



OVM624RVS
OVM624MAT
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OVP626RVS

Instructions for use Oven

Pictograms used



Important information



Tip

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Introduction

Congratulations on your choice of this Pelgrim oven. This product was designed with simple operation and optimum comfort in mind. With the extensive setting options, you can always select the right method of preparation.

This manual describes the best way to work with this oven. In addition to information on operation, you will also find background information that may come in handy when using the appliance.



Read the separate safety instructions before using the device!

Read this user instruction before using the appliance and keep it in a safe place for future use.

Installation instructions are supplied separately.

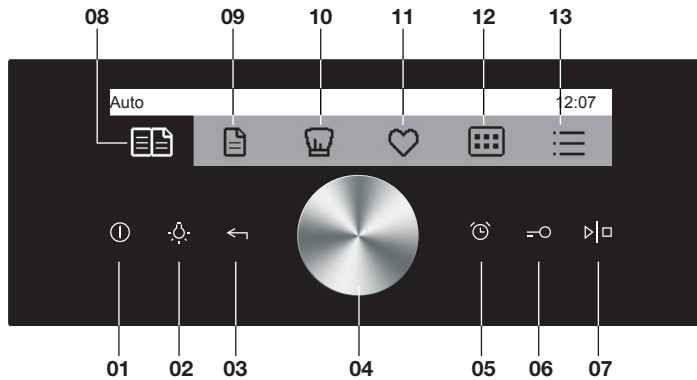


Register your appliance for warranty purposes

We are convinced of the quality of our products. This is why we offer a warranty period of up to 8 years*. All you need to do is register your appliance on pelgrim.nl (when purchased in the Netherlands) and pelgrim.be (when purchased in Belgium).

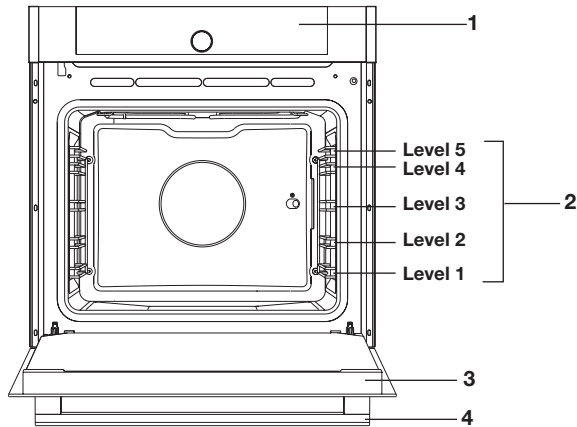
*Visit www.pelgrim.nl or www.pelgrim.be for full warranty terms and conditions.

Control panel



1. On/Off
2. Oven lighting on/off
3. 'Back' key
 - Brief touch: return to previous menu level
 - Long touch: return to starting menu
4. Multi-function selector
 - Setting is selected by turning the knob
 - By pressing the knob the setting is confirmed
5. Minute minder
6. Child lock
7. Start / stop
 - Touch: START
 - Touch during operation: STOP
8. 'Auto' mode
9. 'Quick recipes' mode
10. 'Pro' mode
11. My mode
12. Extras
13. Settings

Description



1. Control panel
2. Shelf levels
3. Door
4. Door handle

Guide rails/Telescopic guide rails

- The oven has four or five guide rails (Level 1 to 4/5), depending on the model. Level 1 is mainly used in combination with bottom heat. The two upper levels are mainly used for the grill function.
- Place the oven rack, baking tray or steam dish in the gap between the guide rail sliders.
- A number of shelf levels can have fully-retractable telescopic guide rails, depending on the model.
 - Pull the telescopic guide rails out of the oven cavity completely and place the oven rack / baking tray / steam dish on them. Then slide the oven rack / baking tray / steam dish on the telescopic guide rails, back into the oven cavity.
 - Only close the oven door when the telescopic guide rails have been returned completely back into the oven cavity.

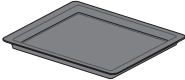

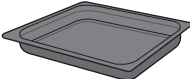
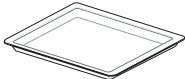



Note: remove the guide rails / telescopic guide rails out of the oven if you are going to use the Pyrolysis function!

Accessories

Your appliance is accompanied by a range of accessories, depending on the model. Only use original accessories; they are specially suited to your appliance. Be sure that all the accessories that are being used are able to withstand the temperature settings of the chosen oven function.

Note: not all accessories are suitable/available for every appliance (it may also differ by country). When purchasing, always provide the exact identification number of your appliance. Please see the sales brochures or check online for more details about optional accessories.

Accessories that can be supplied with your appliance (depending on the model)	
	<p>Enamelled baking tray; to be used for pastries and cakes.</p> <ul style="list-style-type: none"> • Do not use the enamelled baking tray for microwave functions! • Suitable for pyrolysis cleaning.
	<p>Oven rack; mainly used for grilling. A steam dish or pan with food can also be placed on the oven rack.</p> <ul style="list-style-type: none"> • The oven rack is equipped with a safety peg. Lift the rack slightly at the front to slide it out of the oven. • Do not use the oven rack for microwave functions!
	<p>Deep enamelled baking tray; to be used for roasting meat and baking moist pastry. It can also be used as a drip tray. Place the deep baking tray into the first level for use as a drip tray during grilling.</p> <ul style="list-style-type: none"> • Do not use the deep enamelled baking tray for microwave functions! • Suitable for pyrolysis cleaning.
	<p>Glass baking tray; for microwave and oven use.</p> <ul style="list-style-type: none"> • NOT suitable for pyrolysis cleaning.
	<p>Culisensor; can be used to measure the core temperature of the dish. When the desired temperature is reached, the cooking process will be stopped automatically.</p>
	<p>Pyrolysis guide rails; only use these guide rails to clean an enamelled baking tray during pyrolysis (replace the guide rails / telescopic guide rails with these special pyrolysis guide rails).</p> <ul style="list-style-type: none"> • Please note: the high temperature during pyrolysis may cause the pyrolysis guide rails to discolour.

