



Oven
User Manual



FVR62630DXDTL

EN

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7785988683

Please read this user manual first!

Dear Customer,

Thank you for purchasing this Beko product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual.

Explanation of symbols

Throughout this user manual the following symbols are used:



Important information or useful hints about usage.



Warning of hazardous situations with regard to life and property.



Warning of electric shock.



Warning of risk of fire.



Warning of hot surfaces.



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Made in TURKEY

This product was manufactured using the latest technology in environmentally friendly conditions.

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1 Important instructions and warnings for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

General safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- The appliance is not to be used 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.

Children should be supervised and ensure they do not play with the appliance

- If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.
- Never place the product on a carpet-covered floor. Otherwise, lack of airflow beneath the product will cause electrical parts to overheat. This will cause problems with your product.
- Installation and repair procedures must always be performed by Authorised Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons which may also void the warranty. Before installation, read the instructions carefully.

- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Safety when working with gas

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- This appliance is not connected to a combustion products or evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation; See *Before installation*, page 16
- **CAUTION:** The use of gas cooking appliance results in the production of heat and moisture in the room in which

it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present.

- Gas appliances and systems must be regularly checked for proper functioning. Regulator, hose and its clamp must be checked regularly and replaced within the periods recommended by its manufacturer or when necessary.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- This product should be used in a room which incorporates a properly adjusted and functioning Carbon Monoxide sensor. Make sure the Carbon Monoxide sensor works properly and is maintained frequently. Carbon Monoxide sensor should be installed maximum

2 meters away from the product.

- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colourless, odourless and very toxic gas, which has a lethal effect even in very small doses.
- Request information about gas emergency telephone numbers and safety measures in case of gas smell from you local gas provider.

What to do when you smell gas

- Do not use open flame or do not smoke. Do not operate any electrical buttons (e.g. lamp button, door bell and etc.) Do not use fixed or mobile phones. Risk of explosion and toxication!
- Open doors and windows.
- Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
- Check all tubes and connections for tightness. If

you still smell gas leave the property.

- Warn the neighbours.
- Call the fire-brigade. Use a telephone outside the house.
- Do not re-enter the property until you are told it is safe to do so.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorised Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the “Technical specifications”. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!

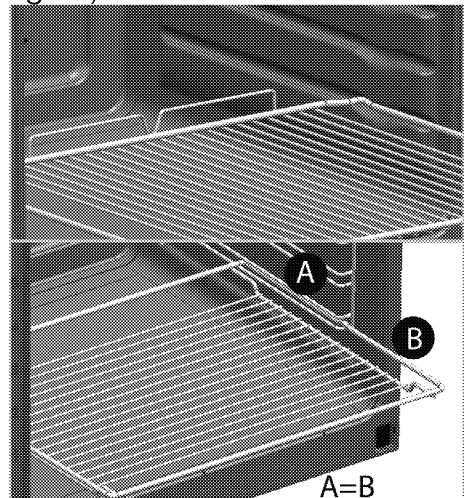
- Never touch the plug with wet hands! Never unplug by pulling on the cable, always pull out by holding the plug.
 - The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
 - If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
 - The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
 - Rear surface of the oven gets hot when it is in use. Make sure that the gas/electrical connection does not contact with the rear surface; otherwise, connections can get damaged.
 - Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
 - Any work on electrical equipment and systems should only be carried out by authorised and qualified persons.
 - In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
 - Make sure that fuse rating is compatible with the product.
- Product safety**
- **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.
 - Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
 - Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at

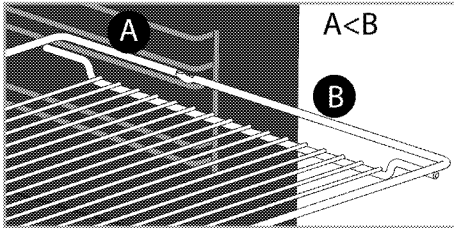
high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.

- Food Poisoning Hazard: Do not let food sit in oven for more than 1 hour before or after cooking. Doing so can result in food poisoning or sickness.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- 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 shattering of the glass.

- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- (Varies depending on the product model.)
Placing the wire shelf and tray onto the wire racks properly
It is important to place the wire shelf and/or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make sure that it is balanced before placing food on it (Please see the following figure).





- Do not use the product if the front door glass is removed or cracked.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Place the baking paper into the cooking pot or on to the oven accessory (tray, wire grill etc) together with the food and then insert all into the preheated oven. Remove the excess parts of the baking paper overflowing from the accessory or the pot in order to prevent the risk of touching the oven's heating elements. Never use the baking paper in an operating temperature higher than the indicated value for the baking paper. Do not place the baking paper directly on the base of the oven.
- **WARNING:** Ensure that power cord of the appliance is unplugged or circuit breaker is switched off before

replacing the lamp to avoid the possibility of electric shock.

- Do not close the top cover before the hotplates or burners cool down. Wipe the top cover dry before opening it in order to avoid water leakage to the rear and inner sections of the oven.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: Do not store items on the cooking surfaces.

Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.
- To prevent gas leakage ensure that the gas connection is sound.

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- **CAUTION:** This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.

- The oven can be used for defrosting, baking, roasting and grilling food.

Safety for children

- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical and/or gas products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.
- When the door is open, do not load any heavy object on it and do not allow children to sit on it. It may overturn or door hinges may get damaged.

Disposing of the old product
Compliance with the WEEE
Directive and Disposing of the
Waste Product:



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic

equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS Directive:

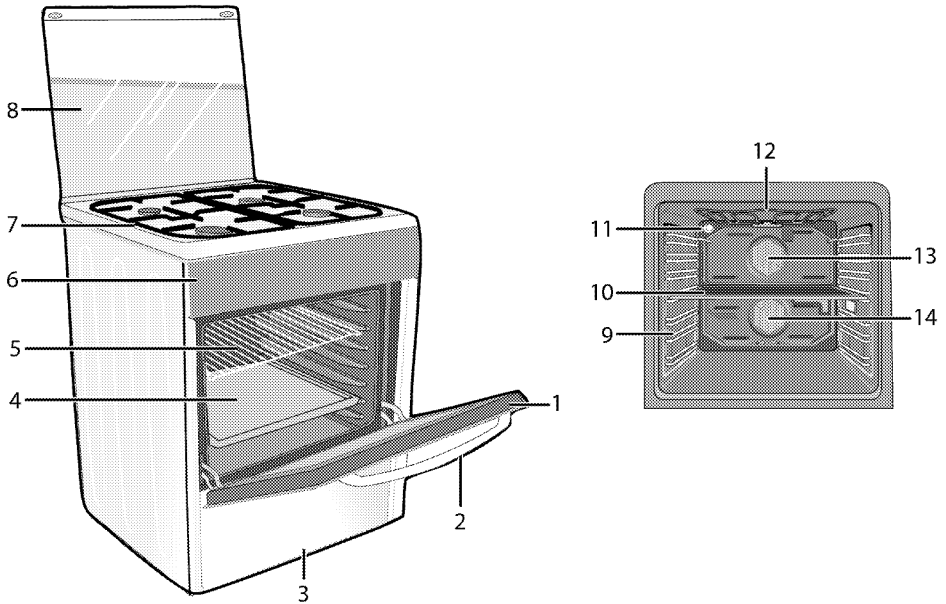
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

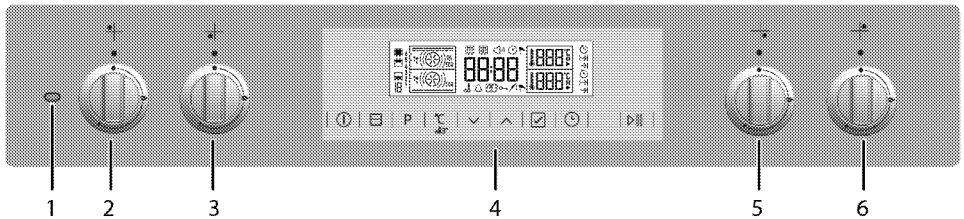
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

2 General information

Overview



- 1 Front door
- 2 Handle
- 3 Lower part
- 4 Tray
- 5 Wire shelf
- 6 Control panel
- 7 Burner plate
- 8 Top lid
- 9 Shelf positions
- 10 Middle section plate
- 11 Lamp
- 12 Top heating element
- 13 Top section fan motor (behind the sheet iron)
- 14 Bottom section fan motor (behind the sheet iron)



- 1 Warning lamp
- 2 Normal burner Rear left
- 3 Rapid burner Front left
- 4 Digital timer
- 5 Auxiliary burner Front right
- 6 Normal burner Rear right

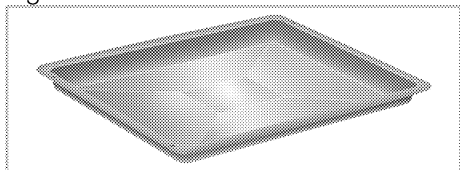
Package contents

i Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

1. User manual

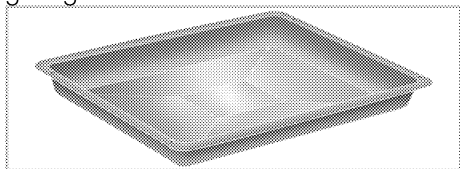
2. Standard tray

Used for pastries, frozen foods and big roasts.



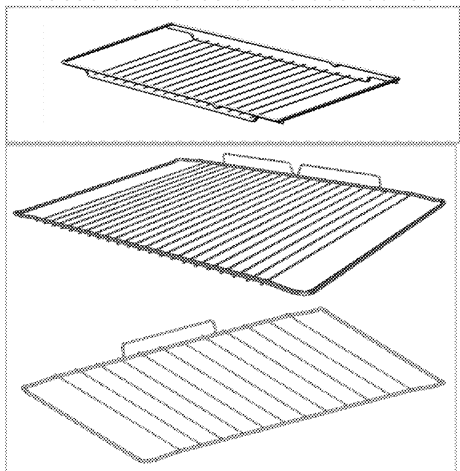
3. Deep tray

Used for pastries, large roasts, juicy dishes, and for collecting the fat while grilling.



4. Wire grill

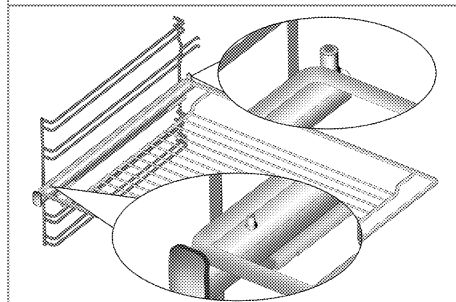
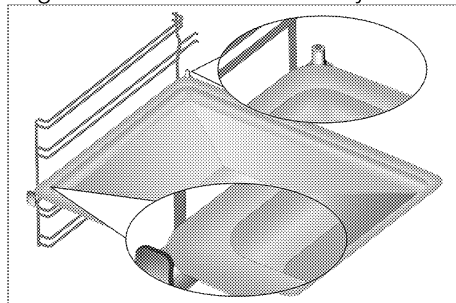
Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



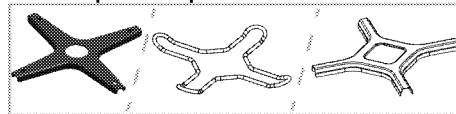
5. Placing the wire shelf and tray onto the telescopic racks properly (This feature is optional. It may not exist on your product.)

Telescopic racks allow you to install and remove the trays and wire shelf easily.

When using the tray and wire shelf with telescopic racks, make sure that the pins at the rear section of the telescopic rack stands against the edges of the wire shelf and tray.



6. Coffee pot adaptor




Used for coffee pots.


Technical specifications


GENERAL	
External dimensions (height / width / depth)	850 mm/600 mm/600 mm
Voltage / frequency	220-240 V ~ 60 Hz
Total power consumption	3.5 kW
Cable type / section	min.H05VV-FG 3 x 1,5 mm ²
Gas type / pressure	LPG G 30/28-30 mbar
Total gas consumption	7.9 kW
HOB	
Burners	
Rear left	Normal burner
Power	2 kW
Front left	Rapid burner
Power	2.9 kW
Front right	Auxiliary burner
Power	1 kW
Rear right	Normal burner
Power	2 kW
OVEN/GRILL	
Main oven	Multifunction oven - Dual section oven
Inner lamp	15-25 W
Grill power consumption	2.2 kW

Basics: Information on the energy label of electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.

Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not. 1-Cooking with eco-fan, 2- Turbo slow cooking, 3- Turbo cooking, 4- Fan assisted bottom/top heating, 5-Top and bottom heating.

 Technical specifications may be changed without prior notice to improve the quality of the product.

 Figures in this manual are schematic and may not exactly match your product.

 Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

Injector table

Position hob zone	2 kW Rear left	2.9 kW Front left	1 kW Front right	2 kW Rear right
Gas type / Gas pressure				
G 30/28-30 mbar	72	87	50	72

You can obtain the injectors which were not provided with your product, from the authorised service provider.

3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.

i Preparation of location and electrical and gas installation for the product is under customer's responsibility.

! The product must be installed in accordance with all local gas and/or electrical regulations.

