

OVP426RVS

Instructions for use
Oven

Pelgrim

Pictograms used



Important information



Tip

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Introduction

Congratulations on choosing this Pelgrim oven. This product is designed with simple operation and optimum comfort in mind.

This manual shows how you can best use this oven. In addition to information about operating the appliance, you will also find background information that may be useful when using the appliance.



Please read the separate safety instructions carefully before using the appliance!

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

Installation instructions are supplied separately.



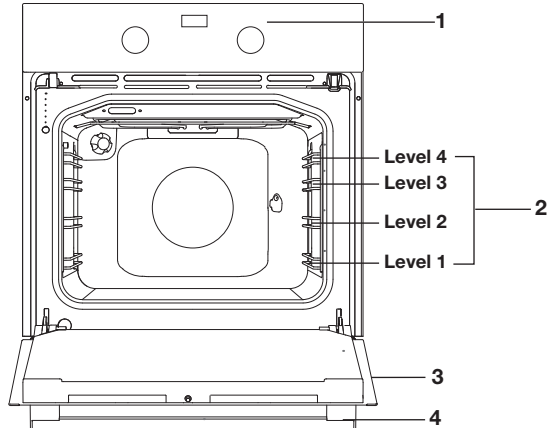
Register your appliance for warranty purposes

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.

YOUR OVEN

Description



1. Control panel
2. Oven levels
3. Oven 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!

YOUR OVEN

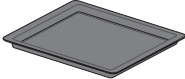

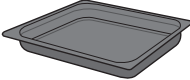
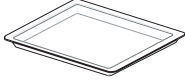
Accessories

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.



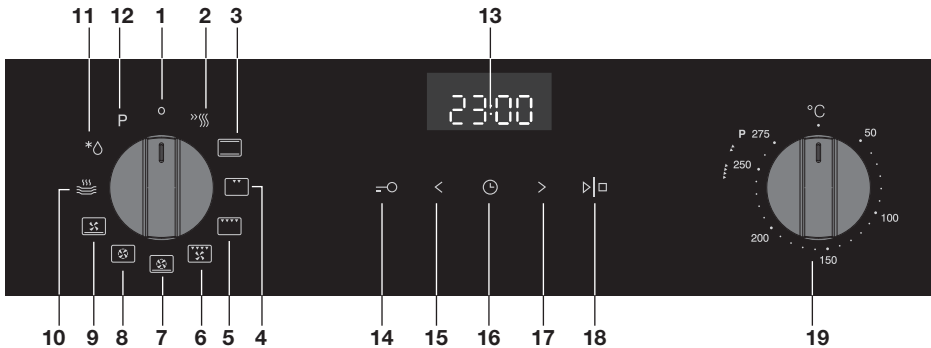
Note!

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)	
	Enamelled baking tray; to be used for pastries and cakes. <ul style="list-style-type: none">• Do not use the enamelled baking tray for microwave functions!• Suitable for pyrolysis cleaning.
	Oven rack; mainly used for grilling. A steam dish or pan with food can also be placed on the oven rack. <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!
	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. <ul style="list-style-type: none">• Do not use the deep enamelled baking tray for microwave functions!• Suitable for pyrolysis cleaning.
	Glass baking tray; for microwave and oven use. <ul style="list-style-type: none">• NOT suitable for pyrolysis cleaning.
	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). <ul style="list-style-type: none">• Please note: the high temperature during pyrolysis may cause the pyrolysis guide rails to discolour.

OPERATION

Control panel

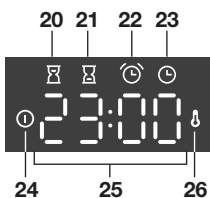


- | | |
|--------------------------------------|--|
| 1. Function knob (in 'Off' position) | 11. Defrosting |
| 2. Fast preheat | 12. Pyrolysis |
| 3. Top heat + bottom heat | 13. Display |
| 4. Small grill | 14. Child lock key |
| 5. Large grill | 15. Decrease value key |
| 6. Grill with fan | 16. Timer key |
| 7. Hot air + bottom heat | 17. Increase value key |
| 8. Hot air | 18. Start key / Stop key |
| 9. Bottom heat with fan | 19. Temperature knob (in 'Off' position) |
| 10. Plate warmer | |



The keys respond best if you touch them with a large area of your fingertip. A short acoustic signal will sound each time you touch a key during use.

