AE60SCW

60cm single cavity cooker white



asento

Contents

Safety information	3 - 4
Your cooker	
Overview	5
Accessories	6
Installation	
Requirements	7 - 8
Electrical connection	9
Features & functions	
Control panel	10
Oven functions	11
Oven & cooking tips	12
Cooking advice	12
Hotplates	13
Care & maintenance	
Cleaning	14
Replacing lamps	15
Removing door	15
Technical specification	16
Energy fiche	17
Circuit diagram	18
Product support	
Troubleshooting	19
Warranty	20
Support	21
Disposal	22

Customer Service: 01204 672408
customerservice@asento.co.uk
Manufactured for:
AO Retail Limited, 5a The Parklands, Lostock, Bolton, BL6 4SD, UK

Asento is a trademark licensed to AO Retail Limited

Safety information

IMPORTANT: PLEASE READ THESE INSTRUCTIONS FULLY BEFORE INSTALLING OR OPERATING

INSTALLATION WARNINGS

IMPORTANT: Prior to Installation ensure that the local supply conditions (electricity voltage and frequency) are compatible with the requirements of your freestanding cooker.

IMPORTANT: Carefully unpack and examine the appliance for any damage. If you think there is a defect, do not use the appliance and contact Product Support. Packaging materials should be collected together and disposed of immediately as they may be harmful to children.

IMPORTANT: Keep the electrical cable (not supplied) of your freestanding cooker away from the hot areas of your appliance; do not let the cable touch the appliance. Keep the cable away from sharp edges and heated surfaces.

IMPORTANT: Ensure that the electric supply cable is not trapped or damaged during installation.

IMPORTANT: In the event that the cable connecting your freestanding cooker becomes damaged, it must be replaced by a suitably qualified person. This cable must not be replaced by an unauthorised person.

IMPORTANT: Protect your freestanding cooker against atmospheric effects. Do not expose your cooker to effects such as sun, rain, snow, etc.

IMPORTANT: The materials surrounding the appliance (cabinets) must be able to withstand a minimum temperature of 100°C.

IMPORTANT: When using your oven for the first time, your cooker may give off an unusual odour from the heating elements.

DURING USAGE

IMPORTANT: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

WARNING: NEVER try to extinguish a cooking fire with water. Instead, switch off the appliance and cover the flame, e.g. with a lid or a fire blanket.

CAUTION: Do not allow children in the kitchen when cooking or after, as the parts may still be hot. Many parts of the cooker will become hot and present a considerable hazard to children.

CAUTION: When the cooker is hot, never touch the oven glass by hand or with tools.

CAUTION: Before starting to use your appliance, ensure curtains, paper or flammable items are kept away from your appliance. Do not keep flammable materials inside or around your cooker.

CAUTION: Take care when closing the oven door that there is nothing obstructing it from closing, as this may break the glass door.

IMPORTANT: When using the grill, the oven door must be kept closed.

Safety information

IMPORTANT: PLEASE READ THESE INSTRUCTIONS FULLY BEFORE INSTALLING OR OPERATING

WARNING: Before obtaining access to terminals, all supply circuits must be disconnected.
IMPORTANT: Make sure the oven control knobs are all in the off position when not in use.
IMPORTANT: If you do not intend to use your built-in oven for a long period of time, then turn off the electric supply to the oven.

GENERAL SAFETY WARNINGS

IMPORTANT: This appliance has been designed for non-professional, domestic use only. Do not use this oven for commercial use or any other application, e.g. room heating.
WARNING: Danger of fire: do not store flammable items on or near the cooking surfaces or inside the oven.
IMPORTANT: Do not try to lift or move this appliance by pulling on the door handle.
WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
IMPORTANT: Your appliance is produced in accordance with all applicable local and international standards and regulations.
IMPORTANT: Maintenance and repair work must only be performed by authorised service technicians. Installation and repair work that is carried out by unauthorised technicians is dangerous and could invalidate your guarantee.
IMPORTANT: When the door of the oven is open, do not hang or lean anything on it. You may unbalance your appliance or damage the door or door hinges.
IMPORTANT: Do not hang towels, dishcloths or clothes from the cooker or its handles.