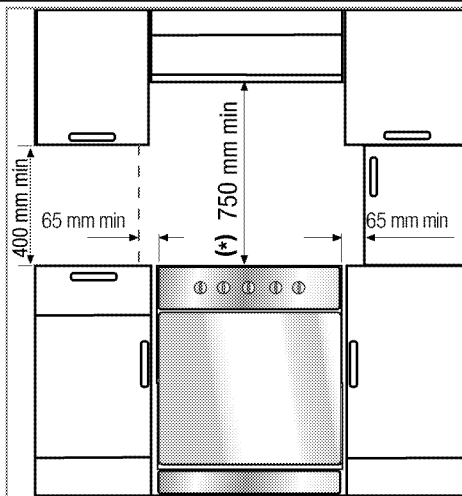
! Prior to installation, visually check if the product has any defects on it. If so, do not have it installed. Damaged products cause risks for your safety.

Before installation

To ensure that critical air gaps are maintained under the appliance, we recommend that this appliance is mounted on a solid base and that the feet do not sink into any carpet or soft flooring.

The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.

If the range is placed on a base, measures have to be taken to prevent the appliance slipping from the base. The appliances must not be installed behind a decorative door in order to avoid overheating.



- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- It can be used with cabinets on either side but in order to have a minimum distance of 400mm above hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.
- It can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer's instructions regarding installation height. If not defined any size in the hood manual, this height should be at least 650 mm.
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

i LP Gas Only

Don't install this appliance in a room below ground level unless it is oven to ground level on at least one side.

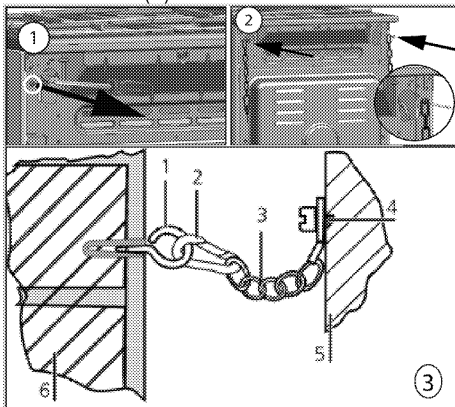
Failure to install appliances correctly is dangerous and could result in prosecution.

Safety chain

If your product has 2 safety chains;

The appliance must be secured against overbalancing by using the supplied two safety chains on your oven.

Fasten hook (1) by using a proper peg to the kitchen wall (6) and connect safety chain (3) to the hook via the locking mechanism (2).

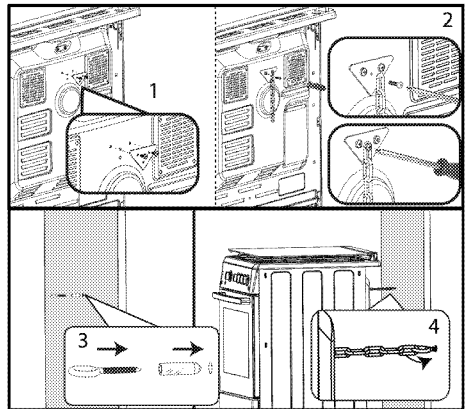


- 1 Stability hook
- 2 Locking mechanism
- 3 Safety chain (supplied and mounted to oven)
- 4 Firmly fix chain to cooker rear
- 5 Rear of cooker
- 6 Kitchen wall

If your product has 1 safety chain;

The appliance must be secured against overbalancing by using the supplied one safety chain on your oven.

Follow below steps in the picture to secure the safety chain to your product.



- i** Stability chain to be as short as practicable to avoid oven tilting forward and diagonal to avoid oven side tilting.

Cooker stability chain for cookers is not designed with bracket engagement slot.

Room ventilation

All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well. The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room. Good ventilation is essential for safe operation of your appliance.

Rooms with doors and/or windows which open directly to the outer environment

The doors and/or windows that open directly to the outer environment must have a total ventilation opening of the dimensions specified in the table below which is based on the total gas power of the appliance (total gas power consumption of the appliance is shown in the technical specification table of this user manual). If the doors and/or windows do not have a total ventilation opening corresponding to the total gas consumption of the appliance as specified in the table below, then there must definitely be an additional fixed

ventilation opening in the room to ensure that the total minimum ventilation requirements for the total gas consumption of the appliance is achieved. The fixed ventilation opening can include openings for existing airbricks, extraction hood ducting opening dimension etc.

Total gas consumption (kW)	min. Ventilation opening (cm ²)
0-2	100
2-3	120
3-4	175
4-6	300
6-8	400
8-10	500
10-11.5	600
11.5-13	700
13-15.5	800
15.5-17	900
17-19	1000
19-24	1250

Rooms that do not have openable doors and/or windows that open directly to the outer environment

If the room where the appliance is installed does not have a door and/or a window that opens directly to the outer environment, other products shall be sought that definitely provide a fixed nonadjustable and non-closable ventilation opening which meets the total minimum ventilation opening requirements for the total gas consumption of the appliance as indicated in the above table. Also the appropriate building regulations advise should be followed.

Where a room or internal space contains more than one gas appliance, additional ventilation area shall be provided on top of the requirement given in the table above. Size of additional ventilation area

shall be appropriate to regulations of other gas appliances.

There should also be a minimum clearance of 10mm on the bottom edge of the door that opens to the inner environment in the room where the appliance is installed. You must ensure that items such as carpets and other floorcoverings etc., do not affect the clearance when the door is closed.

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or a shower. The cooker must not be installed in a bed-sitting room of less than 20m³.

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

Installation and connection

Product can only be installed and connected in accordance with the statutory installation rules.

i Do not install the product next to refrigerators or freezers. The heat emitted by the product will increase the energy consumption of cooling appliances.


- Carry the product with at least two persons.
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.

i Do not use the door and/or handle to carry or move the product. The door, handle or hinges get damaged.


Electrical connection

Connect the product to a grounded outlet/line protected by a miniature circuit breaker of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while

using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.


 The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation.


Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.


 The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.

A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the lower cover is opened or it is located at the rear wall of the unit depending on the unit type. Power cable of your product must comply with the values in "Technical specifications" table.


 Power cable plug must be within easy reach after installation (do not route it above the hob).


 While performing the wiring, you must apply with the national/local electrical regulations and must use the appropriate socket outlet/line and plug for product. In case of the product's power limits are out of current carrying capability of plug and socket outlet/line, the product must be connected through fixed electrical installation directly without using plug and socket outlet/line.

 Before starting any work on the electrical installation, disconnect the product from the mains supply.
There is the risk of electric shock!

Connect the power cable into the socket.

Gas connection

 Product can be connected to gas supply system only by an authorised and qualified person or technician with licence. Risk of explosion or toxication due to unprofessional repairs! Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised or unlicensed persons.

 Before starting any work on the gas installation, disconnect the gas supply.
There is the risk of explosion!

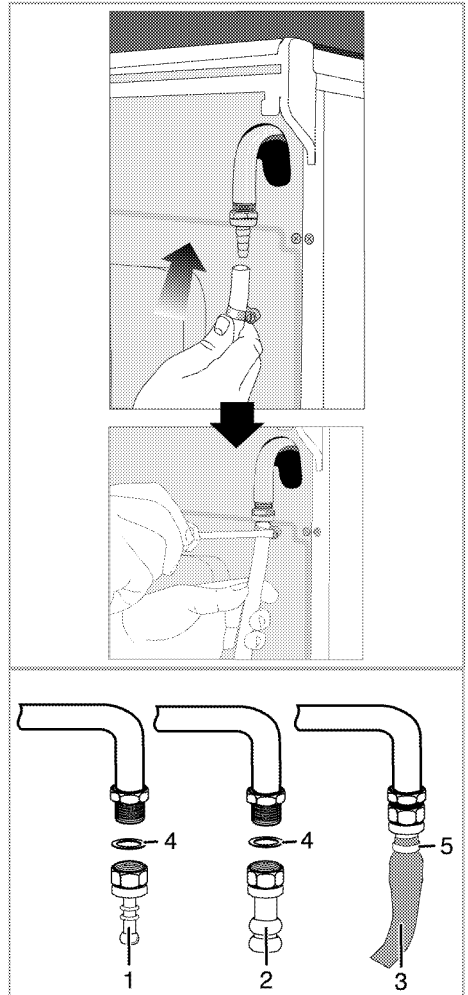
- Gas adjustment conditions and values are stated on labels (or on type label).
- Procure the plastic gas hose and installation clamp before making the gas connection. Inner diameter of the plastic gas hose must be max. 10 mm and its length must be max. 150 cm.

i Your product is equipped for liquefied petroleum gas (LPG).

Connecting the gas hose

- Gas connection of your product will be performed by the authorised service.
- Have your product connected in a way that it will be close to the gas connection and not gas leakage will exist.
- Fit the installation clamp onto one end of the hose. Soak the hose end fitted with clamp into boiling water for one minute to soften it.
- Slip the softened end of the hose completely onto the sharp hose tip of your product. Finally, tighten the clamp completely with a screwdriver.
- Repeat the same procedure for the other end of the hose and complete the gas regulator connection.
- Never forget to make the gas leakage control.
- If you need to use your product later with a different type of gas, you must consult the autho-rised service for the related conversion procedure.

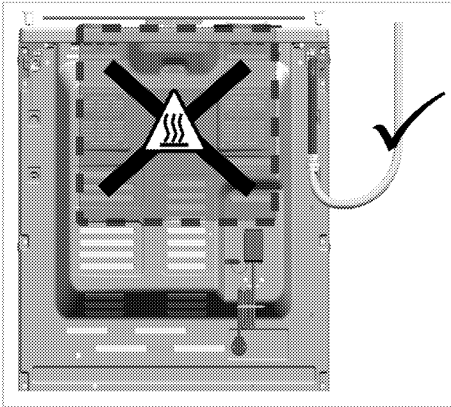
! Risk of explosion and suffocation!
Do not keep LPG cylinders in home.



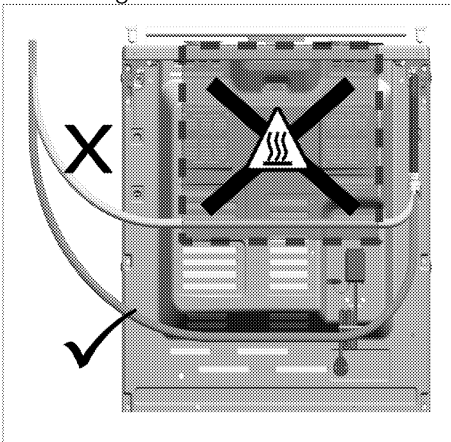
- 1 Hose tip-LPG
- 2 Hose tip-NG
- 3 Safety hose
- 4 O-ring (gasket)
- 5 Clamp

If your product has only one gas outlet;

- Before connecting the gas hose, make sure that the gas hose outlet at the back of the product is on the same side of the product as the LPG cylinder.

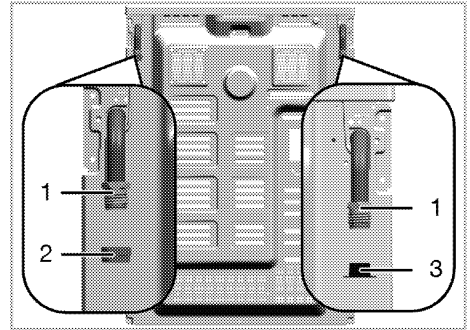


- If the gas hose outlet and the LPG cylinder do not face on the same side, make sure that the hose does not pass through the hot area when connecting it.



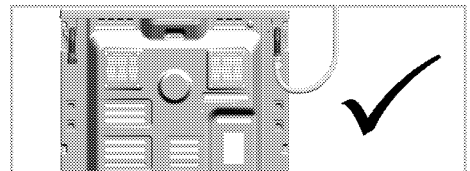
If your product has two gas outlets;

- One of the two outlets is sealed with a blind plug and the other one with a plastic plug. Locations of the blind plug and plastic plug may be different depending on the product.

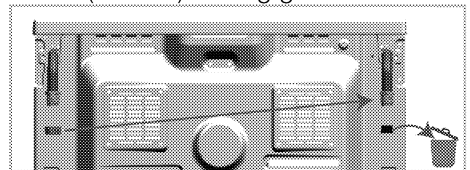


- 1 Gas hose outlet
- 2 Blind plug
- 3 Plastic plug

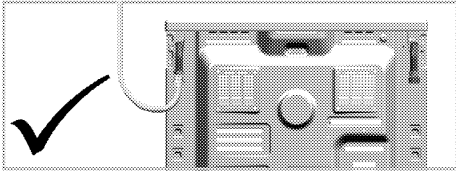
- Before gas connection, make sure that the LPG cylinder and the gas hose outlet of the product to be connected to the gas is on the same side.
- If the LPG cylinder and the gas hose outlet sealed with plastic plug face on the same side, make the gas connection as shown in the figure below.



- If the LPG cylinder and the gas hose sealed with blind plug face on the same side, remove and dispose the plastic plug. Take out the blind plug and close the gas hose outlet where gas connection will not be made with a new (unused) sealing gasket.




- Make the gas connection as shown in the figure below on the gas hose outlet near the LPG cylinder.




Risk of fire:

If you do not make the connection according to the instructions below, there will be the risk of gas leakage and fire. **Our company cannot be held responsible for damages resulting from this.**

- Gas connection must be made by the authorised service provider only.
- Gas connection of the product must definitely be made through the gas hose outlet near the LPG cylinder.
- Plastic plug must be disposed, and the gas hose outlet that will not be used must be sealed with the blind plug.
- When closing the gas hose outlet that will not be used, you must definitely use a new and unused sealing gasket.

 The flexible gas hose must be connected in a way that it does not contact the moving parts around it and is not trapped when the moving parts are travelling. (e.g. drawers). Besides, it should not be placed in spaces where it might get squeezed.


