



OVS524RVS  
OVS524MAT

## Instructions for use Oven

**Pictograms used**



Important information



Tip

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## *Introduction*

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Congratulations on choosing this Pelgrim steam oven.

This product is designed to offer simple operation and optimum user-friendliness. The oven has a wide range of settings, enabling you to select the correct cooking method every time.

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



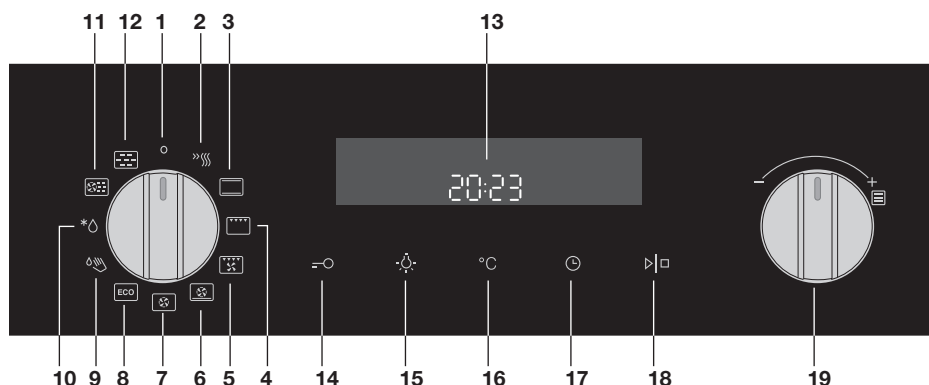
**Please read the separate safety instructions carefully before using the appliance!**

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

Installation instructions are supplied separately.

# YOUR OVEN

## Control panel



1. Off
  2. Fast preheat
  3. Top + bottom heat
  4. Grill
  5. Grill + fan
  6. Hot air + bottom heat
  7. Hot air
  8. ECO Hot air
  9. Steam clean
  10. Defrosting
  11. Combi steam + Hot air
  12. Steam
  13. Display (cooking information and timer clock)
  14. Child lock
  15. Oven lighting on/off
  16. Temperature
  17. Timer
  18. Start / stop
  19. Multi-function selector
- Mode selector



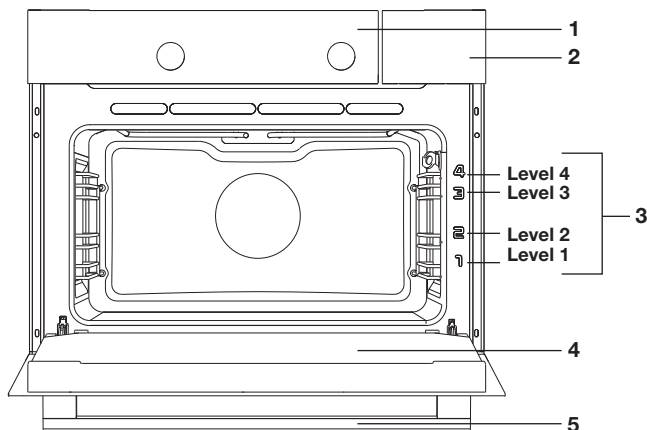
### Note:

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

# YOUR OVEN

## Description

- 1. Control panel
- 2. Water reservoir cover
- 2. Oven levels
- 3. Oven door
- 4. Door handle



## Guide rails/Telescopic guide rails

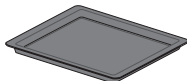

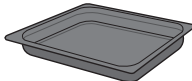
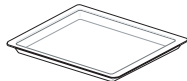
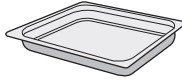
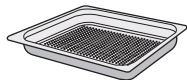
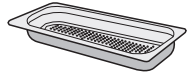
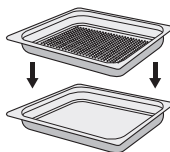
- The oven has four or five guide rails (Level 1 to 4/5), depending on the model. Level 1 is mainly used in combination with bottom heat. The two upper levels are mainly used for the grill function.
- Place the oven rack, baking tray or steam dish in the gap between the guide rail sliders.
- A number 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.

