



OVM526RVS
OVM526MAT

Instructions for use Oven

Pelgrim

Pictograms used



Important information



Tip

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Your oven

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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.



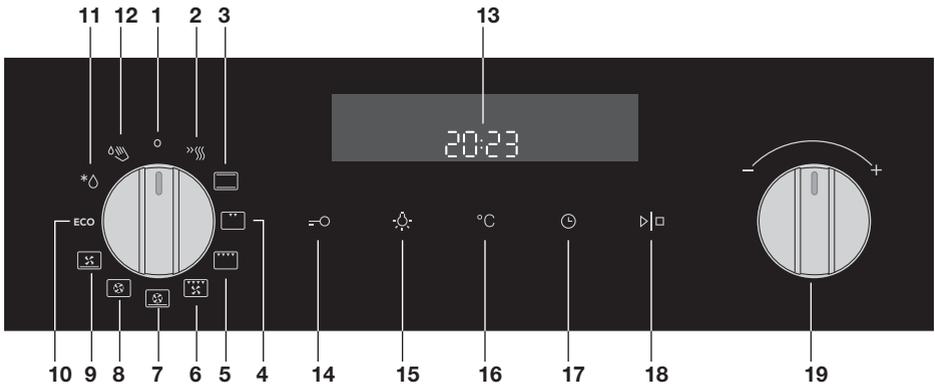
Register your appliance for warranty purposes

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. Off
2. Quick preheat
3. Top heat + bottom heat
4. Small grill
5. Large grill
6. Grill with fan
7. Hot air + bottom heat
8. Hot air
9. Bottom heat with fan
10. ECO Hot air
11. Defrosting
12. Aqua Clean
13. Display (cooking information and timer)
14. Child lock
15. Oven lamp
16. Temperature
17. Timer
18. Start/Stop
19. Selection dial

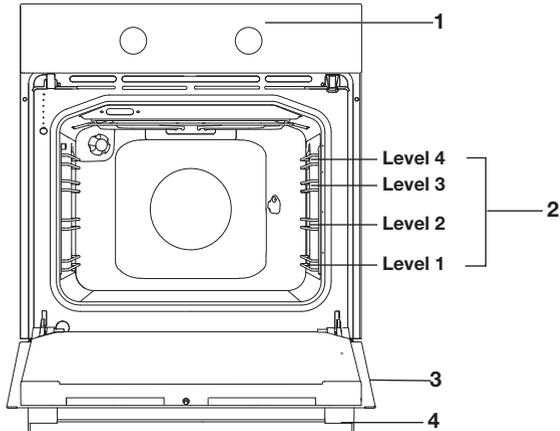


Note:

For the best touch response, touch the buttons with the main part of your fingertip. Every time you press a button during use, a short signal will sound.

YOUR OVEN

Description



1. Control panel
2. Rack levels
3. Oven door
4. Handle

Guide rails/Telescopic guide rails

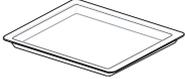
- The oven has four or five guide rails (Level 1 to 4/5), depending on the model. Level 1 is mainly used in combination with bottom heat. The two upper levels are mainly used for the grill function.
- Place the oven rack, baking tray or steam dish in the gap between the guide rail sliders.
- A number 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) | |
|---|---|
|  | <p>Enamelled baking tray; to be used for pastries and cakes.</p> <ul style="list-style-type: none">• Do not use the enamelled baking tray for microwave functions!• Suitable for pyrolysis cleaning. |
|  | <p>Oven rack; mainly used for grilling. A steam dish or pan with food can also be placed on the oven rack.</p> <ul style="list-style-type: none">• The oven rack is equipped with a safety peg. Lift the rack slightly at the front to slide it out of the oven.• Do not use the oven rack for microwave functions! |
|  | <p>Deep enamelled baking tray; to be used for roasting meat and baking moist pastry. It can also be used as a drip tray. Place the deep baking tray into the first level for use as a drip tray during grilling.</p> <ul style="list-style-type: none">• Do not use the deep enamelled baking tray for microwave functions!• Suitable for pyrolysis cleaning. |
|  | <p>Glass baking tray; for microwave and oven use.</p> <ul style="list-style-type: none">• NOT suitable for pyrolysis cleaning. |

Initial use



Selection dial



Start/Stop button



Timer button



Oven function dial



Temperature button

Set the current time

When you connect the appliance to the mains electricity for the first time, the display lights up. After three seconds the clock symbol and '12:00' will flash on the display.