 The gas hose must not be clamped, bent or trapped or come into contact with hot parts of the product. There is the risk of explosion due to damaged gas hose.

Leakage check at the connection point

- Make sure that all knobs on the product are turned off. Make sure that the gas supply is open. Prepare soapy foam and apply it onto the connection

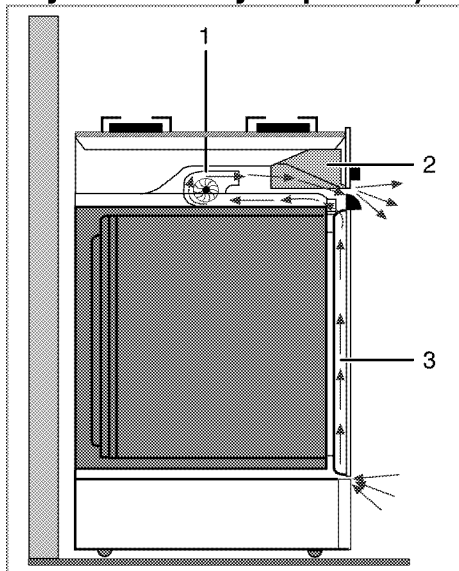
point of the hose for gas leakage control.

- Soapy part will froth if there is a gas leakage. In this case, inspect the gas connection once again.
- **If your product has two gas hose outlets**, make sure that the unused gas outlet is sealed with a blind plug. Prepare soapy foam and apply it onto the connection point of the blind plug to check for gas leaks. Soapy part will froth if there is a gas leakage. In this case, inspect the blind plug connection again.
- Instead of soap, you can use commercially available sprays for gas leak check.

 Never use a match or lighter to make the gas leakage control.

- Push the product towards the kitchen wall.
- **Adjusting the feet of oven**
Vibrations during use may cause cooking vessels to move. This dangerous situation can be avoided if the product is level and balanced. For your own safety please ensure the product is level by adjusting the four feet at the bottom by turning left or right and align level with the work top.

For products with cooling fan (This may not exist on your product.)



- 1 Cooling fan
- 2 Control panel
- 3 Door

The cooling fan cools both the control panel and the front of the appliance.

- i** Cooling fan continues to run for up to 20-30 minutes (approx.) even after the oven is turned off.

Final check

- 1. Check electrical functions.
- 2. Open gas supply.
- 3. Check gas installations for secure fitting and tightness.

4. Ignite burners and check appearance of the flame.

- i** Flame must be blue and have a regular shape. If the flame is yellowish, check if the burner cap is seated securely or clean the burner.

Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Secure the caps and pan supports with adhesive tape.
- Do not use the door or handle to lift or move the product.
- i** Do not place any objects onto the product and move it in upright position.
- i** Check the general appearance of your product for any damages that might have occurred during transportation.

4 Preparation

Tips for saving energy

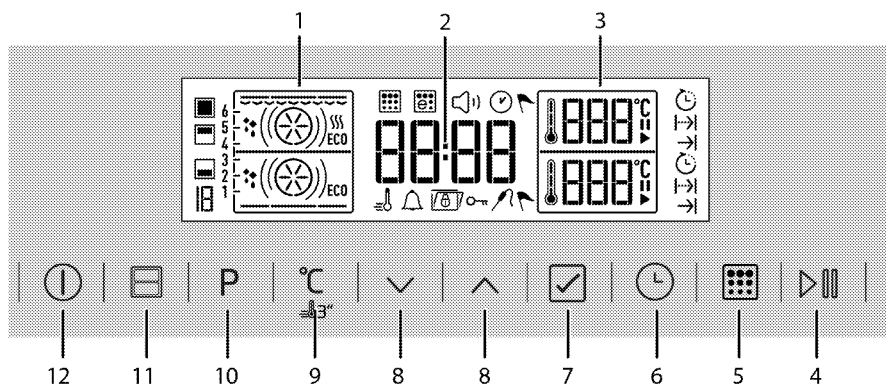
The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.

- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.

Initial use

Initial time setting



1 Function display

2 Current time indicator field

3 Temperature indicator field

4 Start/stop cooking key

5 Pyro key*

6 Time and settings key

7 Confirmation key

8 Up/down keys

9 Temperature/booster setting key

10 Function selection key

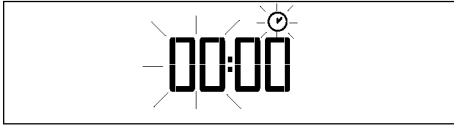
11 Oven section selection key

12 ON/OFF key

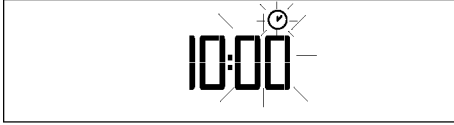
* (Varies depending on the product model.)

Set the initial time

1. Touch key at short intervals until appears on the display. Hour field and will symbol flash on the display.



2. Use to set the hour field.
3. Touch to confirm the setting.
4. Minute field and symbol will flash.
Set the minute with keys. Touch to confirm the minute.



» It returns to the stand-by display. Only the current time appears on the display.



First cleaning of the appliance

- The surface might get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.
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 shattering of the glass.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating

Heat up the product for about 30 minutes and then switch it off. Thus, any

production residues or layers will be burnt off and removed.



Hot surfaces cause burns!
Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

Electric oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select Static position.
4. Select the highest grill power; See .
5. Operate the oven for about 30 minutes.
6. Turn off your oven; See

Grill oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest grill power; see .
4. Operate the grill about 15 minutes.
5. Turn off your grill; see



Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

5 How to use the hob

General information about cooking



Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. **Never attempt to extinguish a possible fire with water!**

When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to do so and call the fire department.

- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will

not have to make any unnecessary cleaning by preventing the dishes from overflowing.

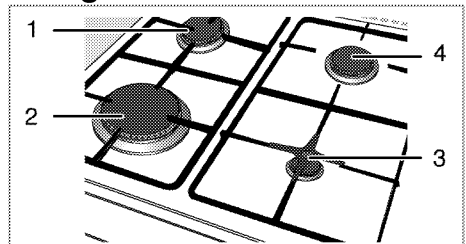
Do not put covers of saucepans or pans on cooking zones.

Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

Gas cooking

- Size of the vessel and the flame must match each other. Adjust the gas flames so that they will not extend the bottom of the vessel and center the vessel on saucepan carrier.

Using the hobs



- 1 Normal burner 20–22 cm
- 2 Rapid burner 22–24 cm
- 3 Auxiliary burner 12–18 cm
- 4 Normal burner 20–22 cm is list of advised diameter of pots to be used on related burners.



Do not use cooking pans beyond the dimension limits given above. Using larger pans causes risk of carbon monoxide poisoning, overheating of adjacent surfaces and control knobs. Using smaller pans causes your risk of being burned by the flame.

Large flame symbol indicates the highest cooking power and small flame symbol indicates the lowest cooking power. In turned off position (top), gas is not supplied to the burners.

Igniting the gas burners

1. Keep burner knob pressed.
 2. Turn it counter clockwise to large flame symbol.
- » Gas is ignited with the spark created.
3. Adjust it to the desired cooking power.

Turning off the gas burners

Turn the keep warm zone knob to off (upper) position.

Gas shut off safety system (in models with thermic component)



1. Gas shut off safety

As a counter measure against blow out due to fluid overflows at burners, safety mechanism trips and shuts off the gas.

- Push the knob inwards and turn it counter clockwise to ignite.
- After the gas ignites, keep the knob pressed for 3-5 seconds more to engage the safety system.
- If the gas does not ignite after you press and release the knob, repeat the same procedure by keeping the knob pressed for 15 seconds.



Release the button if the burner is not ignited within 15 seconds. Wait at least 1 minute before trying again. There is the risk of gas accumulation and explosion!

6 How to operate the oven

General information on baking, roasting and grilling



Hot surfaces cause burns! Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.



Be careful when opening the oven door as steam may escape. Exiting steam can scald your hands, face and/or eyes.

Tips for baking

- Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- Place the baking mould in the middle of the shelf.
- Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

Tips for roasting

- Treating whole chicken, turkey and large piece of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.

- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Tips for grilling

When meat, fish and poultry are grilled, they quickly get brown, have a nice crust and do not get dry. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with high water content such as tomatoes and onions.

- Distribute the pieces to be grilled on the wire shelf or in the baking tray with wire shelf in such a way that the space covered does not exceed the size of the heater.
- Slide the wire shelf or baking tray with grill into the desired level in the oven. If you are grilling on the wire shelf, slide the baking tray to the lower rack to collect fats. The baking tray to be slid must be of a size that covers the whole grilling area. This tray might not be provided with the product. Add some water in the baking tray for easy cleaning.



Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat. Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

How to operate the electric oven

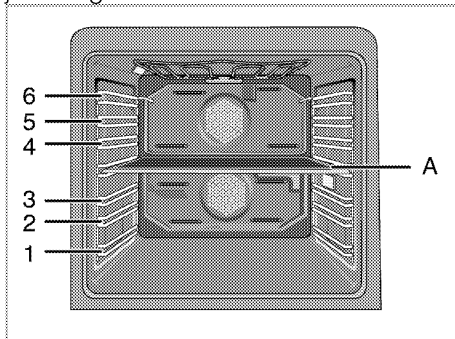
Rack positions

There are 6 racks suitable for use in your oven, 3 of which are in lower section and 3 of which are in upper section.



There is another rack guide in the gap where middle section plate (A) will be installed. Do not use this canal as a rack while cooking.



The section plate should not be removed unless the product is fully cooled down and back at room temperature. Where necessary, it is appropriate to remove the section plate after the product is fully cooled down. If

the section plate is attached and removed while the product is not at room temperature, there may be jamming.



You can cook in 4 different sections of your oven.

	Upper section	You can only cook in upper section. It is suitable for grill and small sized cookings.	When upper section is active, temperature value, rack positions, cooking symbol, stand-by symbol, cooking time symbol and cooking end time symbol of this section appear on the display.
	Lower section	You can only cook in lower section. It is suitable for medium sized cookings.	When lower section is active, temperature value, rack positions, cooking symbol, stand-by symbol, cooking time symbol and cooking end time symbol of this section appear on the display.

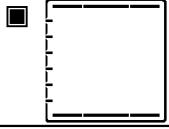
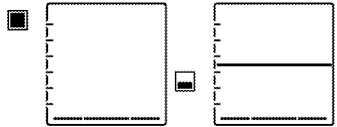
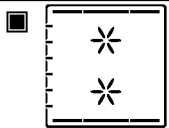
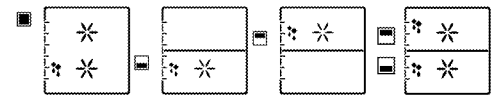
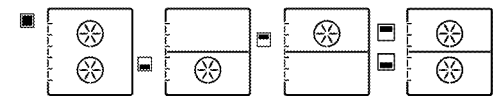
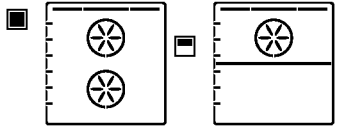
	<p>Lower-upper sections</p>	<p>You can cook simultaneously in lower and upper sections. It is suitable for cooking two different dishes.</p>	<p>When lower-upper sections are active, temperature value, rack positions, cooking symbol, stand-by symbol, cooking time symbol and cooking end time symbol of these sections appear on the display separately.</p>
	<p>Single large section</p>	<p>You can cook in the single large section. It is suitable for large sized and multiple cookings.</p>	<p>When single large section is active, temperature value, rack positions, cooking symbol, stand-by symbol, cooking time symbol and cooking end time symbol of this section appear on the display.</p>

Oven functions

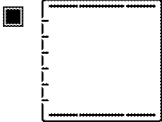
The order of operating modes shown here may be different from the arrangement on your product. These





functions apply to oven with a single large section only.

All oven functions of your oven are explained in this section.

Symbol	Name	Description
	Static (Top and bottom heating)	Top and bottom heaters are in operation simultaneously. Cook with one tray only.
	Bottom heating	Only bottom heater is in operation. It is suitable for pizza and for subsequent browning of food from the bottom.
	Static+fanning (Fan supported bottom/top heating)	Top heater, bottom heater plus fan (in the rear wall) are in operation. Hot air is evenly distributed throughout the oven rapidly by means of the fan. Cook with one tray only.
	Defrost (Fan operated)	The oven is not heated. Only the fan (in the rear wall) is in operation. Suitable for thawing frozen granular food slowly at room temperature and cooling down the cooked food. The time required to thaw a whole piece of meat is longer than the food with grains.
	Fan assisted cooking	Only the fan heater in the rear wall is in operation. Hot air heated by the fan heater is evenly distributed throughout the oven rapidly by means of the fan. In most cases, preheating is not required.
	Top heater+fanning (Fan assisted top heating)	Top heater and the fan heater at the rear wall are in operation. Hot air is distributed better with fan compared to the situation where only top heating is in operation.