## 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.

## YOUR OVEN

**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><b>Enamelled baking tray;</b> to be used for pastries and cakes.</p> <ul style="list-style-type: none"> <li>• Do not use the enamelled baking tray for microwave functions!</li> <li>• Suitable for pyrolysis cleaning.</li> </ul>
	<p><b>Oven rack;</b> 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"> <li>• The oven rack is equipped with a safety peg. Lift the rack slightly at the front to slide it out of the oven.</li> <li>• Do not use the oven rack for microwave functions!</li> </ul>
	<p><b>Deep enamelled baking tray;</b> 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"> <li>• Do not use the deep enamelled baking tray for microwave functions!</li> <li>• Suitable for pyrolysis cleaning.</li> </ul>
	<p><b>Glass baking tray;</b> for microwave and oven use.</p> <ul style="list-style-type: none"> <li>• NOT suitable for pyrolysis cleaning.</li> </ul>
	<p><b>Non-perforated steam dish;</b> 40 mm deep (useful for collecting moisture during steaming).</p> <ul style="list-style-type: none"> <li>• Note: discolouration may occur at temperatures above 180 °C! This will not influence the proper function of the oven.</li> </ul>
	<p><b>Perforated steam dish;</b> 40 mm deep (useful for steam settings).</p> <ul style="list-style-type: none"> <li>• Note: discolouration may occur at temperatures above 180 °C! This will not influence the proper function of the oven.</li> </ul>
	<p><b>Perforated steam dish;</b> 1/3GN. <b>Perforated steam dish;</b> 1/2GN.</p> <ul style="list-style-type: none"> <li>• Note: discolouration may occur at temperatures above 180 °C! This will not influence the proper function of the oven.</li> </ul>
	<ul style="list-style-type: none"> <li>• The steam dishes can be used simultaneously on two levels (i.e., the non-perforated steam dish on Level 1 and the perforated steam dish on Level 2).</li> <li>• For steaming you can place the perforated steam dish in the non-perforated steam dish. They can only be used together on a level with telescopic guide rails.</li> </ul>

## YOUR OVEN

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### *Door*

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- The door switches interrupt the operation of the oven when the door is opened during use. The oven continues operating when the door is closed.
- This oven has a 'Soft close door system'. When closing the oven door, this system dampens the movement, from a certain angle, and silently closes the oven door.

### *Cooling fan*

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



## FIRST USE

### What to do first

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.

### 'Settings menu'

When the appliance is first plugged in, the 'display' lights up. After three seconds, the Clock symbol appears and '12:00' blinks in the display. You have automatically entered the 'Settings menu'.

#### **Setting the current time of day**

You can set the current time of day.

1. Turn the 'Multi-function selector' to set the time of day.
2. Confirm the setting by pressing the 'Start / stop' key.

*If nothing is pressed, the setting is stored automatically after three seconds.*



#### **Setting the brightness level**

You can adjust the brightness of the display backlight (low, medium or high).

1. Turn the 'Multi-function selector' to set the brightness level.
2. Confirm the setting by pressing the 'Start / stop' key.



#### **Setting the sound level**

You can adjust the sound level (low, medium, high or off).

1. Turn the 'Multi-function selector' to set the sound level.
2. Confirm the setting by pressing the 'Start / stop' key.



#### **Setting the water hardness**

A water hardness test should be carried out before first use. Change the value if your water is softer or harder.

- You can measure the water hardness using the supplied 'test paper strip'. Information on the hardness of the water in your area can also be obtained from the local water board.

## FIRST USE

- Soak the test paper strip for 1 second in water. Wait 1 minute and observe the number of stripes on the paper. Check the table for appropriate water hardness setting.

Display	Test strip number/ color of stripes	Type	French deg. (°df)	German deg. (°dH)
1	4 green stripes	Very soft water	0 - 9	0 - 5
2	1 red stripe	Soft water	9 - 18	5 - 10
3	2 red stripes	Medium hard water	18 - 26	10 - 15
4	3 red stripes	Hard water	26 - 35	15 - 20
5	4 red stripes	Very hard water	>35	> 20



1. Turn the 'Multi-function selector' to set the appropriate water hardness (see table).
2. Confirm the setting by pressing the 'Start / stop' key.

### Setting the descaling process

You can activate or deactivate the descaling process by selecting 'on' or 'off'. You do not have to descale your appliance immediately. You get a note in the display when you need to descale your appliance.



1. The descaling setting must be 'off'.
2. Confirm the setting by pressing the 'Start / stop' key.

### End

You can leave the 'Settings menu'.



1. Confirm the setting by pressing the 'Start / stop' key.

## How to open the 'Settings menu'

You can open the 'Settings menu' at any time by rotating the 'Multi-function selector' to the right and hold it there for three seconds. The 'Mode selector' must be in position '0'.

