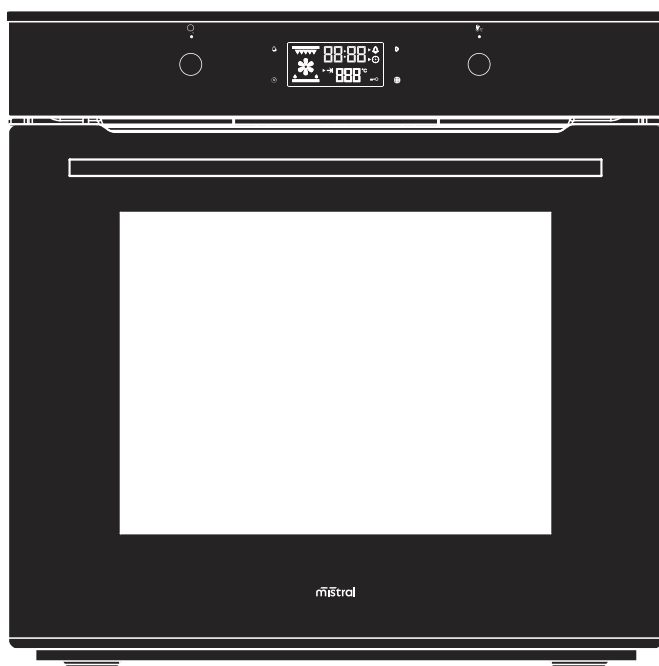


mīstral

60cm 9 Function Built-in Pyrolytic Oven



Instruction Manual

Model: MBO638-9PYB & MBO638-9PYB-F

v1 November 2025

Thank you.

When you step up to a Mistral product, you can rest assured you're making the better choice. Because when you buy a Mistral product you're buying a brand Australian Households have trusted since 1968.

This Mistral appliance carries a 3 year in home warranty, be sure to retain your user manual and receipt.

For all warranty and technical queries please phone:

AUS: 1300 373 199

NZ: 0800 764 912



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NOTE:

- Reviewing the section on Troubleshooting Tips will help you solve some common problems by yourself.
- If you cannot solve the problems by yourself, please ask for help from a professional technician.
- The manufacturer, following a policy of constant development and updating of the product, may make modifications without giving prior notice.
- If lost or out-of-date, you can receive a new user manual from the manufacturer or responsible vendor.

Safety Warnings

This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.

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.
- 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 or 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.
- A steam cleaner is not to be used.
- Accessible parts may become hot during use. Young children should be kept well away when in use.
- 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 abrasive products to clean the glass door panel to avoid scratching it. Otherwise, severe failure might happen to the appliance.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- The control panel is only to be connected to the heating units specified in order to avoid a possible hazard.

Operation:

Warning! Danger of fire!

- Do not allow paper or cloth to come in contact with any heating element.
- Never store or use corrosive chemicals, vapors, flammables or nonfood products in or near oven. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury
- If food inside an oven should ignite, keep door closed. Switch off the oven and disconnect from supply power.
- Exercise caution when opening the door. Standing to the side, open the door slowly and slightly to let hot air and/or steam escape. Keep your face clear of the opening and make sure there are no children or pets near the oven. After the release of hot air and/or steam, proceed with your cooking. Keep doors closed at all time unless necessary for cooking or cleaning purposes.
- Only use utensils that are suitable for use with ovens.
- Do not store items on the cooking surfaces.

Warning! Danger of explosion!

- Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- If smoke is observed, switch off the oven and keep the door closed in order to stifle any flames.
- Do not allow any accessories or electric cables to contact the hot parts of the appliance.

Warning! Hot surfaces! Risk of burns!

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Warning! Accessible parts may become hot during use. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never move racks or pans when they are hot. Wait until they cool.

Safety Advice: Important!

Always switch off the electricity supply at the mains during installation and maintenance.

General Information

- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- The appliance surfaces will become hot during use and retain heat after operation.
- Any damage caused by the non-compliance of temperature tolerance of oven during installation or by the too close distance between the furniture and the oven will be borne by the owner.
- This appliance is not intended for use by persons (including children) with reduced physical sensory, or mental capabilities, or by those who lack experience and knowledge, unless they have been given supervision and instruction concerning the use of the appliance by a person responsible for their safety.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

Installation

The oven must be installed in accordance with the installation instructions and all measurements must be followed.

All installation work must be carried out by a competent person or qualified electrician.

Children

Please dispose of the packaging material carefully. Packaging material can be dangerous to children.

Make sure to keep children away from the appliance, children should be supervised to ensure that they do not play with the appliance. It might be dangerous to allow the children to touch the appliance.

Under the pyrolytic self-cleaning mode, the surfaces may get hotter than usual and children should be kept away.

General Safety

Do not place heavy objects on the oven door or lean them on the oven door when it is open, as it may cause damages to the oven door hinges.

Do not place those baked hot oil or fat unattended on unattended areas, as it will be a fire risk.

Do not place pans or baking trays directly on the base of the oven cavity, even if aluminum foil is placed below them.

Do not allow cable or plug to come into contact with the heating areas of appliance.

Do not install the appliance next to curtains or soft furnishings.

Do not attempt to lift or move cooking appliances 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.

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.

A fan with a guard that can be removed for cleaning shall state that the oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.

Electrical safety

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must be placed in such a way, that the power supply is accessible at all times.
- Before connecting the appliance to the power supply, check that the power supply voltage and current rating corresponds with the power supply details shown on the appliance rating label.
- Never use a damaged appliance! Disconnect the appliance from the power source and contact your supplier if it is damaged.
- Danger of electric shock! Do not attempt to repair the appliance yourself. In case of malfunction, repairs are to be conducted by qualified personnel only.
- To avoid damaging the cord, do not squeeze, bend or chafe it on sharp edges. Keep it away from hot surfaces and open flames as well.
- Lay out the cord in such a way that no unintentional pulling or tripping over it is possible.
- Do not open the appliance casing under any circumstances. Do not insert any foreign objects into the inside of the casing.
- Never use accessories which are not recommended by the manufacturer. They could pose a safety risk to the user and might damage the appliance. Only use original parts and accessories.

- Keep the appliance away from any hot surfaces and open flames. Always operate the appliance on a level, stable, clean and dry surface. Protect the appliance against heat, dust, direct sunlight, moisture, dripping and splashing water.
- Do not place objects with open flames, e.g. candles, on top of or beside the appliance.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- The fixed wiring for applicant shall have an all-pole disconnection device.
- Disconnection incorporated in the fixed wiring is in accordance with AS/NZS 3000.
- This product must be earthed – if no earth feed wire is available, consult an electrician.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules. To achieve this install appropriate switched fused connection unit.
- Note! A switched fused connection unit having a contact separation of at least 3mm in all poles should be connected in fixed wiring.
- Connect the incoming positive, neutral and earth cables to the terminals of the switched fused connection unit. Ensure connections are tight.
- The spur outlet must still be accessible even when your oven is located in its housing to enable the appliance to be disconnected from the mains supply.

