



70L Electric Oven

Model Number SO65B

INSTRUCTION MANUAL

IM Version No.: V1.5

Issue Date: 04/2018

AFTER SALES SUPPORT

 1300 11 43 57

 support@residentiagroup.com.au

MODEL: SO65B | PRODUCT CODE: 60151 | 04/2018



E2447

Welcome

Congratulations on choosing to buy a STIRLING® product.

All products brought to you by STIRLING® are manufactured to the highest standards of performance and safety and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 3 Year In Home Warranty. We hope you will enjoy using your purchase for many years to come.

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STIRLING[®]

70L Electric Oven

Warranty Details

REGISTER YOUR PURCHASE AT www.aldi.com.au/en/about-aldi/product-registration/ TO KEEP UP-TO-DATE WITH IMPORTANT PRODUCT INFORMATION

The product is guaranteed to be free from defects in workmanship and parts for a period of 36 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.



General Safety Instructions

IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Make sure you understand all instructions and warnings.

Keep the manual in a safe place for future reference, along with the completed warranty card and purchase receipt. If you sell or transfer ownership of this product, pass on these instructions to the new owner. Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:

WARNING!

Installation

Electrical Shock Hazard

WARNING: All electrical work associated with the installation of this oven must be carried out by a licensed electrician.

WARNING: This oven must be installed by a suitably qualified person in strict accordance with all instructions in this manual.

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Failure to follow this advice may result in electrical shock or death.

Important installation advice

- **Adjacent furniture:** When having the oven installed, make sure that the adjacent furniture or housing, and all installation materials, are able to withstand a minimum temperature of 85°C above the ambient room temperature while the oven is in use.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above. We assume no liability for any damage caused by the appliances being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm near the appliance.
- **Ventilation:** Heat, steam and moisture will be created during use of the oven. Take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, additional ventilation may be required. If in doubt about your ventilation requirements, consult your qualified installer.
- **Cables:** Do not allow electrical fittings or cables to come into contact with areas on the oven that get hot.
- **Curtains:** Do not install the oven next to curtains or soft furnishings.
- **Damaged cord:** If the power cord is damaged, it must be replaced by the manufacturer or a qualified service engineer in order to avoid a hazard.

General usage conditions and restrictions

- **Domestic use only:** This oven is designed for indoor domestic use only. It can be built into a standard kitchen cabinet or housing unit.
- **Intended purpose:** Only use this oven for its intended purpose, in its intended environment and as described in this manual. Any other use may cause fire, electric shock or injury. It is not intended for commercial, trade or industrial use.
- **Follow instructions:** Make sure to observe all rules and provisions in this instruction manual. Do not allow anybody who is not familiar with the contents of this manual to operate the oven.
- **Use common sense:** These instructions are not intended to cover every possible condition and situation. As with any electrical household appliance, common sense and caution are therefore always recommended when installing, operating and maintaining the oven.
- **Usage restriction:** This oven is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

General Safety Instructions Cont.

- **Supervise children:** Young children do not recognise the risks involved when using electrical appliances. Make sure children younger than 8 years of age are kept away from the oven during use. If it is necessary for younger family members to be in the kitchen, ensure that they are kept under close supervision at all times.
- **Unattended:** Never leave the oven unattended during use, as this is a fire risk. Oils and fats in roasting dishes may catch fire due to overheating.
- **No heater:** Do not use the oven for heating a room or drying clothes.
- **No timer:** The appliance is not intended to be operated by means of an external timer or separate remote control system.
- **After use:** Make sure to switch off the oven after use and before cleaning.
- **Damage:** Do not use the oven if any part has been damaged or does not work properly. Only have it repaired by an authorised service centre. Incorrect repair could expose you to the risk of electric shock, fire or injury. Prolonged use of the unit in such conditions could cause fire or electrocution. In case of damage, contact our after sales support centre using the details at the bottom of this page.
- **Liability:** We assume no liability for any eventual damages caused by misuse of the product or noncompliance with these instructions.
- **Do not use when faulty:** Do not use the oven in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person. Contact our after sales support line for advice.

