



## User Manual



ELECTRIC IN BUILT OVEN

**EUROPA 60**

**ELÉCTRICO**



Voltage 220-240V 50-60Hz



[www.DrijaCompany.com](http://www.DrijaCompany.com)

**User manual**  
ELECTRIC IN BUILT OVEN | EUROPA 60 ELÉCTRICO  
**DRIJA**<sup>®</sup>

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## 1. HOW TO USE YOUR OVEN


This multi-function oven combines the advantages of traditional convection ovens with those modern fan assisted models in a single device. It is an extremely versatile appliance that allows you to choose easily and carefully between different cooking modes. The different features that the furnaces are selected by the selection button "B" and thermostat "C" located in the control panel.


**Pressure-Inside Control button** The control button can be pressed in, and you. You can press the button slightly to release it or close it.

**Note:** The first time you use your appliance we recommend that you set the thermostat to the highest setting and leave the oven on for about half an hour with nothing in it, with the oven door closed. After this open the oven door and let the room air to circulate inside. The odor that is frequently detected during this initial use is due to evaporation of the substances used to protect the oven during storage until it is installed.


**Note:** Place the dripping pan provided on the bottom shelf of the oven to prevent any sauce and / or grease from spilling over the bottom of the oven only when grilling food or when using the rotisserie. For all other types of cooking never use the bottom shelf and never put anything to the bottom of the oven when in operation because this could damage the enamel. Place your cookware (dishes, aluminum foil, etc.) on the grill provided and move them according to the guidelines of the oven.


**Note:** To use the oven in manual mode (not using the programmer final cooking time): the symbol  it must be aligned with the reference marked on the control panel.

**Convection mode**  2100-2540W Position of thermostat knob: between 60 °C and Max. In this setting the electric heaters of the top and bottom light. This is the classic, traditional type of oven which has been perfected, with heat distribution and reduced energy consumption. The convection oven is unmatched when it comes to cooking dishes with ingredients such as ribs with cabbage; I cod Spanish style, Ancona style cod, veal strips with rice, etc. Excellent results are achieved calf preparing dishes as beef (braised meats, stew, stew Hungarian style, pets, ham, etc.) which need to be cooked slowly, basting or adding liquid. It is the best system for cooking cakes, as well as fruits and dishes covered pans for baking. When cooking in convection mode uses only one dripping pan or cooking rack at a time, otherwise the heat distribution will be uneven. Using different heights available shelf you. You can balance the amount of heat between the top and bottom of the oven. Select several shelf heights depending on whether the dish needs more or less heat from above.


**Mode "Quick Cooking"**  2175-2590W Position of thermostat button: Between 60 °C and Max. Electric heaters of the top and bottom, like the fan will turn ensuring constant fire distributed evenly throughout the oven. This mode is especially recommended for cooking prefabricated fast food (as it is not needed preheated) as well as for some dishes "homemade".

The best results when using the mode "fast cooking" are obtained. If you use only one cooking tray (use the second tray from the bottom), please see the table entitled "Practical Cooking Tip".

**Oven "Superior"**  995-1195W Position the thermostat knob "C": Between 60 °C and Max. The top heater was turned on. This mode can be used for browning food at the end of cooking.

**Grill**  2385-2835W Position of thermostat knob "C": Max. The heater of the upper center is on. The extremely high and direct temperature of the grill makes it possible for the surface of the meat is browned and roasted while enclosing the juices to keep them tender. The grill is also highly recommended for dishes that require a high surface temperature: beef steaks, veal, rib steak, steaks, burgers, etc.






**Cook food with the oven door ajar.** Examples of roast are included in the paragraph of "Practical Cooking Council".


**Aided roasted Fan**  2415-2875W Position of thermostat knob "C": Between 60 °C and 200 °C Central heater and fan are turned on. This combination of features increases the effectiveness of the unidirectional thermal radiation heaters through forced air circulation throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken in spicy sauce, quail, pork chops, etc.





**Cook food mode "Roasted Aided Fan" with the door closed oven.**




This mode is also ideal for cooking fish steaks, like swordfish, stuffed sepia, etc.