Symbol	Name	Description
	Pizza	Bottom heater and the fan assisted heater (at the rear wall) are in operation simultaneously. Suitable for baking pizza.
	Multi "3D" cooking	Top heater, bottom heater and the fan assisted heater are in operation simultaneously. Cook with one tray only.
	Economic grill	Only the inner section of the top heater at oven ceiling operates. Suitable for grilling small and medium sizes of meat.
	Full grill	Inner and outer sections of the top heater at oven ceiling are in operation simultaneously. Suitable for grilling medium size meat pieces.
	Grill + Fan (Fan supported grill)	Rear wall fan operates along with the inner and outer sections of the top heater at oven ceiling. Hot air is evenly distributed throughout the oven rapidly by means of the fan. Suitable for grilling medium size meat pieces.
	Warm keeping	Used for keeping food at a temperature ready for serving for a long period of time. Do not use for cooking food.
	Eco fan cooking	Only the fan heater in the rear wall is in operation. To save power, you can use this function instead of the cooking operations that you would perform by using Fan Heating at 160-220oC temperature range. But, the cooking time will increase a little bit. Cooking times related to this function are indicated in "Eco Fan Cooking" table.

Symbol	Name	Description
	Low temperature cooking	Food is heated simultaneously from the top and bottom. It is suitable for slow-cooking of roasted/seared pieces of meat (veal, lamb, poultry etc.) in an open container at low temperature. This function ensures that the meat is juicy and soft on the inside. Please use hygienically suitable types of meat. On the hob, grill etc., preroast/sear all surfaces of the meat in a hot pan. You can cook the pre-roasted/seared meat with the “low temperature cooking” function for a long time. Cook with one tray only.

<p>Upper section</p> 	<p>Fan heating Economic fan Top heater+fan Full grill+Fan Full grill Defrost Economic grill</p>	<p>Single large section</p> 	<p>Static Static+fan Fan heating Multi cooking (3D) Pizza Top heater+fan Full grill+Fan Full grill Economic grill Economic fan Bottom heating Warm keeping Low temperature cooking Defrost</p>
<p>Lower section</p> 	<p>Fan heating Economic fan Defrost Bottom heating Pizza</p>		
<p>Lower-upper section</p> 	<p>Fan assisted+Fan assisted Full grill+Fan assisted Defrost+Defrost Economic grill+Fan assisted Fan assisted+Bottom heater Fan assisted+Pizza</p>		

Function table

Function table indicates the functions that can be used in the oven and their respective maximum and minimum temperatures. Recommended temperature is displayed when the function is selected.

- i** Functions vary depending on the product model.
- i** While making any adjustment, related symbols will flash on the display.
- i** Program will be cancelled in case of power failure. You must reprogram the oven.
- i** Current time cannot be set while the oven is operating in any function, or if semi-automatic or full automatic programming is made on the oven.
- i** Even if the oven is switched off, oven lamp lights up when the oven door is opened.
- i** Due to safety reasons, maximum time that can be set for "Cooking time" is limited with 6 hours at all positions apart from "Warm Keeping" and "Low Temp. Cooking" functions.
- i** Due to safety reasons, maximum time that can be set for "Cooking time" is limited with 6 hours at all positions apart from "Warm Keeping" and "Low Temp. Cooking" functions.

Single large section

Function	Temperature range (°C)
Static	40-280
Static + fan	40-280
Fan heating	40-250
Multi cooking (3D)	40-250
Pizza	40-280
Top heater+fan	40-280
Full grill+Fan	40-280
Full grill	40-280
Economic grill	40-280
Economic fan	160-220
Bottom heating	40-220
Warm keeping	40-100
Low temperature cooking	50-150
Defrost	-

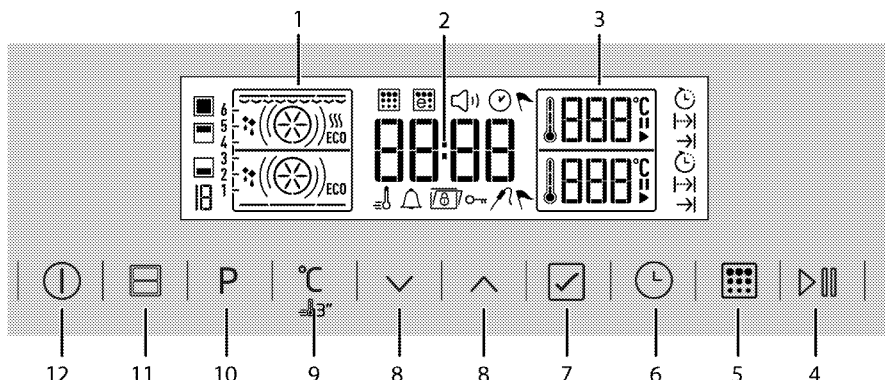
Upper section

Function	Temperature range (°C)
Fan heating	40-250
Top heater+fan	40-280
Full grill+Fan	40-280
Full grill	40-280
Economic grill	40-280
Economic fan	160-220
Defrost	-

Lower section

Function	Temperature range (°C)
Fan heating	40-250
Pizza	40-280
Economic fan	160-220
Bottom heating	40-220
Defrost	-

How to operate the oven control unit



- 1 Function display
 - 2 Current time indicator field
 - 3 Temperature indicator field
 - 4 Start/stop cooking key
 - 5 Pyro key*
 - 6 Time and settings key
 - 7 Confirmation key
 - 8 Up/down keys
 - 9 Temperature/booster setting key
 - 10 Function selection key
 - 11 Oven section selection key
 - 12 ON/OFF key
- * (Varies depending on the product model.)

- Volume setting symbol
- Self cleaning (pyro) symbol*
- Economical self cleaning (ecopyro) symbol*
- Meat probe symbol *
- * Varies depending on the product model.

Display symbols:

- Rapid heating (Booster) symbol
- Cooking duration symbol
- Cooking duration end symbol*
- Alarm symbol
- Section selection symbol
- Cooking symbol
- Current time symbol
- Stopped symbol
- Keep warm symbol
- Defrost symbol
- Key lock symbol
- Time display symbol

Operating the oven as a single section

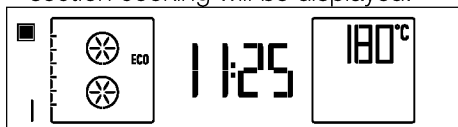
Manual cooking by selecting temperature and operating function

During manual operation, the oven will operate regardless of the cooking time after the function and temperature selection is made. The oven will not switch off automatically at the end of the cooking time. Cooking should be ended by the user.

Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.

1. Remove the middle section plate from the oven. Only after the middle section plate is removed the oven timer will work in single large section cooking setting.
2. Switch on the oven touching the key for two seconds.

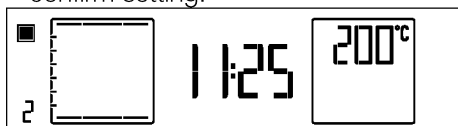
3. When the oven is switched on, the first function particular to the single large section cooking will be displayed.



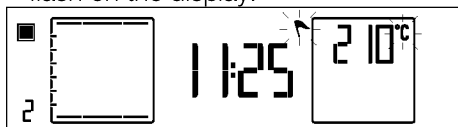
4. Touch **P** to enter the display for setting the operating function.

» The relevant function number will flash on the display.

5. Set the desired cooking function touching the \wedge/\vee keys. Touch \square to confirm setting.

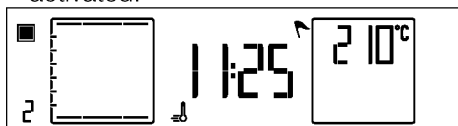


6. If you want to change the temperature, touch $^{\circ}\text{C}$ once to reach the temperature display. $^{\circ}\text{C}$ and \curvearrowright will flash on the display.



7. Touch \wedge/\vee to set the desired temperature. When the desired value is reached, touch \square to confirm temperature.

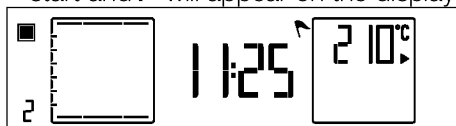
8. For Booster (Rapid Heating), touch $^{\circ}\text{C}$ for approximately 3 seconds until $\equiv\text{flame}$ appears on the display. $\equiv\text{flame}$ will appear and the booster setting will be activated.



- i** When the booster setting is made, the oven operates in maximum power to reach the set temperature. When the set temperature is reached $\equiv\text{flame}$ will disappear. Booster setting is active for the functions during which $\equiv\text{flame}$ is displayed when $^{\circ}\text{C}$ is touched for a long time. Booster can only be activated for cooking operations performed in the single large section.

9. Put your dish into the oven and close the door.

10. If cooking function and temperature values are suitable, touch $\triangleright\text{flame}$ for two seconds to start cooking. Cooking will start and \blacktriangleright will appear on the display.



- » Oven will heat up to the adjusted temperature.


- i** All segments of the inner oven temperature symbol \downarrow will turn on when the oven reaches the set temperature.

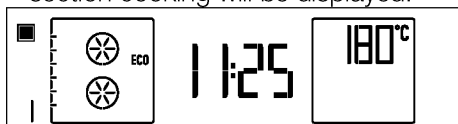
11. When the cooking process is completed touch $\triangleright\text{flame}$ key again for two seconds to end the cooking.


Cooking by setting the cooking time;

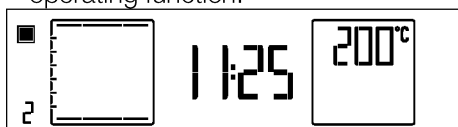
You can make your oven switch off automatically at the end of cooking time by selecting the temperature and function specific to your meal and setting the cooking time.

Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.

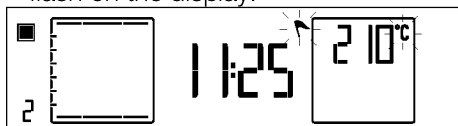
1. Remove the middle section plate from the oven. Only after the middle section plate is removed the oven timer will work in single large section cooking setting.
2. Switch on the oven touching the  key for two seconds.
3. When the oven is switched on, the first function particular to the single large section cooking will be displayed.







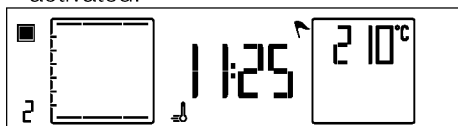
4. Touch **P** to enter the display for setting the operating function.
» The relevant function number will flash on the display.
5. Touch  to set the desired operating function.







6. If you want to change the temperature, touch **°C** once to reach the temperature display. **°C** symbol will flash on the display.







7. Touch  to set the desired temperature. When the desired value is reached, touch  to confirm temperature.
8. For Booster (Rapid Heating), touch **°C** for approximately 3 seconds until  appears on the display.  will appear and the booster setting will be activated.





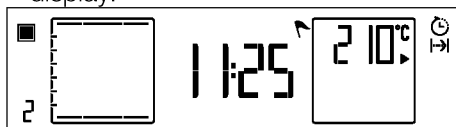
i When the booster setting is made, the oven operates in maximum power to reach the set temperature. When the set temperature is reached  will disappear. Booster setting is active for the functions during which  is displayed when **°C** is touched for a long time. Booster can only be activated for cooking operations performed in the single large section.

9. Touch  once for cooking time.  will flash on the display.




10. Touch  to set the desired cooking time and confirm the setting by touching . Once the cooking time is set,  and  will remain lit on the display.



11. Put your dish into the oven and close the door.
12. If cooking function, temperature and time values are suitable, touch  for 2 seconds to start cooking. Cooking will start and  will appear on the display.




» Your oven will readily start operating in the selected function and will increase the inner temperature to the set temperature. It maintains this temperature until the end of the set cooking time. Each grade of the inner temperature symbol will be lit as inner temperature reaches to the set temperature. Additional active heaters


and recommended tray position appear in the Function display.

i All segments of the inner oven temperature symbol  will turn on when the oven reaches the set temperature.

13. After the cooking is completed,  and  will flash on the display and an alarm signal will be heard.

14. To stop the alarm signal, just touch any key. The oven will switch off automatically.

15. If you want the oven to continue operating, press  for 2 seconds. The oven will continue cooking for an indefinite period of time.


i If you want to cancel the setting after performing the cooking setting by adjusting the cooking time, you will need to reset the cooking time. You can also switch off the oven by touching  if you want.

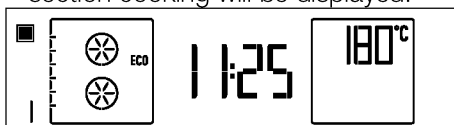
Setting the end of cooking time to a later time; (This feature is optional. It may not exist on your product.)



You can ensure that the oven runs and turns off automatically by setting temperature and operating function specific to your meal, the cooking time and end of cooking to a later time, manually controlling without setting the cooking time.

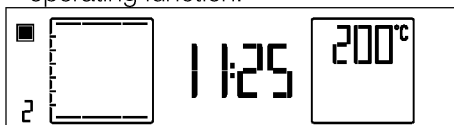
Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.



1. Remove the middle section plate from the oven. Only after the middle section plate is removed the oven timer will work in single large section cooking setting.

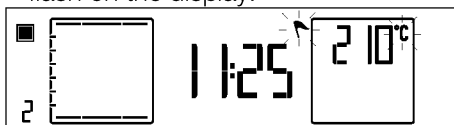
2. Switch on the oven touching the  key for two seconds.
3. When the oven is switched on, the first function particular to the single large section cooking will be displayed.








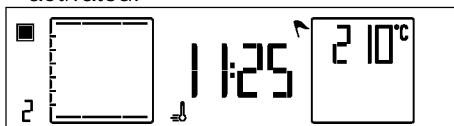
4. Touch  to enter the display for setting the operating function.
» The relevant function number will flash on the display.
5. Touch  to set the desired operating function.







6. If you want to change the temperature, touch  once to reach the temperature display.  symbol will flash on the display.