CLEANING AND MAINTENANCE

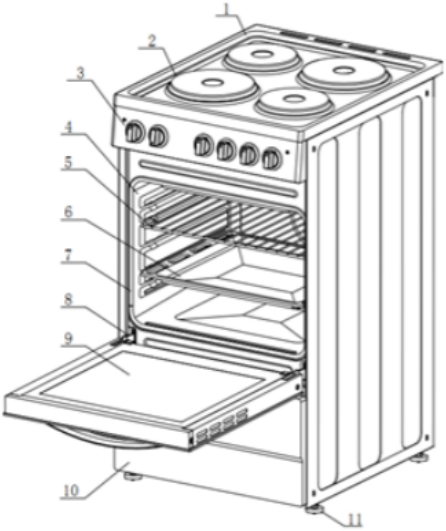
IMPORTANT: Always turn the appliance off before operations such as cleaning or maintenance. You can do this by switching the freestanding cooker off using the cooker isolation switch.
IMPORTANT: Do not remove the control knobs to clean the control panel.
WARNING: Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
WARNING: Do not clean your oven with a steam cleaner.

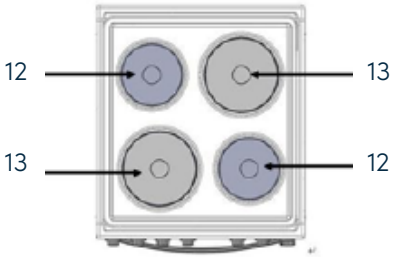
TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE AN AUTHORISED SERVICE AGENT . FOR ASSISTANCE, CALL OUR CUSTOMER SERVICE TEAM.

Your cooker

Overview

1. Hob plate
2. Electric furnace
3. Control panel
4. Shelf positions
5. Wire shelf
6. Baking tray
7. Door seal
8. Hinge
9. Oven door
10. Downside panel
11. Anti-slip feet
12. Small hot plate
13. Large hot plate

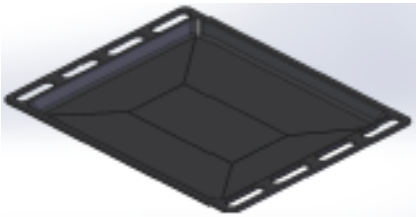




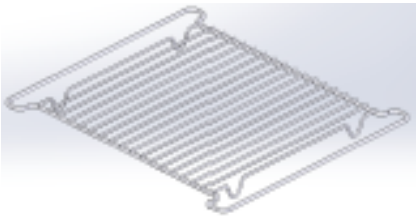
Your cooker

Accessories

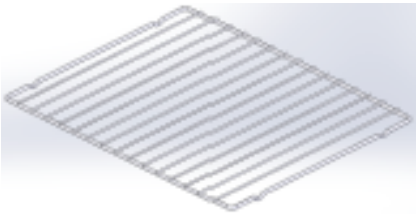
1.Baking tray x 1



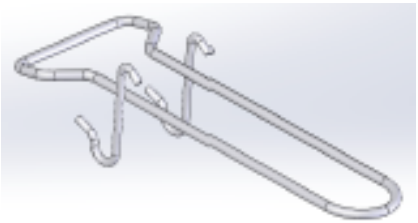
2.Grill insert x1



3.Chrome shelves x 1



4.Grill pan handle x1



Installation

Requirements

WARNING: THIS COOKER MUST BE INSTALLED BY A QUALIFIED INSTALLER IN ACCORDANCE WITH LOCAL REGULATIONS.

First use

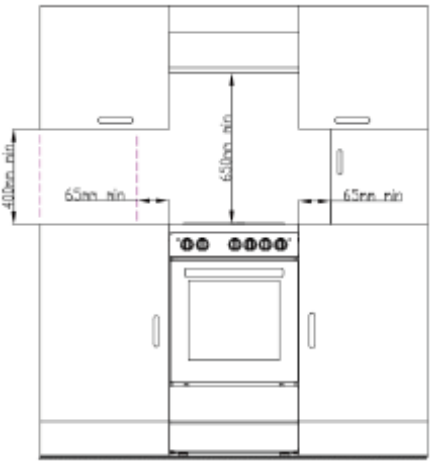
IMPORTANT: When using your oven for the first time, your cooker may give off an unusual odour from the heating element and insulation materials. This is normal for new cookers. To eliminate this odour, run the oven at 250 degrees for 40-60 minutes with nothing in it.