**The SPIT** To start the rotisserie proceed as follows: - Place the baking tray in the first shelf; - Insert the special rotisserie support on the second shelf and position the spit by inserting it through a hole in the bottom of the oven grill; - Start the rotisserie

using the "B" button to select the setting.     

**Operating Manual adjustment** Press the button  to remove the flashing of "AUTO". If "AUTO" is flashing (or semi-automatic program has been set), press the button to remove "AUTO" then the process of manual operation is on.

**Automatic setting (full time beginning and end)** 1. Press button  Adjust in time to roast; 2. Press button , Roast end adjustment time; 3. Adjust temperatures and roast modes by turning the thermostat knob and the selector button. After the above adjustment, "AUTO" will be flashing, which means that the oven roasting process is fixed. For example, if the cooking time takes 45 minutes expected to be made at 14:00. Press, the cooking time is 45 minutes. Press, the cooking time is set to end at 14:00. After the above adjustment, the display shows the actual time (hour, minute) will be flashing and "AUTO", this means that the roasting process is set and automatically stored. When the clock is at 13:15 (or between 13: 14-13: 15 hours), the oven starts automatically. In the roasting time  and "AUTO" will always be flashing. When the watch is in 14, the roast is done. The alarm will sound and "AUTO" flash. Press the button  and the buzzer will stop.

**Timer** 23 hours 59 minutes can be set as maximum to set the time press the button  and then the + or - buttons until the required time is shown on the screen. After adjustment, the correct time (hour, minute) and the button is displayed on the screen. When the button is pressed  time displaced will be considered. When the set time is reached, it disappears and the alarm will sound again. To stop the buzzer, press the button  **Note:** After pressing the related button, setting is supposed to be done in 5 seconds. In case of power failure, the system process and the actual time (hour, minute) disappear. After the power is turned on again three "0" and shows "AUTO" on the display, the oven automatically reset.

**Batch mode procedure timer keys 3 set the clock after switch on:** - Once connected with power, the display will show "12: 00" symbol on the square  2. Press "+" or "-" button will increase or decrease the number until it reaches the right time; after 5 seconds will start automatically or you can press the function button to make it start.

**Automatic (set starting and ending automatic complete** 1. Press the function button repeatedly until the symbol "☐" "Flashes, and press" + "or" - "to set the baking time; 2. Press the function button repeatedly until the symbol "☐" "Flashes, and press" + "or" - "to set the time off; 3. Set the constant temperature button; choose the button to set temperature and the cooking method oven. After these are set, the symbols "" and "" will flash, indicating that the cooking or baking process is set. For example: if the food is required bake for 45 minutes, and should stop at 14:00. Press the function button repeatedly until the symbol square on "☐" "Flash, and sets the time of baking at 45 minutes; Press the function button repeatedly until the symbol square on "☐" "Flashes, and set the end time the oven at 14:00. After these adjustments, the appropriate time (hour, minute) and the square symbol is displayed on the screen, and indicates that baking and cooking settings are automatically remembered. When the clock shows 13:15 (between 14 -15 min) and the oven will turn on automatically. During the cooking time will remain flashing square symbol. When the clock shows 14:00, the oven will turn off automatically. The alarm will sound, the square symbol flashes, and turn off the alarm must press any button.

**Timer** The longest time that can be set is 23 hours and 59 minutes. To set time, press the function button repeatedly until the symbol square on "☐" "Flashes, and press" + "or" - "until the desired time is displayed on the screen. After these adjustments, the appropriate time (hour, minute) and the square symbol of "☐" "Start flashing. In addition, the countdown starts working. When it reaches the set time, the symbol square on "☐" "Flashes, and the alarm will sound. To stop the alarm you must press any button. Note: pressing the relevant button, the adjustment must be made within 5 seconds; if the power fails suddenly, the whole procedure and clock time (hour, minute) will disappear. After the power is turned on again, "12:00" and the square symbol above "☐" "Will be shown on the screen, you will need to set them again.

**The oven light** Turn the knob "B" to the symbol to turn it on. Lights the oven and stays on while cooking any electrical element is on.

**Ventilation cooling** To cool the outside of the machine, this model is equipped with a fan, which switches on automatically when the oven is hot. When the fan is on, a normal flow of air can be heard between the oven door and the control panel.

