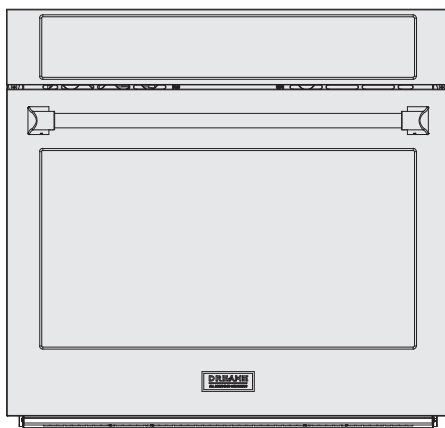


Single Wall Ovens

User Manual

Model: OL141-OZ601POSNA



Dreame OZ601 Pro Single Wall Ovens

Please read this manual carefully before installing the product and keep it for future reference.

DREAME

TABLE OF CONTENTS

IMPORTANTSAFETY TIPS	4
Safety Precaution	4
WARNING	5
Electrical Safety	5
SafetyDuring Use.	6
Child Safety	6
SafetyWhen Cleaning	6
INTRODUCINGYOURNEW OVEN	7
Overview	7
What's included with your oven	7
BEFORE YOU BEGIN	8
OPERATING THE OVEN	9
Operating Control Panel	9
Cooling Fan.	10
Energy Saving Tips	10
Setting The Clock	10
Setting The Oven	10
General Operation Logic(Applies to Most Functions).	12
Specific Functions (Key Details Only)	12
Bake.	12
Conv Bake	12
Conv Roast.	13
Air Fry.	13
Broil.	14
Keep warm.	14
Pizza.	15
Proof (DoughFermentation).	15
Delay Start(ScheduledCooking).	15
Oven Food Probe (Only for Bake/Conv Bake/Conv Roast).	15
Self Clean.	17
Minimum and maximum settings	19
Oven Rack Positions	20
Rack and Pan Placement	20
Before using the rack	21
MAINTAINING THE OVEN	22
TROUBLESHOOTING.	23
Warranty Terms.	27
Warranty Card.	28

IMPORTANT SAFETY TIPS

Read and follow all instructions before using your oven to prevent the risk of fire, electrical shock, personal injury or damage when using the oven. This guide does not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems you do not understand.

SAFETY PRECAUTIONS

- Be sure your appliances are properly installed and grounded by a qualified technician.
- Do not repair or replace any part of this appliance unless specifically recommended in this Use & Care Manual.
- All servicing of this appliance should be carried out by a qualified technician.
- Always disconnect the power to the appliance before servicing by unplugging the power cord, removing the fuse or switching off the circuit breaker.

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN WHEN IN USE

Heating elements may be hot to the touch even though they are dark in color and not glowing. The interior surface of the oven can become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable material contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Use caution around oven vent openings and surfaces near vent opening, oven doors, and window of oven door.

USE CARE WHEN OPENING DOOR.

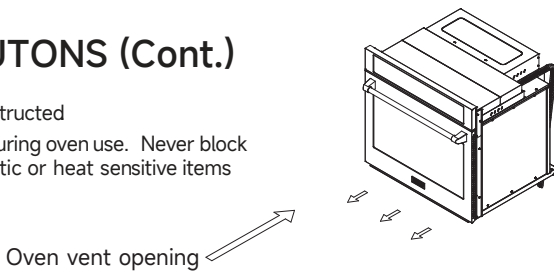
Let hot air or steam escape before you remove or place food in the oven.

DONOT HEAT UNOPENED FOOD CONTAINERS.

There will be a build up of pressure in sealed food containers when heated. This can lead to containers bursting and resulting in injury.

SAFETY PRECAUTIONS (Cont.)

- Keep oven vent / ducts unobstructed
The oven vent becomes hot during oven use. Never block this vent and never place plastic or heat sensitive items on or near the oven vent.



Note:

For proper operation, vent trim must be installed below the oven door to correctly channel cooling air flow for oven.

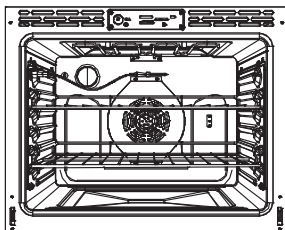
IMPORTANT SAFETY TIPS

WARNING

- NEVER use this appliance for warming or heating the room.
- DONOT use water on grease fires.
Should an oven fire occur, DONOT open the oven door. Turn off the oven. Once the fire has consumed all oxygen in the oven the fire will go out on its own. If it does not, use an ABC type Fire extinguisher.
- Use dry pot holders only.
Moist or damp pot holder on a hot surface may result in steam burns. Do not allow pot holders or clothing to contact heating elements. Do not use towels or other bulky cloths to pick up hot items. Use a dry pot holder or equivalent.
- Wear appropriate apparel when operating appliance.
Loose fitting or hanging garments should never be worn while using the appliance.
- Be certain all packing materials are removed from the appliance before operating.
Keep all plastics, clothing, paper and other flammable products away from parts of the oven that become hot.
- DONOT Force the oven door open. This can damage the automatic door locking system.
Wait for the oven to fully cool before trying to open the door. When opening the door after Self-Clean, stand to the side of the door and allow hot air and steam to escape, the oven may still be very hot.
- DONOT use steel wool pads. Steel wool will scratch the stainless steel surfaces as well as rack and oven interior.
- DO NOT use harsh etching tools, abrasive, cleaners, or sharp metal scrapers to clean the oven surfaces or glass, as this may cause damage to the product
- Use caution when removing the oven door. Oven door is HEAVY. DO NOT lift the oven door by the handle or carry the door by the handle.

ELECTRICAL SAFETY

- Protective Liners. DO NOT use aluminum foil or any other material to line the oven bottom. This includes silicone liners. Doing so will cause permanent damage to the oven interior.



- DO NOT place aluminum foil directly on the oven bottom.
- DO NOT line the oven walls, racks, bottom, or any other part of the oven with aluminum foil or any other material. Doing so will result in poor cooking results. The foil will disrupt the heat distribution and result in permanent damage to the oven.

IMPORTANT SAFETY TIPS

- Before replacing the oven light bulb switch off the electrical power to the oven at the circuit breaker panel. Failure to do so can result in severe personal injury , death or electrical shock.

SAFETY DURING USE

- Always place the oven rack in the desired position while the oven is cool.
- Always use pot holders or oven mitts when removing food from the oven or adjusting the oven rack. Hot cookware and racks can cause burns.
- Use caution with TIMED COOKING or DELAY TIME COOKING features. Always use pot holders or oven mitts when removing food from the oven or adjusting the oven rack.
- Should an oven fire occur, leave the oven door closed, and turn off the oven. If the fire continues, use an ABC fire extinguisher.
- DO NOT use water to put out a fire.
- DO NOT use the broiler pan with out the grid in place. DO NOT cover the Grid with aluminum foil.

CHILD SAFETY

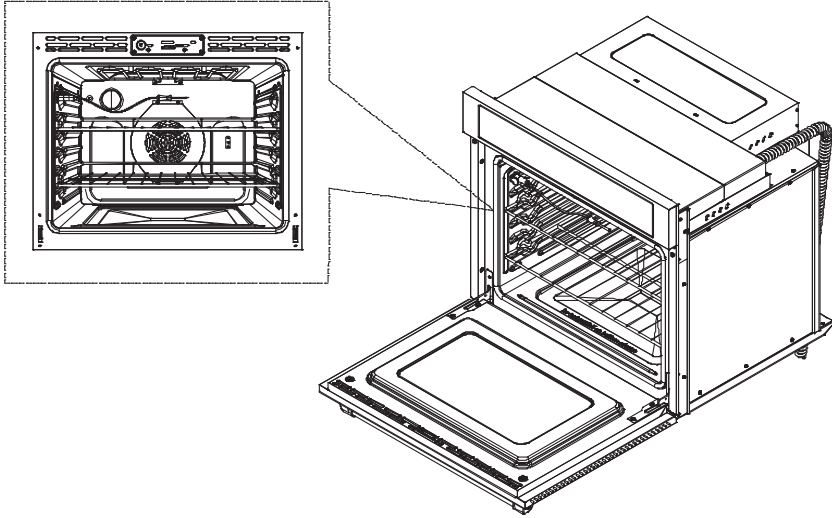
- Children should be kept away from the oven.
- Children should not be left alone or unattended in the area where the oven is in use.
- DO NOT leave small children unattended near the appliance. During the self-cleaning cycle , the outside of the oven can become very hot to the touch.

