



FOTILE



ELECTRIC OVEN

User Manual | KSG7007A

**Please read carefully about the user manual before using the product.
And keep it well after reading, for future reference.**

Honorable guest, thank you for your choice of FOTILE products. Please read through the manual to be familiar with the correct operation norms and enjoy the cooking.

FOTILE promise is, make our home better. It is our duty to let you satisfy with FOTILE products. Please read the user manual carefully before using it, and operate it complying with the manual requests. The manual description is important to keep the product a good working condition. And you will lose the free warranty right if the product is failed to use due to your improper use, thus any direct or indirect free warranty certificate will be rejected by FOTILE authorized service center. Meanwhile, we suggest you contact FOTILE service center when the product need to be repaired no matter within or exceed the warranty period. FOTILE star-level service goal is to make customers fully satisfied by our tireless efforts.



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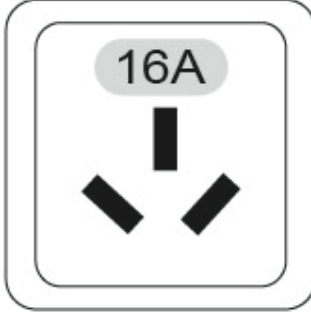
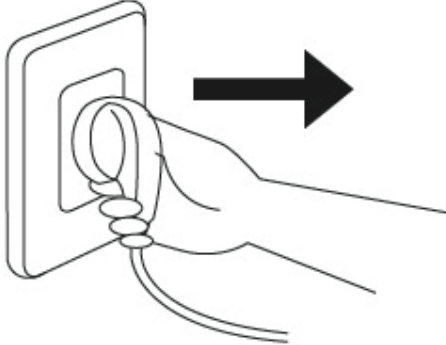
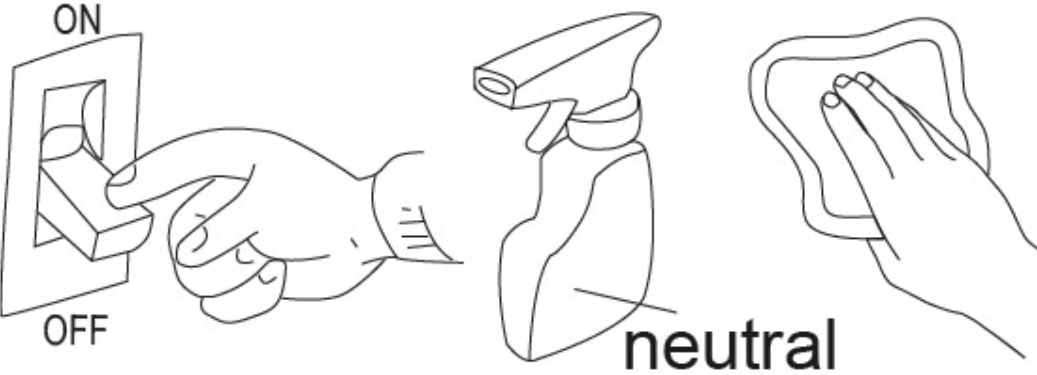
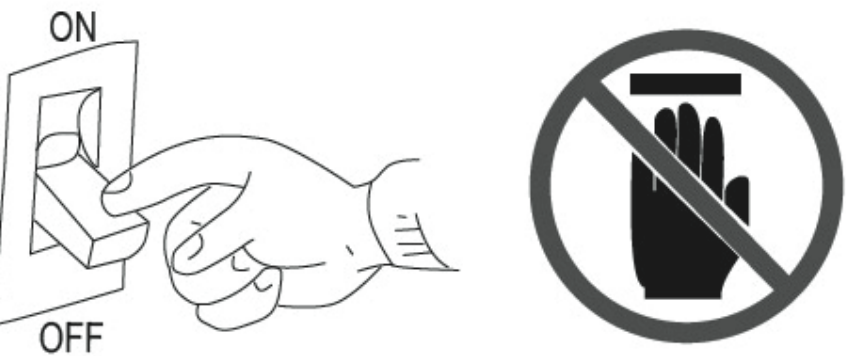
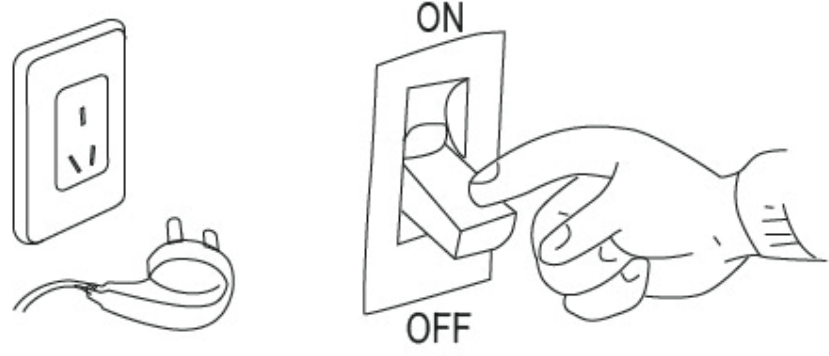
Warning and Safety Instructions

Special version :

- a. Please properly use the appliance, strictly complying with the user manual. FOTILE company will not bear responsibility for property loss and personal injury due to improper use.
- b. The appliance is for built-in installation, so we suggest you fix a all-pole disconnection switch outside the kitchen cabinet to control the appliance.

Warning: It may cause people danger, serious injury or fire, if you ignore the following contents and improperly operate.
The appliance must not be installed behind a decorative door in order to avoid overheating.