Display



- | |
|--------------------------|
| 20. Cooking time symbol |
| 21. End time symbol |
| 22. Kitchen timer symbol |
| 23. Clock symbol |
| 24. Operation symbol |
| 25. Time |
| 26. Temperature symbol |

OPERATION

Initial use

- Remove the packaging materials from the appliance.
- Check the appliance for damage. Do not use the appliance if it is damaged, but contact your supplier.
- Remove the protective film.
- Clean the interior of the appliance and all the accessories with warm water and a dish detergent. Do not use any abrasive cleaners.
- The appliance will emit a strange smell when it is used for the first time; this is normal. Ventilate the room thoroughly during initial use.

Setting the current time

When you connect the appliance to the mains electricity for the first time, you must set the current time.



1. Connect the appliance to the mains electricity.
The clock symbol appears and '12:00' will flash in the display.
2. Touch the value adjustment keys to set the current time.
3. Wait for the clock symbol to disappear.
The time is set.



You can set the values in the display faster by touching and holding the value adjustment keys.



You can always set the current time by touching the timer key several times to select the clock symbol. The time will flash in the display; touch the value adjustment keys to set the current time.

OPERATION

Explanation of the knobs and the keys

Function knob



Select a function

Turn this knob to select the desired function.

- See 'Oven functions' for more information.

Temperature knob



Select a temperature

Turn this knob to select the desired temperature.

- See 'Oven functions' for more information.



Note!

Turn the function knob and temperature knob to 'Off' position after each use.

Child lock key



Activate child lock

Touch and hold this key until you see 'LOC' in the display; child lock is activated.

- After a few seconds you will see the current time in the display.



Deactivate child lock

Touch and hold this key until you see the current time in the display; child lock is deactivated.



Child lock key + Timer key



+



Hide and show the current time

Touch and hold both keys simultaneously until you see 'OFF' in the display.








- After a few seconds you will only see the clock symbol in the display.

To show the current time, touch and hold both keys simultaneously again.





OPERATION

Value adjustment keys

	<p>Decrease value Touch or hold this key to decrease the blinking time in the display.</p>	
	<p>Increase value Touch or hold this key to increase the blinking time in the display.</p>	
	<p>Cancel a timer function Touch and hold both keys simultaneously to set the time to '00:00'.</p>	
	<p>Acoustic signal Touch and hold this key for 5 seconds.</p> <ul style="list-style-type: none"> 'Vol' appears in the display, followed by one, two or three bars. <p>Touch the value adjustment keys to choose one of the three volume levels.</p>	
	<p>Display contrast Touch and hold this key for 5 seconds.</p> <ul style="list-style-type: none"> 'bri' appears in the display, followed by one, two or three bars. <p>Touch the value adjustment keys to choose one of the three contrast levels.</p>	

Timer key

	<p>Current time Touch this key (several times) to select the current time function.</p> <ul style="list-style-type: none"> The clock symbol appears and the time will flash in the display. <p>Touch the value adjustment keys to set the current time.</p>	
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OPERATION

Example of using a timer function



Be sure that the current time has been set correctly!



First, select a function and a temperature.

Current time: 12:00.

Baking/roasting time: 2 hours.

End of baking/roasting time: at 18:00.

The appliance automatically switches on at the calculated time (at 16:00) and switches off at the preset end time (at 18:00).



	<p>Cooking time Touch this key (several times) to select the cooking time function.</p> <ul style="list-style-type: none">The cooking time symbol appears and '00:00' will flash in the display. <p>Touch the value adjustment keys to set the cooking time.</p> <p>Now you can start the operation of the oven immediately or you can select the end time function.</p>	
	<p>End time Touch this key (several times) to select the end time function. This is only possible if a cooking time has been set.</p> <ul style="list-style-type: none">The end time symbol appears and the sum of the current time and cooking time will flash in the display. <p>Touch the value adjustment keys to set the end time.</p>	





Note!

