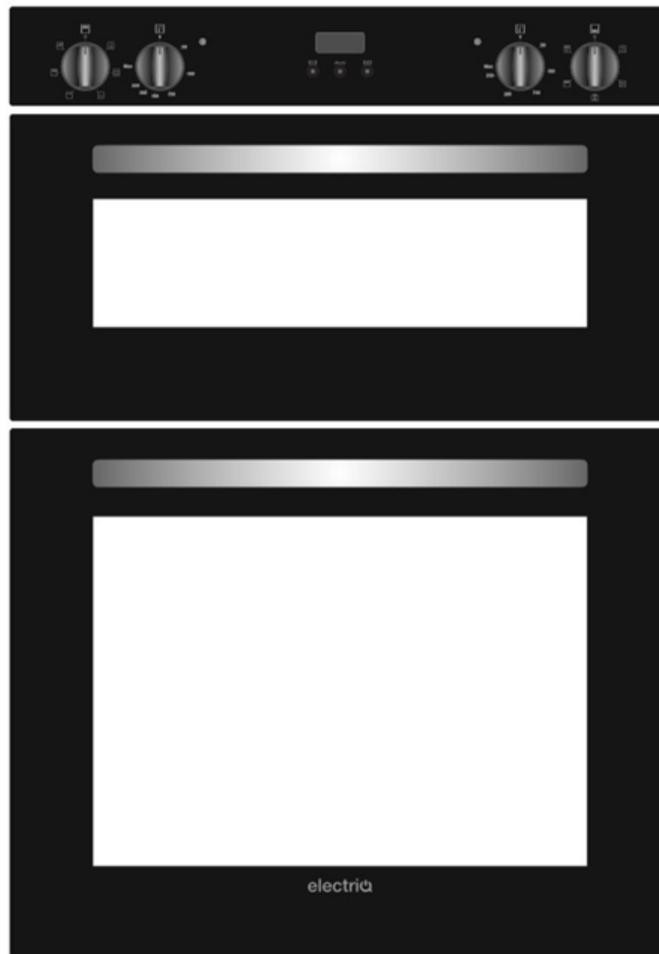


# electriciQ

## USER MANUAL



### BUILT IN DOUBLE OVEN

**EQDO1BLACK EQDO1STEEL EQDO1LG**

**EQDO1DARKINOX**

Thank you for choosing electriciQ.

Please read this user manual before using this cooker and keep it safe for future reference.

Visit our page [www.electriQ.co.uk](http://www.electriQ.co.uk) for our entire range of Intelligent Electricals

# **SETTLING IN OK?**

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We hope this has been helpful to you.

We would love to see how you're getting on with your new purchase, so please share any snaps you have on the platform of your choice below.

Our community awaits your uploads - Snap, tag and hashtag away!



**@electriQUK**

**#electriQUK**

# **WE'RE HERE TO HELP**

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Should you have any problems or questions with your purchase, please contact a member of our customer service team.

 0330 390 3061

 [support@electriQ.co.uk](mailto:support@electriQ.co.uk)

Mon-Fri | 9am to 5pm

Unit 2A, Trident Business Park,  
Neptune Way, Leeds Road,  
Huddersfield, HD2 1UA

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## SAFETY INFORMATION

**Important** – Please read these instructions fully before installing or operating.

### INSTALLATION WARNINGS

**IMPORTANT:** Prior to Installation, ensure that the local supply conditions (electricity voltage and frequency) are compatible with the requirements of your cooker.

**IMPORTANT:** Carefully unpack and examine the appliance for any damage. If you think there is a defect, do not use the appliance and contact electriQ Product Support on 0333 305 2261. Packaging materials should be collected together and disposed of immediately as they may be harmful to children.

**IMPORTANT:** Keep the electrical cable (not supplied) away from the hot areas of your appliance, do not let the cable touch the appliance. Keep the cable away from sharp edges and heated surfaces.

**IMPORTANT:** Ensure that the electric supply cable is not trapped or damaged during installation.

**IMPORTANT:** 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.

**IMPORTANT:** The means for disconnection must be incorporated in the fixed wiring in accordance with local regulations and wiring rules.

**IMPORTANT:** Protect your cooker against atmospheric effects. Do not expose your cooker to effects such as sun, rain, snow etc.

**IMPORTANT:** The materials surrounding the appliance (cabinets) must be able to withstand a minimum temperature of 100°C.

**IMPORTANT:** When using the oven for the first time it may give off an unusual odour. This is normal and is from the heating elements and insulation materials. To eliminate this odour run the oven at 250 degrees for 40-60 minutes while empty.

### DURING USAGE

**IMPORTANT:** This appliance 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 the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with 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.