SAFETY WHEN CLEANING

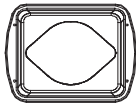
- Do not clean the door gasket. The door gasket is essential for a good seal between the oven body and the door. Do not use cleaners or push or rub on the door gasket.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coatings of any kind should be used in or around any part of the oven.
- Before self cleaning the oven, remove the broiler pan, all oven racks, meat probe and any other utensils from the oven cavity.
- Never keep pets birds in the kitchen. The health of birds is extremely sensitive to the fumes released during and oven self clean cycle. Fumes may be harmful or fatal to birds. Move birds to a well ventilated room.
- Important instructions. In the event of a failure during the self-clean cycle, an "F" and a number error code will be displayed. Record this number for the service technician. Shut down the power to the oven. Contact a qualified service technician.
- Ensure the oven light lens and all interior surfaces have cooled before cleaning or wiping them down to avoid thermal shock.
- Do not block the oven vent during operation. Blocking the oven vents can cause the oven to overheat and trip safety thermal protectors on the oven. The airflow from the bottom of the wall oven should never be obstructed.

INTRODUCING YOUR NEW OVEN

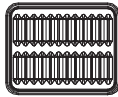
Overview



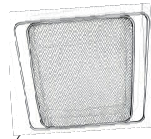
What's included with your oven



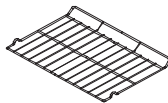
1*Broil Pan Cover



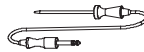
1*Broil Pan



1*Air Fry Tray



2*Oven Racks



1*Temp prob

BEFORE YOU BEGIN

Remove all rack accessories. Make sure there is no packing material remaining in the oven. Clean the oven thoroughly before using it for the first time. Then set the oven to Bake, set temperature for 400 °F and run for 1 hour. Then set unit to Broil and run for an additional 30 min on Broil. There will be a distinctive odor. This is normal. You may see a light smoke from the oven vent area and inside the oven as the manufacturing and protective coating oils are burned off. Ensure your kitchen is well ventilated during this conditioning period.

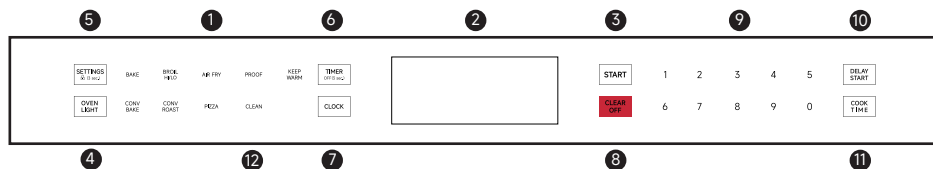
Energy Saving Tips

- During cooking, the oven door should remain closed except when you turn food over. Do not open the door frequently during cooking to maintain the oven temperature and to save energy.
- If cooking time is more than 30 minutes, you can switch the oven off 5-10 minutes before the end of the cooking time to save energy. The residual heat will complete the cooking process.
- To save energy and reduce the time needed for reheating the oven, plan oven use to avoid turning the oven off between cooking one item and the next.
- Whenever possible, cook more than one item at a time.

OPERATING THE OVEN

Operating Control Panel

Control Panel Features



① Oven Functions

Select various functions of the oven.

② Display

Oven operation and settings appear in the display.

③ START

Use to start all functions.

④ Oven Light

Use to turn the oven on and off.

⑤ Settings

Press to select and adjust oven settings.

Press and hold the Settings button for three seconds to activate/deactivate.

⑥ Timer Off

Use to set or cancel the timer of the oven.

⑦ Clock

Use to set the time of day.

⑧ CLEAR OFF

Use to stop cooking or cancel settings of the oven.

⑨ Number Pads

Use to set any function requiring numbers such as the time of day on the clock, the timer, the oven temperature, the start time, and the length of operation for timed baking, etc.

⑩ Delay Start

Press the button to set the delayed time cook. The oven starts at the set time.

⑪ Cook Time

Press the button to set the desired amount of time for food to cook. The oven shuts off when the set cooking time runs out.

⑫ Clean

Use to set self clean or steam clean of the oven.

NOTE

- Setting the Time, Timer and Temperature

If you enter one digit of a number incorrectly, enter the entire number again to correct it. For example, if you press 1, 0, 3 and 1 to set the clock for 10:30, press 1, 0, 3 and 0 to enter the correct time.

OPERATING THE OVEN

Cooling Fan

Your appliance has a cooling fan. The cooling fan switches on during operation. The hot air escapes above the door. The cooling fan continues to run for a certain time after operation.

CAUTION

Do not cover the ventilation slots. Otherwise, the appliance will overheat.

Energy Saving Tips

- Multiple-rack cooking saves time and energy. Whenever possible, cook foods requiring the same cooking temperature together in one oven.
- For optimal performance and energy savings, follow the guides for proper rack and pan placement.
- Reduce energy use by cleaning light oven soil.
- Avoid opening the oven door more than necessary during use.

Setting The Clock

When power is first supplied to the oven, the timer display will flash "12:00" and "Clock setting" will appear on the display. Enter the time by touching "1" in the number keypads or "START".

The operation proceed as follow:

1. Touch START to set clock or touch Clock.
2. Choose 12 or 24 hours system according to the prompts: 1:12hr, 2: 24hr
3. Enter the correct time using the number keys.
 - 1) 12-hour system: choose AM or PM: 1:AM, 2:PM, then touch START, then press the number keys to set the correct time.
 - 2) 24-hour system: press the number keys to set the correct time.
4. Touch START to confirm is complete setting.

NOTE

Press CLEAR OFF to cancel the clock and enter the standby status page

12-hour system :If the hour is less than 10, the leading zero is not displayed; for example: 8:56 AM (8:56 in the morning)

24-hour system :If the hour is less than 10, the leading zero is displayed; for example: 8:56 (08:56)

Setting The Oven

Settings

The oven has additional settings which can be accessed and adjusted using the settings button. They remain in the control's memory until changed.

How to use:

1. Touch Settings. The oven display will scroll through the various options.
2. Touch the number keypad for the specific option to toggle the function setup. Use a following chart as a guide.

OPERATING THE OVEN

Option	Code	Function Description
Temp Units	1	Set temperature unit
Sound	2	Key sound switch
Error Code	3	Query for error codes that have occurred
Version	4	Version information query
DEMO Mode	5	Set oven demo mode
Compensation	6	±35°F(±19°C) (retained after power loss)
Sabbath	7	Set sabbath mode. (The cooking time can be set within 74hours) Sabbath mode disables the oven lights (the oven light will not turn on when the door is opened), all sounds (the control will not beep when the screen is pressed), Convection modes, Broil modes, Warm, Proof, and all time functions. Sabbath mode can only be used with traditional Bake. This feature conforms to Jewish Sabbath requirements.
Factory Reset	8	Restore factory setting

Sabbath Mode

How to set Sabbath Mode:

- 1 Touch Settings.
- 2 Touch 7.
- 3 Set the desired temperature.
- 4 Press START.

To cancel Sabbath Mode, press CLEAR OFF.

Timer

In the standby or working state (except for the Sabbath mode), how to set timer:

- 1 Touch Timer/off(3 sec), the oven display will scroll through the various options.
- 2 Touch number keypad to set the time.(hours and minutes).
- 3 Touch Timer.

The maximum allowed setting for the alarm operation time is 24 hours. Note that the alarm operation time needs to be set to be more than 1 minute for it to be effective.

Press and hold Timer/off(3 sec) to turn off Timer. When the Timer count down ends, a prompt sound lasts for one minute, displaying "End and flashes for 1 minute". Then it switches to "Cooking" display (for example, if there is no "Cook time" display, it shows this).

NOTE

The Timer does not start or stop the oven.

OPERATING THE OVEN

To Lock Control:

Touch **Settings** ⏏ (3 sec.) The oven control is lock, when a lock icon appears in the display.