- Press the 'Start / stop' key to scroll through the settings.
- To change a setting, turn the 'Multi-function selector'.
- Rotate the 'Mode selector' to the right or left and rotate it back to '0' to leave the 'Settings menu'.

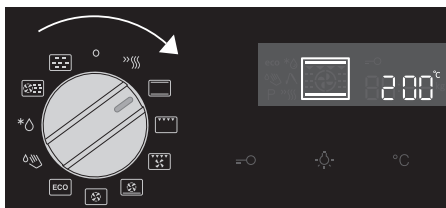
## How to operate the oven

In this chapter you can read about the steps of the cooking process you have to follow.

### 1. Select an oven function.

- Rotate the 'Mode selector' to select an oven function.

*The symbol and default settings of the selected function appear in the display.*



See chapter 'Use/Functions table' for more information about the oven functions.

- When you select a steam function, always fill the water reservoir with fresh water.
  - Steaming is a natural cooking mode that preserves the full flavour of the food.
  - See chapter 'Use/Steam cooking' for more information about steam cooking.

### 2. Adjust the settings if necessary (temperature/time/steam intensity).

- Press the 'Temperature key' and turn the 'Multi-function selector' to change the temperature.
- Confirm the setting by pressing the 'Start / stop' key.



## OPERATION

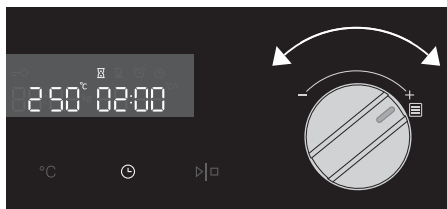


As long as a setting is blinking in the display, it is possible to adjust it by rotating the 'Multi-function selector'.



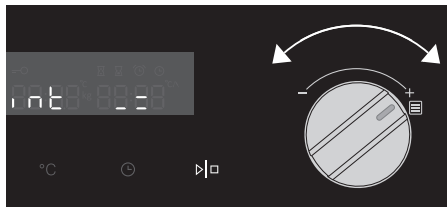
If you do not press the 'Start / stop' key to confirm, the setting is stored automatically after three seconds.

- If required, press the 'Timer key' several times to select the correct symbol (cooking time/end time/minute minder) and turn the 'Multi-function selector' to set the time.
- Confirm the setting by pressing the 'Start / stop' key.



See chapter 'Use/Timer functions' for more information about the timer.

- If you have selected the combi steam program, you have to set the steam intensity. After setting the temperature and/or time, you confirm the settings by pressing the 'Start / stop' key. In the display 'Int' and three level bars appear (low, medium and high). Use the 'Multi-function selector' to choose between the different levels.
- Confirm the setting by pressing the 'Start / stop' key.



See chapter 'Steam cooking' for more information about the steam intensity.

### 3. Start the cooking process.

- Press the 'Start / stop' key.

*The oven will start the oven function set and heat the oven to the selected temperature. The temperature symbol in the display will flash. When the oven has reached the selected temperature, you will hear an acoustic signal and the temperature symbol in the display will remain illuminated.*



**Attention;** for most dishes the oven has to be preheated first. Please do not insert your food in the oven yet, but wait until the preheating is complete.

### 4. Switching off the oven.

- Rotate the 'Mode selector' to position '0'.
- If you have set a cooking time/end time, the oven will stop operating automatically. You will hear an acoustic signal. Press any key to stop the acoustic signal.
  - The display will show the current time and the declining temperature of the oven cavity (down to 80 °C) alternately.



After every steam function the oven empty's the water system. This will produce some noise. This is not a malfunction and you do not need to worry about this.

## Using the oven

The oven has 10 oven functions and 1 cleaning function. Consult the table to select the appropriate oven function to prepare a dish. Also consult the instructions for preparation on the dish packaging.



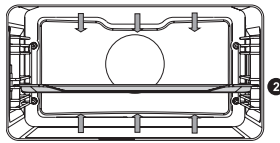
### Remarks


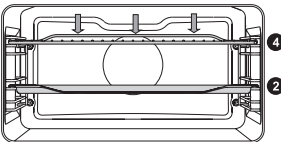

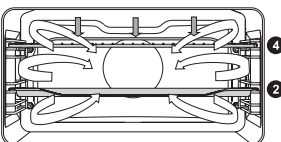

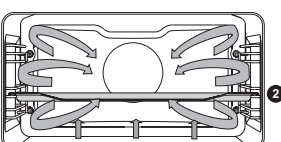

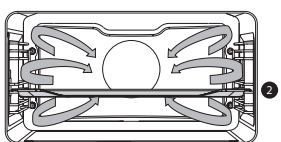
- Each oven function features basic or default settings which can be adjusted. If it is not possible to adjust the setting, you will be alerted by a sound signal.
- For certain dishes, the oven should be preheated.


