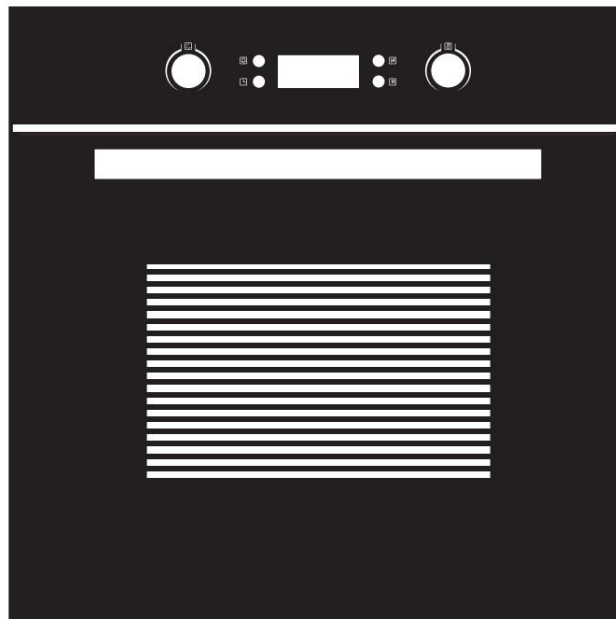


**wasco®**

**BUILT-IN OVEN 65P90E0**

**HN11974**

**User manual**



**Read the user manual carefully before using the oven.  
Save the user manual so you can refer to it later.**

## **SAFETY WARNINGS AND INSTRUCTIONS**

1. When the oven is first turned on, it may emit an unpleasant smell.  
The smell comes from the glue used to attach the oven insulation, and this is completely normal. Wait until the smell has dissipated before placing food in the oven.
2. The oven and the parts that can be touched become hot when the oven is in use.
3. Be careful not to come into contact with the hot share.
4. Children under 8 years of age should be kept away from the oven unless they are constantly supervised.
5. The oven can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities. mental abilities or lack of experience, if they are supervised or have been instructed in the safe use of the oven and understand the hazards involved.

Children must not play with the oven and should not clean the oven without adult supervision.

6. Do not use aggressive cleaning agents or sharp metal scrapers to clean the oven glass.
7. Such items can scratch the surfaces and result in permanent damage to the glass.
8. The oven becomes very hot during use.
9. Be careful not to touch the heating elements inside the oven.
10. Do not allow children near the oven, especially when the grill element is in use.
11. When replacing the oven light, make sure the oven is turned off to avoid electric shock.

12. The electrical installation of the oven must include the ability to disconnect the power to it.
13. When the oven is in pyrolytic cleaning mode, some parts of the oven become hotter than normal. Keep children away.
14. Children should be supervised to ensure that they do not play with the oven.
15. The oven is not intended for use by persons, including children, with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the oven by a person responsible for their safety.
16. Accessible parts of the oven may become hot during use. Keep children away.

### General regulations

- Do not use the oven with bare feet. Do not touch the oven if your hands or feet are damp or wet.
- Do not open the oven door frequently while the oven is in use.
- The oven must be installed by a professional. The manufacturer is not responsible for any damage caused by incorrect placement or installation by non-professionals.
- Do not place anything on the oven door when it is open. This may upset the oven's balance and damage the door or its hinges.
- Some parts of the oven remain hot for a long time after the oven has been switched off. Allow the oven to cool completely before touching these parts.
- If the oven is not to be used for a long period of time, it is recommended to disconnect the power to it.
- If the power cord is damaged, it must be replaced by a qualified person to avoid accidents.
- If abnormal amounts of food have been spilled in the oven, it must be removed before cleaning.
- Do not clean with steam.

## INSTALLING THE OVEN IN KITCHEN UNITS

Place the oven in a kitchen unit designed for this purpose. The oven can be placed under a kitchen worktop or in a kitchen unit. Secure the oven by screwing it into the two fixing holes in the frame. The fixing holes are located by opening the oven door and finding the holes. To ensure sufficient ventilation, the installation dimensions and distances in the user manual must be observed.