7. Touch  to set the desired temperature. When the desired value is reached, touch  to confirm temperature.
8. For Booster (Rapid Heating), touch  for approximately 3 seconds until  appears on the display.  will appear and the booster setting will be activated.





i When the booster setting is made, the oven operates in maximum power to reach the set temperature. When the set temperature is reached  will disappear. Booster setting is active for the functions during which  is displayed when $^{\circ}\text{C}$ is touched for a long time. Booster can only be activated for cooking operations performed in the single large section.




9. Touch  once for cooking time.  will flash on the display.




10. Touch  to set the desired cooking time and confirm the setting by touching . Once the cooking time is set,  and  will remain lit on the display.

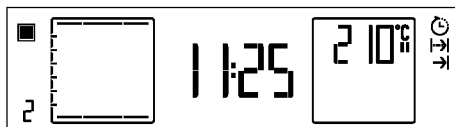
11. Touch  twice at short intervals for the end of cooking time.  will flash on the display.






12. Touch  to set the desired end of cooking time and confirm the setting by touching . Once the end of cooking time is set,  will be displayed continuously.



13. Put your dish into the oven and close the door.

14. If cooking function, temperature, time and end time values are suitable, touch  for 2 seconds to start cooking.





» »  will appear on the display. Oven timer automatically calculates the startup time for cooking by deducting the cooking time from the end of cooking time you have set. When the cooking startup time comes, the selected cooking function will be activated,  will disappear and the oven will heat up to the set temperature. It will maintain this temperature until the end of the set cooking time. Each grade of the inner temperature symbol will be lit as inner temperature reaches to the set temperature. Additional active heaters and recommended tray position appear in the Function display. The oven lamp is lit during the cooking process.

i All segments of the inner oven temperature symbol  will turn on when the oven reaches the set temperature.

15. After the cooking is completed,  and  will flash on the display and an alarm signal will be heard.

16. To stop the alarm signal, just touch any key. The oven will switch off automatically.

17. If you want the oven to continue operating, press  for 2 seconds. The oven will continue cooking for an indefinite period of time.

i If you want to cancel the programme after performing the cooking setting by adjusting the cooking time, you will need to reset the cooking time. You can also switch off the oven by touching  if you want.

Using the oven only as the top or bottom section


Manual cooking by selecting temperature and operating function

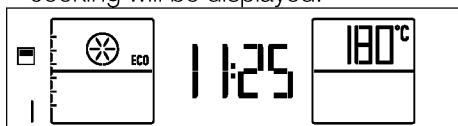
During manual operation, the oven will operate regardless of the cooking time after the function and temperature selection is made. The oven will not switch off automatically at the end of the cooking time. Cooking should be ended by the user.


Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.

1. Place the middle section plate in its housing found between the 3rd and 4th rack guides.

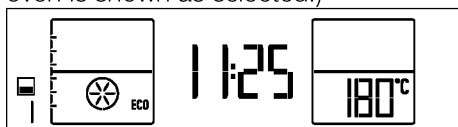
i If the middle section plate is not placed, the oven timer will operate as a whole single section.


2. Switch on the oven touching the  key for two seconds.
3. When the oven is switched on, the first function special to the top section cooking will be displayed.





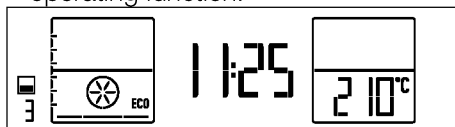
4. Touch  once to activate the bottom section of oven.



Temperature setting and cooking process initiation steps for both bottom and top oven sections will operate in the same way. (In the images, the bottom oven is shown as selected.)

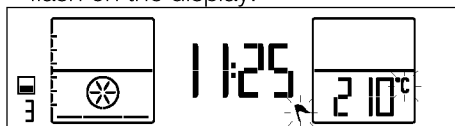






i Each time you touch , the bottom section only, both bottom and top sections and the top section only will be activated respectively.

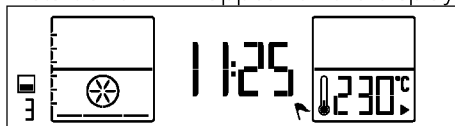
5. Touch  to enter the display for setting the operating function.
 - » The relevant function number will flash on the display.
6. Touch  to set the desired operating function.




7. If you want to change the temperature, touch  once to reach the temperature display.  symbol will flash on the display.



8. Touch  to set the desired temperature. When the desired value is reached, touch  to confirm temperature.
9. Put your dish into the oven and close the door.
10. If cooking function and temperature values are suitable, touch  for two seconds to start cooking. Cooking will start and  will appear on the display.



» Oven will heat up to the adjusted temperature.

i All segments of the inner oven temperature symbol  will turn on when the oven reaches the set temperature.

11. When the cooking process is completed touch  key again for two seconds to end the cooking.



i When using only the top or bottom section for cooking, keep the unused section empty as it will get hot.


Cooking by setting the cooking time;

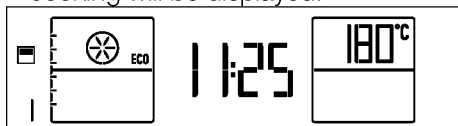
You can make your oven switch off automatically at the end of cooking time by selecting the temperature and function specific to your meal and setting the cooking time.


Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.

1. Place the middle section plate in its housing found between the 3rd and 4th rack guides.

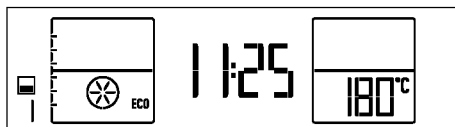
i If the middle section plate is not placed, the oven timer will operate as a whole single section.


2. Switch on the oven touching the .
3. When the oven is switched on, the first function special to the top section cooking will be displayed.



4. Touch  once to activate the bottom section of oven.


Temperature setting and cooking process initiation steps for both bottom and top oven sections will iterate in the same way. (In the images, the bottom oven is shown as selected.)

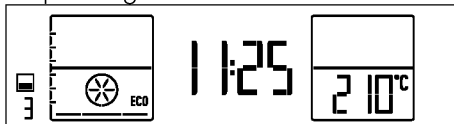




i Each time you touch , the bottom section only, both bottom and top sections and the top section only will be activated respectively.

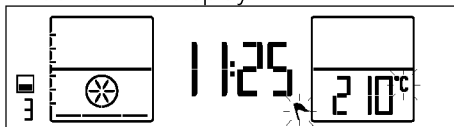
5. Touch **P** to enter the display for setting the operating function.



» The relevant function number will flash on the display.



6. Touch  to set the desired operating function.

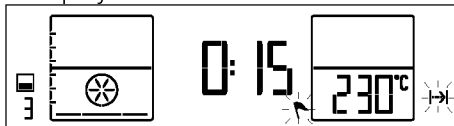






7. If you want to change the temperature, touch  once to reach the temperature display.  symbol will flash on the display.



8. Touch  to set the desired temperature. When the desired value is reached, touch  to confirm temperature.

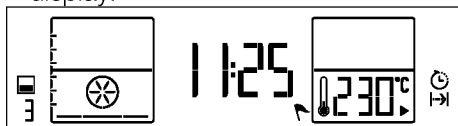
9. For cooking time, press  once to scroll to the "Cooking time" on the text display.  will flash at the same time.



10. Touch  to set the desired cooking time and confirm the setting by touching . Once the cooking time is set,  and  will remain lit on the display.

11. Put your dish into the oven and close the door.

12. If cooking function, temperature and time values are suitable, touch \triangleright for 2 seconds to start cooking. Cooking will start and \blacktriangleright will appear on the display.



» Your oven will readily start operating in the selected function and will increase the inner temperature to the set temperature. It will maintain this temperature until the end of the set cooking time. Each grade of the inner temperature symbol will be lit as inner temperature reaches to the set temperature. Additional active heaters and recommended tray position appear in the Function display.

i All segments of the inner oven temperature symbol will turn on when the oven reaches the set temperature.

13. After the cooking is completed, \curvearrowright and \rightarrow will flash on the display and an alarm signal will be heard.

14. To stop the alarm signal, just touch any key. The oven will switch off automatically.

15. If you want the oven to continue operating, press \triangleright for 2 seconds. The oven will continue cooking for an indefinite period of time.

i If you want to cancel the setting after performing the cooking setting by adjusting the cooking time, you will need to reset the cooking time. You can also switch off the oven by touching ⓪ if you want.

optional. It may not exist on your product.)

You can ensure that the oven runs and turns off automatically by setting temperature and operating function specific to your meal, the cooking time and end of cooking to a later time, manually controlling without setting the cooking time.

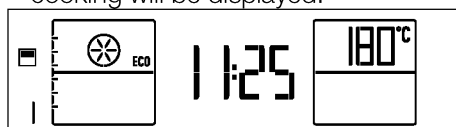
Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.

1. Place the middle section plate in its housing found between the 3rd and 4th rack guides.

i If the middle section plate is not placed, the oven timer will operate as a whole single section.

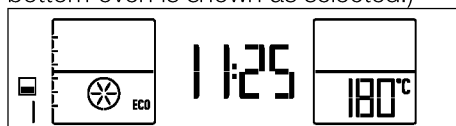
2. Switch on the oven touching the ⓪ key for two seconds.

3. When the oven is switched on, the first function special to the top section cooking will be displayed.




4. Touch ⓪ once to activate the bottom section of oven.

\curvearrowright will appear next to the active oven section. Temperature setting and cooking process initiation steps for both bottom and top oven sections will iterate in the same way. (In the images, the bottom oven is shown as selected.)




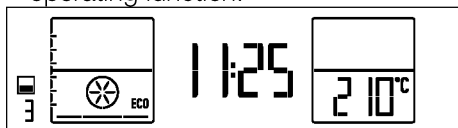
Setting the end of cooking time to a later time; (This feature is

i Each time you touch , the bottom section only, both bottom and top sections and the top section only will be activated respectively.

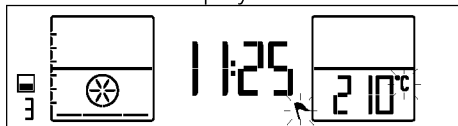
5. Touch **P** to enter the display for setting the operating function.



» The relevant function number will flash on the display.



6. Touch  to set the desired operating function.






7. If you want to change the temperature, touch **°C** once to reach the temperature display. **°C** symbol will flash on the display.





8. Touch  to set the desired temperature. When the desired value is reached, touch  to confirm temperature.




9. Touch  once for cooking time.  will flash on the display.




10. Touch  to set the desired cooking time and confirm the setting by touching . Once the cooking time is set,  will be displayed continuously.



11. Touch  twice at short intervals for the end of cooking time.  will flash on the display.






12. Touch  to set the desired end of cooking time and confirm the setting by touching . Once the end of cooking time is set,  will be displayed continuously.

13. Put your dish into the oven and close the door.


14. If cooking function, temperature, time and end time values are suitable, touch  for 2 seconds to start cooking.


»  will appear on the display. Oven timer automatically calculates the startup time for cooking by deducting the cooking time from the end of cooking time you have set. When the cooking startup time comes, the selected cooking function will be activated,  will disappear and the oven will heat up to the set temperature. It will maintain this temperature until the end of the set cooking time. Each grade of the inner temperature symbol will be lit as inner temperature reaches to the set temperature. Additional active heaters and recommended tray position appear in the Function display. The oven lamp is lit during the cooking process.

i All segments of the inner oven temperature symbol  will turn on when the oven reaches the set temperature.

15. After the cooking is completed,  and  will flash on the display and an alarm signal will be heard.

16. To stop the alarm signal, just touch any key. The oven will switch off automatically.

17. If you want the oven to continue operating, press  for 2 seconds. The oven will continue cooking for an indefinite period of time.

- i** If you want to cancel the programme after performing the cooking setting by adjusting the cooking time, you will need to reset the cooking time. You can also switch off the oven by touching  if you want.

Using the top and bottom sections of the oven simultaneously


Manual cooking by selecting temperature and operating function

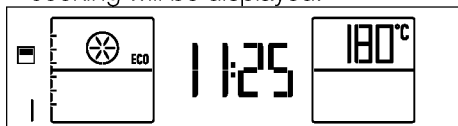
During manual operation, the oven will operate regardless of the cooking time after the function and temperature selection is made. The oven will not switch off automatically at the end of the cooking time. Cooking should be ended by the user.


Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.

1. Place the middle section plate in its housing found between the 3rd and 4th rack guides.

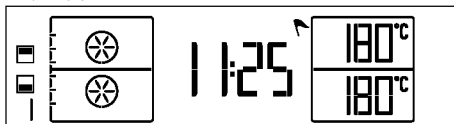
- i** If the middle section plate is not placed, the oven timer will operate as a whole single section.

2. Switch on the oven touching the  key for two seconds.
3. When the oven is switched on, the first function special to the top section cooking will be displayed.




- i** Each time you touch , the bottom section only, both bottom and top sections and the top section only will be activated respectively.

4. Activate both sections by touching  twice.





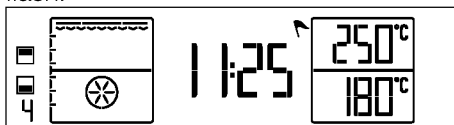
5. Touch **P** to enter the display for setting the operating function.




» The relevant function number will flash on the display.

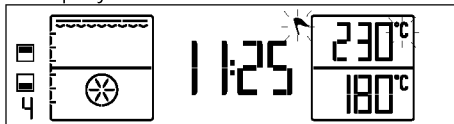
6. Touch the  to select the appropriate cooking function amongst the ones adjusted for both oven sections. For example, to make grill in the top and cook pastry in the bottom section you can select Grill & Fan supported function.