By turning the function knob and temperature knob to 'Off' position, the cooking time and end time function are cancelled.

OPERATION

	<p>Kitchen timer Touch this key (several times) to select the kitchen timer function.</p> <ul style="list-style-type: none">• The kitchen timer symbol appears and '00:00' will flash in the display. <p>Touch the value adjustment keys to set the cooking time.</p> <p>The kitchen timer operates independently of the oven; it does not start and/or stop the operation of the oven!</p>	
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Start key / Stop key

	<p>Start Touch and hold this key to start the operation of the appliance.</p> <ul style="list-style-type: none">• The display shows the selected temperature for a few seconds, followed by the cooking time/end time.
	<p>Stop Touch and hold this key after the end of a cooking process.</p> <ul style="list-style-type: none">• The display will show the current time.• The audible signal will stop.• The fan will continue to run; this is normal.

How to use the oven

The oven has 10 oven functions and 1 cleaning function. Consult the table to select the desired oven function.



You can always change the oven function or the temperature during a cooking process.



You can open the door during a cooking process to check the dish. The display will show 'door'. Close the door to continue the operation of the oven.



The oven lighting comes on when the oven starts the operation.

Select an oven function and temperature

1. Turn the function knob to the desired function.
2. Turn the temperature knob to the desired temperature.
 - ▷ If you select a function with 'small grill/large grill', you should turn the temperature knob to the grill position.

OPERATION

Select a timer function

3. Touch the timer key several times to select a timer function if preferred.



If you do not want to use a timer function, you can start the manual operation of the oven immediately.

Start the operation of the oven

4. Put the dish in the oven.
5. Touch and hold the start key to start the operation of the oven.
 - ▶ For most dishes you should first preheat the oven.
 - ▶ When the oven gets the correct temperature, the temperature symbol will disappear and you will hear an audible signal.
 - ▶ Wait for the temperature symbol in the display to disappear before putting the dish in the oven.



If no timer function is activated, the display shows the temperature symbol, the operation symbol and the cooking duration time (counting up).



If a cooking time has been set, the display shows the temperature symbol, the operation symbol and the cooking time (counting down).



If a cooking time and end time has been set, the display shows the end time symbol and the end time that has been programmed. When the oven starts automatically, the display shows the temperature symbol, the operation symbol and the cooking time (counting down).

Stop the operation of the oven

6. Touch and hold the stop key to stop the operation of the oven manually.





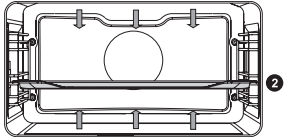

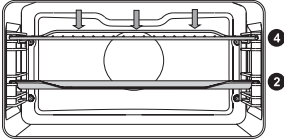

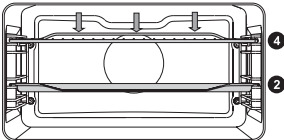
When a cooking time has been set, the oven will stop the operation automatically. The operation symbol is blinking and '00:00' is shown in the display. You will hear an audible signal. Touch any key; the audible signal will stop and the current time is shown in the display.

7. Turn the function knob and temperature knob to 'Off' position after each use.


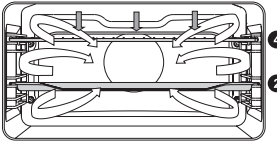

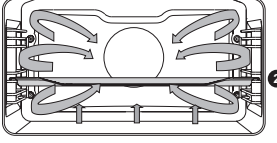

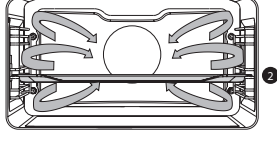

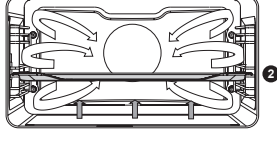
OPERATION

Oven functions




Consult the table to select the desired oven function. Also consult the instructions for preparation on the dish packaging.

