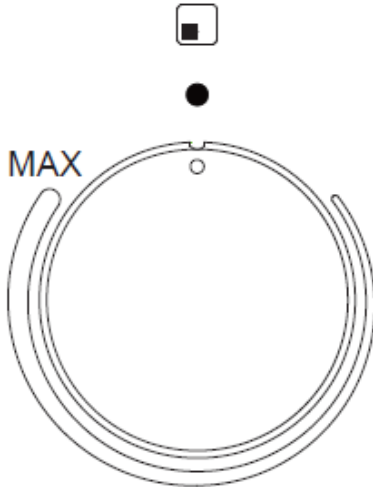
Control Panel



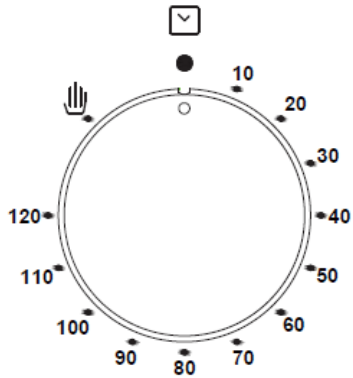
Upper Oven Function and Temperature Control Knob. Sets Mode and Temperature.



Lower Oven Function and Temperature Control Knob. Sets Mode and Temperature.



Ceramic Hob Control Knob - Can be rotated either direction. Adjusts temperature of ceramic hob.



Mechanical Timer Sets Cooking Duration.

Oven Functions



Bottom Element

Bottom element cooking is used for foods that typically need cooking with heat from underneath - cakes and bread are examples of where this function would be useful.



Oven Light

The oven light will operate on all functions.



Top & Bottom Element

Hot air comes from the upper and lower element in the oven. This is called conventional cooking and is ideal for joints of meat.



Grill

The top central heating element comes on. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. The grill is also highly recommended for dishes that require high temperature on the surface: Beef steaks, veal, rib steaks, fillets, hamburgers etc.



Defrost Mode

When set to defrost mode, the fan located at the back of the oven circulates room temperature air around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat, for example: ice cream cakes, cream or custard desserts, fruit cakes, etc. By using 'Defrost' mode, the defrosting time is approximately halved.



Fan Baking

When set to fan mode, the fan element and the fan operate providing a delicate heat distributed uniformly throughout the oven. This mode is ideal for baking and cooking delicate foods on multiple shelves, especially cakes that need to rise such as cream puffs and for certain tartlets, sweet or savoury biscuits, Savory puffs, Swiss rolls and small portions of vegetables, etc.


Using your appliance for the first time

The first time you use your appliance, it is recommended that you set the temperature setting to the highest mark. Set the function switch control knob to a cooking mode and leave the oven door on for about 40-60 minutes with nothing in it and the oven door shut.

Then, open the oven door and allow the oven to cool. Any odour that may be detected during this initial use is due to the evaporation of substances used to protect the oven during storage.

Mechanical Timer

The Mechanical Timer automatically controls when the oven shuts off. It cannot switch the oven on, only off. Turn the timer knob to between 10 minutes and 120 minutes. At the end of the selected time period, the timer will sound and automatically turn off the oven.

To operate the oven manually, set the timer to .

General Oven and Cooking Tips

The wire shelves should always be pushed firmly to the back of the cooker. Baking trays with food cooking on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally. Keep all trays and containers away from the back of the oven, as over-browning of food may occur. For even browning, the maximum recommended baking tray size is 340mm (13 ½") by 340mm (13 ½").

When the cooker is on, do not leave the door open longer than necessary or the knobs may get very hot.

- Always leave a 1cm gap between dishes on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when adding vegetables to hot fat, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.

PRACTICAL COOKING ADVICE

Preheating

You should always preheat your oven before placing food inside to cook. Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

Using the Grill

Use the grill mode by placing the food under the centre of the grill due to the central part of the top element being active.

Please use the grill pan set provided ensuring that there are no unwanted spillages formed inside your oven. When using this mode, we recommend you set the thermostat to the highest setting. However, lower temperatures can be used. When using this mode, we advise you to set the thermostat to 200°C, as it is the most efficient way to use the grill, which is based on the use of infrared rays.

Baking Cakes

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly (the pilot lamp will turn off). To prevent cakes from dropping/sinking- do not open the oven door during baking.

- **Pastry is too Dry** - Increase the temperature by 10°C and reduce the cooking time.
- **Pastry Dropped** - Use less liquid or lower the temperature by 10°C
- **Pastry is too Dark on Top** - Place it on a lower rack, lower the temperature and increase the cooking time.
- **Pastry Sticks to the Pan** - Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

Cooking Fish and Meat

When cooking white meat and fish, use temperature setting from 180°C to 200°C.

For red meat that should be well done on the outside while tender and juicy on the inside, it is recommended to start with a high temperature setting (200°C-220°C) for a short time then turn the temperature down.