Oven-specific safety advice

- **Oven door:** Do not place heavy objects on the oven door. Do not lean on the oven door when it is open, as this can damage the door hinges.
- **Grill:** Keep the oven door closed when using the grill function.
- **Oven cavity:** During cooking, never place pans or cookware directly onto the bottom of your oven. Always place them on the shelves provided.
- **Oven accessories:** When removing the baking/drip tray or oven rack from the hot oven, always use an oven mitt.
- **Aluminium foil:** Do not use aluminium foil to cover the grill pan or heat items wrapped in aluminium foil under the grill. The high reflectivity of the foil could potentially damage the grill element. You should also never line the base of your oven with aluminium foil.
- **Lifting/moving:** Do not attempt to lift or move the oven by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.
- **Cleaning:** Clean the oven on a regular basis so oils and fats do not accumulate and cause a fire risk. Make sure the oven is switched off before cleaning. Do not use harsh abrasive cleaners or metal scrapers to clean the oven door glass as this can scratch the surface, which may result in the oven glass shattering. Do not use steam cleaning equipment for cleaning any part of the oven. When cleaning the oven, ensure that no part is immersed in water or other liquid.

CAUTION: Hot!

- **Do not touch hot surfaces:** The heating elements and other accessible parts including inside the oven cavity become extremely hot during operation and can cause burns on contact. Take care when handling the food you are cooking to avoid touching hot parts inadvertently. Keep young children well away when using the oven.
- **Opening the door:** Be careful when opening the oven door to avoid contact with hot parts of the oven and steam.

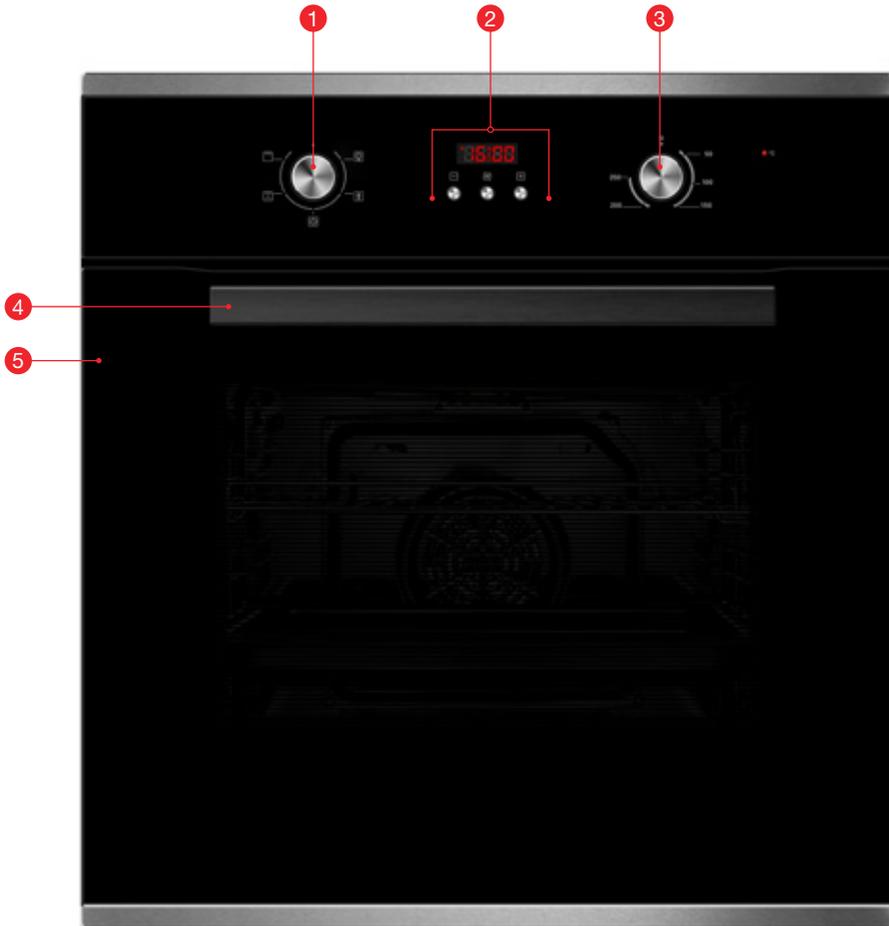


CAUTION
RISK OF FIRE

- **Danger of fire!** With the exception of food products to be cooked using the programmable timer, never leave any other items or objects inside the oven cavity as this can be a fire hazard when the oven is switched on.
- **Danger:** Children should be supervised near the appliance. Ensure that they do not play with the appliance.