To Unlock Control:

Hold **Settings** ⏏ (3 sec.) for 3 seconds, and then the oven is unlock and the lock icon is remove.

NOTE

The Control Lock shuts down the control panel keypads to avoid unintended use of the oven. The Control Lock will remain set after a power failure, if set before the power failure occurs.

When the control is locked, only the **Settings** ⏏ (3 sec.) keypads will function.

General Operation Logic(Applies to Most Functions)

1.Activate Function: Press the function button (e.g., [Bake]) when the oven is in standby.

2.Set Temperature/Time:

- Temperature: Use number keys (default temp varies by function, see below).
- Time (Optional): Press [Cook Time] -> use number keys (default: 10hrs if not set; no time display if using default).

3.Start:Press [START]

4.Adjust During Cooking:

- Temperature: Use number keys> Press [START] to confirm (oven keeps old temp until confirmed).
- Time: Press [Cook Time]> number keys-> [START].

5.Confirmation Rules:

- "Press START" to Confirm "pops up if no [START] within 5 seconds of settings".
- Returns to standby if no action for 30 seconds (unless temperature is already set/confirmed).

6.End of Cooking

When cooking is complete, the unit exits the operating mode.

The display shows "Cooking complete", and "End" will flash on the screen. The buzzer beeps every 3 seconds for 1 minute.

Opening the door or pressing the CLEAR OFF will return the oven to Standby Mode.

NOTE

Place food in the oven after preheating if the recipe calls for it. Preheating is very important for good results when baking cakes, cookies, pastry and breads. After the oven has reached desired temperature, it will automatically switch to Cooking Mode.

Specific Functions (Key Details Only)

Bake

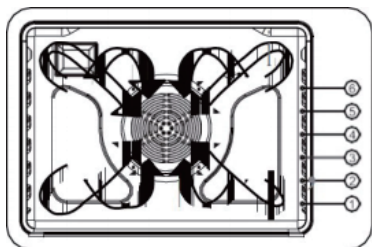
- Default Settings: Temp=350°F(177°C) (flashes); Time=10hrs.
- How to use Bake:
 - 1 Touch Bake.
 - 2 Touch number keypads to enter the temperature.
 - 3 Touch Cook Time.Touch number keypads to set the baking time.
 - 4 Touch START to start cooking.

Conv Bake (Convection Bake)

- Default Settings: Temp=325°F(163°C) (flashes);Time=10hrs.
- How to use Conv Bake:
 - 1 Touch Conv Bake.
 - 2 Touch number keypads to enter the temperature.
 - 3 Touch Cook Time. Touch number keypads to set the Convection Bake time.
 - 4 Touch START to start cooking.

OPERATING THE OVEN

Convection Baking



By using the Convection Bake, you will be able to cook faster. Convection baking uses a fan to circulate the oven's heat evenly and continuously within the oven. This improved heat distribution allows for even cooking and excellent results while using multiple racks at the same time. Foods cooked on a single oven rack will generally cook faster and more evenly with convection baking. Multiple oven rack cooking may have slightly increased cooking times for some foods, but the overall result is time saved. Breads and pastries brown more evenly. You can program the oven for convection baking at any temperature between 175°F and 550°F.

Tips for convection baking

The amount of time you save will vary depending on the amount and type of food you are cooking. When baking cookies or biscuits, you should use pans with no sides or very low sides to allow the heated air to circulate around the food.

Using a pan with a dark finish will produce faster cooking times.

When using convection baking with a single rack, place the oven rack in position 3 or 4. If cooking on multiple racks, place the oven racks in position 3 and 5. When baking a cake, using the bake mode (not the convection bake mode) will produce better results.

Conv Roast

Convection roasting is good for cooking large tender cuts of meat uncovered. Heat comes from the top heating element. The convection fan circulates the heated air evenly over and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie. The heated air seals in juices quickly for moist and tender results while, at the same time, creating a rich golden-brown

- Default Settings: Temp=325°F(163°C) (flashes); Time= 10hrs (no time display initially).
- How to use Conv Roast:
 - 1 Touch Conv Roast.
 - 2 Touch number keypads to enter the temperature.
 - 3 Touch Cook Time. Touch number keypads to set the Convection Roast time.
 - 4 Touch START to start cooking.
- Adjust During Cooking:
 - Temperature: Enter a new temperature directly using the numeric keypad, then press START to confirm; or press the Conv Roast key once -> enter the new temperature using the numeric keypad -> press START to confirm.
 - Time: Press [Cook Time], enter new time, press [START] to confirm (reverts to old time after 30s of no action).

Air Fry

The Air Fry feature uses hot air for crispier and healthier frozen or fresh foods without any (or less than normal) oil compared to convection modes.

The Air Fry feature works best for single-rack baking with packaged and convenience foods. Make sure that you remove the packaging from food before cooking it. You can program for temperatures between 350° F - 550° F. Leave the oven light off when baking.

OPERATING THE OVEN

- Default Settings: Temp=425°F(219°C)(flashes); Time = 10hrs (e.g., 15 mins for French fries)
- Critical Note: NO preheating -> press [START] to directly enter "Cooking" mode.
- How to use Air Fry:

- 1 Touch Air Fry.
- 2 Touch number keypads to enter temperature.
- 3 Touch Cook Time. Touch number keypads to set the Air fry time. Time can be set up to 1 minutes and 10hours.
- 4 Touch START to start cooking.

The oven display will count down the Air Fry time.

When cooking is complete, the unit exits the operating mode.

The display shows "Cooking complete", and "End" will flash on the screen. The buzzer beeps every 3 seconds for 1 minute.

Opening the door or pressing the CLEAR OFF will return the oven to Standby Mode.

Note:

- This will help to reduce splatter and smoke.
- Before using a baking sheet, check the maximum temperature.
- Air Fry is designed for a single oven rack. Place food on rack position 3 for best results.
- For cooking fresh or foods, spread the oil over a larger area more evenly, for better crisping.



Broil

Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. The high heat cooks quickly and gives a rich, brown outer appearance. Broil mode is best for meats, fish, and poultry up to 1" thick.

- Default Settings: Heat level = Hi (flashes); Time = 3hrs (no time display).
- How to use Broil:

1. Touch Broil.
2. Select Hi or Low mode: 1: Hi, 2: Lo
3. Touch START to start cooking.

Keep Warm

- Default Settings: Temp=175°F(79°C)(NOT adjustable); Time = 3hrs (if [START] pressed without setting time).
- How to use Keep Warm:

1. Touch Keep Warm.
2. Touch Cook Time. Touch number keypads to set the Keep Warm time.
3. Touch START to start cooking.

OPERATING THE OVEN

Pizza

- Check pizza before minimum time, pizza may cook faster compared to a traditional oven.
- For fresh pizza use a pizza paddle for sliding the pizza on and from the metal turntable.
- If using a pizza paddle, sprinkle the paddle liberally with cornmeal for ease in transferring the dough to the metal turntable.
- Maximum size is 12 inches for fresh and frozen pizzas.
- Avoid using a pizza stone as it can damage the oven.
- The metal turntable can be used for cutting pizza into slices. Remove the turntable from the oven after the pizza is baked.
- Default Settings: Temp=425°F(219°C)(flashes);Time=10hrs(suggest 10-15 mins for pizza).
- How to use Pizza:

1 Touch Pizza.

2 Touch number keypads to enter temperature. The temperature can be set between 175 °F and 550°F.

3 Touch Cook Time. Touch number keypads to set the pizza time. Time can be set up to 1 minutes and 10hours.

4 Touch START to start cooking.

The oven starts to preheat until preheat complete, a beep will sound and the oven display will count-down the Pizza time if you set.

When cooking is complete, the unit exits the operating mode.

The display shows "Cooking complete", and "End" will flash on the screen. The buzzer beeps every 3 seconds for 1 minute.

Opening the door or pressing the CLEAR OFF will return the oven to Standby Mode.

Tips: You can touch START directly without entering the time of cooking, after setting the cooking temperature. The oven will work for the maximum safe time, at which time the cooking time will not be displayed.

Proof (Dough Fermentation)

- Default Time: 10hrs (set time via [Cook Time]+ number keys if needed).
- How to use Proof:

1. Touch Proof.

2. Set the temperature.

·F mode: Press "1"for 85°F, "2" for 95°F(default =85°F).