Door switches

- The door switches interrupt the operation of the oven when the door is opened during use. Operation resumes when the door is closed.

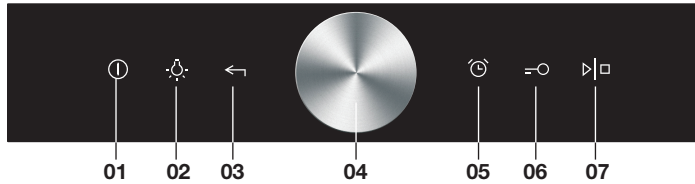
Soft door closing

The oven door is fitted with a system that dampens the door closing force, starting at the 75-degree angle. It allows simple, quiet, and smooth closing of the door. A gentle push (to a 15-degree angle relative to the closed door position) is enough for the door to close automatically and softly.

Cooling fan

- The appliance is equipped with a cooling fan that cools the casing and control panel.

Operation



On/off key (01)

- To turn on and off the appliance.

Illumination key (02)

- The illumination is turned on automatically when you open the door or when you switch on the appliance. The light switches off automatically after approximately 1 minute.
- You can manually switch the light on or off by touching the 'Illumination' key.
- Change the light status in Settings / Cooking settings.

Back key (03)

- Touch briefly to return to previous menu.
- Touch and hold to return to main menu.

Multi-function selector (04) (selection and confirmation knob)

- Select the setting by rotating the knob.
- Confirm your selection by pressing the knob.
 - To now adjust the selected function, once again press the knob to activate the current setting.
 - You can now adjust the setting by turning the knob and confirm the setting by pressing the knob.
- Some settings have to be confirmed by selecting a 'check mark' with the Multi-function selector.
- Settings can be cancelled by selecting the 'cross mark'.

Minute minder key (05)

- The minute minder can be used independently of the appliance operation. *The longest possible setting is 10 hours.* After the set time expires an acoustic signal will be heard which you may turn off by pressing any key or wait to be switched off automatically after approximately 3 minutes.

Child lock key (06)

Press the 'Child lock' key for minimal 3 seconds to activate the child lock function. *Display reads: "Child lock activated".*

- 'Child lock' is deactivated by pressing minimal 3 seconds the same key once again.
- If you activate the 'Child Lock' function when no other time function is active (except for the time of day display) the appliance will not operate.
- On the other hand, if you activate the 'Child Lock' function after selecting any of the time functions, the appliance will operate normally, but you will not be able to modify settings.
- During the period 'Child Lock' is active you can not change baking/roasting systems or additional functions (Extras).
- You can only switch off the cooking process by pressing the 'On/off' key.

Note: The 'Child Lock' function remains active even after the appliance is switched off. If you wish to select a new cooking system, you will have to disengage the 'Child Lock' function.

Start/stop key (07)

- To start or stop the program.



For the best response, touch the keys with the main part of your fingertip. Every time you tap a key during use, a short tone will sound (unless this is adjusted in the settings).

First use

- Remove all equipment, accessories, and utensils from the cavity and clean them with warm water and regular detergent. Do not use any abrasive cleaners.
- When the appliance heats up for the first time, the characteristic smell of a new appliance will be emitted. Ventilate the room thoroughly during the first use.



After first connecting your appliance or after connection when the appliance was disconnected from the power mains for longer period of time you have to set the 'World clock' and 'Language'.

- Default setting is 'English'.

World clock setting



1. Press the 'Multi-function selector' to select the time.
2. Turn the 'Multi-function selector' to set the time of day.
3. Confirm by pressing the 'Multi-function selector'.
4. Select the 'check mark' with the 'Multi-function selector' and confirm by pressing the 'Multi-function selector'.



The time of day can be set at any time by selecting the 'Settings' function. Confirm by pressing the 'Multi-function selector'. Select 'Time' with the 'Multi-function selector'. Confirm by pressing the 'Multi-function selector'. Select 'World Time Setting' and confirm by pressing the selection dial. Then turn the 'Multi-function selector' to set the current time.



You can also choose whether to display the time in a digital or in the traditional manner. Select 'Clock display' in the 'Time' menu and confirm by pressing the selection dial. You can then use the selection dial to select your preference: digital or analogue.

Setting the Language



In case you are not comfortable with the language in which text is displayed, you may select another language.

- Default setting is 'English'.
1. Turn the 'Multi-function selector' and select your preferred language from the displayed list.
 2. Confirm the setting by pressing the 'Multi-function selector'.

Using the oven

You may control your baking/roasting in several different modes. Rotate the 'Multi-function selector' and select the symbol. The symbol turns white. The name of the selected menu appears at the top. Confirm the setting by pressing the 'Multi-function selector'.

'Auto' mode

- In this mode, select the type of food first. The quantity, the degree to which the food should be cooked, and cooking end time are then set automatically.
- The program offers an abundant choice of preset recipes that are supported by professional chefs and dieticians.

'Quick recipes' mode

- This method can be used for simple preparation of dishes by automatically setting the quantity of ingredients, degree of browning and the set end time. The program offers a choice of 10 categories among the most frequently prepared dishes.