Product Overview

Oven Layout



Key

- 1 Cooking function knob
- 2 Control panel and LED screen
- 3 Temperature knob
- 4 Handle
- 5 Triple glazed glass door

Also included but not visible:

- 1 × Chrome oven rack (see page 11)
- 1 × Roasting tray (see page 11)
- 2 × Screws for connection to the cabinetry
- 1 × Quick Start Guide
- 1 × Warranty Card

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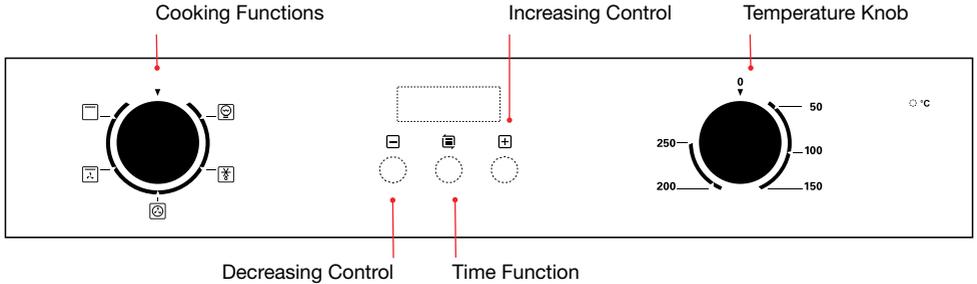
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Product Overview Cont.

Control Panel Layout



Cooking Functions

Symbol	Function Description
	Oven Lamp: Which enables the user to observe the progress of cooking without opening the door. Oven lamp will light for all cooking functions.
	Defrost: The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). It's a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes and cream filled produce etc.
	Grill-small: This cooking method is normal grilling, utilizing the inner part only of the top heating element, which directs heat downwards onto the food.
	Double grill with fan (at the rear panel): The inner heating element and the outer heating element in the top of the oven are working with fan. It is suitable for grilling large amount of meat.
	Convection: Warm air heated by the rear heater is evenly distributed throughout the oven very fast by means of the fan. This results in a faster and more economical cooking process. The convection allows food to be cooked simultaneously on different shelves.

Time Functions

Mode	Description
Manual Mode	The cooking duration has to be controlled by the user.
Minute Minder	A useful and easy to use timer which alerts you when a selected cooking time has elapsed and can automatically switch the oven off. This feature can also be used as a minute minder when the oven is not in use.
Dur	The cooking duration is controlled by the oven after it has been entered by the user.
End	The cooking end-time is controlled by the oven after it has been entered by the user.

Operating Instructions

When the oven is first connected to the electrical supply, the display will automatically show “12.30”, a beep will sound once and the “12” will flash. Please ensure the correct time is set before using the oven.

Please note: the oven has a 24 hour clock, for example 2 p.m. is shown as 14.00.

To Set the Correct Time of Day

Note: To adjust the time press the “+” and “-” buttons at the same time for more than 3 seconds. The hour display will then begin to flash, indicating you can adjust the time.

- 1 When the hour display is flashing, press “+” or “-” button to adjust the hour setting.
- 2 Press “” to confirm the hour setting.
- 3 The minute display will now be flashing. Press “+” or “-” button to adjust the minute setting.
- 4 Press “” to confirm the minute setting and the timer will be in standby mode.

Oven On and Off

If the timer is in standby mode, press “” for more than 3 seconds, the timer will enter manual mode and the symbol “” will light up continuously.

- 1 Set the desired cooking function.
- 2 Set the temperature.
- 3 Set the time function.
- 4 Once function, temperature and time is set, the oven will be on.

If you have set a cooking duration time or end time, the oven will automatically turn off after cooking.

If you have set manual or minutes minder, turn the cooking function and temperature knobs to the “O” position to turn the oven off. Press “” and “+” buttons for more than 3 seconds to return to standby mode.

Using the Time Function Setting

In manual mode, pressing the “” button allows you to set a time function. The sequence of the functions are: Manual mode; Minute minder; Dur; End. After a time function is selected, the cooking function temperature should be set (if required).

Manual Mode

In manual mode, the time and the symbol “” will be shown. The cooking duration has to be controlled by the user, manually turning the oven off at the desired time. When the timer is flashing in manual mode, press any button to reset the timer if you intend to continue using the oven. Alternatively, press “” and “+” together for more than 3 seconds to enter standby mode if oven is not being used.

Note: To ensure the oven is not left on accidentally while in manual mode, it will enter standby mode after a total of 10 hours. Please note, after 5 hours of no button being pressed the timer will flash once a second to warn you the oven will enter standby mode. Once any button is pressed, this time period will reset.

Setting Audible Time Warnings

This function can be used to sound audible warnings at the completion of a set time period.

