

Electric Wall Oven

Model: EB-67ERC9-11BC54T



Dalxo User Manual

Please read the instruction carefully before usage. If you have any problems, please do not hesitate to contact our service team: support@dalxo.com

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Electric Wall Oven

Model: EB-67ERC9D9-11BC54T



User Manual

Introduction

Congratulations on Your Purchase of the Dalxo's Single Wall Oven

24" electric ovens are made with stainless steel finishes and triple-layer tempered glass doors. The large capacity of 2.6 cubic feet meet your needs for cooking multiple foods simultaneously. 11 practical functions are provided. In convection mode, it cooks evenly and heats up faster than normal ovens. Use our rotating forks to help you 360° roast a golden crispy turkey, practical and efficient on Thanksgiving. Plus, there are over-temperature protectors to ensure your safety and a 24hrs timer reminds you to turn it off when the time comes to prevent the food from scorching.

Hope that you will enjoy the use of Dalxo's oven for many years to come. Perfect for kitchens, islands and mobile homes, useful for children family with a safety lock. Moreover, if you have an apartment to rent, our stylish built-in ovens complement the kitchen perfectly to attract more tenants.

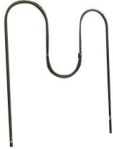

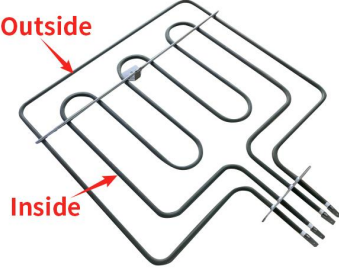
We take great pride in providing you with the highest quality products and superior service and support.

Parameter Specifications

Dimensions	Cut Out	Voltage/ Frequency	Material	Capacity	Rated Power	Max Temp	Timer
23.4''L*23.4'' W**21.5''H	22.05''L*23.19 W**21.65''H	220V/60Hz	Stainless Steel finish+Tempered Gass door	2.6 cu. ft	2700- 3220W	440°F	24 Hrs

The single-phase alternating current of the oven is 220-240V 50Hz. In any event, you should always check the nameplate specifications affixed to the machine before installing the equipment.

Power of the Heating Tube & Light

Lower Heating El.	1200W	
Circle Heating El.	2100W	
Total Upper Heating El.	1000W+1900W	
Upper Inside Heating El.	1900W	
Upper Outside Heating El.	1000W	
Oven Light	15W	/

Power of the Heating Motor

Synchromotor	4W	
Shaded Pole	25W	
Exhaust Blower	15W	

Important Safety Tips

Please read and understand the following safety tips prior to using your product. Recommend asking a professional electrician to install the single wall oven.



The oven heats up when it is running. For your child's safety, do not approach the glass door.

Be careful not to leave packing materials within the reach of children as a safety hazard, such as plastic sheeting, expanded polystyrene.

Important: Do not use the oven door handle as a moving tool, e.g to remove it from its packaging.

When the oven is turned on for the first time, acrid smoke may appear. This is due to the heating of the adhesive used on the insulation boards around the oven. It is normal phenomenon. If this happens, just be patient and wait until the smoke is gone before placing the food in the oven. Never roast or bake on the oven base.

Good Habits of Safety Awareness

- This device is designed for non-professional home use, and its functions should not be changed at will.
- The electrical system of this equipment can only be used safely if it is properly connected to a standard grounding.
- The manufacturer is not responsible for any damage caused by incorrect installation or unreasonable use of the equipment.

The following items are potentially dangerous and appropriate measures must be taken to keep children and the disabled out of the reach:

- Controls and general appliances;
- Package, such as bags, polystyrene, nails, etc;
- Electrical appliances when they are no longer in use, especially potentially hazardous parts.



Warning: Accessible parts become hot during use. To avoid burns and scalds, keep children away. The product will become hot in use, attention should be taken to avoid touching the heating elements in the oven.

Avoid the Following Situations:

- ❖ The wet body comes into contact with the appliance.
- ❖ Using the appliance when barefoot.
- ❖ Pull the appliance or power cord to unplug it from the power outlet.
- ❖ Block ventilation or cooling slots.
- ❖ Allow power supply cords of small appliances to contact with the hot parts of the unit.
- ❖ Exposing the appliance to atmospheric agents , like rain or sun.
- ❖ Use the oven as storage.
- ❖ Use flammable liquids near the appliance.
- ❖ Using adaptors, multiple sockets or extension cords;
- ❖ Attempt to install or repair equipment without the assistance of qualified personnel.



Important: Do not use harsh abrasive cleaners or sharp metal scrapers to clean glass door, as they will scratch the surface to shatter.

A qualified person must be contacted in the following cases:

- ❖ Install according to the instructions;
- ❖ When in doubt about operating the equipment;
- ❖ When the power socket is not compatible with the electrical plug, the power socket needs to be replaced, when it is not compatible with the electrical plug.


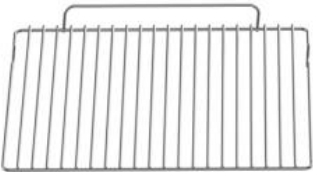



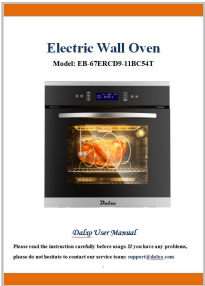
Service Center authorized by the manufacturer must be contacted in the following:

- ❖ If there is doubt about the integrity of the device after it has been removed from the packaging;
- ❖ If the power cord is damaged or needs to be replaced;
- ❖ If the equipment occurs to malfunctions or unnormal function, you need to ask for original spare parts.