**WARNING:** The appliance and its accessible parts will become hot during use. Care should be taken to avoid touching heating elements inside the oven.

**WARNING:** NEVER try to extinguish a cooking fire with water. Instead, switch off the appliance and cover the flame, e.g. with a lid or a fire blanket.

**CAUTION:** Do not allow children in the kitchen after or during cooking, as the parts may still be hot. Many parts of the cooker will become hot and present a considerable hazard to children.

**CAUTION:** When the cooker is hot, never touch the oven door by hand or with tools.

**CAUTION:** Before starting to use your appliance, ensure curtains, paper or flammable items are kept away from your appliance. Do not keep flammable materials inside of or around your cooker.

**CAUTION:** Take care when closing the oven door that there is nothing obstructing it from closing as this may break the glass door.

**IMPORTANT:** The oven door must be kept closed while using the grill.



## SAFETY INFORMATION

**Important** – Please read these instructions fully before installing or operating.

**IMPORTANT:** Make sure all the control dials are in the off position when not in use.

**IMPORTANT:** If you do not intend to use your cooker for a long period of time, the power supply should be turned off.

**IMPORTANT:** The oven must not be placed behind a decorative door to avoid overheating.

### GENERAL SAFETY WARNINGS

**IMPORTANT:** This appliance has been designed for non-professional, domestic use only. Do not use this oven for commercial use or any other application, e.g. room heating.

**WARNING:** Danger of fire: do not store flammable items on or near the cooking surfaces or within the oven cavity.

**IMPORTANT:** Do not try to lift or move the appliance using the door handle.

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

**IMPORTANT:** Your appliance is produced in accordance with all applicable local and international standards and regulations.

**IMPORTANT:** Maintenance and repair work must only be performed by an authorised service technician. Installation and repair work that is carried out by unauthorised technicians is dangerous and could invalidate your guarantee.

**IMPORTANT:** When the oven door is open, do not hang or lean anything on it. You may unbalance your appliance or damage the door or hinges.

**IMPORTANT:** Do not hang towels, dishcloths or clothes from the oven or its handles.

**IMPORTANT:** 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 the shattering of the glass.

### CLEANING AND MAINTENANCE

**IMPORTANT:** Always turn off the appliance before operations such as cleaning or maintenance. You can do this using the isolation switch.

**IMPORTANT:** Do not remove the dials from the control panel during cleaning.

**WARNING:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass as they can scratch the surface, which may result in shattering.

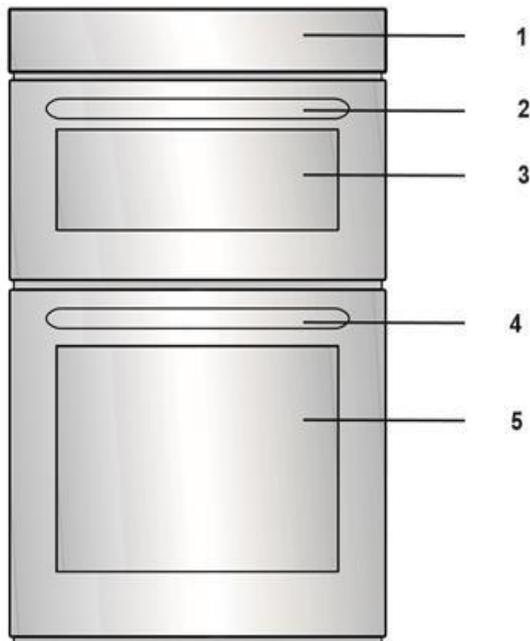
**IMPORTANT:** Steam cleaners must not be used on or in the appliance.

**TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE OUR AUTHORISED SERVICE AGENTS AND ORIGINAL SPARE PARTS. FOR ASSISTANCE CALL electriQ PRODUCT SUPPORT 0333 305 2261.**

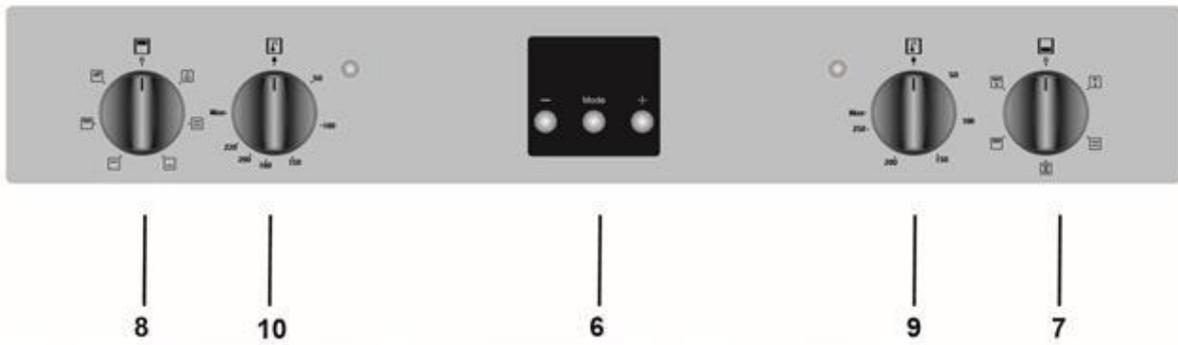
**IMPORTANT:** Due to continuous product development, all diagrams are for illustrative purposes and may not match the final product.

