SIZE: 148x210mm

beko

Mini Oven

User Manual

MSH30BB

EN

Please also record your product details below, which will allow you to access our services more quickly and help us identify your product. The model number is printed on the front of the user guide and the serial and model number is shown on your products rating plate.

Model number	Serial number	Purchased from	Date of purchase

Please call our UK based Customer Service department if you need help or advice from us:

United Kingdom and Northern Ireland:	**0845 600 4911 / 0345 600 4911**
Republic of Ireland:	**01 862 3411**
You can also contact us through our website:	**www.beko.co.uk**

Product Guarantee

12 months breakdown and repair guarantee

Guarantor: **Beko plc, 1 Greenhill Crescent, Watford, Hertfordshire. WD18 8UF**
The guarantee does not in any way diminish your statutory or legal rights.

Your **appliance** has the benefit of our manufacturer's guarantee which covers the product for 12 months from the date of original purchase.

This gives you reassurance that if within that time, your **appliance** is proven to be defective because of either workmanship or materials, we will at our discretion either repair or replace your **appliance**.

The appliance must be correctly installed, located and operated in accordance with the instructions contained in the user manual. The guarantor disclaims any liability for accidental or consequential damage.

The Guarantee is subject to the following conditions:

- Documentary proof of the original purchase date is provided.
- The appliance has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The appliance is used only on the electricity supply on the rating plate.
- The appliance has been used for normal domestic purposes.
- The appliance has not been altered, serviced, dismantled or otherwise interfered with by any person.
- The appliance is used in the United Kingdom or Republic of Ireland.
- Any parts removed during repair work or any product that has been replaced becomes our property.
- The guarantee is not transferrable if the product is resold.

The Guarantee does not cover:

- Transit, installation or delivery damage.
- Accidental damage.
- Misuse or abuse.
- Replacement of any consumable item or accessories. These include but are not limited to: plugs, cables, light bulbs, knobs, filters and flaps.
- Repairs or replacements required as a result of unauthorised repairs or inexpert installation. Failure to meet the requirements contained in the user guide or instruction book.
- Repairs to products used in commercial or non-residential household premises.

How to obtain after sales service, help or general advice

Please keep your purchase receipt or other proof of purchase in a safe place as you will need to show us this document if your product requires attention within the guarantee period.

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.
The instructions in this user manual may be 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.

CE

7 Troubleshooting

Oven emits steam when it is in use
• It is normal that steam appears 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 the fuses.*
• 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.*
• In models equipped with a timer, the timer is not adjusted. >>> *Adjust the time.* (In products with microwave oven, timer controls only microwave oven.)
• Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

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.

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

If your control panel buttons/knobs do not remove the control buttons/knobs to clean the control panel.
Control panel may get damaged!

Cleaning the Oven

Clean oven door
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.

Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They may damage the surface and destroy the glass.

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!

The oven lamp is a special electric light bulb that can resist up to 300 °C. See Technical specifications for lamp for details. Oven lamps can be obtained from Authorised Service Agents or technician with licence.

Position of lamp might vary from the figure.

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.

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.

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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.
• 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 control knobs are switched off after every use.

Cooking times table

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.

Baking and roasting
Fill in each of the oven is the **bottom** rack.

Dish	Tin / vessel	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cake in tin	cake mould	2	170	35-45min
Cookies	oven tray	2	170	20-30min
Pizza	wire rack	2	220	18-22min
Sausage	wire rack	2	200	3-11min
Whole chicken	oven tray	2	200	15-20min
Half chicken	oven tray	2	220	40-55min
Steak	oven tray	2	200	12-15min

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 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, switch off the fuse at home.
• Make sure that fuse rating is compatible with the product.
• To disconnect, turn the control to OFF, then unplug the plug. Always hold the plug, but never pull the cord.