'Pro' mode

- Use this mode when you want to prepare any type and amount of food.
- All settings are selected by the user.

'Auto' mode and 'Quick recipes' mode

Baking/roasting by selecting the appropriate type of dish.

1. Turn on the appliance by pressing the 'On/Off' key.
2. Rotate the 'Multi-function selector' and select 'Auto' mode or 'Quick recipes' mode.



3. Confirm by pressing the 'Multi-function selector'.



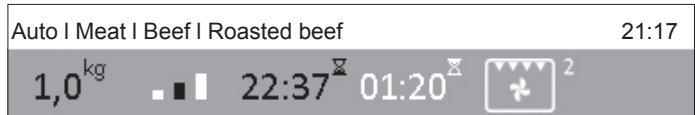
4. Select the type of food and then select the appropriate dish with the 'Multi-function selector'.

5. Confirm by pressing the 'Multi-function selector'.

- The oven needs to be preheated for most dishes. The display shows a warning: **“Selected program includes preheat function”**. Confirm this message by pressing the 'Multi-function selector'.

The preset options appear on the display.

6. You can change them by turning the 'Multi-function selector' and confirming your selection by pressing the 'Multi-function selector'.



Attention: not all settings can be adjusted for every dish. For some dishes, the weight cannot be adjusted.



Preset options:

- Quantity (weight).
- Browning level;
 - low: short bar.
 - medium: middle bar.
 - high: long bar.
- Stop at ...
- System (which oven function is used) and level of the baking tray.



If you select the symbol 'System' (oven function) in the 'Auto' function, the programme will switch to the 'Pro' mode (see 'Pro' mode). The display reads: **Switch to professional mode**.

7. Place the dish in the oven.
 - **Attention:** For most dishes, the oven has to be preheated first. Please do not put the dish in the oven yet, wait until preheating is complete.
8. Press the 'Start/stop' key.

The display indicates all selected settings.

Preheat

For certain dishes, the oven must be preheated in 'Auto' mode. After the dish is selected, the display shows a warning: **"Selected program includes preheat function"**. Confirm this message by pressing the 'Multi-function selector'.

After starting the program, a message appears on the display: **"Preheating started"**. Do not place the dish in the oven yet.

When the preheating is completed there is a short beep and a notice appears on the display: **"Preheating complete"**. You can now place the dish in the oven. The program continues baking/roasting following the selected settings. When the preheat function is set, delayed start function cannot be used.

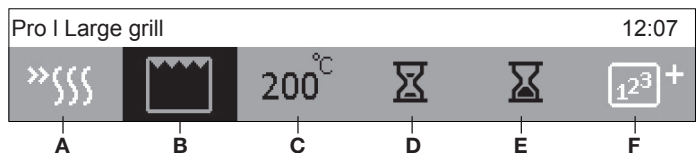
'Pro' mode

Baking/roasting by selecting mode of operation.

1. Turn the 'Multi-function selector' to select 'Pro' mode.



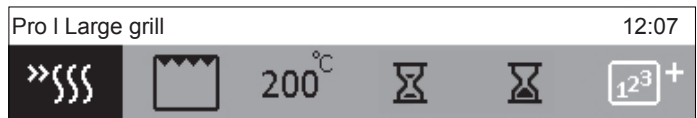
2. Confirm by pressing the 'Multi-function selector'.



3. You can now select (and change) the following settings:
 - A. Preheat (black = on / white = off);
 - B. Functions (see the table at 'Oven settings');
 - C. Oven temperature.
 - D. Cooking time
 - E. End time
 - F. Multiphase cooking (cooking step by step)
4. Confirm each setting by pressing the 'Multi-function selector'.
5. Place the dish in the oven.
 - **Attention;** if you use the preheat function (see the 'Preheat Symbol' in the display: black = on / white = off), then please do not insert your food in the oven yet, but wait until the preheating is complete.
6. Press the 'Start/stop' key.

Display indicates all selected settings.

Preheat




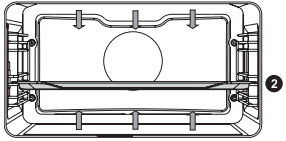

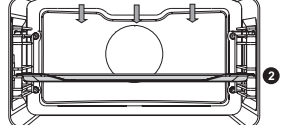
- Use the oven preheating function whenever you wish to preheat the oven to the selected temperature as soon as possible.
- By activating the preheat symbol (black = on) and pressing the 'Start/stop' key, the preheating function is activated and the display indicates a warning: **"Preheating started"**. Please do not insert your food in the oven yet.
- When the preheating is completed there is a short beep and a notice appears on the display: **"Preheating complete"**. Please insert your food in the oven.
- The program continues baking/roasting following the selected settings.
- When the preheat function is set, delayed start function cannot be used.


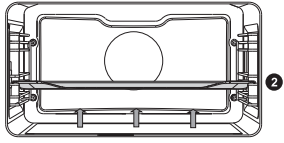

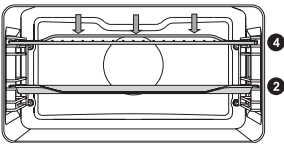

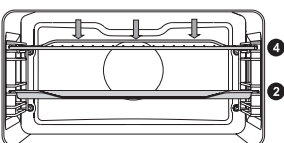
Temperature setting


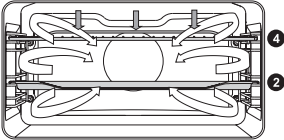

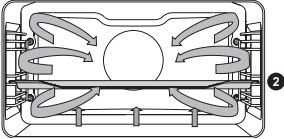

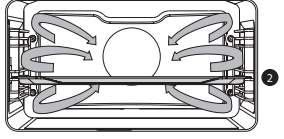
1. Turn the 'Multi-function selector' to select the 'oven temperature' icon.
2. Confirm by pressing the 'Multi-function selector'.
3. Select the desired temperature by turning the 'Multi-function selector'.
4. Confirm by pressing the 'Multi-function selector'.


