



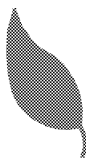
Built-in oven

9622 /

Please read these instructions before installation or using your appliance!

Dear Customer,

By purchasing this product you have chosen an appliance of advanced technology and high quality.



The appliance was produced in modern facilities which meet all environmental standards.

The instructions will help you to operate the appliance quickly and safely.

- Upon delivery, please check that the appliance is not damaged. If you note any transport damage, please contact your point of sale immediately and do not connect and operate the appliance!
- Before you connect and start using the appliance, please read this manual and all enclosed documents. Please note in particular the safety instructions.
- Keep all documents so that you can refer to the information again later on. Please keep your receipt for any repairs which may be required under warranty.
- When you pass on the appliance to another person, please provide all documents with it.

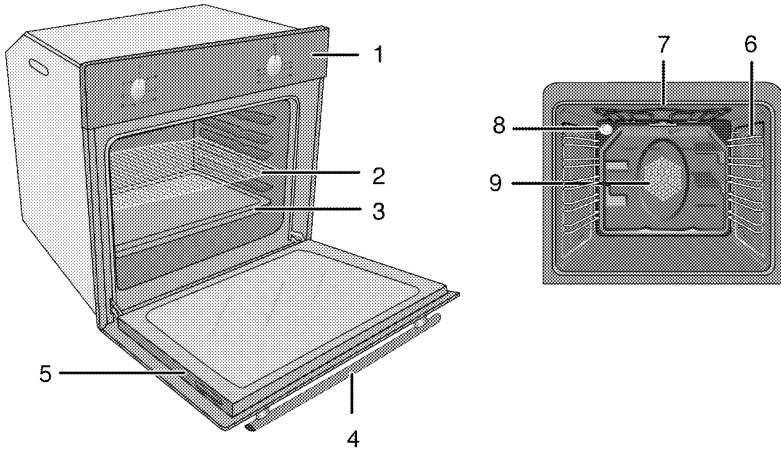


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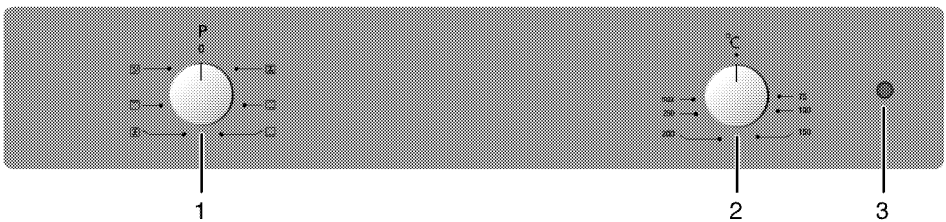
1 GENERAL INFORMATION

Overview



- 1 Control panel
- 2 Wire shelf
- 3 Tray
- 4 Handle
- 5 Door

- 6 Shelf positions
- 7 Top heating element
- 8 Lamp
- 9 Fan motor (behind steel plate)



- 1 Function knob
- 2 Thermostat knob

- 3 Thermostat lamp

Technical Data

Voltage/frequency	220-240 V ~ 50 Hz
Total electric consumption	2.4 kW
Fuse protection	min. 16 A
Cable type / cross section	H05VV-FG 3 x 1,5 mm ²
Cable length	max. 2 m
Outer dimensions (height/width/depth)	595 mm/594 mm/567 mm
Installation dimensions (height/width/depth)	**590 or 600 mm/560 mm/min. 550 mm
Main oven	Multifunction oven
Energy efficiency class [#]	A
Inside illumination	15/25 W
Grill power consumption	2.2 kW

[#] Basis: In electrical ovens, the data on energy labels are in conformity with EN 50304. Values were determined under standard load and convection/hot air (if available). Heating mode with an energy efficiency rating specified by EN 50304 is determined in accordance with below priority order depending on functions (modes) availability on the product. 1- Eco fan heating, 2-Slow cooking, 3-Fan heating (hot air), 4-Top and bottom heat with convection air, 5-Top and bottom heating.

** See *INSTALLATION*, page 10.

Accessories supplied with the unit

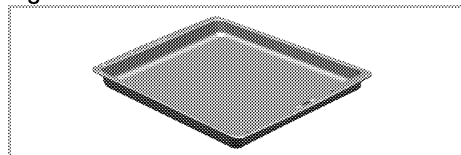


Important

Accessories supplied can vary depending on the product model. All the accessories described in the user manual may not exist on your product.