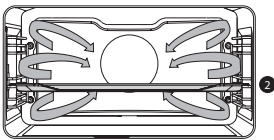



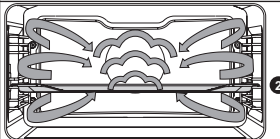


- **Please ensure that glass baking dishes are suitable for 230 °C cooking temperatures.**


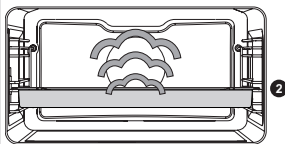
## Functions table

Function	Description	
	<b>Fast preheat</b> <ul style="list-style-type: none"> <li>• Use this function to heat the oven to the desired temperature as quickly as possible.</li> <li>• <b>This function is not appropriate for cooking food!</b></li> <li>• When the oven is heated up to the desired temperature, the heating process is completed.</li> <li>• When 'Fast preheat' is started, the oven will begin to heat up. The symbol °C will flash in the display. When the set temperature is reached, preheating is completed and you will hear an acoustic signal.</li> </ul>	
	<b>Top + Bottom heat</b> <ul style="list-style-type: none"> <li>• Heating by means of the upper and lower heating elements.</li> <li>• This mode can be used for traditional baking and roasting.</li> <li>• Pastry or meat can only be baked/roasted at one height level (in one guide).</li> <li>• Place the baking tray or oven rack on level 2.</li> <li>• Suggested temperature: 200 °C.</li> <li>• Preheating is recommended.</li> </ul>	

Function	Description	
	<p><b>Grill</b></p> <ul style="list-style-type: none"> <li>• Heating by means of the upper element and grill element.</li> <li>• This mode can be used with dishes and baked goods that require a distinctive bottom crust or browning. Use just before the end of the baking or roasting time.</li> <li>• Place the oven rack on level 4 or 5 and the baking tray on level 2.</li> <li>• <b>Maximum allowed temperature 230 °C.</b></li> <li>• Monitor the cooking process at all times. The dish may burn quickly due to the high temperature.</li> <li>• Preheat for 5 minutes.</li> </ul>	
	<p><b>Grill + fan</b></p> <ul style="list-style-type: none"> <li>• Heating by means of the top heating elements. The heat is distributed by the fan.</li> <li>• This mode can be used for grilling meat, fish and vegetables.</li> <li>• Place the oven rack on level 4 or 5 and the baking tray on level 2.</li> <li>• Suggested temperature: 170 °C.</li> <li>• Monitor the cooking process at all times. The dish may burn quickly due to the high temperature.</li> <li>• Preheat for 5 minutes.</li> </ul>	
	<p><b>Hot air + Bottom heat</b></p> <ul style="list-style-type: none"> <li>• Heating by means of hot air from the back of the oven and the bottom heating element.</li> <li>• This mode can be used to bake pizza, moist pastry, fruitcakes, leavened dough and short crust.</li> <li>• Place the baking tray or oven rack on level 2.</li> <li>• Suggested temperature: 200 °C.</li> <li>• Preheating is recommended.</li> </ul>	
	<p><b>Hot air</b></p> <ul style="list-style-type: none"> <li>• Heating by means of hot air from the back of the oven.</li> <li>• This mode provides uniform heating and is ideal for baking.</li> <li>• Place the tray on level 2.</li> <li>• Suggested temperature: 180 °C.</li> <li>• Preheating is recommended.</li> </ul>	