It is a good idea to do the following:

- ❖ Only use the appliance to cook food instead other;
- ❖ Check the condition of the appliance after it has been unpacked;
- ❖ Before cleaning or performing maintenance, if the device is not working properly, unplug it from the power source;
- ❖ Unplug the appliance and turn off the gas cock when the appliance is not in use for a long time;
- ❖ Remove the cookware from the oven using the cooking pull handle or gloves;
- ❖ Always grasp the oven door in the centre because the ends may be hot due to the escape of hot air;
- ❖ Make sure the control knob is at the "o" setting when the device is not in use;
- ❖ Unplug the appliance when you decide not to use it any longer.

Parts List

Parts	Number	Diagram
Tray	1pcs	
Large Grill	1pcs	
Small Grill	1pcs	
Rotisserie Fork	1pcs	
Pull Handle	1pcs	
Manual	1pcs	

Installation Electric Wall Oven

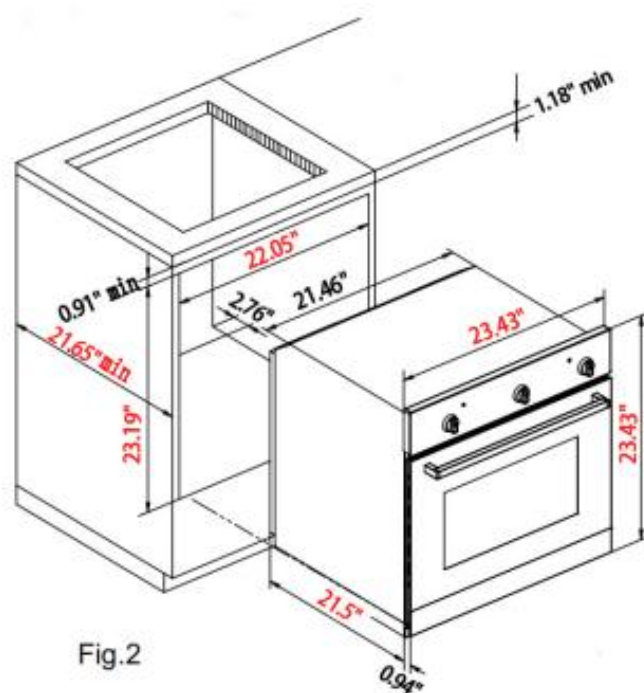
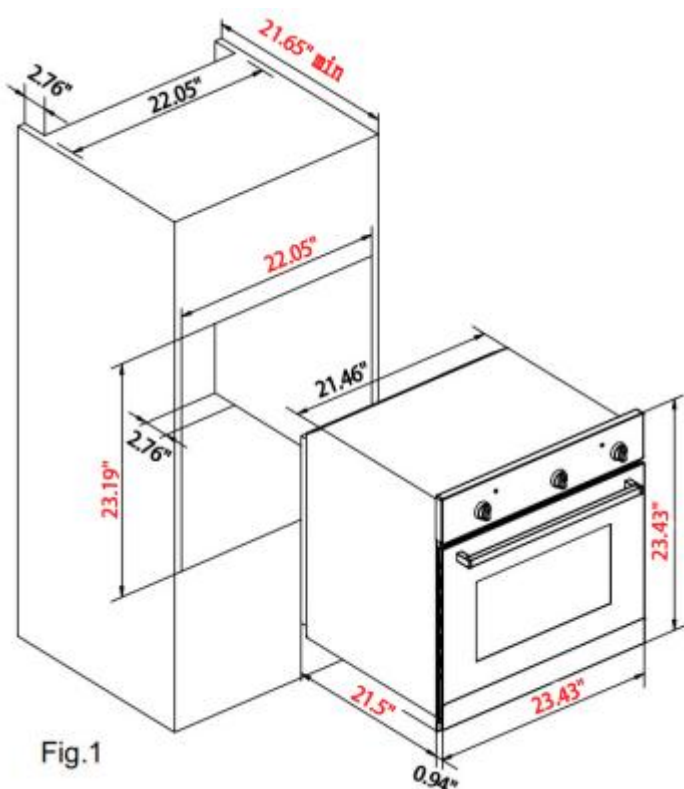
IMPORTANT: Unplug your oven before performing installation or maintenance.

Installation should be carried out by qualified personnel according to the instructions. The manufacturer is not responsible for any damage to persons, animals or objects caused by incorrect installation.

Opening Dimensions (General tolerance)

Width: 22.05 +/- 0.05"