# GETTING TO KNOW YOUR BUILT-IN DOUBLE OVEN

## PRODUCT OVERVIEW



1. Control panel.
2. Top oven door handle
3. Top oven door
4. Main oven door handle
5. Main oven door



6. Timer
7. Main oven control dial
8. Top oven control dial
9. Main oven temperature dial
10. Top oven temperature dial

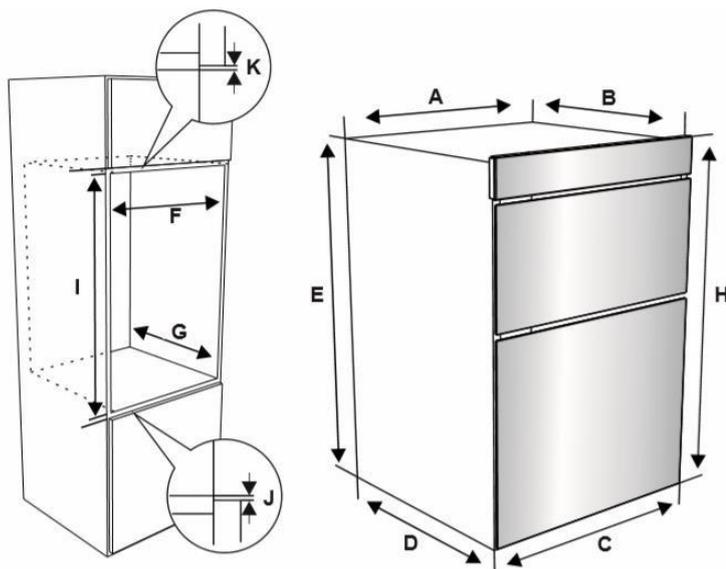
# USING YOUR BUILT-IN DOUBLE OVEN

## INSTALLATION

**NOTE:** The oven is built in. The appliance should only be installed by a qualified professional.

- Check the dimensions of the appliance and make sure the corresponding recess is compatible.
- Never lift the appliance using the door handle, as this will cause the glass to break.
- Place the product in front of the opening and ensure the cable has room to be installed.
- Connect the cable to the mains.
- Put the product into the installation opening. Insert the screws with spaces into the holes in the front frame and screw the oven into the cabinet. Then connect the caps on the screw heads.

**IMPORTANT:** The kitchen unit where the oven is to be situated must be made of heat-resistant material. Ensure that any panels close to the oven can withstand temperatures of at least 120°C. If plastics or glues that form the cabinet cannot withstand such temperatures, they will melt and deform the unit.

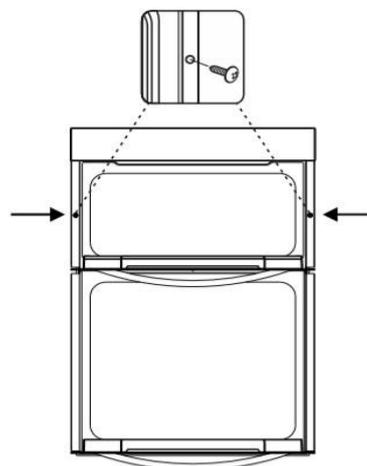


Ensure that there are no combustible or flammable materials, such as curtains, in the vicinity of the installation.

There must be at least 2cm of free space between the back wall and the appliance's rear to allow for ventilation and air circulation.

A (mm)	557	E (mm)	878
B (mm)	550	min./max. F (mm)	560/580
H (mm)	890	min. G (mm)	555
C (mm)	595	min. I (mm)	880
D (mm)	575	min. J/K (mm)	5/10

After making the electrical connections (See next page), insert the oven into the cabinet by pushing it forward. Open the oven door and insert two screws in the holes located on the oven frame. While the product frame touches the wooden surface of the cabinet, tighten the screws.



# USING YOUR BUILT-IN DOUBLE OVEN

## ELECTRICAL CONNECTION

**IMPORTANT!** Electrical connection must be made by a suitable qualified person and in accordance with all relevant local building and installation regulations.

