



## **BUILT-IN OVEN**

### USER MANUAL

#### **IMPORTANT**

**Installer should leave these instructions with appliance.**

**Consumer should read these instructions before using the appliance and should retain them for future reference.**



W0S30200SS

## BEFORE INSTALLATION

# READ AND SAVE THESE INSTRUCTIONS

### PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE.

Dear Valued Customer,

Thank you for your purchase - this appliance is intended for normal household use only. It is not approved for outdoor or other non-household uses (including sea or air-going vessels). See the Statement of Limited Warranty. If you have any questions, contact the manufacturer. Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to a factory-authorized service center.

This appliance has been manufactured in modern facilities and passed through strict quality control procedures. To obtain the best performance with your product, we advise you to read through this user manual carefully before using your product.

#### PLEASE FOLLOW THESE IMPORTANT STEPS:

- Please read this user manual carefully before using the product.
- **ALWAYS** follow the recommended safety instructions.
- Keep the user manual in an easily accessible place for future use.
- Please read all the other documents provided with the product.
- Please keep in mind that this manual may apply to several product models. This manual expressly indicates the differences between those various models.
- Please keep your receipt for any repairs which may be required under warranty.
- Upon delivery, please check that the appliance is not damaged. If you note any transport damage, please contact the shipping company or the company where you purchased the appliance immediately and do not connect/operate the appliance!
- If you pass on the appliance to another person, please provide all documents with it including original date of purchasing. (The warranty does not convey if the unit is sold.)

If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of this appliance, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances.

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# 1

## SAFETY INSTRUCTION

We have provided many important safety messages in this manual and on the appliance. **ALWAYS** read and obey all safety messages.

This is the safety alert symbol.



This symbol alerts you to hazards that can kill or hurt you and others. All safety messages will be preceded by the safety alert symbol and the word “DANGER”, “WARNING”, or “CAUTION”. These words mean:

### **DANGER**

**INDICATES A HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL RESULT IN DEATH OR SERIOUS INJURY.**

### **WARNING**

Indicates a hazardous situation which, if not avoided, could result in death or serious injury.

### **CAUTION**

Indicates a hazardous situation which, if not avoided, could result in minor personal injury or product or property damage.

### **WARNING**

This product can expose you to chemicals including Nickel (Metallic) which is known to the State of California to cause cancer. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)  
Note: Nickel is a component in all stainless steel and some other metal components.

All safety messages will identify the hazard, describe how to reduce the chance of injury, and describe what can happen if the instructions are not followed.

# SAFETY INSTRUCTION

This chapter contains safety information that will help you avoid the risk of personal injury or property damage. Failure to follow these instructions shall render any product warranty void.

## 1.1 BASIC SAFETY INSTRUCTIONS

- The manufacturer reserves its right to make changes in the technical specifications in order to improve the appliance quality without any prior notice. Figures included in this manual are for schematic purpose only and may not match exactly with your appliance. Values stated on the markings of the appliance or in other printed documents supplied with the appliance are obtained under laboratory conditions as per relevant standards. These values may vary according to the usage of the appliance and ambient conditions.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- **DO NOT** operate the appliance if it is defective or shows any visible damage.
- **NEVER** use appliance for warming or heating a room.

- **DO NOT** store paper products, cooking utensils, food, or any flammable materials in the oven.
- **DO NOT** use the oven with front door glass removed or broken.
- Keep all ventilation ducts clear of obstruction.
- Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
- **User Servicing - DO NOT** repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- To avoid risk of serious injury or death, repairs should not be attempted by unauthorized personnel.

## 1.2 COOKING SAFETY INSTRUCTIONS

- **DO NOT** use water to extinguish grease fires. If a fire occurs, smother the fire by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- Keep oven free from grease build-up. Grease in the oven may ignite.
- **NEVER** leave a broiler pan or roasting tray in or on the oven. After broiling, always take any broiler pan out of the oven and clean it. Leftover grease in a broiler pan can catch fire next time you use the pan.

## SAFETY INSTRUCTION

- **Wear Proper Apparel** - Loose fitting or hanging garments should never be worn while using the appliance. Be careful when reaching for items stored over the oven. Flammable material could be ignited if brought in contact with hot surfaces or heating elements and may cause severe burns.
- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN** – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are (identification of surfaces – for example, oven vent openings and surfaces near these openings, oven doors, and windows of oven doors).
- **DO NOT** cook on a product with broken glass. Avoid scratching or impacting glass doors or control panels. Doing so may lead to glass breakage.
- Use care when opening door. Let hot air or steam escape before removing or replacing food.
- **DO NOT** heat unopened food containers. Build-up of pressure may cause containers to burst and result in injury.
- Ensure no flammable materials are adjacent to the appliance.
- **DO NOT** place baking trays, dishes, or aluminum foil directly onto the bottom of the oven.
- **DO NOT** use aluminum foil to line drip pans or anywhere in the oven, except as described in this manual. Foil can trap heat or melt, resulting in damage to the product and a shock or fire hazard.
- **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.
- **Placement of oven racks** - Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- **Use Only Dry Potholders** - Moist or damp potholders on hot surface may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.
- Always use dry potholders or heat-resistant gloves when inserting or removing the dishes to the oven.
- **NEVER** use when judgment or coordination is impaired by the use of alcohol and/or drugs.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. It is also a precaution against burns from touching hot surfaces of the door or oven walls.

## SAFETY INSTRUCTION

- **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.
- Ensure all controls are off after use.

### 1.3 CHILD SAFETY

To avoid risk of serious injury or death:

- Accessible parts may be hot when the broil is in use. Young children should be kept away.
- Do Not Leave Children Alone - Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT** store items of interest to children in the cabinets above the appliance. Children climbing on the range to reach items could be seriously injured.
- **DO NOT** allow children to climb or play around the oven. The weight of a child on an open door may cause the oven to tip resulting in serious burns or other injury.
- Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns.
- Stepping, leaning or sitting on the door of this oven can result in serious injuries and also cause damage to the oven. Do not allow children to climb or play around the oven. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.

- During self-cleaning, surfaces may become hotter than with standard use. Keep children away.

### 1.4 ELECTRICAL SAFETY

To avoid risk of serious injury or death:

- The oven should be installed by a qualified installer or technician.
- Any additions, changes, or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician.
- Before performing any service, disconnect the power supply at the distribution panel by removing the fuse or switching off the circuit breaker.
- Any work on electric equipment may only be carried out by authorized qualified technicians.
- If the oven has been damaged, switch off the appliance, disconnect it from the main supply by removing the fuse or switching off the circuit breaker.
- Ensure the fuse or circuit breaker rating is correct to avoid risk of electric shock, serious injury or death.
- Do not operate oven barefooted.
- **NEVER** touch appliance with wet hands or feet.

### 1.5 INTENDED USE

- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.



## SAFETY INSTRUCTION

- This product is designed for domestic cooking purposes only. This unit is not designed for outdoors or in marine use (Boats, yacht, etc.) and for any other uses such as room heating or drying towels and dish cloths. Commercial use will void the guarantee.
- Never use your appliance for warming or heating the room.
- All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
- This appliance is not intended to use at mobile homes, recreational vehicles.
- The appliance can be used for defrosting, baking, roasting and broiling food.

### 1.6 CARE AND MAINTANCE

- If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface. Utensil handles should be turned inward and not extend over adjacent surface units. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Do not clean door gasket** - The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.

- Do not use a protective coating to line the oven and do not use commercial oven cleaner unless Certified for use in a self-cleaning oven.
- **Before self-cleaning the oven**
  - Remove broiler pan and other utensils.

### 1.7 PACKAGING MATERIAL

- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- The packaging material and transport locks are made from materials that are not harmful to the environment. Please dispose of all parts of the packaging according to environmental standards. This is beneficial to the environment.
- If the product will be given to someone for personal use or given to someone for second hand use, User manual, product labels, other related documents, mounting parts etc. should be given with the product.

### 1.8 FUTURE TRANSPORTATION

- **DO NOT** carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- **DO NOT** place other items on the top of the appliance. The appliance must be transported upright.

## SAFETY INSTRUCTION

- Store the appliance's original box and transport the appliance in its original carton. Follow the guidance marks that are printed on the carton.
- Verify the general appearance of your equipment by identifying possible damage during the transportation.
- To prevent the wire shelf 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.
- **If you do not have the original carton:** Pack the appliance in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

# 2

## OVERVIEW AND SPECIFICATIONS

Dimensions	
Overall Height	28-7/8" (733 mm)
Overall Width	29-3/4" (755 mm)
Overall Depth	24-7/16" (620 mm)
Power/Ratings	
Electrical Requirements	120/220-240V, 60Hz 2AC~N or 120/208 VAC, 60 Hz 2AC~N
Supply Cord	BC-SIL 4x13 AWG max. 4ft

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

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

**Note:** 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.

### 2.1 PRODUCT ID NUMBER PLATE

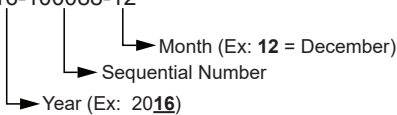
The serial number and model number for your appliance can be found by opening the door and looking under the control panel on the right side.