1. Turn the 'selection dial' to set the current time.

You can set the values in the display faster by turning the selection dial further to the left or right.

2. Confirm the settings by pressing 'start/stop'.

If you do not press anything, the settings will be saved automatically after three seconds.

You can always set the current time by pressing the 'timer button' twice. Then turn the 'selection dial' to set the current time. Confirm the settings by pressing 'start/stop'.

Using your oven

The oven has 10 oven functions and 1 cleaning function. Consult the table to select the correct oven function for the dish.

1. Place the dish in the oven.

For most dishes you should first preheat the oven.

2. Turn the 'oven function dial' to the desired setting.

The selected pictogram will appear on the display.

3. Press the 'temperature button'.

4. Set the oven to the desired temperature using the 'selection dial' (between 30-275 °C).

5. If desired, set a cooking time by pressing the 'timer button' and use the 'selection dial' to set the desired time.

6. Press the 'start/stop' button.

The set oven function will be started and the oven will be heated to the selected temperature. The temperature symbol in the display will flash. When the oven has reached the selected temperature, the temperature symbol in the display will stay lit.

Notes

- The temperature can be changed during cooking.
- Cooking times are rough estimates and can vary depending on a number of conditions.
- For certain dishes, the oven should be preheated.

- If you use baking paper, this should be able to withstand high temperatures.
- A lot of steam is released when cooking larger pieces of meat or dishes using dough, such as pies. This can cause condensation on the oven door. This is a normal occurrence and does not influence the functioning of the appliance. When the cooking process has ended, dry the door and the glass.
- Prevent condensation from forming and do not allow hot food to cool in a closed oven.

Oven settings

Use the table to select the right oven function. Also consult the cooking instructions on the food packaging.

| Function | Description | Recommended temp. °C |
|---|--|----------------------|
|  | Quick preheat Use this function to heat the oven quickly to the desired temperature. This function is not suitable for cooking food! The preheat process is complete once the oven has been preheated to the desired temperature. | 160 |
|  | Top heat + bottom heat Heat is generated by the heating elements at the top and bottom of the appliance. This setting is suitable for baking and roasting. | 200 |
|  | Small grill Food is heated by the top grill heating element. | 240 |
|  | Large grill Food is heated by the heating element (the grill) at the top of the oven. The top heating element is activated simultaneously to increase the effect of the elements. | 240 |
|  | Grill + fan The fan distributes the heat generated from the top heating element. You can use this function for grilling meat and fish. | 170 |
|  | Hot air + bottom heat The combination of hot air and bottom heat provides a crispy and browned result. | 200 |

| | | |
|---|---|-------------------|
|  | <p>Hot air Food is heated by hot air supplied from the back of the oven. This setting uses even heating and is ideal for baking.</p> | <p>180</p> |
|  | <p>Bottom heat + fan The bottom element heats the dish and the heat is distributed by the fan.</p> | <p>180</p> |
| <p>ECO</p> | <p>ECO Hot air The dish is heated by hot air. ECO Hot air uses less energy but gives the same result as the hot air setting. Cooking takes several minutes longer. This function is used to roast meat or to bake pastry. This mode uses residual heat for low energy consumption (in accordance with energy class EN 60350-1). In this mode, the actual temperature in the oven is not displayed.</p> | <p>180</p> |
|  | <p>Defrosting The air circulates with no heaters activated. Only the fan will be activated. This is used to slowly thaw frozen food.</p> | |
|  | <p>Aqua Clean The hot steam dampens the interior of the oven, so you can clean the oven easily. The Aqua Clean programme takes just 30 minutes.</p> | <p>70</p> |

Each oven function has a number of basic or standard settings that you can adjust.



You adjust the settings by pressing the relevant button (before pressing the 'start/stop' button). Certain settings are not available for all programmes; if this is the case you will be alerted by a sound signal.