- 1 Press the “” button to select the minute minder function. The “” and “.” symbols will begin to flash.
- 2 Use “+” or “-” button to adjust minute minder (refer to the instructions for setting the correct time of day). Press the “” button to confirm. The “” symbol will now light continuously, confirming the audible time warning is set.
- 3 When the time is up, the oven gives an audible warning and the “” symbol begins to flash on the screen. Press any button for less than 3 seconds to stop the audible warning and the “” symbol will disappear from the screen.

Note: Audible time warning is for warning purposes only and will not control or affect the oven.

Operating Instructions Cont.

Semi-automatic Programming: Defined by a Set Cooking Period

This function is used to cook in a desired time period. First, place the food to be cooked into the oven. Adjust the oven to the desired cooking function and temperature.

Note: The maximum cooking period is 10 hours.

- 1 Before setting the cooking period, press the “” button until you see “Dur” on the timer screen.
- 2 Use “+” or “-” button to adjust the cooking period (refer to the instructions for setting the correct time of day). Press the “” button to confirm. The time will then appear on the screen and the symbols “A” and “” will light up on the screen. The oven will now start to operate.
- 3 At the completion of the set duration, the timer will stop the oven and give an audible warning and the “A” symbol will begin to flash on the screen.
- 4 To stop the audible warning, set the cooking function and oven temperature knobs to “0”. Pressing any button for less than 3 seconds will now stop the audible warning. Press the “” button for more than 3 seconds sets the oven to Manual mode again.

Semi-automatic Programming: Defined by a Set Finishing Time

This function is used to cook according to a desired finishing time. First, place the food to be cooked into the oven. Adjust the oven to the desired cooking function and temperature.

- 1 Before setting the finished time, press “” button until you see “End” on the timer screen.
- 2 Use “+” or “-” button to adjust finishing time. (Refer to the instructions for setting the correct time of day)
- 3 Press “” button to confirm. The time will then appear on the screen and the symbols “A” and “” will light up on the screen. While doing this, the oven will start to operate.
- 4 At the completion of the set finishing time, the timer will stop the oven and give an audible warning and the symbol “A” will begin to flash on the screen.
- 5 To stop the audible warning, set the cooking function and oven temperature knobs to “0”. Pressing any button for less than 3 seconds will now stop the audible warning. Press the “” button for more than 3 seconds sets the oven to Manual mode again.

Full-automatic Programming

This function is used to cook after a certain period of time, with a certain duration. First, place the food to be cooked into the oven. Adjust the oven to the desired cooking function and temperature.

- 1 Press the “” button until you see “Dur” on the timer screen. Use “+” or “-” button to adjust cooking period for the food you wish to cook. Press “” button to confirm. The time will then appear on the screen and the “A” symbol will light up on the screen.
- 2 Now press the “” button until you see “End” on the timer screen. When you see “End” on the timer screen, use “+” or “-” button to adjust finishing time and then press “” button to confirm. The time will then appear on the screen and the “A” symbol will light up on the screen. Note: the “” symbol will not appear until the time cooking starts. Note: you can set a time of up to 23.59 hours.
- 4 The oven now will start operating at the time calculated by deducting the cooking period from the set finishing time, and will stop at the set finishing time.
- 4 At the completion of the set program, the timer will stop the oven and give an audible warning and the “A” symbol will begin to flash on the screen.
- 5 To stop the audible warning, set the cooking function and oven temperature knobs to “0”. Pressing any button for less than 3 seconds will now stop the audible warning. Press the “” button for more than 3 seconds sets the oven to Manual mode again.

Please note: Once full-automatic mode has been set, the time cannot be changed. Changing the time cancels the automatic program and enters the oven into Manual mode. If you need to reset automatic mode or need to stop setting the current mode, follow the steps above again.

Getting Started

Accessories

Chrome Rack: Used for grilling dishes, cake pans or items for roasting and grilling. (Fig. 1)

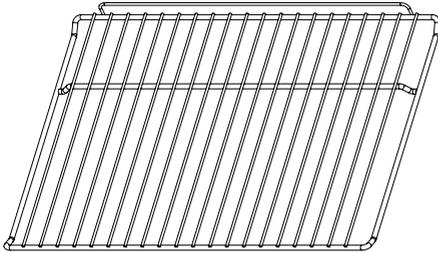


Fig. 1

Chromed Rack Support: Used for cooking larger sized food, the shelf support rails on the right and left sides of the oven can be removed, dishes and trays can be put directly on the floor of the oven. Use functions such as radiant grilling, double grilling, double grill with fan. (Fig. 2)

IMPORTANT: When placing dishes on the oven floor, DO NOT use functions with the bottom element to prevent heat gathering at the bottom.