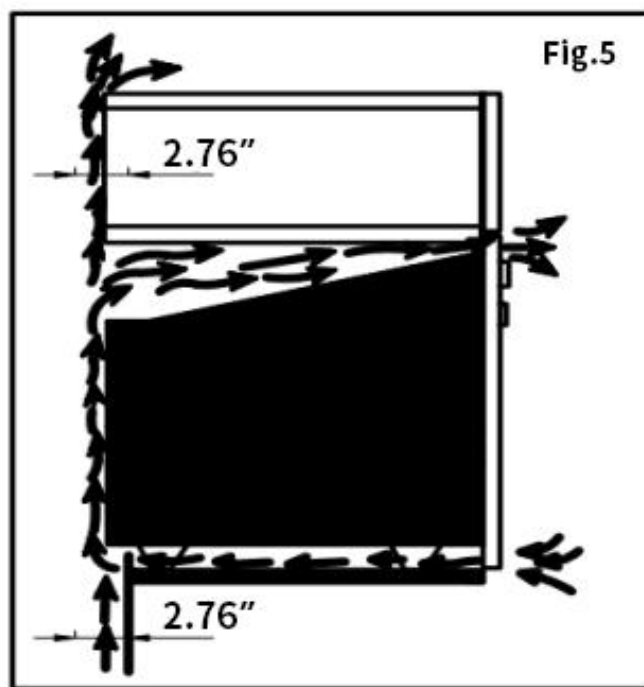
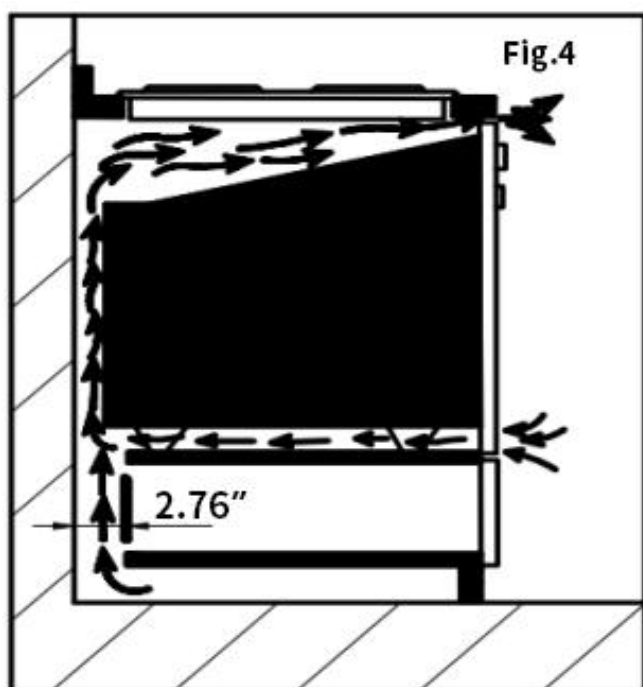
Height: 23.19 +0-0.09"



NOTE: If the oven is to be paired with a stovetop, you must follow the instructions in the booklet provided with the other appliance. For efficient air circulation, the oven should be installed according to the dimensions (Fig. 1).

There are 2 holes in the door frame to mount the oven to other surroundings (under the bench or above other machines) by screwing and inserting the plastic cover (Fig. 3).

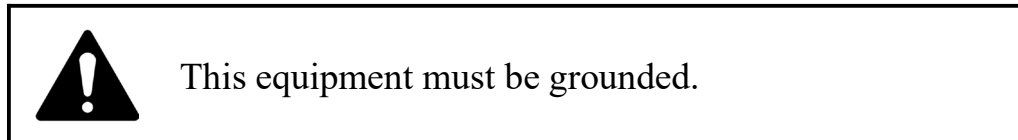
The rear panel of the machine must be removed to allow free circulation of air. There should be at least 2.76" (70 mm) of clearance behind the panel where the oven is installed (Fig.4-5).



- ❖ For a built-in oven to work properly, the cabinets must be the correct type.
The panels of adjacent furniture should be heat resistant. Especially when they are wood veneers, the adhesive should withstand 250°F (120°C), or it will deform or fall off.
- ❖ For your safety, do not touch electrical components once the device is installed.
- ❖ All protective parts provided cannot be fixed in a non-removable way.
- ❖ Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Connection to the Mains Supply

Devices must be connected according to current rules. It is recommended to be wired by a professional electrician.



Check that the rated power of power and outlet match the max wattage indicated on the nameplate.

The correct connection is to insert the plug into a socket with a third contact point to the ground.

If the device has a power cord installed but no plug, wire it as follows:

- ❖ The “yellow/green” grounded wire, which must be connected to the terminal should be 0.39" (10mm) longer than others.
- ❖ The “blue” neutral line has to be connected to the terminal marked with letter “N”.
- ❖ The “Black, Brown or Red” live wires have to be connected to terminal “L”.
- ❖ Mains connection can also be made by fitting a double pole switch with a min gap between the contacts of 0.12 inches (3mm), proportionate to the load.

The yellow/green earth wire should not be controlled by the switch.

- ❖ Once the appliance is in place, the plug or two-pole switch for the mains connection should be handy.

IMPORTANT

The power cord should be placed 120°F (50°C) below the ambient temperature.

Safety can only be ensured if it is properly connected to a valid grounded power source in accordance with electrical safety regulations.

The manufacturer is not responsible for any damage to persons or objects due to lack of a ground connection.

If a gas stove needs to be installed above the wall oven, the distance between them should be > 1.58”.

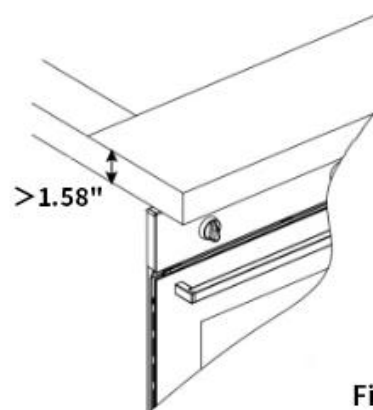


Fig.6

Removable Glass Door

The oven door is made of 3 layers of glass, the top and bottom of each layer are flow-through. When the oven is running, air circulates through the door to keep the outer pane cool. If condensation is working between the glass panes, the door can be removed to clean between them.

Follow the instructions above to remove the door and place it on a protective surface (such as a tablecloth) to prevent it from being scratched.

The door handle should line up with the edge of the table. Make sure the glass lies flat to avoid breakage of glass in cleaning.

1. Press the button on left and right side of door, then take out top rail. (Fig.7)
2. Take out inner glass slowly (Fig.8)
3. Loose clips. (Fig.9)
4. Take out middle glass. (Fig.10)

Clean glass and other parts with a damp microfiber cloth, a clean sponge, or a hot water solution containing a small amount of detergent, then dry with a soft cloth.