Unpacking

Carefully unpack and examine the appliance for any damage. If you think there is a defect, do not use the appliance and contact our customer service team.

Positioning

1. Make sure that there are no combustible or flammable materials, such as curtains, in the vicinity of the installation.
2. Furniture and cabinets surrounding the cooker must be of material resistant to temperatures greater than 100°C.
3. Surrounding furniture, cabinets and extractor fans should be positioned in accordance with the diagram shown in the figure.
4. There must be at least 2cm of free space between the back wall and the rear of the appliance to allow for ventilation and air circulation.
5. If fitted, the extractor fan must be at least 65cm above the hotplates. If no fan is fitted, the minimum distance between the hotplates and any cabinet or other structure must be 75cm.



Installation

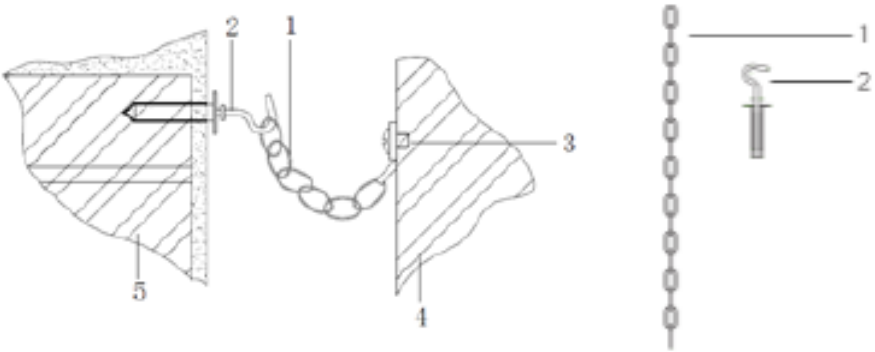
Levelling feet

The height and level of the appliance can be adjusted by rotating the feet located underneath the appliance at each corner. Rotate the feet to decrease or increase the height.

Safety chain

The appliance must be secured against overbalancing by using the supplied two safety chains on your oven. Fasten hook (1) by using a proper peg to the kitchen wall (5) and connect safety chain (3) to the hook via the locking mechanism (2).

1. Safety chain (supplied and attached to cooker)
2. Stability hook
3. Firmly fix chain to the back of the cooker
4. Rear of cooker
5. Kitchen wall



Installation

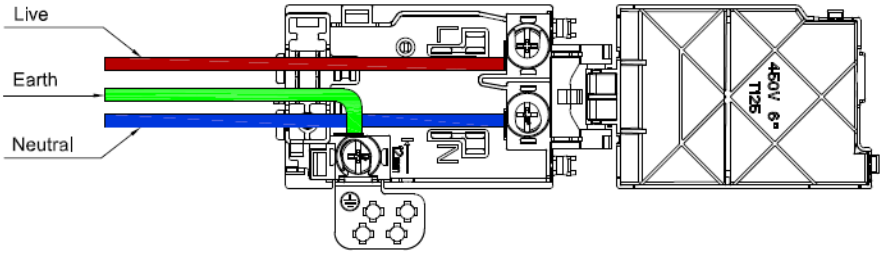
Electrical connection

WARNING: ELECTRICAL CONNECTIONS MUST BE CARRIED OUT BY A SUITABLY QUALIFIED PERSON AND IN ACCORDANCE WITH ALL RELEVANT LOCAL BUILDING AND INSTALLATION REGULATIONS.

Fitting on a power supply cable

Connecting appropriate power supply · terminal board/connector block:

- Using a screwdriver, prize open tabs of the terminal board cover.
- Remove the wire clamp screw.
- Fasten the wires beneath the corresponding screw heads.
- Fasten the cable clamp and close the cover of the terminal board.
- The AC power supply should be 220-240 V, 50/60 Hz. For electric cookers, a minimum 32 A fuse or at least a 32 A distribution circuit breaker is required.