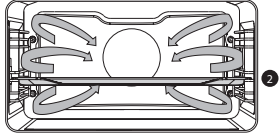

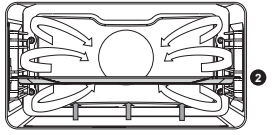

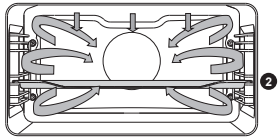
Oven settings

Consult the table below to choose the correct function. Also read the preparation instructions on the food packaging.

Function	Description	
	<p>Top + Bottom Heat</p> <ul style="list-style-type: none"> • The dish is heated by heating elements at the top and bottom of the oven cavity. • This function can be used for traditional baking and roasting. • Pastry or meat can only be baked/roasted at one height level (in one guide). • Place the baking tray or oven rack at level 2. • Suggested temperature: 200 °C. • Preheating is recommended. 	
	<p>Top Heat</p> <ul style="list-style-type: none"> • The dish is heated by the top heating element. • This function is used to brown the top layer of food. • Place the baking tray or oven rack at level 2. • Suggested temperature: 150 °C. 	

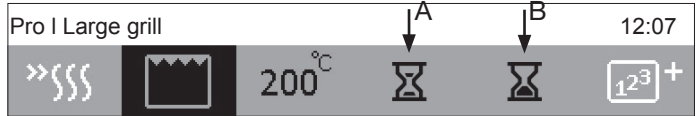
Function	Description	
	<p>Bottom Heat</p> <ul style="list-style-type: none"> • The dish is heated by the bottom heating element. Switch to this position just before the end of the baking or roasting time. • This function is used for dishes that require a bottom crust or browning. • Place the baking tray or oven rack at level 2. • Use this function just before the end of baking or roasting. • Suggested temperature: 160 °C. 	
	<p>Small Grill</p> <ul style="list-style-type: none"> • The dish is heated by the grill element. • This function can be used to grill open sandwiches, toast bread and grill sausages. • Place the oven rack at level 4 or 5 and the baking tray at level 2. • The maximum permitted temperature is 240 °C. • Check cooking progress regularly. The meat may burn quickly due to high temperature. • Preheat for 5 minutes. 	
	<p>Large Grill</p> <ul style="list-style-type: none"> • The dish is heated by the grill element in combination with the top heating element. • This function is used for dishes and baked items that need to be browned. • Place the oven rack at level 4 or 5 and the baking tray at level 2. • The maximum permitted temperature is 240 °C. • Check cooking progress regularly. The meat may burn quickly due to high temperature. • Preheat for 5 minutes. 	

Function	Description	
	<p>Large grill + Fan</p> <ul style="list-style-type: none"> • The dish is heated by the grill element in combination with the top heating element and the heat is distributed by the fan. • This function is used to grill fish, meat and vegetables. • Place the oven rack at level 4 or 5 and the baking tray at level 2. • Suggested temperature: 170 °C. • Check cooking progress regularly. The meat may burn quickly due to high temperature. • Preheat for 5 minutes. 	
	<p>Hot Air + Bottom Heat</p> <ul style="list-style-type: none"> • The dish is heated with hot air and bottom heat. • This function is used for a crispy, browned result, for example to bake pizza, moist pastry, fruitcakes, puff pastry and short crust pastry. • Place the baking tray or oven rack at level 2. • Suggested temperature: 200 °C. • Preheating is recommended. 	
	<p>Hot Air</p> <ul style="list-style-type: none"> • The dish is heated by hot air from the back of the oven. • This function provides uniform heating and is ideal for baking. • Place the baking tray on level 2. • Suggested temperature: 180 °C. • Preheating is recommended. 	

Function	Description	
	<p>ECO Hot air</p> <ul style="list-style-type: none"> • The dish is heated by hot air. ECO Hot air uses less energy but gives the same result as the hot air setting. Cooking takes several minutes longer. • This function is used to roast meat or to bake pastry. • Place the baking tray on level 2. • Suggested temperature: 180 °C. • This mode uses residual heat for low energy consumption (in accordance with energy class EN 60350-1). In this mode, the actual temperature in the oven is not displayed. 	
	<p>Bottom Heat + Fan</p> <ul style="list-style-type: none"> • The dish is heated by the bottom heating element in combination with the fan. • The heat circulates around the dish. This function can be used to bake leavened pastry and to preserve fruit and vegetables. • Place the baking tray on level 2. • Suggested temperature: 180 °C. 	
	<p>Auto Roast</p> <ul style="list-style-type: none"> • In this mode, the top heating element works in combination with the grill element and the round heating element in the back of the oven cavity. • It is used for roasting all types of meat. • Place the baking tray on level 2. • Suggested temperature: 180 °C. 	

The timer

While in basic 'Pro' mode you can select 'cooking time' function (A) and/or 'End time' function (B).



Setting the cooking time (A)

- While in 'cooking time' mode set the time of oven operation.



- The minimum end time, depending on the chosen cooking time, is shown in the display (B).