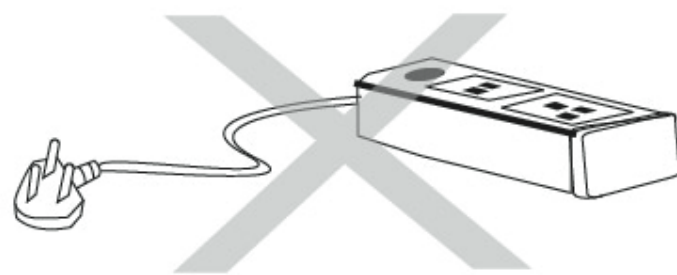
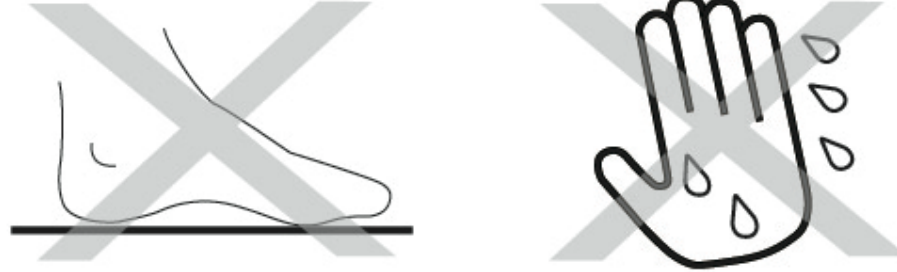
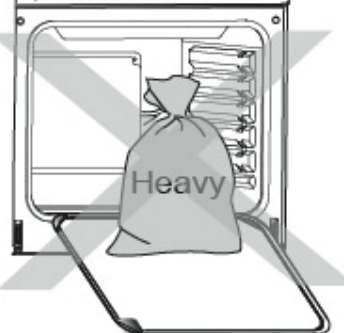
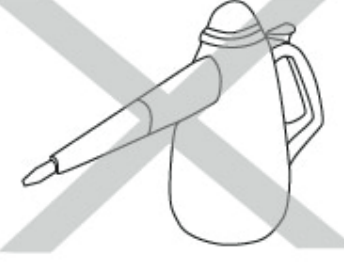
Strictly Execute

 Ground Connection	The plug should be connected with reliable ground wire to ensure safety. The ground wire should not be connected with gas pipe, tap water pipe, lightening rod and telephone line. Bad ground connection may cause electric shock or other accidents.
	The appliance must use 16A power socket separately and ensure its well connection.
	If the oven happens any malfunction, please cut off the power supply and don't touch oven. When you are pulling out the plug, please hold the bottom part of the plug and then pull it out. Please don't pull out the plug by grasping the power cord, otherwise, it will cause electric shock, short circuit, fire, etc.
	Please cut off the power supply before cleaning. Please use neutral cleanser. Rub it with soft dishcloth to avoid scratching the surface.
	If the oven happens any malfunction, please cut off the power supply and don't touch oven.
	When the power cord is damaged, please contact FOTILE service center to replace it.
	Please make sure the product is power off before replacing the bulb to avoid possible electric shock.
	Please keep the product plastic package away from the infants, to avoid suffocation, etc.



The glass used in FOTILE products is tempered glass, and the tempering mechanism of glass decides that there is extremely small probability for tempered glass self explosion. Once it happens self explosion not due to improper use, we promise to replace the tempered glass for free.

Forbidden

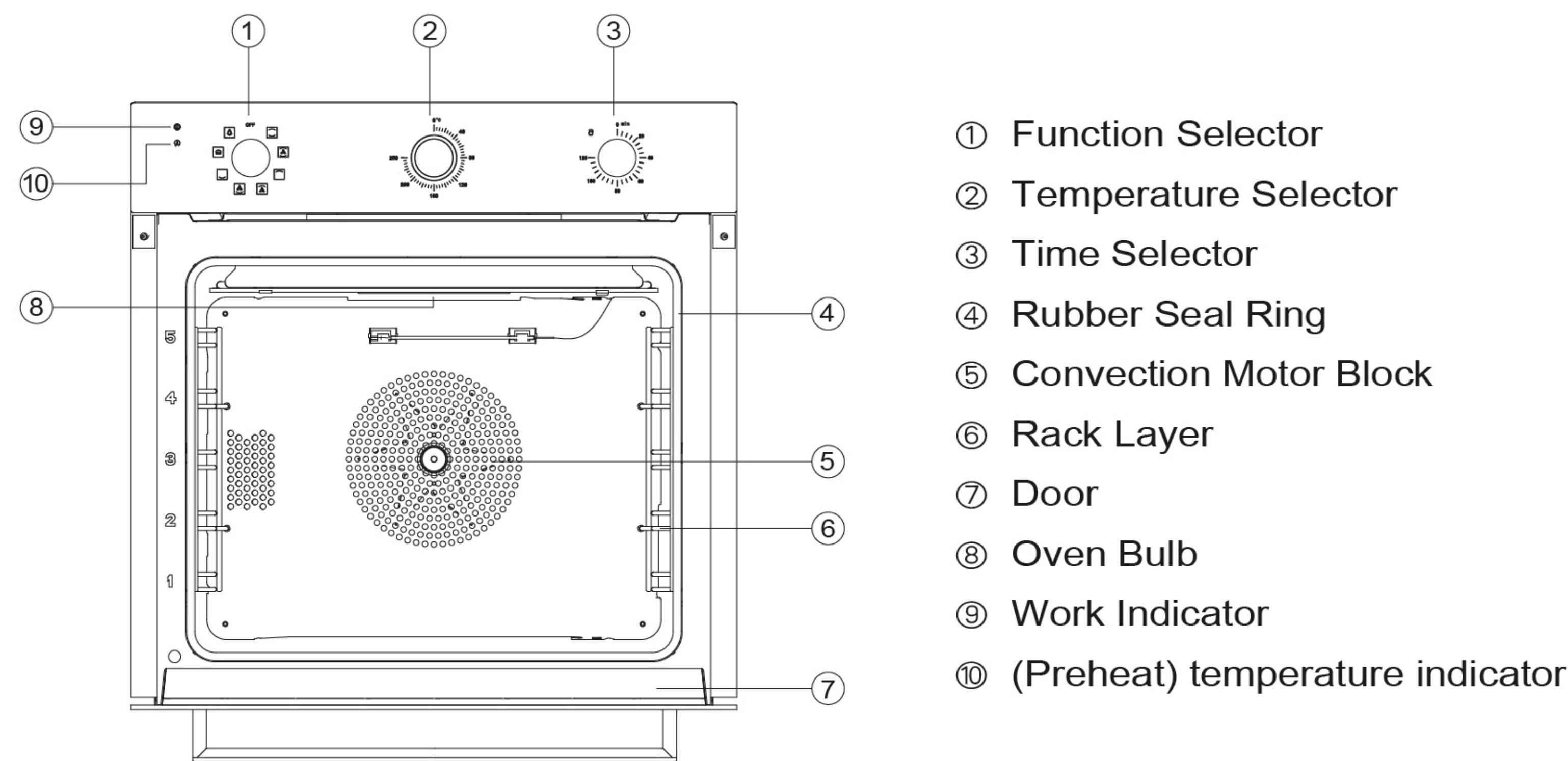
	Please don't use loose or poor contact electric outlet, otherwise, it will cause elctric shock, short circuit, firing, etc.
	Please don't use multifunctional power socket .
	Please keep away from the inflammable substance, like heat source, gas, alcohol, etc.
	Please don't let children use oven by themselves and don't place it where infants can touch, otherwise, it will cause burning injury, electric shock or other accidents.
	Please don't touch the oven when your hands and feet are humid, or you are barefooted.
	Please don't place heavy items on the opened oven door.
	Please don't use steam cleaning utensil.
	Please don't clean the oven door glass with rough abrasive cleanser or sharp metal scraper, in case of scraping the glass surface, even breaking it.