Safety:

- Attention, the glass is extremely fragile. Always wear gloves when handling.
- For your safety, this product is made of tempered glass. This type of glass is highly resistant but has the feature to retain the “memory” of shocks.
- Therefore, it should handle the product with the greatest care to avoid shocks and twists, especially during installation.
- Avoid installing this type of product in areas where it would be highly exposed to shocks.
- Do not let children play with the product.
- Do not stick adhesive film on the glass surface. In case of breakage, it would generate large pieces that could be dangerous

Electrical connection

Danger of electric shock!

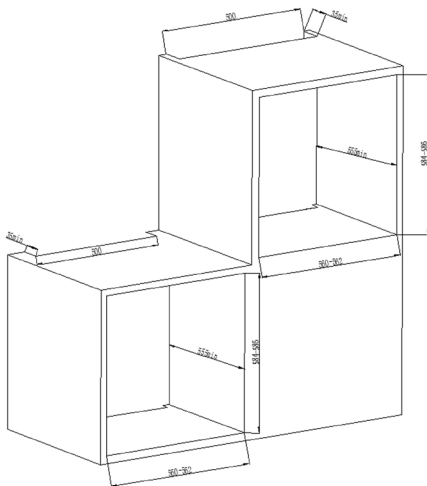
- Any electrical installation must be carried out by an authorised professional.
- All fittings must be installed by a competent person in accordance with local regulations. If in doubt, consult a qualified electrician.
- Important! Always switch off the electricity supply at the mains during installation and maintenance. We recommend that the fuse is withdrawn or circuit breaker switched off at the distribution board whilst work is in progress.
- Always disconnect the power supply prior to cleaning the appliance. If the switched fused connection unit is difficult to reach, shut off the power supply by using the corresponding circuit breaker at the distribution board.
- Clean the appliance thoroughly before first use. The oven should be cleaned regularly and any food deposits removed.
- Never clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should select a cooking temperature and function that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the drip tray where appropriate.
- Excess spillage must be removed before cleaning and take out all your accessories.

Cleaning

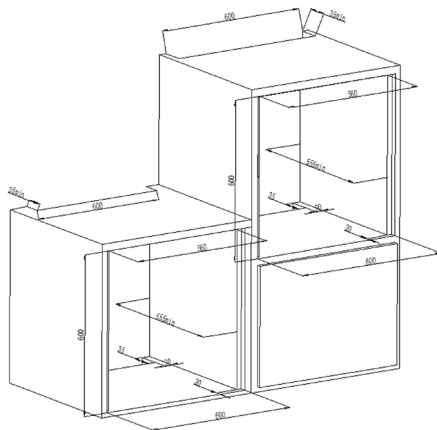
Installation

Before installation

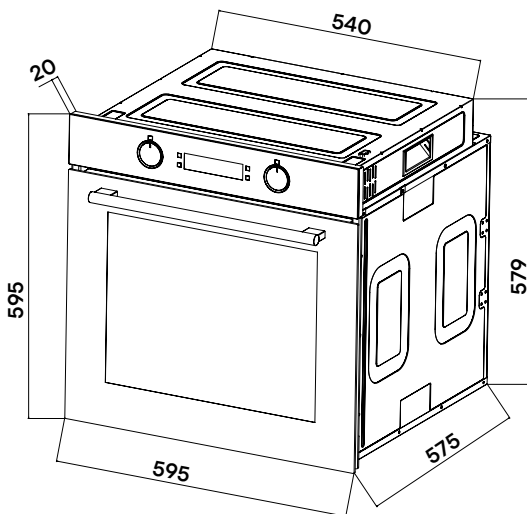
- The appliance should be installed built in the cabinet. It should be keeping safety distance with appliance and the kitchen walls. Please check below picture details. (unit in mm).
- Surfaces, synthetic laminates and adhesives used must be heat resistant (100° minimum), and neighbouring unit fronts up to 70°.
- Kitchen cabinets must be set level and fixed. A gap of 5 mm is required between the appliance and surrounding unit fronts.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.



Installation Method 1



Installation Method 2



Installation and connection

Material damage!

The door and/or handle must not be used for lifting or moving the appliance.

- For installation the appliance must be connected in accordance with all local gas and/or electrical regulations.
- Carry the appliance with at least two persons.
- Use the slots or wire handles located at both sides to move the appliance.

Connection to the mains supply

This appliance must be earthed!

- Our company shall not be held responsible for any damage caused by using the appliance without an earthed socket. Risk of electric shock, short circuit or fire by unprofessional installation! The appliance may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after correct installation.
- Risk of electric shock, short circuit or fire by damage of the mains lead! The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance. If the mains lead is damaged, it must be replaced by a qualified electrician.
- The mains supply must correspond to be data specified on the rating plate of the appliance. The appliance mains cable must correspond to the specifications and the power consumption.

Risk of electric shock!

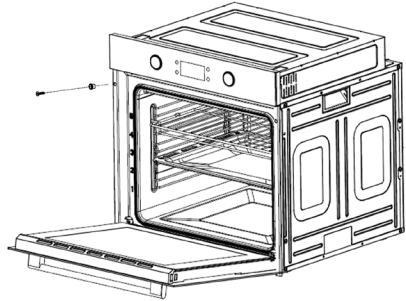
Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

Installation

1. Slide the oven through the cabinet aperture, align and secure.
2. Fix your oven with the 2 screws and washers as indicated in the figure.