Adjusting the cooking temperature

- Turn the 'oven function dial' to the desired oven function.
The selected pictogram will appear on the display and the prior set temperature will flash.
- Press the 'temperature button'. Set the oven to the desired temperature using the 'selection dial'.

Oven functions

Quick preheat

Use this function to heat the oven quickly to the desired temperature.



Quick preheat

This function is not suitable for cooking food!

- Turn the 'oven function dial' to the 'quick preheat' position.
The prior set temperature will be displayed. You can alter this temperature.

Note:

Preheat will begin after you have started the oven using the 'start/stop' button.

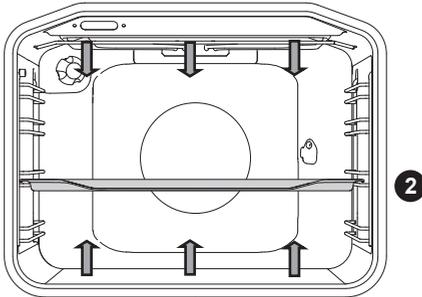
Preheat is complete when the set temperature is reached and a signal sounds.



Top and bottom heat

Top heat + bottom heat

Heat is generated by the heating elements at the top and bottom of the appliance. This setting is suitable for traditional baking and roasting.



- The baking tray or the grill rack is usually placed at level 2.
- Temperature setting: 30 - 275 °C*
- Preheating is recommended.

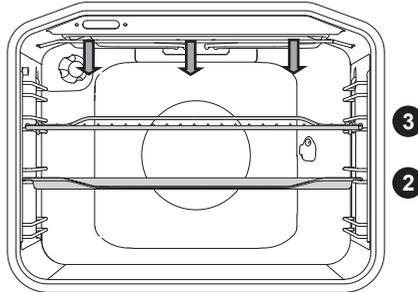
* Any glass dishes you use must be able to withstand temperatures of 30 - 275 °C.



Small grill

Small Grill

Food is heated by the grill element.



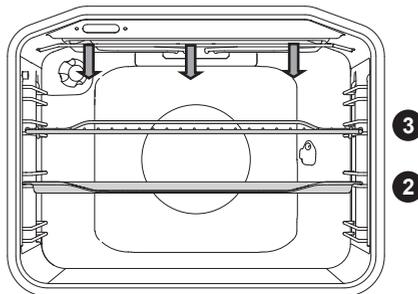
- For grilling, the grill rack is usually placed at level 3 and the baking tray at level 2.
- Temperature setting: 30 - 275 °C
- Keep an eye on the cooking process. At high temperatures, meat can burn quickly.
- Preheat the oven for 5 minutes.



Large grill

Large grill

The heat comes from the top element and the grill element. This setting is particularly useful for dishes and baked food that require a real bottom crust or browning. Use this just before the end of the baking or roasting time.



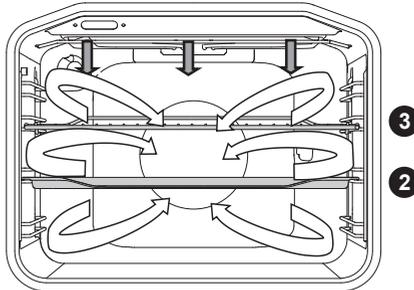
- For grilling place the oven rack on the third guide rail level and the baking tray on the second guide rail level.
- Temperature setting: 30 - 275 °C.



Grill and fan

Grill + fan

The fan distributes the heat generated from the top heating element. You can use this function for grilling meat, fish, poultry and vegetables. It gives food a crispy texture without it needing to be turned over.



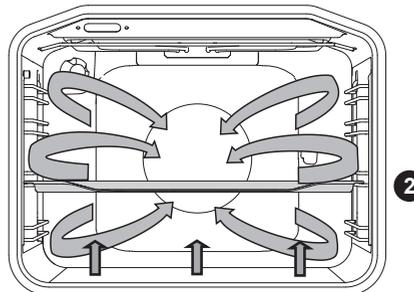
- For grilling, the grill rack is usually placed at level 3 and the baking tray at level 2.
- Temperature setting: 30 - 275 °C
- Keep an eye on the cooking process. At high temperatures, meat can burn quickly.
- Preheat the oven for 5 minutes.



