



**IB605FT**

**OPERATING AND INSTALLATION  
INSTRUCTIONS OF  
60CM MULTI-FUNCTION  
BUILT-IN OVEN**

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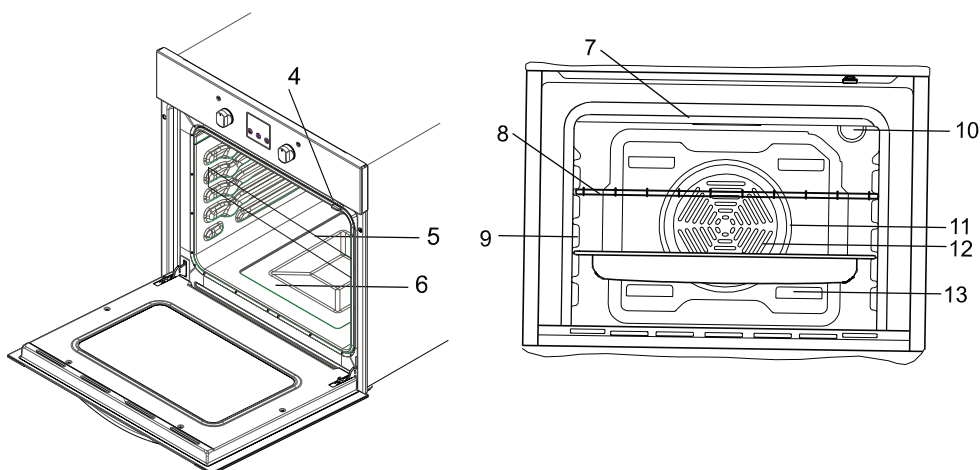
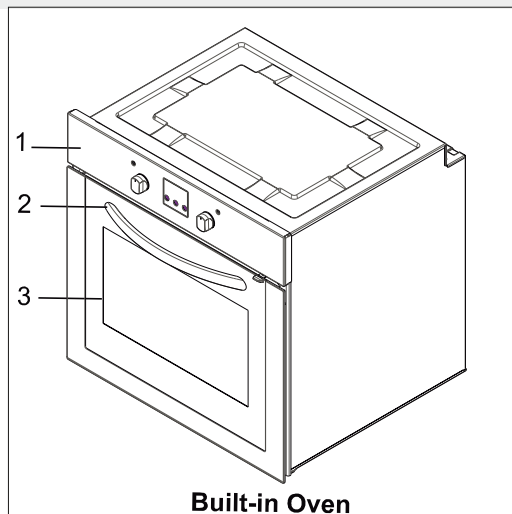


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## PART 1: PRESENTATION AND SIZE OF PRODUCT



### LIST OF COMPONENTS :

- |   |   |
|---|---|
| 1- Control panel                            | 8- Wire Grill                               |
| 2- Handle                                   | 9- Racks                                    |
| 3- Oven Door                                | 10- Oven Light                              |
| 4- Child Lock                               | 11- Turbo Heating Element(behind the plate) |
| 5- Tray                                     | 12- Fan (behind the plate)                  |
| 6- Lower Heating Element (behind the plate) | 13- Air Outlet Shutters                     |
| 7- Upper Heating Element (behind the plate) |   |

## PART 2 SAFETY WARNINGS

READ THESE INSTRUCTIONS CAREFULLY AND COMPLETELY BEFORE USING YOUR APPLIANCE, AND KEEP IT IN A CONVENIENT PLACE FOR REFERENCE WHEN NECESSARY.

THIS MANUAL IS PREPARED FOR MORE THAN ONE MODEL. YOUR APPLIANCE MAY NOT HAVE SOME OF THE FEATURES THAT ARE EXPLAINED IN THIS MANUAL. PAY ATTENTION TO THE EXPRESSIONS THAT HAVE FIGURES, WHILE YOU ARE READING THE OPERATING MANUAL.

### General Safety Warnings

- 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 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. Children less than 8 years of age shall be kept away unless continuously supervised.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

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- During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
  - During use, handles held for short periods in normal use can get hot.
  - Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass and other surface since they can scratch the surface, which may result in shattering of the glass or damage to the surface.
  - Do not use steam cleaners for cleaning the appliance.
  - **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
  - **CAUTION:** Accessible parts may be hot when the cooking or grilling is in use. Young children should be kept away.