Final check

3. Connect the appliance to the mains supply and switch on the mains supply.
4. Check function.

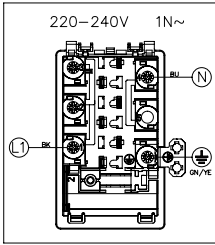
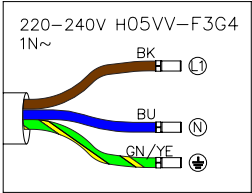
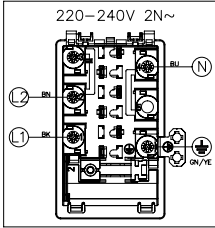
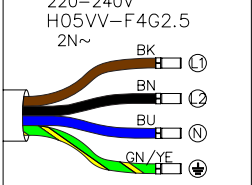
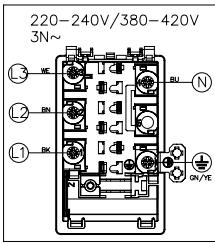
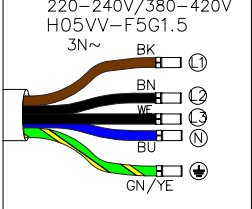


Prior to start up of the appliance

- Once this simple operation has been carried out the oven is ready to use for cooking.
- This appliance is exclusively for domestic use.
- Use the oven to cook food only.
- Before cooking, make sure all oven accessories that are not required are removed from the oven.
- Pre-heat the oven to the cooking temperature before using it.
- Place the cooking trays in the center of oven and leave space in between when using more than one, so that the air can circulate.
- Do not put oven trays on the base of the oven or cover it with aluminium foil. This will cause thermal accumulation. The cooking and roasting times will not coincide and the enamel may be damaged.
- Try to open the oven door as little as possible to see the food (the oven light remains on during cooking).
- Take care when opening the door to avoid contact with hot parts and steam.

Remember to connect the safety circuit to the connection box terminal marked with. The electricity supply for the cooker must have a safety switch which enables the power to be cut off in case of emergency. The distance between the working contacts of the safety switch must be at least 3mm.

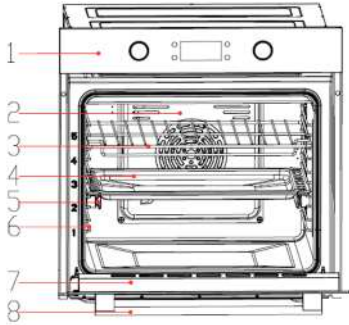
Before connecting the cooker to the power supply it is important to read the information on the data plate and the connection diagram.

CONNECTION DIAGRAM Caution! Voltage of heating elements 230V Caution! In the event of any connection the earth wire must be connected to the \oplus PE terminal		Recommended type of connection lead	
1	For 230 V earthed one-phase connection, bridges connect 1-2-3 terminals and 4-5 terminals, earth wire to \oplus	220-240V 1N~ 	220-240V H05VV-F3G4 1N~ 
2	For 230V earthed two-phase connection, bridges connect 2-3 terminals and 4-5 terminals, the earth wire to \oplus	220-240V 2N~ 	220-240V H05VV-F4G2.5 2N~ 
3	For 400-230V earthed two-phase connection, bridges connect 4-5 terminals, phases in succession 1,2 and 3, Neutral to 4-5, the earth wire to \oplus	220-240V/380-420V 3N~ 	220-240V/380-420V H05VV-F5G1.5 3N~ 

L1=R, L2=S, L3=T, N=neutral wire terminal, PE= earth wire terminal

Your New Oven

Oven Review

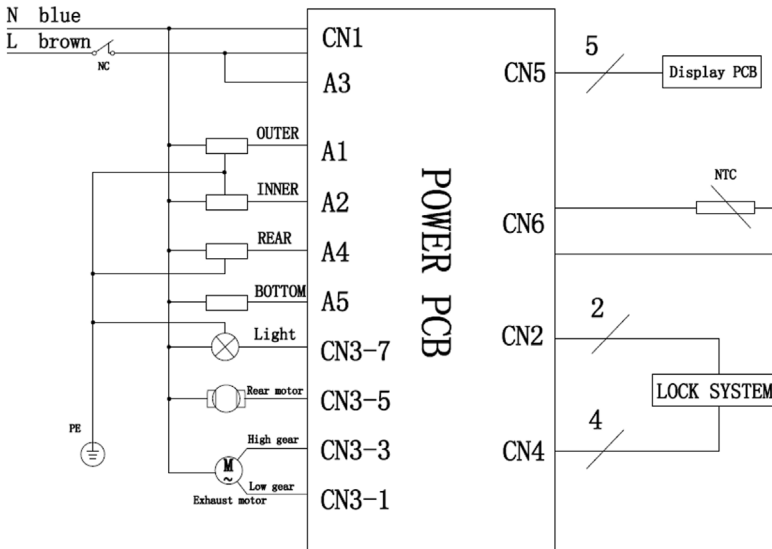


1. Control Panel
2. Fan motor (behind steel plate)
3. Wire Rack
4. Baking Tray
5. Guide sliding
6. Side Shelf
7. Oven Glass Door
8. Handle

Technical Specifications

Voltage/frequency	220-240V/50Hz
Total power consumption	2.8KW
Cable type/section	H05VV-F 3x1.5mm ²
Cable length	1.2m
External dimensions(height/width/depth)	595/595/575 (mm)
Installation dimensions(height/width/depth)	600/600/ min 575 (mm)
Main oven	Multifunction oven
Oven lamp	25W/350°C

Electrical principle diagram



Accessories

1. The accessories supplied with your appliance are suitable for making many meals. Ensure that you always insert the accessories into the cooking compartment the right way round.
2. There is also a selection of optional accessories, with which you can improve on some of your favorite dishes, or simply to make working with your oven more convenient.

Inserting accessories

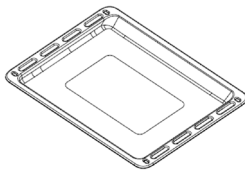
You can insert the accessories into the cooking compartment at 5 different levels. Always insert them as far as they will go so that the accessories do not touch the door panel.

The accessories can be pulled out approximately halfway until they lock in place. This allows dishes to be removed easily.

Note: The accessories may deform when they become hot. Once they cool down again, they regain their original shape. This does not affect their operation.

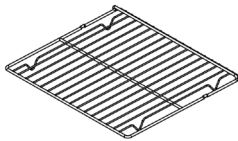
Oven tray

For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.



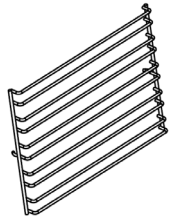
Wire rack

Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



Side shelf

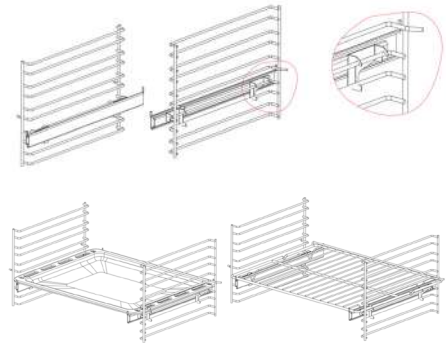
①②③④⑤ on behalf of five different height positions for your choosing. For removable side shelf, you can adjust four different height positions to bake food. Used for placing grills and trays which fixed to the sides of the oven cavity.



For cooking larger, the side shelf can be removed, wire rack can be put on the oven floor, using functions as grill, full grill, full grill with fan .