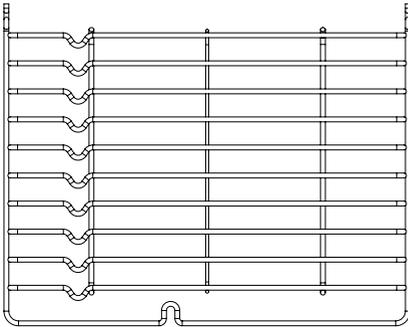


Fig. 2

Roasting Tray: Used for cooking large quantities of food such as moist cakes, pastries, frozen food etc., or for collecting spillage (i.e. meat juices or crumbs). (Fig. 3)

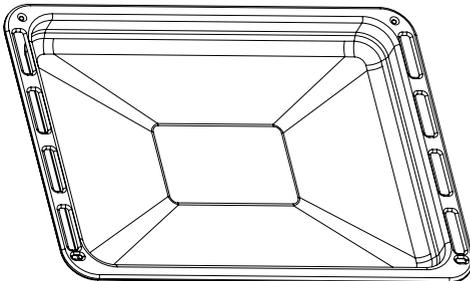


Fig. 3

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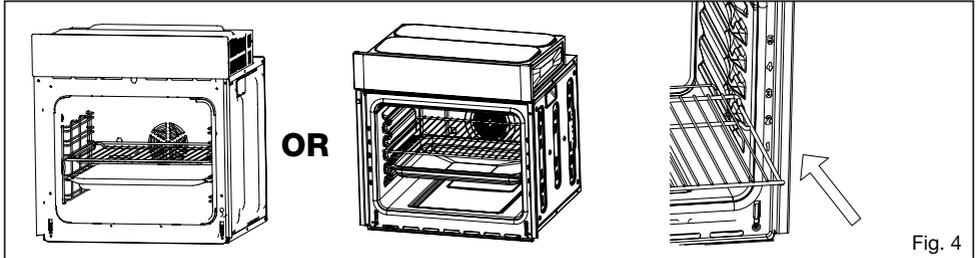
MODEL: SO65B | PRODUCT CODE: 60151 | 04/2018

Getting Started Cont.

Shelf Placement

To ensure the oven shelves operate safely, correct placement of the shelves between the rack supports is imperative. The shelves should be fitted facing the right direction. This will ensure that during careful removal of the shelf or tray, hot items should not slide out. (Fig. 4)

Note: The wire shelves and the roasting tray only can be used between the first and fifth layers.



Securing the Oven to the Cabinet

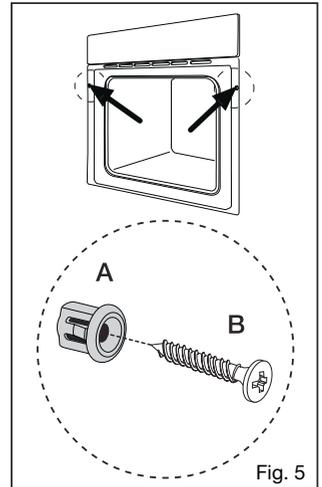
Please ensure the oven is secured to the cabinet. This should be done using the screws provided and the following steps in (Fig. 6):

- 1 Fit oven into the cabinet recess.
- 2 Open the oven door.
- 3 Secure the oven to the kitchen cabinet with two distance holders "A" which fit the holes in the oven frame and fit the two screws "B".

Unpacking the appliance

- This product has been packaged to protect it against transportation damage. Unpack the appliance and remove all packaging materials from around the oven and from inside the oven cavity. If you need to transport the oven at a later date, please ensure it is packaged appropriately to prevent damage.
- Keep all packaging materials until you have made sure your new oven is undamaged and in good working order. The carton is recyclable. Whenever possible, reuse the carton and recycle it when disposing of the packaging materials.
- Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach, and dispose of them safely.

Note: If you sell or transfer ownership of this product, pass on these instructions to the new owner.