Usage

Oven Introduction

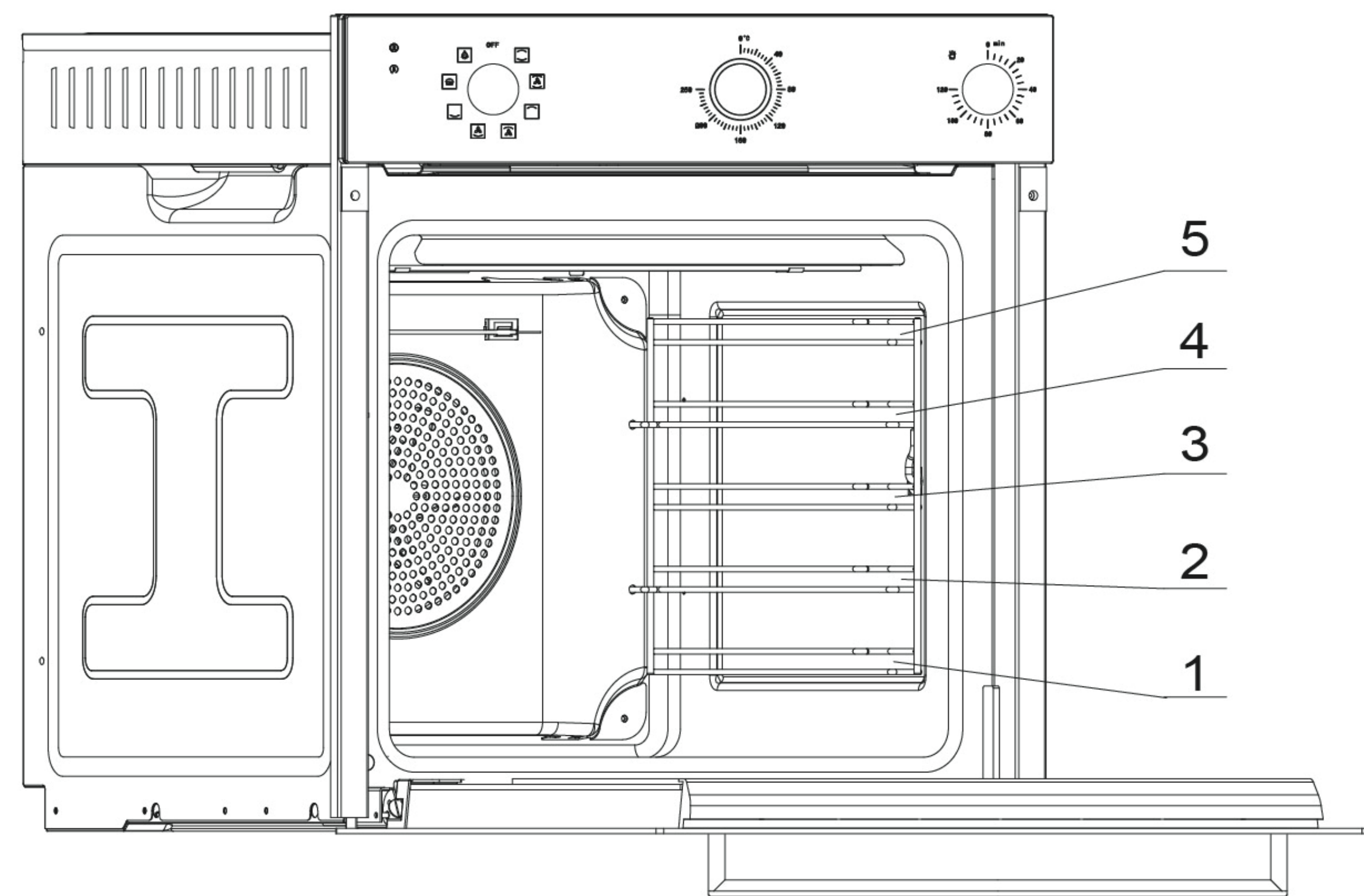
Electric oven is for baking or roasting food by the radiation heating which is from the heating elements inside of the oven. We can roast chicken, duck, bake bread, cake, etc.
The electric oven temperture can be adjusted from 40°C -250°C according to different food's features. Please preheat the oven for around 10 minutes before baking or roasting food, which can also save the baking, roasting time.