Telescopic Rail Runner

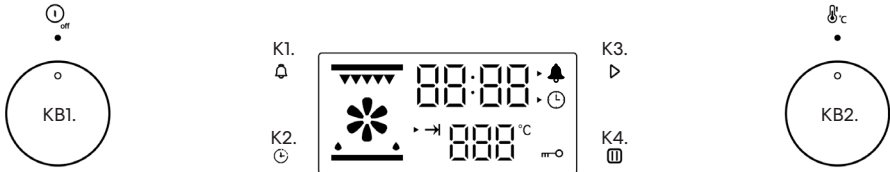
Generally installed on the second or fourth layer of the side shelf, it can support the oven tray or wire rack to be pulled out and pushed smoothly, which is convenient for placing and taking out food.



Control panel

Here, you will see an overview of the control panel. Depending on the appliance model, individual details may differ.

Button Icon Meanings



K1. Reminder/Parameter switch (temperature/time)

K2. Clock

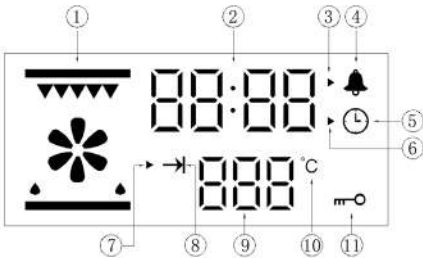
K3. Startup

K4. Pause/ cancel

KB1. Plus/minus (cooking function)

KB2. Plus/minus (temperature/time)

Display Section



Display Screen Icon Meanings

1. Function icon
2. Display the time
3. Reminder time setting icon
4. Reminder time icon
5. System time icon
6. System time setting icon
7. Work parameter setting icon (time and temperature)
8. Oven working icon
9. Display the temperature
10. Unit of degree Celsius °C
11. Lock function

Program & Function Instructions

Power on

When the oven connects to power supply, all indicator lights of the display board will light up for 1 second and then enter the clock setting state. The default display is "12:00", hour "12" flashes, the system clock setting icon "▶" flashes, and the system clock icon "🕒" is always on. The clock can be input at this time, refer to clock setting requirement for details.

- After 10 seconds without any operation and the oven will enter to adjust minute automatically.
- Within 10 seconds without any operation when adjusting minute, the oven will enter standby mode automatically.
- Under the standby mode, the display always shows system time. (Refer to picture 3.)



Pic 3: Initial standby mode

- When oven is powered on, the oven door lock will start to self-inspection. During the self-inspection, the door lock will run back and forth automatically. If there is no abnormal alarm within 20 seconds, then self-inspection is completed. Or if it shows fault code "E-3" during the self-inspection, please refer to protection function for problem analysis, you can touch "□" to cancel the fault code and return to standby mode.

Time setting

- In the standby mode, pressing the K2 button "🕒" button once to enter the system clock setting state, the hour segment of the clock and the setting icon "▶" flash, and the hour is set by rotating the switch KB2. (0-23-0 is recyclable)

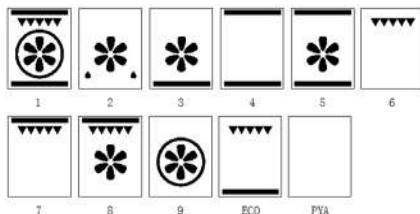


Pic 4: Hour and minute adjustment display

- After adjusting the hours, re-touch K2 button "🕒" to switch to minute adjustment. Minute segment and the setting icon "▶" flash, you can set minute time by rotating programming switch KB2. (0-59-0 recyclable)
- After adjusting the minutes, re-touch the K2 button "🕒" to confirm, clock setting accomplished, the clock setting icon "▶" goes out and the second icon ":" flashes.
- When the hour and minute are set, the system clock setting icon "▶" flashes and the system clock icon "🕒" is always on. After confirming, the setting icon "▶" is off and the system clock icon "🕒" continues to be displayed.
- In the hour setting, if you do not touch the K2 button "🕒" to confirm within 10 seconds, it will automatically switch to the minute setting. If the K2 button "🕒" is not confirmed within 10 seconds after the clock setting is completed, the system defaults to complete the clock setting and automatically returns to the standby state. If the clock is not set within 20 seconds after power-on, the system default clock is 12:00 and enters standby state. If the power is turned off, the clock will be reset.
- In the standby state, only the system clock is displayed.

Function Setting

- Under standby status, choose different functions by rotating the programming switch KB1 in turn, refer to picture 5 for the order. (Non-recyclable, last program setting retention)

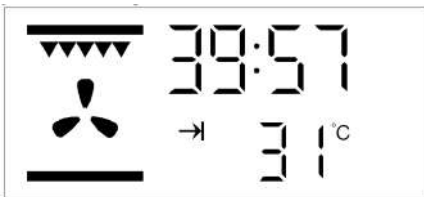


Pic 5: Oven function mode

- When selecting the function, the clock position shows the default cooking time of the corresponding function (it will show "Eco" under Eco mode), the temperature position shows the default temperature of the corresponding function. For temperature adjustable function mode, temperature place will display default temperature value of corresponding function and flash, temperature icon "°C" will flash, and

the setting icon “▶” flash as well as the oven working icon “→” is always on. You can rotate the programming switch KB2 to set the cooking temperature. If temperature is not adjustable for that function, the default cooking time and the setting icon “▶” flash, and the oven working icon “→” is always on.

- For the temperature adjustable function mode, after the cooking temperature is set, touch K1 button “◻” to switch to cooking time adjustment, display screen will appear default cooking time of corresponding function and flash, the setting icon “▶” flash and working time icon “→” is always on, can rotate programming switch KB2 to set the cooking time you desired.
- For the temperature is not adjustable function mode, you can set the cooking time directly.
- Please refer to the above for detailed operation.
- If the cooking time and temperature are not set or not touching K3 button “▶” within 10 seconds of completion, the system automatically returns to standby status.
- Working status display as followings:



Pic 6: Working status display

- Note:
 - Normal function cooking time setting range is 0 minutes to 10 hours.
 - When the cooking time is set to 0 minutes, if the K3 button “▶” is touched at this time, the oven will not work and the system will automatically return to the standby state.
- After setting the cooking time and temperature, press the K3 button “▶” to activate the oven and corresponding icon stop flashing, the cooking time begin to countdown.
- Cooking note: When cavity temperature is close to set temperature, oven will prompt for 2 seconds. If cooking time countdown to 0, oven will stop cooking (exhaust fan will continue to work), and the system return to standby status automatically. Buzzer will continuously prompt for 5 minutes (1s/time), exhaust fan will stop working after cavity temperature is below 100°C.
- The display screen will appear the actual temperature of oven cavity, and display Lo°C when lower than 30°C.