Installation

General Installation Warnings:

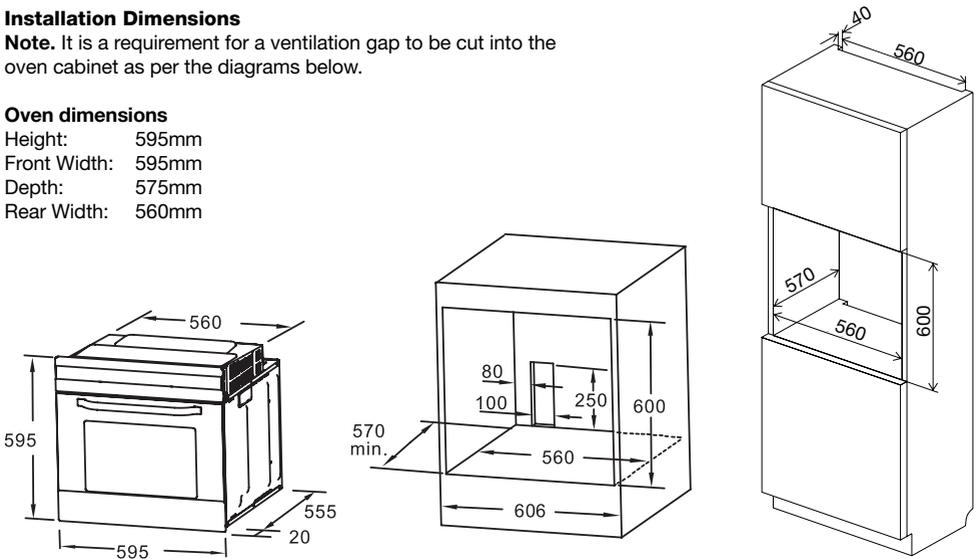
- The oven must be installed by a licenced electrician.
 - Please never try to modify or repair the oven by yourself.
 - The oven should be installed with adequate ventilation.
-
- A suitable isolating switch providing full disconnection from the mains power supply must be incorporated in the permanent wiring. The switch must be mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements). The isolating switch will be easily accessible to the customer with the oven installed.
 - The oven must not be installed behind a decorative door to prevent overheating.

Installation Dimensions

Note. It is a requirement for a ventilation gap to be cut into the oven cabinet as per the diagrams below.

Oven dimensions

Height: 595mm
Front Width: 595mm
Depth: 575mm
Rear Width: 560mm



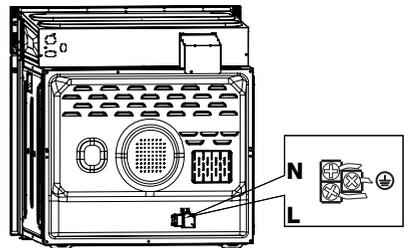
Connection of the Oven

This oven must be correctly installed by an appropriately qualified electrician in accordance with all applicable rules and regulations and following the instructions in this manual.

Do not try to install the oven yourself: doing so will expose you to danger and void the warranty. Improper installation, adjustment, alteration or service can cause injury or damage. We decline any responsibility for injury or damage, to persons or property, as a result of improper use or installation.

Important advice for the installer

- Before connecting the appliance, make sure that the supply voltage marked on the Rating Plate corresponds with your mains supply voltage.
- **WARNING:** This appliance must be earthed.



Cleaning and Maintenance

CAUTION

- Before cleaning any part of the oven, make sure all oven controls are switched off and the oven has cooled down sufficiently.
- Never use a steam cleaner to clean any part of the oven.

Frequency: After each use, make sure to clean the oven thoroughly. This will prevent residual food stuffs becoming baked on the oven chamber surfaces, which will make the residues more difficult to remove.

To avoid such stains, make sure to select a cooking temperature and function that is appropriate for the food you are cooking. Also make sure to place the food in an adequately sized dish and to use the drip tray where appropriate.

- **Oven exterior:** Clean the oven exterior with a wrung out soft cloth or sponge, dampened with warm soapy water. Do not use any abrasive cleaners.
- **Oven door:** If the glass oven door is splattered with fat or other food residues, remove them with a cloth dampened in warm, soapy water. Then use a dry, lint-free cloth to remove any streaks. You can remove the door for thorough cleaning, as per the instructions on page 15.
- **Oven cleaners:** If you use any form of oven cleaner on your appliance, you must check with the manufacturer of the cleaner that it is suitable for use on your appliance. Any damage caused to the appliance by a cleaning product will not be covered under your warranty.