WARNING: CONNECTING THE POWER CORD MUST BE IN ACCORDANCE WITH THE INSTRUCTIONS LISTED IN THE TABLE BELOW:

Wire cross-sectional area(mm2)	L	N	E
Connection mode 1N-	Min4	Min4	Min4

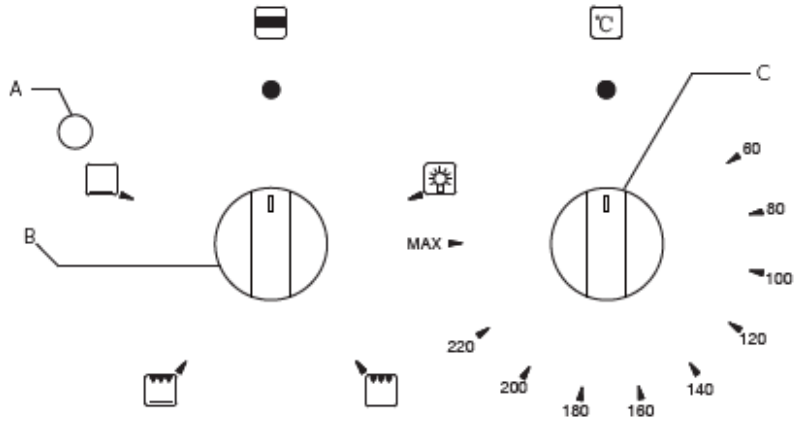
Connecting the supply cable to the mains

Install an approved circuit breaker with a minimum contact opening of 3 mm, between the appliance and the mains fuse box. The circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker). The supply cable should be positioned so that it does not reach a temperature of more than 50 °C with respect to the room temperature, anywhere along its length. Before switching the fuse ON in the meter box, check:

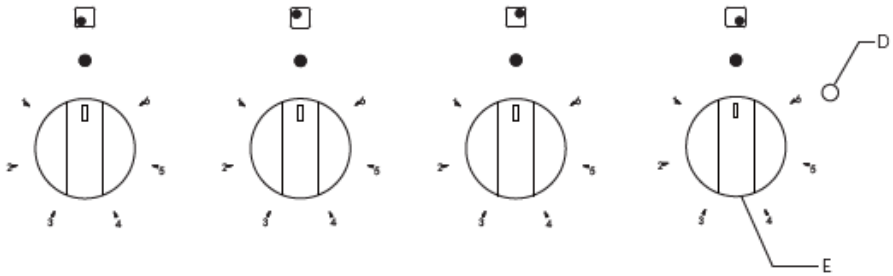
- Earth continuity. The electrical safety of this appliance can only be guaranteed if the cooker is correctly installed and earthed, in compliance with regulations on electrical installations.
- The electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate.

Features & functions

Control panel



A. Indicator lamp for oven - lamp is on when the oven element is heating up or cycling is on.
B. Function switch control knob - sets oven function/mode.
C. Oven temperature control knob - sets temperature for cooking/baking.



D. Hotplate indicator light - comes on when a hotplate is turned on.
E. Hotplate control knob - adjusts the temperature of the hotplate.

Features & functions

Oven functions


Oven light


Grill


Top & bottom element


Bottom element

Oven light
The oven light will operate on all oven functions.

Grill
The top central heating elements come on. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: beef steaks, veal, rib steak, fillets, hamburgers, etc.

Top & Bottom Element
Hot air comes from the upper and lower elements in the oven. This is the conventional cooking method that cooks your food equally. Joints of meat will benefit from using this cooking function, and any roasted items.

Bottom Element
Bottom element cooking is used for foods that typically need cooking from the underneath side. Cakes and bread, for example, can be cooked using this function mode.

Using your appliance for the first time.
The first time you use your appliance, we recommend that you set the temperature setting to the highest mark. Set the cooking mode selection knob to a cooking mode and leave the oven on for about half an hour with nothing in it and the oven door shut. Then, open the oven door and allow the oven to cool. Any odour that may be detected during this initial use is due to the evaporation of substances used to protect the oven during storage.

Features & functions

Oven & cooking tips

The wire shelves should always be pushed firmly to the back of the oven. Baking trays with food being cooked on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally. Keep all trays and containers away from the back of the oven, as over-browning of the food may occur. For even browning, the maximum recommended size of a baking tray is 340 mm (13½") by 340 mm (13½"). When the oven is on, do not leave the door open for longer than necessary; otherwise, the knobs may get very hot.