**Note: When cooking this list, the fan stays on until the oven cools enough.**

## 2. KEEPING YOUR OVEN IN GOOD CONDITION

Before cleaning the oven, or performing any maintenance, disconnect the power. To extend the life of your oven, it must be cleaned frequently, taking into account:

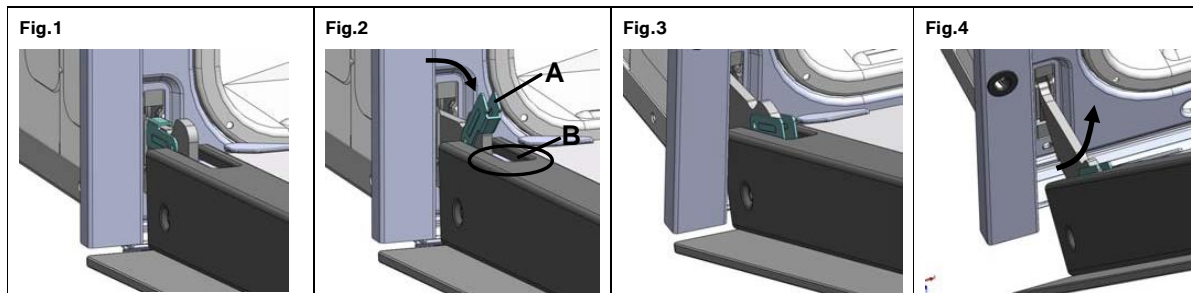
- Enameled parts or stainless steel, wash with warm water without using abrasive powders or corrosive substances that can damage them; Stainless steel might be spotted. If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.
- Inside the oven it should preferably be cleaned after use, when still warm, with soap and hot water; the soap should be rinsed and dried thoroughly inside. Avoid using harsh detergents (eg cleaning powders, etc.) and abrasive sponges for dishes or acids (such as removers, etc. ...) as these could damage the enamel. If grease stains and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided in the package. Never use steam cleaners to clean inside the oven.
- If you use your oven for a long period of time, condensation may form. Dry with a soft cloth.
- There is a rubber seal surrounding the oven opening and ensures perfect operation. Check the condition of this seal on a regular basis. If necessary, avoid using cleaning products or abrasive objects. If damaged, please contact the nearest service center. We recommend you avoid using the oven until it is replaced.
- Never line the oven bottom with aluminum foil, as a result of the accumulation of heat could compromise their operation and even damage the enamel.
- Clean the glass furnace avoids using abrasive products or sponges, dry with a soft cloth.

### **As removing the oven door**

For better cleaning, you can remove the oven door. Proceed as shown below:

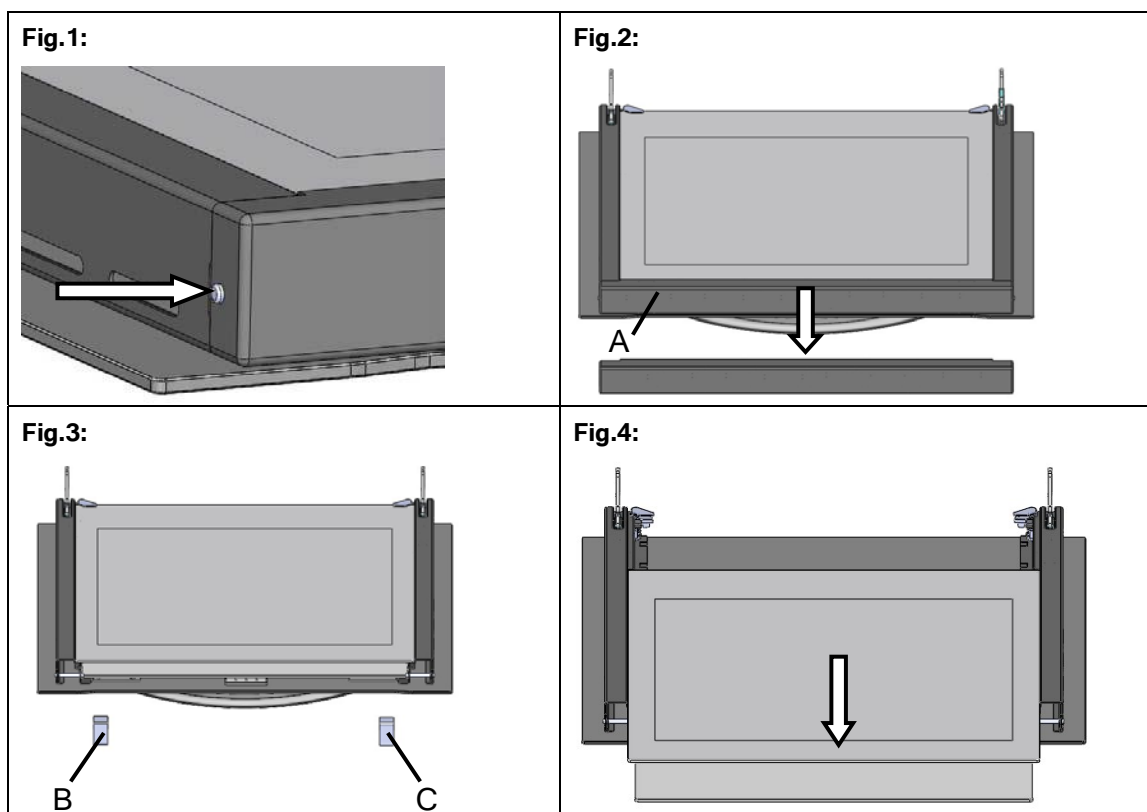
- Open the door completely.
- Lift and rotate the lever located on the two hinges.
- Grasp the door on the two external sides, shut slowly but not completely.
- Pull the door towards you. Out of its base.

Replace the door following the instructions in reverse.



**Remove glass door:**

- Remove the seal A (Fig.2), B, C (Figure 3) by pressing the no.2 bars left and right sides (Fig.1)
- Gently pull the inner glass panels and stockings (fig.4)
- Clean the glass and other components with a suitable cleaner. Dry thoroughly, and place on a soft surface. Reassemble the door by following the above procedures backwards.





### 3. COUNCIL OF PRACTICAL KITCHEN

This model of oven offers a wide range of alternatives which allow you to cook any food in the best way possible. Over time you will learn to make the best use of this versatile appliance following the instructions may vary according to your own creativity and personal experience.

#### **Preheating**

The oven has to be preheated (this is usually done with foods containing yeast). Mode, "Multi-cooking" multiple knowledge and "Fast-cooking" cooked quickly is used to achieve the desired temperature much faster and save energy.

Once the food has been placed in the oven, you can select the best way to cook properly.

#### **Cooking over a grid**

If you are going to cook food using more than one screen, use the "Baking" mode this style allows you to cook up to 3 racks at the same time (in the 1st, 3rd and 5th from the bottom up positions). Some examples are included in the table of practical knowledge.

When cooking other food on several racks use mode "Multi-cooking" and follow these suggestions:

- The oven is equipped with 5 positions to place grids. During cooking assisted ventilation, use 2 of the 3 central vents; the lowest and highest when cooking delicate food products to receive the hot air directly and avoid burning.
- As a general rule, use the 2nd and 4th-Grid bottom, place the food they need more cooking grate 2, Example preparing roast beef along with other food, place the delicate food on the 4th rack.
- When cooking foods requiring different times and temperatures, place in an intermediate temperature range the two temperatures required, place the more delicate food on the 4th grid the bottom, remove from oven food cooking first need less.
- Use the drip pan on the bottom and the rack on top.

#### **Using the "Fast Cooking mode"**

Function for pre-packed foods, for example, food (frozen or pre-cooked). Find some suggestions on practical cooking table, below.