After the function is selected,

"Temperature" and "Cooking time" can be adjusted separately for each oven section.  and  symbols of the active cooking sections for this settings will flash.




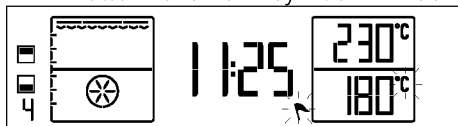
7. If you want to change the temperature of top oven, touch  once to access the temperature display of top oven.  and  will flash on the temperature display of the selected oven section.









8. Touch  to set the desired temperature. When you reach the desired value, confirm the temperature by touching .  will lid steadily and  symbol of the active cooking section will flash.




9. To change the temperature of the bottom oven, activate the bottom

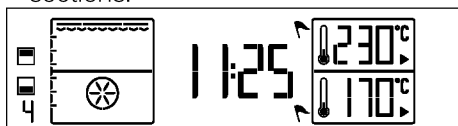
oven's temperature display touching . Bottom oven's  symbol will flash.




10. Touch  once to access the temperature display of bottom oven.  and  will flash on the temperature display of the selected oven section.
11. Touch  to set the desired temperature. When you reach the desired value, confirm the temperature by touching .  will lid steadily and  symbol of the active cooking section will flash.

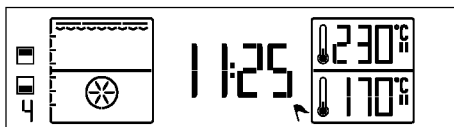
i While using the top and bottom sections simultaneously, if you want to change temperature setting, the difference between the sections cannot be more than 80 °C. Because the sections will be affected from each others temperature.

12. Put your dish into the oven and close the door.
13. If cooking function and temperature values are suitable, touch  for two seconds to start cooking. Cooking will start and  and  will appear on the display of the top and bottom oven sections.



i All segments of the inner oven temperature symbol  will turn on when the oven reaches the set temperature.

14. When the cooking process is completed touch  key again for two seconds to end the cooking.




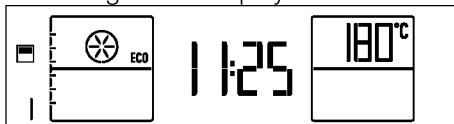
Cooking by setting the cooking time;


Semi-automatic operation



You can make your oven switch off automatically at the end of cooking time by selecting the temperature and function specific to your meal and setting the cooking time.

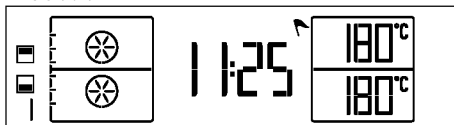
Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.

1. Place the middle section plate in its housing found between the 3rd and 4th rack guides.
- i** If the middle section plate is not placed, the oven timer will operate as a whole single section.
2. Switch on the oven touching the  key for two seconds.
3. When the oven is switched on, the first function special to the top section cooking will be displayed.




i Each time you touch , the bottom section only, both bottom and top sections and the top section only will be activated respectively.


4. Activate both sections by touching  twice.  will appear next to each oven section.

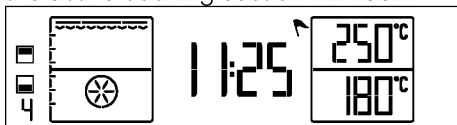


5. Touch **P** to enter the display for setting the operating function.

» The relevant function number will flash on the display.

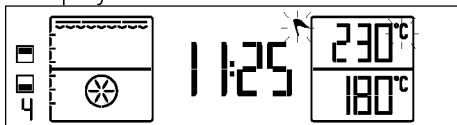
6. Touch  to select the appropriate cooking function amongst the ones adjusted for both oven sections. For example, to make grill in the top and cook pastry in the bottom section you can select Grill & Fan supported function.




After the function is selected, **"Temperature"** and **"Cooking time"** can be adjusted separately for each oven section. For these settings  symbol of the active cooking section will flash.





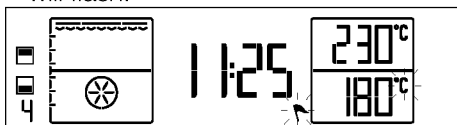
7. If you want to change the temperature of top oven, touch **°C** once to access the temperature display of top oven.

°C symbol will flash on the temperature display of the selected oven section.






8. Touch  to set the desired temperature. When you reach the desired value, confirm the temperature by touching . **°C** will lid steadily and  symbol of the active cooking section will flash.

9. To change the temperature of the bottom oven, activate the bottom oven's temperature display by touching . Bottom oven's  symbol will flash.





10. Touch **°C** once to access the temperature display of bottom oven.




°C symbol will flash on the temperature display of the selected oven section.





11. Touch  to set the desired temperature. When you reach the desired value, confirm the temperature by touching . **°C** will lid steadily and  symbol of the active cooking section will flash.

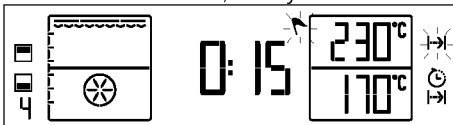
i While using the top and bottom sections simultaneously, if you want to change temperature setting, the difference between the sections cannot be more than 80 °C. Because the sections will be affected from each others temperature.




12. Touch  once for the cooking time of the active bottom section of the oven. At the same time,  will flash.





13. Touch  to set the desired cooking time and confirm the setting by touching . Once the cooking time is set,  will be displayed on the screen continuously.

14. For the cooking time of the other top section, first activate the section by touching .  symbol of the top section will flash. Then, touch  once. At the same time,  symbols will flash.







15. Set the desired cooking time for the top section by touching  and confirm with . Once the cooking time of the top section is set,  will be displayed on the screen continuously.



16. Put your dish into the oven and close the door.

17. If cooking function, temperature and time values are suitable, touch  for 2 seconds to start cooking. Cooking will start and  will appear on the display.



» Your oven will readily start operating in the selected function and will increase the inner temperature to the set temperature. It will maintain this temperature until the end of the set cooking time. Each grade of the inner temperature symbol will be lit as inner temperature reaches to the set temperature. Additional active heaters and recommended tray position appear in the Function display.

 All segments of the inner oven temperature symbol  will turn on when the oven reaches the set temperature.


18. At the end of the short cooking time, a single signal will be heard and  and  symbols of the related oven section will disappear.



After the cooking is completed,  and  will flash on the display and an alarm signal will be heard.

19. Take the meal out of the oven when cooking duration is over. When you close the oven door again, cooking in the other section with the longer cooking duration will continue.

20. Once the long cooking duration is complete, two signals will be heard and  and  symbols of the related oven section will flash.

21. Cooking will stop.

22. Touch  for two seconds if you want both sections of the oven to continue operating. The oven will continue cooking for an indefinite period of time.


 If you want to cancel the semi-automatic programming after you have set it, you need to reset the cooking duration. You can also switch off the oven by touching  for 2 seconds if you want.

Switching off the electric oven


Touch  for 2 seconds to switch off the oven.

Using the key lock

You can prevent oven from being intervened with by activating the key lock function.



 Key lock can be used when the oven is in stand-by. The set key lock will be cancelled in case of power failure.

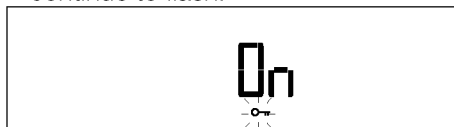
Activating the key lock

1. Touch  key with short intervals until "OFF" appears on the display.






»  will flash.

2. Touch  key once to activate the key lock. The key lock will be activated, "On" will appear on the display.  will continue to flash.





3. Touch  to confirm the setting.


» The text will disappear and  will light continuously.

 Except for   keys, other oven keys are not functional when the key lock function is activated.

Deactivating the key lock

1. Touch  once to deactivate the key lock. "OFF" will appear on the display.
2. Touch  to confirm the setting.



» Key lock will be deactivated and  on the display will disappear.




Using the clock as an alarm

You can use the timer of the product for any warning or reminder apart from the cooking program.




The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Alarm clock will give a signal once the time you set is over.

 Maximum alarm time can be 23 hours and 59 minutes.






To set the alarm:

1. Touch  at short intervals until  appears on the display.  will start flashing.






2. Touch  to set the desired time and confirm the setting by touching . Once the alarm time is set,  will be displayed continuously.
3. Alarm will be given after the alarm time has elapsed.
4. You can stop the alarm by touching any key.

To cancel the alarm:


1. Touch  key at short intervals until  appears on the display.
 2. Touch  until "00:00" appears on the display and confirm the setting by touching .
- » Alarm will be cancelled and  symbol will disappear.


Sound setting

Sound can only be set when the oven is on stand-by display.

1. Touch  key at short intervals until  appears on the display.  will flash on the display.



2. There are 2 sound types, namely "1" and "2". Touch  to select the desired type.






3. Touch  to confirm the setting.
» It returns to the stand-by display. Only the current time appears on the display.

Current time setting

Current time can only be set when the oven is switched off. If you want to change the time that was set during initial setup:

1. Touch  key at short intervals until  appears on the display. Hour field and  will symbol flash on the display.



2. Use  to set the hour field.
3. Touch  to confirm the setting.
4. Minute field and  symbol will flash. Set the minute with  keys. Touch  to confirm the minute.



» It returns to the stand-by display. Only the current time appears on the display.






















Cooking times table






i The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

For single large section Baking and roasting

i When you open the oven door, if there are cooking tips available on the glass of the oven door these are applicable for the single whole section.

i 1st rack of the oven is the **bottom** rack.

Dish	Cooking level number	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray	One level	Standard tray*		3	175	25 ... 35
Cakes in mould	One level	Cake mold on wire grill**		2	180	40 ... 50
Small cakes	One level	Standard tray*		3	160	20 ... 30
	One level	Standard tray*		3	150	25 ... 35
	2 levels	1-Deep tray* 5-Standard tray*		1 - 5	150	25 ... 35
	3 levels	1-Deep tray* 3-Standard tray* 5-Pastry tray*		1 - 3 - 5	150	30 ... 45
Sponge cake	One level	Round springform pan with a diameter of 26 cm on wire grill**		3	160	25 ... 35
	One level	Round springform pan with a diameter of 26 cm on wire grill**		2	150	30 ... 40
	2 levels	1-Round springform pan with a diameter of 26 cm on wire grill** 4-Round springform pan with a diameter of 26 cm on pastry tray**		1 - 4	150	25 ... 35
Cookies	One level	Pastry tray*		3	175	25 ... 30
	2 levels	1-Pastry tray* 5-Standard tray*		1 - 5	170 ... 190	30 ... 40
	3 levels	1-Pastry tray* 3-Standard tray* 5-Deep tray*		1 - 3 - 5	175	35 ... 45
Dough pastry	One level	Standard tray*		2	200	30 ... 40
	2 levels	1-Pastry tray* 5-Standard tray*		1 - 5	200	45 ... 55
	3 levels	1-Pastry tray* 3-Standard tray* 5-Deep tray*		1 - 3 - 5	200	55 ... 65
Rich pastry	One level	Standard tray*		2	200	25 ... 35
	2 levels	1-Pastry tray* 5-Standard tray*		1 - 5	200	35 ... 45
	3 levels	1-Pastry tray* 3-Standard tray* 5-Deep tray*		1 - 3 - 5	190	45 ... 55
Leaven	One level	Standard tray*		2	200	35 ... 45

Dish	Cooking level number	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
	2 levels	1-Standard tray* 3-Pastry tray*		1 - 3	190	35 ... 45
Lasagna	One level	Glass/metal rectangular pan on wire grill**		2 - 3	200	30 ... 40
Pizza	One level	Standard tray*		2	200 ... 220	15 ... 20
	One level	Standard tray*		3	200	10 ... 15
Beef steak (whole) / Roast	One level	Standard tray*		3	25 min. 250/max then 180 ... 190	100 ... 120
Leg of Lamb (casserole)	One level	Standard tray*		3	25 min. 250/max then 190	70 ... 90
	One level	Standard tray*		3	25 min. 250/max then 190	70 ... 90
Roasted chicken (1.8-2 kg)	One level	Standard tray*		2	15 min. 250/max then 180 ... 190	60 ... 80
	One level	Standard tray*		2	15 min. 250/max then 180 ... 190	60 ... 80
Turkey (5.5 kg)	One level	Standard tray*		1	25 min. 250/max then 180 ... 190	150 ... 210
	One level	Standard tray*		1	25 min. 250/max then 180 ... 190	150 ... 210
Fish	One level	Standard tray*		3	200	20 ... 30
	One level	Standard tray*		3	200	20 ... 30












It is suggested to perform preheating for all foods.

* These accessories may not be supplied with the product.

** These accessories are not supplied with the product. They are commercially available accessories.








For bottom section only Baking and roasting

i Foods given only in the bottom section cooking table and only in the top section cooking table can be cooked at the same time in 2 separate volumes. However, the temperature difference between the two section cannot be adjusted greater than 80 °C.