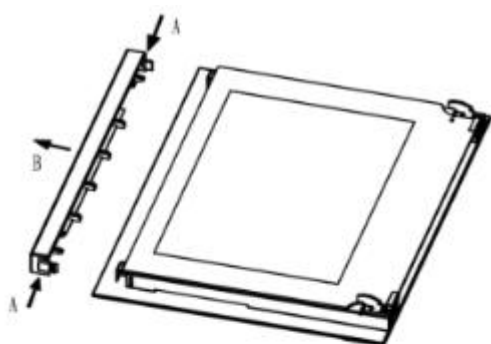


Fig.7

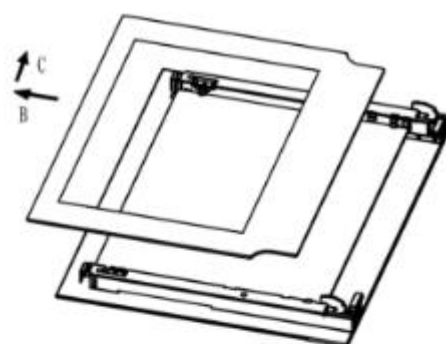


Fig.8

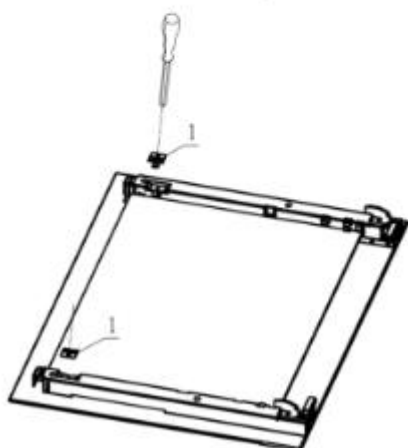


Fig.9

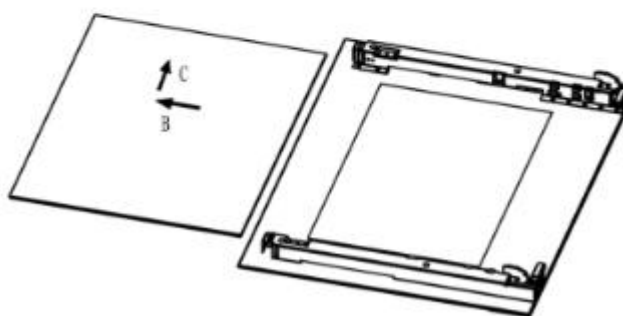


Fig.10

Disassemble/Assemble the Oven Door

To make it easier to clean the inside oven, the oven door can be removed by proceeding as follows:

- ❖ Open the door completely and lift the 2 levers “B” (Fig.11);
- ❖ Shut the door slightly, you can lift it out by pulling out the hooks “A” to reassemble the door. (Fig.12)
- ❖ Door in a vertical position, insert the two hooks “A” into the slots;
- ❖ Ensure that seat “D” is hooked perfectly onto the edge of the slot (Move the oven door backwards and forward slightly);
- ❖ Keep the oven door open fully, unhook the 2 levers “B” downwards and then shut the door again.

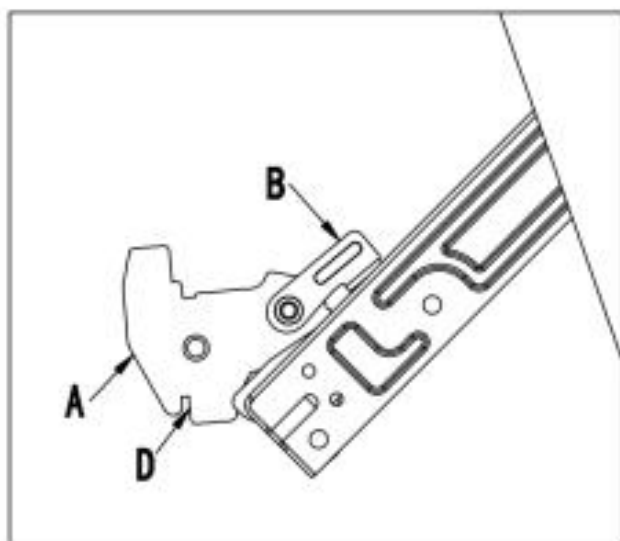


Fig.11

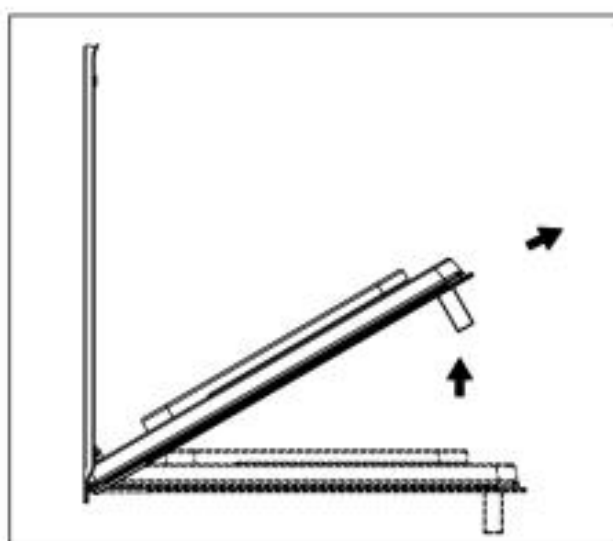




Fig.12

Use the Rotisserie

In the icon "  " of the function panel, the rotisserie can be used in combination with the rack. After fitting the food on to the spit "S", block it with the two forks "F". then proceed as follows:

The common oven installation method is as shown below, but this product is suitable for Fig.13; And Fig.14 is just for extra reference.

