

Built-In Oven

9681 ESLTI

BEKO



Please read this manual first.

Dear Customer,

We would like you to obtain best performance with your product that has been manufactured in modern facilities and passed through strict quality control procedures.

Therefore, we advise you to read through this User Manual carefully before using your product and keep it for future reference. If you hand over the product to someone else, deliver the User Manual as well.

The User Manual will help you use the product in a fast and safe way.


- Read the User Manual before installing and operating the product.
- You must strictly observe the safety instructions.
- Keep this User Manual within easy reach for future reference.
- Also read other documents supplied with the product.

Remember that this User Manual may also be applicable for several other models.

Differences between models are explicitly identified in the manual.

Explanation of symbols

Throughout this User Manual the following symbols are used:

 Important information or useful hints about usage.

 Warning for hazardous situations with regard to life and property.

 Warning for electric shock.

 Warning for risk of fire.

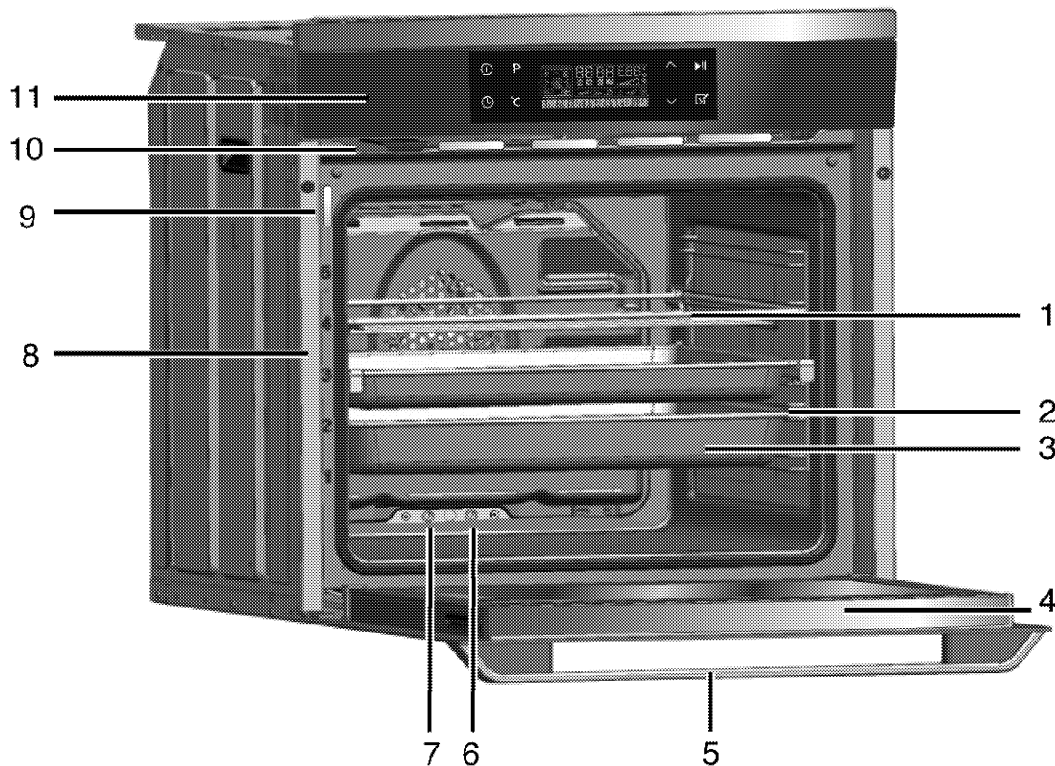
 Warning for hot surfaces.

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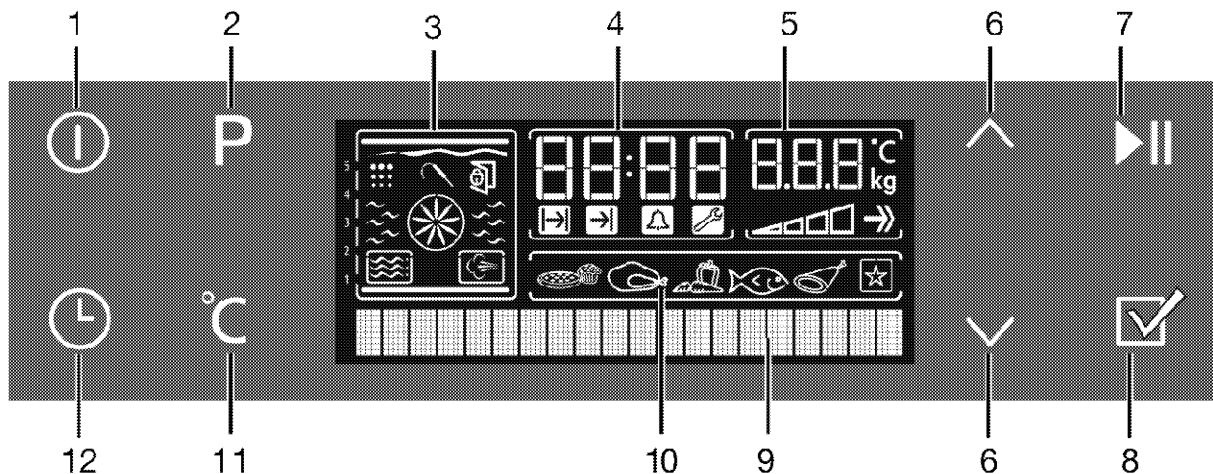
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1 General information

Overview



- | | | | |
|---|------------------|----|----------------------------|
| 1 | Wire shelf | 7 | Excessive water exit holes |
| 2 | Shelves | 8 | Shelf positions |
| 3 | Tray | 9 | Water level indicator |
| 4 | Front door | 10 | Pitcher |
| 5 | Handle | 11 | Control panel |
| 6 | Vapour exit pipe | | |



- | | | | |
|---|------------------------------------|---|--|
| 1 | ON/OFF key | 6 | Temperature-time increase/decrease-navigate keys |
| 2 | Program selection key | 7 | Start/stop cooking key |
| 3 | Function display | 8 | Convenience food menu selection key |
| 4 | Current time indicator field | 9 | Text display |
| 5 | Temperature/weight indicator field | | |

- 10 Convenience food selection display
- 11 Temperature/weight/booster setting key

- 12 Time and settings key

Technical specifications

Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	3,1kW
Fuse	min. 16 A
Cable type / section	H05VV-FG 3 x 1,5 mm ²
Cable length	max. 2 m
External 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
Inner lamp	15/25 W
Grill power consumption	2.2 kW

[#] Basics: Information on the energy label of electrical ovens is given in accordance with the EN 50304 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions. Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not. 1-Cooking with eco-fan, 2- Turbo slow cooking, 3- Turbo cooking, 4- Fan assisted bottom/top heating, 5-Top and bottom heating.

^{**} See. *Installation, page 10.*

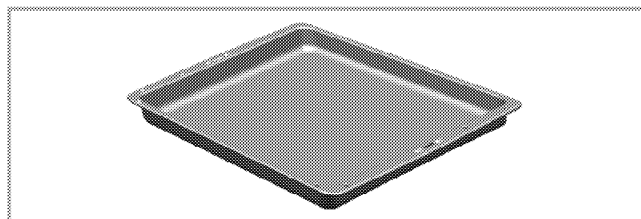
- i** Technical specifications may be changed without prior notice to improve the quality of the product.
- i** Figures in this manual are schematic and may not exactly match your product.
- i** Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

Accessories

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

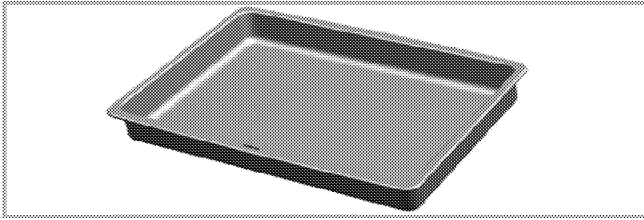
Oven tray

Used for pastries, frozen foods and big roasts.



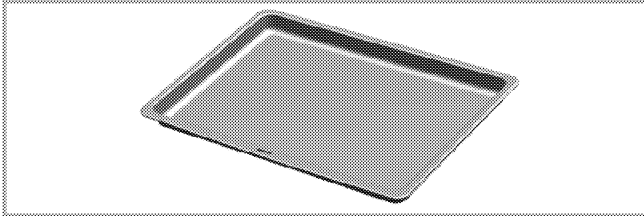
Deep tray

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



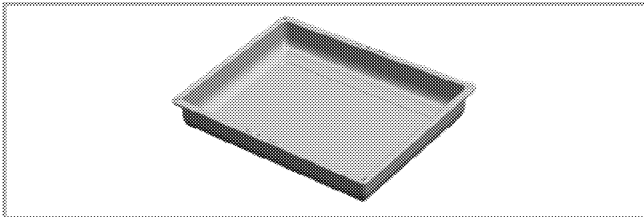
Cake tray

Used for pastries such as cookies and biscuits.



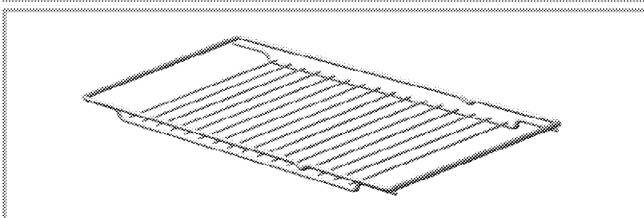
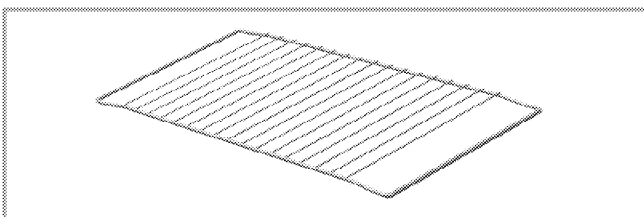
Small oven tray

Used for small portions. This oven tray is placed onto the wire shelf.



Wire Shelf

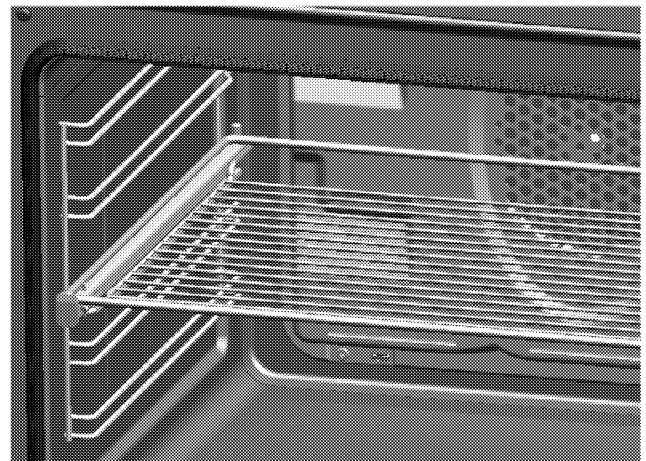
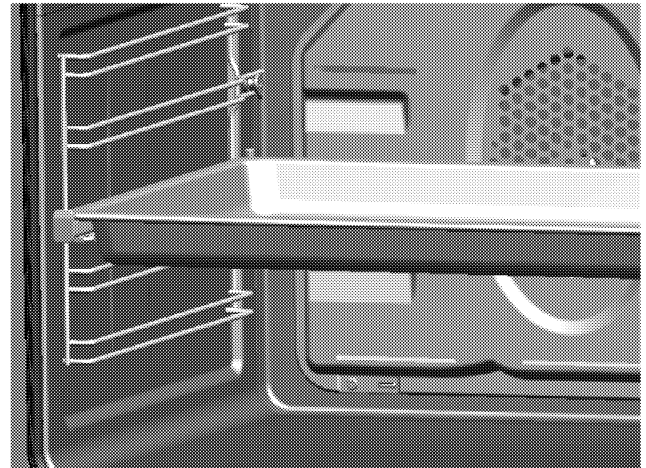
Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



Placing the wire shelf and tray onto the telescopic racks properly

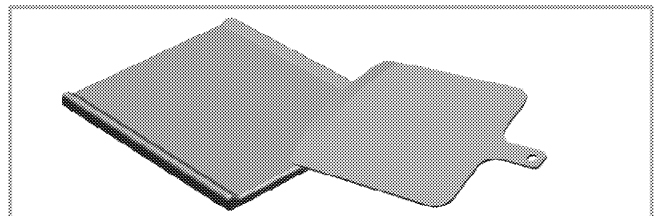
Telescopic racks allow you to install and remove the trays and wire shelf easily.

