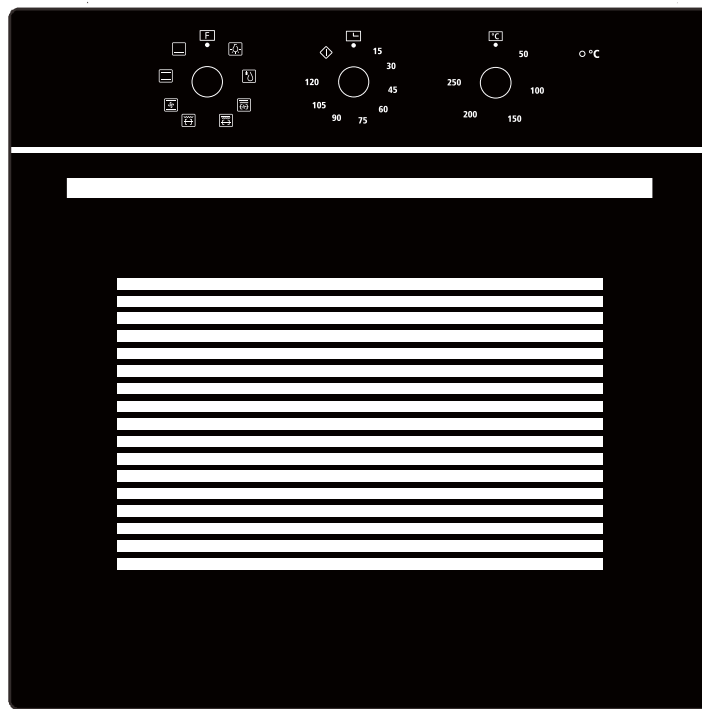


# Rubine™

I T A L I A

LEAD THE CHANGE



## USER MANUAL

MODEL

RBO-LAVA-70SS

SERIAL NO.

70L Large Capacity Oven

Dear customer,

Congratulations and thank you for trusting our brand and product. This practical, modern and functional appliance is manufactured using materials of the highest quality which are subject to strict Quality Control checks throughout the entire manufacturing process. The appliance is meticulously tested to ensure that it meets your demands and produces perfect cooking results. Do not remove the appliance from its protective packaging until it is installed in the unit.

Please read these instructions carefully before proceeding to install and use the appliance. The information contained in these instructions is essential for the correct operation of the appliance and, more importantly, for your safety. The packaging of your appliance has been manufactured using only the materials which are strictly necessary to guarantee efficient protection during transport. Some of the materials are 100% recyclable, thus reducing the environmental impact. You can also contribute to caring for the environment, by following the advice below: - dispose of the packaging in the appropriate recycling bin. -before you get rid of an old appliance, make sure you disable it. Contact your local authority to find out the address of your nearest recycling centre to dispose of your appliance.

**IMPORTANT:** In the unlikely event that the appliance should be damaged or not meet your expectations in terms of quality, please inform us as soon as possible. For the warranty to be valid, the appliance must not have been tampered with, or used inappropriately

#### OPERATING INSTRUCTION

When the oven is switched on for the first time, it may give off an unpleasant smell. This is due to the bonding agent used for the insulating panels within the oven. Please run the oven with empty content by using conventional cooking function at 250 °C for 90 minutes to clean oil impurities inside the cavity.

During the first use, it is completely normal that the oven produces slight smoke and unpleasant odour. You may start cooking once the smell and smoke is cleared. Oven should be used under proper ventilation area.

To avoid burning, please wear protective gear to access to hot surfaces inside the oven. Keep children younger than 8 years old away from operating oven. Children near to the operating oven should always be under supervision.

Restrict children from cleaning the oven after any usage. Always allow the heat to disperse after usage before start cleaning to avoid physical burning. Take extra precaution for the heating elements.

Ensure main switch is turned off before replacing the oven lamp to avoid any possibility of electrical shock.

This appliance is not suitable to be operated by someone who is lack of physical, mental and sensor capability unless they are under tight supervision and instruction during usage.

Any damages on wiring and appliances should be repaired by authorized service personnel. Failure in doing so will void the ongoing warranty given to the appliance.

Acidic chemical, abrasive cleaner and hard scrapping tool may damage the surface and glass of the appliances and should be avoided at all for cleaning which may resulted in shattering the glass when operating in high heat.