Pyrolytic self-cleaning mode

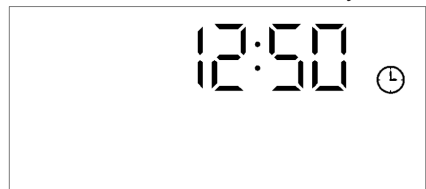
- Switch to the self-cleaning mode by rotating the encoding switch KB1. The default temperature of this mode is not adjustable, default working time is 1.5 hours. You can rotate KB2 to adjust the working time, the adjustable working time range is 1.5 hours to 2.5 hours.
- After selecting the pyrolytic self-cleaning mode and setting working time, touch K3 button “▶” to start working. At this time, “→” icon will display, door lock will be activated, door lock icon “⊖” will always display, indicating that the oven door has been locked and pyrolytic self-cleaning mode starts, touch K4 button “⊖” can pause or cancel the function.
- After the self-cleaning function is confirmed and started, working time begin to countdown, and the symbol “PWR” appeared on the display screen. Oven lamp off after pyrolytic self-cleaning mode is activated.
- After start self-cleaning, door lock function will be activated automatically, the oven door will be locked and self-cleaning process starts. After self-cleaning process is running, if the display screen shows error code “E-3”, please refer to protection function for problem analysis. You can touch K4 button “⊖” to cancel the error code and return to standby mode. After troubleshooting, reset self-cleaning function, and touch K3 button “▶” again to start.

Door lock function

- Door lock display: When self-cleaning process is completed, oven will enter standby mode, when oven cavity temperature is higher than 300°C, display screen will display door lock icon “⊖”(refer to pic 8.), Door lock will be relieved automatically when cavity temperature is lower than 280°C, door lock icon “⊖” on the display screen will extinguish at this time. (Refer to pic 9)



Pic 8: Door lock activated under standby status



Pic 9: Door lock relieved under standby status

Door lock is activated: oven will be locked under following status:

- Among all function mode(except for defrost mode),door lock will automatically be activated when oven cavity temperature is higher than 300°C.
- During self-cleaning process, door lock will be activated.
- When temperature sensor is abnormal, and oven cavity cannot reach setting temperature within 15 minutes, door lock will automatically be activated. (except for defrost mode)
- When oven is under standby mode, and temperature sensor is open-circuit or short circuit, door lock will be activated and cooling fan still works, display effect will be as picture 8 shown.


Door lock is relieved: oven will be unlocked meeting the following requirements:

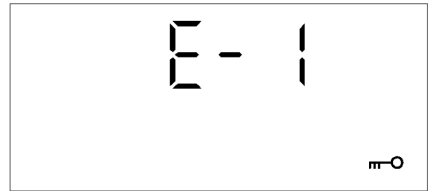
- When self-cleaning process is completed or paused, oven door lock will automatically be relieved only when oven cavity temperature drops to below 280°C. If electricity is cut off during self-cleaning process, oven door will be unlocked only after power on again. (Note: Even if power on again, oven door will be automatically unlocked only when cavity temperature is below 280°C.)
- During other function mode working, if oven temperature is abnormal, the oven door will be relieved only when cavity temperature is below 280°C.

Forced unlocking: In the case of oven lock, you can press and hold the “K2+K4” button to unlock in the oven standby state. When you hear the sound “Beep” the door lock is forced unlock, the door lock icon will be extinguished. The door can be opened and door lock function is disabled.


- Note: After the oven door lock is forcibly unlocked, the oven must be powered off and re-powered. The door lock will be self-tested after the power-on process, and the oven can be used normally after self-test.

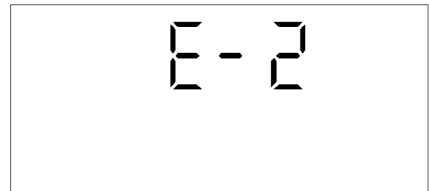
Protection function

- Display will show E-1 if sensor is short circuit or open circuit under cooking mode, buzzer will continuously prompt for 10 times (1s/time), refer to picture 10. Oven will be locked at this time, touch K4 button “” can return to standby mode.




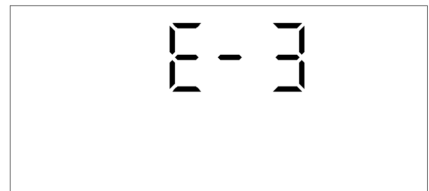
Pic 10: Sensor abnormal alarm display

- When the temperature <35°C after 5 minutes of heating(except for defrost mode and Eco mode), it means there is a fault with the heating element, display will show E-2, buzzer will continuously prompt for 10 times(1s/time), refer to pic 11.Touch K4 button “” can return to standby status.



Pic 11: Heat element abnormal alarm display


- During self-cleaning process, if display screen shows error code “E-3” when door is locked, it means door lock or detection circuit is faulty. When the error code appears, the buzzer will continuously prompt for 10 times (1s/time), refer to pic 12. Touch K4 button “” can return to standby status.







Pic 12: Door lock abnormal alarm display

- In any state, when the power board cannot receive valid communication data from the display board for 20 seconds, the power board automatically turns off all loads, and the display board shows error code “E-5”. When the display board cannot receive valid communication data from the power board for 20 seconds, the display board shows error code “E-6”.














Enquiry function

- Under cooking process state, touch K2 button “” once can query system time, the clock position shows the current time of the system,





second icon will flash. Re-touch K2 button “” or without operation within 10s, it will automatically return to the cooking time display status.

- After the reminder time setting is completed, and the oven under cooking state, touch K1 button “” can query the alarm remaining countdown. Re-touch K1 button “” button or without operation within 10s, it will automatically return to the original state. You can query the remaining alarm time and reset the alarm time under standby state. When the alarm countdown time is less than 1 minute, the clock position shows .



Reminder function

- Touch K1 button “” button under standby state to enter to reminder function setting, the hour segment will flash, minute segment will long lit. The reminder time setting icon “” flashes, the reminder time icon “” is always on.
- Rotate programming switch KB2 to set the hour, the hour segment is always bright, the setting range is 0-23;
- Touch K1 button “” button again, minute segment flashes, and hour segment keeps bright;
- Rotate programming switch KB2 to set the minute, the minute segment is always bright, the setting range is 0-59;
- When the alarm time is set, you can touch K3 button “” for confirmation. At this time, the display shows the system time, the reminder time setting icon “” goes out, the second icon “” flashes, the “” is always on, and the reminder time starts to count down in seconds. When the time countdown to 00:00, buzzer will sound for 1 minute, and the reminder time icon “” is always flashing, then press any button to stop flashing.
- Note:
- During setup, second icon “” and alarm clock icon “” will always bright.
- During setup, touch K4 button “” button will cancel the current reminder time setting and return to standby state.
- If a reminder function has been set, then reminder icon “” should always be displayed when the menu is working, and the reminder time can be queried.