Hot air and bottom heat

Hot air + bottom heat

Food is heated using a combination of hot air and bottom heat. This setting is used for a crispy and browned result.



- The baking tray or the grill rack is usually placed at level 2.
- Temperature setting: 30 - 275 °C*
- Preheating is recommended.

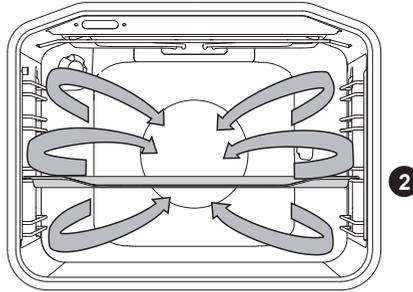
* Any glass dishes you use must be able to withstand temperatures of 30 - 275 °C.



Hot air

Hot air

Food is heated by hot air from a fan and the heating element at the back of the oven. This setting uses even heating and is ideal for baking.



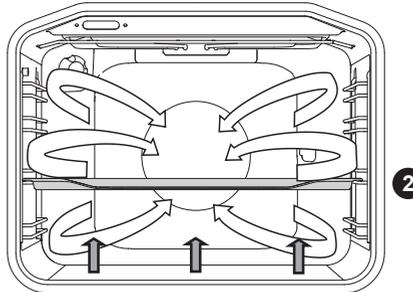
- Place the tray at level 2.
- Temperature setting: 30 - 275 °C*
- Preheating is recommended.



Bottom heat and fan

Bottom heat + fan

The bottom element heats the dish and the heat is distributed by the fan. This setting is used for baking yeasted pastry and preserving fruit and vegetables.



- Place the tray at level 2.
- Temperature setting: 30 - 275 °C*
- Preheating is recommended.

* Any glass dishes you use must be able to withstand temperatures of 30 - 275 °C.

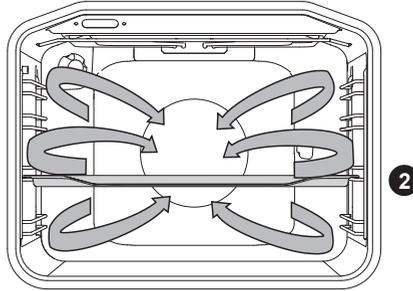
USE



ECO hot air

ECO Hot air

The dish is heated by hot air. This function is used to roast meat or to bake pastry.



- Place the tray at level 2.



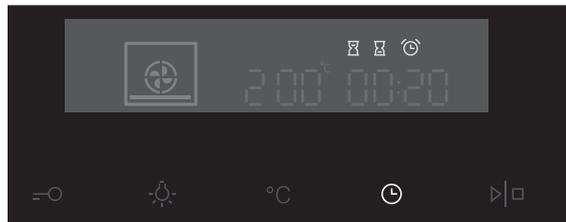
Defrosting

Defrosting

In the defrost function the fan circulates the air. No heat elements are switched on. Use this function for slow defrosting of frozen dishes (cakes, biscuits, cookies, bread, bread rolls and frozen fruit).

- If desired, set a different defrost time by pressing the 'timer button' and setting the time using the 'selection dial'.
- Turn the food over after half the defrosting time has elapsed; stir the food or break up large pieces if these are frozen together.

Timer



Setting the timer

- Press the 'timer button' twice.
- To set the time, turn the 'selection dial' to the current time.

Timer function

- Select an oven function using the 'oven function dial' and set the temperature.
- Press the 'timer button' several times to select a timer function.
The pictogram for the selected timer function lights up on the display and the adjustable start/end time will flash. The other pictograms are dimmed.
- Press the 'start/stop button' to start the cooking process.
The elapsed cooking time will be displayed.



Setting the 'cooking time'

- In this setting you can set how long the oven needs to operate (cooking time).



Setting the 'end time'

- In this setting you can set the time the oven should switch off. A cooking time first needs to be set. Ensure that the clock is set precisely to the current time.



