

OVM326RVS

Instructions for use

Oven

Pictograms used



Important information



Tip

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Introduction

Congratulations on the purchase of this Pelgrim oven. This product is designed to offer 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.



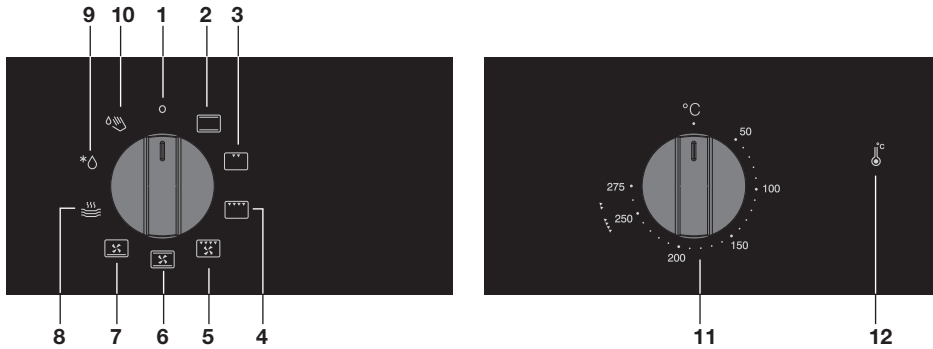
Register your appliance for warranty purposes

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

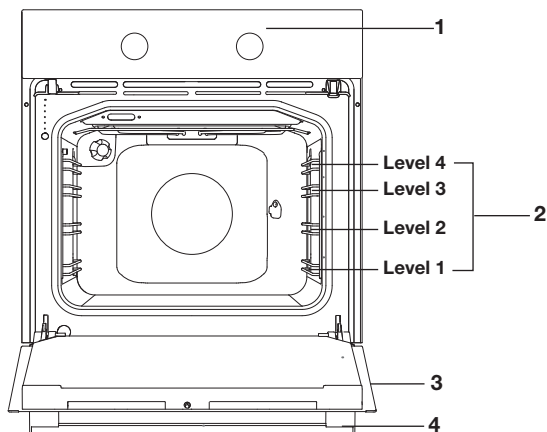
Control panel



1. Function knob (in 'Off' position)
2. Top heat + bottom heat
3. Small grill
4. Large grill
5. Grill with fan
6. Top heat + bottom heat + fan
7. Bottom heat with fan
8. Plate warmer
9. Defrosting
10. Aqua Clean
11. Temperature knob (in 'Off' position)
12. Temperature indicator light

YOUR OVEN

Description



1. Control panel
2. Oven levels
3. Oven door
4. Door handle

Guide rails/Telescopic guide rails

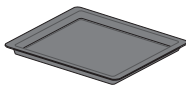

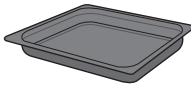
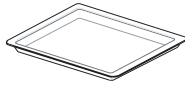
- The oven has four or five guide rails (Level 1 to 4/5), depending on the model. Level 1 is mainly used in combination with bottom heat. The two upper levels are mainly used for the grill function.
- Place the oven rack, baking tray or steam dish in the gap between the guide rail sliders.
- A number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

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.

OPERATION

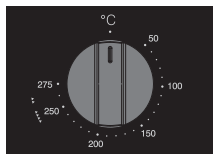
Initial use

- 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.

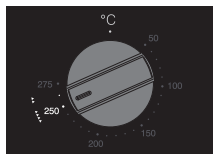
Controlling the appliance



Function knob



Temperature knob



Grill position

The oven has 8 oven functions and 1 cleaning function. Consult the table to select the desired oven function.

1. Turn the function knob to the desired function.

The oven starts and the oven lighting comes on.

2. Turn the temperature knob to the desired temperature.

The temperature indicator light comes on. When the oven gets the correct temperature, the indicator light goes off.

- Turn the temperature knob to the grill position if you want to use a grill function.

3. Put the dish in the oven.

- For most dishes you should first preheat the oven.
- Wait for the indicator light to go off before putting the dish in the oven.