Setting the End time (B)

- In this mode you can define the time the oven should stop operating (end time). Before setting, make sure the clock is set to the correct time of day. **The delayed start time can only be set for the same day.**

Example:

- Current time: 12:00; Period of baking/roasting: 2 hours; End of baking/roasting: at 18:00 hrs.
1. First set the *cooking time* (2 hours).
The display automatically indicates the time of day increased for the selected period of oven operation: 14:00).
 2. Confirm by pressing the 'Multi-function selector'.
 3. Now you have to define the selected *end of oven operation* (18:00).
 4. Confirm by pressing the 'Multi-function selector'.
 5. Press the 'Start/stop' key.

The oven automatically starts operating at the calculated time (at 16:00) and ceases operation at the pre-selected time (at 18:00).

The display indicates the period of operation. *All time functions may be erased by setting the selected time to "0"*

Multiphase cooking (cooking step by step)

- This mode allows you to combine three different settings successively in a single cooking process.
- Choose different settings to cook your food just the way you want it.

1. In the basic 'Pro' mode select the option 'Multiphase cooking'.



2. Confirm by pressing the 'Multi-function selector'.
In the display appears "You are entering STEP cooking mode".
3. Confirm by selecting the 'Check mark' with the 'Multi-function selector'.
4. Select the first step with the 'Multi-function selector' and confirm by pressing the 'Multi-function selector'.
 - It is possible that the first step has already been set; you had previously selected a function and set a time before selecting multiphase cooking.
 - If you haven't set a time yet, the display will indicate the text: *"Please set program duration."*



5. Set the different steps according to your wishes and confirm by selecting the 'Check mark' with the 'Multi-function selector'.
The display shows the the total cooking time and the end time.
 - It is possible to set the end time by selecting the time with the 'Multi-function selector' and change it.
6. Press the 'Start/stop' key.
The appliance starts to operate according to Step 1 (this step is flashing in the display). When the preset time elapses, next step is activated, i.e. step 2, and later step 3, if you had selected it.
 - If you wish to delete a step during operation, turn the 'Multi-function selector', choose the step and cancel it by confirming the X mark. This can only be done with steps that have not yet started.

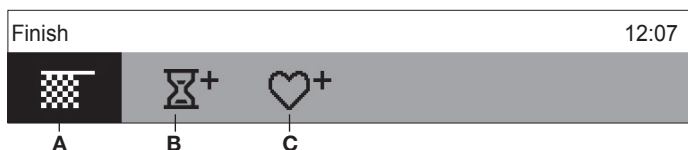
Start the program

Before starting the program, the 'Start/stop' key is blinking.

- By pressing the 'Start/stop' key, the program will start. If you wish to change the current settings during the cooking, turn the 'Multi-function selector'.

End the program

1. Press the 'Start/stop' key.
The display indicates "Program paused. Would you like to stop?".
2. Confirm by selecting the 'Check mark' with the 'Multi-function selector'.



Finish (A)

- Select the relevant icon and finish the program. The display returns to the basic menu.

Extend time (B)

- By selecting this icon you may extend the cooking time.

Add to my mode (C)

- By selecting this option you can store the selected settings in the appliance's memory for later use.

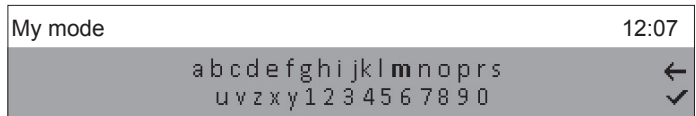
My mode (favourite recipes)

Saving selected settings

1. Select 'Add to my mode' at the end of the cooking process with the 'Multi-function selector'.
2. Confirm by pressing the 'Multi-function selector'.



3. Select a number with the 'Multi-function selector' and confirm by pressing the 'Multi-function selector'.
4. Give the recipe a name by selecting the appropriate letters with the 'Multi-function selector'.
 - If you make a mistake, you can delete a character with the arrow.
5. Confirm the name by selecting the 'Check mark' with the 'Multi-function selector'.



Recall stored recipes

You may recall your favourite recipes stored in the memory at any time by selecting the option 'My mode' (in the basic menu).



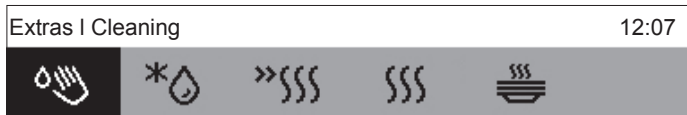
Extras (additional functions)

Select the option 'Extras', and the display indicates the choice of additional functions.

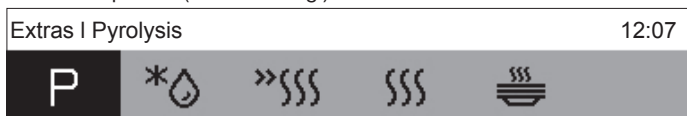


Cleaning (depending on the model)

This function is used for removing food residues that remain in the oven after baking/roasting (see chapter 'Cleaning').

**Pyrolysis (depending on the model)**

This function automatically cleans the oven cavity using high temperatures (approx. 460 °C), which reduces grease residues and other impurities to ash. When the program is complete and the oven has cooled completely, all you have to do is wipe the oven cavity clean with a damp cloth (see 'Cleaning').

**Defrost**

Use this function for slow defrosting of frozen dishes (cakes, biscuits, cookies, bread, bread rolls and frozen fruit).

- Turn the dish around after half the defrosting time had elapsed, mix it, and/or pull large pieces apart if they are frozen together.

Fast preheat

This function is used when you wish to preheat the oven to the desired temperature as quickly as possible. It is not suitable for cooking food.

- When the oven is preheated to the preset temperature, heating is finished and the oven is ready for baking/roasting at any mode of operation selected.