Specification and Structure

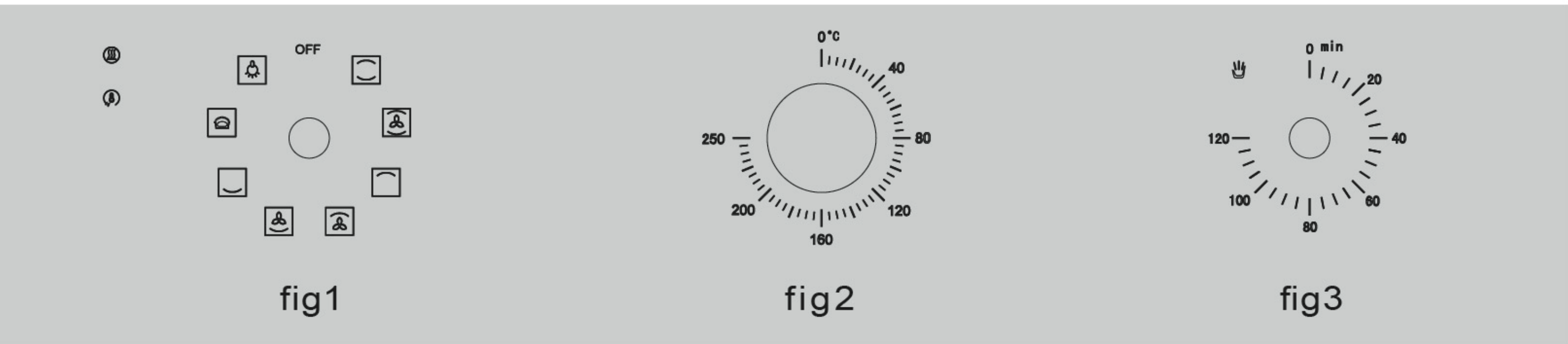


- a. For the first use, the coating protection substance will be heated and steamed, and generate abnormal flavour, please set the highest temperature, and persistently heating for more than half an hour. After heating, please open the oven door and keep the room ventilation.
- b. When baking or roasting, if need to open the oven door to treat with the food, please keep your head and body not too near the oven door, and keep your children away from the oven, because it will generate and overflow high temperature heat, it may hurt you.
- c. To save energy, please switch off the oven after using.

Grill Position Sketch Map



Firstly, let's be familiar with the oven control interface.

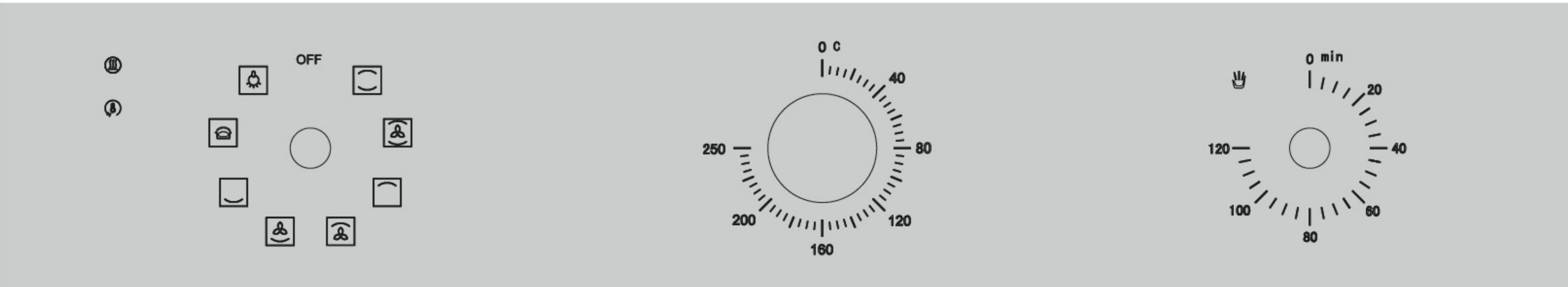


- **Function Selector**
The function selector is used for selecting your cooking function.
How to use the rotary to select required function, please turn it clockwise or anti-clockwise (fig1).
- **Temperature Selector:**
The temperature selector is used for setting the required cooking temperature.
How to use the rotary to select the select the required temperature.
Turn the rotary clockwise to the required temperature (fig2) .
- **Time Selector:**
The time selector is used for setting the required cooking time.
How to use the rotary to set the cooking time.
Turn the rotary clockwise to the required time,or turn Rotary contrarotate (fig3) .

Icon	Operating principle	Suitable baking food
	Upper and bottom heating elements working together	Chiffon cake, Vegetable, Bread, swiss roll, Pasta, Rice , Lasagna
	Upper, bottom, and back heating elements working together, and circulating fan opening	Steak, Toast, Cookies, Apple strudel, Lamb chop, Chicken, Cupcake
	Only upper heating element working	Toast, pizza, pancake.
	Upper heating element working and circulating fan opening	Drumstick, Prawn&Fish
	Bottom and back heating elements working together, and circulating fan opening	Pizza, Egg tart, Quiche, Pie
	Only bottom heating element working	Toast, pizza, pancake.
	Fermentation	Dough
	Light Selector	Using this function you can light up the interior,e.g. for cleaning
	When the oven is working, the light is orange	
	When the preheating temperature is reached, the light is red	

Operation Instruction

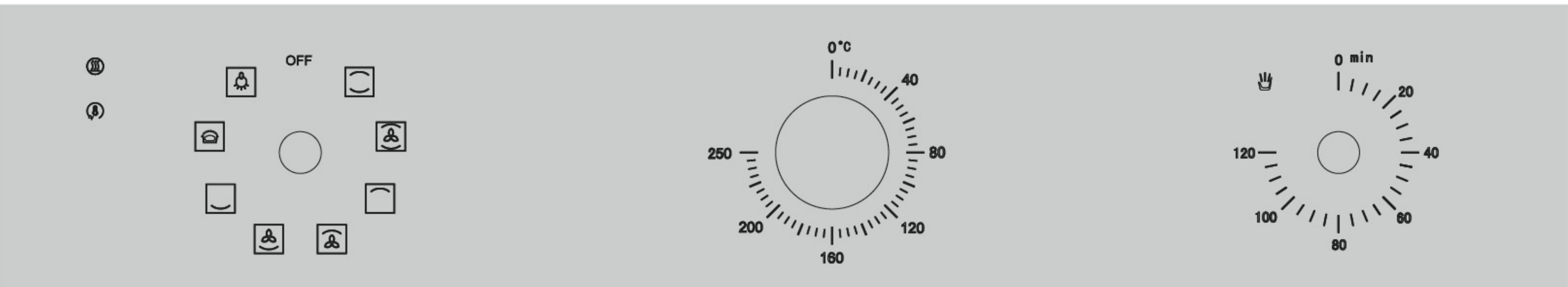
■ Roast



- 1. Rotate the function selector to the required function. (Eight gear stalls)
- 2. Rotate the Temperature Selector to the needed temperature.
- 3. Rotate the time selector to “👉” position.
- 4. The orange heating indicator lights,which means oven is working.
- 5. The red heating indicator lights, which means oven preheat finished. The food can be put in the oven at this moment.



If you don't choose all of selectors (function, time, temperature),the oven don't work .



- 1. Rotate the function selector to the required function. (Eight gear stalls)
- 2. Rotate the Temperature Selector to the needed temperature.
- 3. Rotate the time selector to the required time (0-120min).
- 4. The orange heating indicator lights which means oven is working.
- 5. The red heating indicator lights, which means oven preheat finished. The food can be put in the oven at this moment.