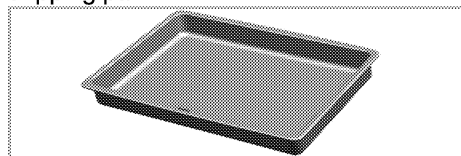
Baking tray

Can be used for pastries, frozen foods and big roasts.



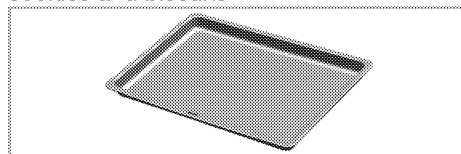
Deep roasting tray

Can be used for pastries, big roasts, foods with liquid content and during grilling as dripping pan.



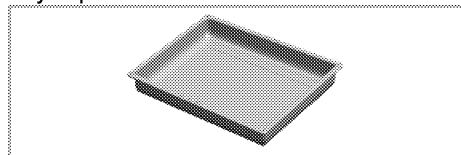
Pastry tray

It is recommended for pastries such as cookies and biscuits.



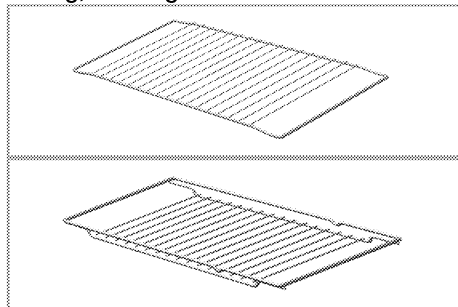
Small baking tray

Can be used for small portions. This baking tray is placed onto the wire shelf.



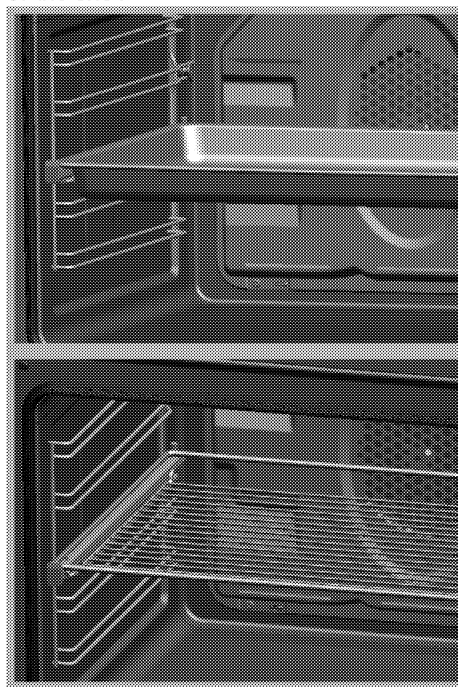
Wire shelf

Can be used for roasting and as deposit for baking, roasting and casserole dishes.



Proper positioning of the wire shelf and tray on sliding shelves

Trays and wire shelves used together with the sliding shelf must be positioned as their corresponding sides will base on the pins of the shelf.



2 SAFETY INSTRUCTIONS

Explanation of safety instructions

The following types of safety instructions and information are used in this manual. They can be distinguished by the symbol and the initial signal word.



DANGER

High risk of personal injury.

Non-observance may or will cause serious injuries or death.



CAUTION

Risk of personal injury.

Non-observance may or will cause minor or medium injuries.



NOTICE

Risk of material damage.

Non-observance may or will cause damage on the appliance or other objects.



Important

Tip for the user.

Useful information on how to use the appliance. No injury risk information.

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.
- Do not carry out any repairs or modifications on the appliance. However, you may remedy some malfunctions; see *TROUBLESHOOTING, page 22*.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates in high temperatures and may cause fire since it will catch fire when it gets in contact with hot surfaces.
- Do not heat closed food containers and glass jars. Pressure that may build-up in the jar can cause it to burst.
- Ensure that no flammable materials are adjacent to the appliance as the sides become hot during use.
- 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.

- Appliance may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heating elements etc. Keep children away!
- Always use heat-resistant gloves when putting or removing the dishes into/from your oven.
- Rear surface of the oven gets hot when it is in use. Gas / Electric connection should not touch the rear surface, otherwise the mains cable may get damaged. Do not trap the mains cable between the hot oven door and frame. Do not route the mains cable over the hot cooking section. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Check all controls on the appliance are switched off after use.