In general, the larger the roast, the lower the temperature setting. Place meat on the centre of the grid and place the dripping pan beneath to catch the fat.

Ensure the grid is inserted so that it is in the centre of the oven.

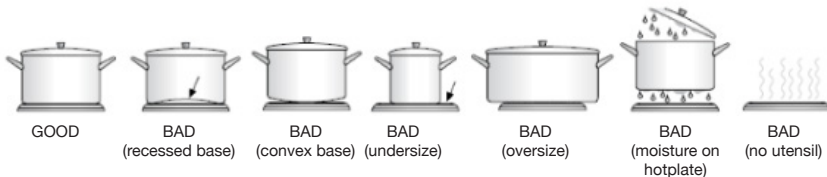
Using the Ceramic Cooking Zones of the Cooker

- Do not use mats, heat diffusers or wok stands. These will cause a temperature build up which can damage the hob.
- Do not let cooking pots over spill, this could leave a mark and residue on the glass.
- Do not use if the ceramic glass top is cracked or broken.
- Do not leave aluminium foil on the hot ceramic hotplates (permanent damage will occur).

Choosing Cooking Pots

Please refer to the diagram below which depicts which pans to use on the hotplates and which pans should not be used.

- Always use pots and pans with flat bottoms. Uneven or thin bottoms will waste energy and cook slowly.
- Always use pots and pans that are slightly bigger than the hotplate.
- Always put dry pots and pans on the hotplates.



CLEANING & MAINTENANCE



WARNING: Before undertaking any cleaning and/or maintenance, please ensure the appliance has fully cooled down and has been turned off and disconnected from the power supply.

To extend the life of the cooker, it is recommended that the internal cavity is cleaned after every use. The soap should be rinsed away, and the interior dried thoroughly. Do not use abrasive detergents, scourers or acidic cleaners such as lime scale remover etc, as these will damage the enamel and result in the development of rust and corrosion. If stains are particularly tough to remove, use cleaners specifically recommended to clean cookers and follow the instructions provided with the cleaner.

IMPORTANT: Never use a steam cleaner for cleaning of the cooker.

Do not clean using caustic creams, abrasive cleaning powders, thick wire wool or hard tools. Enamelled parts of the cooker can be damaged if excess cleaning liquids are not immediately removed.

After cleaning the interior parts of the cooker with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.

Never use flammable agents like acid, thinner or petrol when cleaning your appliance.

Clean the glass surfaces with appropriate glass cleaning agents.

Do not wash any of the parts using a dishwasher.

Enamelled parts:

In order to keep enamelled parts from rusting, it is necessary to clean them frequently with mild warm soapy water and then dry with a cloth. Do not wash them while hot and never use abrasive powders or abrasive cleaning materials. Do not leave anything spilled onto enamelled parts for long periods of time.

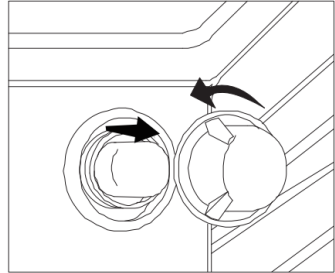
Ceramic Glass:

The ceramic glass should be regularly cleaned, always wipe clean immediately after each use once the residual heat warnings have switched off - DO NOT clean when hob is still hot. Smudges from pans with an aluminium bottom can be easily cleaned off with a cloth dampened in vinegar.

Remove any burnt residues immediately after cooking, rinse with water and wipe dry with a clean cloth. Never use abrasive or corrosive detergents, cleaning powders, oven sprays, spot-removers, steel wool or scourers.

Replacing the Oven Lamps

- Disconnect the cooker from the power supply at the fuse-box by means of the switch used to connect the appliance to the electrical mains; or unplug the appliance.
- Remove the glass cover of the lamp-holder by rotating anti-clockwise.
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
 - **Voltage:** 220~240V
 - **Wattage:** 25W
 - **Type:** G9



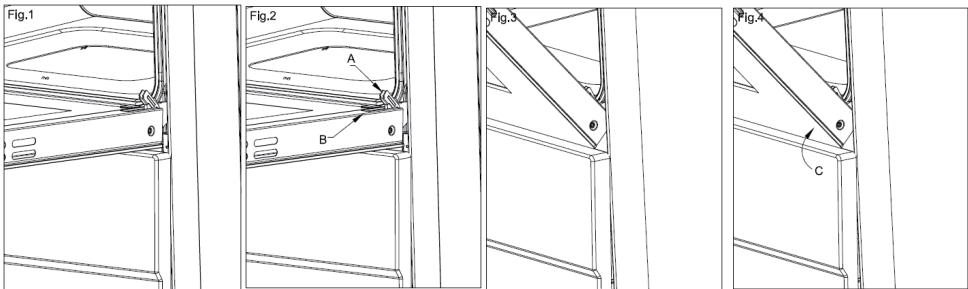
Replace the glass cover, Reconnect the appliance to the mains power supply.