### Important!

For the oven to function properly, the installation location must be suitable for it. The sides of the kitchen unit must be made of heat-resistant materials. The glue in any veneered sides must be able to withstand a temperature of at least 120 °C. Plastic or glue that cannot withstand this temperature will melt and deform. Electrical parts must be completely insulated. All protective parts must be secured so that they cannot be removed without tools.

The oven must have a distance of at least 45 mm between the back and the back wall of the kitchen unit. Check that the oven is not damaged in any way when unpacked. If in doubt, contact the point of sale.

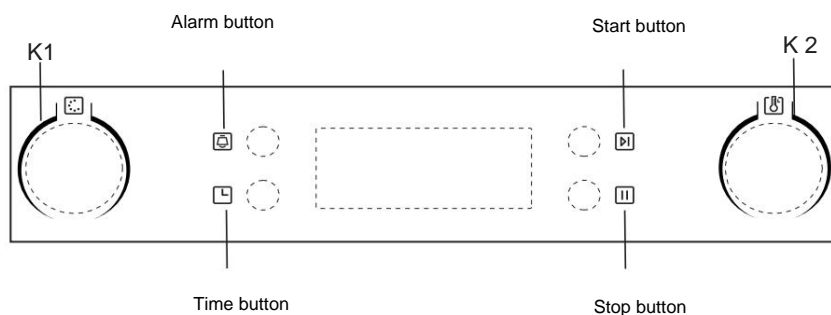
Keep packaging such as plastic bags, glitter and nails out of the reach of children.

### Declaration of Conformity

The oven is manufactured in accordance with the CE declaration.



## CONTROL PANEL






## INSTRUCTIONS FOR USE



Symbol	Function description
	<b>Oven light:</b> The user can follow the cooking process without opening the oven door. The oven light is on during all cooking functions, except the ECO function. The light does not light up during pyrolytic cleaning.
	<b>Defrosting:</b> Circulation of room temperature air allows for rapid defrosting of frozen foods (without the use of heat). It is a gentle and quick way to accelerate the defrosting time of ready meals and creamy products.
	<b>Bottom heat:</b> A concealed heating element in the bottom provides a more concentrated heat to the bottom of the oven. This is ideal for slow cooking, such as stews, cakes or pizzas where a crispy bottom is required. The temperature can be set to 60-120 °C.  The preset temperature is 60 °C.
	<b>Traditional oven:</b> Top and bottom heat simultaneously for normal roasting. The oven must be preheated to the desired temperature. Suitable for larger items, such as large cakes. The best results are achieved by placing the item to be baked in the centre of the oven. The temperature can be set to 50-250 °C. The preset temperature is 220 °C.
	<b>Hot air with top and bottom heat:</b> The combination of hot air and both elements provides a more even heat penetration and can save up to 30-40% energy. Meat is lightly browned on the outside, but still juicy on the inside. This method is recommended for roasting or grilling large pieces of meat at high temperatures. The temperature can be set between 50-250 °C. The preset temperature is 220 °C.
	<b>Grill:</b> The internal grill element switches on and off to maintain the temperature. For best results, place smaller pieces of meat at the top of the oven and larger pieces of meat at the bottom. The temperature can be set between 180-240 °C. The preset temperature is 210 °C.
	<b>Fast grill:</b> The grill element and the top heating element heat simultaneously. The temperature can be set between 180-240 °C. The preset temperature is 210 °C.
	<b>Turbo grill:</b> The grill element, the top heating element and the hot air function work simultaneously. The temperature can be set between 180-240 °C. The preset temperature is 210 °C.
	<b>Hot air:</b> An element around the hot air fan provides additional heat during hot air frying. This function improves circulation in the oven with even heat distribution. The temperature can be set between 50-240 °C. The preset temperature is 210 °C.
Pyrolytic cleaning	<b>Pyrolytic cleaning:</b> When pyrolytic cleaning is selected, the LED display shows "PyR". The preset temperature is 450 °C. The timer can be set to 1:30 or 2:00. <b>NOTE:</b> Ribs, rails, plates, grates, etc. must be removed from the oven before pyrolysis cleaning, as they cannot withstand the high temperature!
	<b>For energy-saving cooking.</b> Cooks the selected ingredients in a gentle way, and the heat comes from the top and bottom.