·C mode: Press "1"for 30°C, "2" for 35 °C(default=30°C)

3.Touch Cook Time. Touch number keypads to set the Proof time.

4.Touch START to start cooking.

Delay start (Scheduled Cooking)

- Prerequisite: First set temperature + Cook Time for your function if you need (e.g., Bake) -> DO NOT press [START] yet.
- How to use Delay Start:

1. Press Delay Start.

2. Use number keys to set delay time

3. Select function

4. Touch START to start cooking.

Oven Food Probe (Only for Bake/Conv Bake/Conv Roast)

- How to use Oven Food Probe:

1. Insert Probe: Plug into oven port (probe icon lights up)-> do this in standby or after preheating.

2. Set Oven Temp:

- Display switches to function name (e.g., "BAKE")-> default temp: 350°F(177°C) for Bake;325°F(163°C) for Conv Bake/Conv Roast.

- Use number keys to adjust (max temp=482°F/250°C)-> press [START].

OPERATING THE OVEN

3 Set Probe Temp:

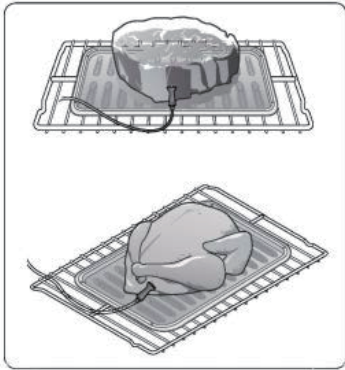
-Default probe temp=150°F(65°C) -> use number keys to adjust.

4 Touch START to start cooking.

Time (Optional): Press [Cook Time] -> number keys [START] (default =10hrs).

- End Condition: Auto-stops when countdown ends OR food reaches probe temp.
- Note: Remove probe during cooking -> oven continues in original function.

How to use the temp probe into the meat:



Insert the probe completely into the meat as shown in the illustrations. It should not touch bone, fat, or gristle.

If you do not fully insert the probe into the meat, the Temp Probe function will not work correctly because the probe will sense the oven temperature, not the temperature of the meat.

For bone-in meats, insert the probe into the center of the lowest and thickest portion of the piece.

For whole poultry (turkey, large chickens, etc.), insert the probe into the thickest part of the inner thigh, parallel to the leg.

CAUTION

- To protect the Temp Probe's tip, be careful not to insert the probe so that the tip protrudes through the surface of the meat. Make sure that the tip is in or near the center of the meat.
- Do not store the probe in the oven.
- Do not leave the probe inside the oven during a self-clean or broiling cycle, as you can permanently damage the probe and it will no longer work.
- To avoid breaking the probe's tip, defrost your food completely.
- Do not use tongs when inserting or removing the probe. Tongs can damage the probe.
- Use the Temp Probe for Temp. Probe function cooking only. Do not use the Temp Probe for any other purpose:
- If you remove the Temp Probe while the Temp. The probe function is operating or insert the Temp Probe while baking or cooking normally, cooking will stop after 1 minute.

OPERATING THE OVEN

Temp Probe table

Available Temperatures		100 to 210°F
Type of Food		Internal Temperature
Beef / Lamb	Rare	120°F
	Medium	130°F
	Well Done	140°F
Pork		160°F
Poultry		165°F

Note:

- If you cover meat with foil and allow to rest for 10 minutes after cooking , the internal temperature will rise an additional 5°F to 10°F.
- Removing the Temp Probe.
- Remove the temp probe plug from the socket.

CAUTION

After cooking, the Temp Probe will be hot enough to cause burns.

Self Clean

This self-cleaning oven uses high temperatures to burn off left over grease and cooking residue and completely reduce them to a fine powdered ash that can be wiped away with a damp cloth after cycle has completed and oven has cooled. The Steam Clean feature is designed to use water and a low oven temperature to generate steam to warm the oven interior surfaces and loosen light soils before hand-cleaning.

How to use Self Clean:

1. Touch Clean.
2. Touch 1 : self clean
3. Select Self Clean time: 1: 3hr, 2: 5hr
4. Touch START to start Self Clean.

How to use steam Clean:

1. Remove all accessories from the oven.
2. Pour 10 oz.(300 ml) of water onto the bottom of the empty oven and close the oven door. Use normal water only, not distilled water.

When steam-cleaning, use exactly 10 oz. of water since this produces the best results.

NOTE:

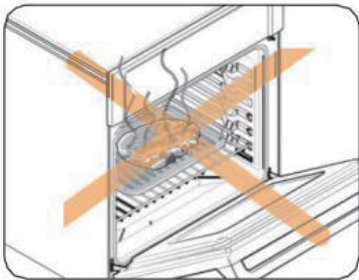
- After the self-clean cycle is complete, the oven door remains locked until the internal temperature cools to below 572°F (300°C).
- During operation, only TIMER and CLEAR OFF are operable; other keys are invalid.
- If one oven is used in any mode, the other oven can not enter self-clean mode.
- All racks and broil pan and any cookware must be removed from the oven prior to running the self clean cycle.

OPERATING THE OVEN

- Wipe up debris from the oven floor and remove any large spills.
- Self clean cycle will only clean areas where the heat can reach. Areas along the door frame, gasket area and inner door will have to be cleaned by hand after cleaning cycle has finished.
- During self-clean, exterior surfaces may get hotter than usual, so children should be kept away. If canceled, the door stays locked until the unit cools to a safe temperature level.
- Turning a unit off during self-clean is discouraged. Damage can occur if self-clean does not complete.

When the cooking time ends, the oven will stop operating, a buzzer will sound, and a pop-up notification will indicate that cooking is complete. (Cooking time does not include preheating time.)

- To change the cooking temperature, tap the temperature value in the numeric keypad to adjust it, then press START. The oven will operate with the updated settings.
- If you want to change the cooking time, you need to touch COOK TIME on the right side of the keypad to update, then touch START. The oven will operate with the updated settings.
- Convection Fan turns off when the oven door is opened to prevent unwanted heat escape. If the oven door is left open for more than one minute, the heating elements will turn off.
- If you Want to change the cooking temperature, you need to touch the temperature value in the numeric keypad to update, then touch START. The oven will operate with the updated settings.
- If you want to change the cooking time, you need to touch COOK TIME on the right side of the keypad to update, then touch START. The oven will operate with the updated settings.



CAUTION!

Always broil with the oven door closed. Use care when opening the door. Let hot air from steam escape before you remove food.

OPERATING THE OVEN

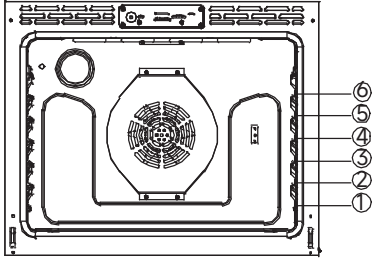
Minimum and maximum settings

All the features listed in the table below have minimum and maximum time or temperature settings. A beep will sound each time a pad on the control panel is pressed and the entry is accepted. An error tone will sound in the form of a long beep if the entered temperature or time is below the minimum or above the maximum setting for the feature.