Steam cleaning should not be used for the cleaning to avoid electrical shock.

The appliance is not integrated with external time or remote control system.

Any installation of the oven must follow the instruction in this usual manual to ensure optimum performance, safety and precaution.

## SAFETY TIPS

Do wear indoor sandal when you are operating the oven.

Do unplug the power plug should the oven is not use for a long time.

Do not touch the inner oven after operating; risk of burnt

Do not touch oven with wet or damp hands or feet ; risk of electric shock

Do not open oven door while it is operating; risk of burnt

Do not use the opened door as a tray to place items ; risk of breakage

Oven must be installed by authorized technician or installer. Rubine is not liable for any damages caused by wrong placement and installation.

## FITTING THE OVEN INTO THE KITCHEN UNIT

Fit the oven into the space provided in the kitchen unit; it may be fitted underneath a work top or into an upright cupboard. Fix the oven in position by screwing into place, using the two fixing holes in the frame. To locate the fixing holes, open the oven door and look inside. To allow adequate ventilation, the measurements and distances adhered to when fixing the oven.

## IMPORTANT


If the oven is to work properly, the kitchen housing must be suitable. The panels of the kitchen unit that are next to the oven must be made of a heat resistant material. Ensure that the glues of units that are made of veneered wood can withstand temperatures of at least 120 °C. Plastics or glues that cannot withstand such temperatures will melt and deform the unit, once the oven has been lodged inside the units, electrical parts must be completely insulated. This is a legal safety requirement. All guards must be firmly fixed into place so that it is impossible to remove them without using special tools. Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven. The hob must have a rear gap of at least 45 mm.

## DECLARATION OF COMPLIANCE

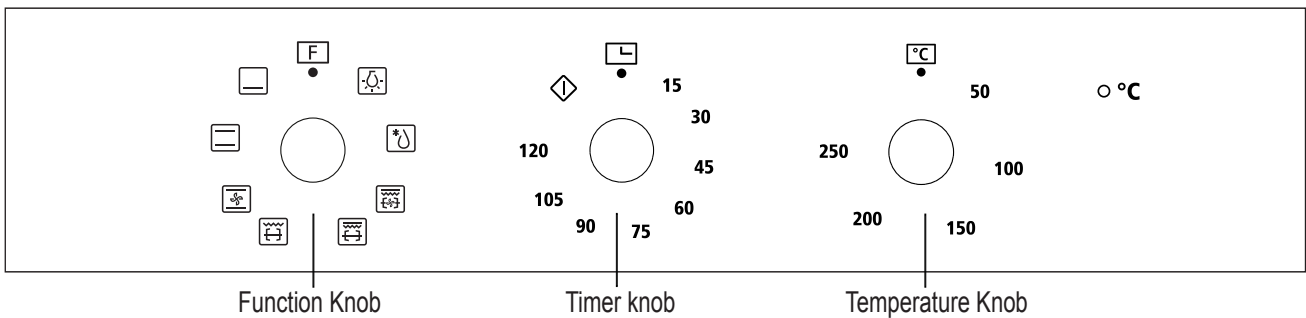
When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because these are dangerous to children.











## HOW TO USE

- If no need to set the cooking time, when turn counterclockwise the timer knob to "  ", the timer will not return to " 0 " automatically and the oven will keep in power-on state.
- If need to set the cooking time, turn clockwise the timer knob to the time you need. When the setting cooking time was reached, the timer will return to " 0 " automatically with the sound of " Ding, Ding, Ding " and the oven will be power-off.
- To set functions by turning the function knob to desired level.
- To set the temperature by turning the temperature knob. The oven will automatically start cooking after function, time and temperature are set.
- If the oven is not in use, always set all the knobs to " 0 ".

