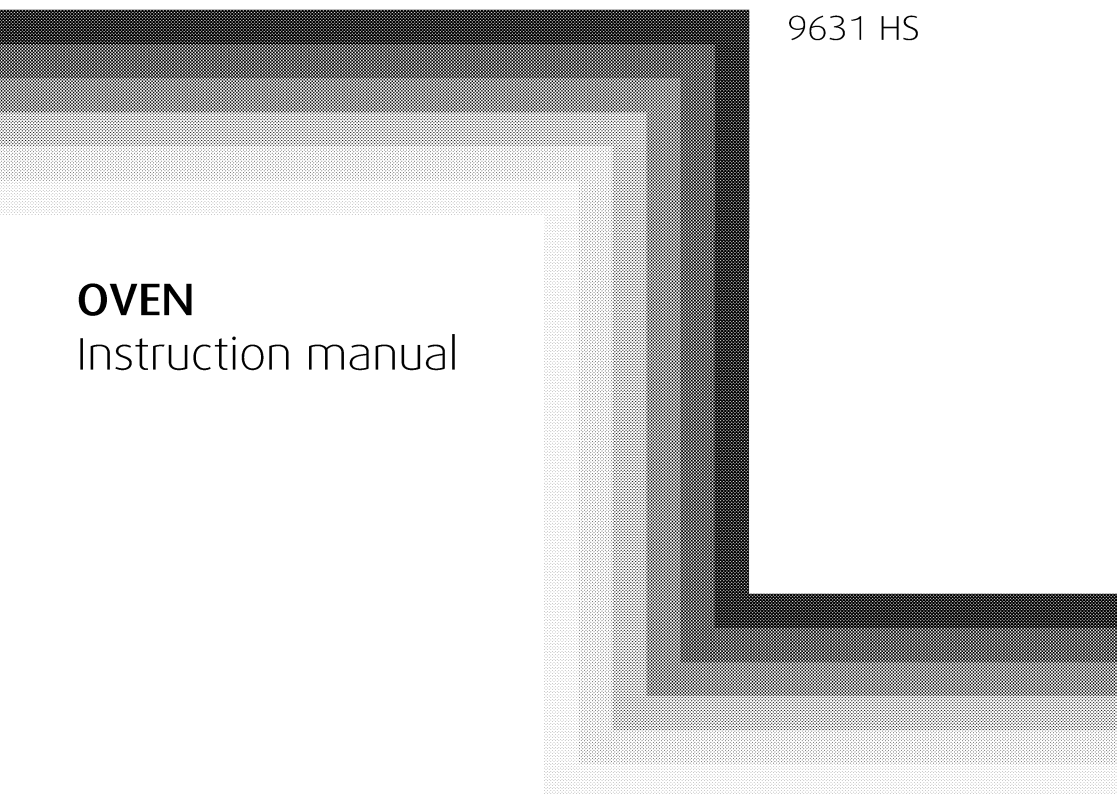




9631 HS

# **OVEN**

Instruction manual

**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.



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

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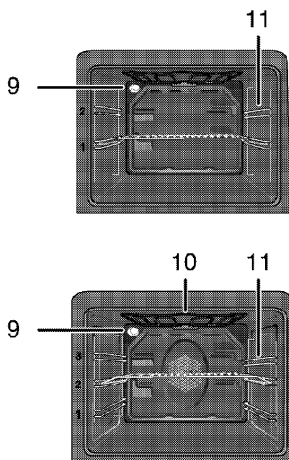
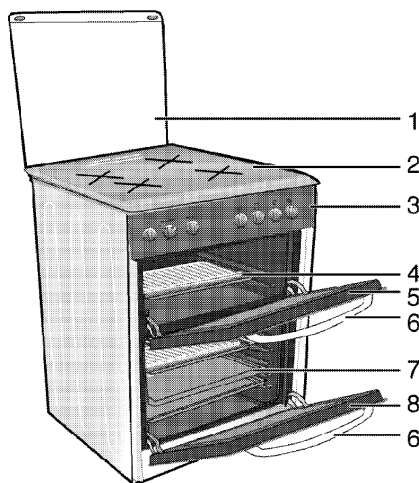
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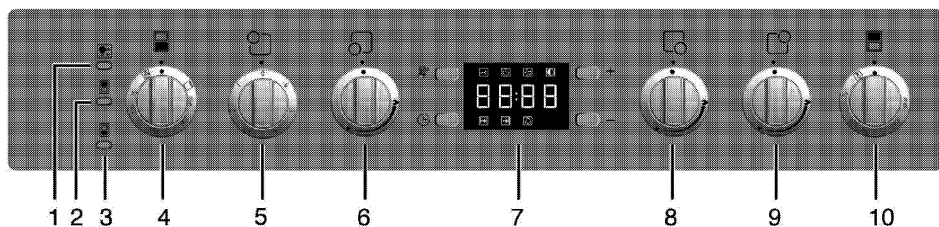
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# 1 General information