Start/pause/cancel function











- After setting up the cooking function, touch K3 button “” to start working; if touching K3 button “” button when the cooking is suspended, you can restart the work.
- During oven cooking, touch K4 button “” once can pause the cooking, temperature, time and oven working icon “” flashes, function icon is

always on; Touch K4 button “” again will cancel current cooking.

- When setting system time, press K4 button “” to exit the clock setting state directly and return to standby state.
- When oven function, cooking time and temperature are set, press K4 button “” to exit function setting state and return to standby state.

Oven functions

This appliance has 11 functions available.

Icons	Function description
	<p>RAPID PREHEATING: This mode the inner and outer part of the top heat element and the bottom heat element are both activated to alternately heat circulating, in this mode, also the fan is in operation to provide an even distribution of the heat and shorten the food roasting time, suitable for rapid preheating the oven.</p>
	<p>DEFROST: The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for the defrosting instructions.</p>
	<p>FAN AND BOTTOM ELEMENT: This method of cooking utilizes the bottom element in conjunction with the fan, which helps to circulate the heat quickly. This function is suitable for food needing to heat bottom, for example pizza etc.</p>
	<p>CONVENTIONAL OVEN (top outer and bottom element): This method of cooking provides traditional cooking, with heat from the top and bottom elements. This function is suitable for roasting and baking on one shelf only.</p>
	<p>INTENSIVE BAKE: This method of cooking is a conventional cooking method, the oven heats from top element to bottom element, and the fan helps to circulate the heat to achieve an even baking result. This function is suitable for roasting and baking on one shelf only.</p>
	<p>HALF GRILL: This method of cooking utilizes the inner part only of the top element, which directs heat downwards onto the food. This function is suitable for grilling small portions of bacon, toast and meat etc.</p>
	<p>FULL GRILL: This method of cooking utilizes the inner and outer parts of the top element, which directs heat downwards onto the food. This function is suitable for grilling medium or large portions of sausages, bacon, steaks, fish etc.</p>
	<p>FAN AND GRILL: This mode by using top heat element and fan together, to let the inner heating circulate quickly. It is suitable for needing bake food quickly and locking the inner moisture of food, such as beefsteak, hamburger, and some vegetables.</p>
	<p>FAN FORCED: This method of cooking uses the circular element whilst the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.</p>
	<p>Energy saving grilling mode: This method of cooking uses the top inner heating element and the bottom heating element to control the temperature, making the grilling more energy saving, mainly suitable for large food, oven temperature rises slowly, the heat fully penetrates and the excess heat consumption is reduced.</p>
<p>Pyrolytic</p>	<p>Self-cleaning mode (the display will show “P”):</p> <ol style="list-style-type: none"> 1. Before use of the self-cleaning function, all the accessories such as the wire rack, oven pan and side shelves must be taken out of the oven, otherwise the high temperature will damage the fittings. 2. When the temperature of the cavity reaches the high temperature of carbonization, the grease and food residue will be carbonized for easy cleaning.

Before First Use

Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. one hour of Top/bottom heating at 250°C is ideal for this purpose. Ensure that no packaging remnants have been left in the cooking compartment.

- Use the function selector to set Top/bottom heating.
- Set the temperature selector to 250°C. After heating one hour, switch off the oven.

Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time, whenever possible. You can cook by placing two cooking vessels onto the wire grill.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

How to operate the oven

General information on baking, roasting and grilling

Risk of scalding by hot steam! Take care when opening the oven door as steam may escape.

Tips for baking

1. Use non-stick coated appropriate metal plates or aluminium containers or heat-resistant silicone moulds.
 2. Make best use of the space on the rack.
 3. It is recommended to place the baking mould in the middle of the rack.
- Keep the oven door closed.

Tips for roasting

1. Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey or a large piece of meat.
2. Meat with bones takes about 15 to 30 minutes longer before it is cooked than a roast of the same size without bones.
3. You should calculate about 4 to 5 minutes cooking time per centimetre height of the meat.
4. Let meat rest in the oven for about 10 minutes after the cooking time. The juice is better distributed all over the roast and does not run out when the meat is cut.
5. Fish in a fire-resistant dish should be placed on the rack at the medium or lower level.

Tips for grilling

Grilling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without it drying out too much. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with a high water content such as tomatoes and onions.

Trouble Shooting Tips

The oven may have some abnormal breakdown during working, you can check the fault list before calling to the after-sell service, maybe some breakdown you can repair by yourself.

Normal operation:

When first using the oven, it may have some situation of peculiar smell and smoking for some hours; Open the heating pattern to let the oven burn without anything for 1 hour when use the oven for the first time, then close the heating function, waiting for some time until the oven is cold, open the door and clean the oven.

When oven working, it may have sounds of crisp because of well of metal.

If the heating foods have some moisture, the heating emission hole may blow steam during the working operation.

The fan will start to work after 15 minutes after oven begin to work. Even if the oven is closed, fan will continue to work for 35 minutes.

Please preheat before put food in oven when for baking.

For a long cooking, you can turn off the oven before stopping the oven and using the balance heat to finish the cooking.

Fault	Possible Causes	Solution
Oven doesn't work.	Interrupt electrical current	Check your kitchen light or other appliance if working on
	Breaker malfunction	Check if your breaker is working on
	Forgot to push the timer function	Reset the timer function
Oven light doesn't work.	Light bulb is blown.	Replace bulb as described in the manual in the section "Maintenance and cleaning".
	No electrical current	Check if the oven has electrical current
Oven suddenly stops working during use	Power Interruption	Check your kitchen light or other appliance whether still working on
	Normal close thermostat protective	Check if the cool fan is working, if yes, need change for a new normal close thermostat
Oven will not heat.	No temperature is selected.	Choose a temperature turning the selector.
	If this model has timer, you may not have set up the timer	Set up the timer
	No power	Check the power box
	Heating element was damaged	Change for a new heating element
Water comes out from the glass door when working	Door seal is blow-by	Change for a new door seal
	Hinge is not strong enough	Change for a new hinge

If the problem has not been solved:

1. Separate unit from the mains supply (deactivate or unscrew fuse).
2. Call the after-sales service of your store reseller; Do not attempt to repair the appliance yourself. There is no customer service items inside the appliance.