## 1. Setting the clock

When power is connected to the oven, the display shows 0:00.

1. Press  and the hours will flash.
2. Turn K2 to set the hours.
3. Press  and the minutes will flash.
4. Turn K2 to set the minutes.
5. Press to  exit the settings, “.” flashes.
6. The clock is a 24-hour clock. If the clock is not set, it will not work. 0.00 will be displayed.

## 2. Setting functions





1. Turn K1 to select the desired function. The corresponding indicator will light.
2. Turn K2 to set the temperature.
3. Press to start  cooking. The temperature symbol “°C” will light up.
4. If step 2 is not performed, press to  confirm the start of cooking. The preset temperature will be shown in the LED display.

The step intervals when setting the time are as follows:

0-30 min.: 1 minute per step. 30 min.-9 hours: 5 minutes per step.



When setting the temperature, the step intervals are as follows:

5 °C per step - when using the grill: 30 °C per step.


5. When cooking begins, the cooking time can be set. Turn K1 to set the desired time. Press to start.  timer will count down from the set time and turn off the oven when the time has elapsed (“0”). If during the time setting process, is not pressed within 3 seconds, the time will return to the original setting  and cooking will continue.
6. When cooking begins, the temperature can be adjusted by turning K2. The corresponding indicator will light. Press to start. If not pressed for seconds, the temperature  will return to the original setting and cooking will continue.  within 3

## 3. The lamp function

When K1 is turned to set the desired function, the corresponding symbol lights up.




Press to start  cooking. The lamp symbol and 0:00 will light .

## 4. Ask-about function




During cooking, the query function can be used. Press and the  current time will be displayed for 3 seconds if the clock is set.

## 5. Child lock

### Lock:

Press and simultaneously   for 3 seconds. A beep will sound indicating that the child lock is activated and the symbol will light up. 

### Unlock:

Press and simultaneously   for 3 seconds, a beep will sound indicating that the child lock is deactivated and the symbol will go out. 

### ATTENTION!




When the oven is running, you can stop cooking by briefly pressing the stop button.  
If the button is held down for too long, the function will not work.



## 6. Alarm function

The oven has an alarm that can help you remember times (from 1 minute to 9 hours) when the oven should be turned on.





The alarm can only be set when the oven is in standby mode and the clock is set.

The alarm is set as follows:


1. Press the alarm setting button 2. Turn  K2 to set the hour.
3. Press the alarm setting button again. 
4. Turn K2 to set minutes.
5. Press to confirm .

When the set time is reached, the buzzer will sound 10 times, the  symbol will appear on the display to remind you to start the oven. The alarm can be canceled by pressing the button. 



## 7. Start/Pause/Cancel function

1. If the cooking time has been set, press to start cooking. If the cooking has been paused, press to continue cooking. 
2. Frying can be paused by pressing once. By pressing twice  on , the frying is cancelled. 

## 8. Energy saving function

1. When pressed in standby and alarm status, the  for 3 seconds, the LED display turns off, and the oven goes into energy saving mode.
2. If no functions are selected in standby mode for 10 minutes, the LED display will turn off and the oven goes into energy saving mode.
3. Energy saving status can be canceled by pressing any button or turning K1 or K2.

## 9. Note

1. The oven light is on in all functions.  except ECO functions. The lamp does not light during pyrolytic cleaning.
2. A beep will sound when you turn the knobs.
3. When a function is selected and no button is pressed  button inside 5 minutes, the time will be displayed or the oven will go into standby mode. The settings will be cancelled.
4. A beep will sound when the buttons are pressed correctly. If there is no beep, the button has not been activated.
5. There will be 5 beeps when cooking is complete.
6. Always hold the middle of the handle with one hand when opening the oven door. Be careful not to touch the child lock latch.