### CONNECTING THE POWER SUPPLY TERMINAL BOARD/ CONNECTOR BLOCK

- Using a screwdriver, release the tabs of the terminal board cover.
- Remove the wire clamp screw.
- Loosen the screws on the terminal block. DO NOT fully unfasten.
- Insert the wires beneath the corresponding screw heads and tighten them in position. The colour code is:
  - Blue = Neutral (N)
  - Brown = Live (L)
  - Yellow Green = Earth 
- Fasten the cable clamp and close the cover of the terminal board.
- The power supply should be 220-240 V, 50/60 Hz, and a minimum of 2.5mm<sup>2</sup> cross sections area wire should be used for the Live, Neutral and Earth connections.

### CONNECTING THE SUPPLY CABLE TO THE MAIN CONSUMER UNIT (FUSE BOX)

An approved circuit breaker should supply the appliance with a minimum contact opening of 3 mm. The circuit breaker should be sized according to the load, e.g., 16A, and should comply with current regulations. The appliance requires an earth connection, and the earth wire should not be interrupted by the circuit breaker.

The supply cable should be positioned so that it does not reach a temperature in excess of 50°C anywhere along its length. Before connecting the power, ensure:

- Earth continuity. The electrical safety of this appliance can only be guaranteed if the cooker is correctly installed and earthed in compliance with regulations on electrical installations.
- The electrical capacity of the system is suitable for the power of the appliance, as indicated on the data plate.

**IMPORTANT!** The oven must be installed to a switch that can cut all power to the appliance.

### HOW TO

1. Create your desired cabinet following the dimensions and instructions provided. The cabinet must be securely fixed to support the oven.
2. Cut out any space you need for adequate ventilation.
3. Brush away any shavings or dust to ensure this doesn't affect the appliance.
4. You can connect the oven to the electricity supply now or after you have housed the unit depending on your desired connection method and placement.



Check now if your plug or switch can be accessed once the oven is in place and the cable will be free from any obstructions.

5. Place the oven into the cabinet and secure.

# USING YOUR BUILT-IN DOUBLE OVEN

## OPERATION

### Oven temperature control dial

Turn the dial in either direction to the corresponding symbol of the desired cooking function. For the details of different functions see 'Oven Functions'.

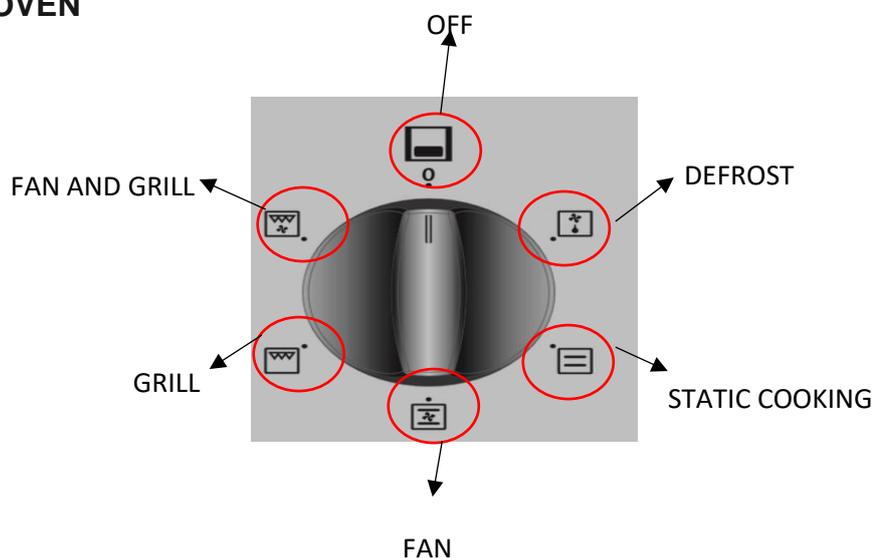
### Oven temperature dial

After selecting a cooking function, turn this dial clockwise to set the desired temperature. The oven thermostat light will illuminate whenever the cavity is heating, it will go out when the desired temperature is reached.