Keep warm mode

It is used for maintaining the temperature of already cooked meals.

- By selecting the symbol you can define the temperature, the time of starting and the time of ending of the keep warm process.

Plate warming

This function is used when you wish to heat serving dishes (plates, cups) so that food served on them remains warm for longer period of time.

- By selecting the symbol you can define the temperature, the time of starting and the time of ending of the plate warming process.

Settings (general settings)

Select 'Settings' with the 'Multi-function selector' and confirm by pressing the 'Multi-function selector'.



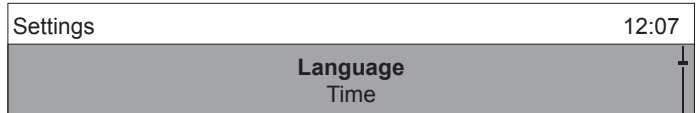
This menu offers the choice of selecting:

- Language
- Time
- Sound
- Display
- Cooking settings
- Other settings

Move around the menu by turning the 'Multi-function selector'. Confirm each selection by pressing the 'Multi-function selector'.

Language

Select the language in which you want messages to be shown on the display.



Time

Actual time of day must be set when the appliance is switched on for the first time, or when the appliance was disconnected from the power mains for longer period of time.

- Take a look at chapter 'First use' to see how to set the actual time, using 'Settings' in the basic menu.

Sound

The 'Key sound' volume can be set at 3 volume settings or turned off. The 'Alarm' signal cannot be turned off.

Display

In this menu you can set:

- Brightness;
To adjust the brightness of the display backlight (low, medium or high).
- Night mode;
Set the period during which you want to reduce the brightness of the display backlight to the lowest setting (this has no effect if the brightness is already at the lowest setting).

Cooking settings

In this menu you can select 'Oven light during operation'.

You can select between two different stages:

- Stage 1; the oven light turns off after 1 minute. The oven light turns on when opening the oven door.
- Stage 2; the oven light stays on continuously.

Other settings

- Factory settings (reset the appliance software to the factory settings).



After power failure or after the appliance is switched off all personal settings are saved and remain active.

Cleaning the appliance

Clean the appliance regularly to prevent fat and food particles from accumulating, especially on the surfaces of the interior and the exterior, the door and the seal.

- Activate the child lock (to prevent that the appliance is switched on accidentally).
- Clean the exterior surfaces with a soft cloth and warm soapy water.
- Next wipe with a clean, damp cloth and dry the surfaces.
- Remove splashes and stains on the interior surfaces with a cloth and soapy water.
- Next wipe with a clean, damp cloth and dry the surfaces.



- **Attention: Make sure that no water enters the vents.**
- **Never use abrasive cleaning materials or chemical solvents.**
- **Always make sure that the seal of the door is clean. This prevents accumulation of dirt and allows you to close the door properly.**

Cleaning function (depending on the model)

Grease and grime can easily be removed from the oven walls with a damp cloth using the Cleaning function.

Using the cleaning function

Only use the cleaning program when the appliance is cold. It will be more difficult to remove grime and grease if you use the program while the appliance is hot.

1. Remove all accessories from the appliance.
2. Pour 150 ml of water into the bottom of the oven.
3. Set the 'Multi-function selector' to 'Cleaning' and start the program. The program takes 30 minutes.
4. After 30 minutes, food residues on the oven enamel walls will have softened and they will be easy to clean with a damp cloth.



Attention: Only use the Cleaning function when the appliance has cooled completely.

The pyrolysis cleaning function (depending on the model)

Instead of cleaning manually, you can clean the oven space or an enamelled baking tray using the 'Pyrolysis' oven feature. During pyrolysis the oven space is heated to a very high temperature. Contaminants that are present incinerate at this high temperature and only ash remains.



With average use of the oven, we recommend running the pyrolysis function once per month.



Caution!

- First, remove all accessories and guide rails / telescopic guide rails from the oven (see 'Removing and cleaning the guide rails').
- Then remove any remaining food from the oven space and wipe the space with a damp cloth. Chunks of food and fat may ignite during the pyrolysis process. **Fire hazard!**



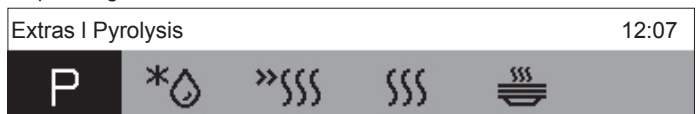
Note! The oven space and an enamelled baking tray cannot be cleaned at the same time using the pyrolysis function. If you want to clean an enamelled baking tray using pyrolysis, then do this first (the oven space can become dirty due to the cleaning of the baking tray). Insert one baking tray at a time. After that, the oven space can be cleaned.



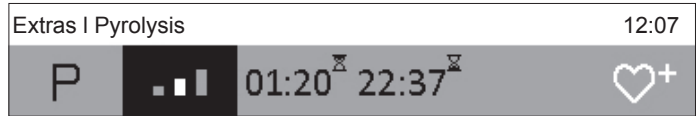
Caution! Do NOT clean the glass baking tray using the 'Pyrolysis' oven feature.

Starting the Pyrolysis function

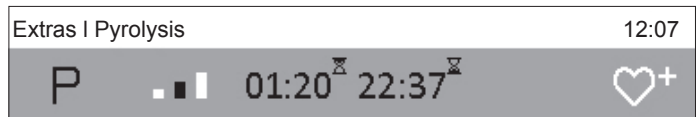
1. Make sure the oven space is completely empty and no chunks of food and fat are present!
2. If you want to clean an enamelled baking tray first, place the special pyrolysis guide rails in position. Wipe the baking tray with a damp cloth and slide the baking tray into the oven on Level 2.
 - Remove these special pyrolysis guide rails after the cleaning process.
3. Use the 'Multi-function selector' to select 'Pyrolysis' and confirm by pressing the 'Multi-function selector'.