Cooking Suggestions



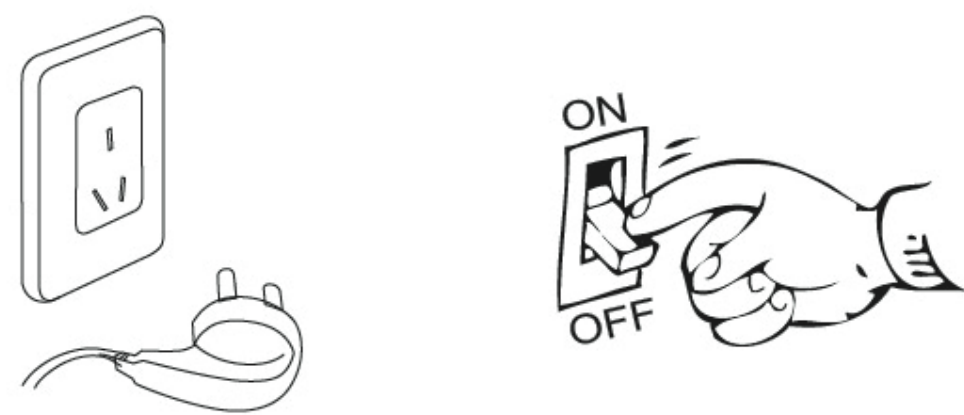
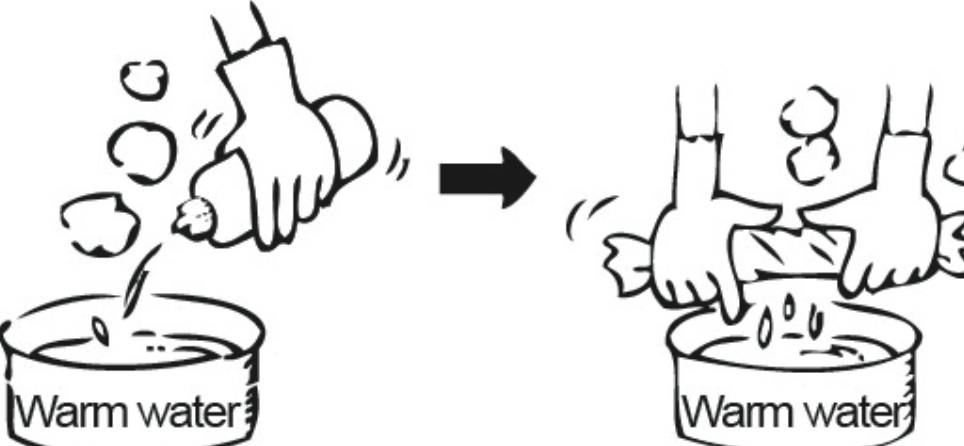
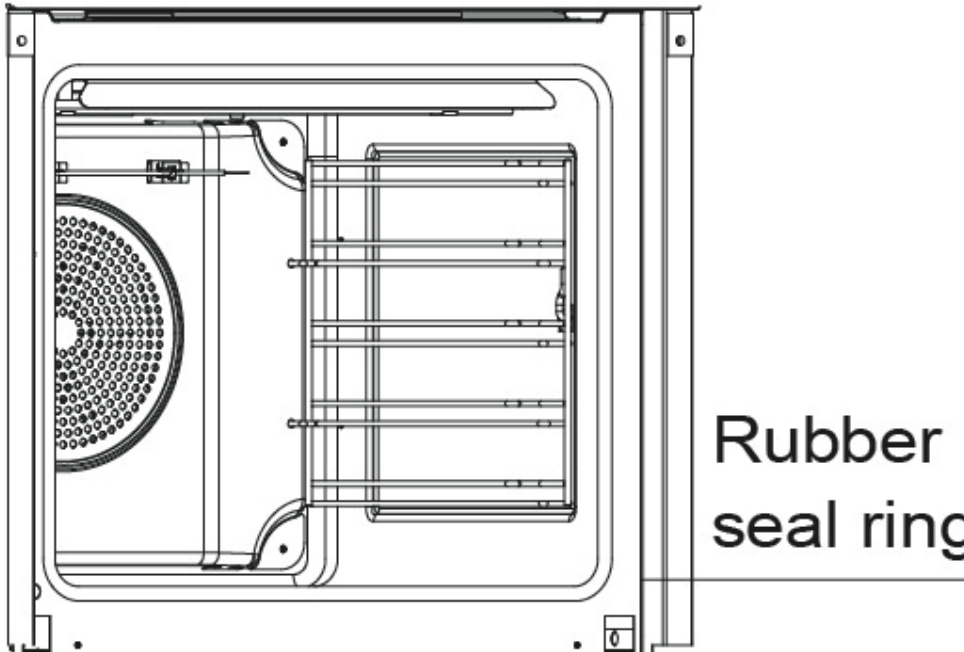
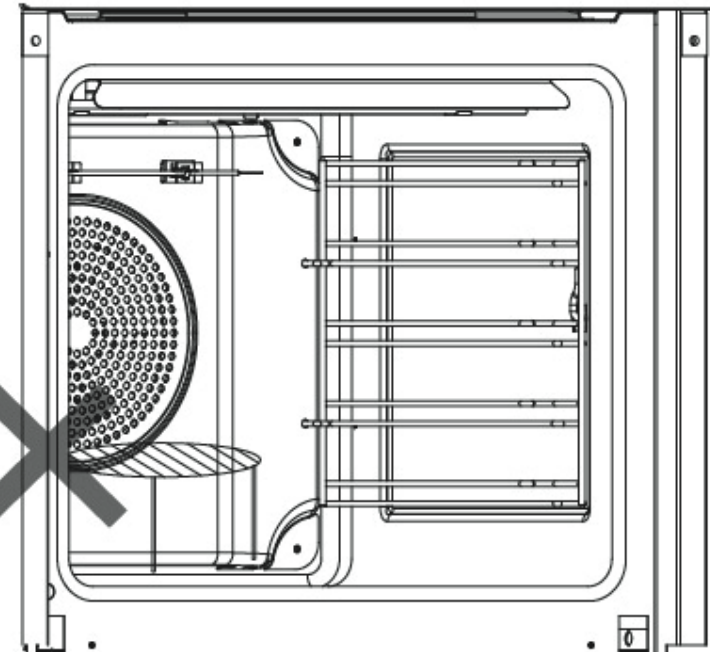
- a.Please turn on the range hood to low speed when using the electric oven.
- b.If you cook grease food, better to cover it with aluminium-foil paper firstly.
- c.Meat can be roasted in the baking tray, oiling, covering when cook vegetable, to prevent the oil globule sputtering. (if you add spices, better to turn over the meat to make it more tasty.)
- d.The heating time is the same no matter you use the cover or not.