- Always leave a "finger's width" between dishes on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.

Cooking advice

The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time, you will learn to make the best use of this versatile cooking appliance, and the following directions are only a guideline which may be varied according to your own personal experience.

Preheating
The oven must be preheated (this is generally the case when cooking leavened foods). Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

Using the Grill
Use the grill mode, placing the food under the centre of the grill (situated on the 3rd or 4th rack from the bottom) due to the central part of the top heating element being active. Please use the grill pan set provided, ensuring that there are no unwanted spillages formed inside your oven. When using this function, the temperature is not adjustable.

Baking Cakes
When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly (the pilot lamp will turn off). Do not open the oven door during baking to prevent the cake from dropping.

Cooking Fish and Meat
When cooking meat and fish, use a temperature setting from 180°C to 200°C. For red meat that should be well done on the outside while tender and juicy on the inside, it is a good idea to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards. In general, for larger meat roasts, lower the temperature setting. Place the meat in the centre of the oven and place the dripping tray beneath it to catch the fat. Make sure that the tray is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the lower rack heights.

Features & functions

Hotplates

HOTPLATE SAFETY WARNING:

- **DO NOT USE POTS AND PANS WHICH ARE UNSTEADY, AS THESE COULD OVERBALANCE.**
- **DO NOT USE MATS, HEAT DIFFUSERS OR WOK STANDS. THESE WILL CAUSE A TEMPERATURE BUILD-UP WHICH CAN DAMAGE THE COOKTOP.**
- **DO NOT LET COOKING POTS OVERHANG THE SIDES OR FRONT OF THE HOB OR GET TOO CLOSE TO THE HOTPLATE CONTROL KNOBS.**

Using hotplates on your electric cooker

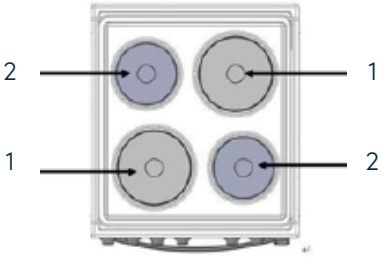
Check the hotplates on your cooker against the diagrams below before you use your cooker for the first time.

Solid hotplates

- The strong solid-cast hotplates give wide contact for fast, efficient cooking.
- The hotplates are sealed all around, which means that spilt liquids do not go under the hotplates.

Before first use

The top surface of the hotplates is sealed with a heat-resistant coating. Before using for the first time, the hotplates should be heated for a short period without a pan to harden the protective coating.
Turn the heat setting to high for approximately 3 minutes to fully harden the coating. When the hotplates have cooled, apply a thin coating of cooking oil to the hotplate to seal and protect the surface.



Care & maintenance

Cleaning

WARNING: ISOLATE THE POWER SUPPLY TO THE APPLIANCE AND MAKE SURE THAT THE COOKER IS COOL.

Before cleaning your cooker or performing maintenance, make sure that the cooking mode selection knob and the cooking temperature selection knob are set to 'OFF'. To extend the life of your cooker, it must be cleaned frequently. The inside of the cooker should preferably be cleaned immediately after use, when it is still warm (but not hot), with warm water and soap. The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents, scourers, acidic cleaners such as limescale remover, etc., as these could damage the enamel and can result in the development of rust and corrosion. If stains are particularly tough to remove, use cleaners specifically recommended to clean cookers and follow the instructions provided with the cleaner.

Never use a steam cleaner for cleaning inside the cooker. Do not clean using caustic creams, abrasive cleaning powders, thick wire wool, or hard tools. Enamelled parts of the cooker can be damaged if excess cleaning liquids are not immediately removed. After cleaning the interior parts of the cooker with a soapy cloth, rinse it and then dry thoroughly with a soft cloth. Clean the glass surfaces with special glass cleaning agents. Never use flammable agents like acid, thinner, or petrol when cleaning your appliance. Do not clean your cooker with a steam cleaner. Do not wash any part of your cooker in a dishwasher.

Enamelled Parts

In order to keep enamelled parts as new, it is necessary to clean them frequently with mild warm soapy water and then dry with a cloth. Do not wash them while hot and never use abrasive powders or abrasive cleaning materials. Do not leave anything spilled onto enamelled parts for long periods of time.