- Your appliance is produced in accordance with all applicable local and international standards and regulations.
- Maintenance and repair work must be made only by authorized service technicians. Installation and repair work that is carried out by unauthorized technicians may endanger you. It is dangerous to alter or modify the specifications of the appliance in any way.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the requirements of the appliance are compatible. The requirements for this appliance are stated on the label.
- **CAUTION:** This appliance is designed only for cooking food and is intended for indoor domestic household use only and should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment or room heating.
- **Do not try to lift or move the appliance by pulling the door handle.**
- All possible security measures have been taken to ensure your safety. Since the glass may break, you should be careful while cleaning to avoid scratching. Avoid hitting or knocking on the glass with accessories.

- Ensure that the supply cord is not wedged during the installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.

- While the oven door is open, do not let children climb on the door or sit on it.

#### **Installation Warnings**

- Do not operate the appliance before it is fully installed.

- The appliance must be installed by an authorized technician Before put into use.

The manufacturer is not responsible for any damage that might be caused by defective placement and installation by unauthorized people.

- When you unpack the appliance, make sure that it is not damaged during transportation. In case of any defect; do not install the appliance and contact a qualified service agent immediately. As the materials used for packaging (nylon, staplers, styrofoam...etc) may cause harmful effects to children, they should be collected and removed immediately.

- Protect your appliance against atmospheric effects. Do not expose it to effects such as sun, rain, snow etc.

- The surrounding materials of the appliance (cabinet) must be able to withstand a temperature of min 100°C.

#### **During usage**

- When you first run your oven a certain smell will emanate from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time you need to properly ventilate the environment in which the product is installed.

- During usage, the outer and inner surfaces of the oven get hot. While opening the oven door, step back to avoid the hot steam coming out of the oven. There may be a risk of burns.

- Do not put flammable or combustible materials, in or near the appliance when it is operating.

- Always use oven gloves to remove and replace food in the oven.

- Do not leave the cooker while cooking with solid or liquid oils. They may catch fire on condition of extreme heating. Never pour water on to flames that are caused by oil. Cover the saucepan or frypan with its cover in order to choke the flame that has occurred in this case and turn the cooker off.

- If you will not use the appliance for a long time, turn it off. Keep the main control switch off. Also when you do not use the appliance, keep the gas valve off.

- Make sure the appliance control knobs are always in the "0" (stop) position when it is not used.

- The trays incline when pulled out. Be careful not to let hot liquid spill over.

- When the door or drawer of the oven is open, do not leave anything on it. You may unbalance your appliance or break the cover.

- Do not put heavy things or flammable or ignitable goods (nylon, plastic bag, paper, cloth...etc) into the drawer. This includes cookware with plastic accessories (e.g. handles).

- Do not hang towels, dishcloths or clothes from the appliance or its handles.

#### **During cleaning and maintenance**

- Always turn the appliance off before operations such as cleaning or maintenance. You can do it after turning the appliance off or turning the main switches off.

- Do not remove the control knobs to clean the control panel.

**TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE  
RECOMMEND YOU ALWAYS USE ORIGINAL SPARE PARTS AND TO CALL ONLY OUR  
AUTHORIZED SERVICE AGENTS IN CASE OF NEED.**

## PART 3: PREPARATION FOR INSTALLATION AND USE

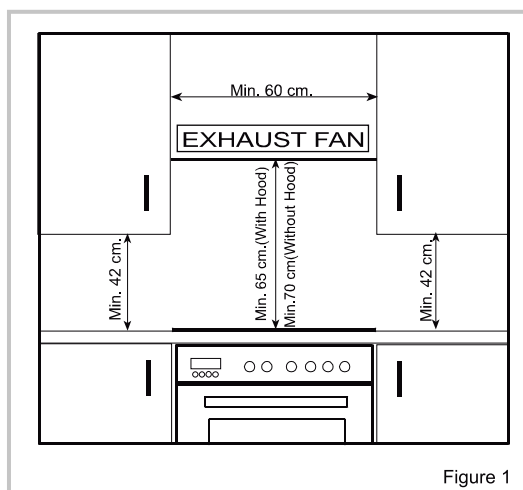
Manufactured with best quality parts and materials, this modern, functional and practical oven will meet your needs in all respects. Make sure to read the manual to obtain successful results and not to experience any problems in the future. The information given below contain rules that are necessary for correct positioning and service operations. They should be read without fail especially by the technician who will position the appliance.