Example of the Serial Number

Model: WOS30200SS

Product Number: 7735687919

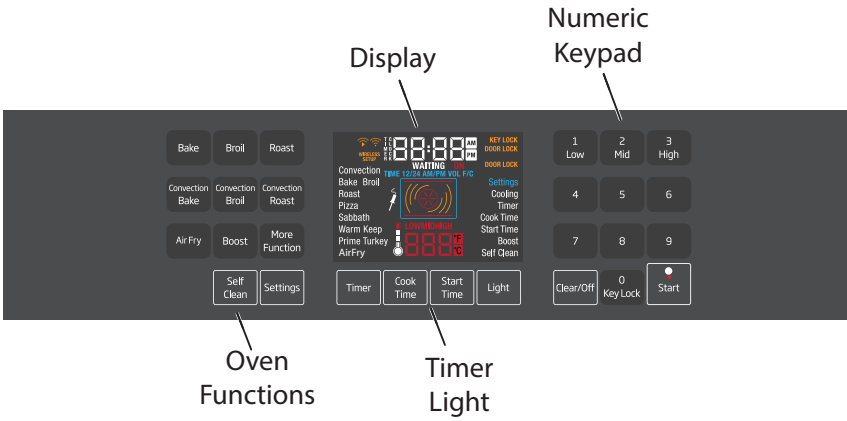
Serial Number: 16-100088-12



# 3

## OVERVIEW OF CONTROLS

### 3.1 CONTROL PANEL



There are four areas of the control panel:

- Oven Functions are used to select the mode of operation.
- Display shows the selections made and current oven operating conditions.
- Timer/Light is used to set the time and timers. Touch the light key to turn the oven lights on/off.
- Numeric Keypad is used to enter temperatures, time, start and stop cooking modes, and lock out the controls.

# 4

## PREPARATION

### 4.1 TIPS FOR SAVING ENERGY

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

- Use dark-colored or -enamel coated cookware to improve heat transfer.
- Properly preheat the oven when cooking instructions suggest to do so.
- Refrain from opening the oven door while cooking.
- Cook multiple items at the same time or one right after the other while the oven is still hot.
- Defrost frozen meals prior to cooking.
- Turn oven off a few minutes before the cooking time ends. Make sure to keep the oven door closed to preserve the heat necessary to finish cooking.

### 4.2 INITIAL USE

#### 4.2.1 FIRST CLEANING OF THE APPLIANCE

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

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

**Note:** Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

### 4.2.2 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.

**Note:** 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.

### WARNING

Hot surfaces cause burns!  
Product may be hot when it is in use. Never touch the hot burners. Keep children away.

# 5

## SETTINGS

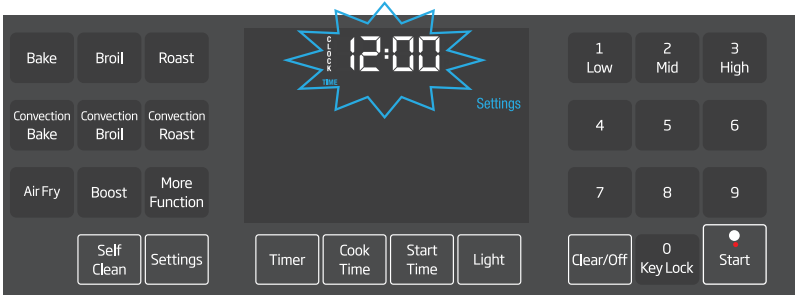
### 5.1 SETTING THE TIME

**Note:** Before using the oven, the clock must be set. If the clock is not set, the oven will not work.

1. Touch the “Settings” touchpad once.



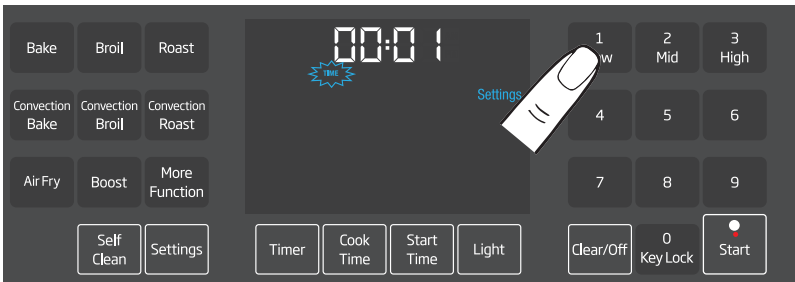
2. The “Time”, “Clock” and “Current time display” indicators begin flashing.



3. Using the keypad, begin entering the time of day. For our example, let's assume its 10:26 AM.

**Note:** As soon as you begin entering the time, Only “Time” indicator continue flashing.

4. Touch “1” on the touchpad.

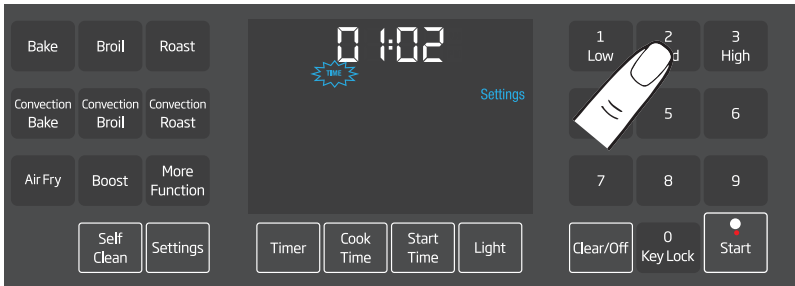


# SETTINGS

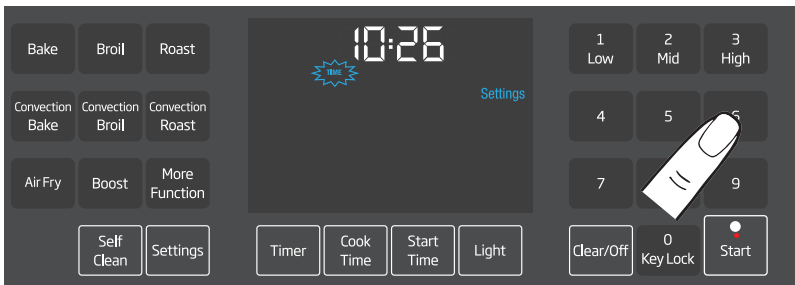
5. Then touch "0" on the touchpad.



6. Then touch "2" on the touchpad.



7. Then touch "6" on the touchpad.



8. Confirm the time by touching "Start" on the touchpad or wait approximately 10 seconds.

# SETTINGS

## 5.2 SETTING CLOCK MODE (12HR OR 24HR)

1. Touch the “Settings” touchpad two times.



2. The “12 24” indicator begins flashing.
3. Use touchpad 4 or 6 on numeric keypad to select 12hr or 24hr clock mode.



4. Confirm the selection by touching “Start” on the touchpad or wait approximately 10 seconds.

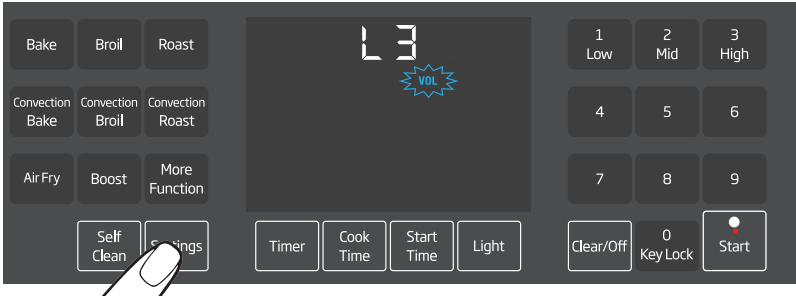
**Note:** If 12hr clock is set, AM or PM indicator is displayed. If 24hr clock is set, these indicators are not displayed.



# SETTINGS

## 5.3 SETTING TIMER ALARM VOLUME

1. Touch the “Settings” touchpad three times.



2. The “VOL” indicator begins flashing and set volume level is displayed.
3. Use touchpad 1, 2, or 3 on numeric keypad to set desired volume.



4. Confirm the volume by touching “Start” on the touchpad or wait approximately 10 seconds.

# SETTINGS

## 5.4 SETTING TEMPERATURE UNIT (°F OR °C)

1. Touch the “Settings” touchpad four times.



2. The “F C” indicators begin flashing and the set temperature unit is displayed.
3. Use touchpad 4 or 6 on numeric keypad to select °F or °C.