- ❖ Fit the end of the spit into the motor "M" at the back of the oven (Fig. 13).
- ❖ Fit the support into the circular groove in the spit.
- ❖ Unscrew and remove handle "A".
- ❖ Number "2" hooks the oven, "1" in the circle, as shown in the middle picture.
- ❖ Place the oven tray with a little water on the lowest shelf of the oven.
- ❖ Turn the knob to position to rotisserie icon .
- ❖ Partially close the oven door.

When the cooking time is up, screw the handle on the spit and remove everything from the oven. If necessary, use an oven glove to avoid any burn.

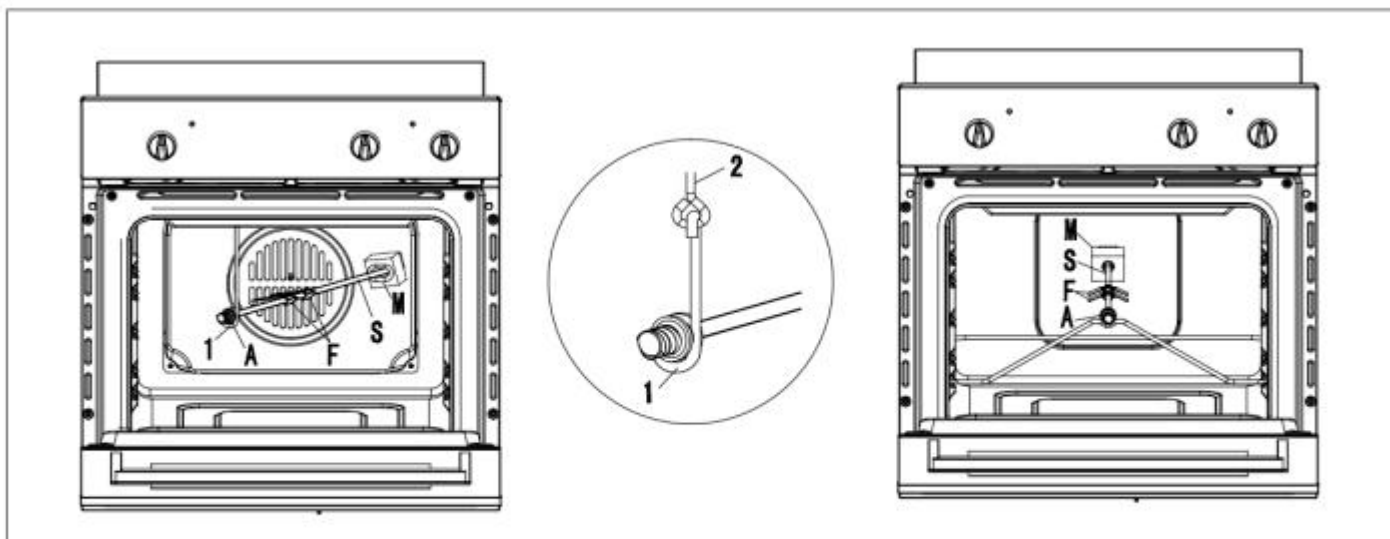


Fig.13

Fig.14

Using the Electric Wall Oven

● Features

24 hours clock with automatic programme and minutes counter

● Functions

Cooking time, cooking end time, manual position, clock, minutes counter, times to be setup to 23 hours 59 minutes.

● Display

4-figures, 7 segments display for cooking times and time of day.

Cooking time and manual function = saucepan symbol

Automatic function = AUTO

Minutes counter = bell symbol

The symbols light up when the corresponding function is selected

● Setting

To set. Press and release the desired function, and set the time with + and buttons within 5 seconds.

● Key + and -

The + and buttons increase or decrease the time at a speed depending on how long button is pressed

● Setting the time

Press any two buttons (cooking time, end time, minutes counter) at the same time, and + or button to set the desired time. This deletes any previously set programme.

The contacts are switched off and the AUTO symbol flashes.

● Manual use

By pressing the manual button the relay contacts switch on, the AUTO symbol switches off and saucepan symbol lights up.

Manual operation can only be enabled after the automatic programme is over or it has been cancelled.

● Automatic use

Press the cooking time or end time button to automatically form the manual to the automatic function.

● Semi-automatic use with cooking time setting

Press the cooking time button and set the desired time with + or -, the AUTO and cooking time symbols light up continuously. The relay switches on immediately. When the cooking end time corresponds to the time of day, the relay and the cooking time symbol switch off. The sound signal rings and the AUTO symbol flashes.

● Semi-automatic use with end time setting

Press the end time button. The time of day appears on the display. Set the cooking end time with + button. The AUTO and cooking time symbols light up continuously. The relay contacts switch on. When the cooking end time corresponds to the time of day, the relay and the cooking time symbol switch off. When the cooking time is up, the AUTO symbol flashes, the sound signal rings and both the relay and the cooking time button switch off.

● Automatic use with cooking time and end time setting

Press the cooking time button and select the length of the cooking time with + or button. The AUTO and cooking time symbols light up continuously. The relay switches on. By pressing the cooking end time button the next cooking end time appears on the display. Set the cooking end time with + button. The relay and the cooking time symbol switch off. The symbol lights up again when the time of day corresponds to the cooking start time. When the cooking time is up, the AUTO symbol flashes, the sound signal rings, the cooking time symbol and the relay switch off.