## RECIPES FOR THE ECO FUNCTION

Food type	Temperature (°C) Level		Time (min.)	Preheat
Potato East Gratin	180	1	90-100	No
East Cake	160	1	100-150	No
Meatloaf	190	1	110-130	No

## SAVE ON ENERGY CONSUMPTION

Only turn on the oven when necessary and turn it off immediately after use.

Do not overdo the use of preheating and only open the oven door when necessary. Preheat the oven only for the time absolutely necessary.

### Cleaning in the kitchen

Do not overuse cleaning agents. A slightly damp microfiber cloth is enough to clean surfaces that are not particularly dirty.

Use the most environmentally friendly cleaning products (such as those with an eco-label, which have a lower impact on the environment) and those in packaging that also has a lower impact on the environment.

### Disposal of the kitchen

When it's time to replace your kitchen, consider reusing all or some parts of it to reduce your impact on the environment. This could include using it in a summer house or garage, donating it to a charity, or selling it at a flea market.

If it needs to be disposed of, take it to a recycling station and, if possible, try to separate the components that can be recycled (wood, glass, aluminum, steel, etc.) so that a new product can be manufactured without using primary resources.

Special care must be taken when disposing of electrical and electronic equipment (WEEE) such as electrical kitchen appliances, which may contain materials that are harmful to the environment if not disposed of correctly. Please contact your local recycling centre for information.

Always follow the specific laws and regulations of the country. If in doubt, contact the organizations responsible for waste disposal and/or recycling in your city.



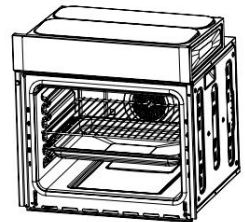
## TECHNICAL SPECIFICATIONS

Trademark	Wasco
Model	65P90E0
Energy Efficiency Index (EEl oven chamber)	94
Energy efficiency class	A
Energy consumption per cycle, traditional mode	0.99 kWh
Energy consumption per cycle, hot air convection mode	0.79 kWh
Number of oven compartments	1
Heat source, oven compartment	Electric
Volume, oven compartment	70 L

**Reference standard:**  
EN 60350-1:2016

## POSITIONING OF OVEN PLATES

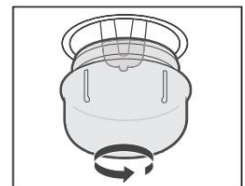
To ensure that the oven plates function safely, it is important that the plates are placed correctly in the rails in the oven cavity. This ensures that plates and trays can be removed safely so that the hot food does not slip off.



## REPLACING THE OVEN LIGHT

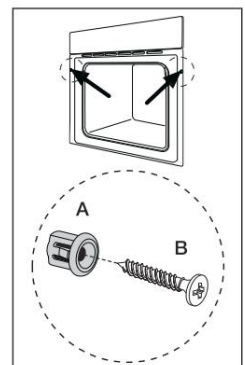
The oven bulb must withstand high temperatures. The bulb's data is 240V – 25 W.

1. Disconnect power to the oven.
2. Unscrew the glass cover and replace the bulb with a new bulb of the same type.
3. Screw the glass cover back on.