4. Confirm the selection by touching “Start” on the touchpad or wait approximately 10 seconds.

# 6

## OPERATION

### 6.1 TIPS

#### 6.1.1 BAKING

- Use glass and other oven safe materials.
- Use rack space efficiently.
- When cooking one item, place item in the middle of the rack.
- Select the correct rack position before the oven starts heating. Do not change rack position when oven is hot.
- Do NOT broil with the door open.

#### 6.1.2 ROASTING

- Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey, or large piece of meat.
- Roasting meat with bones takes about 15 to 30 minutes longer than roasting meat with bones removed.
- Estimate 4 to 5 minutes of cooking time per centimeter height of meat.
- Let roast rest in oven for about 10 minutes after the cooking time, to allow the juice to reabsorb evenly throughout the roast.
- Fish should be cooked on the middle or lower rack positions during roasting.

#### 6.1.3 BROILING

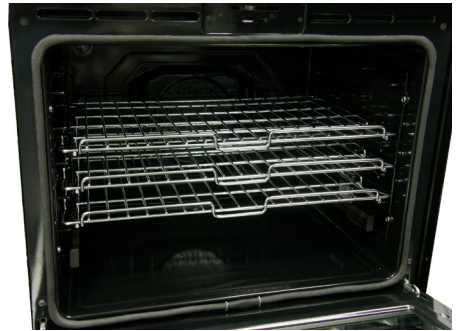
Broiling is ideal for cooking meat, fish, and poultry and will achieve a nice brown surface without drying out. Flat pieces, meat skewers, sausages, and vegetables with high water content are particularly suited for broiling.

- Distribute pieces directly on the wire shelf. Place pan underneath to catch the drippings. Add water to the drip pan for easy cleaning.

#### 6.1.5 COOKING VEGETABLES

- Cook vegetables in a pan with a lid to keep them from running out of liquid and drying out.
- Boil vegetables before cooking in the oven to make sure they cook fully.

#### 5.1.6 RACK POSITIONS



The oven racks can easily be removed and/or rearranged to fit your cooking needs. There are four rack positions, and rack position 1 is the bottom most rack position. For best results with conventional baking, do not use more than one rack at a time. If the use of two racks is required during conventional baking, it is recommended to leave one rack empty in between the two racks in use. For optimal broiling coverage, it is recommended to position the cooking vessel closest to the oven door just out of contact with the glass. Placing the cooking vessel towards the rear of the oven will reduce broiling coverage.

# OPERATION

## 6.2 OVEN FUNCTION MODES



### 6.2.1 BAKE

For best results, preheat oven when using bake mode.

Heat radiates from the bake element, situated at the bottom of the oven cavity. The bake mode can be used for a variety of food items, from cakes to casseroles.

Bake food on a single rack with items positioned in the middle of the rack. Ensure 1 in. (25 mm) to 1.5 in. (38 mm) of space is between item and oven walls.

Baking time will vary with the size, shape, and material of the pan used.

### 6.2.2 CONVECTION BAKE

For best results, preheat oven when using convection bake mode.

Heat radiates from the bake element, situated at the bottom of the oven cavity. While the convection fan circulates the heat throughout the oven. Convection bake mode can be used to cook a variety of food items, from cakes to breads.

Convection bake mode is also ideal for sponge cakes, pastries, and biscuits cooking. Position items toward the rear of the top racks and toward the front of lower racks. Ensure 1 in. (25 mm) to 1.5 in. (38 mm) of space is between item and oven walls.

Baking time will vary with the size, shape, and material of the pan used.

# OPERATION



## 6.2.3 BROIL

For best results, preheat oven for 5 to 6 minutes when using the broil mode. Turn items once while cooking. Broiling time will vary based on size, weight, thickness, starting temperature, and personal preference of doneness.

Heat radiates from the broil element, situated at the top of the oven cavity. Broil mode can be used to cook small cuts and flat pieces of meat, poultry, and fish. Broil mode can also be used to brown breads and other foods.

Broil items on a single rack using a broiler pan positioned under the broil element.

The broil mode has three settings:

Low	350°F (175°C)
Mid	450°F (230°C)
High	550°F (290°C)

## 6.2.4 CONVECTION BROIL

For best results, preheat oven for 5 to 6 minutes when using the convection broil mode. Turn items once while cooking. Broiling time will vary based on size, weight, thickness, starting temperature, and personal preference of doneness.

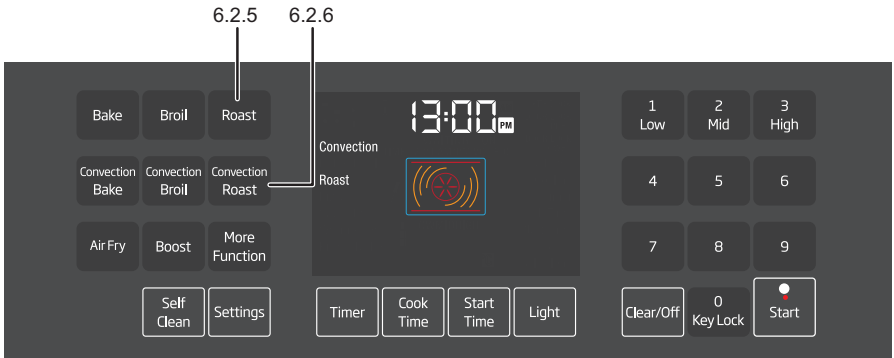
Heat radiates from the broil element, situated at the top of the oven cavity. The convection fan circulates heat throughout the oven. Convection broil mode can be used to cook several small cuts and flat pieces of meat, poultry, and fish. Convection broil mode can also be used to brown breads and other foods.

Broil items on a single rack using a broiler pan positioned under the broil element.

The broil mode has three settings:

Low	350°F (175°C)
Mid	450°F (230°C)
High	550°F (290°C)

# OPERATION



## 6.2.5 ROAST

For best results, preheat oven when using roast mode.

Heat radiates from the bake and broil elements. The roast mode can be used for cuts of meat and poultry.

Roast items on a single rack using a roasting tray or broiler pan, and position in the middle of the rack.

**Note:** You can use a lid or roasting bags in this mode. Follow manufacturer's directions for the roasting bag.

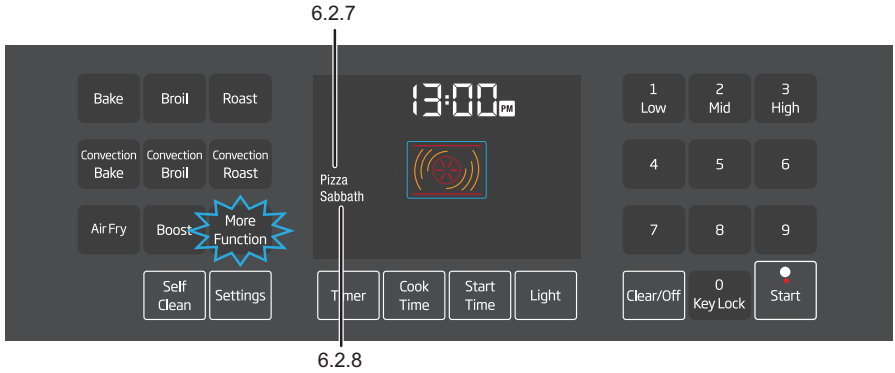
## 6.2.6 CONVECTION ROAST

For best results, preheat oven when using convection roast mode.

Heat radiates from the bake and broil elements. The convection fan circulates heat throughout the oven. The roast mode can be used for large cuts of meat and poultry or to roast several items at the same time. Convection roast mode can be used to reduce roast times while keeping the item moist and tender. Roast items on a single rack using a roasting tray or broiler pan, and position in the middle of the rack.

**Note:** Do not cover meat or use roasting bags in this mode.

# OPERATION



## 6.2.7 PIZZA COOKING

This oven function is available by touching “More Functions” on the touchpad until the function illuminates on the display.

For best results, preheat oven and cook pizza on pizza pan or baking tray positioned in the center of the rack. Follow the manufacturer’s directions if using a pizza stone.

Heat radiates from the bake element. The convection fan circulates heat throughout the oven. Pizza mode can be used for fresh or frozen pizza. Follow manufacturer’s directions for frozen pizza.

## 6.2.8 SABBATH MODE

This oven function is available by touching “More Functions” on the touchpad until the function illuminates on the display.

Heat radiates from the bake element only.

Cook food on a single rack with items positioned in the middle of the rack. Ensure 1 in. (25 mm) to 1.5 in. (38 mm) of space is between item and oven walls.

You can start Sabbath mode by touching “**Start**” on the touchpad after selecting Sabbath mode.