Function	Description	
	<p>Fast Preheat</p> <ul style="list-style-type: none"> • This function is used to heat the oven to the desired temperature as quickly as possible. • This function is not appropriate for cooking food. • Suggested temperature: 160 °C. 	
	<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>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. • Suggested temperature: 240 °C. • 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. • Suggested temperature: 240 °C. • The maximum permitted temperature is 240 °C. • Check cooking progress regularly. The meat may burn quickly due to high temperature. • Preheat for 5 minutes. 	

OPERATION

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"> • Heating by means of hot air from the back of the oven and the bottom heating element. • This mode can be used to bake pizza, moist pastry, fruitcakes, leavened dough and short crust. • Place the baking tray or oven rack on level 2. • It is possible to bake on several levels simultaneously. • Suggested temperature: 200 °C. • Preheating is recommended. 	
	<p>Hot air</p> <ul style="list-style-type: none"> • Heating by means of hot air from the back of the oven. • This mode provides uniform heating and is ideal for baking. • Place the baking tray or oven rack on level 2. • It is possible to bake on several levels simultaneously. • Suggested temperature: 180 °C. • Preheating is recommended. 	
	<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. 	

OPERATION

Function	Description	
	<p>Plate warmer</p> <ul style="list-style-type: none">• This function is used for warming tableware, so that the served food stays hotter for longer.• Suggested temperature: 60 °C.	
	<p>Defrosting</p> <ul style="list-style-type: none">• The air circulates with no heating elements activated. Only the fan will be activated.• This function can be used to slowly thaw frozen food.• Turn the food over after half the defrosting time has elapsed; stir the food or break up large pieces if these are frozen together.	
	<p>Pyrolysis</p> <ul style="list-style-type: none">• This function allows automatic cleaning of the oven cavity/interior using high temperature, which incinerates the fat residues and other impurities, reducing them to ashes.• See chapter 'The pyrolysis cleaning function' for more information.	

MAINTENANCE

Cleaning the appliance

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

- Clean the exterior surfaces with a soft cloth and warm water with soap.
- Wipe afterwards with a clean, damp cloth and dry the surfaces.
- Remove splashes and stains on the interior surfaces with a soapy cloth.
- Wipe afterwards with a clean, damp cloth and dry the surfaces.



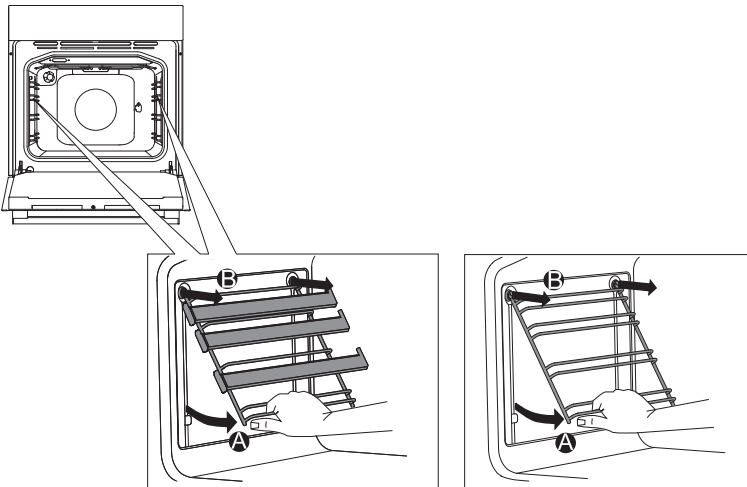
Important!

- Take care that no water enters the vents.
- Never use abrasive cleaning materials or chemical solvents.
- Always ensure that the seal of the door is clean. This prevents accumulation of dirt and allows you to close the door properly.

Removing and cleaning the guide rails

Use conventional cleaning products to clean the guide rails.