**THE APPLIANCE MUST BE INSTALLED BY AN AUTHORIZED TECHNICIAN BEFORE PUT INTO USE!**

### 3.1. CHOOSING A PLACE FOR THE OVEN

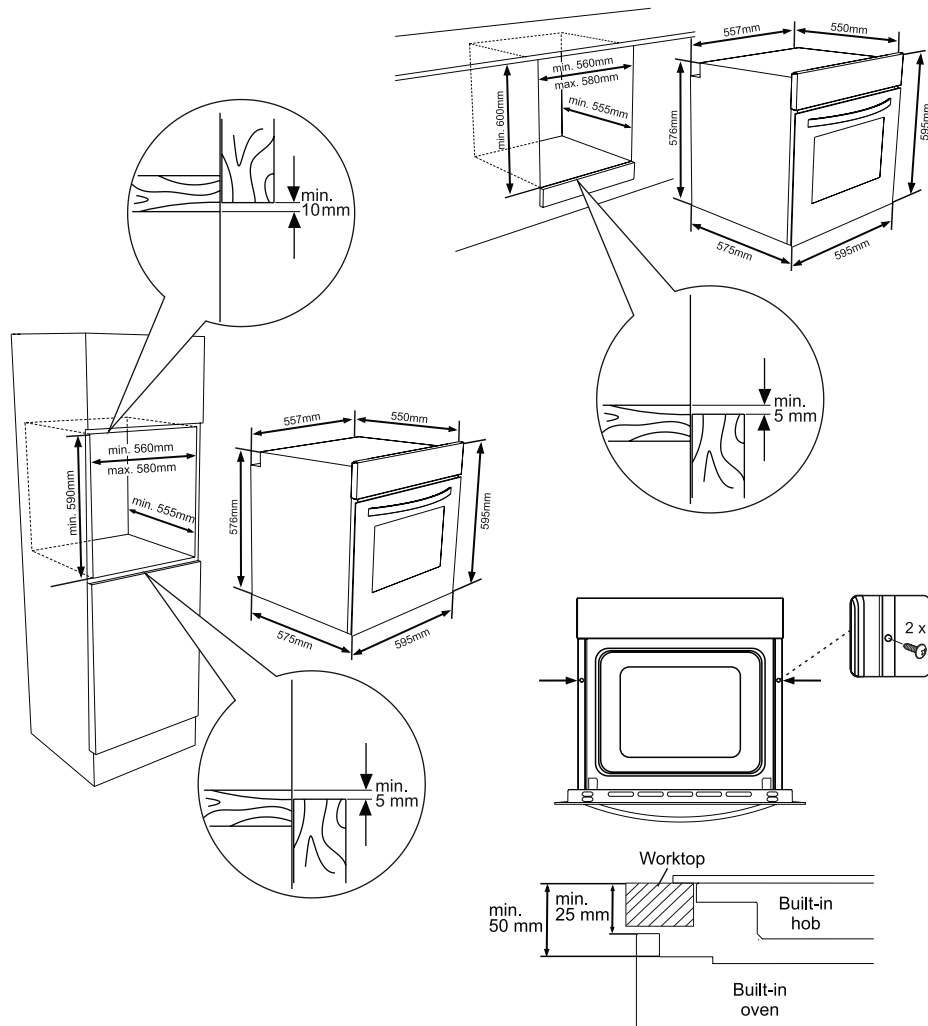
**There are several points to pay attention to when choosing a place for your oven. Make sure to take into account our recommendations below in order to prevent any problems and dangerous situations, which might occur later!**

- When choosing a place for the oven, attention should be paid that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which quickly catch fire.
- Furnitures surrounding the oven must be made of materials resistant to heat more than 100C° of the room temperature.
- Required changes to wall cabinets and exhaust fans above the built-in combined product as well as minimum heights from the oven board are shown in Figure 1. Accordingly, the exhaust fan should be at a minimum height of 65 cm from the hob board. If there is no exhaust fan the height should not be less than 70 cm.