## PRODUCT DESCRIPTION

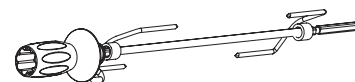


Symbol	Function description
	Oven Lamp: Which enables the user to observe the progress of cooking without opening the door. Oven lamp will light for all cooking functions.
	Defrost: The circulation of air at room temperature enables quicker thawing of frozen food (without the use of any heat). It's a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes and cream filled produce etc.
	Bottom heater: Heat is applied only by the bottom side of the oven. Use this option for browning the bottom side of the food. This function is suitable for slow cooking recipes or for warming up meals.
	Conventional cooking: Heaters from the upper and the lower side uniformly heat the exposed food. Baking and roasting is possible only at single level.
	Convection with fan: The top heating element and the bottom heating element are working with fan. The appliance to be cooked is evenly and quickly cooked all around.
	Grill-small: This cooking method is normal grilling, utilizing the inner part only of the top heating element, which directs heat downwards onto the food. This is optional function that can be work with rotisserie motor.
	Double grill: The inner heating element and the outer heating element in the top of the oven are working. Suitable for grilling larger quantities. This is optional function that can be work with rotisserie motor.
	Double grill with fan (at the rear panel): The inner heating element and the outer heating element in the top of the oven are working with fan. It is suitable for grilling large amount of meat. This is optional function that can be work with rotisserie motor.

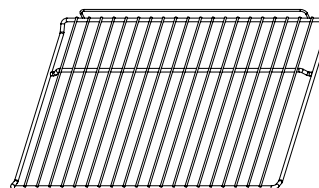
# ACCESSORIES

## ROTISSERIE SKEWER:

The average speed of the motor heats the food evenly. At the same time, it can guarantee the nutrition of the food.

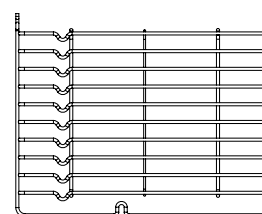


Wire shelf : For grill, dishes, cake pan with items for roasting and grilling.

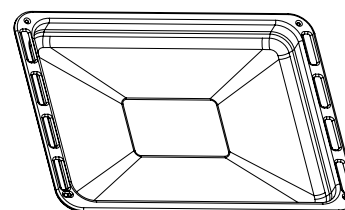


Slider bracket : For cooking larger size food, these shelf support rails on the right and left sides of the oven can be removed, dishes and tray can be put on the oven floor, using functions as Radiant grilling, Double grilling, Double grill with fan.

NOTE: When placing dishes on the oven floor, please DO NOT use functions with bottom heater to prevent heat gathering at bottom.



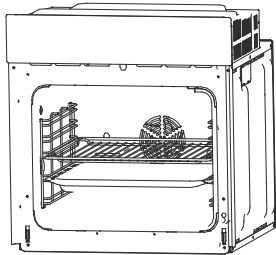
Universal pan: For cooking large quantities of food such as moist cakes, pastries, frozen food etc, or for collecting fat/spillage and meat juices.



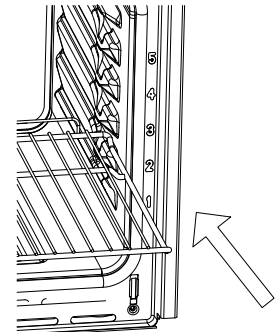
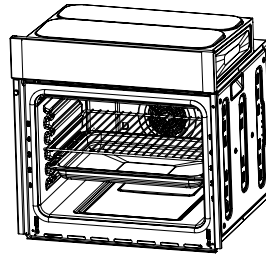
## SHELF PLACEMENT WARNING:

To ensure the oven shelves operate safely, correct placement of the shelves between the side rail is imperative. Shelves and the pan only can be used between the first and fifth layers.

The shelves should be used with the right direction, it will ensure that during careful removal of the shelf or tray, hot food items should not slide out.

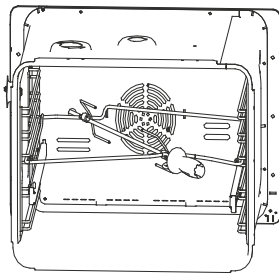


OR

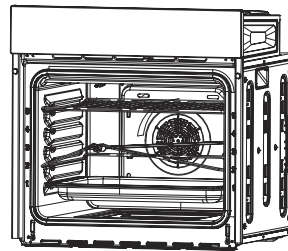


## USE OF ROTISSERIE ACCESSORIES

The rotisserie works in combination with the grill element to heat the food equally. At the same time, it can guarantee the nutrition of the food.