Stainless Steel

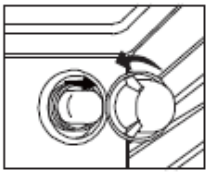
Stainless steel parts must be cleaned frequently with mildly warm soapy water and a soft sponge and then dried with a soft cloth. Do not use abrasive powders or abrasive cleaning materials. Do not leave anything spilled onto stainless steel parts for long periods of time.

Care & maintenance

Replacing the oven lamp

WARNING: ENSURE THAT THE APPLIANCE IS SWITCHED OFF BEFORE REPLACING THE LAMP TO AVOID THE POSSIBILITY OF ELECTRIC SHOCK.

Remove the glass cover of the lamp-holder as shown below. Remove the lamp ar resistant to high temperatures (300°C) with the following characteristics:



- Voltage: 220-240V
- Wattage: 25W
- Type: G9 (Halogen lamp)
- Energy efficiency class: E

Replace the glass cover and reconnect the oven to the mains power supply.

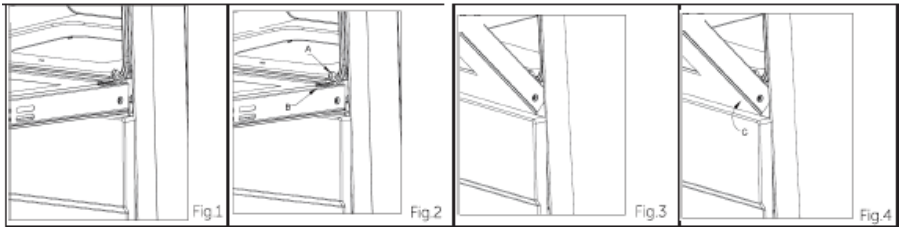
WARNING: Please do not use screwdrivers or other utensils to remove the light cover. This could damage the enamel of the oven or the lamp holder.

IMPORTANT: The bulb replacement is not covered by your warranty.

Cleaning the oven door & how to remove the oven doors

For a more thorough clean, you can remove and disassemble the oven door as follows:

- Open the door to the full extent (fig 1).
- Open the lever (A) completely on the left and right hinges (fig 2).
- Hold the door as shown in (fig 3).
- Gently close the door (fig 3) until the left and right hinges (A) are hooked to part (B) of the door (fig 4).
- Withdraw the hinge hooks from their location following arrow (C) (fig 4).
- Rest the door on a soft surface.
- To replace the door, repeat the above in reverse order.



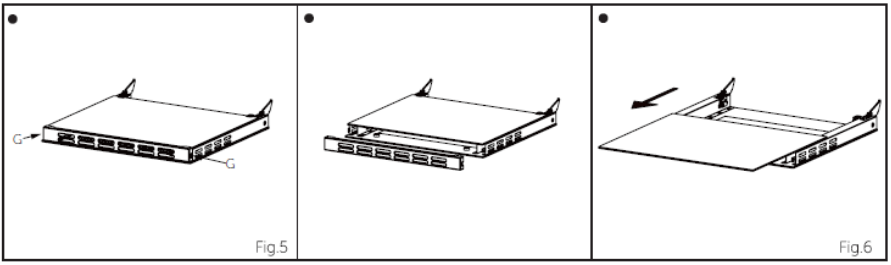
Care & maintenance

Removing the inner pane of glass

- Double-paned oven door: remove the seal (G) by unscrewing the no.2 bolts (fig 5).
- Gently pull out the inner pane of glass (fig 6).
- Clean the glass with an appropriate cleaner. Dry thoroughly and place on a soft surface.
- Now you can also clean the inside of the outer glass.

Cleaning the door glass

- Clean the glass door using a non-abrasive product or sponge, then dry with a soft cloth.