Function	Food	Weight	Suggested temperature	Cooking time (after preheating)	Location of grills	Remarks
	Chiffon cake	250-400g	140-150℃	40-60min	2	1.Suitable for cooking single and big size food (eg, cake) 2.Better to place the food in the middle of oven, and use one grill, otherwise, the heating will be uneven.
	Vegetable	200-400g	190-210℃	10-30min	2	
	Bread	300-500g	180-200℃	18-25min	3	
	swiss roll	300-650g	140-150℃	20-35min	3	
	Pasta	300-500g	180-200℃	10-20min	3	
	Rice	400-600g	180-200℃	25-35min	3	
	Lasagna	600-800g	160-180℃	20-40min	2	
	Steak	100-300g	180-200℃	8-30min	3	1.Fast baking food,bake on several grills at the same time. 2.This function is like rotisserie,suitable for cooking big size food.
	Toast	500g	155-165℃	30-40min	2	
	Cookies	230g	140-150℃	25-35min	2	
	Apple strudel	150-400g	170-190℃	10-40min	3	
	Lamb chop	80-1000g	170-190℃	20-80min	3	
	Chicken	6-10kg	170-190℃	3-5h	1	
	Cupcake	350g	165-175℃	18-25min	3	
	Pizza	Thick/Thin	190-210℃	8-20min	2	Suitable for baking food which is not necessary thoroughly cooked, such as pizza, milk biscuit, flan.
	Egg tart	Large/Small	160-180℃	15-30min	2	
	Quiche	400-500g	170-190℃	30-40min	2	
	Pie	400-500g	170-190℃	20-40min	2	
	Drumstick	100-400g	170-190℃	20-60min	3	Light bake for the food surface, but watery inside, suitable for crispy-skinned food.
	Prawn&Fish	100-500g	170-190℃	10-50min	3	
	Dough	-	40-50℃	30-120min	2	Put the kneaded clough into a container and cover with a plastic wrap,Then put the container on the baking tray which is placed in the second lager,Add a bowl of water of 200ml and select the mode “👉”, and set the temperature 40-50℃, It will work after setting time.
		Applicable for top coloring, reheating for toast, pizza and pancake.				
		Applicable for bottom coloring, reheating, decoct for toast, pizza and pancake.				



For the grill position, please refer to the " Grill position sketch map " in Page 3.

Cleaning and Maintenance

 1.Please cut off the power supply before cleaning or maintaining oven.	 Foam material Powder material Acid material 2.Take care to clean the panel. Take a soft cloth, brush with proper water, then wipe the panel (If the panel gets wet, please wipe it with dry soft cloth). Please don't scratch it and don't use abrasive and corrosive cleanser.
 3.Clean the enamelled cavity with warm water. Scrub the adherend with softcloth. After using the oven, the residual temperature is useful for cleaning the cavity.	 4.If the grease and other ordure are difficult to clean up, you can buy specialized cleanser, and use it according to its user manual.
 5.There is a rubber seal ring in the oven door as above picture shows. Please check it frequently, and make necessary clean. If it is damaged, please contact FOTILE service center, and don't use it before it is repaired.	 6.Forbid to put metal articles at the oven bottom, because it will accumulate heat and affect the cooking, cause serious damage in the enamel surface, even can't be repaired.
7.Please scrub the cleanser after cleaning to keep the oven cavity dry.	



If the oven can't normally work, please check whether the power plug is inserted well.If the plug is well inserted, but oven still can't work, please contact FOTILE service center.

Normal Malfunction and Trouble Shooting

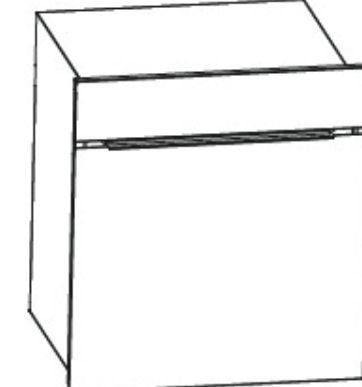
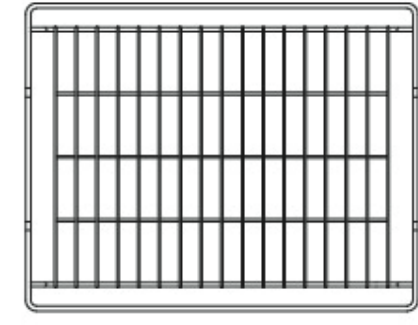
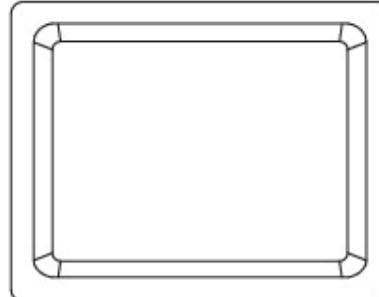
Malfunctions	Possible reasons	How to solve
After inserting the power plug, the oven still can't work.	Disconnection for the control board connecting wire.	Contact FOTILE service center to repair.
	There is no electricity for the power socket.	Contact certified electrician to test and maintain.
Oven can work but can't heat up.	The heating elements are damaged.	Pull out the oven plug, and contact FOTILE service center to repair.
	Temperature limiter protection.	
	Electric relay in the power panel is damaged.	
Oven can heat up, but the food is far from the ideal effect.	The heating elements are damaged.	Pull out the oven plug, and contact FOTILE service center to repair.
	The thermostat is damaged.	
	The heating elements are wrongly connected.	



After getting rid of the above malfunctions, if the oven still can't work, please contact FOTILE service center.