● Minutes counter

Press the minutes counter button and set the cooking time with + or button.

The bell symbol lights up when the minutes counter is operating, when the set time is up, the sound rings and the bell symbol switches off.

● Sound signal

The sound signal starts at the end of a programme or of the minutes counter function and it lasts for 15 minutes.

To stop it, push any functions button.

● Start programme and check

The programme will start in 4 seconds after it has been set. The programme can be checked at any time by pressing the corresponding button.

● Setting error

A setting error is made if the time of day on the clock falls within the cooking start and end times. To correct the setting error, change the cooking time or cooking end time the relays switch off when a setting error is made.

● Cancelling a setting

To cancel a setting, press the cooking time button and then press the button until 00:00 appears on the display. A set programme will be automatically cancelled on completion.

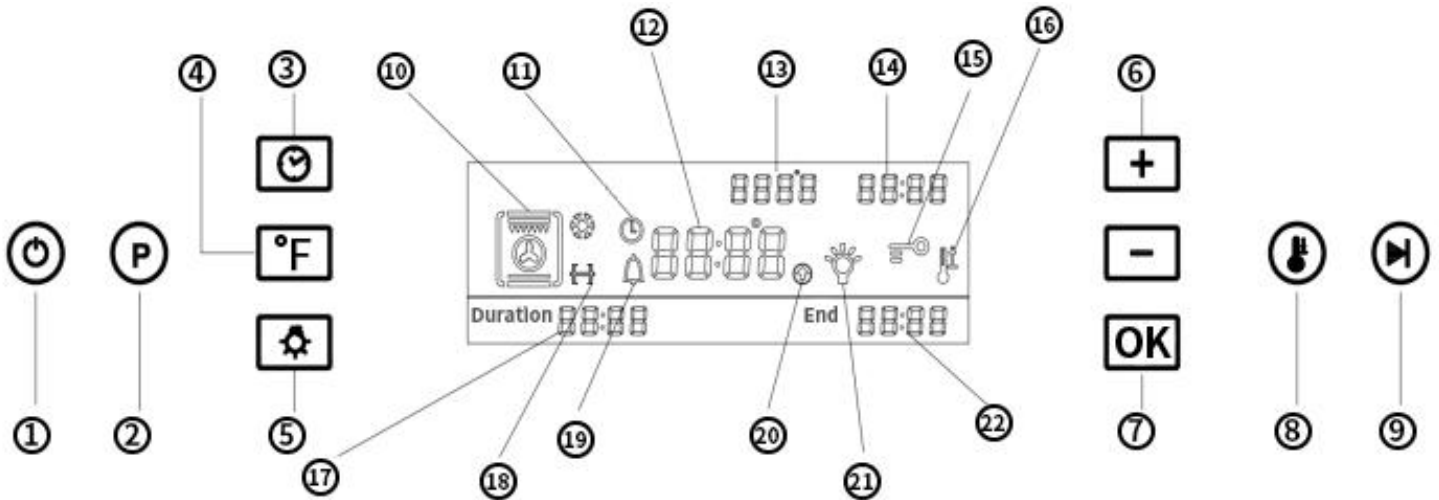
Operation

1. Power Switch

To turn on/off the display panel. Show current time when turn on the display.

2. Function Switch

Press it to switch to a different function. When you switch to a new function, the current function will stop and the cooking time must be reset.