Function	Description	
	<b>ECO Hot air</b> <ul style="list-style-type: none"> <li>• Heating by means of hot air. ECO hot air uses less energy but gives the same result as the hot air setting. Cooking takes a few minutes longer.</li> <li>• This mode can be used for roasting meat and baking pastry.</li> <li>• Place the tray on level 2.</li> <li>• Suggested temperature: 180 °C.</li> <li>• This setting makes use of the residual heat (heating is not on the whole time) to achieve low energy consumption (in accordance with energy class EN 60350-1). In this mode the actual temperature in the oven is not displayed.</li> </ul>	
	<b>Steam clean</b> <ul style="list-style-type: none"> <li>• By the help of hot steam the surface of the oven cavity will be soaked and you can easily clean your oven.</li> <li>• The Steam clean programme takes only 30 minutes.</li> </ul>	
	<b>Defrosting</b> <ul style="list-style-type: none"> <li>• The air circulates with no heaters activated. Only the fan will be activated.</li> <li>• This is used to slowly thaw frozen food.</li> </ul>	
	<b>Hot air + Steam level High/Medium/Low</b> <ul style="list-style-type: none"> <li>• Heating by means of hot air in combination with steam.</li> <li>• The steam is provided by the steam generator and injected into the cavity by interval.</li> <li>• High: cooking escalopes, steaks and smaller chunks of meat.</li> <li>• Medium: reheating cool/frozen meals, cooking fish fillets and vegetables au gratin.</li> <li>• Low: cooking large chunks of meat (roast, whole chicken), baking risen dough (bread and rolls), cooking lasagna etc.</li> <li>• Place the baking tray/oven rack on the first/ second shelf level.</li> <li>• Suggested temperature: 180 °C.</li> <li>• For this mode always make sure that the water reservoir is filled with fresh water.</li> </ul>	



Function	Description	
	<p><b>Steam</b></p> <ul style="list-style-type: none"> <li>Food is cooked by steam. The steam is provided by the steam generator and injected into the cavity by interval.</li> <li>This mode is suitable for steaming food like vegetables, fish, eggs, fruits and rice.</li> <li>Place the perforated steam dish in the non-perforated steam dish on the second shelf level.</li> <li>Suggested temperature: 100 °C.</li> <li>For this mode always make sure that the water reservoir is filled with fresh water.</li> </ul>	

## Steam cooking

Healthy and natural, steam cooking retains the colour and taste of the dish. No odors are released using this cooking method. It is not necessary to add salt or extra herbs to the water in the reservoir.



When you select a steam function, always fill the water reservoir with fresh water.



After every steam function the oven empty's the water system. This will produce some noise. This is not a malfunction and you do not need to worry about this.

### Advantages of steam cooking

- Steam cooking (stewing, cooking, roasting) starts before the oven cavity temperature reaches 100 °C.
- Slow cooking (stewing, cooking, roasting) is also possible at lower temperatures. It is healthy: vitamins and minerals are preserved as only a small proportion of these dissolve in the hot moisture of the dish.
- It is not necessary to add any form of fat or oil during steam cooking.
- Steam retains the taste of the dish.
- Steam does not distribute smell or taste, enabling meat or fish to be cooked together with vegetables.
- Steam is also suitable for blanching, defrosting and warming or keeping a dish warm.

## Filling the water reservoir

Always fill the reservoir prior to using a steam function. Use clean and cold tap water, bottled water without added minerals or distilled water suitable for consumption.



1. Open the water reservoir cover.
2. Use the handle to remove the reservoir from the oven.
3. Remove the water reservoir lid and clean the water reservoir with clean water.
4. Fill the reservoir with water up to the 'MAX' mark on the reservoir.
5. Push the water reservoir back in the oven until a click is heard.
6. Close the water reservoir cover.

Consult the steam tables to select the appropriate steam function to prepare a dish. Also consult the instructions for preparation on the dish packaging.



*Any water remaining in the steam system after cooking will be pumped back into the water reservoir. Empty, clean and dry the water reservoir after using the steam function. Only fill the reservoir just prior to using it!*

## Using the timer

The timer can be used in three different ways. Press the 'Timer key' (several times) to select the correct timer function.



- A. Cooking time symbol
- B. End time symbol.
- C. Minute minder symbol.



All timer functions can be cancelled by setting the time to '00:00'.

## Setting the 'cooking time'

In this mode, you can define the duration of the oven operation (cooking time).

1. Select an oven function with the 'Mode selector' and set the temperature.



2. Press the 'Timer key' (several times) to select a timer function.

*The icon for the selected timer function will light up and '00:00' will flash in the display.*

3. Rotate the 'Multi function selector' to set the time.

4. Press the 'Start / stop key' to start the cooking process.

*The elapsed cooking time will be displayed.*



## Setting the 'delayed start'

You can program the oven to turn on and off automatically by setting a duration and end time. The oven will calculate the start time and switch off automatically after the end of the cooking time.

- Make sure the clock is accurately set to the current time.

### Example:

Current time: 17:30, the set duration of the baking process: 1 hour and 15 minutes, the set end time of the baking process: 19:45. The oven will start the baking process at 18:30 with the preset temperature and function and will stop at 19:45.