Installation

Packing List

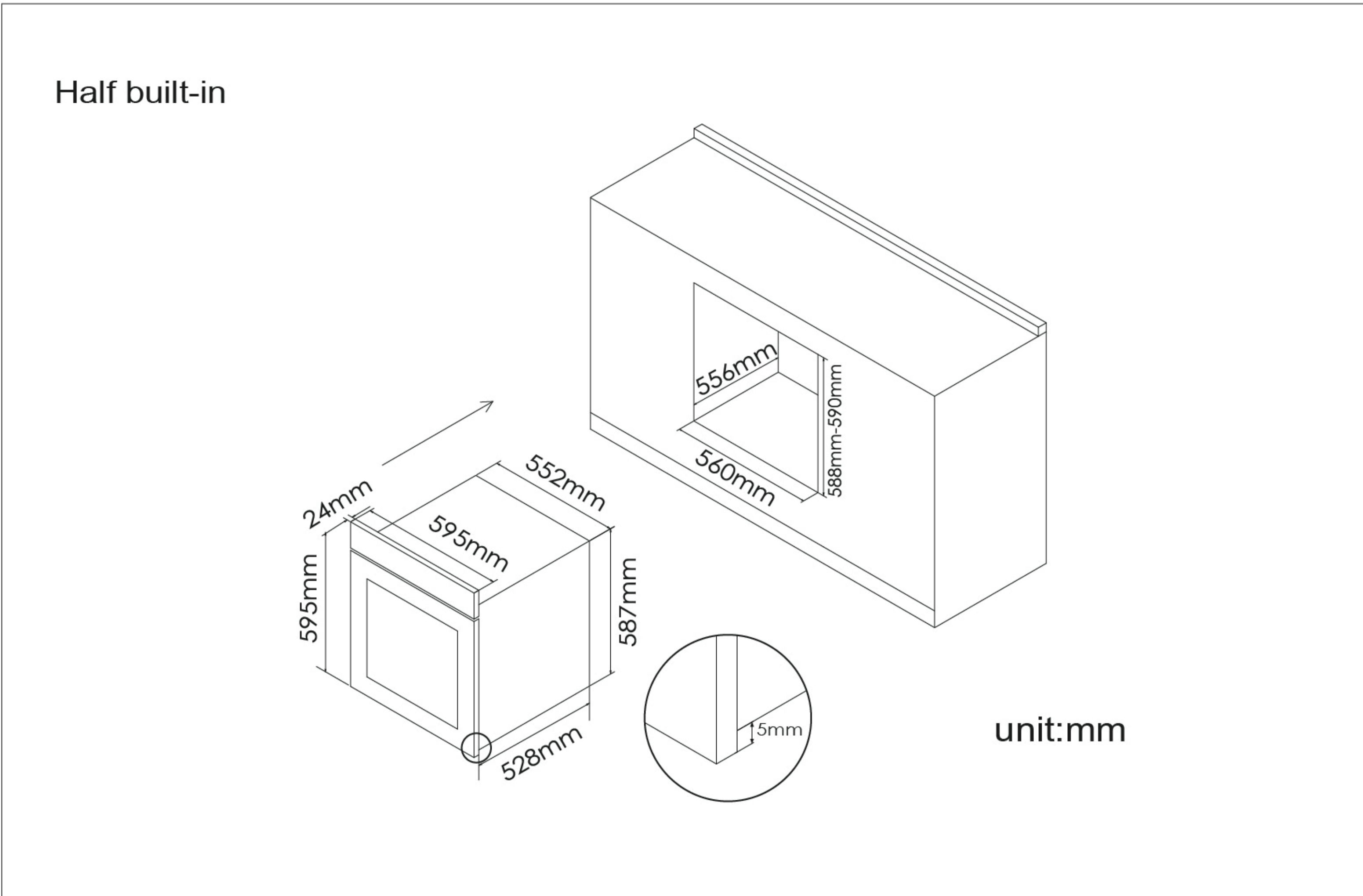
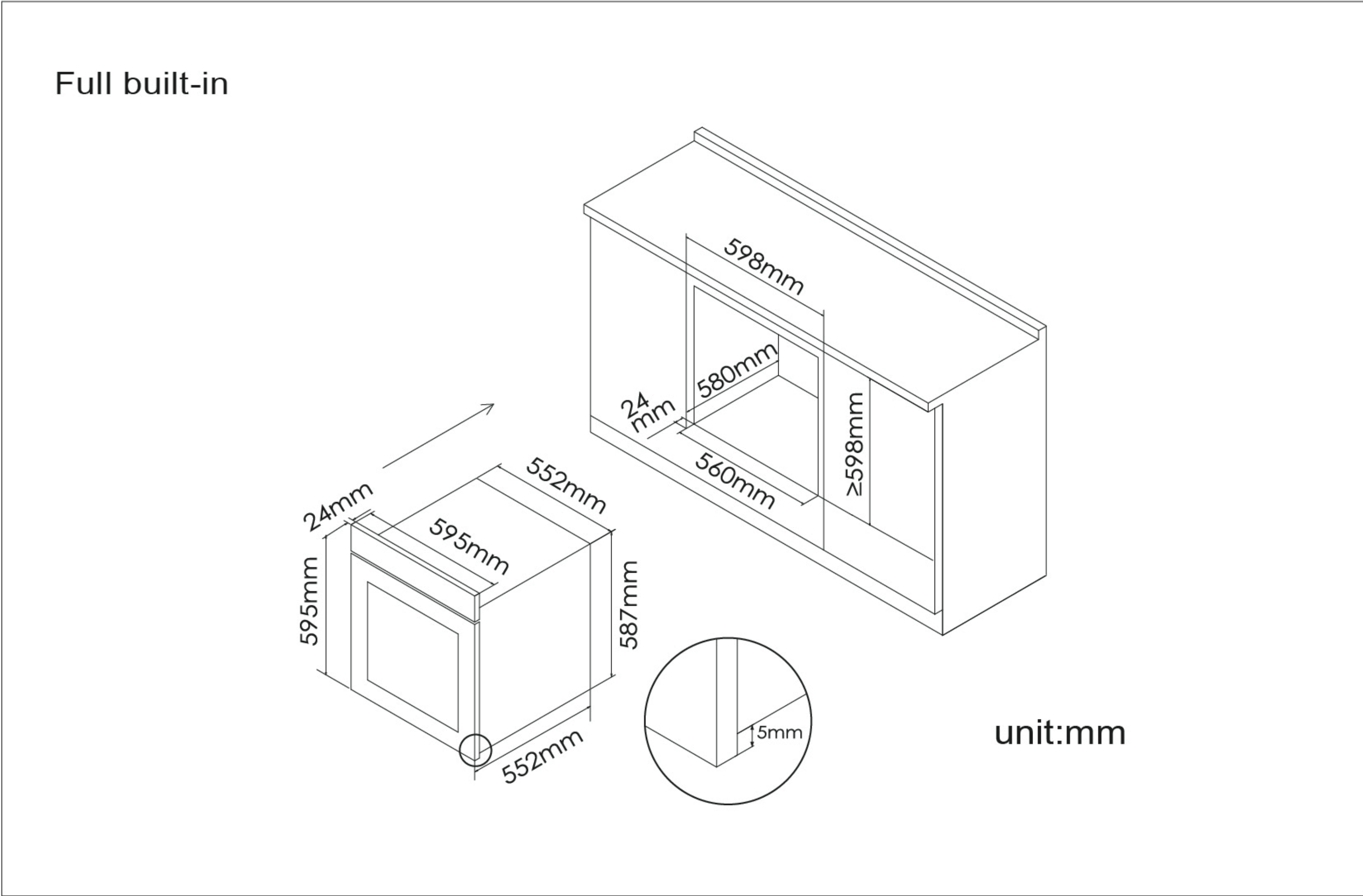
	Complete Appliance	1		User manual	1
	Wooden screw	4		Grill grid	1
	Tray	1			