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



Pizza stone - oar

Used for cooking pastries such as pizza, bread and lahmajoun that are cooked in stone ovens.



2 Important safety instructions


This section contains safety instructions that will help you avoid risk of injury and damage. All warranties will become void if you do not follow these instructions.

General safety

- This product is not intended to be used by persons with physical, sensory or mental disorders or unlearned or inexperienced people (including children) unless they are attended by a person who will be responsible for their safety or who will instruct them accordingly for use of the product.
Children must be supervised to prevent them from tampering with the product.
 - Connect the product to an earthed outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the earthing 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.
 - Do not operate the product if the power cable or plug is damaged. Call Authorized Service Agent.
 - Do not operate the product if it is defective or has any visible damage.
 - Do not carry out any repairs or modifications on the product.
- However, you may remedy some troubles that do not require any repairs or modifications. See *Troubleshooting, page 46*.
- Never wash down the product with water! There is the risk of electric shock!
 - Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
 - Product must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.
 - Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.
 - 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.
 - Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
 - Do not place any flammable materials close to the product as the sides may 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.

- Keep all ventilation slots clear of obstructions.
- Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Do not use the product with front door glass removed or cracked.
- Rear surface of the oven gets hot when it is in use. Make sure that the gas/electrical connection does not contact 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.
- Make sure that the product function knobs are switched off after every use.

 Call Authorized Service Agent for the installation of the product. Warranty period will start after this procedure.

Intended use

This product is designed for domestic use. Commercial use will void the guarantee.

"CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating."

This product should not be used for warming the plates under the grill,

drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes. The manufacturer shall not be liable for any damage caused by improper use or handling errors.

The oven can be used for defrosting, baking, roasting and grilling food. Service life of your product is 10 years. Manufacturer shall provide the required spare parts for the product to perform as defined during this period.

Safety for children

- Electrical and/or gas products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Accessible parts of the appliance will become hot whilst the appliance is in use. Children should be kept away until the product has cooled down.
- "**CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away."
- 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.
- 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.

Safety when working with electricity

Defective electric equipment is one of the major causes of house fires.


- Any work on electrical equipment and systems should only be

carried out by authorised and qualified persons.

- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuserating is compatible with the product.

3 Installation

Refer to the nearest Authorised Service Agent for installation of the product. Make sure that the electric and 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.

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



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



Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.

Damaged products cause risks for your safety.

Before installation

The appliance is intended for installation in commercially available kitchen cabinets. A safety distance must be left between the appliance

and the kitchen walls and furniture. See figure (values in mm).

- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.
- Carry the appliance with at least two persons.



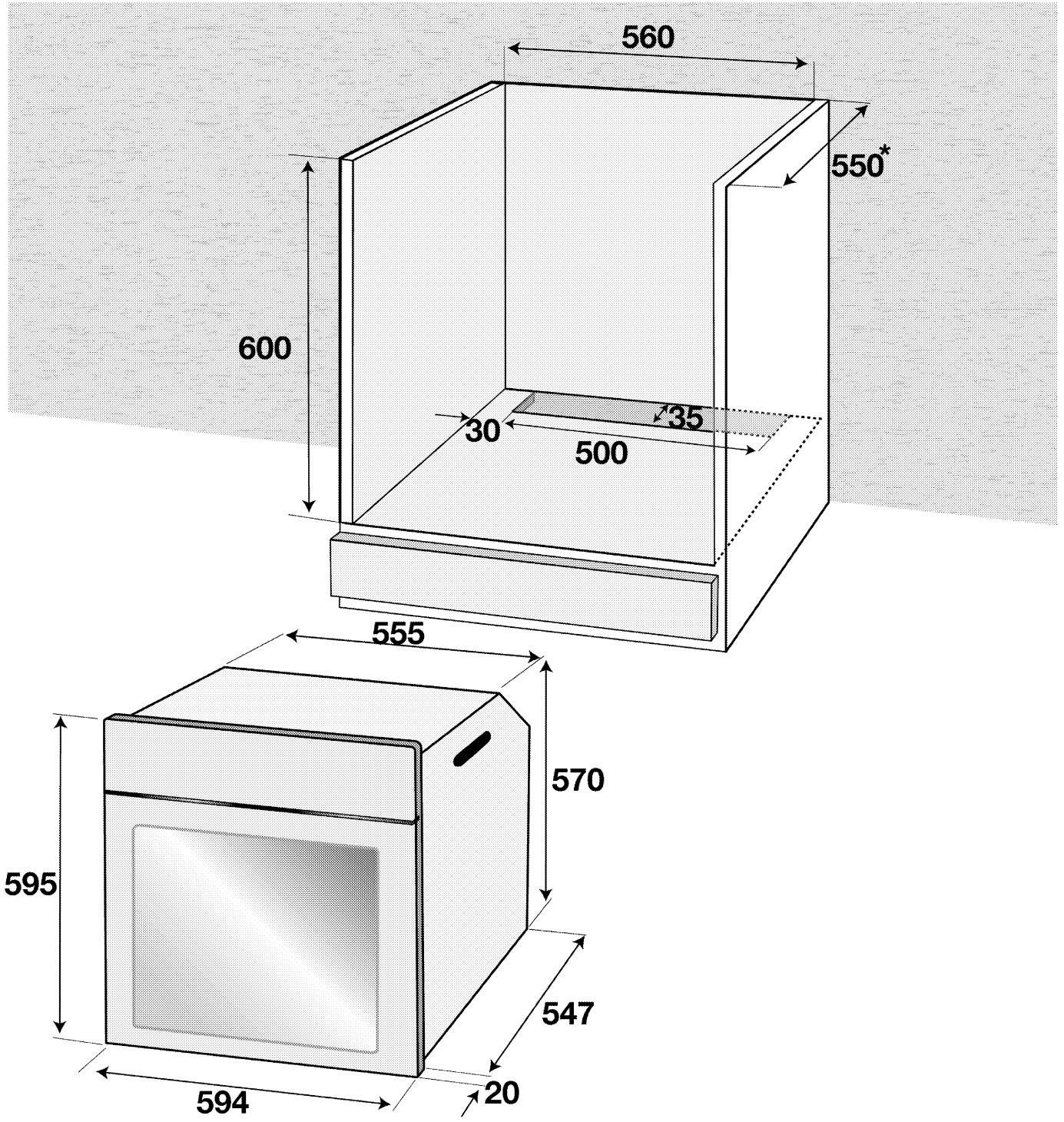
Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.



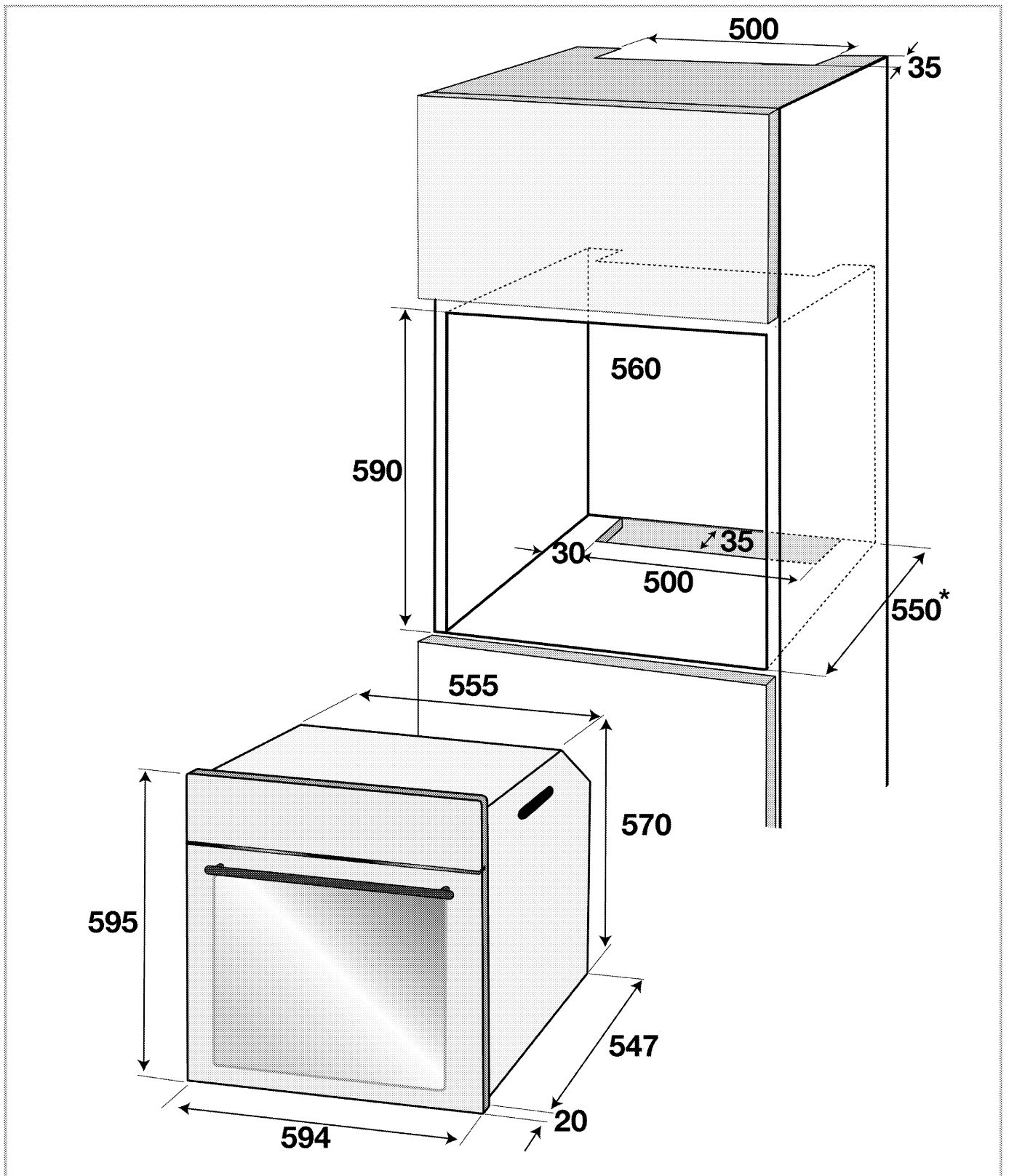
The door and/or handle must not be used for lifting or moving the appliance.