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


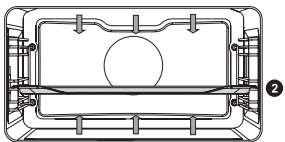

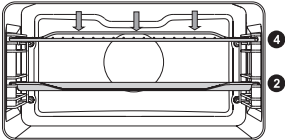

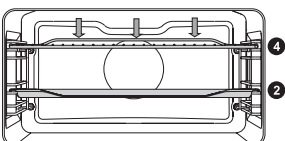

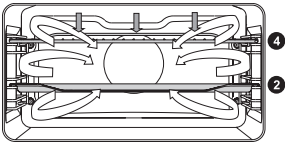


During the operation of the appliance, adjustments can be changed.


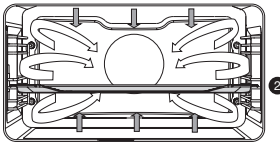

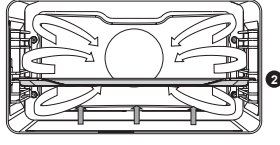



OPERATION

Oven functions

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

Function	Description	
	Top + Bottom Heat <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. 	
	Small Grill <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. 	
	Large Grill <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. 	
	Large grill + Fan <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. 	

OPERATION

Function	Description	
	Top Heat + Bottom Heat + Fan <ul style="list-style-type: none"> The dish is heated by means of the upper and lower heating elements in combination with the fan. The heat circulates around the dish. This function can be used for baking pastry, for defrosting and to preserve fruit and vegetables. Place the baking tray on level 2 or 4. Suggested temperature: 180 °C. Preheat for 5 minutes. 	
	Bottom Heat + Fan <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. 	
	Plate warmer <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. 	
	Defrosting <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. 	
	Aqua Clean <ul style="list-style-type: none"> Only the bottom heating element is activated. The hot steam dampens the interior of the oven, so you can clean the oven easily. Use this function to remove stains and food residues from the oven. The Aqua Clean programme takes just 30 minutes. 	

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.



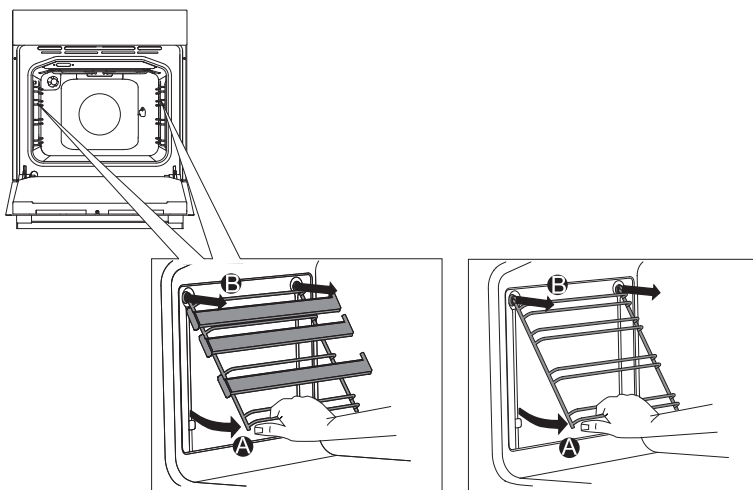
Important

- 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).



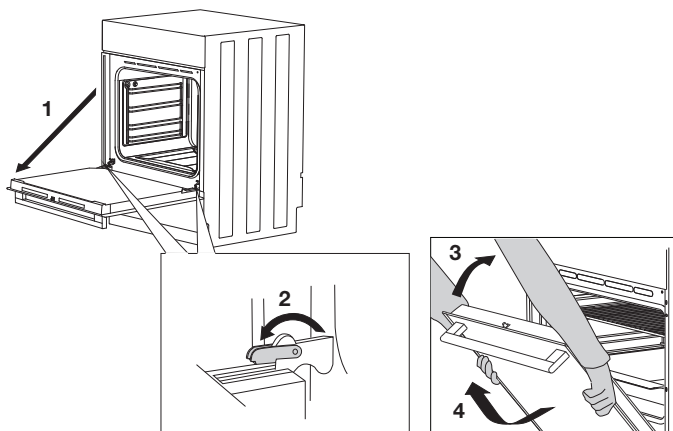
Removal and installation of the oven door



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. Rotate both latches all the way towards the door.
3. Slowly close the door to the angle of 15° (relative to the closed door position).
4. Slightly lift the door and pull it out from both hinge slots on the appliance.