## Overview



- |   |               |    |                       |
|---|---------------|----|-----------------------|
| 1 | Top lid       | 7  | Tray                  |
| 2 | Burner plate  | 8  | Main oven door        |
| 3 | Control panel | 9  | Lamp                  |
| 4 | Wire shelf    | 10 | Grill heating element |
| 5 | Top oven door | 11 | Shelf positions       |
| 6 | Handle        |    |                       |



- |   |                               |    |                              |
|---|-------------------------------|----|------------------------------|
| 1 | Warning lamp                  | 6  | Rapid burner Front left      |
| 2 | Thermostat lamp for top oven  | 7  | Digital timer                |
| 3 | Thermostat lamp for main oven | 8  | Auxiliary burner Front right |
| 4 | Main oven function knob       | 9  | Normal burner Rear right     |
| 5 | Hotplate Rear left            | 10 | Top oven function knob       |

## Technical specifications

| <b>GENERAL</b>                                                |                                  |
|---------------------------------------------------------------|----------------------------------|
| External dimensions (height / width / depth)                  | 850 mm/600 mm/600 mm             |
| Voltage / frequency                                           | 220-240 V 50 Hz                  |
| Total power consumption                                       | 4.3 kW                           |
| Fuse                                                          | min. 25 A                        |
| Cable type / section                                          | H05VV-FG 3 x 2,5 mm <sup>2</sup> |
| Cable length                                                  | max. 2 m                         |
| Category of gas product                                       | II <sub>2H3B/P</sub>             |
| Gas type / pressure                                           | LPG G 30/28-30 mbar              |
| Total gas consumption                                         | 5.9 kW                           |
| Converting the gas type / pressure <sup>s</sup><br>– optional | NG G 20/20 mbar<br>/             |
| <b>HOB</b>                                                    |                                  |
| <b>Burners</b>                                                |                                  |
| Rear left                                                     | <b>Hotplate</b>                  |
| Dimension                                                     | 180 mm                           |
| Power                                                         | 1000 W                           |
| Front left                                                    | <b>Rapid burner</b>              |
| Dimension                                                     | 22-24 cm                         |
| Power                                                         | 2900 W                           |
| Front right                                                   | <b>Auxiliary burner</b>          |
| Dimension                                                     | 12-18 cm                         |
| Power                                                         | 1000 W                           |
| Rear right                                                    | <b>Normal burner</b>             |
| Dimension                                                     | 18-20 cm                         |
| Power                                                         | 2000 W                           |
| <b>OVEN/GRILL</b>                                             |                                  |
| Top oven                                                      | <b>Conventional oven</b>         |
| Energy efficiency class <sup>#</sup>                          | A                                |
| Inner lamp                                                    | 15-25 W                          |
| Main oven                                                     | <b>Fan oven/grill</b>            |
| Energy efficiency class <sup>#</sup>                          | A                                |
| Inner lamp                                                    | 15-25 W                          |
| Grill power consumption                                       | 2.2kW                            |

<sup>#</sup> 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.

<sup>\*\*</sup> See. *Installation*, page 12.

**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.

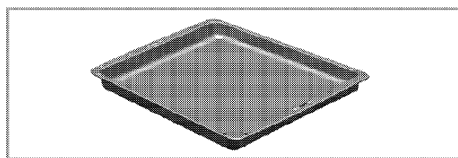
**i** Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

## Accessories

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

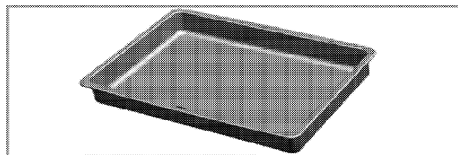
### Oven tray

Used for pastries, frozen foods and big roasts.