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



* min.



* min.

..

Installation and connection

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

Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.

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

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

⚠ The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product. A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Open the front door to see the type label.
- Power cable of your product must comply with the values in "Technical specifications" table.

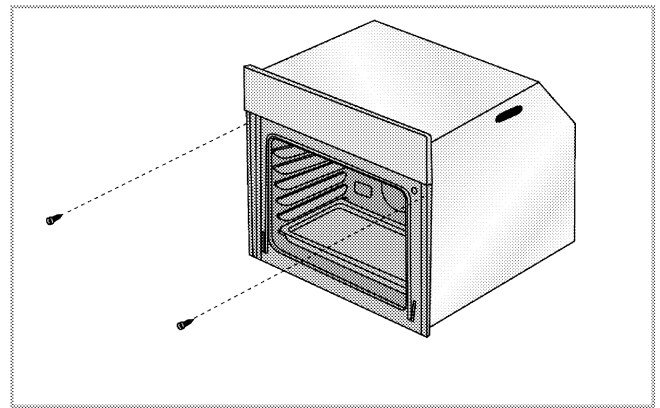
⚠ Before starting any work on the electrical installation, disconnect the product from the mains supply.
There is the risk of electric shock!

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

Plug the power cable into the socket.

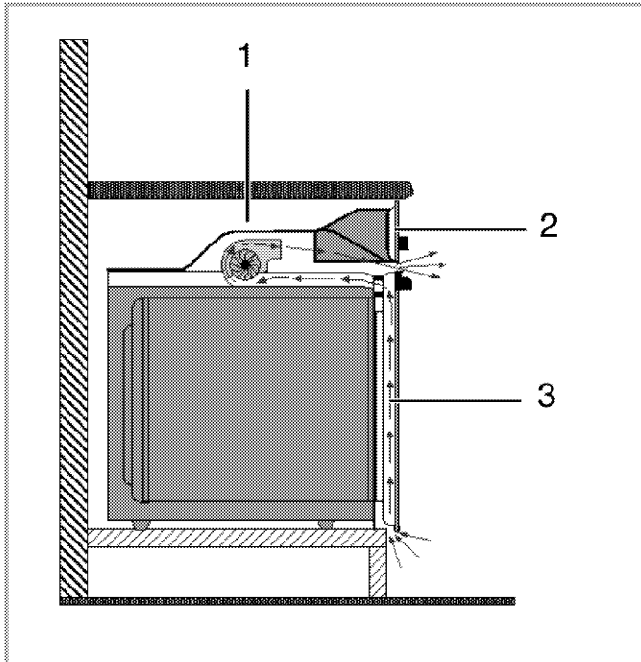
Installing the product

1. Slide the oven into the cabinet, align and secure it while making sure that the power cable is not broken and/or trapped.



Secure the oven with 2 screws as illustrated.

For products with cooling fan



- 1 Cooling fan
- 2 Control panel
- 3 Door

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

- i** Cooling fan continues to operate for about 20-30 minutes after the oven is switched off.

Final check

1. Plug in the power cable and switch on the product's fuse.
2. Check the functions.

Disposal

Disposing of packaging material

Packaging materials are dangerous to children. Keep packaging materials in a safe place out of reach of children. Packaging materials of the product are manufactured from recyclable materials. Dispose of them properly and sort in accordance with recycled

waste instructions. Do not dispose of them with normal domestic waste.

Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Do not use the door or handle to lift or move the product.

- i** Do not place any objects onto the product and move it in upright position. Do not move the product when there is water in it. You can move the product after draining the water in it.

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

Disposing of the old product



Dispose of the old product in an environmentally friendly manner. This equipment bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this equipment 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 local or regional authorities.

Electronic equipments not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances. Refer to your local dealer or solid waste collection centre in your area to learn how to dispose of your product. Before disposing of the product, cut off the power cable plug and make the door lock (if any) unusable to avoid dangerous conditions to children.

4 Preparation

Tips for saving energy

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

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

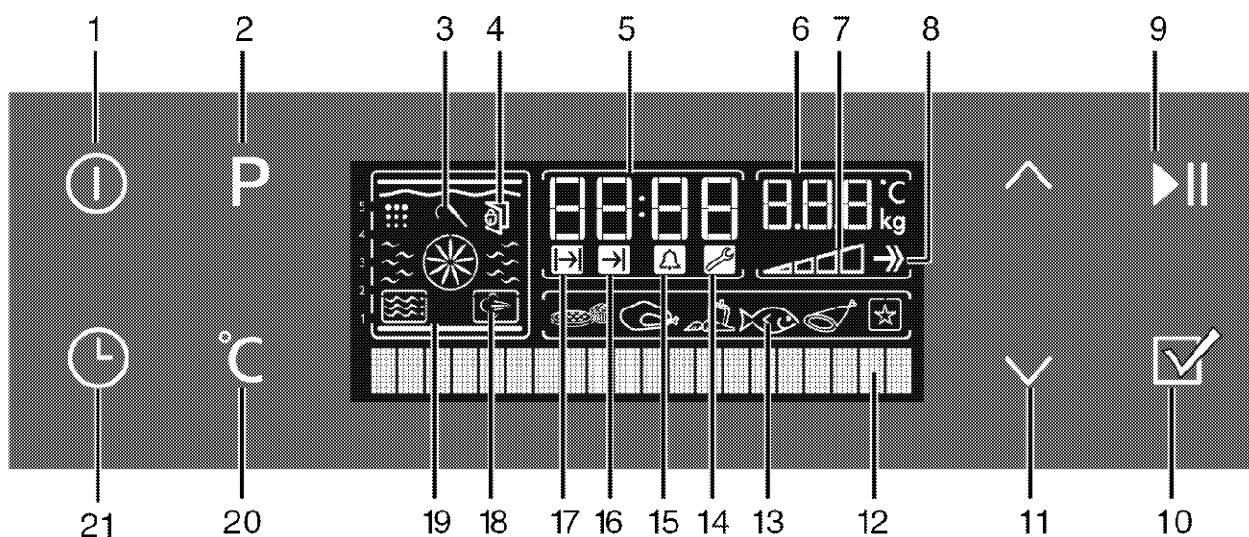
by placing two cooking vessels onto the wire shelf.

- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

Initial use

Initial time setting

- i** Before you can use the oven, the time must be set. If the time is not set, oven will not operate.



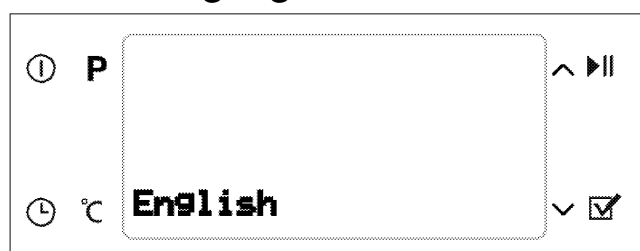
- | | | | |
|---|------------------------------------|----|--|
| 1 | ON/OFF key | 10 | Convenience Food Menu Selection key |
| 2 | Program selection key | 11 | Temperature-Time Increase/Decrease, Navigate in Submenus key |
| 3 | Meat Probe symbol (*) | 12 | Text display |
| 4 | Door Lock symbol (*) | 13 | Convenience Food Selection display |
| 5 | Current Time indicator field | 14 | Settings symbol |
| 6 | Temperature/Weight indicator field | 15 | Alarm Time symbol |
| 7 | Oven Inner Temperature symbol | 16 | End of Cooking Time symbol |
| 8 | Booster (rapid pre-heating) symbol | | |
| 9 | Start/Stop Cooking key | | |

- 17 Cooking Time symbol
- 18 Steam Cooking symbol (*)
- 19 Function display
- 20 Temperature-Weight and Rapid Heating Setting key
- 21 Time and Settings key
- * Varies depending on the product model.

Plug in the power cable and switch on the product's fuse.

You have to set the language before setting the time.

Set the language



When you switch on the oven for the first time, "English" appears on the Text display (12). Press **^** or **v** (11) lightly to select the desired language.

(10) Press **✓** lightly to confirm the language selection.

i Language setting screen will appear only during the initial startup. Use Settings menu to change the language. .

Set the time



After selecting the language, "Time setting" appears on the Text display (12). Press **^** or **v** (11) lightly to enter the current time.

i Before you can use the oven, the time must be set. If the time is not set, Settings symbol (14) will remain lit. It will disappear once the time is set.

First cleaning of the appliance

i 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.

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 may cause burns! Do not touch the hot surfaces of the product. Keep children away from the product and use oven gloves.

Electric oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select Static position.
4. Select the highest grill power; See *How to operate the electric oven, page 21*.
5. Operate the oven for about 30 minutes.


6. Turn off your oven; See *How to operate the electric oven, page 21*

To clean the steam system:

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select "Steam + Fan heating" function.
4. Add 350 cc water into the Pitcher (2). See, *Operating modes, page 24*- "Steam + Fan heating" function usage.
5. Run the oven for around one hour. Press Convenience Food Menu Selection button (10) whenever "Press  to spray steam" appears on the display.
6. Turn off the oven; see, *How to operate the electric oven, page 21*


Grill oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest grill power; see *How to operate the grill, page 39*.
4. Operate the oven about 30 minutes.
5. Turn off your grill; see *How to operate the grill, page 39*

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

5 How to operate the oven

General information on baking, roasting and grilling

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

Tips for baking

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

Tips for roasting

- Treating whole chicken, turkey and big-piece meats with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It lasts about 15 to 30 minutes longer to roast the meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of the meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and


does not run out when the meat is cut.

- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Tips for grilling

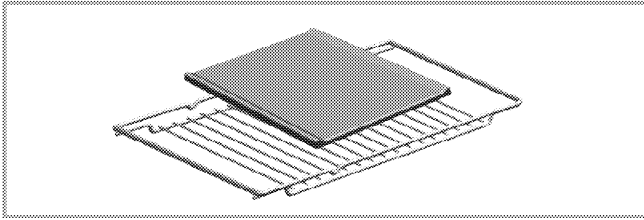
When meat, fish and poultry are grilled, they quickly get brown, have a nice crust and do not get dry. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with high water content such as tomatoes and onions.

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

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

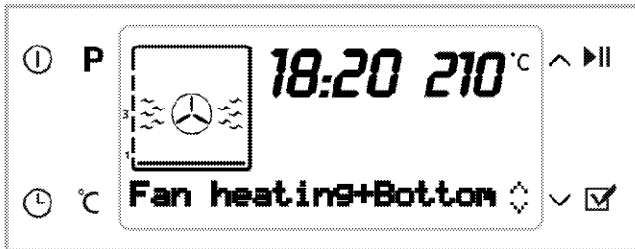
Tips for cooking on pizza stone

1. Before operating the oven, place the pizza stone onto the wire shelf making sure that the flat sides are in front.



i Do not expose the pizza stone to moisture!

2. Select Pizza function.



3. Set the temperature to the highest degree. Wait about 25-30 minutes for the stone to get hot.
4. After the preheating time is completed, set the temperature to 392.00 and place the food to be cooked on the pizza stone by means of the pizza oar (do not place frozen food). Cook it for 10-15 minutes.
5. Take out the food by means of the pizza oar as soon as the cooking is complete. Leave the pizza stone in the oven until it cools down.

i Do not put the pizza stone in the preheated oven.
Do not place frozen pizza on to a pizza stone that is heated in the oven.