Technical specification

Model	AE6OSCW
Voltage & frequency	220-240V AC/50-60Hz
Oven power	2220-2640W
Oven usable capacity	68L
Power consumption for large hot plate	(1370-1630W)x2
Power consumption for small hot plate	(915-1090W)x2
Total Hot plate power consumption	4570-5440W
Total power	6790-8080W
Energy rating	A

Care & maintenance

Energy fiche

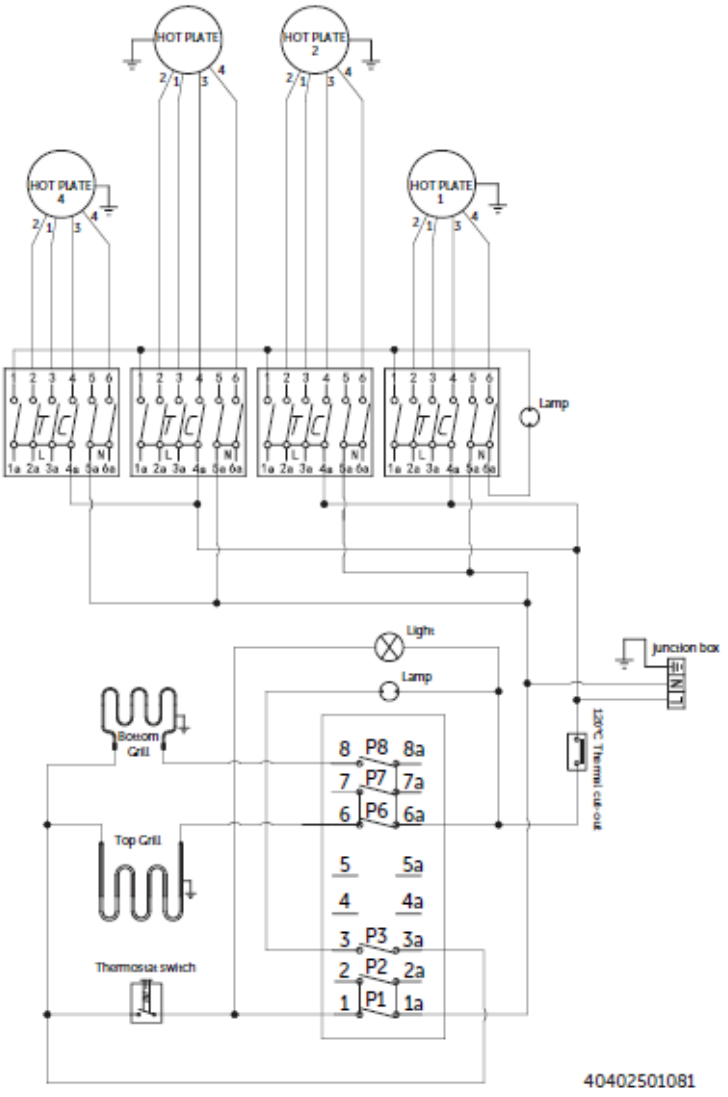
Brand		asento
Model		AE6OSCW
Type of Oven		ELECTRIC
Mass	kg	36.5(+/-2)
Energy Efficiency Index - conventional		90.5
Energy Efficiency Index - fan forced		/
Energy Class		A
Energy consumption (electricity) - conventional	kWh/cycle	0.77
Energy consumption (electricity) - fan forced	kWh/cycle	/
Number of cavities		1
Heat Source		ELECTRIC
Volume	l	68
This oven complies with EN 60350-1		

Energy Saving Tips Oven - Cook the meals together, if possible. - Keep the pre-heating time short. - Do not elongate cooking time. - Do not forget to turn-off the oven at the end of cooking. - Do not open oven door during cooking period.	Energy Saving Tips Hob - Use cookwares having flat base. - Use cookwares with proper size . - Use cookwares with lid. - Minimize the amount of liquid or fat. - When liquid starts boiling , reduce the setting.

Type of Hob		Electric
Number of Cooking Zones		4
Heating Technology-1		Hotplate
Size-1	cm	Ø15.5
Energy Consumption-1	Wh/kg	203.9
Heating Technology-2		Hotplate
Size-2	cm	Ø15.5
Energy Consumption-2	Wh/kg	203.9
Heating Technology-3		Hotplate
Size-3	cm	Ø18.6
Energy Consumption-3	Wh/kg	178.0
Heating Technology-4		Hotplate
Size-4	cm	Ø18.6
Energy Consumption-4	Wh/kg	180
Energy Consumption of Hob	Wh/kg	191.6
This hob complies with EN 60350-2		

Care & maintenance

Circuit diagram



Product support

Troubleshooting

Your appliance could occasionally fail to work. Before contacting our customer service team make sure that the problem cannot be solved easily by using the following list.