Important

Call the authorised service for installation of the appliance to be used. After this procedure, guarantee period will be started.

Safety for children

- Accessible parts of the appliance will become hot whilst the appliance is in use and until the appliance has cooled, 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.
- 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.

Safety when working with electricity

- Any work on electric equipment and systems may only be carried out by authorized qualified persons.
- Even if the oven is off, the cooling fan continues working for a while after turning off the oven.
- In case of any damage, switch off the appliance and disconnect it from the mains supply by removing the fuse or switching off the circuit breaker.
- Ensure that the fuse rating is correct.

Intended use

The appliance is designed for domestic use only. Commercial use is not admissible.

This appliance should not be used for heating purposes.

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

Disposal

Packaging material



DANGER

Risk of suffocation by the packaging materials!

Keep children away from the packaging materials.

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 and saves precious raw materials.

Old equipment



This appliance bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this appliance must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment. For further information, please contact your local or regional authorities.

Electronic appliances not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances.

Future transportation



NOTICE

Do not place other items on the top of the appliance. The appliance must be transported upright.

Store the appliance's original box and transport the appliance in its original carton. Follow the guidance marks that are printed on the carton.



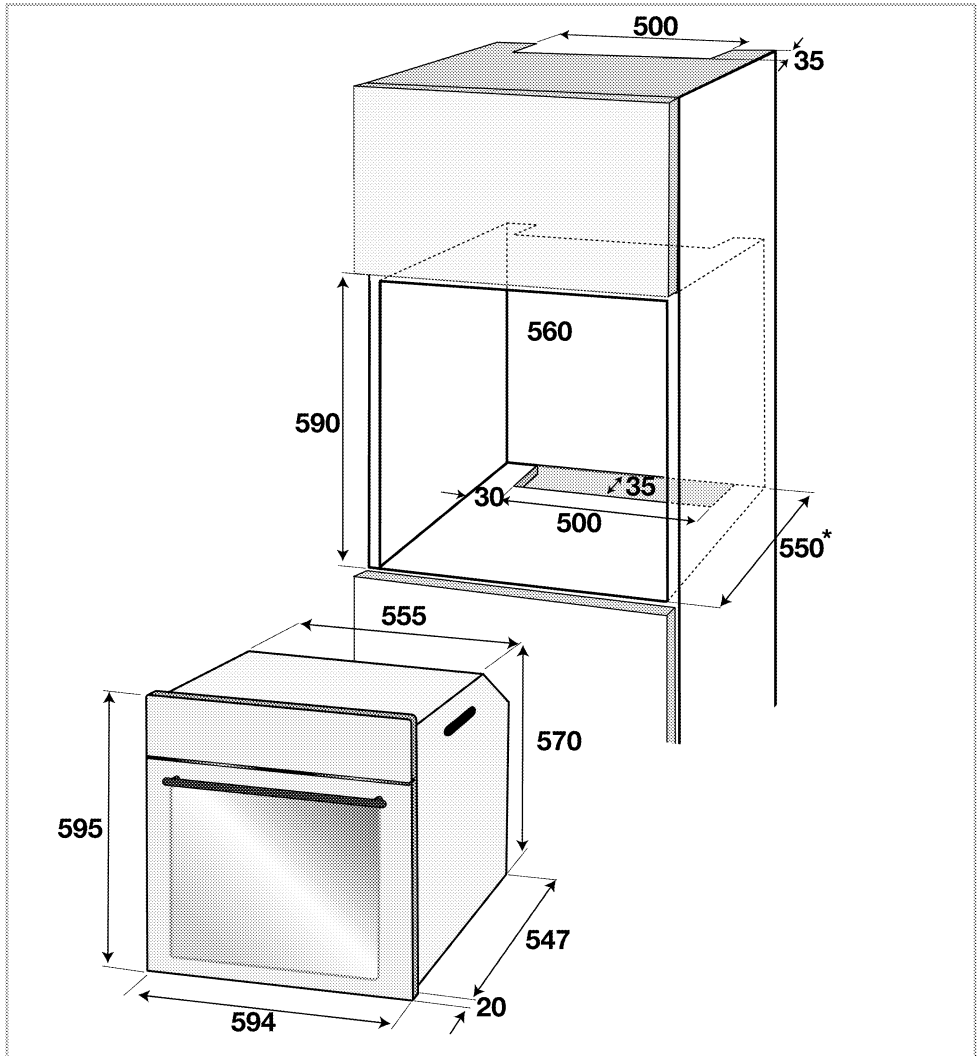
Important

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.