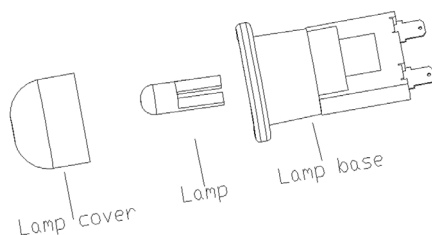
Maintenance and Cleaning

- The oven should be cleaned after every use. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.
- After cleaning the oven chamber wipe it dry.
- Never clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should select a cooking temperature and function that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the drip tray where appropriate.
- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.
- Any damage that is caused to the appliance by a cleaning product will not be fixed free of charge, even if the appliance is within the guarantee period.
- Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

Replacement of the oven light bulb

- In order to avoid the possibility of an electric shock ensure that the appliance is switched off before replacing the bulb.
- Set all control knobs to the position "0" and disconnect the mains plug, unscrew and wash the lamp cover and then wipe it dry.

- Pull out the light bulb from the socket, replace the bulb with a new one—a high temperature bulb (300°C) with the following parameters:
 - voltage 230V
 - power 25W
 - thread G9.
- Do not use any other type of bulb.
- Insert the bulb in, making sure it is properly inserted into the ceramic socket.
- Screw in the lamp cover.



Cleaning the oven

No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

To clean the side walls and oven door

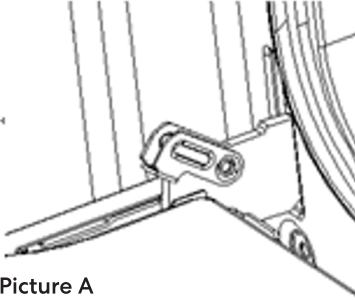
- Take down left and right side-shelves, method is pushing the bottom of shelves and pull to sides at the same time, push up side shelves and rotate up to level, and pull out the rack.
- Cleaning left and right sides, order of install is opposite to the order of take down.

Detaching and attaching the oven door

- For cleaning purposes and to remove the door panels, you can detach the oven door. Every door hinge has a locking rod, when it is close, door was fixed in place, then the door was not disassembly. If in order to remove down door to open the locking rod, hinge will be locked and would not bite.
- When the hinge not locked, it will have a big strength to close in sudden. Make sure locking rod closed all the time, and insure it was open when remove the door.

Remove the door

- Full open the door.
- Fold up the right and left side of locking rod. (picture A)
- Close the door until reach to stop step, hold on both left and right sides of the door, then reclose the door, upward and downward and pull out the door.



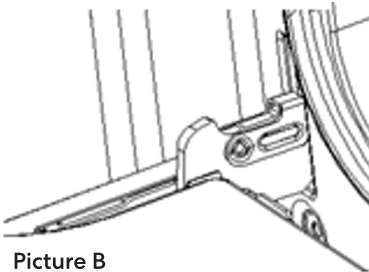
Picture A

Install the oven door

Accord to the opposite order of door disassembly

- When installing oven door, make sure both hinges plug into opening mouth directly.
- Both sides of hinge rabbet must bite up each other.
- When open the door, spread down locking rod (picture B)

! If the door drop accidentally or hinges shut up suddenly, do not put your hand in the hinges. Please call your after-sell department.



Picture B

Remove and install the door

Remove

- Remove oven door, put it on a piece of cloth.



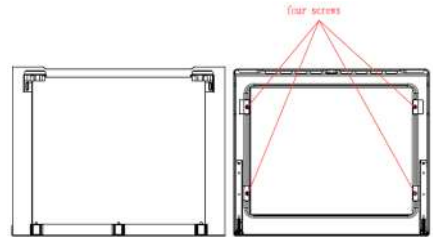
- Remove the three screws using a cross screwdriver.



- Lift up the enamel door and then push forward.



- Flip the enamel door, remove the four screws using a cross screwdriver .



Notice! Dangerous!

If the glass has some scratches, it may lead to crack.

Don't use the glass spatula, acute and corrosive cleaning product or detergent to clean the glass.

Install

- Plug the inner glass into glass pressure groove.
- Both right and left sides need put down alignment to card slot and push the glass to its place.
- Put on the oven door.

Remove and install side shelves

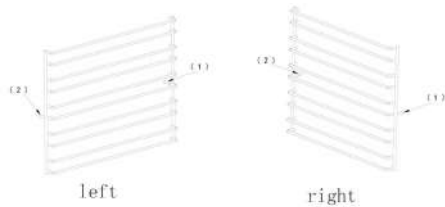
In order to clean sides of oven, you should remove the side shelves to clean the oven. And Install the side shelves back when finish cleaning.

Remove the shelves:

- Left - First pull out the position (2), then pull out the position (1)
- Right - First pull out the position (1), then pull out the position (2)

Install the shelves:

- Left - First insert position (1), then push (2) into place
- Right - First insert position (2), then push (1) into place



Replacing the oven lamp

! If the bulb in the oven Light fails, it must be replaced. Risk of electric shock!

- Switch off the circuit breaker in the fuse box.
- Place a towel in the oven when it is cold to prevent damage.
- Unscrew the glass cover by turning it anti-clockwise.
- Replace the bulb with one of the same type.
- Screw the glass cover back in.
- Remove the towel and switch on the circuit breaker.

Regular inspections

Besides keeping the cooker clean, you should:

- Carry out periodic inspections of the control elements and cooking units of the cooker. After the guarantee has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years.
- Fix any operational faults
- Carry out periodical maintenance of the cooking units of the cooker.

Caution!































- All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorized fitter.

Test Dishes

We provide all kinds of recipes and ideal setting for choice here. It will show you which heating type and which temperature are the most suitable for your dishes. You can find information about the appropriate accessories and its insertion height, as well as tips on cooking containers and methods of preparation.

Instructions:

1. The values in the table apply to dishes placed in a cold and empty oven. Only pre-heat the oven when it states in the table below. Do not lay the oil-proof paper onto the accessories before pre-heat is completed.
2. The baking parameters given in the table are approximate and can be corrected based on your own experience and cooking preferences.
3. Please use the accessories provided. Before cooking, check that any accessories that are not required are removed from the oven.
4. Oven glove must be used when removing the accessory or ovenware from the appliance.