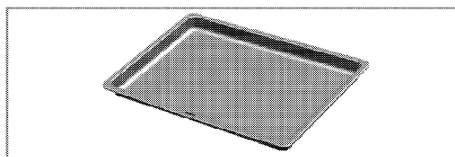
### Deep tray

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



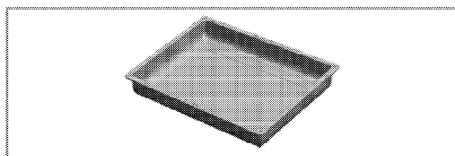
### Cake tray

Used for pastries such as cookies and biscuits.



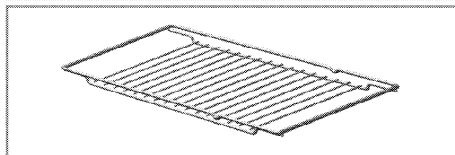
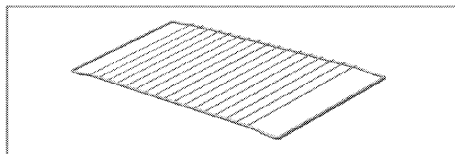
### Small oven tray

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



### Wire Shelf

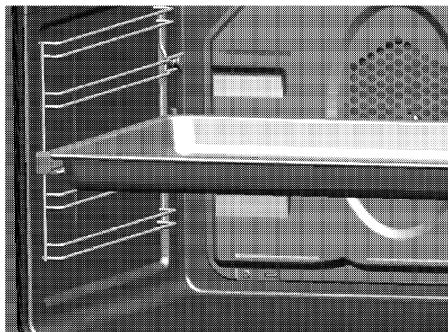
Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



### Placing the wire shelf and tray onto the telescopic racks properly

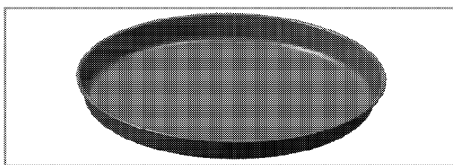
Telescopic racks allow you to install and remove the trays and wire shelf easily.

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.



### **Round tray**

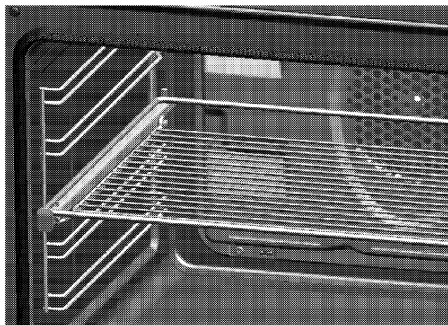
Used for pastries and cakes. This tray is placed on the wire shelf.



### **Coffee pot adaptor**



Used for coffe pots.



## 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 37*.
- 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.
- Do not close the top cover before the hotplates or burners cool down. Wipe the top cover dry before opening it in order to avoid water leakage to the rear and inner sections of the oven.

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

 **The appliance is not intended to be operated by means of an external timer or separate remote control.**

## 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 gas**

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- "Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible."
- "This appliance is not connected to a combustion products or evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation;" See *Before installation*, page 12
- "CAUTION: The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for

example increasing the level of the mechanical ventilation where present."

- Gas appliances and systems must be regularly checked for proper functioning. Please arrange for annual maintenance.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colourless, odourless and very toxic gas, which has a lethal effect even in very small doses.
- Request information about gas emergency telephone numbers and safety measures in case of gas smell from you local gas provider.

### **What to do when you smell gas**



Do not use open flame or do not smoke.

Do not operate any electrical buttons (e.g. lamp button, door bell and etc.)

Do not use fixed or mobile phones.

Risk of explosion and toxication!

1. Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
2. Open doors and windows.
3. Check all tubes and connections for tightness. If you still smell gas leave the property.
4. Warn the neighbours.

5. Call the fire-brigade. Use a telephone outside the house.
  - 5.1 If you have door or gates that are secured by an electric lock, or entry phone, please open these manually.
6. Do not re-enter the property until you are told it is safe to do so.