* min.

Installation and connection



NOTICE

Material damage!

The door handle must not be used for lifting or moving the appliance.

- For installation the appliance must be connected in accordance with all local gas and/or electrical regulations.

- Carry the appliance with at least two persons.
- Use the slots or wire handles located at both sides to move the appliance.



NOTICE

If the appliance has wire handles, push the handles back into the side walls after moving the appliance.

Connection to the mains supply

i Important
This appliance must be earthed!
Our company shall not held responsible for any damage caused by using the appliance without earthed socket.

! DANGER
Risk of electric shock, short circuit or fire by unprofessional installation!
The appliance may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after correct installation.

! DANGER
Risk of electric shock, short circuit or fire by damage of the mains lead!
The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance.
If the mains lead is damaged, it must be replaced by a qualified electrician.

- The mains supply must correspond to the data specified on the type plate of the appliance. The type plate can be seen when the front door is opened.
 - The appliance mains cable must correspond to the specifications and the power consumption; see *Technical Data, page 5*.
-

i Important
The plug should be easily accessible after installation (but not above the hob).

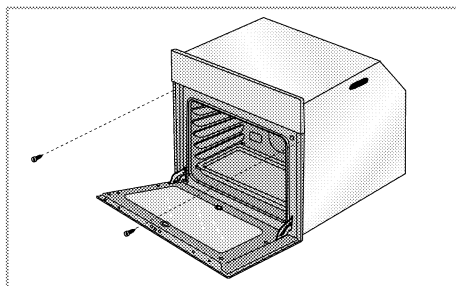
Plug the mains lead into the socket.

! DANGER
Risk of electric shock!

Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

Installation

1. Slide the oven through the cabinet aperture, align and secure.

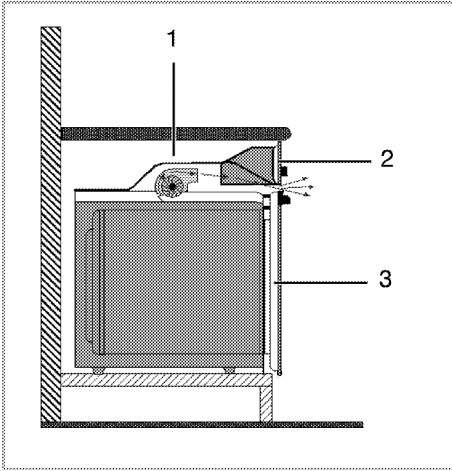


Fix your oven with the 2 screws as indicated in the figure.

Final check

1. Connect the appliance to the mains supply and switch on the mains supply.
2. Check function.

For equipment with a cooling fan



- 1 Fan
- 2 Control panel
- 3 Door

The Built-in cooling fan cools both the built-in cabinet and the front of the appliance.

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

4 PREPARATION

Tips for saving energy

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

- Use dark coloured and enamel coated trays, since the heat transmission will be better.
- While cooking your meals, perform a preheating operation if it is advised in the user manual or cooking instructions.
- During cooking, do not open the oven door frequently.
- Try to cook more than one type of meal within the oven at the same time (You can cook two different meals at the same time by locating cooking bowls on the same shelf). It will be suitable to cook more than one meal after each other. The oven will already be hot.
- Defrost frozen meals before cooking them.
- You can save energy by switching off your oven a few minutes before the end of the cooking time (The oven door should not be opened).

Initial operation

First cleaning of the appliance



NOTICE

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

Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

-
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



WARNING

Hot surfaces may cause burns!

Do not touch the hot surfaces of the appliance. Use oven gloves. Keep children away from the appliance.



Important

Smell and smoke may emit during first heating. Ensure that the room is well ventilated.

Any production residues or conservation layers must be burnt before the first use. Heat up the appliance for about 30 minutes and then switch it off.

Electric oven

1. Take all baking trays and racks from the oven.
2. Close oven door.
3. Select top and bottom heat with the function knob.
4. Select the highest temperature with the thermostat knob; see *How to use the electric oven, page 15*.
5. Heat approximately 30 minutes.
6. Switch off oven; see *How to use the electric oven, page 15*

Grill oven

1. Take all baking trays and wire shelf from the oven.
2. Close oven door.
3. Select highest power of the grill; see *How to operate the grill, page 18*.
4. Heat approximately 30 minutes.
5. Switch off grill; see *How to operate the grill, page 18*

5 HOW TO OPERATE THE OVEN

General information on baking, roasting and grilling



DANGER

Risk of scalding by hot steam!