Feature	Min.Temp./Time	Max.Temp./Time	Default
Bake	175°F(79°C) 0:01 hr/min	550°F(287°C) 10:00 hr/min	350°F(177°C)
Convection Bake	175°F(79°C) 0:01 hr/min	550°F(287°C) 10:00 hr/min	325°F(163°C)
Broil Hi/Lo	Lo 400°F(204°C)	Hi 550°F(287°C)	Hi 550°F(287°C) 3:00hr/min
Convection Roast	175°F(79°C) 0:01 hr/min	550°F(287°C) 10:00 hr/min	325°F(163°C)
Pizza	175°F(79°C) 0:01 hr/min	550°F(287°C) 10:00 hr/min	425°F(219°C)
Proof	85°F(30°C) 0:01 hr/min	95°F(35°C) 10:00 hr/min	85°F(30°C)
Air Fry	350°F(79°C) 0:01 hr/min	550°F(287°C) 10:00 hr/min	425°F(219°C)
Keep Warm	0:01 hr/min	3:00hr/min	175°F(79°C)
Self Clean	3:00hr/min	5:00hr/min	3:00hr/min
Probe	100°F(38°C)	210°F(99°C)	150°F(66°C)
Sabbath	175°F(79°C) 0:01 hr/min	550°F(287°C) 74:00hr/min	350°F(177°C)

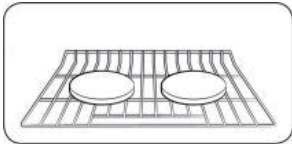
OPERATING THE OVEN

Oven Rack Positions



Type of Food	Rack Position
Broiling of Hamburgers.	6
Broiling meats or small cuts of poultry and fish.	3 to 5
Bundt Cakes, Pound Cakes, Frozen Pies, and Casseroles.	4 or 3
Angel Food Cakes, Small Roast	2
Turkey, large Roast, Hams, Fresh Pizza	1

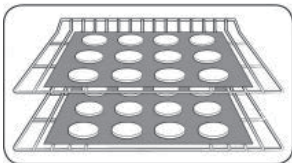
Rack and Pan Placement



Single Oven Rack



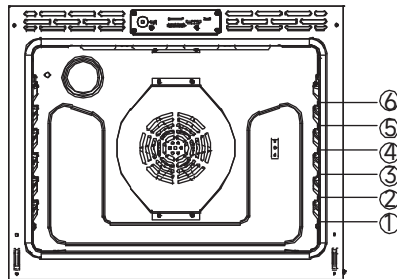
Multiple Oven Rack



Multiple Oven Rack

Centering baking pans in the oven as much as possible will produce better results. If baking with more than one pan, place the pans so each has at least 1" to 2" of air space around it. When baking on a single oven rack, place the oven rack in position 3 or 4.

When baking cakes and cookies on multiple racks, place the oven racks in position 3 and 5. Using the convection fan will provide best air movement with multi-level rack cooking.



OPERATING THE OVEN

Before using the racks

Each rack has stops that need to be placed correctly on the supports. These stops will keep the rack from coming completely out.

REMOVING THE RACKS

1. Pull the rack straight out until it stops.
2. Lift up the front of the rack, and then pull it out.

REPLACING THE RACKS

1. Place the end of the rack on the support.
2. Place the front end up and push the rack in.



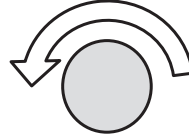
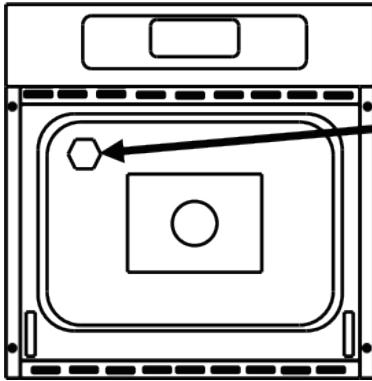
CAUTION

- Do not cover a rack with aluminum foil or place aluminum foil on the oven bottom. This will hamper heat circulation, resulting in poor baking, and may damage the oven bottom.
- Arrange the oven racks only when the oven is cool.

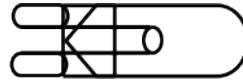
REPLACING OVENCAVITY LIGHT BULB

- Turn off power to the oven at the circuit breaker.
- Make sure the oven cavity is cool to the touch. Do not attempt to change light bulb when the oven is hot.
- Grasp oven light lens cover and unscrew the light lens by turning it counter-clockwise direction.
- Remove the light lens and set it aside.
- Remove light bulb from the socket by pulling the light bulb towards front of the oven.
- Replace the oven light bulb with a 120Vac 40watt G9 base Halogen light bulb. Do not handle the halogen bulb with bare hands. Use a cloth or glove when removing and inserting the bulb.

MAINTAINING THE OVEN



Turn oven light lens counter clockwise to unscrew.



Replace light bulb with 120Vac
40 watt G9 base halogen bulb.

CLEANING THE OVEN EXTERIOR

For general cleaning, use a soft cloth with hot soapy water. For more difficult soils and built up grease apply liquid detergent directly onto the soil. Let detergent sit for 30 to 60 min and then rinse with a damp cloth. Do not use abrasive cleaners as they can scratch oven surfaces.

CLEANING STAINLESS STEEL SURFACES

- DO NOT use steel wool or any other abrasive type material to clean the stainless steel surfaces.
- Use a stainless steel cleaner or stainless steel polish cleaner with a soft cloth.
- Clean the stainless steel by moving the cloth in the direction of the grain of the stainless steel panel being cleaned. Note: Do not clean using swirling motions or going across the grain.
- Once the cleaner has dried, buff the surface with a soft, dry microfiber towel, moving along the grain of the stainless steel.

CLEANING THE BROILER PAN AND GRID

- Broil pan and grid can be cleaned by washing in hot soapy water. For burnt on material allow pan and grid to soak in hot water to soften material.

CLEANING THE OVEN DOOR

- Use soap and water with a dish cloth to thoroughly clean.
- Glass cleaner can be used on the exterior glass only.
- Do not spray or allow water near the oven vents at the top and bottom of the door. Doing so will allow liquid to seep between the layers of glass inside the door, resulting in streaks and spots on the interior glass surface.
- Do not clean the oven door gasket. Doing so will cause damage to the gasket.

TROUBLESHOOTING

Troubleshooting

Kitchen works hard to ensure that you don't have problems with your new eclectic wall oven. If you run into unexpected trouble, look first for a solution in the tables below. If you're still having trouble after trying the suggested solution, call Dream +1 (866) 977-5177 .

Problem	Possible solution
Oven control beeps and displays F and number	<ul style="list-style-type: none"> • The electronic control has detected a fault . • Press the Cancel key to clear display. • Reprogram cycle and try again. If error continues, turn off power to the oven for 5 min via the circuit breaker. After 5 min, turn on power and retry. • If error continues, contact a qualified service technician.
No power /No display	<ul style="list-style-type: none"> • Power outage. Check other items in the house such as lights. • Check house circuit breaker.
Oven cavity light doesn't turn on	<ul style="list-style-type: none"> • Replace oven cavity light bulb.
Food is not baking or roasting properly	<ul style="list-style-type: none"> • Oven control was not set correctly - go to the Operating the Oven section of the user manual. • Rack position being used is not correct - Go to the Operation the Oven section of the user manual . • Incorrect cookware or cookware of improper size being used Go to the operating the Oven section of user manual. • Temperature adjustment needed. See the temp adjustment subsection of the "Operating the Oven" section of the manual.
Food is not Broiling correctly	<ul style="list-style-type: none"> • Oven controls improperly set.- Make sure Broil function is selected. • Improper rack position being used. See the broiling subsection of the "Operating the Oven" section of the manual. • You may be using cookware that is not suited for broiling. Use the broil pan that came with the oven.

TROUBLESHOOTING

Problem	Possible solution
Oven smokes during broiling	<ul style="list-style-type: none"> • Food product is placed too close to broil element. • Rack position is incorrect. • Food product not properly prepared, Remove excess fat from cuts of meats, Trim fatty edges to prevent curling. • Incorrect cookware used. Use the supplied broiler pan to allow the grease to drip below the slots. • Grease has built up on oven cavity surfaces. Regular cleaning is required when doing heavy amounts of broiling due to grease splatter.
Oven temp is too hot or too cold	<ul style="list-style-type: none"> • Oven temp sensor offset needs to be adjusted • See manual temp adjust. Oven Temp can be increased or decreased by 35°F.
Cracking /popping sounds	<ul style="list-style-type: none"> • These sounds are normal. As metal heats and cools, there will be expansion and contraction sounds during the heating process.
Oven is not clean after a self clean	<ul style="list-style-type: none"> • The oven control may not be set correctly or for a sufficient cleaning cycle. Use a 5-hour cycle for heavy soil and a 3-hour cycle for normal soil. • The soil level in the oven may be too high. Self clean more frequently. • Clean up heavy spills over before starting the clean cycle. • Oven may need a second self clean cycle if there was heavy soiling present during the previous self clean cycle.
Excessive smoking during self clean cycle	<ul style="list-style-type: none"> • Excessive soil in oven cavity. • Cancel the cleaning cycle, open windows, and turn on the exhaust hood to ventilate and remove smoke. Allow the oven to cool and the door to unlock. Remove excess soil from the cavity, then restart the self-clean cycle.
Burning or oily odor emitting from the oven and vents	<ul style="list-style-type: none"> • This is normal for a new oven and will dissipate with use. • Run the oven prior to first use following the seasoning process outlined in the BEFORE YOU BEGIN section of owners manual.