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.
• Oversized foods or metal utensils must not be inserted in an electric oven as they may create a fire or risk of electric shock.
• The weight of the food which is put on the S3 Food Tray/Wire Rack cannot be over 3.0kg.
• Do not place any flammable materials close to the product as the sides may become hot during use.
• Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
• During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven.
• Do not rest cooking utensils or baking dishes on glass door.
• Keep all ventilation slots clear of obstructions.
• Do not heat closed tins and glass jars in the oven. The

3 Maintenance and care

General information
Keep the product well extend and the possible 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 start maintenance. 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 (non-abrasive) not abrasive to wipe those parts clean, paying attention to sweep in one direction.

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
Electric hobs
1. Turn off the hotplates and wait until they cool down.
2. If necessary, clean the plates with a cleaning agent (you can obtain cleaners/softeners from specialty stores).
3. Warm only for a few minutes after cleaning in order to have their top section shed.
4. Apply a thin layer of machine oil onto the top surface of the hob regularly in order to protect it.

Using hotplates
Using alternatives

This function hob can be used to cook various liquid foods, such as casserole dishes, milk, coffee.
Note1:
1) Utensils that can be placed on top of the heater to heat food includes all utensils made of ferrite element such as enamel, cast or stainless steel with a smooth base valve diameter in 145-180mm, have a flat bottom and are covered with lid.
2) Utensils that should not be to heat food include those made of aluminum or copper, and containers with a base diameter no more than hotplate set value.

Operation:
1.Food to be cooked on cooking utensil and then place the utensil on the hotplate.
2.Turn the function knob to select the heater you want to use.
3.Set the Thermostat knob to the desired cooking temperature if cooked with the heat function.
4.Set the Timer knob to the desired cooking time.
5.To check on removal food, use the Timer to help stop food in and out.
6.When toasting is complete, a bell will sound and the Timer knob will back to off position automatically. Open door completely and remove the food with handle.

Cooked food, metal rack/tray, and door can be very hot, handle with care. Do not leave the oven unattended.

Manual cooking by selecting temperature and oven operating function
You can cook without setting the cooking time by selecting the temperature and operating function specific to your food.
Example:

1.Select the operating function you want to cook using the function selection knob.
2.Set the temperature you want to cook using the temperature knob.
• Your oven will start operating immediately at the selected function and temperature, and the indicator lamp will light up. The oven does not switch off automatically after starting cooking. You have to control cooking yourself and turn it off. When your cooking is completed, turn off the oven by turning the function selection and temperature knobs to the off (up) position.

Cooking by setting the cooking time
You can have the oven turn off automatically at the end of the time by selecting the temperature and operating function specific to your food and setting the cooking time on the timer.
Example:

1.Select the operating function you want to cook using the function selection knob.
2.Set the temperature you want to cook using the temperature knob.
3.Turn the timer knob to time you want to cook.

• Your oven will start operating to cook using the selected function and temperature, and the indicator lamp will light up.
• When the cooking time is over, the timer knob automatically rotates counterclockwise. A warning tone sounds and the oven stops cooking.
5.If your cooking is completed, turn the oven off by turning the function selection and temperature knobs to the off (up) position. If you want to add more time, turn the timer knob to a certain cooking time. The oven continues to operate at the set function and temperature.

To turn off cooking earlier than the time you set:
1.Turn the timer knob counter-clockwise until it reaches the off (up) position.
2.Turn the oven off by turning the function selection and temperature knobs to the off (up) position.

1.Select the operating function you want to cook using the function selection knob.
2.Set the temperature you want to cook using the temperature knob.
3.Turn the timer knob to time you want to cook.

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To turn off cooking earlier than the time you set:
1.Turn the timer knob counter-clockwise until it reaches the off (up) position.
2.Turn the oven off by turning the function selection and temperature knobs to the off (up) position.

pressure that would build-up in the tin/jar may cause it to burst.
• The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
• 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.
• The accessible surfaces of the appliance get very hot. Never touch the hot surfaces.
• Pay attention to the information in the section Installation. The Appliance becomes very hot.It must not be installed in built-in unit.
• This appliances is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments; -farm houses; -by clients in hotels, motels and other residential type environments; -bed and breakfast type environments.
• **WARNING:** Sufficient time should be allowed for product to cool in repeated usages.
• The oven must not be covered when running.
• 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.
• **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.
• The appliance is not intended to be operated by means of

an external timer or separate remote-control system.
• **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
• 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.
• 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.
• The appliance is not intended to be operated by means of an external timer or separate remote-control system. 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.