## FIXING THE OVEN IN THE KITCHEN MODULE

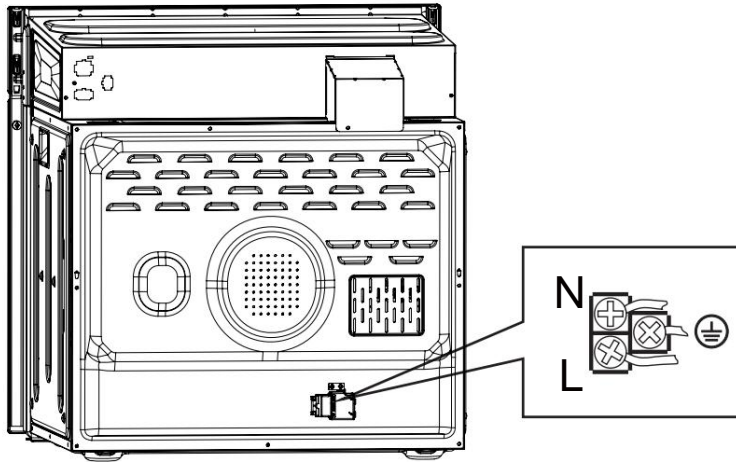
1. Place the oven in the opening in the kitchen module.
2. Open the oven door.
3. Secure the oven in the kitchen module with the two spacers "A" that fits the holes in the oven frame. Screw the oven in place with the two screws "B".



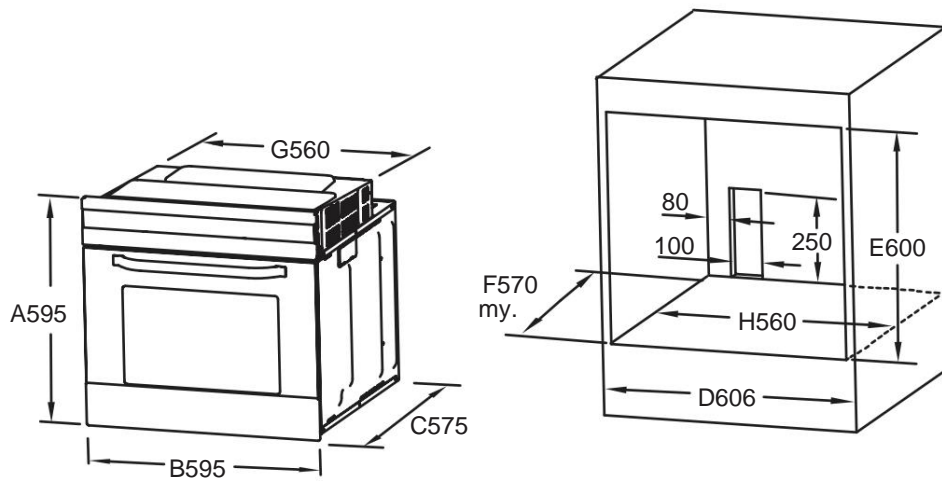
## ELECTRICAL CONNECTION OF THE OVEN

**NOTE: This oven must be installed by an authorized installer!**

The power supply must have an earth connection that meets the requirements of the applicable legislation, and the oven must be earthed in accordance with applicable regulations.



## INSTALLATION AND SAFETY DISTANCES



The dimensions shown are minimum dimensions and deviations are only permitted in the positive direction.

The switch should not be placed in the same room as the oven, but outside the kitchen module or above the kitchen counter.

## CLEANING AND MAINTENANCE

To ensure that the oven remains neat and reliable, it must be kept clean. The modern design of the oven keeps maintenance to a minimum. The parts of the oven that may come into contact with food should be cleaned regularly.

- Disconnect power before cleaning and maintenance.
- Set all functions to OFF position.
- Wait until the internal parts are no longer hot, but only lukewarm. Cleaning is easier if the oven is a little warm.
- Clean the exterior surfaces with a damp cloth, soft brush or sponge and wipe the surfaces dry. If the oven is very dirty, use hot water and a non-abrasive detergent.
- Never use abrasive cleaners or sharp metal scrapers to clean the glass in the oven door. These agents can scratch the surface and damage the glass or make it cloudy.
- Never leave acidic substances such as lemon juice or vinegar on stainless steel parts.
- Do not use pressure washers to clean the oven. The baking trays can be cleaned with a mild detergent.
- Do not clean with a steam cleaner.



This product must not be disposed of with household waste. It must be delivered to a recycling station so that the reusable parts can be processed for recycling and so that the non-reusable parts can be disposed of in an environmentally sound manner.

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