Temperature must be between 125°F (50°C) to 450°F (230°C).

All touchpad buttons, except “**Clear/Off**”, are disabled when Sabbath mode is active.

Oven temperature cannot be changed after Sabbath mode starts. Oven lights are disabled during Sabbath mode. Audible alarms are disabled during Sabbath mode.

To turn off Sabbath mode, touch “**Clear/Off**” and “**Light**” simultaneously on the touchpad for 2 seconds. Touching “**Clear/Off**” on the touchpad will turn the heating elements off, but will not change the appearance of the display.

Maximum time for Sabbath mode is 72 hours.

# OPERATION



## 6.2.9

### 6.2.9 WARM KEEP

This oven function is available by touching “More Functions” on the touchpad until the function illuminates on the display.

Always preheat oven and start with hot food when using the warm keep mode.

Heat radiates from the bake element, situated at the bottom of the oven cavity. The warm keep mode will keep hot foods at serving temperature. Bacteria can grow rapidly in food between 40°F (4,5°C) and 140°F (60°C). For best results, do not warm food longer than 1 hour. The warm keep mode has three settings:

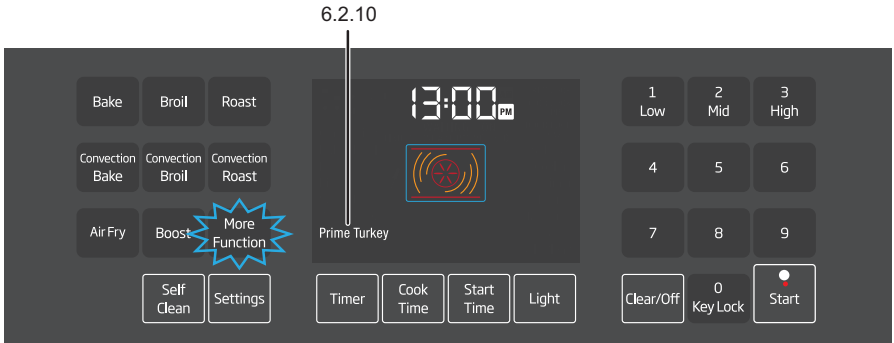
Low	150°F (65°C)
Mid	170°F (75°C)
High	200°F (95°C)

Use the following table for recommended warm keep settings:

Temperature Setting	Food Type
Low	Soft rolls, chips, empty dinner plates
Medium	Casseroles, pizza, vegetables, eggs, pastries, biscuits, hard rolls, gravies
High	Roasts, poultry, hamburgers, bacon, baked potatoes



# OPERATION



## 6.2.10 PRIME TURKEY

This oven function is available by touching “More Functions” on the touchpad until the function illuminates on the display.

For best results, preheat oven when using perfect turkey mode.

Heat radiates from bake and broil elements. The convection fan circulates heat throughout the oven. The perfect turkey mode can be used to cook a whole or partial turkey.

Cook turkey on roasting tray or broiler pan positioned in the center of the rack.

**Note:** Do not cover meat or use roasting bags in this mode.

# OPERATION



## 6.2.11 BOOST

Use the booster function (rapid preheating) to bring the oven to the desired temperature faster. After a cooking function is set, touch the “Boost” touchpad to turn the booster on or off. The “Boost” indicator will illuminate when it is activated. The indicator will turn dark when the booster is not active.

**Note:** [Booster cannot be selected in Warm Keep, Sabbath and Self Clean. Booster is set on by default for functions except Bake function.](#)

## 6.2.12 AIR FRY MODE

Heat radiates from the ring heaters while the convection fans circulate the heat throughout the oven. Circulates air for faster, more even cooking using true convection.

The AirFry mode is designed to produce foods with a crispier exterior than traditional oven cooking.

The AirFry mode can be used to cook a variety of food items in low oil, from potatoes to poultry.

The AirFry mode is intended for single rack cooking only. Select AirFry, then input the desired set temperature and touch “Start”. The temperature can be set between 125°F and 550°F.

The AirFry mode is intended using with broil pan.

Rack position3 is recommended most foods. Use rack position 2 for thicker foods.

Oven baking baskets and baking grids can also be used. A sheet pan should be placed on the rack below the foods to catch any drippings when using a baking basket.

Foods may cook faster than expected if the oven is already hot when food is placed in the oven.

When air frying foods with sauce, it is recommended to apply the sauce at the beginning of cooking.

If foods are browning too quickly, try a lower rack position set temperature.

## OPERATION

### 6.2.13 OVEN FUNCTION TABLE

The following table lists the oven functions, recommended cooking temperatures, and the maximum and minimum temperature for the function.

Function	Temperature		
	Recommended	Maximum	Minimum
Bake	350°F (175°C)	550°F (290°C)	125°F (50°C)
Convection Bake	350°F (175°C)	550°F (290°C)	125°F (50°C)
Roast	375°F (190°C)	550°F (290°C)	125°F (50°C)
Convection Roast	350°F (175°C)	550°F (290°C)	125°F (50°C)
Broil	350°F (175°C)	550°F (290°C)	350°F (175°C)
Convection Broil	350°F (175°C)	550°F (290°C)	350°F (175°C)
Pizza	425°F (220°C)	550°F (290°C)	125°F (50°C)
Sabbath	350°F (175°C)	450°F (230°C)	125°F (50°C)
Warm Keep	150°F (65°C)	200°F (95°C)	150°F (65°C)
Prime Turkey	325°F (165°C)	550°F (290°C)	125°F (50°C)
AirFry	350°F (175°C)	550°F (290°C)	125°F (50°C)

# OPERATION

## 6.3 CONTROL PANEL LOCKOUT

The control panel can be locked to prevent unwanted use of the control panel or for child safety. Using this function will disable the touchpads on the display.

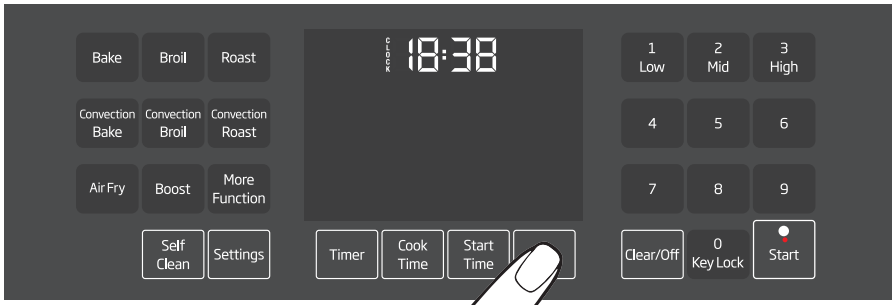
To activate or deactivate the key lock, touch and hold “Key Lock” on the touchpad for 3 seconds.



## 6.4 OVEN LIGHTS

Touch “Light” on the touchpad to turn the oven lights on and off.

**Note:** Oven light does not operate when the oven is in self clean mode.



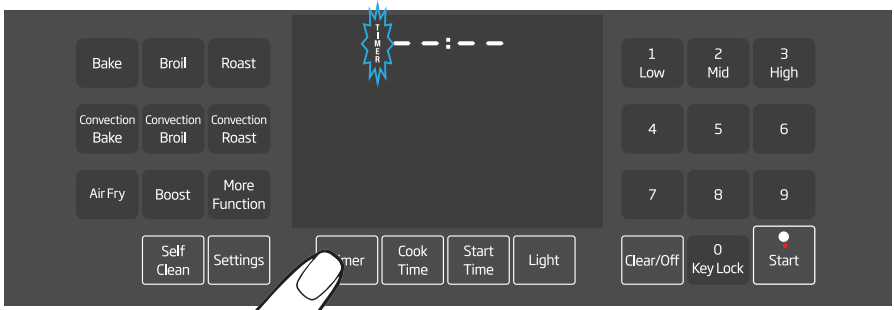
# OPERATION

## 6.5 TIMER

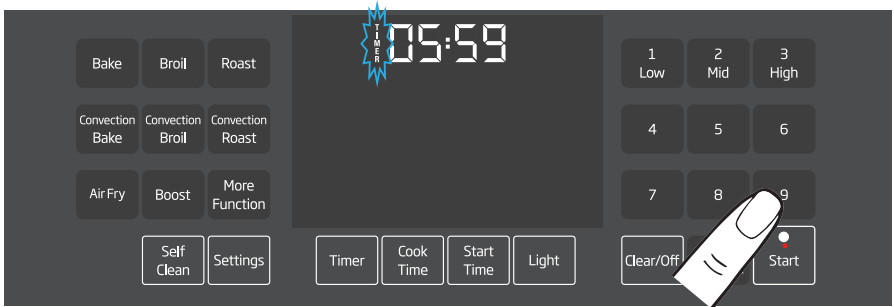
The oven timer can be used as a warning or reminder and operates separately from the oven functions. It can be used for any purpose with the oven on or in standby. The timer can be used in conjunction with the oven functions and will not interrupt or change the time set by the function. It can be useful to set the timer as a reminder to flip items in the oven at certain time, without interrupting the timed cycle of an oven function.