4. Select the desired cleaning intensity and confirm your choice by pressing the 'Multi-function selector':
 - Basic: approx. 90 minutes
 - Medium: approx. 120 minutes
 - High: approx. 150 minutes



Only cleaning intensity may be selected. The time is fixed and depends on the cleaning intensity selected.

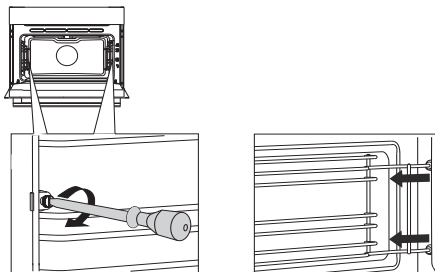


5. Start the program.
 - After a certain period of time, the oven door will be locked automatically for your safety.
 - The oven may produce an unpleasant smell during the cleaning process.
 - The oven door can be opened after the appliance has cooled down.
 - When the oven has cooled down, wipe it with a damp cloth. Wipe the oven door and the adjacent surfaces in the gasket area. Do not rub the gasket.

Removing and cleaning the guide rails

Only use conventional cleaning agents to clean the guide rails.

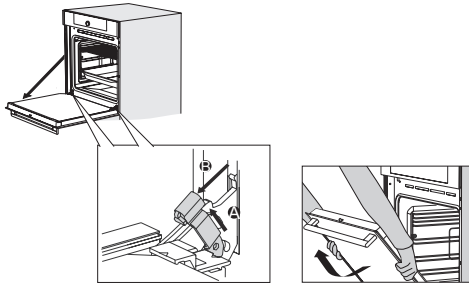
- Remove the screw using a screwdriver.
- Remove the guide rails from the holes in the back wall.



Removal and reinsertion of the oven door

1. Open the door completely to the horizontal position.
2. Pull the lock pins on each side up slightly (A) and then tilt them all the way forward (B).
3. Close the door slowly until you feel some resistance.
4. Then lift it upwards and pull it out.

To reinsert the door repeat the procedure backwards. If you have trouble closing or opening the door, check if the hinge grooves are properly inserted into their slots.



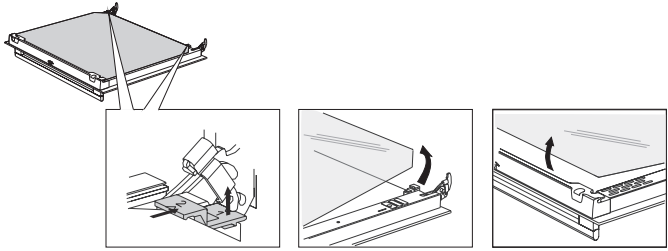
Always make sure the lock latches are correctly positioned in their slots. Never let the hinge locks spring out, as the central springs are very strong and may cause injuries.

Removal and reinsertion of oven door glass

Oven door glass may be cleaned from the inside, but you will have to remove the glass from the door. First remove the oven door (see chapter "Removal and Reinsertion of Oven Door").

1. Slightly lift the brackets on the left and the right side of the door (mark 1 on the bracket) and pull them slightly away from the glass (mark 2 on the bracket).
2. Grab the door glass at the bottom edge and lift it slightly upwards to remove it from the support.
3. The inner third glass (depending on the model) is removed by lifting it slightly and pulling it out. Remove also the rubber seal around the glass.

CLEANING



Remount the glass in reverse order. Marks engraved on the oven door and the glass (semicircle) must coincide.

Replacing the oven light bulb

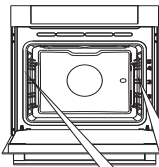


The lamp in this household appliance is only suitable for illumination of this appliance. The lamp is not suitable for household room illumination.

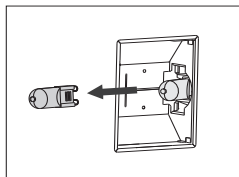
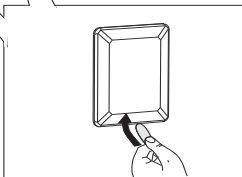
The bulb (halogen G9, 230 V, 25 W) is a consumable and therefore not covered by warranty. Remove the baking tray, the oven rack and the guide rails first.



- **Disconnect the appliance from electricity by unplugging it or switching off the fuse in the circuit breaker box!**
- **The halogen bulb can be very hot! Use protection to remove the bulb.**



1. Use a flathead screwdriver to swing the light cover out of the holder and to remove it.
Be careful not to scratch the enamel.
2. Pull the halogen bulb out.



General

If you have problems with your oven, try the solutions suggested below. They may save you the time and inconvenience of an unnecessary service call.

Food remains uncooked

- Check that the timer has been set correctly and the “Start” key was pressed.
- Firmly close door.
- Make sure you have not blown a fuse or triggered a circuit breaker.

The food is overcooked or undercooked

- Check that the correct cooking time has been set.
- Check that the correct power has been set.

There is no response of the sensors; the display is frozen.

- Disconnect the appliance from the power supply for a few minutes (unscrew the fuse or switch off the mains), then reconnect the appliance and switch it on.

Electronic interference can cause the display to reset.

- Disconnect the power plug and reconnect it.
- Set the time again.

Condensation appears inside the oven.

- This is normal. Simply wipe away after cooking.