After the cooking is completed, do not take the pizza stone out and do not place it on wet or cold surfaces when it is hot.

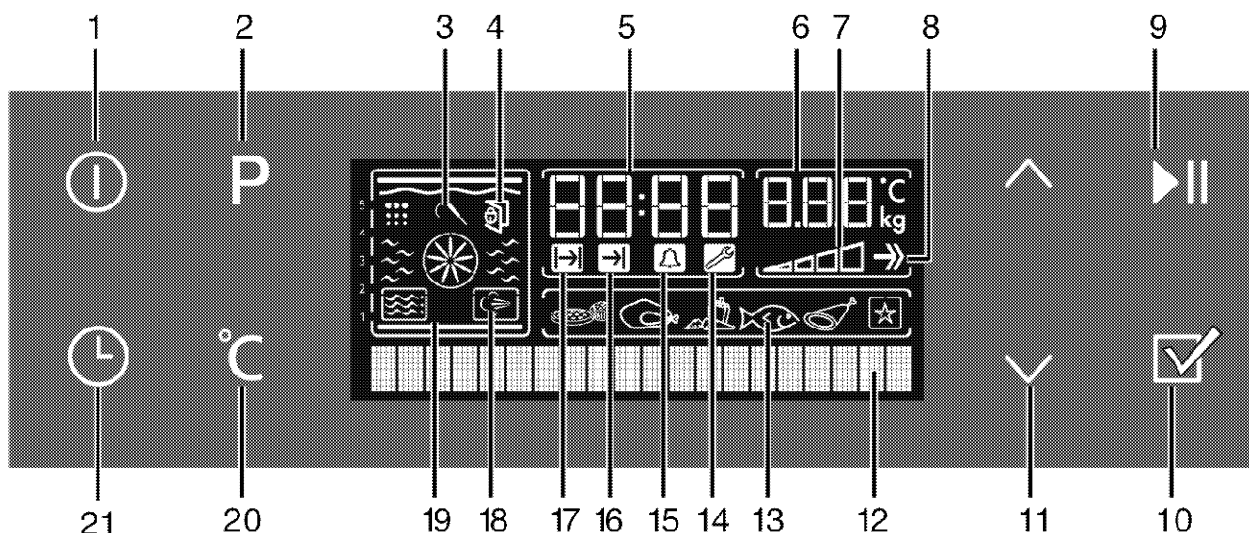
Otherwise, it can crack.

i Pizza option amongst the Cooking Guide functions is not suitable for using the pizza stone. You can use oven tray to cook with this option.

How to operate the electric oven

i Before you can use the oven, the time must be set. If the time is not set, oven will not operate.

Control panel



- | | | | |
|----|--|----|--|
| 1 | ON/OFF key | 13 | Convenience Food Selection display |
| 2 | Program selection key | 14 | Settings symbol |
| 3 | Meat Probe symbol (*) | 15 | Alarm Time symbol |
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| 8 | Booster (rapid pre-heating) symbol | 20 | Temperature-Weight and Rapid Heating Setting key |
| 9 | Start/Stop Cooking key | 21 | Time and Settings key |
| 10 | Convenience Food Menu Selection key | | |
| 11 | Temperature-Time Increase/Decrease, Navigate in Submenus key | | |
| 12 | Text display | | |
- * Varies depending on the product model.

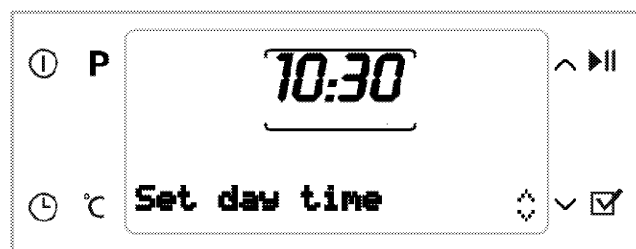
Adjust the current time

You can set the time again when desired.

- To set the current time, press Time and Settings key (21) three times until "**Set day time**" appears on the

Text display (12) while the oven is switched off.

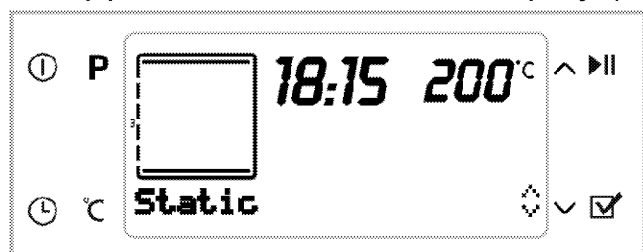
- Press or (11) lightly to set the current time.



i During power outages that last shorter than 20 minutes, time setting will remain stored. Current time can not be changed when any of the oven functions is in use.

Select temperature and operating mode

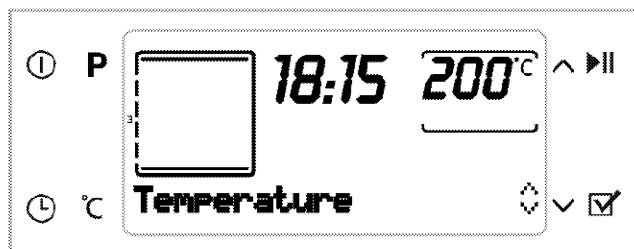
1. Press On/Off key (1) to switch on the oven. When the oven switches on, top and bottom heating icons appear in Function display (19) and "Static" appears in Text display (12). Recommended temperature appears in Temperature/Weight indicator field (6). Active heaters and recommended tray position appears in the Function display (19).



i Oven will switch off automatically within 20 seconds if no oven setting is made on Function display (19).

2. Press **^** or **v** (11) to select the desired operating mode. After the function is selected, "Temperature", "Cook time", "Cook end time" and "Booster" (rapid heating) can be set.
3. Press Temperature - Weight and Rapid Heating Setting key (20) once to reach the temperature display.
4. Press **^** or **v** (11) until the desired temperature appears in the

Temperature/Weight Indicator field (6).



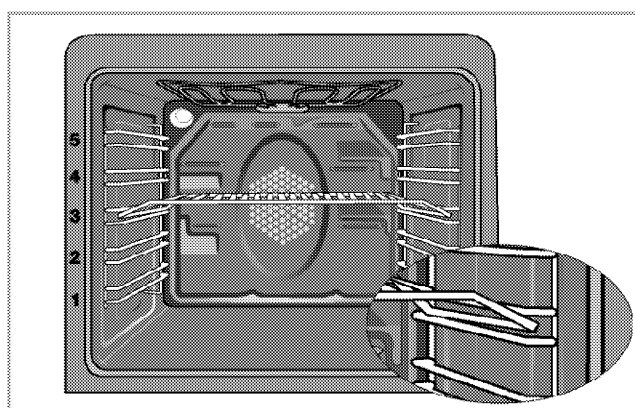
5. Press Start/stop Cooking key (9) to start the oven with the selected function. "Cooking" appears on the display.



i If the oven door is opened during cooking, "Door open" warning appears on the display.

Switching off the electric oven

Press On/Off key (1) to switch off the oven.



Rack positions (For models with wire shelf)

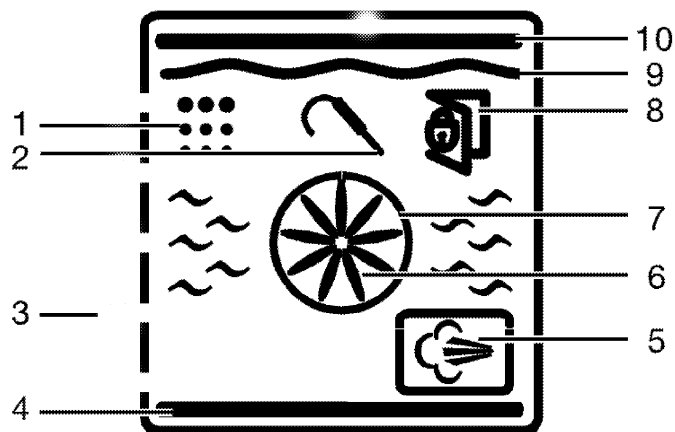
It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure. Do not let the wire shelf stand against the rear wall of the oven. Slide your

wire shelf to the front section of the rack and settle it with the help of the door in order to obtain a good grill performance.

Function table

Function table indicates the functions that can be used in the oven and their respective maximum and minimum temperatures.

- i** Functions vary depending on the product model.
- i** Due to safety reasons, maximum time that can be set for "Cook time" is limited with 6 hours at all positions apart from "Warm Keeping" and "Low Temperature Cooking" functions.
- i** While making any adjustment, related symbols will flash on the display.
- i** Program will be cancelled in case of power failure. You must reprogram the oven.
- i** Current time cannot be set while the oven is operating in any function, or if semi-automatic or full automatic programming is made on the oven.
- i** If no button is pressed within 20 seconds while making any settings on the oven, it will switch itself off.
- i** Even if the oven is switched off, oven lamp lights up when the oven door is opened.



- 1 Cleaning position (*)
- 2 Meat probe (*)
- 3 Rack positions
- 4 Bottom heater
- 5 Steam cooking symbol (*)
- 6 Boost fan
- 7 Boost heater
- 8 Door lock symbol (*)
- 9 Grill heater
- 10 Top heater
- * Functions vary depending on the product model

Function	Recommended temperature (°C)	Temperature range (°C)
Static	200	40-280
Static + Fan	175	40-280
Multi (3D)	205	40-250
Pizza	210	40-250
Full grill+Fan (fan assisted large grill)	200	40-280
Full Grill	280	40-280
Grill	280	40-280
Slow cooking	180	160-220
Bottom heating	180	40-220
Warm keeping	60	40-100

Function	Recommended temperature (°C)	Temperature range (°C)
Low temperature cooking	100	50-150
Defrost	-	-
Steam + Fan heating	180	150-280

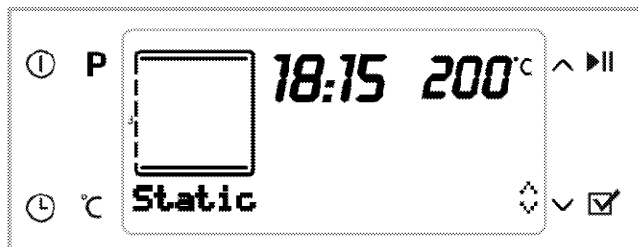
* Functions vary depending on the product model.

Operating modes

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

Static

Food is heated simultaneously from the top and bottom. It is suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one tray.



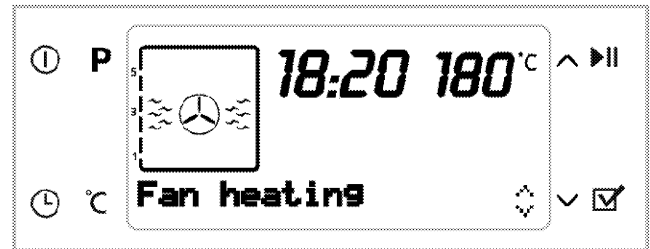
Static+fan

Hot air heated by the bottom and top heaters is evenly distributed throughout the oven rapidly by means of the fan. Cook with one tray.



Fan assisted cooking

Hot air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. It is suitable for cooking your meals in different rack levels and preheating is not required in most cases. Suitable for cooking with multi trays.