Dish	Cooking level number	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in mould	One level	Cake mold on wire grill**		1	175	40 ... 50
Small cakes	One level	Standard tray*		2	150	35 ... 45
	2 levels	1-Deep tray* 3-Standard tray*		1 - 3	150	35 ... 45
Sponge cake	One level	Round springform pan with a diameter of 26 cm on wire grill**		1	150	25 ... 35
Cookies	One level	Pastry tray*		2	170 ... 180	35 ... 45
	2 levels	1-Pastry tray* 3-Standard tray*		1 - 3	165	35 ... 40
Rich pastry	One level	Standard tray*		2	190	35 ... 45
Pizza	One level	Standard tray*		1	200	10 ... 15
Roasted chicken (1.8-2 kg)	One level	Standard tray*		1	15 min. 250/max then 180 ... 190	60 ... 80
Turkey (Sliced)	One level	Standard tray*		1	25 min. 250/max then 180 ... 190	150 ... 210
Fish	One level	Standard tray*		2	200	20 ... 30
<p>It is suggested to perform preheating for all foods. * These accessories may not be supplied with the product. ** These accessories are not supplied with the product. They are commercially available accessories.</p>						

For top section only Baking and roasting

i Foods given only in the bottom section cooking table and only in the top section cooking table can be cooked at the same time in 2 separate volumes. However, the temperature difference between the two section cannot be adjusted greater than 80 °C.

Dish	Cooking level number	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in mould	One level	Cake mold on wire grill**		4	175	40 ... 50
Small cakes	One level	Standard tray*		5	150	25 ... 40
Cookies	One level	Pastry tray*		4	170 ... 180	35 ... 45
Rich pastry	One level	Standard tray*		4	190	35 ... 45
Roasted chicken (1.8-2 kg)	One level	Standard tray*		4	15 min. 250/max then 180 ... 190	60 ... 80
Turkey (Sliced)	One level	Standard tray*		4	25 min. 250/max then 180 ... 190	150 ... 210
Fish	One level	Standard tray*		5	200	20 ... 30

It is suggested to perform preheating for all foods.

* These accessories may not be supplied with the product.

** These accessories are not supplied with the product. They are commercially available accessories.

Eco Fan Heating

i Do not change the cooking temperature after cooking starts in Eco Fan Heating mode.

i Do not open the door during cooking in the Eco Fan Heating mode.


Dish	Cooking level number	Accessory to use	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Small cakes	One level	Standard tray*	3	160	25 ... 35
Cookies	One level	Standard tray*	3	200	30 ... 35
Dough pastry	One level	Standard tray*	3	200	40 ... 45
Rich pastry	One level	Standard tray*	3	200	40 ... 45















* These accessories may not be supplied with the product.

Cooking table for test meals (for single large section)

Meals in this cooking table are prepared according to EN 60350-1 to make it

easier for control institutes to test the product.

 1st rack of the oven is the **bottom** rack.

Dish	Cooking level number	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Shortbread	One level	Standard tray*		3	140	20 ... 30
	One level	Standard tray*		3	140	20 ... 30
	2 levels	1-Standard tray* 3-Pastry tray*		1 - 3	140	20 ... 30
	3 levels	1-Standard tray* 3-Pastry tray* 5-Deep tray*		1 - 3 - 5	140	25 ... 35
Small cakes	One level	Standard tray*		3	160	20 ... 30
	One level	Standard tray*		3	150	25 ... 35
	2 levels	1-Deep tray* 5-Standard tray*		1 - 5	150	25 ... 35
	3 levels	1-Deep tray* 3-Standard tray* 5-Pastry tray*		1 - 3 - 5	150	30 ... 45
Sponge cake	One level	Round springform pan with a diameter of 26 cm on wire grill**		3	160	25 ... 35
	One level	Round springform pan with a diameter of 26 cm on wire grill**		2	150	30 ... 40
	2 levels	1-Round springform pan with a diameter of 26 cm on wire grill** 4-Round springform pan with a diameter of 26 cm on pastry tray**		1 - 4	150	25 ... 35
Apple pie	One level	Round black metal dish with a diameter of 20 cm on wire grill**		2	180	55 ... 65
	One level	Round black metal dish with a diameter of 20 cm on wire grill**		3	180	50 ... 60
	2 levels	1-Round black metal dish with a diameter of 20 cm on wire grill** 3-Round black metal dish with a diameter of 20 cm on pastry tray**		1 - 3	180	55 ... 65

It is suggested to perform preheating for all foods.

* These accessories may not be supplied with the product.

** These accessories are not supplied with the product. They are commercially available accessories.

Tips for baking cake

- If the cake is too dry, increase the temperature some 10°C and decrease the cooking time.
- If the cake is wet, use less liquid or lower the temperature by 10°C.
- If the cake is too dark on top, place it on a lower rack, lower the temperature and increase the cooking time.
- If cooked well on the inside but sticky on the outside use less liquid, lower the temperature and increase the cooking time.

Tips for baking pastry

- If the pastry is too dry, increase the temperature some 10°C and decrease the cooking time. Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
- If the pastry takes too long to bake, pay care that the thickness of the pastry you have prepared does not exceed the depth of the tray.
- If the upper side of the pastry gets browned, but the lower part is not cooked, make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between the dough layers and on the top of pastry for an even browning.

i Cook the pastry in accordance with the mode and temperature given in the cooking table. If the bottom part is still not browned enough, place it on one lower rack next time.

Tips for cooking vegetables

- If the vegetable dish runs out of juice and gets too dry, cook it in a pan with a lid instead of a tray. Closed vessels will preserve the juice of the dish.
- If a vegetable dish does not get cooked, boil the vegetables beforehand or prepare them like canned food and put in the oven.

How to operate the grill


! Close oven door during grilling. Hot surfaces may cause burns!

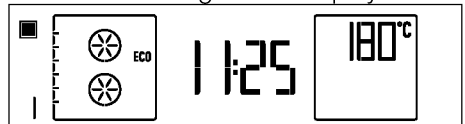
i Grilling can be made in single whole section, only top section or in the top section when bottom-top sections are operated.


Grilling in single large section

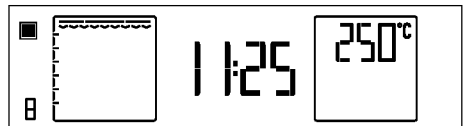
Oven returns to stand-by display after it is powered on for the first time and the




current time is set. Only the current time appears on the display.

1. Remove the middle section plate from the oven. Only after the middle section plate is removed the oven timer will work in single large section cooking setting.
2. Switch on the oven touching  for two seconds.
3. When the oven is switched on, the first function peculiar to the single large section cooking will be displayed.



4. Touch **P** to enter the display for setting the operating function.
» The relevant function number will flash on the display.
5. Touch  to select the desired grill function.




6. After the function is selected "Temperature", "Rapid Heating (Booster)", "Cooking time" and "Cooking end time" can be set. see. (Operating the oven as a single section) *How to operate the oven control unit, page 35*
7. If cooking function, temperature and time values are suitable, touch  key to start cooking. Cooking starts.
8. If the cooking time is set, the oven will automatically switch off at the end of this time. Two audible signals will be heard. If no cooking time is set, touch  again to end the cooking when the cooking process is complete.
9. Touch  key to switch off the oven.

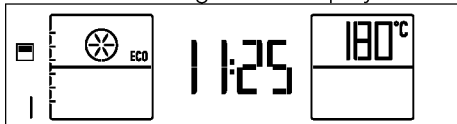
Grilling in top section only mode


Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.

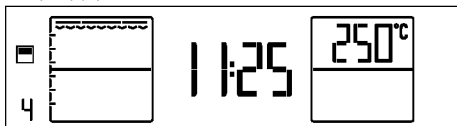
1. Place the middle section plate in its housing found between the 3rd and 4th rack guides.




i If the middle section plate is not placed, the oven timer will operate as a whole single section.

2. Switch on the oven touching  for two seconds.
3. When the oven is switched on, the first function peculiar to the single large section cooking will be displayed.



4. Touch  to select the desired grill function.




5. After the function is selected "Temperature", "Rapid Heating (Booster)", "Cooking time" and "Cooking end time" can be set. see. (Using the oven only as the top or bottom section) *How to operate the oven control unit, page 35*
6. If cooking function, temperature and time values are suitable, touch  key to start cooking. Cooking starts.
7. The oven will automatically switch off at the end of the cooking time, if set. Two audible signals will be heard. If no cooking time is set, touch  again to end the cooking when the cooking process is complete.
8. Touch  key to switch off the oven.

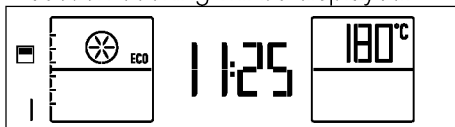
Grilling only in the top section while the top and bottom sections of the oven are in operation


Oven returns to stand-by display after it is powered on for the first time and the current time is set. Only the current time appears on the display.



1. Place the middle section plate in its housing found between the 3rd and 4th rack guides.

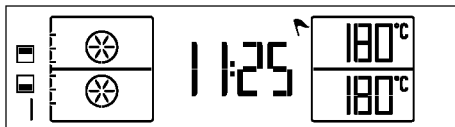
i If the middle section plate is not placed, the oven timer will operate as a whole single section.



2. Switch on the oven touching  for two seconds.
3. When the oven is switched on, the first function peculiar to the single large section cooking will be displayed.

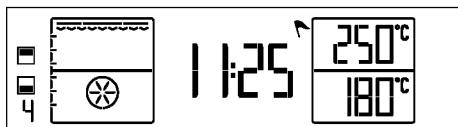




i Each time you touch , the bottom section only, both bottom and top sections and the top section only will be activated respectively.



4. Activate both sections by touching  twice.  will appear next to each oven section.



5. Touch  to enter the display for setting the operating function.
» The relevant function number will flash on the display.
6. Touching , select the desired function pair with the top section is selected as grill function.



7. After the function is selected, "Temperature" and "Cooking time" can be adjusted separately for each oven section. For these settings  symbol of the active cooking section will flash. See. (Using the top and bottom sections of the oven simultaneously) *How to operate the oven control unit, page 35*
8. If cooking function, temperature and time values are suitable, touch  key to start cooking. Cooking starts.

9. The oven will automatically switch off at the end of the cooking time, if set. Two audible signals will be heard. If no cooking time is set, touch  again to end the cooking when the cooking process is complete.
10. Touch  key to switch off the oven.



Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat. Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

For single large section: cooking times table for grilling

Food	Accessory to use	Insertion level	Temperature (°C)	Cooking time (approx. in min.)
Fish	Wire grill	4...5	250	20...25 min. #
Chopped chicken	Wire grill	4...5	250	25...35 min.
Lamb chop	Wire grill	4...5	250	20...25 min.
Roast Beef	Wire grill	4...5	250	25...30 min. #
Veal chop	Wire grill	4...5	250	25...30 min. #
Toast bread	Wire grill	4	250	1...3 min.

depending on thickness
It is suggested to perform a preheating for all foods for approx. 5 minutes.

For top section only: cooking times table for grilling

Food	Accessory to use	Insertion level	Temperature (°C)	Cooking time (approx. in min.)
Fish	Wire grill	4...5	250	20...25 min. #
Chopped chicken	Wire grill	4...5	250	25...35 min.
Lamb chop	Wire grill	4...5	250	20...25 min.
Roast Beef	Wire grill	4...5	250	25...30 min. #
Veal chop	Wire grill	4...5	250	25...30 min. #
Toast bread	Wire grill	4	250	1...3 min.

depending on thickness
It is suggested to perform 5 minutes preheating for all foods broiling.

For single large section: cooking times table for grilling of test meals

Meals in this cooking table are prepared according to EN 60350-1 to make it easier for control institutes to test the product.

Food	Accessory to use	Insertion level	Temperature (°C)	Cooking time (approx. in min.)
Toast bread	Wire grill	4	250	1...3 min.
Meatballs (beef) - 12 pieces	Wire grill	4	250	25...35 min.

Turn the food after 2/3 of the total grilling time.
It is suggested to perform 5 minutes preheating for all foods broiling.

7 Maintenance and care

General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.



Disconnect the product from mains supply before starting maintenance and cleaning works. There is the risk of electric shock!



Allow the product to cool down before you clean it. Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.
- **(This feature is optional. It may not exist on your product.)**
Do not use solid metal scrapers or abrasive cleaning materials to clean the glass cover. Glass surface can get damaged.



The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning. 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 shattering of the glass.



Do not use steam cleaners to clean the appliance as this may cause an electric shock.

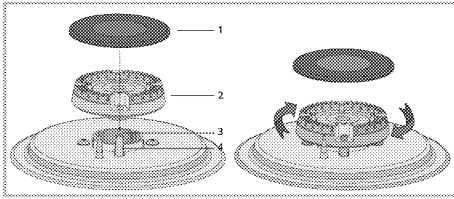
Cleaning the hob

Cleaning the burner

1. Remove the saucepan carriers from the hob.
 2. Remove all removable parts of the burner and clean only by hand with sponge, some detergent and hot water.
 3. Clean the non-removable parts of the burner with a wet cloth.
 4. Clean the plug and thermal element (in models with ignition and thermal element) with a slightly moist cloth. Afterwards, dry with a clean cloth. Make sure that flame holes and plug are totally dry.
- Otherwise, no spark occurs at the end of ignition.
5. When placing the pan supports, pay attention to place the pan supports so that the burners are centered.

Assembling the burner parts

After cleaning the burner, place the parts as shown below.



- 1 Burner cap
 - 2 Burner head
 - 3 Burner chamber
 - 4 Spark plug (in products with igniter)
1. Place the burner head ensuring that it passes through the burner spark plug (4). Turn the burner head right and left to make sure that it is seated in the burner chamber.
 2. Place the burner cap on the burner head.