Take care when opening the oven door as steam may escape.

Tips for baking

- Use non-stick coated appropriate metal plates or aluminum containers or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- It is recommended to place the baking mould in the middle of the rack.
- Keep the oven door closed.

Tips for roasting

- Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey or a large piece of meat.
- Meat with bones takes about 15 to 30 minutes longer before it is cooked than a roast of the same size without bones.
- You should calculate about 4 to 5 minutes cooking time per centimeter height of the meat.
- Let meat rest in the oven for about 10 minutes after the cooking time. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish in a fire-resistant dish should be placed on the rack at the medium or lower level.

Tips for grilling

When meat, fish and poultry are grilled, they quickly get brown, have a nice crust and do not get dry. Flat pieces, meat skewers and sausages, but also vegetables with high water content (e.g. tomatoes and onions) are particularly suited for being grilled.

- Distribute the pieces to be grilled on the wire shelf or the wire shelf on tray in a way that they should not exceed the heater dimensions, and locate them.
- Slide wire shelf or tray into the oven at the desired level. If the grilling is on the wire shelf, locate a dripping pan through the bottom in order to collect the fats.
- Add some water in dripping pan for easy cleaning.

How to use the electric oven



- 1 Function knob
- 2 Thermostat knob

The operating modes of the electric oven are selected with the function knob. The temperature is adjusted with the thermostat knob.

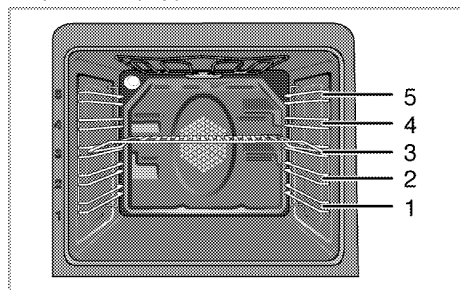
All oven functions are turned off by switching the relevant button to off (upper) position.

Select temperature and operating mode

1. Set thermostat knob to the desired temperature.
 2. Set function knob to the required operating mode.
- » The oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

Switch off electric oven

Turn function knob and thermostat knob to off position (top).



Shelf positions

To obtain the best cooking result, place the wire grill so that it will fit into the opening of the wire shelf as illustrated in the figure.

Operating modes

The order of operating modes shown here might deviate from the arrangement on your appliance.

Top and bottom heat



Top and bottom heat are on. The foodstuffs are heated simultaneously from the upper and lower part. Suitable e.g. for cakes, cookies or cakes and casseroles in baking moulds.

Bottom heat



Only bottom heat is on. Is particularly suitable for dishes, such as pizza, which are required to be baked from bottom.

Top and bottom heat with convection air



Top and bottom heat plus fan (in the rear wall) are on. The hot air is distributed evenly and quickly all over the oven by the fan.

Surface grill



The large grill (under the oven roof) is in operation. Suitable for grilling larger quantities.

- Put big or medium-sized portions in correct shelf position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Grill with convection air



The grill effect is not as strong as with normal grilling.

- Put small or medium-sized portions in correct shelf position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Rapid heating



This mode is used for heating the oven quickly. This mode is **not suitable** for the preparation of food.

- After selecting this mode, choose the desired temperature. The thermostat lamp is lit and the oven is heated.
- When the heating process is completed, the lamp goes off. Now you select the desired operating mode for the preparation of food.

Cooking times table



Important

The values specified have been determined in the lab. The values suitable for you may deviate from these values.

Baking and roasting



Important

Level 1 is the **bottom** level in the oven.