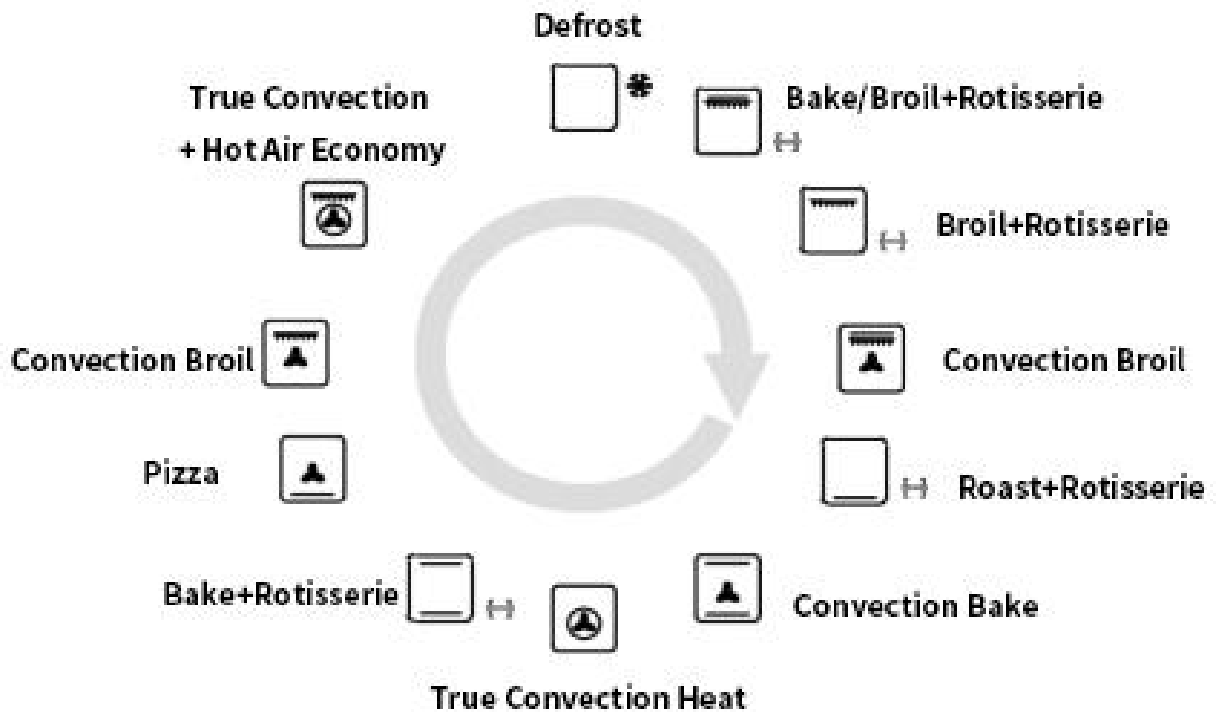
Touch Button Description

- ⑭ Power
- ⑮ Function
- ⑯ Timer
- ⑰ Temperature
- ⑱ Light
- ⑲ Plus/Minus
- ⑳ OK
- ㉑ Rapid Heat-up
- ㉒ Start / Pause

Display Description

- ① Function
- ② Time
- ③ Actual Temperature/Time
- ④ Set Temperature
- ⑤ Current Time
- ⑥ Safety Lock
- ⑦ Rapid Heat-up
- ⑧ Cooking Duration Time
- ⑨ Rotisserie
- ⑩ Alarm
- ⑪ Heating Indicator
- ⑫ Light
- ⑬ Cooking End Time

Cook Food with 11 Versatile Options



Recognition the Icon

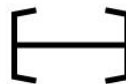
Note: the inverted triangle represents the inside heating tube in the top



Circle Heating El.



Fan



Rotisserie



Defrost



Upper Inside Heating El













Upper Outside Heating El.






Lower Heating El.



Upper Inside & Outside Heating El.

	<p>Defrost The air at ambient temperature is distributed inside the oven for defrosting food more quickly and without proteins adulteration.</p>
	<p>Bake/Broil+Rotisserie Upper inside heating element  or (Rotisserie ). It is indicated for bake or broil, such as baked biscuits. This function must always be used with half-open door and control protection.</p>
	<p>Broil+Rotisserie It is indicated for grilling and gratinating small quantities of traditional food. This function can be used for very short times around 5-10 min. For a longer time, this function must always be used with a half-open door and control protection. Perfect for broil steak.</p>
	<p>Convection Broil All grill components and fan work. In this setting, the central heating elements(upper inside heating element) of the top work. This combination of features increased the heat radiation effect to penetrate the internal food and avoid charred food.</p>
	<p>Roast+Rotisserie This setting allows you to better cook the bottom of food. Idea for roast potato and chicken with rotisserie. This function must always be used with half-open door and control protection.</p>
	<p>Convection Bake The oven is heated by the top and bottom elements and the fan mounted in the back helps to distribute heat throughout the oven. Suitable for perfect pastry, baked cake or bread.</p>
	<p>3D True Convection Heat Both the fan and the circular heating element work together. The hot air adjusts at 120°F(50°C) to the max temp for evenly distributed inside the oven. Ideal for cooking several types of food simultaneously without affecting taste and smell. Indicated for chicken and delicate pastries.</p>
	<p>Bake+Rotisserie A conventional oven works by the heat rising. The top is hotter than the bottom. Perfect for cooking different sides of the meat simultaneously.</p>

	<p>Pizza The air heated by the lower heating element is circulated by the fan, thus helping to distribute the heat between 122- 392°F (50-200°C). This function can be used for pizza.</p>
	<p>Convection Broil Ideal for dishes that require top heat, such as rice pudding or cauliflower cheese because the heat is not as fierce as a grill.</p>
	<p>True Convection+Hot Air Economy This feature allows you to use the whole grill or just part of them for economical grilling in small quantities.</p>

3.Start/Pause Switch

When you switch to a new function, press it to start cooking.

In the activated state, the display shows the current oven temperature as shown below,



During pause status, the display shows current time.



4. Time Switch



- Press switch for 3S to set current time. Adjust time number by pressing . Press to confirm setting.
- **Alarm setting:** Press switch until keep flashing. Display will show "0:00". Adjust time number by pressing , then press to confirm setting. **Set time back to "0:00" to cancel alarm.**
- Set the cooking time: Press switch until display show "**Duration**" and "**END**". Adjust time number by pressing , then press to confirm setting.

Start working time = End time – Duration time

5. **Safety Children Lock** : Press for 5S to enter or cancel safety lock.

6. **Temperature Setting:** After selected function, press to set temperature.

Adjust temperature number by pressing , then press to confirm setting.

7. Rapid Heat-up

It is mainly used to preheat the oven. When the set temperature is above 212°F(100°C), the selected mode allows quick heating functions, including convection bake, 3D true convection

and bake+Rotisserie. Display will show .

8. **Light** : It will be off if no operation in 3 minutes.

Indicator Light

The indicator light located above the control panel will turn on and off when the heating element is inserted or removed.

When the oven is running at a constant temperature, the neon light stays on until the preset temperature is reached; when it goes out, it means it has been reached.

When the oven cools, the thermostat determines the re-insertion of the heating elements with consequent re-lighting of the indicator lights.

In the model, the internal oven light is always on in any running function and is considered an operational warning light.

Replace the Light (Fig.15)

- ❖ Unplug your oven;
- ❖ Unscrew the glass cover attached to the lamp holder;
- ❖ Unscrew the lamp and replace it with high-temperature one, around 572°F (300°C).
- ❖ Remount the glass cover and reconnect the appliance to the power supply.



WARNING: Ensure that the appliance is unplugged before replacing the lamp to avoid the possibility of electric shock.

Warning: Do not operate the device with a damaged power cord or plug, return the unit to the nearest authorized service center for inspection and repair.