### 3.2. INSTALLATION OF BUILT-IN OVEN



Insert the oven into the cabinet by pushing it forward. Open the oven door and insert 2 screws in the holes located on the oven frame. While the product frame touches the wooden surface of cabinet, tighten the screws.

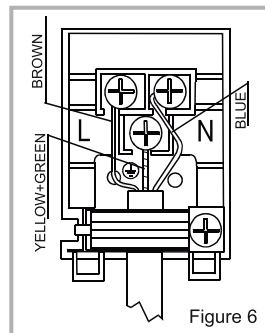
If the oven is installed under a hob, the distance between the worktop and the top panel of the oven must be minimum 50 mm and the distance between the worktop and the top of control panel must be minimum 25 mm.

### 3.3. WIRING AND SAFETY OF BUILT-IN OVEN

**The instructions given below must be followed without fail during wiring :**

- The earthing cable must be connected via the screw with the earthing mark. Supply cable connection must be as shown in Figure 6. If there is no earthed outlet conforming to regulations in the installation environment, call an authorized installer immediately.
- The earthed outlet must be in close vicinity of the appliance. Never use an extension cord.
- The supply cable should not contact the product's hot surface.
- In case of any damage to the supply cable, make sure you call an authorized installer. The cable can only be replaced by an authorized technician.
- Wiring of the appliance must be performed by an authorized installer. H05VV-F type supply cable must be used.
- Faulty wiring may damage the appliance. Such a damage will not be covered under the warranty.
- The appliance is designed to connect to 220-240V~ electricity is different than the value given above, call the Authorized Service immediately.

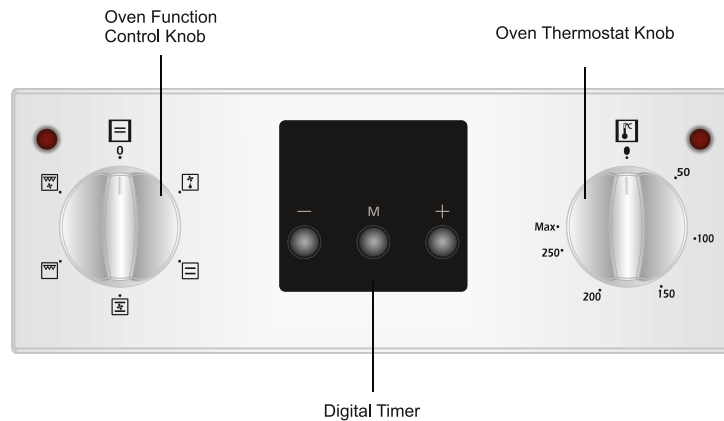
**The Manufacturer Firm declares that it bears no responsibility whatsoever for any kind of damage and loss arising from not complying with safety norms!**



## PART 4: USING THE OVEN

### 4.1 CONTROL PANELS

#### Built\_in Oven



#### Oven Function Control Knob:

To select the desired cooking function, turn the knob to the related symbol (Figure 11). The details of the oven functions have been explained in the next part.

#### Oven Thermostat Knob:

After the cooking function is set, the desired temperature can be adjusted by the oven thermostat knob (Figure 12) and the oven starts to operate (the timer must be adjusted, if available).

The thermostat signal light will be on or off according to the thermostat operation.

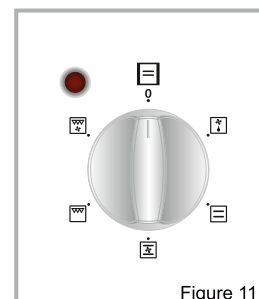


Figure 11

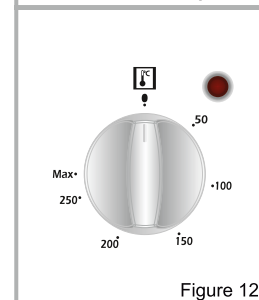






Figure 12

## 4. USE OF YOUR PRODUCT

### 4.2. USING THE OVEN FUNCTION CONTROL BUTTON

\* The functions of your oven may be different due to the model of your product.