Dish	Accessory	Heating function	Rack position	Temperature setting (°C)	Heating time* (mins)
Small cake	Bake Pan		3rd layer	180-200	20-30
Sponge cake	Round model		2nd layer	165-185	30-45
	Round model		2nd layer	140-160	30-40
Apple pie	Bake Pan		4th layer	170-190	45-55
	Bake Pan		4th layer	155-175	50-60
Pizza	Bake Pan		3rd layer	190-210	10-20
	Bake Pan		3rd layer	190-210	10-20
	Bake Pan		3rd layer	190-210	10-20
Butter biscuit	Bake Pan		3rd layer	160-180	15-25
	Bake Pan		3rd layer	140-160	20-30
Bread piece (12 piece)	Rack		4th layer	240-250	2-6
	Rack		4th layer	240-250	2-6
Sausage	Rack		3rd layer	190-210	10-20
Ribs	Rack		3rd layer	190-210	30-40
	Rack		3rd layer	190-210	20-30
	Rack		3rd layer	190-210	25-35
	Rack		3rd layer	190-210	20-30
	Rack		3rd layer	190-210	20-30
Beef patties	Rack		3rd layer	200-220	20-30
	Rack		4rd layer	200-220	20-30
Beef steak	Rack		2nd layer	190-210	20-30
Small Whole chicken (1.2Kg)	Rack		2nd layer	180-200	60-70
	Rack		2nd layer	190-210	50-60
	Rack		2nd layer	180-200	35-45
	Rack		2nd layer	190-210	55-65
Roast chicken wings	Rack		3rd layer	190-210	40-50
	Rack		3rd layer	180-200	25-35
	Rack		3rd layer	180-200	25-35
	Rack		3rd layer	180-200	25-35
Whole fish	Rack		2nd layer	210-230	20-30

*excludes preheating time

Environmental Note

Note: Before discarding an old appliance, switch off and disconnect it from the power supply. Cut off and render any plug useless. Cut the cable off directly behind the appliance to prevent misuse. This should be undertaken by a competent person.



DISPOSAL: Do not dispose this product as unsorted municipal waste. Connection of such waste separately for special treatment is necessary.

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). 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.

The symbol on the product or on the documents accompanying the product indicates that this appliance 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.

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office or local waste management office.

The packaging materials that we use are environmentally friendly and can be recycled. Please discard all packaging material with due regard for the environment.

Transportation

Keep the original carton of the product and use this packaging if the item needs to be transported.

Follow the transport signs on the carton.

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

Tape cardboard or paper onto the inside face of the glass as it will be prone to damage from the trays. Use cardboard covers for the wire grill and trays in your oven. Also tape the oven's covers to the side walls.

If the original carton is unavailable, take measures to protect the external surfaces (glass and painted surfaces) of oven against possible blows, as well as the above.

Warranty

1.1 In this warranty:

- 1.1.1 Australian Consumer Law means the law as set out in Schedule 2 of the Competition and Consumer Act 2010;
- 1.1.2 Company means GSM Retail Australia Pty Ltd ABN 53 007 682 475 of 142-144 Fullarton Road, Rose Park SA 5067. Telephone 1300 373 199. Email admin@gsmretailgroup.com
- 1.1.3 Consumer means a "consumer" as that term is defined in Section 3 of the Australian Consumer Law as the original purchaser of a Mistral product;
- 1.1.4 Consumer Guarantees means the guarantees under the Australian Consumer Law;
- 1.1.5 You means the Consumer.

1.2 Nothing in this warranty affects any person's rights under the Australian Consumer Law. The benefits to any consumer under this warranty are in addition to the rights and remedies available under any Consumer Guarantees.

1.3 Subject to the other clauses of this warranty, the Company warrants to the Consumer that the Mistral product will be free of manufacturing defects and will perform to the Company's specifications.

1.4 The benefit of this warranty extends only to the Consumer as original purchaser of a Mistral product which is installed in a domestic household area.
*The In Home warranty does not apply to Commercial and or industrial usage.*Please See 1.7.7 for additional information

1.5 This warranty commences on the date of purchase of the Mistral product by the Consumer and continues for the benefit only of the Consumer until the expiry of !No (3) year (Warranty Period).

1.6 If within the Warranty Period a manufacturing defect is discovered in the Mistral product or it fails to perform to the Company's specifications as a result of some defect in materials, components or workmanship (Defect) then the Company will, at its option, repair the Mistral product or supply a replacement Mistral product free of charge. A replacement Mistral product may differ from the original product purchased by the Consumer.

1.7 This warranty will not apply to any Mistral product:

- 1.7.1 Installed by any person other than a qualified tradesperson; or
- 1.7.2 Subjected to misuse, neglect, negligence or accidental damage; or
- 1.7.3 Operated in any way contrary to any operating or maintenance instructions; or
- 1.7.4 Improperly handled, installed or maintained; or
- 1.7.5 Altered or modified prior to or after installation; or
- 1.7.6 Damaged directly or indirectly by power surges, electrical storm damage or connection to incorrect power supply
- 1.7.7 Industrial and or Commercial usage is inclusive of staff areas in office/ shop environments, hotel motel or other similar accommodation or rental type properties including Bed and Breakfast establishments.

The Australian Consumer Law requires the inclusion of the following statement with this warranty:

Our goods come with guaranteed 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.

- 1.8 You must provide proof of your purchase of the Mistral product and the date of purchase in order to obtain the benefit of this warranty.
- 1.9 If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the Mistral product for service nor the service agent's traveling costs to and from your home.
- 1.10 If you are required to transport the Mistral product to the Company or its service agent, you must ensure it is safely disconnected by a qualified tradesman and securely packed and insured. The Company does not accept any responsibility for loss or damage of the Mistral product prior to it being received by the Company or its service agent.
- 1.11 You will be responsible for all costs of returning a Mistral product to the Company and for redelivery of the Mistral product by the Company (whether it is the original or a repaired and/or a replacement Mistral product) and for any other expenses you incur in claiming under this warranty.
- 1.12 The Company or its service agent will examine any Mistral product and if the Company determines that it is defective through no fault of the Owner and is otherwise undamaged, the Company will repair or replace the Mistral product in accordance with this warranty.

DO NOT SEND IN THIS WARRANTY

Fill out the following details and file with your purchase invoice.

RETAIN & FILE WITH YOUR RECEIPT

Your purchase receipt/invoice is proof of date of purchase. If you are unable to establish the date of purchase, or if the fault is not covered by this warranty, or if the product is found to be in working order, you will be required to bear all service call charges.

GSM Retail Australia Pty Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation.

Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors there in. Purchased from:

Co. Name:

Address:

Date of Purchase:

Serial number:

NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this packaging slightly different to that

**FOR TECHNICAL ENQUIRIES CALL
1300 373 199 (AUSTRALIA)
0800 764 912 (NEW ZEALAND)
TO CONNECT YOU TO THE NEAREST AUTHORISED SERVICE CENTRE**



Gerard Sourcing & Manufacturing

GSM Retail Australia PTY LTD

GSM Retail Group has a policy of continual improvement throughout the product range. As such the unit contained within may differ slightly from the unit illustrated on the pack.

MADE IN CHINA for GSM Retail Australia Pty Ltd. Group Companies