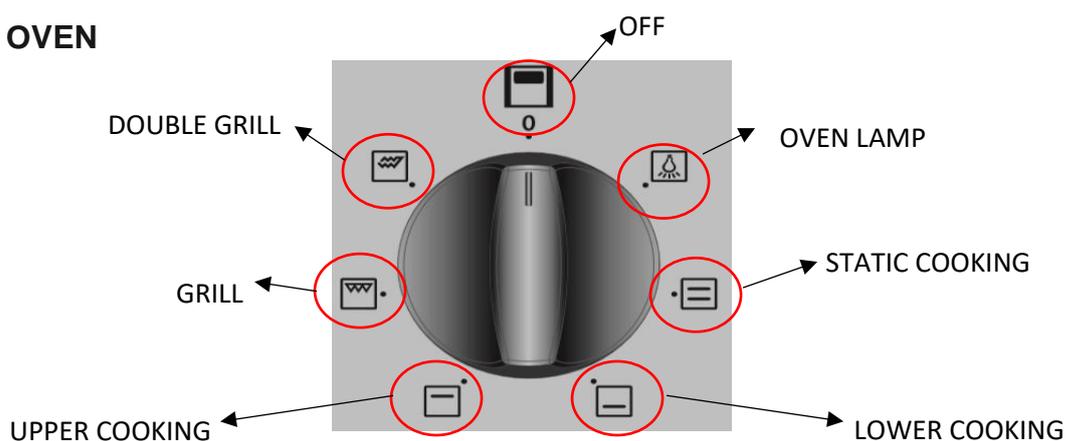
### Main Oven Functions

The functions available on your oven may differ from those listed below, depending on the model purchased.

## BOTTOM OVEN



## TOP OVEN



# USING YOUR BUILT-IN DOUBLE OVEN

## **DEFROST FUNCTION:**

Switch on the DEFROST function using the main oven function control dial. The oven's warning lights will switch on, and the fan will start operating. To use the defrost function, place your frozen food on a shelf in the middle of the oven. It is recommended that you put an oven tray under the defrosting food to catch accumulated water due to melting ice. This function will not cook or bake your food, it will only help to defrost it.

## **STATIC COOKING FUNCTION:**

Switch on the STATIC function using the main oven function control dial. The oven's thermostat and warning lights will switch on, and the lower and upper heating elements will start operating. The temperature can be adjusted using the main oven temperature control dial. The static cooking function emits heat, ensuring even cooking of food. This is ideal for making pastries, cakes, baked pasta, lasagne, and pizza. Preheating the oven for 10 minutes is recommended, and it is best to cook on only one shelf at a time in this function.

## **FAN FUNCTION:**

Switch on the FAN function using the main oven control dial. The oven's thermostat and warning lights will switch on, and the upper and lower heating elements and fan will start operating. The temperature can be adjusted using the main oven temperature dial. Cooking is carried out by the lower and upper heating elements within the oven while the fan provides air circulation, dispersing the heat and giving the food a slightly grilled effect. It is recommended you preheat the oven for 10 minutes.

## **GRILLING FUNCTION:**

Switch on the GRILLING function using the main oven control dial. The oven's thermostat and warning lights will switch on, and the grill heating element will start operating. The temperature can be adjusted using the main oven temperature dial. This function is used for grilling and toasting food. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop food from sticking, and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat.

## **GRILL AND FAN FUNCTION:**

Switch on the GRILL AND FAN function using the main oven control dial. The oven's thermostat and warning lights will switch on, and the grill heating element and fan will start operating. The temperature can be adjusted using the main oven temperature dial. This function is ideal for thicker foods. When grilling, use the upper shelves of the oven. Lightly brush the wire grid with oil to stop food from sticking, and place food in the centre of the grid.

**OVEN LAMP:** Only the oven light will switch on. It will remain on for the duration of the cooking function.

**STATIC COOKING FUNCTION:** The oven's thermostat and warning lights will switch on, and the lower and upper heating elements will start operating. The static cooking function emits heat, ensuring even cooking of food. This is ideal for making pastries, cakes, baked pasta, lasagne, and pizza. Preheating the oven for 10 minutes is recommended, and it is best to use only one shelf at a time for this function.

# USING YOUR BUILT-IN DOUBLE OVEN

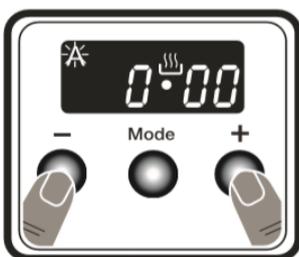
**LOWER HEATING FUNCTION:** The oven's thermostat and warning lights will switch on, and the lower heating element will start operating. The lower heating function is ideal for heating pizza as the heat rises from the bottom of the oven and warms the food up. This function is appropriate for heating food instead of cooking.

**UPPER HEATING FUNCTION:** The oven's thermostat and warning lights will switch on, and the upper heating element will start operating. The heat emanating from the upper heating element will cook the upper side of the food. The upper heating function is ideal for frying the upper side of already-cooked food and heating food.