## **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.

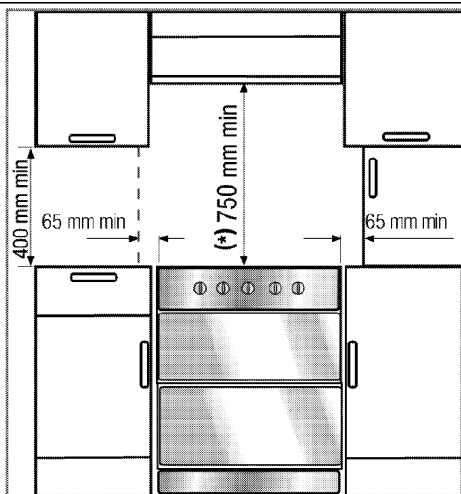
 The product must be installed in accordance with all local gas and/or electrical regulations.

 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

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

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



- It can be used with cabinets on either side but in order to have a minimum distance of 400mm above hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.
- It can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.
- (\*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer's instructions regarding installation height (min 650 mm).
- Movement of your appliance is most easily achieved by lifting the front as follows and pulling towards. Open the top oven door and the bottom oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roofs. While gripping, it should be avoided to damage any

grill elements or oven interior furniture.

- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **oneside** to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

### Room ventilation

The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room.

Good room ventilation is essential for safe operation of your appliance. If there is no window or door available for room ventilation, an extra ventilation must be installed.

| Room size                             | Ventilation opening      |
|---------------------------------------|--------------------------|
| smaller than 5 m <sup>3</sup>         | min. 100 cm <sup>2</sup> |
| 5 m <sup>3</sup> to 10 m <sup>3</sup> | min. 50 cm <sup>2</sup>  |
| greater than 10 m <sup>3</sup> , den  | not required             |
| In the cellar or basement             | min. 65 cm <sup>2</sup>  |

..

### Installation and connection

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

-  Do not install the product next to refrigerators or freezers. The heat emitted by the product will increase the energy consumption of cooling appliances.
- Carry the product with at least two persons.
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.
-  Do not use the door and/or handle to carry or move the product. The door, handle or hinges get damaged.

### Electrical connection

Connect the product to a grounded outlet/line protected by a 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!

The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the lower cover is opened or it is located at the rear wall of the unit depending on the unit type.

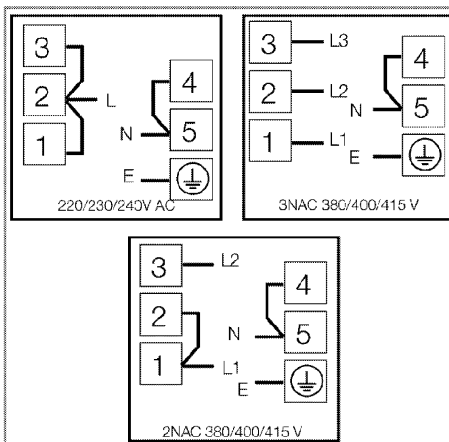
Power cable of your product must comply with the values in "Technical specifications" table.

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

## Connecting the power cable

1. If it is not possible to disconnect all poles in the supply power, a disconnection unit with at least 3 mm contact clearance (fuses, line safety switches, contactors) must be connected and all the poles of this disconnection unit must be adjacent to (not above) the product in accordance with IEE directives.  
Failure to obey this instruction may cause operational problems and invalidate the product warranty.  
Additional protection by a residual current circuit breaker is recommended.

## If a cable is supplied with the product:



## 2. For single-phase

**connection,** connect as identified below:

- Brown cable = L (Phase)
- Blue cable = N (Neutral)
- Green/yellow cable = (E)  (Ground)

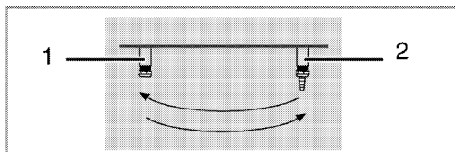
## Gas connection

- ⚠** Product can be connected to gas supply system only by an authorised and qualified person.  
Risk of explosion or toxication due to unprofessional repairs!  
Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.
- ⚠** Before starting any work on the gas installation, disconnect the gas supply.  
There is the risk of explosion!
- Gas adjustment conditions and values are stated on labels (or on type label).

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

### Connecting the gas hose

- If necessary, interchange the sharp hose tip and the blind plug at the rear of your oven by selecting a suitable place on basis of the location of the gas cylinder.