Problem	Causes	What to do
Oven or grill not working	Digital Clock not set properly	Refer to digital timer instructions
	120 min Timer not in "Manual" position	Refer to 120 min timer instructions
	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Controls incorrectly set	Reset controls
	Circuit breaker tripped	Check circuit breaker
Oven light not working	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
	Lamp blown or loose in socket	Replace or tighten globe
Oven not hot enough	Heat escaping through incorrectly sealed door	Check shelves or dishes are not preventing door closing properly, Check that door is fitted properly after door removal for cleaning
	Door seal is worn or has moved	Replace seal or refit it
Unit smoking when first used	Protective oils being removed	This is normal
Odour on first use of oven		This is normal
		Allow 2–4 hours for odour to dissipate (open all windows)
120 minute timer buzzer not audible	Timer not wound sufficiently	Turn timer knob past 15 minute mark Then turn to the required number of minutes
Oven shelf tight	Oven shelf not inserted correctly, may be upside down or back to front	Remove shelf and insert as per diagram

Declaration of Conformance to Product Standards

This appliance conforms to all relevant standards applicable to domestic appliances sold in the UK, including UKCA and CE requirements where applicable.

Product support

warranty

This product is guaranteed for 12 months from the date of original purchase.

Any defect arising from faulty materials or workmanship will be repaired free of charge, or where applicable, the product will be replaced or the purchase price refunded.

This 1-year manufacturer's warranty applies subject to the following conditions:

- The product is correctly installed and operated in line with the instructions in this manual.
- The warranty does not cover accidental damage, misuse, or consumable parts such as knobs or cabinet components.
- The appliance is for domestic use only.
- The warranty is void if the product is resold or has been repaired by an unauthorised or inexperienced technician.
- The manufacturer accepts no liability for loss or damage resulting from product failure.
- Specifications may change without notice.
- This warranty is in addition to and does not affect your statutory rights.

Please keep your proof of purchase safe, as it will be required if you need to make a claim.

Customer Service: 01204 672408
customerservice@asento.co.uk
Manufactured for:
AO Retail Limited, 5a The Parklands, Lostock, Bolton, BL6 4SD, UK
Asento is a trademark licensed to AO Retail Limited

Product support

support

If you require any technical guidance, or your appliance is not operating as expected, please refer to the "Troubleshooting" section of this user manual.

Your asento product is covered by a 12-month warranty against faults and breakdowns. If you need support, please contact our customer care team on 01204 672408.

To help us assist you quickly, please have your product details ready.

model reference ----------

serial number ----------

date of purchase ----------

Lines are open Monday to Friday 8am - 7pm and Saturday to Sunday 8am - 5pm. Local call rates apply and additional charges may vary depending on your provider.

For training and quality purposes, calls may be recorded or monitored

Customer Service: 01204 672408
customerservice@asento.co.uk
Manufactured for:
AO Retail Limited, 5a The Parklands, Lostock, Bolton, BL6 4SD, UK
Asento is a trademark licensed to AO Retail Limited

Product support

disposal

Declaration of Conformity
This appliance conforms to all relevant standards applicable to domestic appliances sold in the UK.

Waste Electrical and Electronic Equipment (WEEE)
This appliance is marked in accordance with European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE). The crossed-out wheelie bin symbol indicates that this product must not be disposed of with household waste.

Instead, it should be taken to an appropriate collection point for the recycling of electrical and electronic equipment. By disposing of this product correctly, you help prevent potential harm to the environment and human health.

Disposal must be carried out in accordance with local waste and environmental regulations.

For more information on treatment, recovery, and recycling, please contact your local authority, household waste disposal service, or the retailer from whom the product was purchased.



Customer Service: 01204 672408
customerservice@asento.co.uk
Manufactured for:
AO Retail Limited, 5a The Parklands, Lostock, Bolton, BL6 4SD, UK
Asento is a trademark licensed to AO Retail Limited



Customer Service: 01204 672408
customerservice@asento.co.uk
Manufactured for:
AO Retail Limited, 5a The Parklands, Lostock, Bolton, BL6 4SD, UK
Asento is a trademark licensed to AO Retail Limited