	<b>Defrost Function</b>
<p>The oven's warning lights will be turned on, the fan starts operating.</p> <p>To use the defrost function, take your frozen food and place it in the oven on a shelf placed in the third slot from the bottom. It is recommended that you can place an oven tray under the defrosting food, to catch the water accumulated due to melting ice. This function will not cook or bake your food, it will only help to defrost it.</p>	
	<b>Static Cooking Function</b>
<p>The oven's thermostat and warning lights will be turned on, the lower and upper heating elements will start operating.</p> <p>The static cooking function emits heat, ensuring even cooking of the lower and upper food. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza. Preheating the oven for 10 minutes is recommended and it is best to cook on only one shelf at a time in this function.</p>	
	<b>Fan Function</b>
<p>The oven's thermostat and warning lights will be turned on, the upper and lower heating elements and fan will start operating.</p> <p>This function is very good for obtaining results in baking pastry. Cooking is carried out by the lower and upper heating element within the oven and by the fan providing air circulation, which will give a slight grill effect to the food. It is recommended to pre-heat the oven about 10 minutes.</p>	
	<b>Grilling Function</b>
<p>The oven's thermostat and warning lights will be turned on, the grill heating element will start operating.</p> <p>The function is used for grilling and toasting foods, use the upper shelves of oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat. It is recommended to pre-heat the oven about 10 minutes.</p> <p><b>Warning:</b> When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.</p>	

## 4. USE OF YOUR PRODUCT



### Grill and Fan Function

The oven's thermostat and warning lights will be turned on, the grill heating element and fan will start operating.

The function is ideal for thicker foods when grilling, use the upper shelves of oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat.

**Warning:** When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.

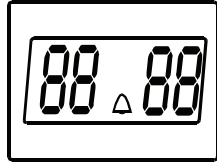
### ENERGY SAVING

- During use of electrical cookers , it is required to use saucepans having flat bases.
- Choose a cookware of proper size.
- Using a lid will reduce cooking times.
- Minimize the amount of liquid or fat to reduce cooking times.
- When liquid starts boiling ,reduce the temperature setting.
- Oven door should not be opened often during cooking period.

## 4. USE OF YOUR PRODUCT

### 4.3. USING TIMERS

#### Use of digital minute minder



Simultaneously press (+) and (-) buttons of digital minute minder. The display will start flashing, and then you can set the time setting by using (+) and (-) buttons. When you press (+) or (-) buttons after setting the time (Δ) symbol is displayed, and the desired timer set. At the end of this time period, it will make a beep sound but the oven continues working. In order to turn the oven off, you must take the switch and thermostat of the oven to closed position.

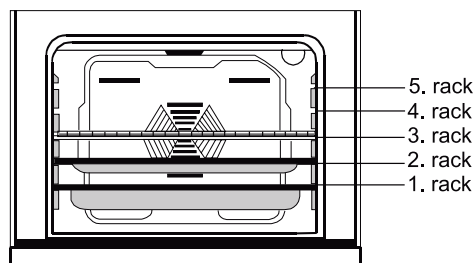
#### Sound Adjustment

While the timer shows the time of day; if the (-) button on is kept pressed for 1-2 sec., it will give an audible signal beep. After that each time the (-) button is pressed, it will give three different types of signal beep. Do not press any further buttons and it will save the last selected signal type.

DISHES	LOWER-UPPER			LOWER-UPPER FAN			GRILL		
	<i>Thermostat pos. (°C)</i>	<i>Rack pos.</i>	<i>Cooking period (min)</i>	<i>Thermostat pos. (°C)</i>	<i>Rack pos.</i>	<i>Cooking period (min)</i>	<i>Thermostat pos. (°C)</i>	<i>Rack pos.</i>	<i>Cooking period (min)</i>
Layered pastry	170 - 190	1-2	35 - 45	170 - 190	1-2	25 - 35			
Cake	170 - 190	1-2	30 - 40	150 - 170	1-2-3	25 - 35			
Cookie	170 - 190	1-2	30 - 40	150 - 170	1-2-3	25 - 35			
Grilled meatballs							200	4	10 - 15
Watery food	175 - 200	2	40 - 50	175 - 200	2	40 - 50			
Chicken	200	1-2	45 - 60	200	1-2	45 - 60	200	*	50 - 60
Chop							200	3-4	15 - 25
Beef							200	4	15 - 25
Two-tray cake									
Two-tray pastry	170 - 190								
* Cook with roast chicken skewer....									