### 6.5.1 SETTING AN ALARM

1. Touch “Timer” on the touchpad.



2. Using the numeric keypad, enter desired time period.



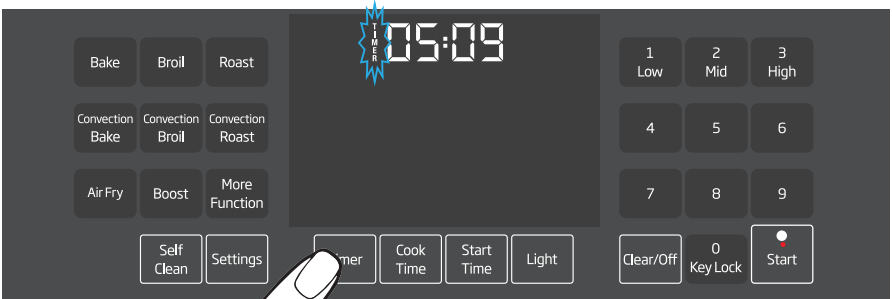
3. Confirm selection and start the timer by touching “Start” on the touchpad. Selection will automatically confirm by waiting approximately 10 seconds.
4. When the time period reaches “00:00”, an alarm will sound and “Timer” and “End” will start flashing in the display.
5. To stop the audible alarm, touch any key on the touchpad.

**Note:** Maximum alarm period is 5:59 hours. If a value greater than 5:59 is set, the clock will return an error.

# OPERATION

## 6.5.2 CANCEL AN ALARM

1. To cancel an alarm after it has been set, touch “Timer” on the touchpad.



2. Touch “Clear/Off” on the touchpad.



## 6.6 MANUAL COOKING MODE (STANDBY POSITION)

After power is supplied to the oven and the time of day has been set, the display will show the time and manual cooking symbol, indicating the oven is in the standby position. This indicates the oven can be operated manually without setting the timer.

When standby mode is active, the following areas of the touchpad are active and can be used:

- Bake
- Broil
- Roast
- Convection Broil
- Convection Bake
- Convection Roast
- More Functions
- Self-Clean
- Settings
- Light
- Key Lock
- AirFry
- Timer

# OPERATION

## 6.7 BAKE, CONVECTION BAKE, ROAST, CONVECTION ROAST AND AIR FRY

1. First, select the desired cook program on the display left side of the control panel from the display:



2. Using the Keypad on the right, key in the desired cooking temperature.
3. Touch "Start" on the touchpad to begin the oven function at the desired temperature setting. (example: Bake)

**Note:** Setting the Bake function and "350 F" temperature setting.



4. To adjust temperature setting after oven function has begun, touch the oven function on the touchpad and enter new desired temperature setting.

# OPERATION

## 6.8 BROIL AND CONVECTION BROIL

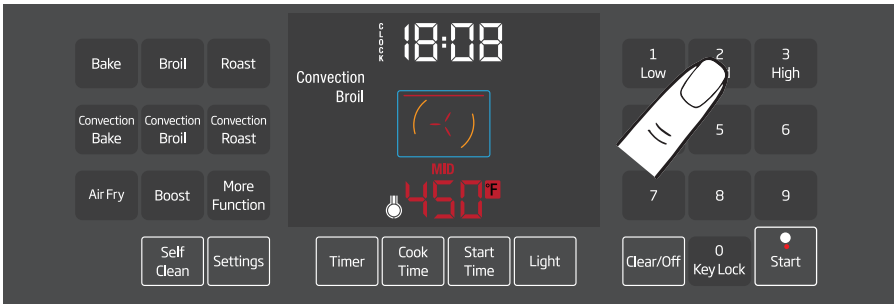
### CAUTION

This unit is a closed door broiling system. Leaving the door ajar can cause damage to the electronic controls and may cause risk of injury.

1. First, select the desired cook program on the left side of the control panel.



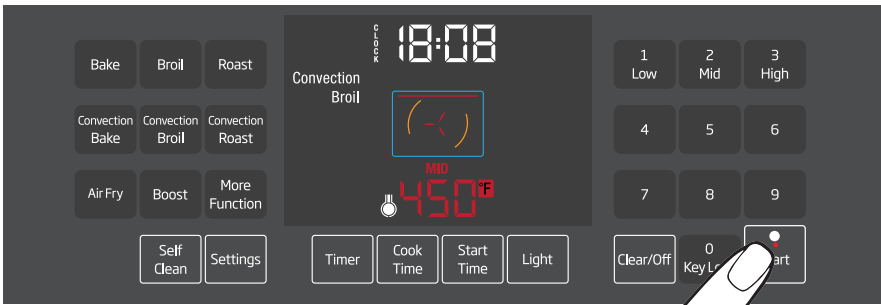
2. Select and touch “1-Low”, “2-Mid”, or “3-High” on the numeric keypad to set desired broil temperature setting.



3. Touch “Start” on the touchpad to begin the oven function at the desired temperature setting.



# OPERATION



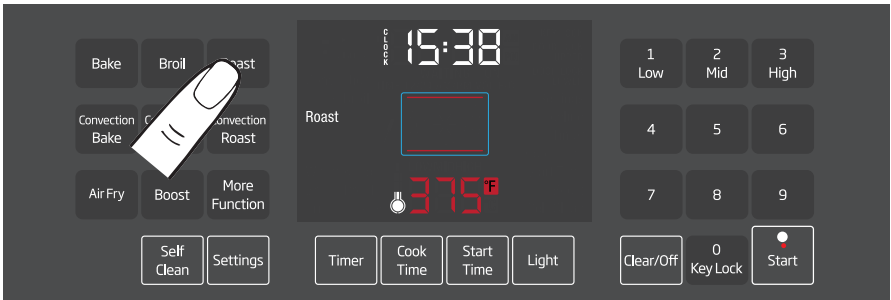
4. To adjust temperature setting after oven function has begun, touch the oven function on the touchpad and enter new desired temperature setting.

**Note:** Setting the Convection Broil function and “2-Mid” temperature setting shown.

## 6.10 TIME COOK - IMMEDIATE START

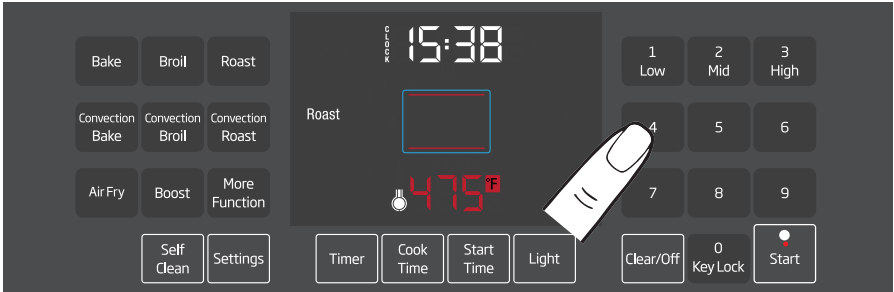
This Timed Cook mode allows you to set a Cook Mode, temperature and duration. Cooking will begin immediately.

1. First, select the desired cook program on the display left side of the control panel from the display:

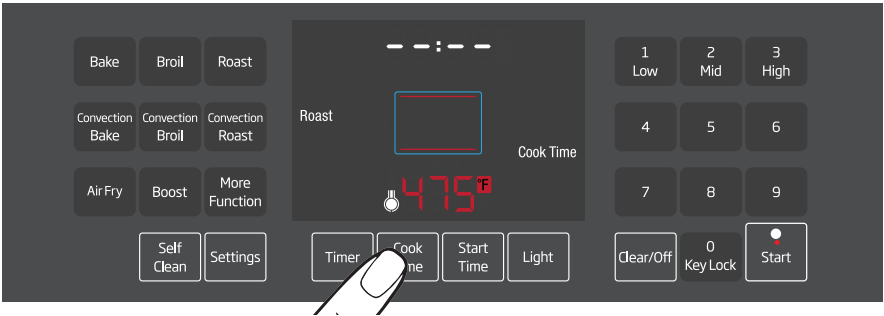


# OPERATION

- Using the Keypad on the right, key in the desired cooking temperature.



- Touch "Cook Time" on the touchpad once. "Cook Time" and "--:--" indicator will begin flashing on the display.



- Using the Keypad on the right, enter the desired cook time (For Example for 25 minutes touch 2 then 5)



## OPERATION

5. Touch “Start” on the touchpad to begin the oven function at the desired temperature and cook time setting.



6. “On” and “Cook Time” indicator illuminates and oven will heat to the preset temperature and remain on for the duration of the time set.
7. When cooking has completed, the alarm will sound.
8. Touch any key to stop the alarm.