Cleaning the Oven Door/ How to Remove Oven Door

For a more thorough clean, you can remove and disassemble the oven door.

Oven door removal and assemble procedure:

- Open the door to the full extent (fig.1)
- Open the lever A completely on the left and right hinges (fig. 2)
- Hold the door as shown in fig. 3.
- Gently close the door (fig. 3) until left and right hinge levers A are hooked to part B of the door (fig.4)
- Withdraw the hinge hooks from their location following the arrow C (fig. 4).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse.

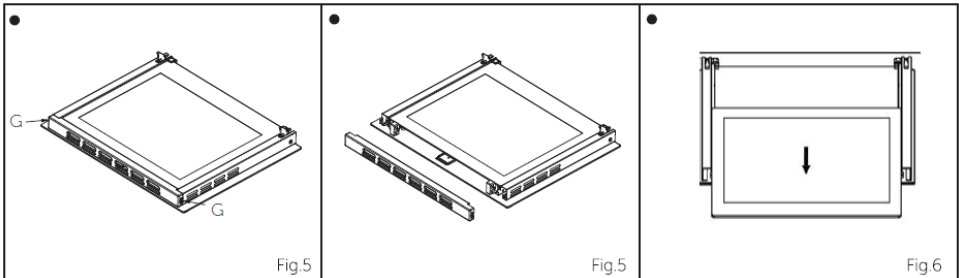


Removing the Inner Pane of Glass

- **Double oven door:** Remove the seal “G” by unscrewing the no. 2 bolts (Fig. 5)
- Gently pull out the inner pane of glass (Fig. 6)
- Clean the glass with an appropriate cleaner, Dry thoroughly and place on a soft surface.
- The cleaning of the inner glass can now be undertaken.

Cleaning the door glass

Clean the glass door using non-abrasive products or sponges and dry with a soft cloth.



TROUBLE SHOOTING GUIDE

If you are having problems with your appliance, please use our troubleshooting guide below. If you are unable to resolve the issue using this guide, please ring our Customer Service Department on 01473 277 508. Please have the model code and purchase information available.

Problem	Possible Cause	Solution
Oven will not operate	Control knob is not set in the correct position	Move the control knob in a clockwise direction and select the desired function.
	Power is turned off at the isolation switch or the consumer unit	Ensure the isolation switch is on and check the consumer unit has not tripped out.
	Poor electrical connection.	Please contact our Customer Service Department.
The cooking zones are not operating	Poor electrical connection.	Please contact our Customer Service Department.
	Power turned off at the isolation switch.	Ensure the isolation switch is on, check the consumer unit has not tripped out
Oven not heating up	Oven temperature not set correctly.	Ensure that the correct temperature has been selected.
	Door is not properly closed.	Ensure the door is firmly shut.

DISPOSAL OF OLD ELECTRICAL APPLIANCES

The European Directive 2002/96/EC 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.



STATESMAN WARRANTY/GUARANTEE TERMS & CONDITIONS

THANK YOU FOR CHOOSING STATESMAN

As a valued customer we would like to offer you a **FREE 2-year warranty** to cover your product against any electrical or mechanical defects.

This means that in the unlikely event you develop a fault or problem with your product we will happily repair or replace the item free of charge.

To qualify for the guarantee, the product must be used for domestic household use only and in accordance with the instructions in the user manual. Any misuse of the product will result in the warranty being void.

The guarantee does not cover accidental damage, misuse, neglect, tampering or incorrect adjustment or installation.

The guarantee will be rendered invalid if the product is resold, has had its serial number or rating label removed (or has an invalid serial number or rating label), or if an unauthorised person has carried out any repairs or alterations.

The warranty does not cover accessories or consumable parts that require replacement under normal use. This includes shelving, dials, filters, belts and trays etc.

In the unlikely event of a breakdown please refer to the Troubleshooting Guide in your user manual and check all plugs, fuses and the electricity supply.

If you still require assistance, please contact our Customer Service Department on **01473 277 508** or write to us at the following address:

**Customer Service Department
38 Bluestem Road, Ransomes Industrial Estate, Ipswich, IP3 9RR**

Please quote the Product Code and the PO number on the rating label and give details of the exact fault. We will then decide whether to replace the item.

IMPORTANT NOTE: Before we arrange the replacement, you will be required to return a copy of your proof of purchase. Please retain your original.

If an item is replaced within the agreed warranty period, the warranty for the replacement item will be calculated from the purchase date of the original.

In the event that the product is inspected, and no fault is found, or the product is not within the guarantee period you will be charged for the repair and any carriage costs.

STATESMAN

kitchen appliances

**38 Bluestem Road, Ransomes Europark, Ipswich, IP3 9RR
EU: Castle Electrical Factors Ltd., Dundalk, A91 KA9R, IR**

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