Food	Cooking level number		Rack position	Temperature (°C)	Cooking time (min.) (approx.)
Cake in tray	One level		3	175	25 ... 30
Cake in mould	One level		2	175	40 ... 50
Cakes in paper	One level		3	175	25 ... 30
Sponge cake	One level		3	200	5 ... 10
Cookies	One level		3	175	25 ... 30
Dough pastry	One level		2	200	30 ... 40
Filled savory pastry	One level		2	200	25 ... 35
Leaven	One level		2	200	35 ... 45
Lasagna	One level		2 - 3	200	30 ... 40
Pizza	One level		2	200 ... 220	15 ... 20
Beefsteak (whole)/ Roast	One level		3	25 min. 250 after 180 ... 190	100 ... 120
Lamb haunch (casserole)	One level		3	25 min. 220 after 180 ... 190	70 ... 90
Roast chicken	One level		2	15 min. 250 after 180 ... 190	55 ... 65
Turkey (5.5 kg)	One level		1	25 min. 250 after 180 ... 190	150 ... 210
Fish	One level		3	200	20 ... 30

Tips for baking cakes

1. If pastry is too dry,
 - » Increase the temperature by 10°C and reduce the cooking time.
2. If pastry dropped,
 - » Use less liquid or lower the temperature by 10°C.
3. If pastry is too dark on top,

» Place it on a lower rack, lower temperature, and increase the cooking time.

4. If cooked well on the inside but sticky on the outside,

» Use less liquid, lower the temperature, and increase the cooking time.

Tips for baking pastry

1. If the pastry is too dry,

» Increase the temperature some 10 °C and decrease the cooking time.

- » Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
2. If the pastry takes too long to bake,
 - » Pay care that the thickness of the pastry you have prepared does not exceed the depth of the tray and remain level with it.
 3. If the upper side of the pastry gets browned, but the lower part is not cooked,
 - » Make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between and on the dough layers for an even browning.
 - » Cook the pastry in accordance with the mode and temperature given in the cooking table. If the bottom part is still not browned enough, place it on one-layer-lower shelf next time.

Tips for cooking vegetables

1. If the vegetable dish runs out of juice and gets to dry,
 - » Since using a lid during cooking will keep the juice of the dish in the pan, cook

Cooking times table for grilling

Grilling with electric grill

Food	Insertion level	Grilling time (approx.)
Fish	4...5	20...25 min. #
Sliced chicken	4...5	25...35 min.
Lamb chops	4...5	20...25 min.
Roast beef	4...5	25...30 min. #
Veal chops	4...5	25...30 min. #

depending on thickness

your vegetable dishes in a pan with a lid instead of a tray.

2. If a vegetable dish does not get cooked,

- » Boil the vegetables beforehand or prepare them like canned food and put in the oven.

How to operate the grill



WARNING
Hot surfaces may cause burns!

Close oven door during grilling.

Switch on grill

1. Set the function knob onto the grill symbol.
 2. Preheat for approximately 5 minutes, if it is necessary.
- » The thermostat lamp is switched on.

Switch off grill

1. Turn grill control knob to off position (top).

6 MAINTENANCE AND CARE

General information



DANGER

Risk of electric shock!

Switch off the electricity before cleaning appliance to avoid an electric shock.



DANGER

Hot surfaces may cause burns!

Allow the appliance to cool down before you clean it.



NOTICE

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

Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

Clean the appliance 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 appliance. It is recommended to use warm water with washing liquid, a soft cloth or sponge and use a dry cloth for drying.

Do not use any abrasive cleaning materials!



Important

Do not use steam cleaners for cleaning.

Cleaning the control panel



NOTICE

Damage of the control panel!
Do not remove the control knobs for control panel cleaning.

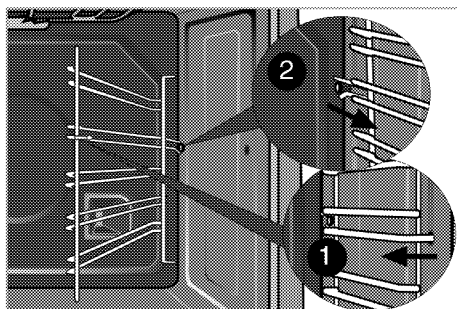
Clean control panel and control knobs.

Cleaning the oven

No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

To clean the side wall,

1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.



Catalytic walls

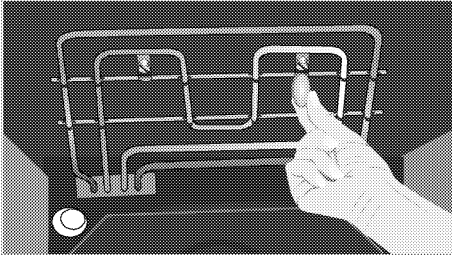
Side walls or just back wall of oven interior may be covered with catalytic enamel.