TROUBLESHOOTING

Problem	Possible solution
Cooling fan runs after the oven is turned off	<ul style="list-style-type: none"> This is normal, the cooling fan will continue to run until the oven has cooled below 165°F. Once it has cooled below this temperature it will automatically turn off.
Warm air is venting out from below the door	<ul style="list-style-type: none"> This is normal, the oven cooling fan will draw cool air in through the oven door and this air will be cycled over the top and back of the oven. The warm air will be vented out the bottom vent of the oven into the kitchen.

Error Code

Error Code	Error Description	Solutions
F1E1	Communication failure	Restart the oven. If the problem persists, disconnect all power to your oven for at least 30 seconds. Then, reconnect the power. If this does not solve the problem, call for service.
F1E3	The control board does not match the main control board model	
F1E4	Communication failure between the control board and the left touch panel	
F1E5	Communication failure between the control board and the right touch panel	
F3E1	The oven temperature is overheated	
F3E2	Open/closed circuit of the oven temperature sensor	
F3E3	Oven temperature rise failure	
F3E4	PCB board overheating	
F3E5	PCB temperature sensor failure	
F3E6	Overheating of the temperature controller	
F3E7	Food probe failure	
F4E1	MCU self-check failure	

TROUBLESHOOTING

Error Code	Error Description	Solutions
F5E1	Door lock failure	Restart the oven. If the problem persists, disconnect all power to your oven for at least 30 seconds. Then, reconnect the power. If this does not solve the problem, call for service.
F5E2	Door switch failure	
F6E1	Cooling/hall/low/high gear failure	
F6E5	Clock chip communication failure	

PRODUCT INFORMATION

Model number(s):	OL141-OZ601POSNA
Voltage & frequency:	240V, 60Hz
Product dimensions (mm):	762(W)x724(H)x640(D)
Rated input in watts:	4900W
Top Heater Power:	3500W
Lower Heater Power:	3000W
Back Heater Power:	1300W
Oven Light:	120V,40W

Warranty Terms

Dear Customer,

Thank you for choosing Dreame products. In accordance with the provisions of the Consumer Protection Law and our sincere commitment to users, we will provide the following services based on this warranty card and valid proof of purchase:

Warranty Policy

This product provides a warranty period in accordance with the legal and regulatory requirements of the place of sale. Defects that occur within this warranty period under normal use and care can get related warranty service. If your product is faulty or you are experiencing difficulties to use this product and require assistance, please also contact with your local dealers or authorized after service center for help.

Warranty Does Not Cover the Following Parts

- Dishwasher water supply and drainage hoses;
- Built-in steam oven trays, steam plates, grill racks, and baking racks;
- Gas stove pot supports and inner/outer burner caps;
- Range hood decorative covers.

Warranty service does not apply under the following conditions

- Use of the machine outside a household environment or in public places;
- Product defects caused by the consumer's violation of product operation, storage, or transportation conditions;
- Consumable wear and tear of the product, such as battery capacity loss;
- Damage and defects caused by the following reasons:
 - Use, storage, or maintenance inconsistent with the operating instructions, as well as installation not in accordance with installation guidelines;
 - Consumable materials used during operation, such as detergents, cleaning agents, regeneration salts, rinse aids, maintenance agents, or other consumables not suitable for the product;
 - Repairs, modifications, alterations, or structural changes performed by the user or unauthorized personnel that cause product defects;
 - Damage caused by external factors unrelated to the manufacturer, including force majeure events (natural disasters, fire, lightning, etc.);
 - Intentional or negligent acts by consumers or third parties, including those causing mechanical damage to the product;
 - Consumable and wear parts.
- Installation and connection of electrical wiring, water supply, drainage, or gas must be performed by qualified professionals; otherwise, the warranty will be void.

If the equipment is transported and used in other EU/European Free Trade Association countries, its technical specifications (such as voltage, frequency, gas type, etc.) must be the same as in the original country of purchase. Provided that Dreame has a service network in the area, warranty terms can be consulted with the local representative in the country of use; otherwise, the warranty will be invalid.

Warranty Card

To access Dreame's after-sales services, please fill out this warranty card carefully before purchase. We will establish a user profile based on your information to provide better service.

Warranty Card

Product Name:	Customer Name:
Product Model:	Customer Phone No.:
Manufacturing Serial No.:	Customer Address:
Purchase Date:	Purchase Store:
Contract No.:	Store Phone No.:

Repair Records

Repair Date:
Fault Description:
Handling Details:
Technician Signature:

After-sales Contact: dreamesupport@dreame.tech

Please complete this warranty card immediately upon purchasing Dreame products. Keep the warranty card safe; consumers do not need to mail it back to the company. Please bring the warranty card and the original valid invoice for any repairs.

Zhiyue Youchuang Technology (Suzhou) Co., Ltd.



Scan the QR Code

- To view the Digital User Manual

Contact us



Please contact:

- If you encounter any problems during use, you can scan the QR code on the right to obtain the service hotline number and call for consultation.

Manufacturer: Zhiyue Youchuang Technology (Suzhou) Co., Ltd.

Address: Room 552, Unit 5010, No.282 Dongping Street, Suzhou Industrial Park, Suzhou Area,
China (Jiangsu) Pilot Free Trade Zone

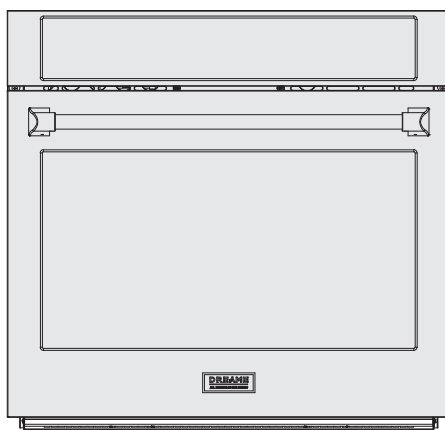
Website: global.dreametech.com

Version No.: 251113A1

Sing Wall Ovens

Installation Instructions Manual

Model: OL141-OZ601POSNA



Dreame OZ601 Pro Single Wall Ovens

Please read this manual carefully before installing the product and keep it for future reference.

DREAME

TABLE OF CONTENTS

IMPORTANTINSTRUCTION.....	4
1.1 Critical safety information.....	4
1.2 Signal words explanation.....	5
1.3 Intended use.....	5
1.4 IMPORTANTINSTRUCTION.....	6
INSTALLATION.....	8
2.1 Important note to the installer.....	8
2.2 Clearances and dimensions.....	8
2.3 Install the handle.....	10
2.4 Attach/detachthe oven door.....	11
2.5 Electrical connectionfor electric range.....	11
2.6 Conditioningprior to first time use.....	12

IMPORTANT INSTRUCTION

1.1 Critical safety information

WARNING: If the information in these instructions is not followed exactly, a fire or explosion can result causing property damage, personal injury, or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS:
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

WARNING

Never Operate the Top Surface Cooking Section of this Appliance Unattended.

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department.

DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so can result in carbon monoxide poisoning and overheating of the oven.

IMPORTANT INSTRUCTION

⚠ WARNING

- A child or adult can tip the appliance and be killed.
- Install the anti-tip device to the wall/floor. Verify the anti-tip device has been properly installed and engaged with the back of the appliance.
- Engage the appliance to the anti-tip device by pushing that appliance all the way into the installation location. Ensure the anti-tip device is re-engaged when the appliance is moved.
- Re-engage the anti-tip device if the appliance is moved. Do not operate the appliance without the anti-tip device in place and engaged.
- See installation instructions for details.
- Failure to do so can result in death or serious burns to children or adults.

To check the installation of the anti-tip device:

1. Remove any items on the cooktop.
2. Grasp the top rear edge of the appliance and carefully attempt to tilt it forward.
3. Verify that the anti-tip device is engaged.