**Using the Grill** This multifunction oven offers you 2 different ways of grilling food. Use the "Grill" mode, with the door ajar, placing the food under the center of the grill, located on the 3rd or 4th rack from below, since only the central part of the resistance will be that hot. Use the bottom rack (1st from below) Place the drip pan that is included to collect any sauce or grease to avoid any spills on the bottom surface of the oven. When using this mode we recommend placing the thermostat in the highest position. However, this does not mean you cannot use a lower temperature, simply adjust the knob to the desired temperature. Place the "fan assisted grill" grill only with forced or assisted ventilation with the door closed is absolutely necessary for grilling food quickly. This feature not only makes food is cooked also for foods that are at the bottom of the oven to cook. It is also used to sear or broil food at the end of cooking. When using this mode, place the grid on the 2nd or 3rd level from the bottom up (see table decoction). Place the grease tray on a rack on the 1st level not to fall and remain smoke is formed or smoked foods. It is also used to sear or broil food at the end of cooking. When using this mode, place the grid on the 2nd or 3rd level from the bottom up (see table decoction). Place the grease tray on a rack on the 1st level not to fall and remain smoke is formed or smoked foods. It is also used to sear or broil food at the end of cooking. When using this mode, place the grid on the 2nd or 3rd level from the bottom up (see table decoction). Place the grease tray on a rack on the 1st level not to fall and remain smoke is formed or smoked foods.

**Important: Always use the "fan assisted grill" with the door closed.** This will give you both an excellent result and also energy saving (10% approx.). When using this mode, set the thermostat to 200 ° C for more efficient gridded, which is based on the use of infrared rays. However, this does not mean it cannot use lower temperatures, set the button to the desired temperature.

**For best results when using the mode grill, you are obtained by placing the grid at the lowest level (see table practical cooking) Place the grease tray on a rack on the 1st level not to fall and creates smoke or remain smoked food.**

**Baking cupcakes and cakes.** When baking cakes, preheat the oven first, be sure to wait until the oven is heated through (the light "E" will turn off) Do not open the oven door during baking time to prevent not lift the cake.

**Very dry pulp** Increase the temperature by 10% and reduce the cooking time

**Pasta does not lift** Use less liquid or lower temperature approx 10%.

**Very dark paste on the surface** Place it on a lower rack, lower the temperature and increase the cooking time.

**Well cooked inside, outside raw** Use less liquid, lower the temperature, increase the cooking time.

**The paste is pasted into the mold** Grease pan well and sprinkle with flour or use greaseproof paper

**When using more than one level cooking several different foods** Use a lower temperature and remove each food to a different time to be ready first.

**Cooking Pizza** For best results when baking pizza, use the "Pizza Mode": Pizza mode. · Preheat oven for at least 10 min; · Use a light aluminum tray, place it on the oven rack .If you use the grease tray oven temperature increases, otherwise the cooking time will be extended, making not stay crispy pizza · Do not open the door oven very often when baking · If the pizza has too many ornaments (three or four), we recommend adding the mozzarella cheese to half the cooking process · when cooking pizza on two racks, use the 2nd and 4th with a 220 °C temperature and place in the oven pizzas after preheated for at least 10 minutes ..

**Cooking meat and fish** When cooking white meat, poultry, fish, use temperatures from 180 ° C to 200 ° C. For red meat cooked out tender and juicy inside, it is recommended to start with high temperature between (200 ° -220 °) for a short time and then lower the temperature. In general, to extend the roasted, lower the temperature slightly. Place the meat in the center of the grill and place the drip grid close to catch the fat. Make sure the grid is inserted in the right center of the oven. If you want to increase the amount of heat from below, use the high rack. For a tastier (duck and turkey) roast, wrap with bacon on top.

selector button	Type of food	Weight (kg)	Grid position from below	Preheating time (Minutes)	Thermostat button	Your oven (Minutes)
<b>Convection</b>	Duck	1	3	fifteen	200	65-75
	roast beef	1	3	fifteen	200	70-75
	roasted pork	1	3	fifteen	200	70-80
	Biscuits (cupcake)	-	3	fifteen	180	15-20
	pie	1	3	fifteen	180	30-35
<b>Multi Multi-cooking cooking</b>	Pizza (on 2 racks)	1	2-4	fifteen	220	15-20
	lamb lasagna	1	3	10	200	30-35
	Roast chicken + potatoes	1	2	10	180	50-60
	sardines	1	2-4	10	180	60-75
	Prune Pie Crostata	1	2	10	180	30-35