OR

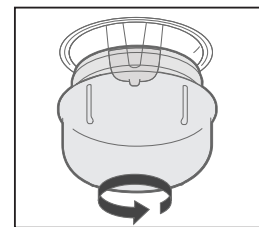


## BULB REPLACEMENT

For replacement, process as follows:

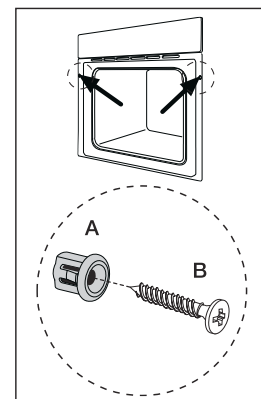
- 1> Disconnect power from the mains outlet or switch off the circuit breaker of the unit's mains outlet.
- 2> Unscrew the glass lamp cover by turning it counter-clockwise (note, it may be stiff) and replace the bulb with a new one of the same type.
- 3> Screw the glass lamp cover back in place.

NOTE: Only use 25-40W/220V-240V, T300°C halogen lamps.



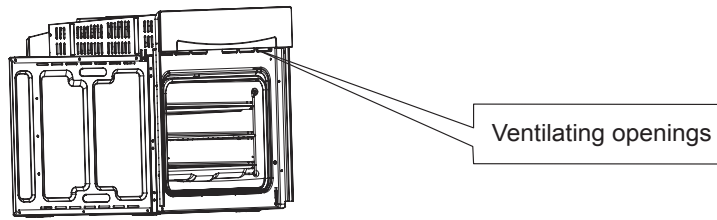
## SECURING THE OVEN TO THE CABINET

1. Fit oven into the cabinet recess.
2. Open the oven door.
3. Secure the oven to the kitchen cabinet with two distance holders " A " which fit the holes in the oven frame and fit the two screws " B ".

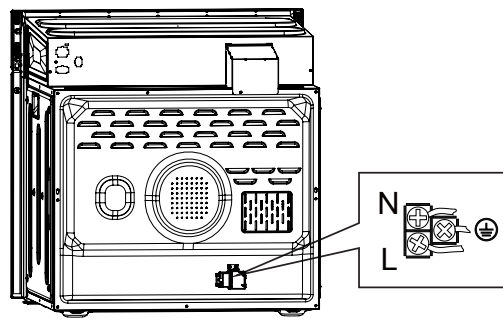


## VENTILATING OPENINGS

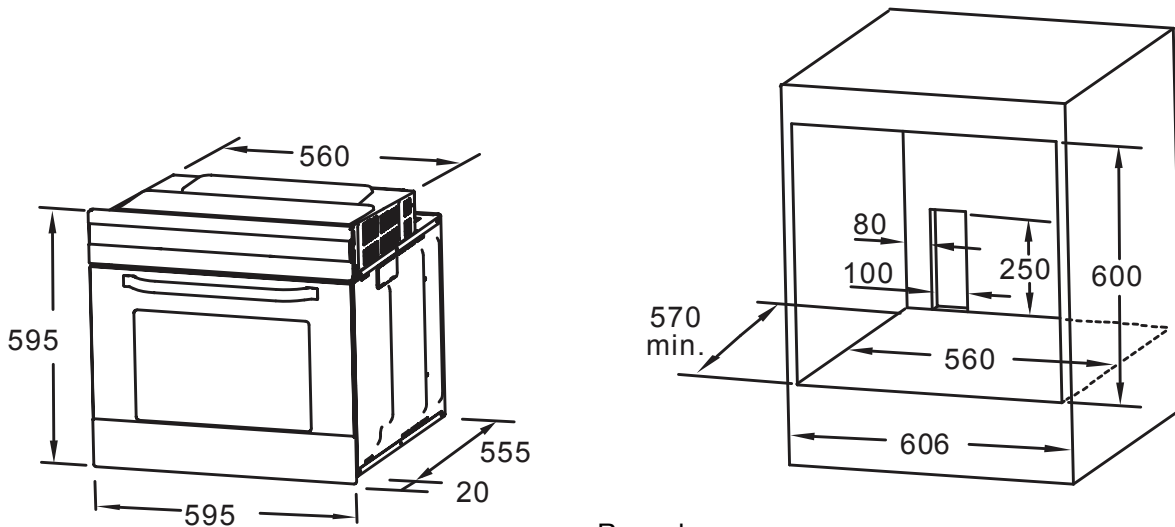
When cooking is finished, if the temperature of ventilating openings is over 70 degree, the cooling fan will continue working. The cooling fan will not stop working until the temperature becomes lower than 60 degree.