Example:

- Current time: 12:00
 - Cooking time: 2 hours
 - End of cooking: 18:00 hours
-
- First set the cooking time, for example 2 hours. The sum of the current time and the cooking time is displayed automatically (14:00 hours). Press the 'timer button' again to select the 'end time' pictogram and set the time when the cooking should be ended (18:00 hours).
 - **Press the 'start/stop button' to start the cooking process.**
The timer will delay the cooking process until the appropriate time. The pictogram will now light up. The oven will switch on automatically (16:00 hours) and switch off at the selected time (18:00 hours).



'Timer alarm' function

- The 'timer alarm' function can be used independently of the oven.
The highest possible setting is 10 hours.
The last minute of the run time is displayed in seconds.

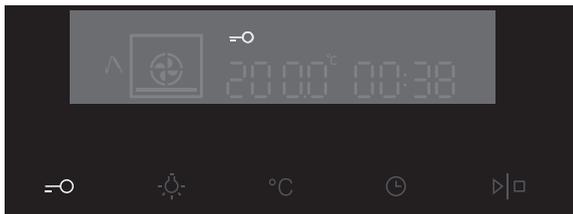


The oven will switch off automatically once the set time has elapsed (end of cooking). A signal will sound that you can switch off by pressing the 'start/stop' or 'timer' button. The sound signal will stop automatically after one minute.



You can cancel all timer functions by setting the time to '0'.
If the appliance has been inactive for a few minutes, it will switch to standby. The current time appears and the selected timer function will light up.

Selecting additional functions



Certain settings are not available for all programmes; if this is the case you will be alerted by a sound signal.

Child lock

With the oven's childproof lock you can lock the control panel to prevent unintended use of the oven.

- You can activate the child lock by pressing the 'child lock button' for a few seconds.

A pictogram in the form of a lock appears in the display.



Child lock button

This indicates that all functions are locked.

- To deactivate the child lock, press the button again for a few seconds.

The lock pictogram disappears from 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 programme.

Oven lamp

- The oven lamp will light automatically if the oven door is opened or if the oven is switched on.
- After the end of the cooking process, the lamp stays lit for another minute.
- You can switch off the oven lamp by pressing the 'lamp button'.



Lamp button

Sound signal

The volume of the sound signal can be set if no timer function has been activated (only the time is displayed).

- The 'Oven function dial' must be in the '0' position.
- Press and hold the 'temperature button'.
Bars appear on the display that are (partly) fully lit.
- Turn the 'selection dial' to select one of three volume levels (one, two or three bars lit) or no sound (no bar lit).
- The setting will be saved automatically after 3 seconds and the time will be displayed.



Temperature button



Lamp button

Reduce display contrast

- The 'oven function dial' must be in the '0' position.

- Press and hold the 'lamp button' for 5 seconds.
Bars appear on the display that are (partly) fully lit.
- Turn the 'selection dial' to adjust the dimming level of the display (one, two or three bars).
The setting will be saved automatically after three seconds.

Standby

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

- Press the 'child lock button + timer button' to disable the display.
'Off' and the 'timer' pictogram will appear on the display.
- Press the 'child lock button + timer button' again to reactivate the display.
'On' and the 'timer' pictogram will appear on the display.



Child lock button
+ Timer button



Following a power failure the additional function settings will only be saved for a few minutes. All settings, except the sound signal and child lock, will then revert to factory settings.

CLEANING

Cleaning the oven

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

- Clean exterior surfaces with a soft cloth and soapy warm water. 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.
- Clean the interior of the oven



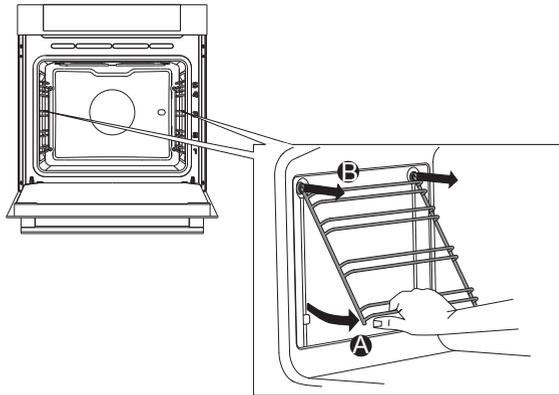
Important

- Take care that NO water enters the vents.
- NEVER use abrasive cleaning materials or chemical solvents.
- ALWAYS ensure that the door seal stays 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.