Cleaning the control panel

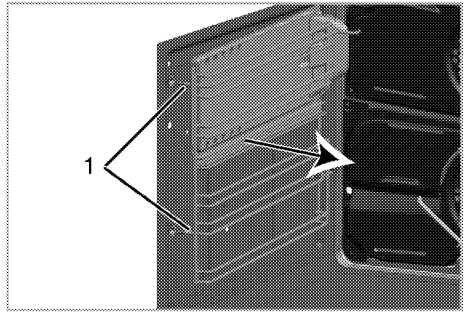
Clean the control panel and knobs with a damp cloth and wipe them dry.

- i** If your product is equipped with buttons/knobs do not remove the control buttons/knobs to clean the control panel.
Control panel may get damaged!

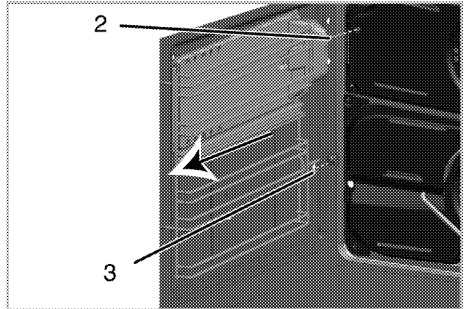
Cleaning the inside of oven

To clean the side walls of the oven
(This feature is optional. It may not exist on your product.)

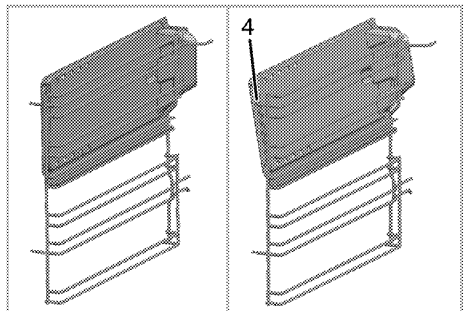
1. Remove the middle section plate from the oven
2. Pull the wire rack together with the top side wall it is connected to and take the pin no (1) out of its housing.



3. Pull the wire rack towards yourself together with the side wall and take the rack and the side wall out of the oven. Ensure that pin no 2 is removed from its housing in the back wall and that the tip no 3 is removed from the screw on side wall.

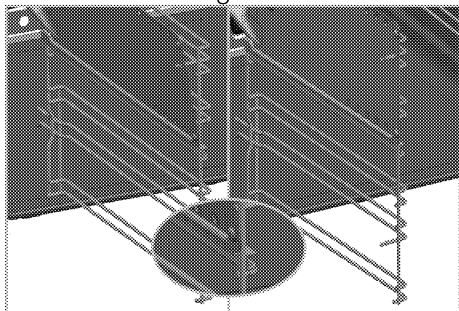


4. Pull the wire rack to take it out from the hole (4) on the side wall and separate the wire rack and the side wall.

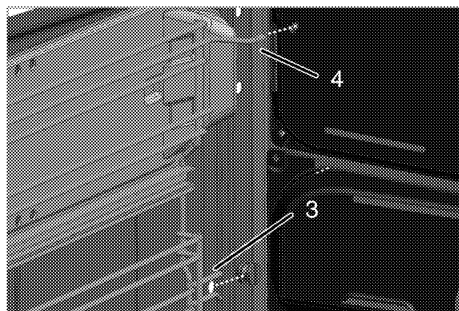


5. Clean the wire rack and the side wall by using a dish detergent, lukewarm water and a soft cloth or sponge, and dry it with a dry cloth.

6. After the cleaning process insert the pin no 1 of wire rack into the hole (4) found in the side wall. Make sure that the side wall plate is secured in its the wire rack housing.



7. Secure the side wall and the wire rack assembly to the oven, so as their pins (2) can go into the housings on the chassis and the tip no 3 goes into the screw found on the side wall.



8. Insert the wire rack pin (1) to its housing found in the chassis.

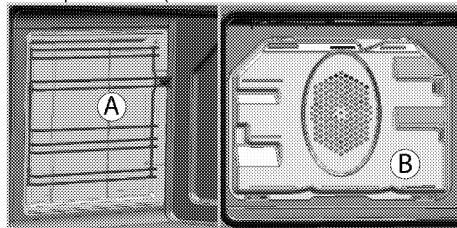
i Make sure that the wire rack and the side wall assembly are seated well into the housing.

Catalytic walls

(This feature is optional. It may not exist on your product.)

The inner side walls (A) and/or the rear wall (B) of your product may be coated with catalytic enamel. Catalytic walls have a light matte colour and a porous surface. Catalytic walls of the oven should not be cleaned. Porous surfaces of the catalytic walls are automatically

cleaned by absorbing and converting the spilled oil (steam and carbon dioxide).



To clean oven door

Use warm water with washing liquid, a soft cloth or sponge to clean the oven door and wipe it with a dry cloth. Wipe the glass with vinegar and then rinse it against lime residues that may occur on the oven glass.

i Do not clean the oven door and glass with materials that may damage the surface such as solid abrasive cleansers, metal scrapers, steel wool or bleachers.

Cleaning the oven door

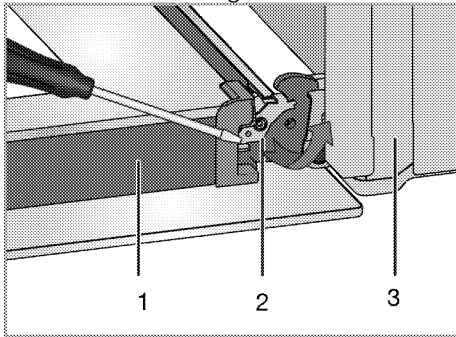
i Do not use harsh abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven door and glass.

You can remove your oven door and door glasses to clean them. How to remove the doors and windows is explained in the sections "Removing the oven door" and "Removing the inner glasses of the door". After removing the door inner glasses, clean them using a dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth. Wipe the glass with vinegar and then rinse it against lime residues that may occur on the oven glass.

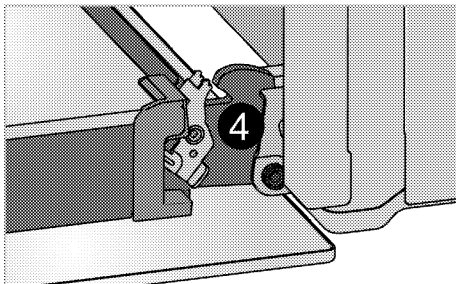
Removing the oven door

1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the

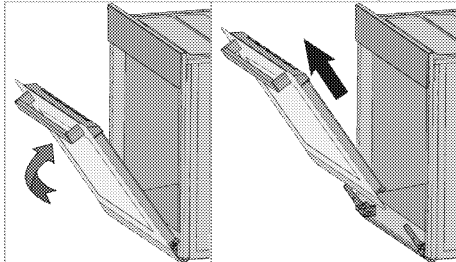
front door by pressing them down as illustrated in the figure.



- 1 Door
- 2 Hinge lock(closed position)
- 3 Oven
- 4 Hinge lock(open position)



3. Move the front door to half-way.



4. Remove the front door by pulling it upwards to release it from the right and left hinges.

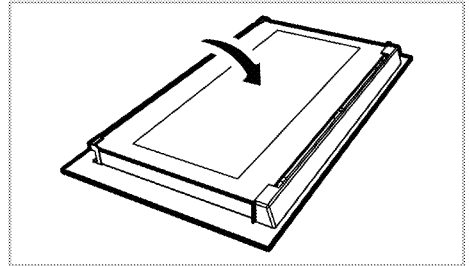
i Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the door inner glass

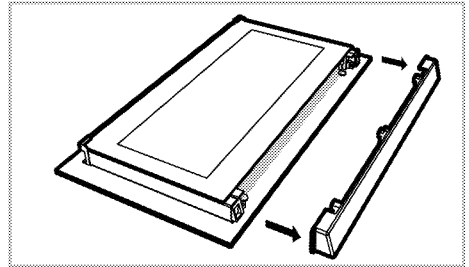
(This feature is optional. It may not exist on your product.)

The inner glass panel of the oven door can be removed for cleaning.

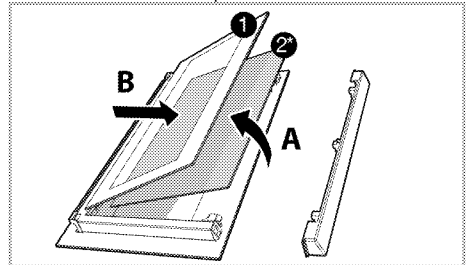
1. Open the oven door.



2. Pull towards yourself and remove the plastic part installed to upper section of the front door.



3. As illustrated in figure, raise the innermost glass panel (1) slightly in direction A and pull it out in direction B.



- 1 Innermost glass panel
- 2* Inner glass panel (This may not exist on your product.)
- 4. If your product is equipped with an inner glass panel; repeat the same

procedure to remove the inner glass panel (2).

5. The first step to regroup the door is reinstalling inner glass panel (2). Place the chamfered corner of the glass panel so that it will rest in the chamfered corner of the plastic slot. (If your product is equipped with an inner glass panel). Inner glass panel (2) must be installed into the plastic slot close the innermost glass panel (1).
6. When installing the innermost glass panel (1), make sure that the printed side of the panel faces towards the inner glass panel. It is important to seat lower corner of innermost glass panel (1) into the lower plastic slot.
7. Push the plastic part towards the frame until you hear a "click".

Replacing the oven lamp

! Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock.
Hot surfaces may cause burns!

i In this oven, an incandescent lamp with a power of less than 40 W, a height of less than 60 mm, a diameter of less than 30 mm or a halogen lamp with socket type G9, a power of less than 60 W is used. The lamps are suitable for operation at temperatures above 300 °C. Oven lamps can be obtained from Authorised Service Agents or technician with licence.

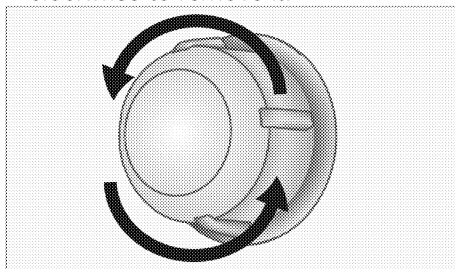
i Position of lamp might vary from the figure.

i The lamp used in this appliance is not suitable for household room illumination. The intended purpose of this lamp is to assist the user to see foodstuffs.

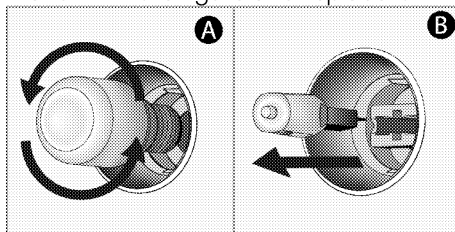
i The lamps used in this appliance have to withstand extreme physical conditions such as temperatures above 50 °C.

If your oven is equipped with a round lamp:

1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



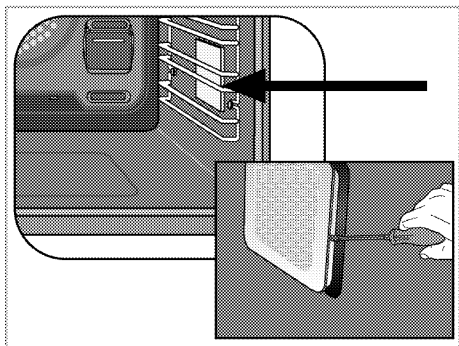
3. If your oven lamp is of type (A) shown in the figure below, remove it by rotating as shown and replace it. If it is of type (B), pull and remove it as shown in the figure and replace it.



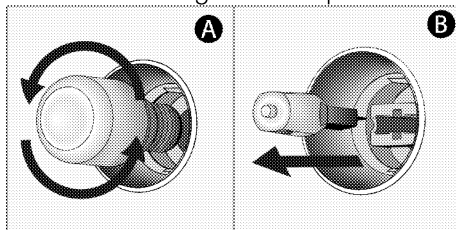
4. Install the glass cover.

If your oven is equipped with a square lamp:

1. Disconnect the product from mains.
2. Remove the wire racks as described.
See Technical specifications, page 14.



of type (B), pull and remove it as shown in the figure and replace it.



5. Install the glass cover and then the wire racks.

3. Remove the protective glass cover with a screwdriver.
4. If your oven lamp is of type (A) shown in the figure below, remove it by rotating as shown and replace it. If it is

8 Troubleshooting

Oven emits steam when it is in use.

- It is normal that steam escapes during operation. >>> *This is not a fault.*

Product emits metal noises while heating and cooling.

- When the metal parts are heated, they may expand and cause noise. >>> *This is not a fault.*

Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*

Oven light does not work.

- Oven lamp is defective. >>> *Replace oven lamp.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

Oven does not heat.

- Might not be set to a certain cooking function and/or temperature. >>> *Set the oven to a certain cooking function and/or temperature.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

There is no ignition spark.

- No current. >>> *Check fuses in the fuse box.*

There is no gas.

- Main gas valve is closed. >>> *Open gas valve.*
- Gas pipe is bent. >>> *Install gas pipe properly.*

Burners are not burning properly or at all.

- Burners are dirty. >>> *Clean burner components.*
- Burners are wet. >>> *Dry the burner components.*
- Burner cap is not mounted safely. >>> *Mount the burner cap properly.*
- Gas valve is closed. >>> *Open gas valve.*
- Gas cylinder is empty (when using LPG). >>> *Replace gas cylinder.*



Consult the Authorised Service Agent or technician with licence or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