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	Fondants (2 grids)	1	2	10	170	40-50
	biscuit (2 grids)	0.5	2-4	10	190	20-25
	spongy cake (cake 1)	0.5	2-4	10	180	10-15
	spongy cake (cake 2)	0.5	2	10	170	15-20
	tasteful pastels feet	1.0	2-4	10	170	20-25
<b>upper part</b>	Sear and on cooking	-	¾	fifteen	220	-
<b>defrosted</b>	Frozen food					
<b>Grill</b>	Soles and cuttlefish	1	4	5	Max	8-10
	squids	1	4	5	Max	6-8
	Steak cod	1	4	5	Max	10
	Roasted vegetables	1	3/4	5	Max	10-15
	Veal	1	4	5	Max	15-20
	Veal cutlet	1	4	5	Max	15-20
	burgers	1	4	5	Max	7-10
	sardines	1	4	5	Max	15-20
	sandwiches	-	4	5	Max	2-3
	<b>With Rotisserie</b> (Where Preventative)	-	-	-	-	-
	Veal	1.0	-	5	Max	80-90
	Chicken	1.5	-	5	Max	70-80
	Lamb	1.0	-	5	Max	70-80
<b>Fan Assisted Grill</b>	Chicken grill	1.5	3	5	200	55-60
	cuttlefish	1.5	3	5	200	30-35
<b>To bake</b>	<b>With Rotisserie</b> (Where Preventative)	-	-	-	-	-
	Veal	1.5	-	5	200	70-80
	Chicken	2.0	-	5	200	70-80
	Roasted chicken + potatoes)	1.5	-	5	200	70-75

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	Lamb	1.5	-	5	200	70-80
	tartlets	0.5	3	fifteen	180	20-30
	Fruit cakes	1 0.	2/3	fifteen	180	40-45
	fruitcake	7	3	fifteen	180	40-50
	sponge cake	0.5	3	fifteen	160	25-30
	cupcake gold (2 grids)	1.2	2-4	fifteen	200	30-35
	cupcake (On 2 rakes)	0.6	2-4	fifteen	190	20-25
	Muffin of cheese (on2 cakes)	0.4	2-4	fifteen	210	15-20
	fudge cake (on 3 cakes)	0.7	1-3-5	fifteen	180	20-25
	Biscuits (On 3 racks)	0.7	1-3-5	fifteen	180	20-25
	Meringues (On 3 racks)	0.5	1-3-5	fifteen	90	180
<b>fast baking</b>	<b>Frozen food</b>	0.3	2	-	250	12
	Pizza	0.4	2	-	200	twenty
	Pastry	0.5	2	-	220	30-35
	Spinach tartlet	0.3	2	-	200	25
	Roasted	0.5	2	-	200	35
	lasagna	0.4	2	-	180	25-30
	Rolls' Golden Chicken	0.4	2	-	220	15-20
	<b>precooked</b> Crispy chicken wings	0.4	2	-	200	20-25
	<b>Fresh food</b> Dry pasta	0.6	2	-	200	15 to 18
	Cake with fruit	0.3	2	-	180	Four. Five
	Cheesecake	0.2	2	-	210	10-12
<b>Pizza</b>	Pizza	0.5	3	fifteen	220	15-20
	Roast beef or veal	1	2	10	220	25-30
	Chicken	1	2/3	10	180	60-70

**NB:** Cooking times are approximate and may vary according to personal taste. When cooking using the grill or assistant fan grill, the drip tray must always be placed in the first oven rack from below.

## 4. SECURITY INSTRUCTIONS

**To maintain efficiency and safety of this equipment, we recommend that you follow these instructions:**

- Just call service centers authorized by the manufacturer. · Always use original spare parts.
- In case of damage the cord, a cable purchased the maintenance department of the manufacturer shall be used for replacement.

When the equipment is loaded, we recommend that you always use the special handles provided on the sides of the oven, to prevent damage to person or damage equipment.

- This equipment is designed for home use only, not for professional use.
- The electrical system of this equipment can be used safely only when correctly connected to an efficient ground line in compliance with current safety standards.
- When the computer is in use, the heating elements and some parts of the oven above the door become extremely hot. Be sure not to touch them and keep children well away.