1. Select an oven function with the 'Mode selector' and set the temperature.



2. Press the 'Timer key' (several times) to select a timer function.

*The icon for the selected timer function will light up and '00:00' will flash in the display.*

3. Rotate the 'Multi function selector' to set the time.



4. Press the 'Timer key' (several times) to select a timer function.

*The sum of the current time and cooking time is automatically displayed (18:45).*

5. Rotate the 'Multi function selector' to set the end time.



6. Press the 'Start / stop key' to start the cooking process.

*The display will show the cooking time and end time alternately and the end time symbol will flash in the display.*

*When the oven starts operating, the end time symbol will disappear and the elapsed cooking time will be displayed.*

### Setting the minute minder

The minute minder can be used independently of the oven operation (the 'Mode selector' is in position '0').

1. Touch the 'Timer key' several times to select the minute minder.
2. Set the time by turning the 'Multi function selector'.
  - The longest possible setting is 23:59 hours.
3. Press the 'Start / stop key' to start the minute minder.
  - During the last minute, the minute minder is displayed in seconds.
  - The minute minder will not switch off the oven.

## Selecting additional functions

### Child lock

Lock the control panel to protect the oven against unintended use.

- You can activate the child lock by holding down the 'Child lock key' for a few seconds.

*A lock symbol appears in the display, indicating that all functions are locked.*

- To deactivate the child lock, press the key for a few seconds again. *The lock symbol disappears in the display, indicating that all functions are unlocked.*



### Note:

- Once the child lock is activated and no timer function has been set (only the clock is displayed), the oven will not work. If the child lock is activated after a timer function has been set, the oven will work; however, the settings cannot be changed.
- When the child lock is activated, oven functions or additional functions cannot be changed. The cooking process can only be ended by turning the 'oven function dial' to '0'.

- The child lock remains activated even after the oven has been switched off. The child lock needs to be deactivated before you can select a new function.

## Oven lighting

- Oven lighting is switched on automatically when the door is opened or when the oven is switched on.
- After the end of the cooking process, the light will remain on for a minute.
- The oven light can be switched on or off by pressing the 'Light key'.

## Display lighting

If you do not wish to use the display lighting, this can be disabled.

1. Press the 'Child lock key' + 'Timer key' and hold it for 5 seconds to switch off the display.

*If a timer function has been activated, then "OFF" and the 'TIMER' icon will appear in the display to remind you of the activated function.*



2. Press the 'Child lock key' + 'Timer key' and hold it for 5 seconds to switch on the display again.



**After a power failure the additional function settings will remain stored for no more than a few minutes. Then, all settings, except for the acoustic signal and child lock will be reset to factory defaults.**

## CLEANING

### Cleaning your oven

Clean your oven regularly to prevent grease and food particles from building up, especially on inside and outside surfaces, door and door seals.

- Clean outside surfaces with a soft cloth and warm soapy water. Rinse and dry.
- Remove any splashes or stains on inside surfaces with a soapy cloth. Rinse and dry.
- Wash the inside.

#### **Important**



- Take special care NOT to spill water in the vents.
- NEVER use abrasive products or chemical solvents.
- ALWAYS ensure that door seals are clean to prevent particles from building up so that the door can close properly.

### The Steam clean function

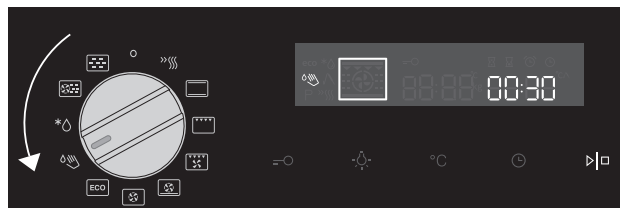
Grease and grime can easily be removed from the oven walls with a damp cloth using the Steam clean function.

#### **Using the Steam clean function**

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

1. Remove all accessories from the oven.
2. Fill the water reservoir with fresh water.
3. Turn the 'Mode selector' to 'Steam Clean' and press the 'Start / stop key'.

*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.

**Please note:** The time duration of the cleaning program cannot be changed while the function is running. Turn the 'Mode selector' to the '0' position to stop the cleaning program.

## Cleaning the steam system (descaling)

Water is used for the steaming process. Water contains calcium and magnesium. Heat causes the water to condense, leaving a mineral deposit (not harmful to humans). This needs to be removed from time to time. The descaling process comprises descaling and rinsing. Cleaning depends on the water hardness level.