The fan continues to operate after the oven has been switched off.

- This is normal. Cooling fan may continue to operate for a period of time after oven has been turned off.

Air flow is detected around the door and outer casing.

- This is normal.

Light reflection around the door and outer casing.

- This is normal.

Steam escapes from around the door or vents.

- This is normal.

A clicking sound occurs while the oven is operating, especially in defrosting mode.

- This is normal.

The main fuse in your home trips often.

- Consult a service technician.

The display indicates the error coded ERRXX ...

*** XX indicates the number of the error**

- There is an error in the electronic module operation. Disconnect the appliance from the power supply for a few minutes. Then, reconnect it and set the time of day.
- If the error is still indicated, call a service technician.

Storing and repairing the oven

Repairs should only be performed by a qualified service technician.

If the appliance requires servicing, unplug the oven and contact Pelgrim Customer Service.

When calling, please have the following information ready:

- The model number and serial number (stated on the inside of the oven door)
- Warranty details
- A clear description of the problem



If oven must be temporarily stored, choose a clean dry place as dust and dampness can cause damage.

Disposing of the appliance and the packaging

This product is made from sustainable materials. However, it must be disposed of in a responsible manner at the end of its useful life. The government can provide you with information about this.

The appliance packaging can be recycled. The following materials have been used:

- cardboard
- polyethylene wrap (PE)
- CFC-free polystyrene (hard PS foam)

You should dispose of these materials in a responsible manner, according to the government regulations.



The product has a pictogram of a crossed-out waste container. This indicates that domestic appliances must be disposed of separately. Thus the appliance may not be processed via the regular waste flow at the end of its useful life. It must be handed in at a special municipal waste depot or at a sales outlet which does this for you.

By collecting household appliances separately, we prevent negative consequences to the environment and our health which could be the result of incorrect disposal. The materials used in manufacturing this appliance can be recycled, which provides considerable savings in energy and raw materials.

Declaration of conformity

















We hereby declare that our products comply with the relevant European directives, standards and regulations as well as all requirements referred to in the standards.

COOKING TEST

Food tested in compliance with the EN 60350-1 standard

OVM626 / OVP626

Baking					
Dish	Equipment	Guide (from the bottom)	Temperature (°C)	Cooking time (min)	System
Shortbread - single level	Shallow enamel-coated baking tray	3	140-150 *	20-35	
Shortbread - single level	Shallow enamel-coated baking tray	3	140-150 *	25-40	
Shortbread - two levels	Shallow enamel-coated baking tray	2, 3	140-150 *	25-40	
Shortbread - three levels	Shallow enamel-coated baking tray	2, 3, 4	130-140 *	30-50	
Cupcakes - single level	Shallow enamel-coated baking tray	3	140-150 *	20-35	
Cupcakes - single level	Shallow enamel-coated baking tray	3	150-160 *	20-35	
Cupcakes - two levels	Shallow enamel-coated baking tray	1, 3	140-150 *	30-45	
Cupcakes - three levels	Shallow enamel-coated baking tray	2, 3, 4	140-150 *	35-50	
Sponge cake	Round metal mould, diameter 26 cm/Oven rack	2	160-170 *	20-35	
Sponge cake	Round metal mould, diameter 26 cm/Oven rack	2	160-170 *	20-35	
Apple pie	2 x round metal mould, diameter 20 cm/Oven rack	2	170-180	65-85	
Apple pie	2 x round metal mould, diameter 20 cm/Oven rack	3	160-170	65-85	
Grilling					
Dish	Equipment	Guide (from the bottom)	Temperature (°C)	Cooking time (min)	System
Toast	Oven rack	5	240	3:00-6:00	
Beefburgers	Oven rack + baking tray as drip tray	5	240	25-35 **	













* Preheat for 10 minutes. Do not use fast preheat function.

** Turn after 2/3 of the cooking time.

COOKING TEST

Food tested in compliance with the EN 60350-1 standard

OVM624

Baking					
Dish	Equipment	Guide (from the bottom)	Temperature (°C)	Cooking time (min)	System
Shortbread - single level	Shallow enamel-coated baking tray	2	140-150 *	25-40	
Shortbread - single level	Shallow enamel-coated baking tray	2	140-150 *	25-40	
Shortbread - two levels	Shallow enamel-coated baking tray	2, 3	140-150 *	25-40	
Cupcakes - single level	Shallow enamel-coated baking tray	2	140-150 *	20-35	
Cupcakes - single level	Shallow enamel-coated baking tray	2	150-160 *	20-35	
Cupcakes - two levels	Shallow enamel-coated baking tray	2,3	140-150 *	30-45	
Sponge cake	Round metal mould, diameter 26 cm/Oven rack	1	160-170 *	20-35	
Sponge cake	Round metal mould, diameter 26 cm/Oven rack	1	160-170 *	20-35	
Apple pie	2 x round metal mould, diameter 20 cm/Oven rack	1	170-180	65-85	
Apple pie	2 x round metal mould, diameter 20 cm/Oven rack	2	160-170	65-85	
Grilling					
Dish	Equipment	Guide (from the bottom)	Temperature (°C)	Cooking time (min)	System
Toast	Oven rack	4	240	3:00-6:00	
Beefburgers	Oven rack + baking tray as drip tray	4	240	25-35 **	

* Preheat for 10 minutes. Do not use fast preheat function.

** Turn after 2/3 of the cooking time.



The appliance identification card is located on the inside of the appliance.

When contacting the service department, have the complete type number to hand.

You will find the addresses and phone numbers of the service organisation on the guarantee card.



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Pelgrim