**Note:** Setting the Roast function, “475 F” temperature, 25 minute cook time setting shown.

# OPERATION

## 6.11 TIME COOK - DELAYED START

This Timed Cook - Delayed mode allows you to set a Cook Mode, temperature as well as the START Time and Duration . Use this mode if you want the cooking to begin at a later time.

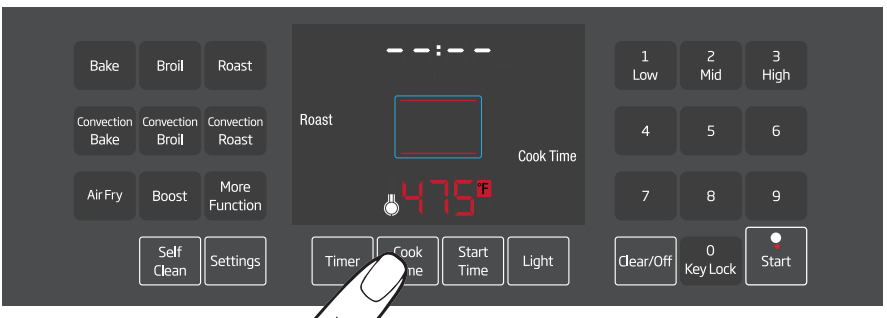
1. First, select the desired cook program on the display left side of the control panel from the display:



2. Using the Keypad on the right, key in the desired cooking temperature.



3. Touch "Cook Time" on the touchpad once. "Cook Time" and "--:--" indicator will begin flashing on the display.

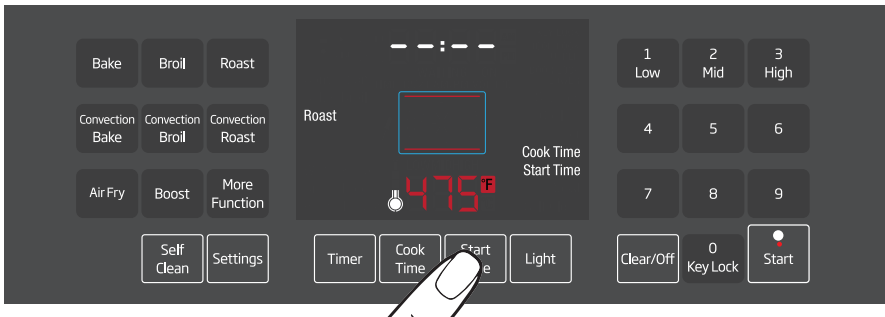


# OPERATION

- Using the Keypad on the right, enter the desired cook time (For Example for 25 minutes touch 2 then 5)



- Touch "Start Time" on the touchpad once. "Start Time" and "--:--" indicator will begin flashing on the display.

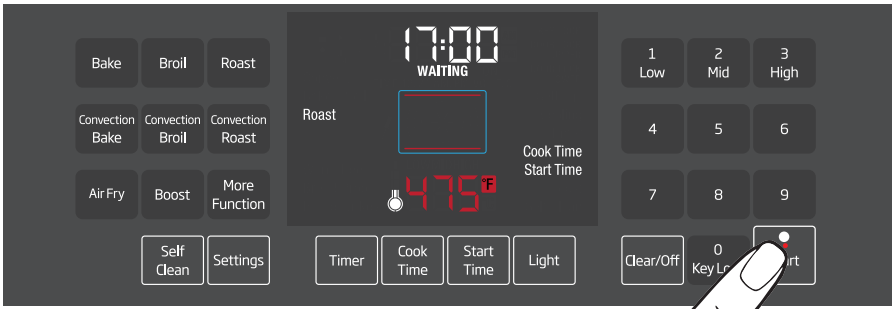


- Using the Nummeric keypad, set the START TIME that you wish to begin the cook cycle (Example: 1-7-0-0) .



# OPERATION

7. Touch “Start” on the touchpad. “Waiting” indicator will remain illuminated until the set start time on the display.




8. The oven will automatically start the set oven function at the set temperature, and cook for the set cook time.
  9. When cooking has completed, the alarm will sound.
  10. Touch any key to stop the alarm.
- Note:** Setting the Roast function, “475 F” temperature, 25 minute cook time and “17:00” start time setting shown.

**Note:** To cancel the program, touch “Cancel upper” on the touchpad.

## 6.12 MEAT PROBE

The probe is used to measure the central temperature of meats and poultry such as chicken or turkey by sticking the thin and long part into the meat and attaching the other end to its slot on the side wall of the chassis.

Measured inner temperature of the food indicates the doneness level of the meat.

 symbol appears on the display of the oven when the probe is attached to its slot on the side wall of the chassis. It can be used with the Probe; Bake, Convection Bake, Roast, Convection Roast, Prime Turkey functions.

### Using the probe:

1. Select one of the oven functions which allows using the probe.
2. To adjust the food central temperature, touch “Meat Probe” button on the control panel. Probe icon will start to blink in the display and default food temperature will be displayed. Enter the food central temperature with the numbers on the right hand side. and then press “Start”.
3. To adjust the oven inner temperature, enter the oven inner temperature with the numbers on the right hand side while °F or °C is blinking. And then press “Start” to start cooking.

## OPERATION

4. The temperature that appears on the display during cooking is the food central temperature measured by the probe.
5. Cooking is terminated automatically once the adjusted food central temperature is attained.

### Important Notes:

**Note:** The “Probe” symbol flashes rapidly on the display where meatprobe is not allowed for the selected cooking function.

**Note:** Use of probes other than the one provided with this product may result in damage to the probe or oven control.

**Note:** Use the handles of the probe and plug when inserting and removing them from the food and outlet.

**Note:** To avoid damaging your probe, do not use tongs to pull on the cable when removing it.

**Note:** Insert the probe completely into the meat. It should not touch bone, fat or gristle.

**Note:** Never store the probe inside the oven when it is not in use.

**Note:** Take the meat probe out of the oven when the Self-Clean mode is activated.

**Note:** Do not remove the probe from its slot on the side wall when the cooking is over; wait for it to cool down. Heat may cause burns..

**Note:** Do not remove the probe from its slot on the side wall when the cooking is over; wait for it to cool down. Heat may cause burns..

**Note:** Use heat-resistant gloves to remove the probe when the cooking is over.

**Note:** Stick the probe to the center of the food. If the tip of the probe is close to the bone or surface of the meat, cooking will be terminated before the de-sired doneness level is attained.

**Note:** Food central temperature can be set between 100-210°F (40-100 °C).

**Note:** Cooking time is not indicated when the meat probe is attached.

**Note:** It is not suggested to set the cooking time for the best cooking results with meat probe.

**Note:** In case of cooking without meat probe, the oven temperature and the oven set temperature are displayed alternately until the oven temperature reaches the set temperature. After that, oven set temperature displayed.

## OPERATION

**Note:** In case of cooking with meat probe, the oven temperature and the oven set temperature are displayed alternately until the oven temperature reaches the set temperature. After that, meat probe's real temperature displayed.

**Note:** Cooking cannot be started in functions where the meat probe cannot be used.

### 6.13 SABBATH

1. To activate the Sabbath feature, select Sabbath mode by pressing more function button.
2. Then adjust the desired oven temperature and cooktime if needed. Then touch "start" button.

**Note:** The Sabbath mode will override the max 6 hour operation limit and the appliance will stay on until the cooking features are canceled with a limit of 72 hours.

3. Once the feature is set, "SAbb" will appear in the display indicating the oven is properly set for the Sabbath feature

**Note:** The oven control will no longer provide audible tones or display any further changes when the Sabbath feature is active.

**Note:** The oven light will remain off during the Sabbath mode. The oven door will not activate the interior oven lights when the oven door is opened or closed.

**Note:** If cooktime is adjusted, the heaters will be off when the time is over but the oven display will remain as it is.