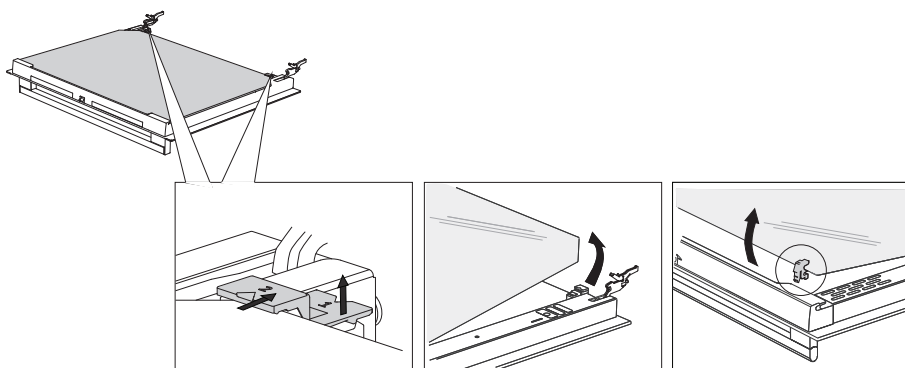


To replace the door, repeat these actions in reverse. If the door does not open or close properly, make sure the hinges are positioned correctly in their slots.

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.

Aqua Clean function

With the Aqua Clean function and a damp cloth, you can easily remove grease and dirt from the oven walls.



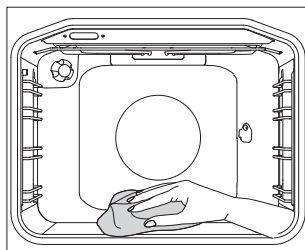
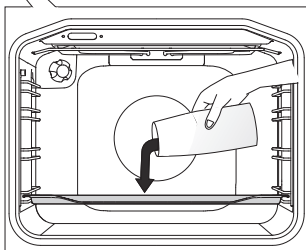
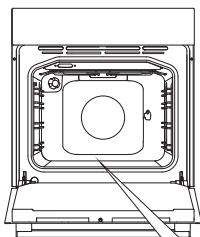
Aqua Clean function

Using the Aqua Clean function

Only use the cleaning programme if the oven is cold. If the oven is hot, it is more difficult to remove dirt and grease using this programme.

1. Pour approximately 0.6 liter of water into a baking tray at level 1.
2. Turn the function knob to 'Aqua Clean'.
3. Turn the temperature knob to 70 °C.
4. After 30 minutes, turn the function knob and temperature knob to 'Off' position.

Food remains on the enamel walls will be sufficiently soaked after 30 minutes so they can be removed with a damp cloth.



Replacing the oven lamp



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 is a consumer item and therefore not covered by warranty.

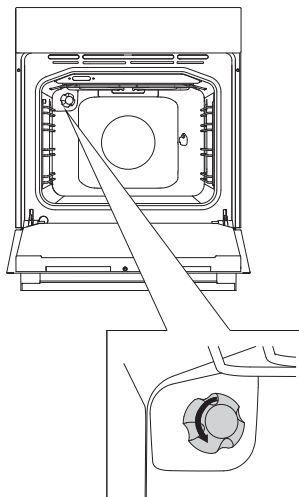


Disconnect the appliance from the power supply by removing the plug from the socket or by switching off the circuit breaker in the fuse box.



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. Turn the bulb to the left and remove it.



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

- 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.

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

OVM326

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.



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Pelgrim