The catalytic walls of the oven must not be cleaned. The porous surface of the walls is self-cleaning by absorbing and converting spitting fat (steam and carbon dioxide).

Clean oven ceiling

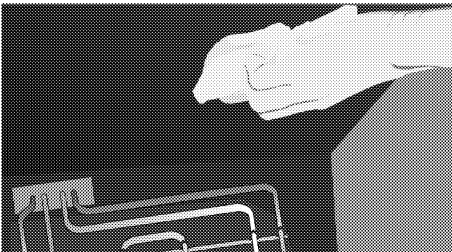
The grill element can be folded out for cleaning the oven ceiling.

1. Loosening locking screws at the grill element with a screwdriver or a coin.



» Grill heater folds downwards and remains attached to the ceiling of the oven.

2. Clean oven ceiling with a damp cloth.



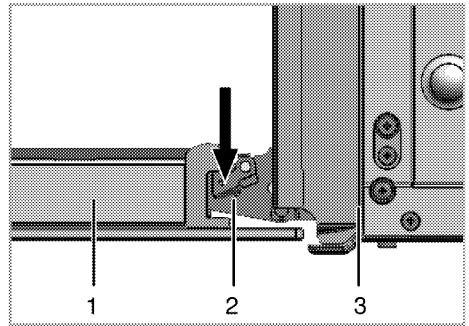
3. Fold the grill element up again and tighten the locking screws with a screwdriver or a coin.

Clean oven door

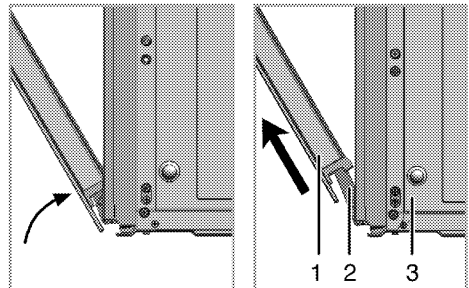
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removal of oven door

1. Open the front door.
2. Open the clips at the hinge housing on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



- 1 Front door
- 2 Hinge
- 3 Oven



3. Move the front door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.



NOTICE

Steps carried out during removing process should be performed in reverse order (steps 4, 3, 2 and 1) to reattach the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Replacing the oven lamp



DANGER

Hot surfaces may cause burns!

Make sure that the appliance is switched off and cooled down in order to avoid the risk of an electrical shock.

The oven lamp is a special heat-resisting (T 300 °C) electric light bulb; see *Technical Data, page 5*. Oven lamps can be obtained from a good local electrical store.

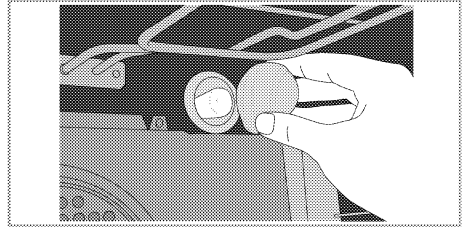


NOTICE

Position of lamp might vary from diagram.

1. Switch off the appliance at the mains.

2. Unscrew glass cover by turning anti-clockwise.



3. Unscrew oven lamp by turning anti-clockwise and replace it with new one.

4. Refit the glass cover.

7 TROUBLESHOOTING



DANGER

Risk of electric shock, short circuit or fire by unprofessional repairs!

Repairs on the appliance must be carried out by an approved service centre.

Normal operating conditions

- Smoke and smell may emit for a couple of hours during the first operation.
- It is normal that steam escapes during operation.
- When the metal parts are heated, they may expand and cause noise.

Before you call the service, please check the following points.

Electrical equipment

Malfunction/problem	Possible cause	Advice/remedy
The appliance does not work.	The mains fuse is defective or has tripped.	Check fuses in the fuse box. If necessary, replace or reset them.
	Appliance's plug can not be connected to the grounded socket.	Check the plug connection.
Oven light does not work	Oven lamp is defective.	Replace oven lamp.
	No current.	Check fuses in the fuse box. If necessary, replace or reset them.
Oven does not heat.	Function knob and/thermostat knob are not set.	Set function knob and thermostat knob.
	If the appliance has a timer, the timer may not be set.	Set the time.
	No power.	Check mains supply and fuse box.

If the problem has not been solved:

1. Separate unit from the mains supply (deactivate or unscrew fuse).
2. Call the technical service.



Important

Do not attempt to repair the appliance yourself. There are no customer service items inside the appliance.