4. To cancel sabbath mode, touch Clear/Off and Light button for 3 seconds.



# OPERATION

## 6.14 SUGGESTED BAKE/ROAST TIMES CHART

Food	Cooking Mode	Oven Temp.	Number of Racks	Rack Position	Time (min.)	Pan Size and Type	Explanation
Sponge cake	Bake	350°F (175°C)	Single	4	25 - 35	8" (200mm) or 9" (230mm) round	The cakes are positioned in the middle of the oven. Bake foods with 1" (25 mm) - 1.5" (38 mm) space between pans and oven wall.
Sponge cake	Convection Bake	325°F (160°C)	Single	4	20 - 30	8" (200mm) or 9" (230mm) round	The cakes are positioned with the top rack cakes toward the rear of the oven and lower rack cakes towards the oven door. Bake foods with 1" (25 mm) - 1.5" (38 mm) space between pans and oven wall.
Sponge cake	Convection Bake	325°F (160°C)	Multiple	3 and 5	20 - 30	8" (200mm) or 9" (230mm) round	The cakes are positioned with the top rack cakes toward the rear of the oven and lower rack cakes towards the oven door. Bake foods with 1" (25 mm) - 1.5" (38 mm) space between pans and oven wall.
Bread loaf (leavened)	Bake	400°F (205°C)	Single	2	40 - 50	Baking tray	
Bread loaf (leavened)	Convection Bake	400°F (205°C)	Single	2	35 - 45	Baking tray	
Puff pastry	Convection Bake	375°F (190°C)	Multiple	3 and 5	15 - 20	Cookie sheet	The sheets are positioned with the top rack sheet toward the rear of the oven and lower rack sheet towards the oven door. Bake foods with 1" (25 mm) - 1.5" (38 mm) space between pans and oven wall.
Fresh pizza, thin	Pizza	425°F (220°C)	Single	2	8 - 15	Pizza pan or baking tray	
Fresh pizza, thick	Pizza	425°F (220°C)	Single	2	12 - 20	Pizza pan or baking tray	
Frozen pizza, thick	Pizza	425°F (220°C)	Single	2	10 - 15	Pizza pan or baking tray	
Chicken, whole (4-5 lb)	Convection Roast	375°F (190°C)	Single	3	70 - 90	Roasting pan or broiler tray	Minimum internal temperature is 180°F (85°C) in thigh.
Turkey, whole, unstuffed (18-20 lb)	Convection Roast	325°F (160°C)	Single	1	150 - 180	Roasting pan	Minimum internal temperature is 180°F (85°C) in thigh. Foil the top surface of turkey to prevent browning in last 30 minutes of cooking, if necessary.
Sirloin, boneless (4-4.5 lb)	Convection Roast	325°F (160°C)	Single	3	55 - 70	Broiler tray	Internal temperature is 145°F (62°C) for medium-rare, 160°F (71°C) for medium.
Toast bread	Broil	High	Single	5	2 - 2:30	Broiler tray	Place broiler tray centrally located under broil element.

## OPERATION

Food	Cooking Mode	Oven Temp.	Number of Racks	Rack Position	Time (min.)	Pan Size and Type	Explanation
Chicken thigh (2-2.5 lb)	Broil	High	Single	4	Side 1: 16 - 20 Side 2: 8 - 12	Broiler tray	Place broiler tray centrally located under broil element. Minimum internal temperature is 180°F (82°C) in thigh.
Chicken thigh (2-2.5 lb)	Broil	Mid	Single	4	Side 1: 20 - 24 Side 2: 14 - 16	Broiler tray	Place broiler tray centrally located under broil element. Minimum internal temperature is 180°F (82°C) in thigh.
Ground beef, (0.3" - 0.5" thick, 6 patties)	Broil	High	Single	4	Side 1: 5 - 7 Side 2: 3 - 5	Broiler tray	Place broiler tray centrally located under broil element.
Hamburger, frozen (0.3" - 0.5" thick, 6 patties)	Broil	High	Single	4	Side 1: 7 - 10 Side 2: 2 - 4	Broiler tray	Place broiler tray centrally located under broil element.
Preheat over before cooking To speed up the preheating time in the bake function you can activate the booster. Preheat oven for 5 - 6 minutes prior to broiling.							

### 6.15 AIR FRY TIMES CHART

It is suggested to perform small-volume and vegetable-type foods in general

Food	Cooking Mode	Oven Temp.	Rack Position	Time (min.)	Explanation
Chicken wing	Air Fry	400°F (205°C)	3&4	15 - 25	Oven tray on the lower rack, broil tray on the wire shelf on the upper rack
Fresh potatoes	Air Fry	400°F (205°C)	3&4	10 - 20	Oven tray on the lower rack, broil tray on the wire shelf on the upper rack
Chicken leg	Air Fry	400°F (205°C)	3&4	20 - 30	Oven tray on the lower rack, broil tray on the wire shelf on the upper rack
Nuggets	Air Fry	400°F (205°C)	3	15 - 25	Oven tray on the lower rack, broil tray on the wire shelf on the upper rack

# 7

## MAINTANCE AND CARE

Regular cleaning and maintenance will extend the service life of the oven and decrease the possibility of failures.

### DANGER

#### TO AVOID THE RISK OF ELECTRICAL SHOCK

- Disconnect power to the appliance at the main fuse or circuit breaker before cleaning.
- **DO NOT** use steam cleaners to clean the appliance.

### WARNING

To avoid risk of serious injury, allow oven to cool before cleaning. Hot surfaces may cause burns!

### CAUTION

- Do not use oven cleaners.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven or oven door glass since they can scratch the surface, which may result in shattering of the glass.

## 7.1 CLEANING THE OVEN

Clean the appliance thoroughly after each use. This will help eliminate an accumulation of dust and debris that could burn during the next cooking cycle.

Use a damp cloth, not abrasive chemicals, to clean the interior and exterior components of the oven. Use a soft, dry cloth for drying.

### 7.1.1 CONTROL PANEL

Clean the control panel with a damp cloth, removing any accumulation of residue or debris, and wipe dry.

### 7.1.2 OVEN CAVITY

Special cleaning products are not required. Wipe oven clean with a damp cloth to remove any accumulation of dust and debris. For best results, clean oven while it is warm.



Remove four screws and the steel rack from the oven side wall. Use a damp cloth to remove any accumulation of residue and debris from oven side wall. Install the steel rack to oven side wall with four screws.

**Note:** The oven door can be removed to gain easier access for cleaning the interior of the oven (see Removing the Oven Door).

## MAINTENANCE AND CARE

### 7.1.3 OVEN DOOR

Clean the oven door using a sponge or cloth with mild soap and warm water and wipe dry. Do not clean the door gasket. The fiberglass gasket is sensitive and can easily be damaged. Replace the door gasket if damaged or torn. Contact authorized service for assistance.

### 7.1.4 USING THE SELF-CLEAN FUNCTION

Self clean should be used depending on usage. On average after every 10 cooking cycles. The self clean mode has three settings for different levels of cleaning: Low setting lasts 3 hours, Mid setting lasts 4 hours, and High settings lasts 5 hours.

**Note:** The oven lock will engage during the self-clean cycle.

#### WARNING

To avoid risk of serious injury or death and to prevent fire and smoke damage:

- Remove all accessories from the oven before starting a self-clean cycle.
- Remove all oven racks. Failure to do so will cause racks to turn a bluish color.
- Remove dirt from exterior surfaces and oven interior with a damp cloth, wipe grease and food soils from the oven. Excessive amounts of grease may ignite.
- Do not touch the oven during the self-clean cycle. Keep children away from the oven.

#### WARNING

If a fire ignites in the oven during self-clean, turn the oven off and wait for the fire to extinguish. Do not attempt to force the oven door open before the automatic lock disengages. Failure to follow these instruction may result in serious injury or death.

#### WARNING

If the self-clean function malfunctions or there is a power failure during the self-clean cycle, disconnect the power supply and call a qualified service technician. If a fire ignites in the oven during self-clean, turn the oven off and wait for the fire to extinguish. Do not attempt to force the oven door open before the automatic lock disengages. Failure to follow these instruction may result in serious injury or death.

#### CAUTION

Some birds and pets are sensitive to the fumes given off during the self-clean cycle. Always move birds and pets to another closed and well-ventilated room. Ensure the kitchen has proper ventilation during the self-clean cycle.

# MAINTENANCE AND CARE

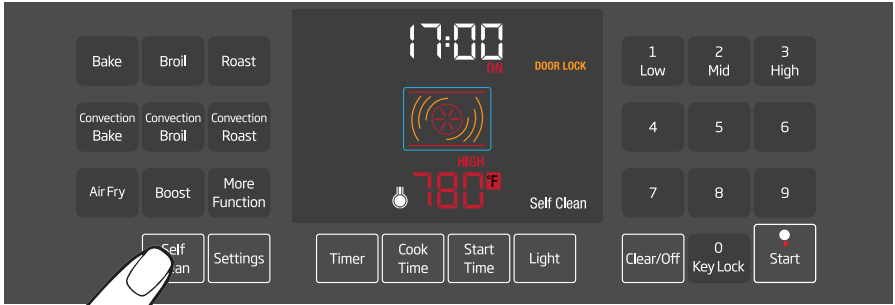
**Note:** The lamp does not operate during a self-clean cycle.