1 Blind plug

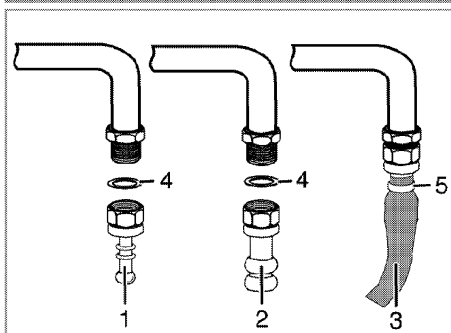
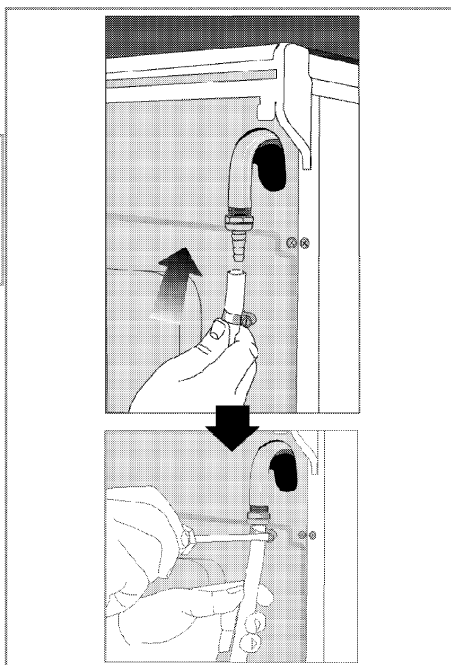
2 Hose tip

- Have your product connected in a way that it will be close to the gas connection and not gas leakage will exist.
- Plastic hose to be used must not be longer than 125 cm.
- Install the clamp to the hose. Soak one end of the hose (15 mm inner diameter) into boiling water for one minute to soften it.
- Then, slip the softened end of the hose completely onto the sharp hose tip of your product. Finally, tighten the clamp completely with a screwdriver.
- Repeat the same procedure for the other end of the hose and complete the gas cylinder connection.
- Never forget to make the gas leakage control.

**⚠** Risk of explosion and suffocation!

Do not keep LPG cylinders in home.

- If you need to use your product later with a different type of gas, you must consult the Authorised Service Agent for the related conversion procedure.



1 Hose tip-LPG

2 Hose tip-NG

3 Safety hose

4 O-ring (gasket)

5 Clamp

## Leakage control at the connection point

- Make sure that all knobs on the product are turned off. Make sure that the gas supply is open. Prepare soapy foam and apply it onto the connection point of the hose for gas leakage control.
- Soapy part will froth if there is a gas leakage. In this case, inspect the gas connection once again.

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

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

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

## Final check

1. Reconnect the product to the mains.
2. Check electrical functions.
3. Open gas supply.
4. Check gas installations for secure fitting and tightness.
5. Ignite burners and check appearance of the flame.

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

## 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.
- Secure the caps and pan supports with adhesive tape.
- Do not use the door or handle to lift or move the product.

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

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

## 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.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.
- Pay attention to use flat bottom pots when cooking with electric hobs.

Pots with thick bottom will provide a better heat conduction. You can obtain energy savings up to 1/3.

- Vessels and pots must be compatible with the hotplates. Bottom of the vessels or pots must not be smaller than the hotplate.
- Keep the hotplates and bottom of the pots clean. Dirt will decrease the heat conduction between the hotplate and bottom of the pot.
- For long cookings, turn off the hotplate 5 or 10 minutes before the end of cooking time. You can obtain energy savings up to 20% by using the residual heat.

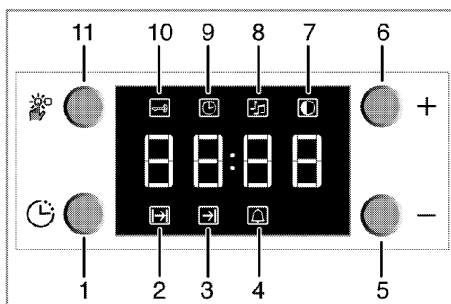
### Initial use

#### 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.

**i** While making any adjustment, related symbols on the clock will flash.

Press (5) or (6) keys to set the time after the oven is energized for the first time.