1.2 Signal words explanation

The following signal words are used in this manual

⚠ DANGER	This signal word indicates a hazardous situation which, if not avoided, will result in death or serious injury.
⚠ WARNING	This signal word indicates a hazardous situation which, if not avoided, could result in death or serious injury.
⚠ CAUTION	This signal word indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.
CAUTION	This signal word indicates a hazardous situation which, if not avoided, could result in property damage.
NOTICE	This signal word is a preferred signal word to address tips and practices not related to personal injury.

1.3 Intended use

- This appliance is intended for cooking and preparing food.
- This appliance is intended for household use only.
- This appliance is intended to be used in dry indoor areas only.
- Only use the appliance as mentioned in this manual. Any other use is considered improper and may result in damage to property or injury to persons.
- Potential injury from improper use.
- The manufacturer or vendor cannot be held liable for damages or injury incurred through improper or incorrect use.

IMPORTANT INSTRUCTION

1.4 IMPORTANT INSTRUCTION

For all models

This installation instructions is part of this appliance, and contains important information on setup and use. Read this manual carefully, especially the IMPORTANT INSTRUCTION chapter, before using the appliance. Failure to do so may result in personal injury and/or damage to the appliance.

- Keep this manual for future use and reference. Make sure to include this manual when passing the appliance on to third parties. If you require a digital copy of this manual, please contact customer service.
- The appliance must be installed in accordance with local codes. In the absence of Local codes, follow ANSI Z223.1/NFPA 54 standards in the U.S. or CSA B149.1 in Canada.
- It is recommended to electrically ground the appliance during installation in accordance with local codes. If Local codes are not available, follow NFPA 70 or CSA C22.1 standards in Canada.
- The ventilation area is located at the back of the appliance. The back of the appliance should not be in direct contact with a wall/surface. Install the back spacers to the back of the appliance to maintain a proper area for ventilation.
- In the event of a power failure, do not attempt to use the appliance. If the power fails, always turn the oven off. If the oven is not turned off and the power returns, the oven may begin to operate again. Food left unattended could catch fire or spoil.
- The maximum depth of cabinets installed above the cooktop is 13" (33 cm).
- Seal any openings in the wall behind the appliance and in the floor under the appliance.
- If there is a cabinet above the appliance, install a noncombustible material on the bottom if that cabinet in accordance with local codes. If local codes are not available, follow ANSI Z223.1/NFPA 54 or, CSA B149.1. in Canada.
- Proper Installation - Be sure your appliance is properly installed and grounded by a qualified technician.
- Never Use Your Appliance for Warming or Heating the Room.
- Do Not Leave Children Alone - Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper Apparel - Loose-fitting or hanging garments should never be worn while using the appliance.
- User Servicing- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on Appliance - Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulk cloth.
- Use Proper Pan Size - The appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

IMPORTANT INSTRUCTION

- Never Leave Surface Units Unattended at High Heat Settings - Boilover can cause smoke and greasy spillovers that may ignite.
- Protective Liners - Do not use aluminum foil to line the surface of cooktop drip pan or oven bottoms. Improper installation of these liners may result in a risk of electric shock, fire or damage to the porcelain surface.
- Glazed Cooking Utensils - Only specific types of glass, glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for use on the cooktop, as they may break from sudden temperature changes.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface units - To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Use Caution When Opening Door - Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers - Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Exhaust Vent Unobstructed.
- Placement of Oven Racks - Always place oven racks in the desired position while the oven is cool. If moving a rack while the oven is hot, ensure potholders do not touch the heating elements.
- Do Not Clean Door Gasket - The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do not use a protective coating to line the oven and do not use commercial oven cleaner unless Certified for use in a self cleaning oven.
- Clean only the parts as suggested in the manual.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR SURFACE UNITS - Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the surrounding areas of cook-top, drip-pan, burners and cooking grates.
- DO NOT TOUCH INTERIOR SURFACES OF OVEN - Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact the interior surfaces of oven until they have had sufficient time to cool. Other surface of the appliance may become hot enough to cause burns - among these surface are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

⚠ CAUTION Risk of fire and damage! Do not leave food or cooking utensils, etc., in oven during the pyrolytic self cleaning mode of operation. Remove all items from the oven prior to initiating the cleaning cycle. Before initiating the cleaning cycle, wipe off all excessive spillage, food residue or debris that could potentially ignite. Maintain a safe distance from the appliance during the cleaning cycle and avoid placing any flammable items or materials near the appliance.

⚠ CAUTION Risk of injury! Do not store items of interest to children in cabinets above a appliance or on the backguard of a appliance children climbing on the appliance to reach items could be seriously injured.

IMPORTANT INSTRUCTION



WARNING

This appliance contains chemicals known to the State of California to cause cancer and/or reproductive harm, and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

COMMONWEALTH OF MASSACHUSETTS

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gas fitter, qualified or licensed by the state, province, or region where this appliance is being installed.
- Use only gas shut-off valves approved for use within the state, province, or region where this appliance is being installed.
- A flexible gas connector, when used, must not exceed 3' (0.9 m).

For electrical appliances only

- Do Not Cook on a Broken Cooktop - If the cooktop is broken, cleaning solutions and spillovers may seep through the cracks, posing a risk of electric shock. Contact a qualified technician immediately.
- Clean Cook-Top With Caution. Do Not clean cooktop when it's hot. - If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

INSTALLATION

2.1 Important notes to the installer

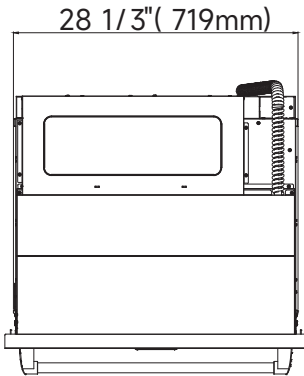
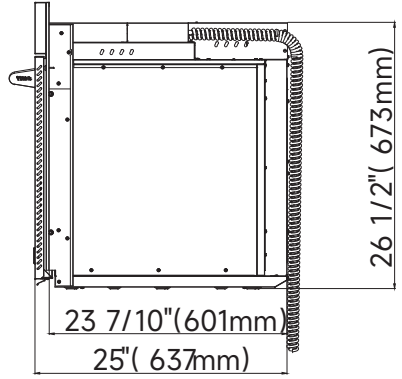
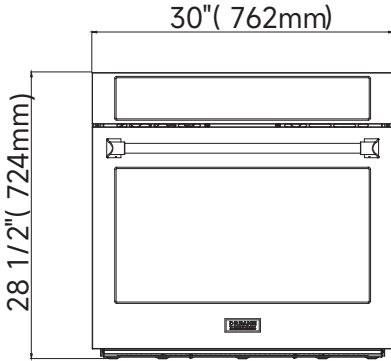
- Read all installation instructions included in this manual before installing the appliance.
- Remove all packing materials from the appliance before connecting it to the electric and/or gas supply.
- Adhere to all governing codes and ordinances during installation.
- Install the anti-tip device to the wall/floor. Verify the anti-tip device has been properly installed and engaged with the back of the appliance.
- Leave these instructions with the consumer for future reference.
- Important - Save for local electrical inspector's use.

2.2 Clearances and dimensions

- Provide proper clearance between the appliance and adjacent combustible surfaces. These dimensions must be met for safe use of the appliance.
- The location of the electrical outlet and gas pipe opening may be adjusted to meet specific requirements.
- Seal any openings in the wall behind the appliance and in the floor under the appliance.
- If there is a cabinet above the appliance, install a noncombustible material on the bottom if that cabinet in accordance with local codes or, in the absence of local codes, with ANSI Z223.1/NFPA 54 or, in Canada, CSA B149.1.
- With the spacers installed, the appliance may be placed against the back wall.