Lamp Specification:

- Voltage: AC 220V-240V
- Wattage: 25W
- Socket: G9

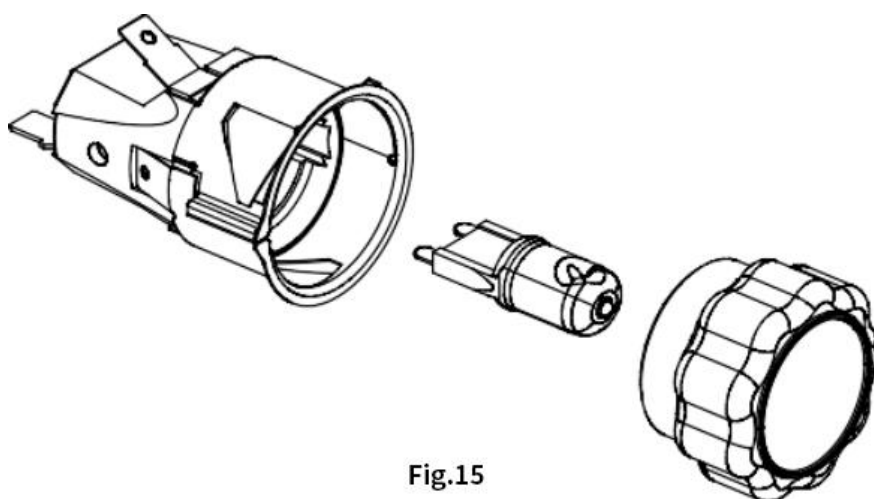


Fig.15

Cleaning & Maintenance



IMPORTANT: This appliance is only for household use, don't use it outdoors!

Important: Unplug your oven before cleaning or maintenance.

To extend the life of your oven, it must be cleaned regularly as follows:

- Do not use steam equipment to clean the appliance.
- To protect against the risk of electrical shock, do not immerse the unit, cord or plug in liquid or sprinkle water to clean the appliance.
- Don't clean the appliance when it is still hot. The inside and external surface of the oven should preferably be cleaned with damp cloth when it is cooled down.
- If you use your oven for an extended period of time, condensation may form. Dry it by using a soft cloth.
- There are rubber seals around the oven opening to ensure it works perfectly. The condition of this seal needs to be checked regularly. Avoid using abrasive products for cleaning. If damaged, please contact the nearest after-sales service center. We recommend you avoid using the oven until it has been repaired.
- Never put aluminum foil on the bottom of the oven, as heat buildup can interfere with cooking and even damage the enamel.
- Clear the glass door with a damp cloth and dry it with a soft cloth.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they may scratch the surface and shatter them.



This product must not be disposed of with household waste. Disposal of electrical and electronic equipment must be carried out in a place authorized for recycling.

Collecting and recycling waste saves natural resources and ensures that products are disposed of in an environmentally friendly and healthy way.

IMPORTANT If you decide to no longer use the oven, you should unplug and disconnect the power cord so that it cannot be used. Abandoned appliances can be a safety risk because children often play with them.

Troubleshooting

Before calling service team for support, please check the following troubleshooting tips:

Cause	Reason	Solution
The upper crust is dark but the lower part too pale	Not enough heat from the bottom.	<ul style="list-style-type: none"> ✓ Use the natural convection position; <li style="padding-left: 20px;">✓ Use deeper cake tins; <li style="padding-left: 20px;">✓ Lower the temp; ✓ Put the cake on a lower rack.
The lower part is dark but the upper crust too pale	Excessive heat from the bottom..	<ul style="list-style-type: none"> ✓ Use the natural convection position; <li style="padding-left: 20px;">✓ Use lower side tins; <li style="padding-left: 20px;">✓ Lower the temp; ✓ Put the cake on a higher rack.
Too cooked on the outside but not enough on the inside.	Temperature is too high.	Lower the temp and increase the cooking time.
The outside is too dry in the right color.	Temperature is too low.	Increase the temp and lower the cooking time.

Warranty

This warranty applies to products sold by Dalxo in the U.S. It expressly applies to a single product only.

Dalxo products are warranted for one year after purchase against defects in material and workmanship. Please save your receipt as proof of purchase is required to make a warranty claim. During this period, we will provide repairs, refunds or replacements at our discretion.

Warranty is not transferable by resale, including through third-party unauthorized retailers, and is only granted to the original consumer purchaser when purchased from an authorized retailer. In the case of a new home purchase, the warranty period will start from the date of ownership.

This warranty does not cover and excludes damage or defects caused by:

- Consumer misuse
- Abuse
- Neglect includes not cleaning and regular maintenance as described in manual
- Commercial use
- Subject the product to any voltage outside the specified range
- Loss of parts
- The affixing of any attachments not provided with the product
- Accident
- Use in a manner not intended and outlined in the manual.

Any subsequent damages caused by the above listed exclusions will not be covered and any claims determined to meet the above exclusions will be denied. All liability is limited to the purchase price and does not include any:

- Retail offered extended warranties
- Tax
- Other charges (including postage to send required materials)
- Incidental and/or consequential damages associated with the product in question.

Every implied warranty, including any statutory warranty of merchantability or fitness for a particular purpose is disclaimed except to the extent prohibited by law, in which case such warranty is limited to the duration of this written warranty. This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states do not allow limitations on implied warranties or special, incidental, or consequential damages, so the above limitations may not apply to you.

If you have a claim under this warranty, please contact : **support@dalxo.com**.

For faster service, please provide the model number, serial number, and receipt ready for the operator to assist you.