**Heat will be generated during operation. Avoid touching the heating elements. The following items are potentially dangerous and therefore should take the necessary measures so that children do not come into contact with them:**

- Controls and general equipment;
- Packaging (bags, polystyrene, nails, etc.);
- The equipment itself, immediately after using the oven or grill due to the heat generated;
- The equipment itself, when not in use (the dangerous parts must be secured).

## 5. INSTALLATION

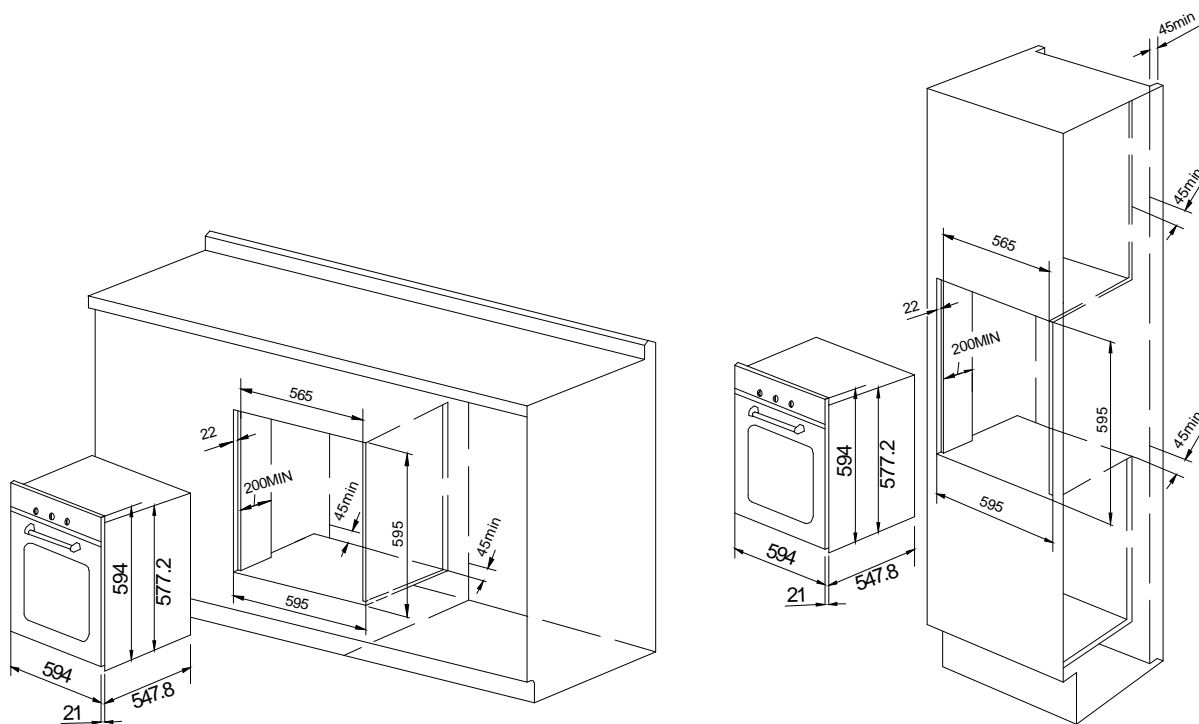
**The oven must be installed by qualified personnel.** The manufacturer is not responsible for improper installation, which may cause damage to people, animals and damage property.

### Important:

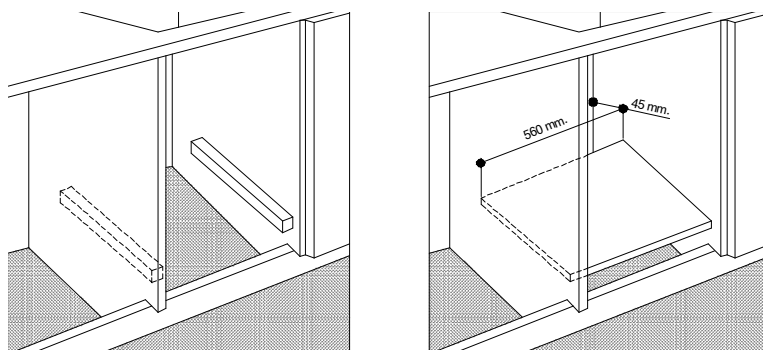
- The power supply to the equipment must be cut off before any adjustments or maintenance work is done on it.
- Air ducts are supposed to be for ventilation.