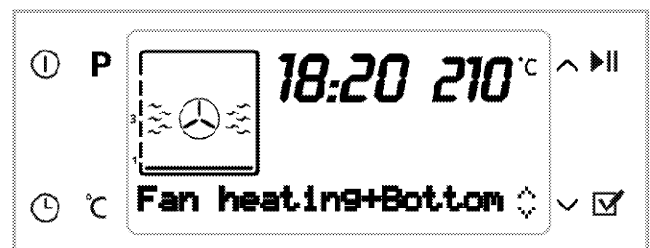
Multi (3-D) cooking

Top heating, bottom heating and fan assisted heating are in operation. Food is cooked evenly and quickly all around. Cook with one tray.



Pizza

Bottom heating and fan assisted heating (in the rear wall) are in operation. Suitable for baking pizza.



Full grill+Fan

Hot air heated by the full grill is distributed very fast in the oven by means of the fan. It is suitable for grilling large amount of meat.

Full grill+Fan



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

Full Grill

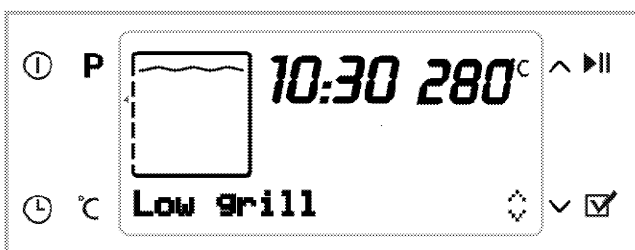
Large grill at the ceiling of the oven is in operation. It is suitable for grilling large amount of meat.



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

Grill

Small grill at the ceiling of the oven is in operation. Suitable for grilling and gratin dishes.



Full Grill

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

Slow cooking

To save power, you can use this function instead of the cooking operations that you would perform by using Fan Heating at 160-220°C temperature range.

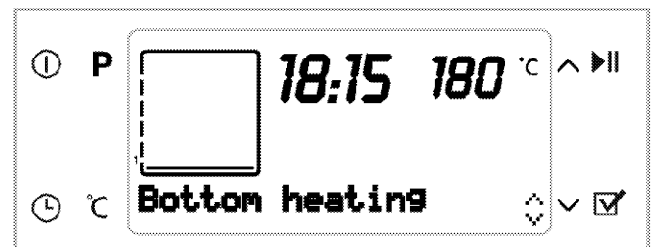
However, the cooking time will increase a little bit.

Cooking times related to this function are indicated in "Slow cooking" table.



Bottom heating

Only bottom heating is in operation. It is suitable for pizza and for subsequent browning of food from the bottom.



Keep warm

Used for keeping food at a temperature ready for serving for a long period of time.

Keep warm



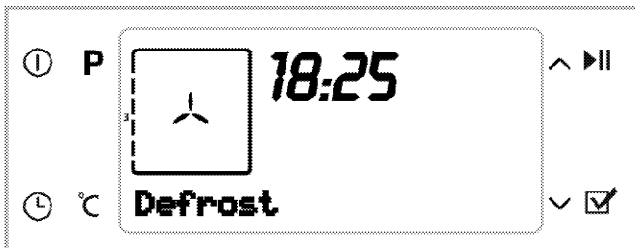
Low temperature cooking

Used for cooking at low temperatures in longer times (10-15 hours).



Defrost

The oven is not heated. Only the fan (in the rear wall) is in operation. Suitable for thawing frozen granular food slowly at room temperature and cooling down the cooked food.



Steam Turbo

In addition to the cooking operations that you perform by using Fan Heating between 150-472.00, you will also have the option of applying steam to the dishes after the oven reaches the set temperature. But, the cooking time will increase a little bit.

This option allows you to cook dishes that fit to your own taste apart from the automatic menus.


Steam Turbo



1. Press the key (1).
2. Put the dish into the oven.
3. Press \wedge or \vee (11) to select "**Steam + Fan heating**" function. Then, Press Start/Stop Cooking key (9) to start cooking. If there is no water in your system, "**Fill with 350 ml water**" appears on the display. Fill in water using the water container supplied with your oven until you hear the audio warning. See. Adding water. "**Door open**" will be displayed when you fill in enough amount of water.

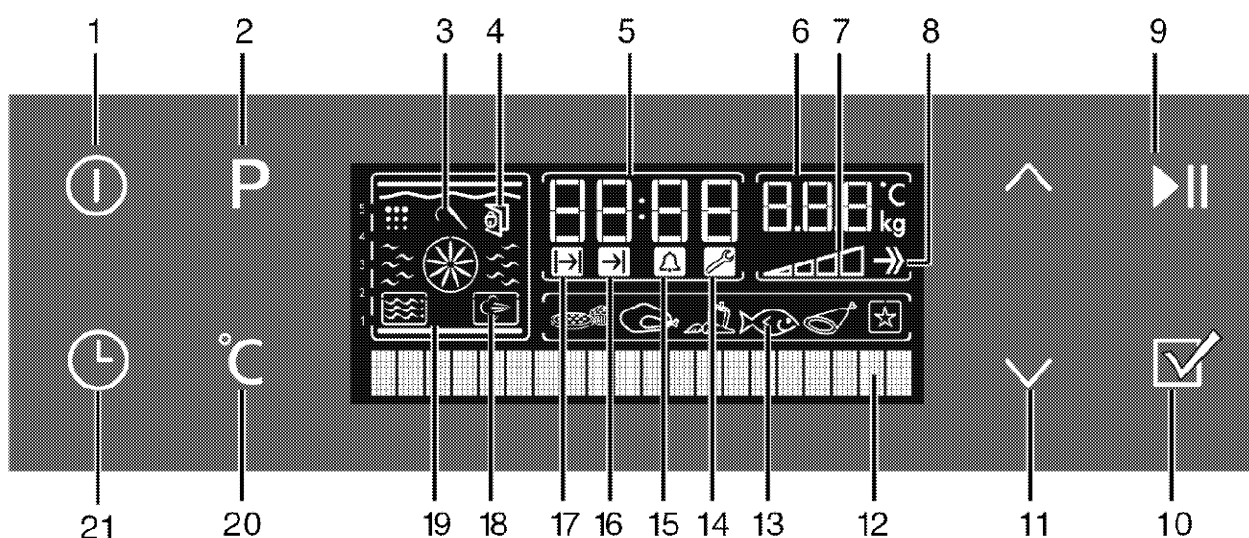
i Do not use any other liquids apart from potable water in the steam system.

Close the door and "**Cooking**" is

displayed. "**Press  to spray steam**" appears when the set temperature is attained. Press Convenience Food Menu Selection key (10) to deliver steam into the oven for 5 minutes. You can apply steam for 3 times whenever you want during the cooking time.

i Remaining water in the system must be drained at the end of cooking. See. *Cooking guide functions, page 35, Draining water.*

How to operate the oven control unit







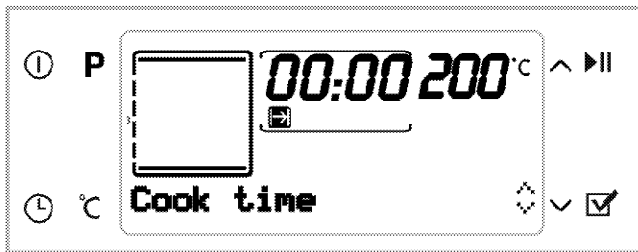
- 1 ON/OFF key
- 2 Program selection key
- 3 Meat Probe symbol (*)
- 4 Door Lock symbol (*)
- 5 Current Time indicator field
- 6 Temperature/Weight indicator field
- 7 Oven Inner Temperature symbol
- 8 Booster (rapid pre-heating) symbol
- 9 Start/Stop Cooking key
- 10 Convenience Food Menu Selection key
- 11 Temperature-Time Increase/Decrease, Navigate in Submenus key
- 12 Text display
- 13 Convenience Food Selection display
- 14 Settings symbol
- 15 Alarm Time symbol
- 16 End of Cooking Time symbol
- 17 Cooking Time symbol
- 18 Steam Cooking symbol (*)
- 19 Function display
- 20 Temperature-Weight and Rapid Heating Setting key
- 21 Time and Settings key

* Varies depending on the product model.

Enable semi-automatic operation

In this operation mode, you may adjust the time period during which the oven will operate (cook time).

1. Press On/Off button (1) to switch on the oven.
2. Press  or  (11) to select the desired function.
3. For cooking time, press Time and Settings button (21) for once to highlight "Cook time" on the Text display (12). Cooking Time symbol (17) flashes at the same time.
4. Press  or  (11) lightly to set the cooking time. Cooking Time symbol (17) is displayed after setting the cooking time.



5. Put your dish into the oven and close the door.
6. For cooking temperature, press Temperature - Weight and Rapid Heating Setting key (20) for once to highlight **"Temperature"** on the Text display.
7. Press \wedge or \vee (11) to set the temperature.
8. Press Start/Stop Cooking key (9) to start cooking. **"Cooking"** appears on the display.

» The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected. The oven lamp is lit during the cooking process.

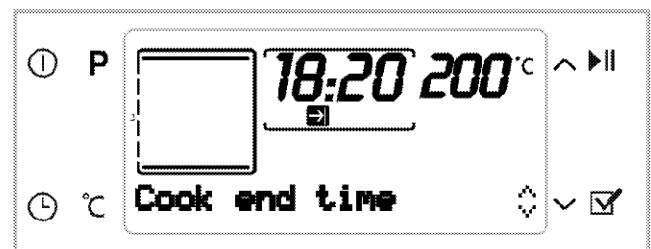
i All segments of the inner oven temperature symbol (7) will turn on when the oven reaches the set temperature.

9. After the cooking is completed, **"Good appetite... Press \blacktriangleright to continue"** appears on the display and alarm signal is heard.
10. To stop the alarm signal, just press any key. If you press Start/Stop Cooking key (9), oven continues to operate in the selected mode. Alarm stops.
11. If you do not press Start/Stop Cooking key (9), oven switches off automatically and current time is displayed.

Switch on fully automatic operation

In this operation mode you can adjust cooking time and end of cooking time.

1. Press On/Off key (1) to switch on the oven.
2. Press \wedge or \vee (11) to select the desired function.
3. For cooking time, press Time and Settings key (21) for once to highlight **"Cook time"** on the Text display (12). Cooking Time symbol (17) flashes at the same time.
4. Press \wedge or \vee (11) lightly to set the cooking time.
» Cooking Time symbol (17) is displayed after setting the cooking time.
5. For end of cooking time, press Time and Settings key (21) with short intervals until **"Cook end time"** appears on the Text display (12). End of cooking time symbol (16) flashes at the same time.



6. Press \wedge or \vee (11) to set the end of cooking time.
» After setting the end of cooking time, End of Cooking Time symbol (16) appears on the display.
7. Put your dish into the oven and close the door.
8. For cooking temperature, press Temperature - Weight and Rapid Heating Setting key (20) for once to highlight **"Temperature"** on the Text display. Press \wedge or \vee (11) to set the temperature.

9. Press Start/Stop Cooking key (9) to start cooking. **"Waiting"** appears on the display.

» Oven timer automatically calculates the startup time for cooking by deducting the cooking time from the end of cooking time you have set.

10. Selected operation mode is activated when the startup time of cooking has come, **"Cooking"** appears on the display and the oven is heated up to the set temperature. It maintains this temperature until the end of the cooking time. The oven lamp is lit during the cooking process.

i All segments of the inner oven temperature symbol (7) will turn on when the oven reaches the set temperature.

11. After the cooking is completed, **"Good appetite... Press ▶|| to continue"** appears on the display and alarm signal is heard.