5 How to operate the oven

General information on baking, roasting

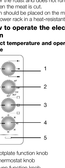
Hot surfaces cause burns! Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

Be careful when opening the oven door as steam may escape. Exting 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 in use.

Tips for roasting
• Treating whole chicken, turkey and large piece of meat with ingredients 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 preparing 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.

How to operate the electric oven
Select temperature and operating mode



1 Hotplate function knob
2 Thermostat knob
3 Oven function knob
4 Timer knob
5 Power indicator

Turning on the oven
Use the Function knob to select the operating mode and set the temperature using the Thermostat.

Turning off the oven
You can turn the oven off by turning the function selection, temperature and timer knobs to the off (up) position.

4 Preparation

Tips for saving energy
The following information will help you to operate your oven 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 door.
• Defrost frozen dishes before cooking them.

Initial use
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 $\boxed{\text{oven}}$ position.
4.Select the highest temperature; See *How to operate the electric oven, page 17.*
5.Operate the oven for about 15 minutes.
6.Turn off your oven; See *How to operate the electric oven, page 17.*

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

Intended use
• This product is designed for domestic use. Commercial use will void the guarantee.
• Do not use the product in balcony, terrace, garden etc.
• **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 products are dangerous to children. Keep children away from the appliance 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.

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.
If the power cable/cord 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 pay attention to earthing of outlet/line and plug for oven, 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.

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

Upper heating elements/ Lower heating elements
This functions are ideal for cooking cake, in general.

Upper heating elements + lower heating elements
This function is ideal for cooking bread, pizza, and fowl in general.

Left hotplate
The left hot plate is on, you can choose the desired temperature for big hot plate.

Right hotplate
The right hot plate is on, you can choose the desired temperature for small hot plate.

Both hotplates
The two hot plates are on, you can choose the desired temperature for two hot plate.

Package contents

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

1.**User manual**
2.**Crumb tray**
For collecting fallen oil or crumb.

3.**Food Tray**
For use in broiling and roasting meat, poultry, fish, and various other foods.

4.**Food Tray Handle**
For removing rack or tray.

5.**Wire Rack**
For toasting, baking, and general cooking in casserole dishes and standard pans.

3 Installation

Refer to the nearest Authorised Service Agent for installation of the product. Make sure that the electric or gas installations are in place before calling the Authorised Service Agent to have the product ready for operation. If not, call a qualified electrician and fitter to have the required arrangements made. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.

Preparation of location and Electrical installation for the product is your supplier's responsibility.

The product must be installed in accordance with all local electrical regulations.

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

Before Installation
This product is intended for use only on a counter. Rear surface of appliances should be placed against a wall.

Do not use the product in a closed cabinet or on the floor level.

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

• Any kitchen furniture next to the appliance must be heat-resistant (100°C min.).

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

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

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 problems arising due 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.

2 General information

Overview

1 Hotplate function knob
2 Thermostat knob
3 Oven function knob
4 Timer knob
5 Power indicator
6 Glass door
7 Handle
8 Left hotplate
9 Right hotplate

1 Hotplate function knob
2 Thermostat knob
3 Oven function knob
4 Timer knob
5 Power indicator

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.
• Push the product towards the kitchen wall.

Final check.
1.Check electrical functions.

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 door hinge and then tape it together up with the position of the trays. Tape the oven door to the side walls.
• Do not use the door or handle to lift or move the product.

Do not place any objects onto the product and move it in upright position.

Check the general appearance of your product for any damages that might have occurred during transportation.

Technical specifications

External dimensions (height x width / depth)	107mm/395mm/308mm
Voltage / frequency	220-240 V ~ 50/60Hz
Total power consumption	**2,6 kW**
Cable type / section	min. H05RR-F 3 x 1,5 mm²
Main oven	Conventional oven
Net volume *	30 lt

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.