## CONNECTION OF THE OVEN



## INSTALLATION



Remark:

1. Only plus deviations are admissible for all dimension.
2. The cabinet is not include the power switch or socket.

NOTE: The number of accessories included depends on the particular appliance purchased.

## REMOVING THE DOOR FROM OVEN (OPTIONAL)

Removable door allows full access to entire interior of the oven for easier and quicker maintenance.

1. To remove the door, open the door to the maximum angle. Then pull the buckle at the door hinge backward. (Figure 1)



Figure 1

2. Close the door to an angle approximately 15°. Lift up and slowly pull the door out from the oven. (Figure 2)

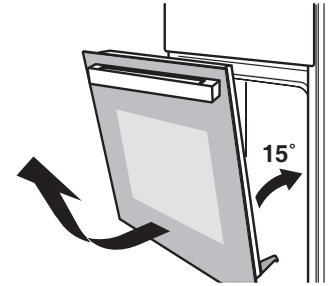


Figure 2

3. Place the door flatwise with door top cover towards yourself, put your hands on the glass and pull it towards the oven. (Figure 3)



Figure 3

4. Separate the glass carefully by lifting it approximately 25°. (Figure 4)

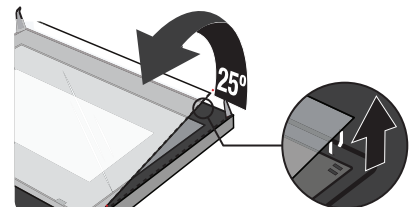


Figure 4

5. Push the glass into the position indicated by the arrow in Figure 5. Gently pull the glass out of the socket. (Figure 5)

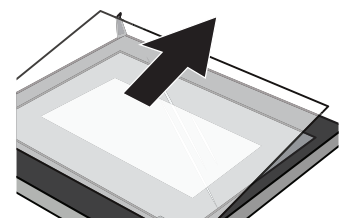


Figure 5

6. After pulling out the inner glass, please take out the middle layer glass as shown in Figure 6.

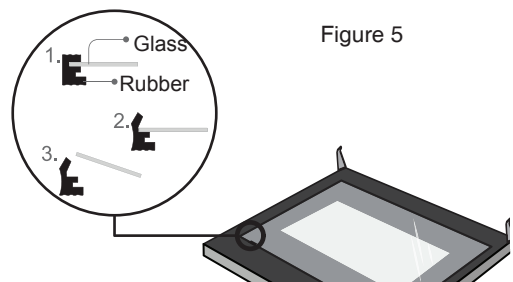


Figure 6

7. When cleaning is completed, reverse the above procedures to return the door to its original position.

## CLEANING AND MAINTENANCE

For the sake of good appearance and reliability, keep the unit clean. The modern design of the unit facilitates maintenance to a minimum. The parts of the unit which come into contact with food have to be cleaned regularly.

- Before any maintenance and cleaning, disconnect the power.
- Set all controls in the OFF position.
- Wait until the inside of the unit is not hot but only slightly warm- cleaning is easier than when warm.
- Clean the surface of the unit with a damp cloth, soft brush or fine sponge and then wipe dry. In case of heavy soiling, use hot water with non- abrasive cleaning product.
- For cleaning the glass of the oven door, do not use abrasive cleaners or sharp metal scrapers, these can scratch the surface or lead to the glass being damaged.
- Never leave acidic substances (lemon juice, vinegar) on stainless steel parts.
- Do not use a high pressure cleaner for cleaning the unit. The baking pans may be washed in mild detergent.

This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



# WARRANTY CARD

## WARRANTY CONDITIONS

Subject to following Term & Conditions, this equipment is guaranteed against defective material & manufacturing defects by Fiamma Trading Sdn Bhd for a period of twelve (12) months from the date of original purchase. Fiamma Trading Sdn Bhd reserves the right to change these terms & conditions without prior notice.