- Hold the guide rails at the bottom and pull them towards the middle of the oven (A).
- Remove the guide rails from the holes in the wall (B).



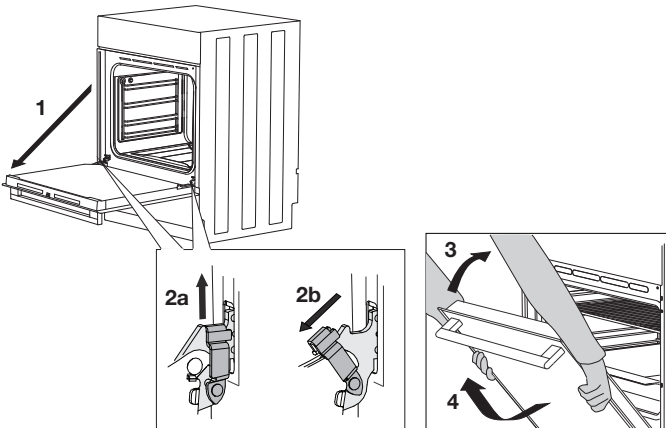
MAINTENANCE

Removal and installation of the oven door



Keep your fingers away from the hinges of the oven door. The hinges are spring loaded and can cause injury. Make sure that the hinge latches are applied correctly to lock the hinges.

1. First, open the door to the fully horizontal position.
2. Slightly lift both latches and tilt them towards the door.
3. Slowly close the door to the angle of 45° (relative to the closed door position).
4. Slightly lift the door and pull it out from both hinge slots on the appliance.

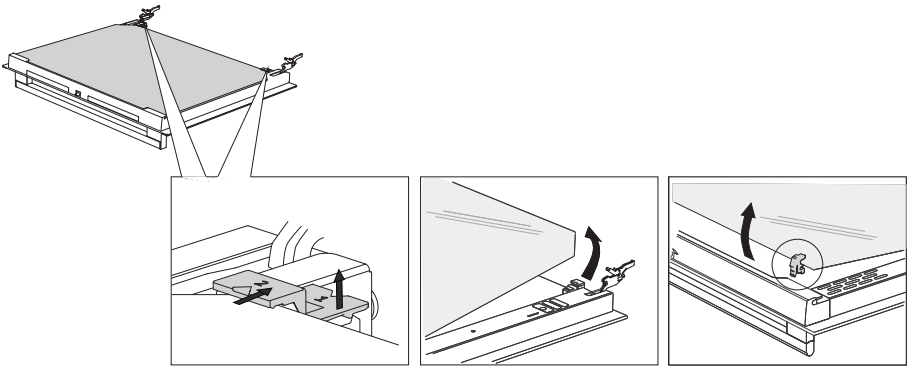


To replace the door, repeat these actions in reverse. If the door does not open or close properly, make sure the hinges are positioned correctly in their slots.

Removal and installation of the oven door glass

The glass in the oven door can be cleaned from the inside, but you do need to remove the glass from the door to do this. First remove the oven door (see chapter 'Removal and installation of the oven door').

1. Lift the brackets on the left and right side of the door upwards slightly (to marker 1 on the bracket) and pull this away from the glass slightly (to marker 2 on the bracket).
2. Grasp the glass at the bottom and gently lift this upwards to remove it from the support.
3. The inner third glass (depending on the model) can be removed by lifting this carefully and removing it. Also remove the rubber seals around the glass.



To replace the glass pane, observe the reverse order. The markings (semicircle) on the door and the glass pane should overlap.

The pyrolysis cleaning function

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. Turn the function knob to 'Pyrolysis'.
4. Turn the temperature knob to P 275 °C.
The display shows 'Pyro', along with the pyrolytic cleaning duration.
5. Touch and hold the start/stop key to start the operation of the oven.



Note!

After a certain period of time, the oven door will be automatically locked for your safety. An unpleasant smell may be emitted from the oven during the cleaning process.

MAINTENANCE

6. At the end of the cleaning process, you will hear an audible signal. Touch the timer key to stop the audible signal.
7. Turn the function knob and temperature knob to 'Off' position.
8. 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.