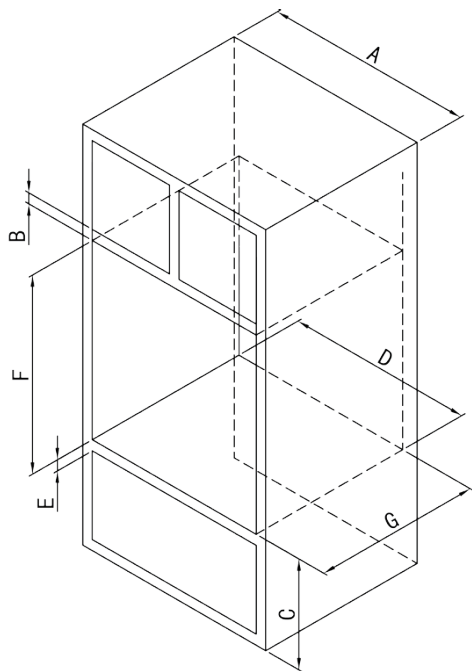
INSTALLATION

Single Wall Oven Clearances(OL141-OZ601POSNA)



INSTALLATION

Single Wall Oven Clearances(OL141-OZ601POSNA)



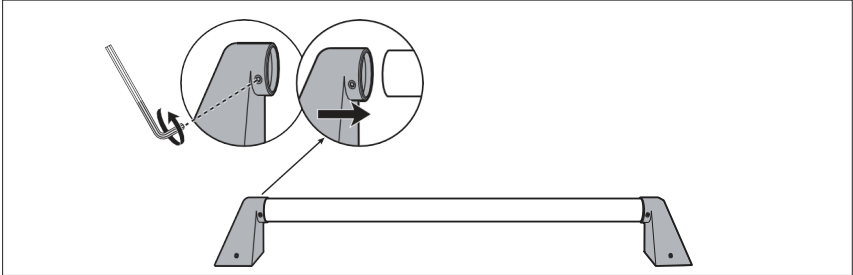
Single Wall Oven Cut-out Dimension:

- A:30"(762mm)
- B:1"(25mm)
- C:15 3/4"(401mm)
- D:28 1/2"(724mm)
- E:1 1/2"(38mm)
- F:27 5/8"(702mm)
- G:24"(610mm)

INSTALLATION

2.3 Install the handle

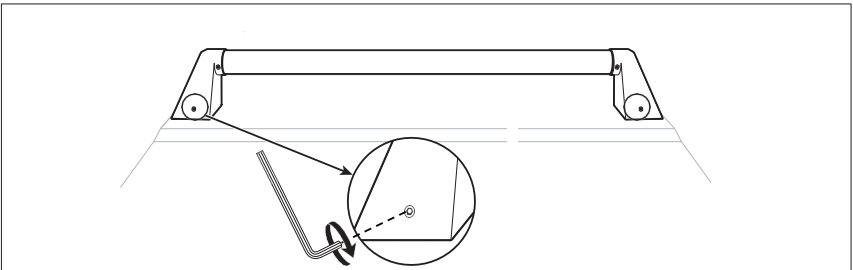
1. Attach door side brackets to both ends of the door handle.



2. Place the assembled door handle onto the door pins on the oven door.



3. Tighten the pre-installed screws on the door side brackets with the hex key .
Do not overtighten the screws.



INSTALLATION

2.4 Attach/detach the oven door

NOTICE

- The oven door may be too big or heavy. It is recommended to have 2 people work together for attaching/detaching the oven door.
- Do not carry or hold the removed oven door by the door handle. It cannot support the weight of the oven door .

Detach

Detach

1. Fully open the oven door.
2. Unlock the hinge lock on both sides by rotating them fully towards the oven door.
3. Firmly grasp both sides on the oven door.
4. Close the oven door until it is approximately at a 20° angle. When the oven door is at the correct angle position, the hinges arms release from the appliance.
5. Take out the oven door by lifting it upwards and outwards.

Attach

1. Firmly grasp both sides on the oven door .
2. With the door at the same 20° angle as the detach position, slide the hinge arms into the bottom edge of the hinge slots on the appliance .
3. The notch in the hinge arms must be fully inserted into the bottom edge of the slots.
4. Open the door fully. If the door does not open fully, the hinge arms are not inserted correctly in the bottom edge of the hinge slots.
5. Re-engage the hinge locks, rotating them back toward the slots in the oven.
6. Close the oven door .

2.5 Electrical connection for electric range

- This appliance must be supplied with the proper voltage and frequency, and connected to an individual properly grounded branch circuit, protected by a circuit breaker or fuse having amperage as specified on the rating label. The rating label is located on the right of the oven door.
- This appliance is manufactured ready to be installed with a single phase 4-wire power supply cord rated at 240 Volt, 50 Amps, rated at 194 °F (90 °C).
- This appliance can only be plugged into a standard 14-50R wall receptacle. Be sure the wall receptacle is within reach of range's final location.
- It is recommended to electrically ground the appliance during installation in accordance with local codes or, in the absence of local codes, with NFPA 70 or CSA C22.1.
- If the electrical service provided does not meet the above specifications, have a licensed electrician install an approved outlet.
- It is recommended to have the electrical wiring and hookup of the appliance connected by a qualified electrician. After installation, have the electrician explain where and how to locate and disconnect the appliance from power.
- Effective January 1, 1996, the National Electrical Code requires that new constructions (not pre-existing) utilize a 4-conductor connection with an electric appliance. When installing an electric appliance in new construction, follow the 4-wire connection section of this chapter.
- The outlet for the appliance should be located within the range of the appliance's power cord. Do not use an extension cord with this appliance.

INSTALLATION

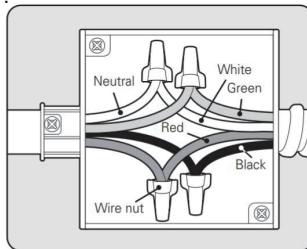
Equipment required

- Cross-head screwdriver
- 3 or 4 prong UL or CSA International Certified power cord (rated at 240 Volt, 50 Amps)

4-Wire Connection from Home Power Supply

To connect to a Four wire circuit follow below steps.

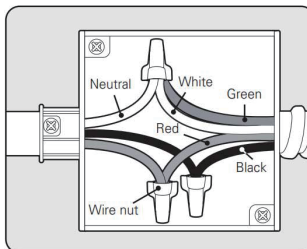
1. Separate the oven (Green) Ground wire and (white) Neutral wire.
2. Connect the oven ground (Green or bare copper wire) wire to the home branch circuit Ground (Green or bare copper) wire, using a UL approved wire nut appropriate for wire gauge.
3. Connect the oven (White) wire to the branch circuit White (Neutral) wire using an approved UL wire nut.
4. Connect the oven Black wire to the branch circuit Black (L1) using a UL approved wire nut.
5. Connect the oven Red wire to the branch circuit Red (L2) wire using a UL approved Wire nut.
6. Install junction box cover.



3-Wire Connection from Home Power Supply

To connect to a Three wire circuit follow below steps.

1. Connect the oven ground [Green or bare copper wire] wire and Neutral (white wire to the home branch circuit neutral (white wire, using a UL approved wire nut appropriate for wire gauge).
2. Connect the oven Red wire to the branch circuit Red [L2] wire using an approved UL wire nut appropriate for wire gauge.
3. Connect the oven Black wire to the branch circuit Black (L1) using a UL approved wire nut appropriate for the wire gauge.
4. Install junction box cover.



INSTALLATION

2.6 Conditioning prior to first time use

Conditioning burns off any manufacturing residues.

1. Place all the oven racks inside the oven cavity .
2. If a hood is installed, set it on high.
3. Set the oven to the BAKE function and preheat the empty oven to 350 °F (176 °C) and allow it to heat for 30 minutes, then increase the temperature to 500 °F (260 °C) then allow oven to heat for another 30 minutes.
4. Let the oven cavity cool down.
5. Once cooled, wipe the oven cavity with a damp cloth and mild detergent, then dry thoroughly.

TROUBLESHOOTING

Problem	Possible cause	Solution
The appliance is not level.	The appliance has been installed improperly.	Place the oven rack in the center of the oven. Place a level on the oven rack . Adjust the feet until the oven rack is level. Ensure the floor is level and strong and stable enough to adequately support the appliance.
	The floor is sagging or sloping.	Contact a carpenter to correct the situation.
	The kitchen cabinets are not properly aligned and make the appliance appear to be not level.	Ensure the cabinets are square and provide sufficient room for installation.
The appliance must be accessed for servicing and cannot be moved easily.	The kitchen cabinets are not square and too close to the appliance.	Contact a builder or installer to make the appliance accessible.
	Carpet is interfering with movement of the appliance.	Provide sufficient space so the appliance can be lifted over the carpet.



Scan the QR Code

- To view the Digital User Manual

Contact us



Please contact:

- If you encounter any problems during use, you can scan the QR code on the right to obtain the service hotline number and call for consultation.

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