**Note:** The self-clean function will not operate if the oven is hot before starting. Allow oven to cool.

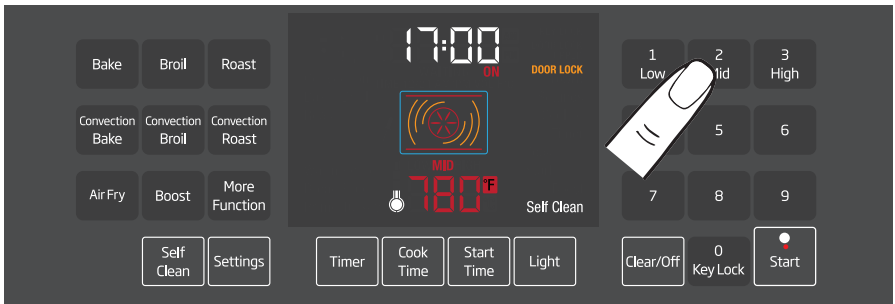
**Note:** Due to the high temperature used during self-cleaning, smoke and a strong odor may emit from the oven.

**Note:** During the self-clean cycle in a cavity, the other cavity can not be used for cooking or self-cleaning.

1. Using a damp cloth, remove any accumulation of dust or debris from interior and exterior surfaces of the oven.
2. Touch “Self Clean” on the touchpad to initiate the self clean function.



3. Select 1-Low, 2-Mid, or 3-High on the numeric keypad to set desired cleaning level.



**Note:** The duration cannot be changed once the self-clean cycle starts.

4. Touch “Start” on the touchpad to begin the self-clean cycle for the set time frame.

# MAINTENANCE AND CARE



## **WARNING**

To avoid risk of serious injury or death, allow oven to cool completely before opening the oven door.

5. When cleaning has completed, the door will remain locked until a safe temperature is attained.

When cooled down, remove ash and any dust or debris from the interior of the oven with a damp cloth.

**Note:** After a self-clean cycle, remove soil deposits with vinegar water.

### 7.1.5 REPLACING THE OVEN LAMP

## **DANGER**

**BEFORE REPLACING THE OVEN LAMP, DISCONNECT POWER TO THE APPLIANCE AT THE MAIN FUSE OR CIRCUIT BREAKER TO AVOID THE RISK OF AN ELECTRICAL SHOCK.**

## **WARNING**

To avoid risk of serious injury, allow oven to cool before replacing the oven lamp. Hot surfaces may cause burns!

Light bulb replacement is considered a routine maintenance item.

The oven lamp is a special electric light bulb that can resist up to 573°F (300°C). See Technical Specifications for details. Oven lamps can be obtained from Authorized Service Agents.

The oven lights can be illuminated by touching the light key on the control panel. The lights are switched on when the door is opened or when the oven is in a cooking cycle.

The oven lights are not illuminated during self clean. Each light assembly consists of a removable lens and a light bulb, as well as a light socket housing that is fixed in place.

The position of lamp might vary from the figure shown.

## MAINTENANCE AND CARE

### 7.1.6 SIDE WALL BULB REPLACEMENT

1. Turn power off at main fuse or circuit breaker.
2. Remove the side wall wire rack (see Cleaning the Oven).



3. Using a screwdriver, gently pry protective glass cover away from oven side wall and remove from oven side wall.



4. Pull bulb out of housing and install new bulb.
5. Press protective glass cover into place on oven side wall and install the side wall wire rack.

## MAINTENANCE AND CARE

### 7.1.7 REAR CAVITY BULB REPLACEMENT

1. Turn power off at main fuse or circuit breaker.



2. Rotate glass cover counterclockwise and remove.



3. Pull bulb out of housing and install new bulb.
4. Install glass cover and rotate clockwise to secure in place.



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## TROUBLESHOOTING

Consult your Authorized Service Agent or the dealer where you purchased the product if the instruction above do not remedy your issue. Never attempt to repair a defective product yourself.

Oven emits steam when in use	<ul style="list-style-type: none"> <li>• Steam escaping during operation is normal. No corrective action needed.</li> </ul>
Metallic noises emitted during heating and cooling	<ul style="list-style-type: none"> <li>• Metal parts expand during temperature change. No corrective action needed.</li> </ul>
Product does not operate	<ul style="list-style-type: none"> <li>• Defective or tripped main fuse or circuit breaker. Reset fuse or breaker. If defective, have an electrician replace the circuit breaker.</li> <li>• Key lock enabled. Disable key lock, see Operation.</li> </ul>
Oven lights do not turn on	<ul style="list-style-type: none"> <li>• Defective oven light bulb. Replace bulb.</li> <li>• Defective or tripped main fuse or circuit breaker. Reset fuse or breaker. If defective, have an electrician replace the circuit breaker.</li> </ul>
Oven does not heat	<ul style="list-style-type: none"> <li>• Function and/or temperature not set. Set function and/or temperature.</li> <li>• Time not set. Set the time.</li> <li>• Defective or tripped main fuse or circuit breaker. Reset fuse or breaker. If defective, have an electrician replace the circuit breaker.</li> </ul>
Clock display blinking or clock symbol on	<ul style="list-style-type: none"> <li>• Power outage occurred. Set oven time, see Settings.</li> </ul>

The warranties provided by Beko in these statements only apply to Beko electric and gas rangetops sold to the original purchaser or homeowner in the US and Canada. The warranty is not transferable. To obtain warranty service, please contact our nearest distributor as listed by state and province. You will need your electric and gas rangetops model number, serial number, retailer name and address, where purchased and purchase date / installation date. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. Also, please make sure you register your product for warranty at [www.beko.us](http://www.beko.us)

1 year (\*) full warranty from date of first installation

Beko will repair or replace at no cost to the consumer any defective parts of the electric and gas rangetops if used under normal household conditions

(warranty is void if the product is used commercially e.g., bed + breakfast, nursing home etc.). Service must also be performed by an authorized Beko service agency. (Cosmetic defects must be reported within 10 business days from installation). 1 year warranty on the accessories is for the parts only and does not include labor.

2 year\*\* limited warranty from date of first installation (Parts only) Beko will repair or replace any parts at no cost to the consumer if material defects or workmanship have caused the damage or failure of these components. Again the electric and gas rangetops must have been used under normal household conditions and not commercially as stated above (Labor charges are the responsibility of the consumer).

2-5 year (\*, \*\*) limited warranty from date of first installation

(parts only 2-5 years) Beko will repair or replace any compressors, evaporators, condensers and dryers at no cost to the consumer if material defects or workmanship have caused the damage or failure of these components.

The electric and gas rangetops must have been used under normal household conditions and not commercially (Labor charges are the responsibility of the consumer)

Disclaimers of warranties and exclusions:

Warranty does not cover service costs by an authorized service agent to correct installation, electrical problems or educational instruction on the use of the electric and gas rangetops. The warranty also does not cover defects or damage caused by an act of God (such as storms, floods, fires, mudslides, etc.), damage cause by use of the electric and gas rangetops for purposes other than those for which it was designed, misuse, abuse, accident, alteration, improper installation, maintenance, travel fees, service calls outside normal service hours, pick up and delivery, any food loss due to product failure, unauthorized service work or work.

This product is fully tested and went through official quality assurance inspections before leaving the original manufacturing site. Warranty terms for this Beko house-hold appliance is not valid if the product is altered, tampered, modified, additional parts assembled, fixed and re-packed by an authorized distributor, servicer, a third party retailer, reseller or by any other unauthorized person(s).

TO THE EXTENT PERMITTED BY LAW, THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. BEKO UNDERTAKES NO RESPONSIBILITY FOR THE QUALITY OF THIS PRODUCT EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT. BEKO ASSUMES NO RESPONSIBILITY THAT THE PRODUCT WILL BE FIT FOR ANY PARTICULAR PURPOSE FOR WHICH YOU MAY BE BUYING THIS PRODUCT, EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT.

Beko does not assume any responsibility for incidental or consequential damages. Such damages include, but are not limited to, loss of profits, loss of savings or revenue, loss of use of the electric and gas rangetops or any associated equipment, cost of capital, cost of any substitute equipment, facilities or services, downtime, the claims of third parties, and injury to property. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusion may not apply to you.

(\*) Installation date shall refer to either purchase date or 5 business days after delivery of the product to the home, whichever is later.

(\*\*) Parts replaced will assume the identity of the original parts + their original warranty.

No Other Warranties. This Warranty Statement is the complete and exclusive warranty from the manufacturer. No employee of Beko or any other party is authorized to make any warranty statements in addition to those made in this Warranty Statement.

Please keep this warranty card, user manual and your sales slip for future reference.

#### HOW TO GET SERVICE

Please contact your local authorized Beko dealer, or call our Toll Free Customer Hotline number at 1-888-352 BEKO (2356) for direction to an Authorized Beko Service Agent or contact via <http://www.beko.us>. You can also look up for authorized dealer list at "Where To Buy" section at the website for further reference.