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 light bulb (halogen G9, 230 V, 25 W) is a consumer item and therefore not covered by warranty.

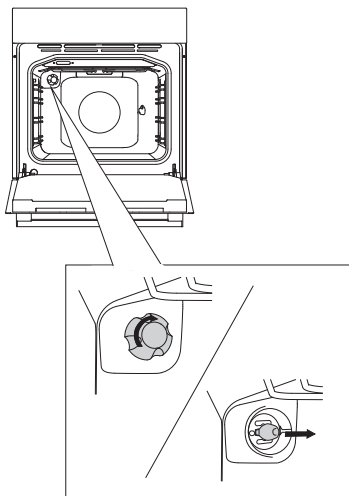


Disconnect the appliance from the power supply by removing the plug from the socket or by switching off the circuit breaker in the fuse box.



Please note: the light bulb can be very hot! Use protection to remove the bulb.

1. Turn the cover to the left to remove it.
2. Remove the bulb out of the fitting.



SOLVING PROBLEMS

General

Try the solutions below if you have problems with your oven.

You could save yourself the time and effort of an unnecessary phone call to customer services.

The food is not cooked

- Check whether the timer has been set and you have pressed the 'start button'.
- Close the door properly.
- Check whether a fuse has blown and whether a circuit breaker has been activated.

Food is overcooked or undercooked

- Check whether the correct cooking time has been set.
- Check whether the temperature has been set.

The display will be reset following power failure

- Remove the plug from the socket and put it back in again.
- Set the time again.

There is condensation on the interior of the oven

- This is normal. Wipe the oven clean after use.

The fan keeps working after the oven is switched off

- This is normal. Once the oven has been switched off, the cooling fan may continue to run for a little while.

Air flow can be felt at the door and the exterior of the appliance

- This is normal.

Light reflects on the door and the exterior of the appliance

- This is normal.

Steam escapes from the door or the vents

- This is normal.

Clicking sounds can be heard when the oven is working, particularly in the defrost setting

- This is normal.

An error code is shown in the display (E1, E2, E3 etc.)

- Disconnect the appliance from the power mains for a few minutes. Then, reconnect it and set the current time. If the error is still shown in the display, contact a service technician.

SOLVING PROBLEMS

Storing and repairing the oven

- Repairs may only be performed by a qualified service technician. If maintenance is required, remove the plug from the socket and contact Pelgrim customer services.

Have the following information to hand when you call:

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

Choose a clean, dry place if you have to store the oven temporarily, as dust and moisture can damage the appliance.

Disposal of the appliance and packaging

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

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

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

Dispose of these materials responsibly in accordance with legal provisions.



The product has a pictogram of a rubbish bin with a cross through it. This indicates that household appliances must be disposed of separately. This means that the appliance may not be processed via the regular waste flow at the end of its useful life. You should take it to a special municipal waste depot or a sales outlet that offers to do this for you.

Collecting household equipment separately prevents harm to the environment and public health. 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

OVP426

Baking					
Dish	Equipment	Guide (from the bottom)	Temperature (°C)	Cooking time (min)	System
Cookies - single level	Shallow enamel-coated baking tray	3	140-150 *	25-40	
Cookies - two levels	Shallow enamel-coated baking tray	2, 3	140-150 *	30-45	
Cupcakes - single level	Shallow enamel-coated baking tray	3	150-160	20-40	
Cupcakes - two levels	Shallow enamel-coated baking tray	2, 3	140-150	30-45	
Cake	Round metal mould / Oven rack	2	160-170	20-35	
Apple pie	Round metal mould / Oven rack	2	170-180	55-75	
Grilling					
Dish	Equipment	Guide (from the bottom)	Temperature (°C)	Cooking time (min)	System
Toast	Oven rack	4	240*	1:00-5:00	
Beef burgers	Oven rack + baking tray as drip tray	4	240	30-40 **	

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

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



The appliance rating label 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.



685328

Pelgrim