12. To stop the alarm signal, just press any key. If you press Start/Stop Cooking key (9), oven continues to operate in the selected mode. Alarm stops.

13. If you do not press Start/Stop Cooking key (9), oven switches off automatically and current time is displayed.

i If you want to cancel the semi-automatic or automatic programming after you have set them, you need to reset the cooking time. You can also switch off the oven by pressing the On/Off key (1) if desired.

Setting the booster

Use Booster (rapid pre-heating) function to make the oven reach the desired temperature faster.

i Booster can not be selected in Defrost, Slow cooking, Warm keeping and Low temperature cooking functions. Booster settings will be cancelled in case of power outage.

Select the desired cooking function and then:

1. Press Temperature - Weight and Rapid Heating Setting key (20) with short intervals until "Booster passive" appears on the display.
2. Press **^** (11) to display **1 "Booster active"**. Booster symbol (8) remains lit.



» Booster symbol (8) disappears as soon as the oven reaches the desired temperature and oven resumes operating in the function it was in before the Booster function.

3. To cancel Booster function, press Temperature - Weight and Rapid Heating Setting key (20) with short intervals until **"Booster active"** appears on the display.
4. Press **^** (11) to display **1 "Booster passive"**.



» When you return to the function selection display after this process, Booster symbol (8) disappears.

Using the keylock

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

i Keylock can be used either when the oven is operating or not. Oven can be switched off by pressing the On/Off button (1) even when the keylock is activated while the oven is operating.

Activating the keylock

1. Press Time and Settings button (21) with short intervals until **Key lock passive** appears on the display.
2. Press **^** (11) to activate the keylock. After activating the keylock, "**Key lock active**" will appear on the display.

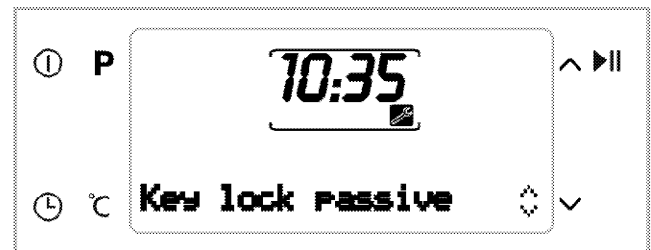


» After activating the keylock, "Keylock active" warning will appear on the display when you press any key (except **√**).

i Oven keys are not functional when the Keylock function is activated. Keylock will not be cancelled in case of power outage.

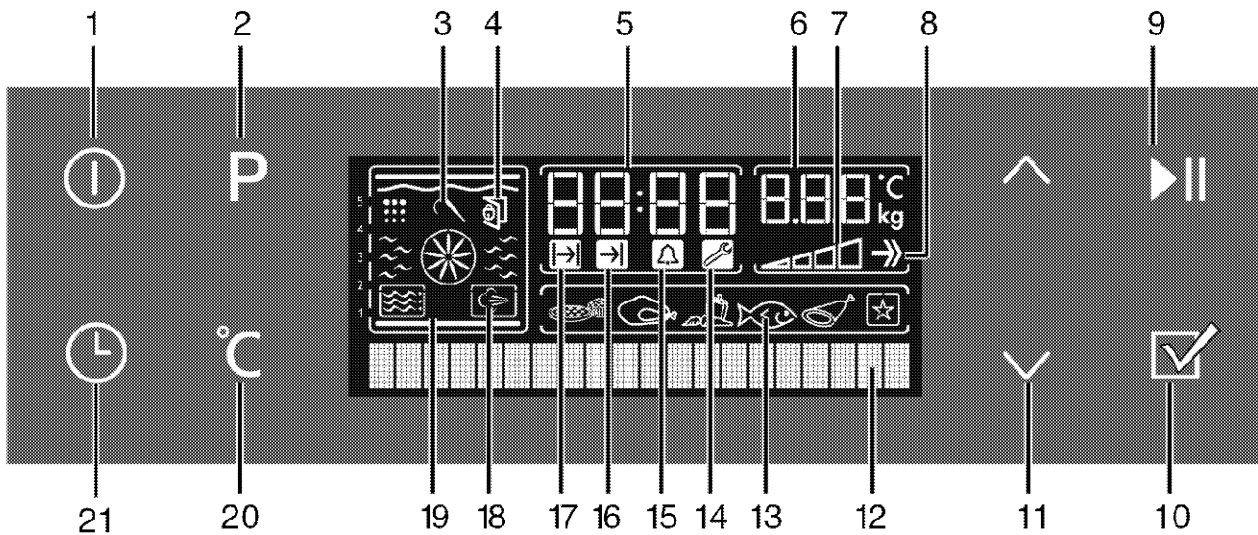
Deactivating the keylock

1. Press **√** (11) to deactivate the keylock. "**Key lock passive**" appears on the display.



Using the clock as an alarm

You can use the clock of the product for any warning or reminder apart from the cooking programme. The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Alarm clock will give a signal once the time you set is over.



- 1 ON/OFF key
- 2 Program selection key
- 3 Meat Probe symbol (*)
- 4 Door Lock symbol (*)
- 5 Current Time indicator field
- 6 Temperature/Weight indicator field
- 7 Oven Inner Temperature symbol
- 8 Booster (rapid pre-heating) symbol
- 9 Start/Stop Cooking key
- 10 Convenience Food Menu Selection key
- 11 Temperature-Time Increase/Decrease, Navigate in Submenus key
- 12 Text display
- 13 Convenience Food Selection display
- 14 Settings symbol
- 15 Alarm Time symbol
- 16 End of Cooking Time symbol
- 17 Cooking Time symbol
- 18 Steam Cooking symbol (*)
- 19 Function display
- 20 Temperature-Weight and Rapid Heating Setting key
- 21 Time and Settings key
- * Varies depending on the product model.

i Maximum alarm time can be 23 hours and 59 minutes.

To set the alarm:



1. Press Time and Settings button (21) with short intervals until Alarm symbol (15) appears on the display.
2. Press \wedge or \vee (11) to set the time. Alarm symbol (15) remains lit after setting the alarm time.
3. After the alarm time is finished, alarm symbol will start flashing and an alarm signal is heard.
4. Press any key to stop the alarm.

To cancel the alarm:



























1. Press Time and Settings button (21) with short intervals until Alarm symbol (15) appears on the display.
2. Press \wedge (11) until "00:00" appears on the display.





Cooking times table

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

Baking and roasting


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


Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray*	One level		3 3	175	25 ... 30
Cakes in mould*	One level		2	180	50 ... 60
Cakes in cooking paper*	One level		3	175	25 ... 30
	2 levels		3 - 5	175	35 ... 40
	3 levels		1 - 3 - 5	180	35 ... 40
Sponge cake*	One level		3	200	8 ... 12
	2 levels		3 - 5	175	15 ... 20
	3 levels		1 - 3 - 5	175	15 ... 20
Cookies*	One level		3	175	25 ... 30
	2 levels		3 - 5	175	30 ... 40
	3 levels		1 - 3 - 5	175	35 ... 45
Dough pastry*	One level		2	200	30 ... 40
	2 levels		3 - 5	200	45 ... 55
	3 levels		1 - 3 - 5	200	45 ... 55
Rich pastry*	One level		2	200	25 ... 35
	2 levels		3 - 5	200	35 ... 45
	3 levels		1 - 3 - 5	200	35 ... 45
Leaven*	One level		2	200	35 ... 45
Lasagna*	One level		2 - 3	200	30 ... 40
Pizza*	One level		2	200 ... 220	15 ... 20
	One level		3	200	10 ... 15
Beef steak (whole) / Roast	One level		3	25 min. 250/max, then 180 ... 190	100 ... 120
Leg of Lamb (casserole)	One level		3	25 min. 250/max, then 190	70 ... 90
	One level		3	25 min. 250/max, then 190	60 ... 80
Roasted chicken	One level		2	15 min. 250/max, then 180 ... 190	60 ... 70
	One level		2	15 min. 250/max, then 180 ... 190	55 ... 65

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Turkey (5.5 kg)	One level		1	25 min. 250/max, then 180 ... 190	150 ... 210
	One level		1	25 min. 250/max, then 180 ... 190	150 ... 210
Fish	One level		3	200	20 ... 30
	One level		3	200	20 ... 30











When cooking with 2 trays at the same time, place the deeper tray on the upper rack and the other one on the lower rack.
* It is suggested to perform preheating for all foods.

(**) In a cooking that requires preheating, preheat at the beginning of cooking until the oven temperature symbol **(8)** attains the last level.

 Do not change the cooking temperature after cooking starts in Slow cooking mode.

 Do not open the door during cooking in Slow cooking mode.

Slow cooking times table

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Meat-Casserole	One level		2	160	100 ... 120
Chicken-Casserole	One level		2	160	70 ... 100
Haricot Bean	One level		2	160	130 ... 150
Eggplant-Casserole	One level		2	160	130 ... 150
Steak – Whole	One level		2	160	110 ... 130
Steak – Sliced	One level		2	160	100 ... 120
Cakes in cooking paper	One level		2	185	35 ... 40
Cookie	One level		2	185	30 ... 35
Dough pastry	One level		2	200	40 ... 45
Rich pastry	One level		2	200	40 ... 45

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
<ul style="list-style-type: none"> • Perform a preheating for 6-7 minutes. • White/red meats have to be flipped over in the pan prior to cooking until boiled down. • Haricot beans have to be boiled for 30 minutes prior to cooking. You may directly use canned bean. • Covering the cooking pan will increase performance of cooking. 					

Tips for baking cake

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

Tips for baking pastry

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



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

Tips for cooking vegetables

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

For the best cooking result (Fan assisted heating):

- You can cook foods made of dense dough such as buns, cake in paper, cookies or biscuits simultaneously in 1, 2 or 3 trays thanks to the homogenous heat distribution ensured by this function.
- You may cook wet dough foods such as apple pie and tart in tray simultaneously in 2 trays.
- Cooking large amount of foods containing much liquid or yeasted dough in a single tray will improve the cooking result. More homogenous cooking is obtained

in large volume foods which are rising as the hot air comes from the side walls as well, which is a function not contained in conventional ovens.

- Time and energy can be saved and perfect cooking results can be obtained thanks to the multi-tray cooking feature of this function.

Cooking guide functions

Selecting the convenience food functions

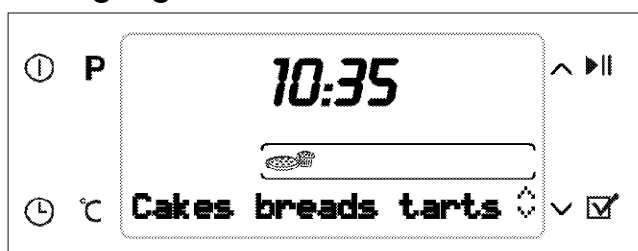
Convenience Foods menu contains meal programmes that are prepared for you by professional cooks specially and stored in the memory of the control unit.

In this menu, temperature, rack position, weight and cooking functions are set automatically.

You can change the weight and cooking time according to your meal and your taste.

To select the Cooking Guide functions:

1. Press On/Off key (1) to switch on the oven.
2. Press Programme Selection button (2) to select the Convenience Food function display. In this step, "**Cakes&Breads&Tarts**" appears on the display and Convenience Food Selection display (13) is highlighted.