### Terms & Conditions:-

- 1) This warranty is valid & provided that warranty card is completed with authorized dealer's stamp from the date of original purchase and in the territory of Malaysia only.
- 2) This warranty covers repair or, at the option of Fiamma Trading Sdn Bhd, replacement of any parts proven to be defective due to defective workmanship or material provided that the product was purchased from an authorized dealer of Fiamma Trading Sdn Bhd.
- 3) This warranty does not cover the damage resulting from:
  - (a) Any unauthorized disassembly, service repair, alteration or modification being carried out.
  - (b) Abnormal voltage or the use of generator and/or used not in accordance with the Operating Manual / User Manual.
  - (c) Misuse, abuse, negligence or accident howsoever caused.
  - (d) Normal wear or tear.
  - (e) Rough handling & transportation.
  - (f) Commercial / public use e.g. hotel, laundry, college, university, etc.
- 4) This warranty does not cover the following accessories:
  - (a) Burner Caps/Supports (b) Cast Iron Grib (c) Knobs (d) Body Work (e) Light Bulb (f) Charcoal / Filter (g) Cover (h) Glass Cover / Screen (i) Trays/Shelves (j) Hose
- 5) This warranty is considered null & void in the events if:
  - (a) Any item contained in this warranty card has been tempered with or altered in any way without the prior written consent of Fiamma Trading Sdn Bhd. Request for warranty services within the warranty period must be accompanied with this warranty card & proof of original purchase.
  - (b) Any time during the warranty period, any part / parts of this equipment is / are removed, altered, tempered with, adjusted, modified, dismantled, repaired or handled in any way whatsoever by any person / persons not authorized by us.
  - (c) The serial number of the product has been defaced or removed.
- 6) Warranty for WINE CHILLER compressor is (5) five years, gas refill and labor charges are excluded.
- 7) In the event of defects covered by this warranty arising during the warranty period, the purchaser shall be fully responsible for the due delivery to our dedicated service centre of the equipment (except for the refrigerator, washing machine, ovens, cooker hood, gas cooker, dishwasher, dryer, built-in hob, freezer, water heater) for any work which shall need to be done pursuant to this warranty & subsequent collection thereof of the equipment after the said work has been done.
- 8) This warranty is in lieu of any, and all other warranties expressed or implied warranty of merchantability or fitness for a particular purpose. Fiamma Trading Sdn Bhd assumes no liability for the breach of the warranty beyond correcting the breath in the manner described above. In no event shall Fiamma Trading Sdn Bhd be liable for consequential losses or damages, including loss of use or loss of profits resulting from the product.

### FOR OFFICE USE

Model Name

RBO-LAVA-70SS

Serial No

Barcode :

Customer's Name (In Block/Full Name)

Date of Purchase :  DAY  MTH  YR

Customer's Address (Full Address):

PostCode :  State :

Customer's Tel No : (H)  -  (O)  -

Customer's Email :  (H/P)  -

Authorised dealer's stamp

Fiamma Trading Sdn. Bhd.

Customer Signature

# Customer Care

## AFTER-SALES SERVICE:

Exact Quality Sdn. Bhd.

Hotline: **1800-282-093**

Email: **eqservice@fiamma.com.my**

## OPERATION HOURS

**08:30am - 06:00pm**

(Monday - Friday, except public holiday)

## Our Warranty

**5 yrs**  
Warranty

FOR HOOD MOTOR ONLY

**1 yr**  
Warranty

FOR ALL PARTS  
(EXCLUDING ACCESSORIES)

**6 mths**  
Warranty  
Extension

**6-months  
Warranty  
Extensions  
When Register  
Online!**

### Online Registration

1. Log on to [www.rubine.com.my](http://www.rubine.com.my)
2. Click on 'Support', followed by 'Products Warranty Registration' to proceed. You're required to sign up as a member.
3. Please fill up the necessary information, tick on the checkbox and click 'Next'.
4. You'll receive a notification of warranty registration confirmation via email.
5. Your warranty will be automatically extended for another 6 months upon registration online. Please keep your online warranty certificate for reference.

**[rubine.com.my](http://rubine.com.my)**



**FIAMMA TRADING SDN BHD 330476-P** (A member of Fiamma Holdings Berhad)

9-2, Wisma Fiamma, No.20, Jalan 7A/62A, Bandar Manjalara, 52200 Kuala Lumpur. Tel: 03-6279 8943