#### 4.8.ACCESSORIES USED IN THE OVEN

It is recommended that you use the containers indicated on the table depending on the food you will cook in your oven, you can also use glass containers, cake cutters, special oven trays suitable for use in your oven, available in the market. Pay attention to the information given by the manufacturer concerning this issue. If small sized containers are used, place this container on the inner grill wire so it will be precisely on the middle of the wire. The information given below should be implemented for enamelled containers.



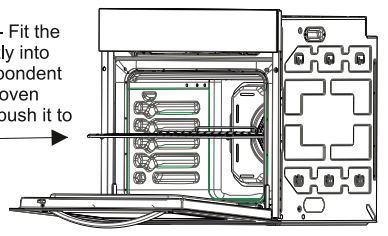
**Wire grid:** Used for grills or placing different containers other than the cooking tray on it.

**Shallow tray:** Used for baking pastry such as flans etc.

**Deep tray:** Used for baking roast.

Figure 22

WARNING- Fit the grid correctly into any correspondent rack in the oven cavity and push it to the end.





## **PART 5: CLEANING AND MAINTENANCE OF YOUR OVEN**

### **5.1. CLEANING**

Before starting to clean your oven, be sure that **all** control buttons are off and your appliance is cooled off. Unplug the appliance.

Do not use cleaning materials containing particles that might scratch the enamelled and painted parts of your oven. Use cream cleaners or liquid cleaners, which do not contain particles. As they might harm the surfaces, do not use caustic creams, abrasive cleaning powders, rough wire wool or hard tools. In the event the excess liquids spilling over your oven should burn, it may cause a damage to the enamel. Immediately clean up the split liquids. Do not use steam cleaners for cleaning the oven.

#### **Cleaning the interior of the oven**

Make sure to unplug the oven before starting to clean it. You will obtain best results if you clean the oven interior while the oven is slightly warm. Wipe your oven with a soft piece of cloth dampened with soap water after each use. Then wipe it again, this time with a wetted cloth, and wipe it dry. A complete cleaning using dry and powder type cleaners. For product with catalytic enamel frames, the rear and side walls of the inner frame do not require cleaning. However; depending on usage, it is recommended that you replace them after a certain period of time.

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## **5.2. MAINTENANCE**

### **Replacing the Oven Light**

The change of oven lamp must be done by authorized technician. The rating of the bulb should be 230V, 25Watt, Type E14, T300 before changing the lamp, the oven should be turned off and it should be cool.

The lamp design is specific for the use in household cooking appliances and it is not suitable for household room illumination.

## PART 6: SERVICE AND TRANSPORT

### 6.1. REQUIREMENTS BEFORE CONTACTING TO SERVICE

**If the oven does not operate :**

The oven may be turned off, due to a black out. On models fitted with a timer, the time may be set.

**If the oven does not heat :**

The heat may be not adjusted with oven's thermostat control switch.

**If the interior lighting lamp does not light :**

The electricity must be controlled. It must be controlled whether the lamps are defective. If they are defective, you can change them as following the guide.

**Cooking (if lower-upper part does not cook equally) :**

Control the shelf locations, cooking period and heat values according to the manual.

***Except these, if you still have any problem with your product, please call to the "Authorized Service".***

### 6.2. INFORMATION RELATED TO TRANSPORT

***If you need any transport :***

Keep the original case of product and carry it with its original case when need to be carried. Follow the transport signs on case. Tape the cooker on upper parts, hats and heads and saucepan carriers to the cooking panels.

Place a paper between the upper cover and cooking panel, cover the upper cover, than tape to the side surfaces of oven.

Tape cardboard or paper onto the front cover on interior glass of oven as it will be suitable to the trays, for the wire grill and trays in your oven not damage to the oven's cover during transport. Also tape the oven's covers to the side walls.

**If does not have the original case :**

Take measure for external surfaces (glass and painted surfaces) of oven against possible blows.

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The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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