3. Press \wedge or \vee (11) to select the desired convenience food function

main menu (Cakes&Breads&Tarts, Meat Poultry, Meat, Fish, Special meals, Special).

4. Press Convenience Food Menu Selection key (10) to confirm the desired Main Meal menu.
5. Press \wedge or \vee (11) to select the desired meal (Cookies, Cake, Small cake, etc).



6. Put your meal into the oven.
7. Press Start/Stop Cooking key (9) to start cooking. "**Cooking**" appears on the display.

i If Start/Stop Cooking key (9) is not pressed within 20 seconds, the oven will switch itself off.

8. After the cooking is completed, "**Good appetite...**" appears on the display and alarm signal is heard.

i To stop the alarm signal, just press any key.

i "Back" appearing on the display while navigating in the meal menu allows you to return to the upper menu. Press Convenience Food Menu Selection button (10) to return to the upper menu.

Before starting to cook in the Convenience Food menu, you can set the weight depending on the meal type you have selected. To do this:

1. Press Temperature - Weight and Rapid Heating Setting button (20)

until the weight indicator field starts flashing.



2. Press **^** or **v** (11) to set the weight.

Before starting to cook in the convenience food menu, you can set

Cakes&Breads&Tarts	Meat poultry	Special meals	Fish	Meat	Special
Cookies	Chicken, grilled	Casserole	Fish fillet	Roast beef	Fermenting
Small cake	Chicken, fillet	Quiches	Baked anchovy	Dalyan meatball	Yoghurt
Brownie		Macaroni cheese	Haddock (Merlans)		Dried apple
Sponge cake		Lasagna	Salmon fillet		Fried chestnut
Apple strudel		Moussaka			
Apple pie					

To select the steam assisted convenience food functions:

1. Press On/Off key (1) to switch on the oven.
2. Press Programme Selection key (2) with short intervals until Steam Cooking symbol (18) appears on the display. In this step, **“Cakes&Breads&Tarts”** appears on the display.
3. Press **^** or **v** (11) to select the desired convenience food function main menu (Cakes&Breads&Tarts, Meat Poultry, Meat, Fish, Special meals, Special).
4. Press Convenience Food Menu Selection key (10) to confirm the desired Main Meal menu.

the weight depending on the meal type you have selected. To do this:

1. Press Temperature - Weight and Rapid Heating Setting button (20) until the weight indicator field starts flashing.
2. Press (11) key to set the weight.

Convenience food menu:

May vary depending on the models

5. Press **^** or **v** (11) to select the desired meal (Cookies, Cake, Small cake, etc).
6. Put your meal into the oven.
7. Press Start/Stop Cooking key (9) to start cooking.
8. **“Fill with 350 ml water”** appears on the display.
 - i** Risk for health!
Do not use any other liquids apart from potable water in the steam system.
9. Open the door and add water through the water inlet. **“Door open”** warning appears on the display together with the audio warning when filling in water.

10. Oven starts cooking and **"Cooking"** appears on the display as soon as the door is closed.
11. After the cooking is completed, **"Good appetite"**, **"Please take the meal"** appears on the display and alarm signal is heard.
- » To stop the alarm signal, just press any key.
12. Open the oven door and take out the meal as soon as cooking completes.

Close the oven door to start the **Automatic Water Vaporization function**.

» In this step, **"Disposing water"** and the required time appears on the display.

» It is important for your health not to use the remaining water since the quality of the water that waits will deteriorate. Water disposal smoothens the dirt in the oven and allows it to be removed easily after cooking.

» Wipe inside the oven with a cloth after disposing the water.

Using the water container:

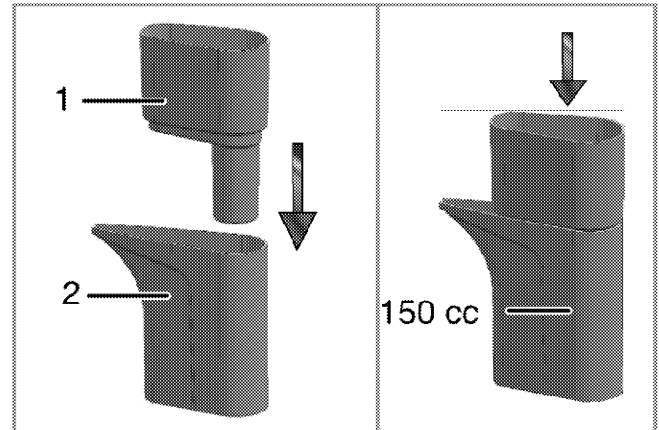
Water container consists of 2 pieces. Upper piece removes the lime in the water.

Assemble the lower and upper parts of the container as illustrated.

Do not fill more than 150 cc, otherwise the water is not purified.

Remove the upper part and pour the water into the oven with the lower part.

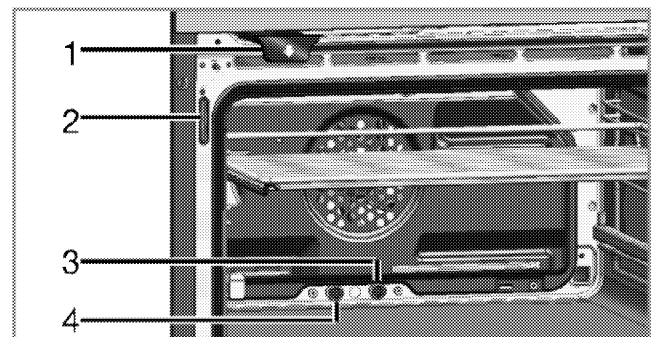
- i** Remove the lime in the water container by applying the following procedure once in every 4 usages. Dissolve 2 teaspoon of salt in a glass and pour into the water container. And then, wash the lower container.







- 1 Upper part
- 2 Lower part

Adding water:

1. Pull the pitcher illustrated in the figure (1).
2. Pour water into the container until you hear the signal sound. Observe the amount of water from the water level indicator (2).



- 1 Pitcher
- 2 Water indicator
- 3 Vapour exit pipe
- 4 Drainage pipe for excessive water

-  The system waits at least 10 minutes for you to add water. If you do not add water in 10 minutes, oven switches off.
-  To clean the pitcher, remove it from the oven and wash with water only.
-  Water level in the tank should be checked through the water indicator while adding water. If the water level exceeds the tank full level, excessive water will run into the oven. Excessive water that run into the oven can affect cooking in steam assisted automatic cooking programmes and cause condensation on the door. In order to avoid this, remove the excessive water that has run into the oven before cooking starts.
-  If the oven is switched off before the cooking is completed and no cooking function is selected within 2 minutes, **"Please take the meal. Water will evaporize."** message will appear on the Text display soon as the oven is switched on with On/Off key (1). Water disposal starts automatically after around 1 minute.



Keep the door closed during water vaporization.

Steam assisted convenience food menu:

May vary depending on the models

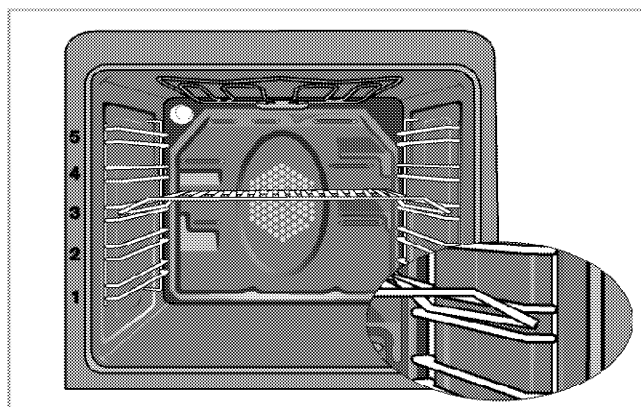
Cakes&Breads&Tarts	Meat poultry	Special meals	Fish	Meat
Pizza, fresh thinbase	Chicken < 1600 gr	Fresh vegetable	Trout casserole	Roast lamb
Pizza, fresh thickbase	Chicken > 1600 gr	Frozen vegetable, graten		Leg of lamb
Dough pastry	Turkey, thigh	Jacket potatoes		Veal pot roast
Vol au vent	Duck, whole			Tandoori
Fruit cake				
Short bread				
Rich pastry				
Bagel				
Loaf bread (yeasted)				
Sandwich bread				
Baguette				
Bread rolls, frozen				

How to operate the grill

- i** Before you can use the oven, the time must be set. If the time is not set, oven will not operate.
 - ⚠** Close oven door during grilling. Hot surfaces may cause burns!
1. Press On/Off key (1) to switch on the oven.
 2. Press **^** or **v** (11) to select the desired language.
 3. For cooking temperature, press Temperature - Weight and Rapid Heating Setting key (20) for once to highlight "**Temperature**" on the Text display. Press **^** or **v** (11) to set the temperature.
 4. Press On/Off key (1) to switch off the oven.

Rack positions

Grill performance will decrease if the wire grill stands against rear part of the oven. Slide your wire grill to the front section of the rack and settle it with the help of the door in order to obtain the best grill performance.



- i** Do not use the top rack for grilling.

i Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.

Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

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. #
Toast bread	4	1...2 min.
# depending on thickness		

6 Maintenance and care

General information

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

- ⚠ Disconnect the product from mains supply before starting maintenance and cleaning works. There is the risk of electric shock!
- ⚠ Allow the product to cool down before you clean it. Hot surfaces may cause burns!
- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.

i 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.

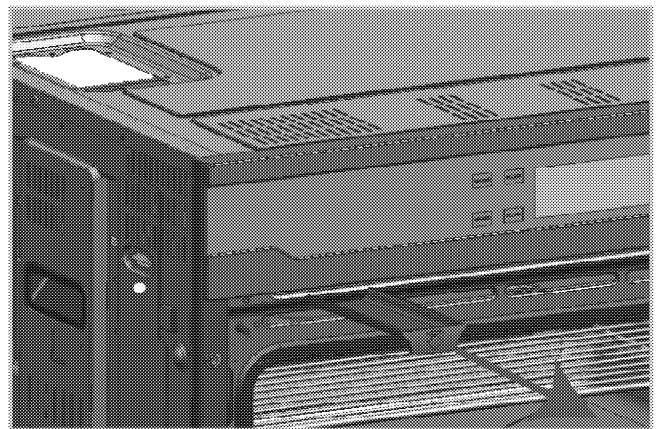
i Do not use steam cleaners for cleaning.

Cleaning the pizza stone-oar

- Do not wash the pizza oar and stone in dishwasher, under tap water or by immersing into water.
- Clean with a cloth soaked in a detergent and rinse with a wet cloth.

Cleaning the pitcher

Pitcher stops at a certain point when you pull it towards yourself. When you continue pulling, it arrives at the second stop point and stops again. If you continue pulling after this point it will get out of its place.



You can clean the pitcher under tap water after removing it.

i Do not use chemical materials when cleaning the pitcher. Use only water.

Cleaning the control panel

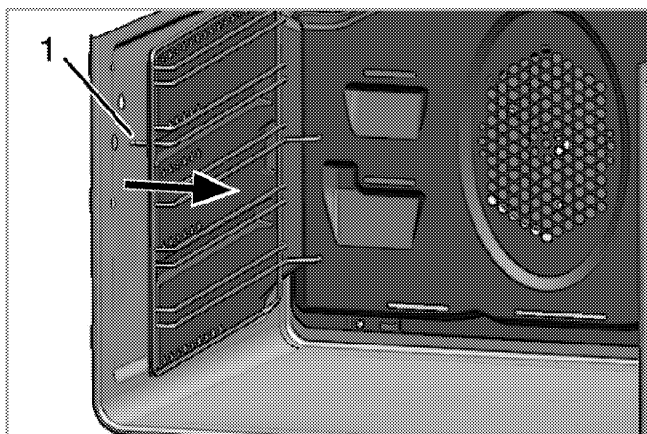
Clean the control panel and control knobs with a damp cloth and wipe them dry.