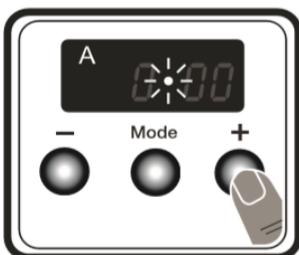
## TIMER SETTINGS

Function Description	
A	Auto cooking
	Manual cooking
	Key Lock
	Minute minder
Mode	Mode function
-	Decrease timer
+	Increase timer
23 59	Timer display

## SETTING THE TIMER



1. Press the + and – symbol at the same time. The  symbol will appear and the dot in the middle of the screen will flash.



2. Adjust the time while the dot is flashing using the + and – buttons.

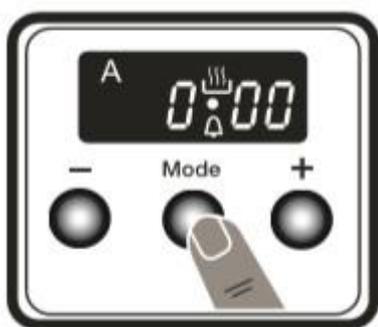
# USING YOUR BUILT-IN DOUBLE OVEN

## SOUND ADJUSTMENT

The audible warning time setting can be set to anytime between 00:00 and 23:59 hours. This setting does not affect the operation of the oven, the only function of this setting is an audible warning noise.

To adjust the volume of the audible warning sound while the current time of day is displayed, press and hold the “-” button for 1-2 seconds until an audible signal sounds. After this, each time the “-” button is pressed, a different signal will sound. There are three different types of signal sounds. Select the desired sound, and do not press any other buttons. After a short time, the selected sound will be saved.

## AUDIBLE TIMER FUNCTION



Press MODE and a bell symbol will flash on the screen, and 000 will be displayed. Select how many hours you desire the cooker to be working for using the + and – buttons. The bell symbol will remain illuminated, and the timer will begin counting down.

When the timer reaches zero, a warning beep will sound, indicating that the timer has reached its end.

## SEMI-AUTOMATIC TIME ADJUSTMENT (COOKING PERIOD)

This function helps you to cook for a fixed period of time. A time range between 0 and 10 hours can be set. Prepare the food for cooking and put it in the oven. 1. Select the desired cooking function and the temperature using the control dials.



Press “MODE” until you see “dur” and symbol on the display screen. The symbol “A” will flash.



Select the desired cooking time period using the “+” and “-” buttons.



The current time will reappear on the screen, and the symbols “A”, and > will remain illuminated.

When the timer reaches zero, the oven will switch off and an audible warning will sound. The symbols “A” and > will flash.

Turn both control dials to the “0” position and press any button on the timer to stop the warning sound. The symbols will disappear.

# USING YOUR BUILT-IN DOUBLE OVEN

## FIRST USE OF THE OVEN

The first time you use your appliance, we recommend that you set the oven to maximum temperature. Set the function dial to cooking mode and leave the empty oven running for about 40-60 minutes with the oven door shut. Then, open the oven door and allow the oven to cool. Any odour that may be detected during this initial use is due to the evaporation of substances used to protect the oven during storage.

## GENERAL OVEN AND COOKING TIPS

The wire shelves should always be pushed firmly to the back of the oven.

While cooking, baking trays should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally. Keep all trays and containers away from the back of the oven, as over-browning of the food may occur.

For even browning, the maximum recommended size of a baking tray is 340 mm (13½") by 340 mm (13½").

When the oven is on, do not leave the door open for longer than necessary. Otherwise, the controls may get very hot.

- Always leave a 1cm gap between trays on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.

## TIPS FOR ENERGY EFFICIENT COOKING

There are many actions that can be taken to reduce the energy usage of your cooker. Some examples are given below:

- Cook as much as possible in the oven in one go to ensure all the space and heat is used.
- Keep the oven door closed while you are cooking. Each time you open the door the oven will use heat, and the heating element will have to work for longer to replace the heat lost.
- Ensure the oven door is kept clean. That way you can check on the cooking progress without having to open the door.
- Defrost frozen food in the fridge overnight before cooking. Defrosting will reduce the cooking time required, and so reduce the energy used.
- Minimise the time taken to pre-heat. Your oven will only take around 5 minutes to pre heat, and once up to temperature it is ready to cook.
- Use glass or ceramic dishes in the oven. They retain heat better than their metal counterparts, making them the most efficient to use in the oven. You can even set the heat lower than needed (if you're confident enough to do so) because of the increased efficiency provided by these dishes.
- If you're cooking large food like a joint of meat, it can be worth cutting it into smaller pieces so it will cook more quickly. Additionally, if you use this method on meat, you should also be able to avoid overcooking it.
- As the electric oven efficiently retains heat, you can consider turning it off around 5 minutes before you have finished cooking to save energy.