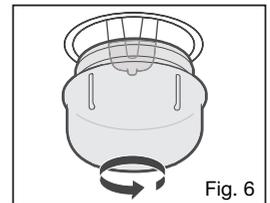
Inside surfaces: Remove the oven rack and baking/drip tray from the oven before cleaning. Clean the oven cavity only with warm, soapy water, using either a sponge or soft cloth, then dry with a dry cloth. Do not use any abrasive cleaners, harsh detergents and hard or metal brushes on any oven surface. The oven rack and baking/drip tray should be cleaned separately in warm, soapy water and dried thoroughly before being put back into the oven.

Bottom of the oven: Any stains that may appear on the bottom of the oven are probably due to spilled food or food splashes, which will have occurred during the cooking process. These spills and splashes could possibly be a result of the food being cooked at an excessively high temperature, or being placed in cookware that is too small.

Bulb Replacement

For replacement of bulbs, please follow these instructions:

- 1 Disconnect the power from the mains power outlet or switch off the circuit breaker of the units mains outlet.
- 2 Unscrew the glass lamp cover by turning it counter-clockwise (Note: it may be stiff) and replace the bulb with a new one of the same type. (Fig. 6)
- 3 Screw the glass lamp cover back in place.



Note: Only use 25-40W/220V-240V, T300° C halogen lamps.

Cleaning and Maintenance Cont.

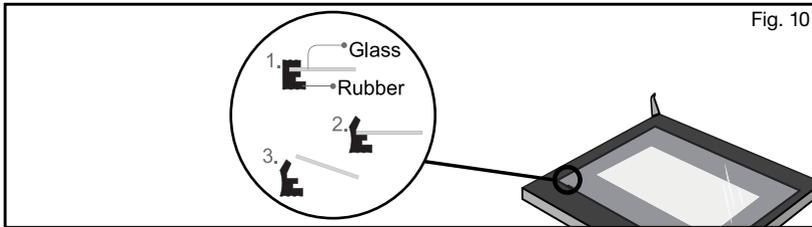
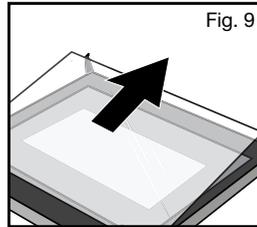
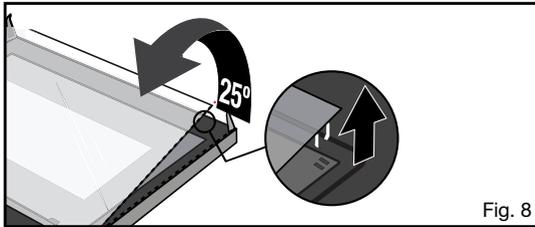
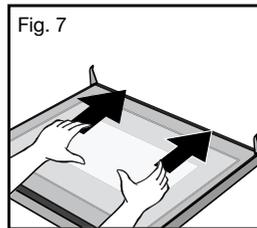
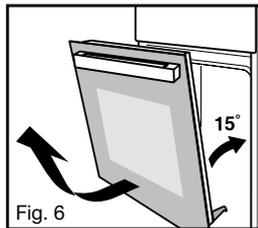
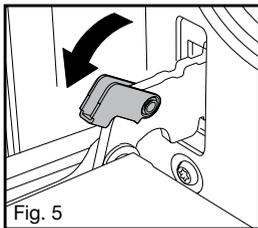
To remove the oven door and subsequently the glass as well, please follow the following steps.

Remove oven door

1. Open the oven door completely so that it is horizontal. Pull the buckle at the door hinge backward. (Fig. 5)
2. Close the door to an angle approximately 15° . Lift up and slowly pull the door out from the oven. (Fig. 6)
3. Place the door on a flat surface with door top cover facing upwards. Put your hands on the glass and pull it towards the oven. (Fig. 7)
4. Separate the glass carefully by lifting it approximately 25° . (Fig. 8)
5. Push the glass into the position indicated by the arrow in Fig. 9. Gently pull the glass out of the socket. (Fig. 9)
6. After pulling out the inner glass, please take out the middle layer of glass, as shown in Fig. 10.

Put oven door back on

When cleaning is completed, reverse the above procedures to return the door to its original position.