1 Program key

- 2 Cooking time
- 3 End of cooking time
- 4 Alarm
- 5 Minus key
- 6 Plus key
- 7 Screen brightness setting
- 8 Alarm volume
- 9 Current time
- 10 Keylock
- 11 Adjustment key

After setting the time, you can start and end the cooking by selecting the desired position with temperature button and function button.

 If the current time is not set, time setting will start increasing/moving up from **12:00**. Clock symbol '9' will be displayed to indicate that the current time has not been set. This symbol will disappear once the time is set.

 Current time settings are cancelled in case of power failure. It needs to be readjusted.

To change the time of the day you have previously set:

1. Press (11) key to activate current time symbol '9'.
2. Press (5) or (6) keys to set the current time.

### Changing screen brightness adjustment

1. Press (11) key to activate screen brightness symbol '7' for screen brightness adjustment.
2. Press (5) or (6) keys to set the desired brightness.

» Selected brightness level will appear as **d-01**, **d-02** or **d-03** on the display.

### First cleaning of the appliance

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

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 the highest grill power; See *How to operate the electric oven, page 23*.
4. Operate the oven for about 30 minutes.
5. Turn off your oven; See *How to operate the electric oven, page 23*

### 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 30*.
4. Operate the oven about 30 minutes.
5. Turn off your grill; see *How to operate the grill, page 30*

### **Hot plate**

1. Any production residues or conservation layers must be burnt before the first use. Operate the hotplate at middle temperature level for 8 minutes without any

vessel on it. No pots or containers should be placed onto the hotplate during this procedure.



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

## 5 How to use the hob

### General information about cooking

**⚠** Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire.

**Never attempt to extinguish a possible fire with water!** When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to do so and call the fire department.

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

- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing.

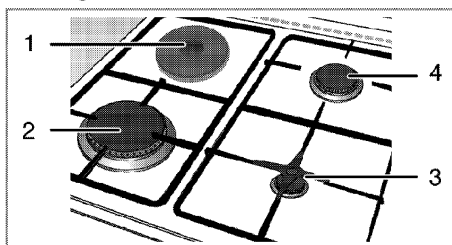
Do not put covers of saucepans or pans on cooking zones.

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

### Gas cooking

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

### Using the hobs



- 1 Hotplate 180 mm
- 2 Rapid burner 22-24 cm
- 3 Auxiliary burner 12-18 cm
- 4 Normal burner 18-20 cm is list of advised diameter of pots to be used on related burners.

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

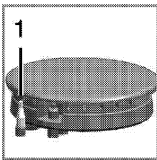
**Igniting the gas burners**

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

**Turning off the gas burners**

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

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



1. Gas shut off safety

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

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

the same procedure by keeping the knob pressed for 15 seconds.



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

**Using hotplates**

Hob knobs can be turned in both directions in a way that will provide temperature control in steps.



If the hob is equipped with hotplates featuring Booster function, relevant hotplate will be marked with a red dot.

**Turning on the hotplates**

Use hotplate knobs to operate the hotplates. Move the hotplate knobs to the relevant level in order to obtain the desired cooking level.

| Cooking level | 1       | 2 – 3              | 4 – 6                      |
|---------------|---------|--------------------|----------------------------|
|               | warming | stewing, simmering | cooking, roasting, boiling |

**Turning off the hotplates**

Turn the hotplate knob to OFF (upper) position.

## **6** How to operate the oven

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### **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.

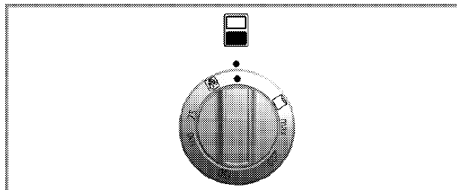
### **How to operate the electric oven**

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

Product is equipped with two ovens. Overview section indicates the relevant knobs for each oven.

## How to operate the main oven

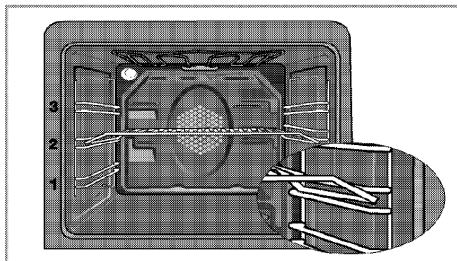
### Select temperature and operating mode



1. Set the Function knob to the desired temperature.  
» Oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

### Switching off the electric oven

Turn the Function knob to Off (top) position.