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



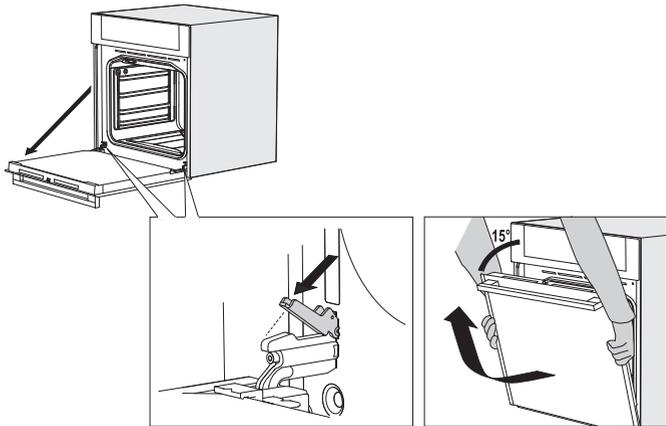
Removing the oven door

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



If the force applied to close the door is too strong, the effect of the system is reduced or the system will be bypassed for safety.

1. First, fully open the door (as far as it will go).
2. Rotate the stoppers back by 90°.
3. Slowly close the door until the stoppers are aligned with the hinge beds. At the angle of 15° (relative to the closed door position), slightly lift the door and pull it out from both hinge beds 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.



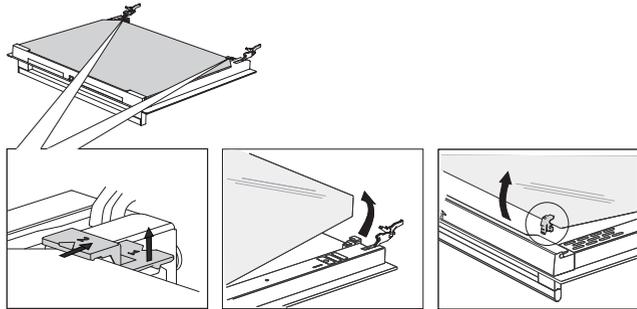
Always ensure that the catches fit properly in their slots. Never allow the hinge fitting to spring out because the central springs are very strong and can cause injury.

CLEANING

Removing the oven window

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 'Removing 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. Remove all accessories and guide rails from the oven.
2. Pour approximately 0.15 litres of water into the bottom of the empty oven.
3. Turn the 'oven function dial' to 'Aqua Clean'. A pictogram will appear, together with the preset temperature and time (30 minutes).
4. Food remains on the enamel walls will be sufficiently soaked after 30 minutes so that they can be removed with a damp cloth.



Please note: It is not possible to change the length of the cleaning programme during cleaning. Turn the 'oven function dial' to position '0' to interrupt the cleaning programme.

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 lamp (E14, 230-240 V, 25 W, 300 °C) is a consumer item and therefore does not fall under the guarantee. First remove the baking tray, oven rack and guide rails.



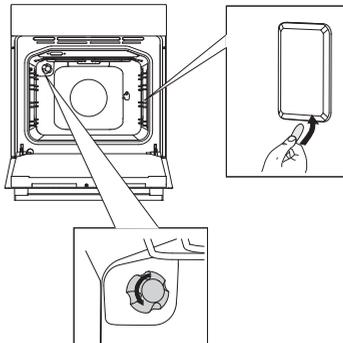
Cut the power to the appliance by removing the plug from the socket or switching off the fuse in the fuse box!

Rear wall lamp

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

Side wall lamp

1. Use a flat-blade screwdriver to snap and remove the lamp cover from the holder.
Be careful not to damage the enamel.
2. Turn the bulb out of the fitting.



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

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.

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 manufactured 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 appliance packaging is recyclable. The following materials have been used:

- cardboard
- polyethylene wrapping (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

OVM526

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

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

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



The appliance 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.



596880

Pelgrim