Technical Specification

Specification

Oven Capacity	70L
Dimensions	Refer to page 13
Weight	32kg Net / 35kg Gross
Oven Door	Triple glazed, removable
Accessories	1 × Baking tray with grill insert, 2 × oven shelves SS side racks (already assembled)
Oven Functions	5
Timer	Programmable
Rated Voltage / Frequency	220–240V, 50/60Hz
Total Rated Mains Power	2.1 kW

Rating Label

 70L Electric Oven Model: SO65B	RATED VOLTAGE: 220-240V~	CAUTION: OBSERVE INSTALLATION INSTRUCTIONS BEFORE CONNECTING TO THE MAINS! V1.1	Residentia Group PTY LTD PLU: 60151 5/N: Barcode: 2632 9574 04/2018 XXXXXXXXXXXXX	   
	RATED FREQUENCY: 50Hz-60Hz		AUS 1300 11 4357 support@residentiagroup.com.au	

Declaration of conformity

This appliance complies with the following Australian/European Directives:

- 2006/95/CE General regulations / Low tension
- 1935/2004/CE 90/128/EEC This appliance is suitable to come in contact with food
- 2004/108/CE Electromagnetic compatibility
- Low voltage – 73/23
- Safety standards – EN 60335-1, EN30-1-1, AS/NZS 3350-1, 3350-2-6, AS/NZS 60335.2.6:2014

The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This oven should only be used by a trained person and for domestic purposes only.

Other repairs or service inspections

Besides keeping the oven clean, regularly inspect the control dials and heating elements. In case of damage, or if you experience any problems with the appliance, contact our after sales support line to arrange a technical inspection of the oven and fix any operational faults. **Do not attempt to carry out any repairs yourself!**



Responsible disposal

At the end of their working life, do not throw the appliance out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

FAQs

If you experience problems with your oven, or it appears not to be operating correctly, check on the following pages for solutions to common problems. If none of the solutions offered help you solve your problem, please contact our after sales support centre for advice; contact details are printed at the bottom of the page.

Do not attempt to repair the appliance yourself.

The oven isn't coming on.

- Check whether the clock is flashing, if it is flashing then set the clock.
- Check that you have selected a cooking function and a cooking temperature.

There appears to be no power to the oven and grill.

- Check that the operating instructions for setting the clock.
- Check with another appliance that the electrical outlet is working properly, or whether there is a power outage.
- Check that the appliance has been correctly connected to the electrical mains supply.
- Check your household fuse box, and if there is a blown fuse, replace it with a new one. If this problem happens again, call our after sales support line and arrange a service.

The grill function works but the main oven does not.

- Check that you have selected the correct cooking function.

The grill and top oven element is not working, or cuts out for long periods of time during use.

- Allow the oven to cool for approximately 2 hours. Once cool, check whether the appliance is again working properly.

My food is not cooking properly.

- Ensure that you are selecting the correct temperature and cooking function for the food you are cooking. It may be appropriate to adjust your cooking temperature by +/-10°C to achieve the best cooking results.

My food is not cooking evenly.

- Ensure that the correct temperatures and shelf positions are being used.
- Ensure that your dishes are placed centrally on the oven rack.
- Rotate the dish during cooking.
- Check that the oven has been installed correctly and is level.

The oven light is not working.

- Check whether the light bulb is loose and if so, tighten it.
- If the bulb is still not working, replace it with one of the same size and wattage (see the 'Cleaning and Maintenance' section).

I am getting condensation in my oven.

- Steam and condensation is a natural by product of cooking any food with a high water content, such as frozen food, chicken etc. It may form in the oven cavity and between the oven door glass layers. This is not necessarily a sign that the oven is not working correctly.
- Carefully wipe any built up condensation from the oven door after use.
- Leave the oven door open after cooking.
- Do not leave food in the oven to cool after it has been cooked and the oven has been switched off.
- Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.

The fan keeps on running although the oven is switched off.

- A cooling fan is fitted inside this appliance to help stabilise the oven's internal temperature and lower the external surface temperature. After the oven has been used, the cooling fan will run on for a period of time, until the oven is sufficiently cooled. It will then switch off automatically.



 **STIRLING**[®]

70L Electric Oven

Repair and Refurbished Goods or Parts Notice

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the Supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost.

We recommend you save this data elsewhere prior to sending the product for repair.

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 11 43 57 or write to us at:

Residentia Group

118 Campbell Street
Collingwood VIC 3066
Australia

Email: support@residentiagroup.com.au

Helpline hours of operation:

Mon–Fri

9:00 AM - 5:00 PM



Warranty returns

Should you for any reason need to return this product for a warranty claim, make sure to include all accessories with the product.

Product does not work?

If you encounter problems with this product, or if it fails to perform to your expectations, make sure to contact our After Sales Support Centre on 1300 11 4357.

For an electronic copy of this manual, go to www.stirlingappliances.com.au and download a copy.



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