- i** Do not remove the control buttons/knobs to clean the control panel.
Control panel may get damaged!

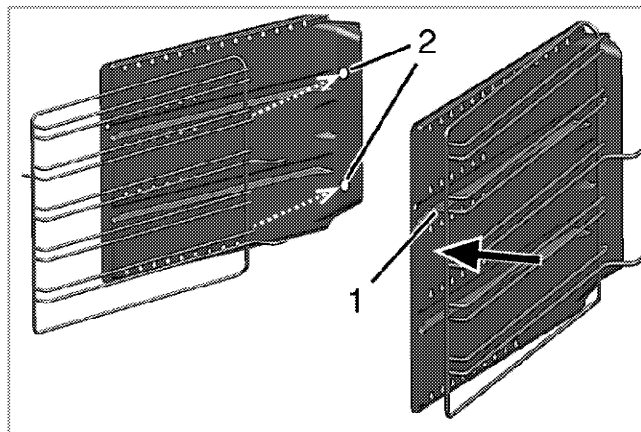
Cleaning the oven

To clean the side wall

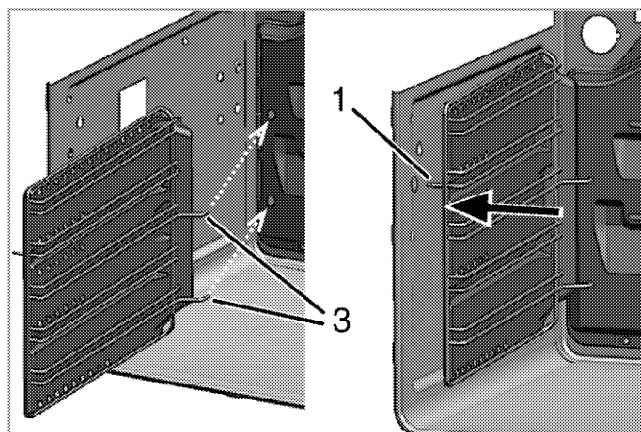
1. Remove pin **(1)** of the side rack by pulling it in the direction of arrow with the side wall it is mounted.



2. Remove the side rack and side wall completely by pulling it towards you.
3. Remove the side rack from the holes **(2)** on the oven wall by pulling.
4. To clean the side rack and side wall, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
5. **Place side rack by pulling to holes **(2)** on the back of side wall.**



6. Lock side rack to side wall by pulling pin **(1)** of side rack in the direction of arrow.
7. Place side rack and side wall assembly to its place by pulling pins **(3)** to holes on the back wall as shown in figure.



8. Place pin **(1)** at side rack to its place as shown in figure.

- i** Be sure that side rack and side wall has been placed properly.

Catalytic walls

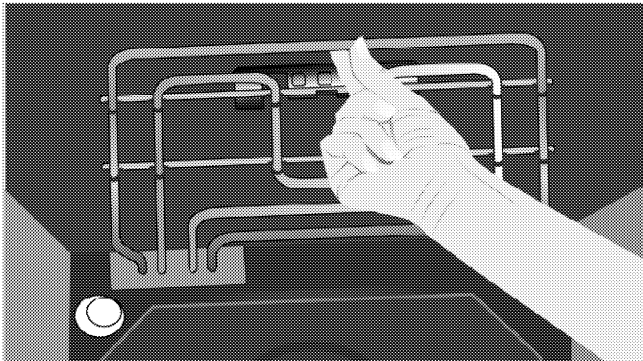
Side walls or just back wall of oven interior may be covered with catalytic enamel.

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

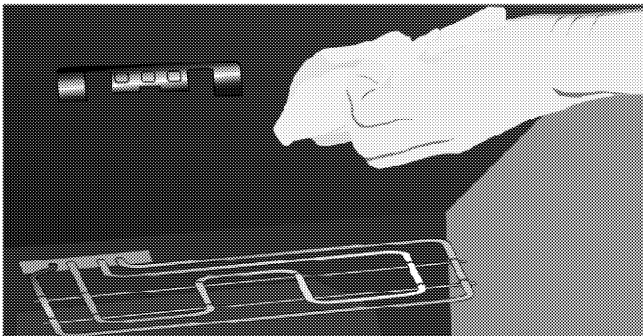
The grill element can be folded out for cleaning the oven ceiling.

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



- i** The grill element folds down. It remains anchored at the oven ceiling.

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

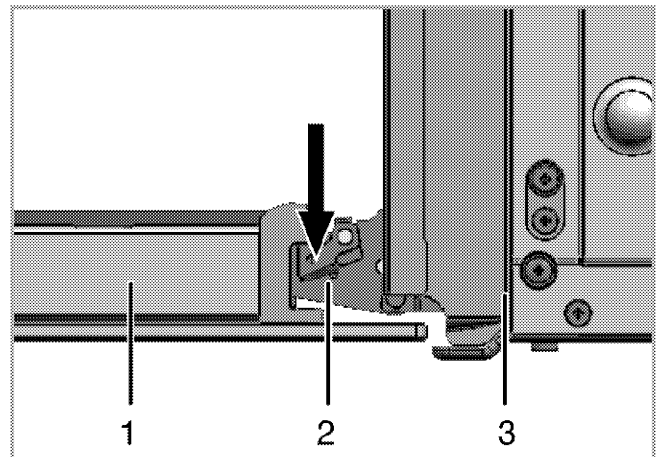
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.

- i** 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.

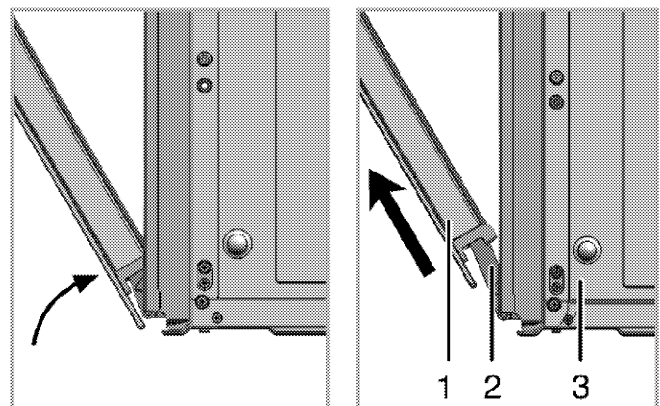
- i** Front door inner glass is coated to easy clean material. Do not use any harsh abrasive cleaners, hard metal scrapers, scouring pads or bleach to clean front door inner glass as they may scratch the surface. This may destroy the coating material.

Removing the oven door

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



- 1 Front door
- 2 Hinge
- 3 Oven



3. Move the front door to half-way.

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

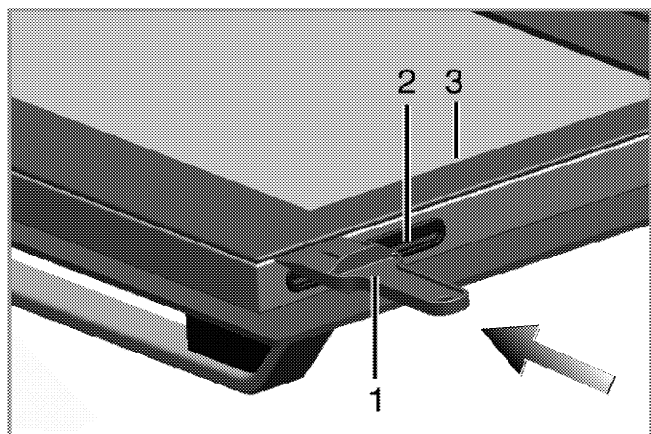
i Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the door inner glass

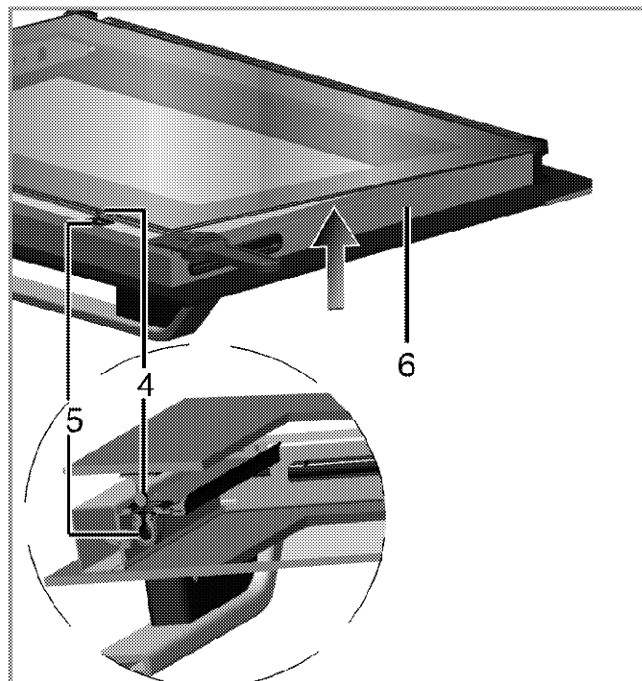
The inner glass panel of the oven door can be removed for cleaning.

Use the spade provided with the product to remove the inner glass for cleaning.

- Open the oven door.
- Place the spade (1) to the area indicate on the glass panel (3) and push in the direction shown to remove the glass.
- To reattach the glass panel in its seat, insert its bottom part into the plastic slot (2). Pressing it from the upper part towards the metal frame (6), ensure that the pins (4) are seated into their slots (5).



- Spade
- Plastic slot
- Inner glass panel



- Pin
- Pin housing
- Metal frame

i Install the inner glass panel so that the printed side will face upwards.

Replacing the oven lamp

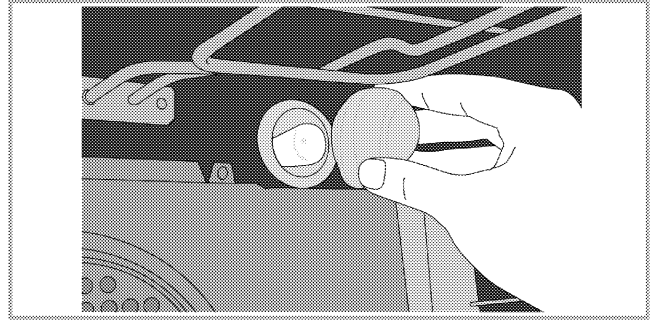
⚠ Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock. Hot surfaces may cause burns!

i The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 5* for details. Oven lamps can be obtained from Authorised Service Agents.

i Position of lamp might vary from the figure.

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. Pull out the oven lamp from its socket and replace it with the new one.
4. Install the glass cover.

7 Troubleshooting

Oven emits steam when it is in use.

i It is normal that steam escapes during operation. This is not a fault.

Product emits metal noises while heating and cooling.

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

Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- Buttons/knobs/keys on the control panel do not function. >>> *Keylock may be enabled. Please disable it. (See. Using the keylock, page 30)*

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.

- Function and/or Temperature are not set. >>> *Set the function and the temperature with the Function and/or Temperature knob/key.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

i Consult the Authorised Service Agent 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.