# USING YOUR BUILT-IN DOUBLE OVEN

## COOKING ADVICE

The oven offers a wide range of options which allow you to cook any type of food in the best possible way. With time, you will learn to make the best use of this versatile cooking appliance, and the following directions are only guidelines which may be varied according to your own personal experience.

### PREHEATING

You should always preheat your oven before placing food in it to cook. We advise the conventional cooking function to be used for pre-heating. Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

### USING THE GRILL

Select the grill mode and place food under the centre of the grill due to the central part of the top heating element being active.

Please use the grill pan set provided, ensuring that there are no unwanted spillages formed inside your oven. When using this mode, we advise you to set the thermostat to 200°C, as it is the most efficient way to use the grill. However, this does not mean you cannot use other temperatures, simply by adjusting the thermostat to the desired temperature.

### BAKING CAKES

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly. Do not open the oven door during baking to prevent cakes from dropping or sinking.

### THE PASTRY IS TOO DRY

Increase the temperature by 10°C and reduce the cooking time.

### PASTRY DROPPED

Use less liquid or lower the temperature by 10°C. Do not open the oven door during cooking.

### THE PASTRY IS TOO DARK ON TOP

Place it on a lower rack, lower the temperature, and increase the cooking time.

### WELL-COOKED ON THE INSIDE BUT UNDERCOOKED ON THE OUTSIDE

Use less liquid, lower the temperature, and increase the cooking time.

### THE PASTRY STICKS TO THE PAN

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper. Use a lower temperature setting. It is not necessary to remove all the food at the same time.

### COOKING FISH AND MEAT

When cooking white meat, fowl, and fish, use a temperature between 180°C and 200°C.

For red meat that should be well done on the outside while tender and juicy on the inside, it is a good idea to start at a high temperature (200°C-220°C) for a short time, then turn the oven down.

In general, the larger the roast, the lower the temperature. Place the meat on the centre of the rack and place a tray beneath it to catch the fat.

Make sure that the wire rack is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savoury roasts (especially duck and wild game), dress the meat with lard or bacon on the top.

# CLEANING AND MAINTENANCE

## BEFORE ATTEMPTING TO CLEAN YOUR COOKER

**WARNING:** Isolate the power supply and make sure that the oven is cool before attempting any cleaning or maintenance.

Do not clean using caustic creams, abrasive cleaning powders, thick wire wool or hard tools. Enamelled parts of the oven can be damaged if excess cleaning liquids are not immediately removed.

After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth. Clean the glass surfaces with special glass cleaning agents. Never use flammable agents like acid, thinner or petrol when cleaning your oven. Do not clean your oven with a steam cleaner. Do not wash any part of your oven in a dishwasher.

### ENAMELLED PARTS

In order to keep them as new, it is necessary to clean them frequently with mild, warm, soapy water and then dry them with a cloth.

Do not wash them while hot, and never use abrasive powders or abrasive cleaning materials. Do not leave anything spilt onto enamelled parts for long periods of time.

### STAINLESS STEEL PARTS

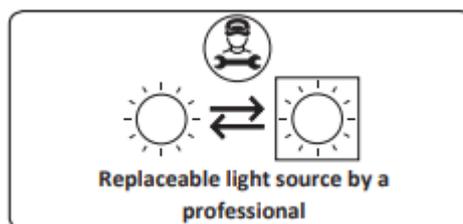
These must be cleaned frequently with mildly warm soapy water and a soft sponge and then dried with a soft cloth. Do not use abrasive powders or abrasive cleaning materials. Do not leave anything spilt onto stainless steel parts for long periods of time.

## CHANGING THE OVEN LAMP

**WARNING:** The maintenance of this appliance should be carried out by an authorised service person or qualified technician only.

**WARNING:** Switch off the appliance and allow it to cool before cleaning your appliance.

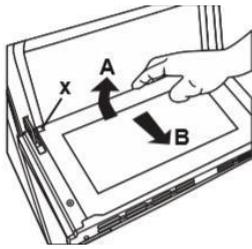
**NOTE:** The lamp is designed specifically for use in household cooking appliances. It is not suitable for household room illumination.



- Remove the glass lens, then remove the bulb.
- Insert the new bulb (resistant to 300 °C) to replace the bulb that you removed (230 V, 15-25-Watt, Type E14).
- Replace the glass lens, and your oven is ready for use.
- The product contains a light source of energy efficiency class G.
- Light source cannot be replaced by end user. After-sales service is needed.
- The included light source is not intended for use in other applications.