### Recessed installation of furnaces

In order to ensure the equipment to work properly embed the cabinet where it is installed must be appropriate. The figure below shows the dimensions cutting installation, is under the counter or cabinet wall.



**N. B:** Installation according to safety standards. To ensure proper ventilation, the back panel of the cabinet must be removed. Install the oven so that it rests on two strips of wood. If the oven rests on a continuous, flat surface, there must be an opening of at least 45 x 560mm.



The panels of the adjacent cabinets must be made of heat resistant material. Particularly, the cabinets with an outer plate should be mounted with glue that can withstand temperatures up to 100 °C

According to current safety standards, contact with the electrical parts of the oven should not be possible once it has been installed. All parts, which make possible the safe operation of equipment, should be removed only with the aid of a tool.

To attach the oven to the cabinet must be opened the oven door and fasten inserting 4 screws 4 holes located in the frame edge.

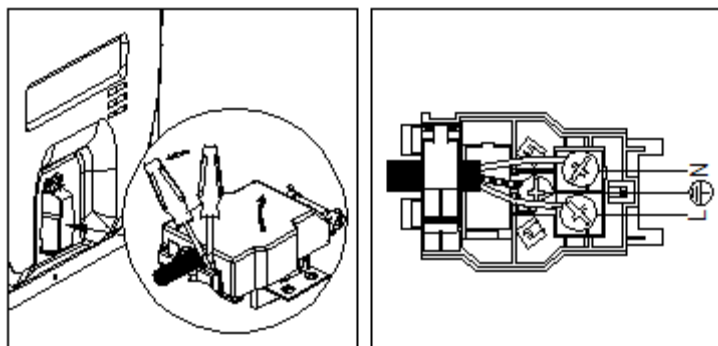
### **Electric connection.**

- Furnaces equipped with a power cord three-poles are designed to operate with alternating current.
- The cable for the equipment ground color is yellow-green.

### **Install a power cable**

Open the terminal board:

- Using a screwdriver, press the latches on the side tabs of the terminal cover board;
- Unscrew the lock, pull open the panel cover. To install the cable, proceed as follows:
- Remove the clamp screw and the three contact screws LN-
- Attach the wires under the screw heads using the following color scheme: Blue (N) Brown (L) Green-Yellow





- Hold the power cord with the clamp and close the cover of the terminal board. Connecting the power cable to the mains Install the corresponding decision to use plug. When connected directly to the main board, place a breaker. The breaker must bear an appropriate charge that meets regulatory standards (the earth wire must not be interrupted by any breaker on the main board). The power cord should be placed where the temperature does not exceed 50 °C, or must be protected by an insulating tube with an appropriate degree before connection, ensure:
- Electrical equipment safety can be guaranteed only if it is properly and appropriately frightened, in compliance with electrical regulations. Always make sure the ground line is efficient; if you have questions, call a qualified technician to check the system. The manufacturer disclaims any liability for damage due to poor grounding.
- Before connecting the unit to the mains, check that the specifications (on the computer and / or packaging) correspond to the electrical system in the home.
- Check that the electrical capacity of the system and socket, can withstand the maximum load of the equipment. If you have any doubt, call a qualified technician.
- If the socket and plug equipment are not compatible, the socket must be replaced by one that if work by a qualified technician. Finally, in particular, must ensure that the holes in the socket are compatible with the equipment plug. Using adapters, multiple sockets and / or extensions, they are not recommended. If use cannot be avoided, remember to use only single or multiple adapters and extensions that comply with safety regulations. In these cases, never exceed the maximum current capacity indicated on these. The plug and socket must be easily accessible.

## 6. TECHNICAL SPECIFICATIONS

**Oven internal dimensions:** Width 42.3cm Depth 40.7cm High 39.2cm Internal volume 70 liters oven operating voltage and frequency: 220-240V -50 / 60Hz

  
2145-2540W

  
2415-2875W

  
995-1195W

  
2175-2590W

  
2385-2835W