Type	French deg. (°df)	German deg. (°dH)	Estimated use of water in litres before descaling is required	Test strip number/ color of stripes
Very soft water	0 - 9	0 - 5	100	4 green stripes
Soft water	9 - 18	5 - 10	70	1 red stripe
Medium hard water	18 - 26	10 - 15	50	2 red stripes
Hard water	26 - 35	15 - 20	35	3 red stripes
Very hard water	>35	> 20	25	4 red stripes

dCAL on

The display shows 'dCAL on' when the descaling procedure has to be done.

- If you do not start the descaling function, the steam functions will be disabled.

STEP 1

1. Press the 'Start / stop key' to start the descaling process.  
*The display shows 'Step 1'.*
2. Remove the water reservoir and fill it with 800 ml water mixed with 100 ml descaler.
  - Regarding to mixing ratio, refer to the user manual of the descaler.
3. Push the water reservoir back in the oven until a click is heard.  
*The descaling procedure will start.*

STEP 2

4. When the display shows 'Step 2', remove the water reservoir.
5. Remove the liquid, rinse the water reservoir and add fresh water for the rinsing process.
6. Push the water reservoir back in the oven until a click is heard.  
*The rinsing procedure will start.*

## CLEANING



7. When the display shows 'End', press the 'Start / stop key'.

*The rinsing procedure is complete.*

8. Remove the water reservoir, remove the liquid, and rinse the water reservoir.

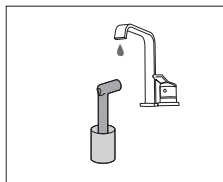
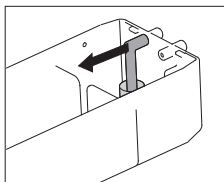


**Every time you clean the water tank or descale the appliance, also clean the water reservoir filter.**

### Cleaning the water reservoir filter

If the water reservoir filter is dirty, you can clean it under the tap.

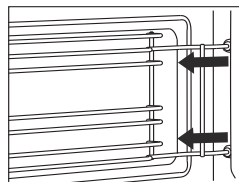
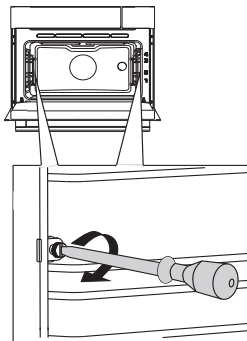
1. Remove the suction tube with the filter.
2. Clean it out under the tap and put it back into position. Ensure that the filter touches the base of the water reservoir.



### Removing and cleaning the wire guides

Only use conventional cleaners to clean the guides.

1. Remove the screws using a screwdriver.
2. Remove the guides from the holes in the back wall.

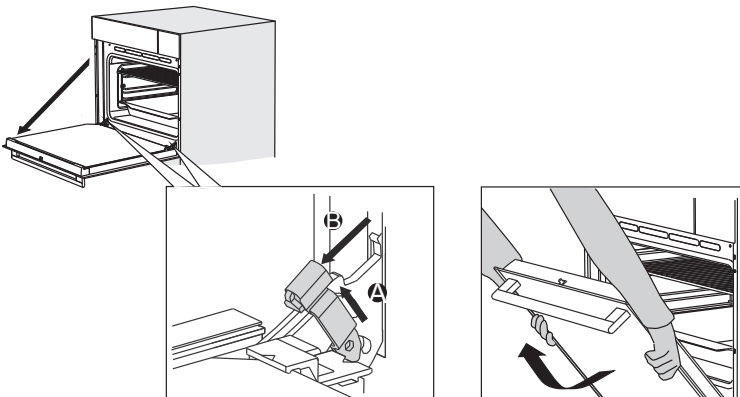




### *Removal and reinsertion of the oven door*

1. Open the door completely to the horizontal position.
2. Slightly pull up the locking pins on both sides (A) and then tilt them all the way forward (B).
3. Now slowly close the door until you feel a slight 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.