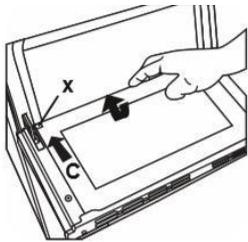
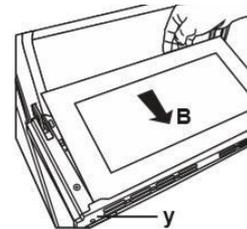
# CLEANING AND MAINTENANCE

## REMOVAL OF THE INNER GLASS



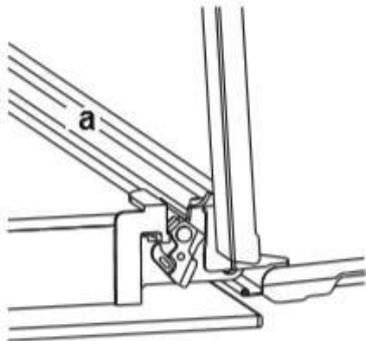
You must remove the oven door glass before cleaning. Push the glass in the direction of B and release from the location bracket (x). Pull the glass out in the direction of A.

To replace the glass, Push the glass towards and under the location bracket (y) in the direction of B.



Place the glass under the location bracket (x) in the direction of C.

## OVEN DOOR REMOVAL



Open the oven door and open the locking catch (a) with a screwdriver, turning anti-clockwise. Begin to close the door until it is almost closed, and then lift the door up to remove it.

## THE WATER COLLECTOR

In some cases of cooking, condensation may appear on the inner glass of the oven door. This is not a product malfunction. Open the oven door to the grilling position and leave it in this position for 20 seconds. Water will drip into the collector. Cool the oven and wipe the inside of the door with a dry towel. This must be done regularly.

# PRODUCT SUPPORT

## TROUBLESHOOTING

SYMPTOM	CAUSE / SOURCE	TROUBLESHOOTING CHECKS	SOLUTION
Oven not heating	Open circuit on the heating element	Check elements at the harness connection point.	Replace elements or replace harnesses if needed.
	The door was not shut tightly.	Check for obstructions and damage to the door seal and close the door tightly.	Check for obstructions and close the door tightly.
Lamp not working	The light bulb has burned out.	Replace the light bulb.	Replace the light bulb.
Outer Glass Broken.	Damaged after shipping.	Check packaging condition	Replace door glass.
The Inner Door Glass is Broken.	Damaged after shipping.	Question for incident details.	Replace door glass
	Cold item placed on hot glass	Question for incident details.	Replace door glass
	Item dropped on window pack.	Question for incident details.	Replace door glass
Food burnt or oven bakes unevenly.	Food placed in the oven during Pre-heat	Check the food is not in the oven before Preheat	Do not put food into the oven during preheating
	Food may be too close to the heating element.	Check the position of the rack or baking tray	Make sure the food is placed correctly in the oven
	Temperature setting too high for recipe or quantity of food	Check the temperature setting. Verify the temperature setting against the recipe.	Use the correct temperature setting.

# PRODUCT SUPPORT

## TECHNICAL SPECIFICATIONS

Brand		electriQ	
Model		EQDO1LG EQDO1DARKINOX EQDO1BLACK EQDO1STEEL	
Type of Oven		ELECTRIC	
Upper capacity	Energy Efficiency Index - conventional		0,67
	Energy Efficiency Index - fan forced		-
	Energy Class		A
	Energy consumption (electricity) - conventional	kWh/cycle	95,0
	Heat Source		ELECTRIC
	Volume	l	37
Lower capacity	Energy Efficiency Index - conventional		0,82
	Energy Efficiency Index - fan forced		0,80
	Energy Class		A
	Energy consumption (electricity) - conventional	kWh/cycle	95.3
	Energy consumption (electricity) - fan forced	kWh/cycle	92.9
	Heat Source		ELECTRIC
	Volume	l	74
Number of cavities		2	
This oven complies with EN 60350-1			
Service manual: <a href="https://www.electriq.co.uk/files/Compliance/Service%20Manuals/EQDO1%20SERVICE%20MANUAL.pdf">https://www.electriq.co.uk/files/Compliance/Service%20Manuals/EQDO1%20SERVICE%20MANUAL.pdf</a> (For use of professional engineers only)			

# PRODUCT SUPPORT

## electriQ UK SUPPORT

[www.electriQ.co.uk/support](http://www.electriQ.co.uk/support)

Call: 0333 305 2261

Office hours: 9AM - 5PM Monday to Friday

[www.electriQ.co.uk](http://www.electriQ.co.uk)

Unit 2A, Trident Business Park,  
Neptune Way, Leeds Road,  
Huddersfield, HD2 1UA.



Recycling facilities are now available for all customers at which you can deposit your old electrical products. Customers will be able to take any old electrical equipment to participating sites run by their local councils. Please remember that this equipment will be further handled during the recycling process, so please be considerate when depositing your equipment. Please contact the local council for details of your local household waste recycling centres.