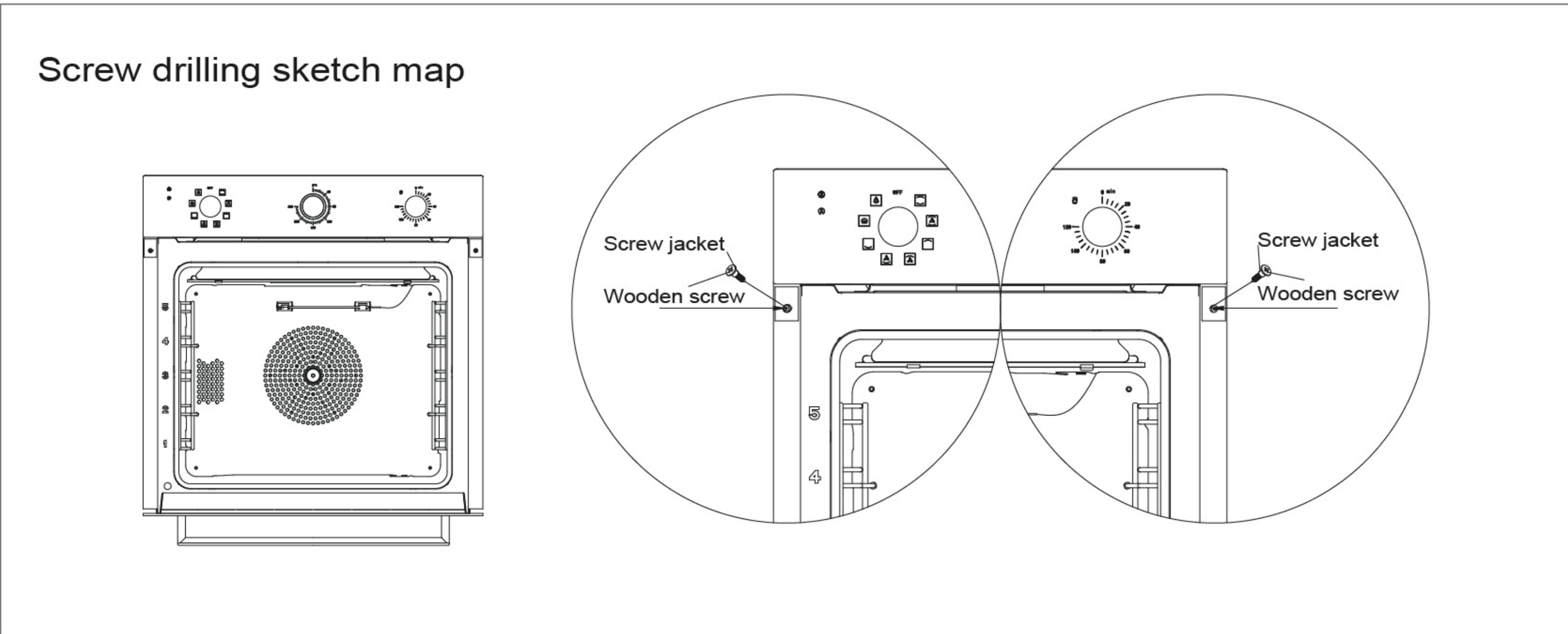
Installation Methods

⚠️ Attentions	
⚠️ Strictly Execute When moving the oven, lift up the oven from the digging hole or the bottom, and handle with care. Please don't move oven by dragging door or handle.	⚠️ Strictly Execute The oven should be installed in the place which is firm and convenient to operate, maintain. Don't let it be oblique.
🚫 Forbidden Forbid to install the oven and power socket in the place which will easily be damped or soaked.	⚠️ Strictly execute The electric supply which connects the power supply, must have a two-poles breaker that can bear more than 20A electric current. Thus, if there is incidents or need to repair, the oven power supply can be cut off by turning off the breaker.
⚠️ Strictly execute The cabinet material (wood, adhesive) must be able to bear 120℃.	💡 Attention When installing, please keep a distance of more than 80mm ahead of the oven. The oven is built in the cabinet. The cabinet bottom plate must be able to bear at least 60Kg.
💡 Attention To keep good ventilation, please keep a more than 45mm space at the back of oven.	💡 Attention If there are high temperature electric appliances nearby, please keep the distance more than 80mm apart from the oven.

Installation Steps

1. Remove the oven package and thin film, place the oven near the built in hole.
2. Connect the power socket(without electricity), one hand carry the digging hole, another hand carry the bottom part. Slowly put the oven into cabinet, remove the hand which is in the digging hole meantime and push the oven into the cabinet end. (suggest two persons to do this work)
3. Place the oven's front end on the cabinet's bottom plate.
4. Fix the oven onto cabinet with the wooden screw.
5. After installation, please test the oven complying with the user manual, to ensure proper installation and normal working.





■ Energization

Because the electric oven power is big, it should separately fit into 16A socket and ensure well ground connection.

Main Technical Specifications

Model	KSG7007A
Rated voltage	220-240V
Rated frequency	50/60Hz
Rated power	2800W
Illumication power	25W
Heating temperature range	40~250 °C
Capacity	70L
Net weight	38.5Kg

Electric Wiring Diagram