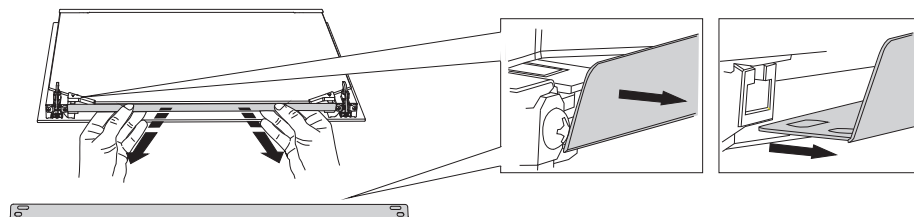


**Always make sure the lock latches are correctly positioned in their slots. Never let the hinge locks spring out, as the central springs are very strong and may cause injuries.**

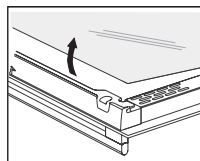
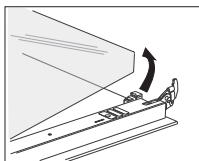
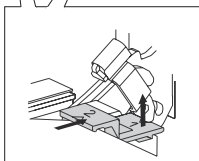
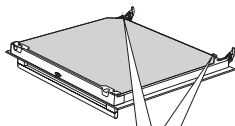
## CLEANING

### *Removal and reinsertion of the oven door glass*

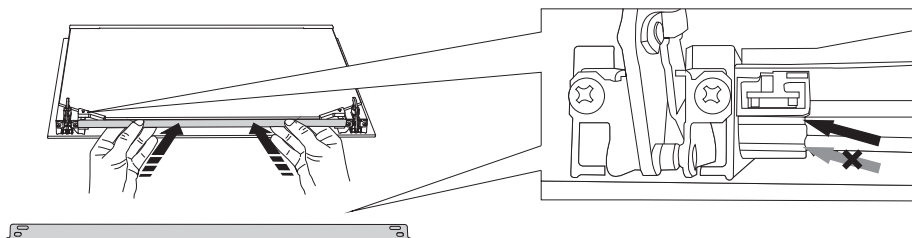
Oven door glass may be cleaned from the inside, but you will have to remove the glass from the door. First remove the oven door (see chapter 'Removal and reinsertion of the oven door').



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.



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.**

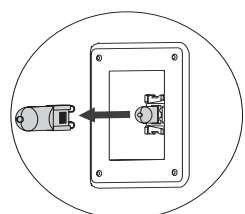
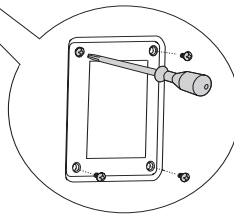
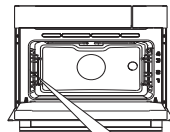
The light bulbs (2x) (halogen G9, 230 V, 25 W) are a consumer items and therefore not covered by warranty. To replace it, first remove the baking tray, oven rack and guide rails.



- 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. Remove the four screws from the cover panel. Remove the cover panel, the glass and the sealing ring.
2. Remove the faulty halogen lamp and replace it with a new one.
3. Replace the cover panel, the glass and the sealing ring.

**Attention:** The sealing ring needs to fit perfectly in the oven wall recess.



## General

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If you have problems with your oven, then consult the error overview below. Should the problems persist, then please contact the Customer Services Department.

### **The food stays raw**

- Check whether the timer has been set and you have pressed the 'confirm key'.
- Is the door closed properly?
- Check whether a fuse has blown or a circuit breaker has been activated.

### **The food is overcooked or undercooked**

- Check whether the correct cooking time has been set.

### **The keys do not respond; the display does not respond to the keys.**

- Disconnect the appliance from the power supply for a few minutes (remove the mains plug from the socket or switch the circuit breaker to off); then reconnect the appliance and switch it on.

### **Power failure can cause the display to reset.**

- Disconnect the appliance from the power supply for a few minutes (remove the mains plug from the socket or switch the circuit breaker to off); then reconnect the appliance and switch it on.
- Set the time again.

### **There is condensation in the oven.**

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

### **The fan keeps working after the oven is switched off.**

- This is normal. The fan will keep working for a while after the oven is switched off.

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

- This is normal.

**Steam escapes via 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.

**The circuit breaker switches off regularly.**

- Consult a service technician.

**Storing and repairing the oven**

Repairs should only be performed by a qualified service technician.

If maintenance is required, then remove the mains plug from the socket and contact the Pelgrim customer service.

**Have the following information to hand when you call:**

- The model number and serial number (stated on the inside of the oven door)
- Warranty 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.**

### 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 packaging of the appliance 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 shows a pictogram of a crossed-out waste container to point out that domestic electrical 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 to make this appliance can be re-used, which means tremendous 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.





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.

The instructions for use can also be found on our website:  
[www.pelgrim.nl](http://www.pelgrim.nl)  
[www.pelgrim.be](http://www.pelgrim.be)



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**Pelgrim**