### 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.

## Operating modes

All functions in your oven (including the main oven) are described in this section.

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

### Oven lamp



The oven is not heated. Only the oven lamp is turned on. Other functions are for cooking; select suitable temperature for your food.

### Operating with fan



The oven is not heated. Only the oven lamp and the fan (in the rear wall) are in operation. Frozen granular food is thawed slowly at room temperature and cooked food is cooled down.

Other functions are for cooking; select suitable temperature for your food.

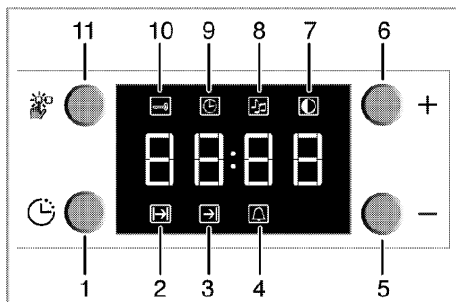
### Full grill



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.

## Using the oven clock



- 1 Program key
- 2 Cooking time
- 3 End of cooking time
- 4 Alarm
- 5 Minus key
- 6 Plus key
- 7 Screen brightness setting
- 8 Alarm volume
- 9 Current time
- 10 Keylock
- 11 Adjustment key

**i** Maximum time that can be set for end of cooking is 23 hours 59 minutes. Program will be cancelled in case of power failure. You must reprogram the oven.

**i** While making any adjustments, related symbols will flash on the display. You must wait for a short time for the settings to take effect.

**i** If semi-automatic or full automatic operation mode is, time of the day cannot be adjusted.

**i** Cooking time will be displayed once the cooking starts.

## Activating semi-automatic operation mode

In this operation mode you may adjust how long the oven will automatically operate (cooking time) and the time it will be automatically turned off (end of cooking time).

1. To adjust the cooking time, press Program key (1) and activate the Cooking Time symbol (2).
2. Adjust the cooking time with Minus (5) and Plus (6) keys.
  - » Cooking Time symbol remains lit (displayed continuously) after setting the cooking time.
3. To set the End of Cooking Time, Press Program key (1) and activate the Cooking Time symbol (3).
4. Press - (5) and + (6) keys to set the end of cooking time.
  - » Once the End of Cooking Time is set, End of Cooking symbol and Cooking symbol remain lit (displayed continuously). The End of Cooking Time symbol (3) will disappear as soon as the cooking starts.
5. Put your dish into the oven.
6. Select operation mode and temperature.
  - » Oven timer automatically calculates the startup time for cooking by using the end of cooking time and the cooking period you have set. Selected operation mode is activated when the startup time of cooking has come and the oven is heated up to the set temperature. It maintains this temperature until the end of cooking time.

7. After the cooking process is completed, **"End"** appears on the displayed and the alarm will sound.

8. Alarm signal will sound for 2 minutes. To stop the alarm signal, just press any key. Alarm will be silenced and current time will be displayed.

 If you mute the alarm by pressing any key, the oven will restart operating.

If you press any button at the end of the alarm period, the oven will restart operating.

9. Turn off the oven with the Temperature knob and Function knob.

### Switch on semi-automatic operation

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

1. To adjust the cooking time, Press Program key (1) and activate the Cooking Time symbol (2).

2. Press - (5) and + (6) keys to set the cooking time.

» Cooking Time symbol remains lit (displayed continuously) after setting the cooking time.

3. Put your dish into the oven.

4. Select operation mode and temperature.

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

5. After the cooking process is completed, **"End"** appears on the displayed and the alarm will sound.

6. Alarm signal will sound for 2 minutes. To stop the alarm signal, just press any key.

Alarm will be silenced and current time will be displayed.

 If you mute the alarm by pressing any key, the oven will restart operating.

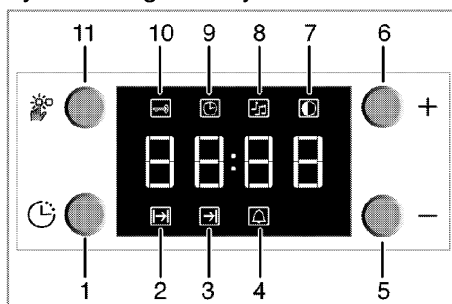
If you press any button at the end of the alarm period, the oven will restart operating.

7. Turn off the oven with the Temperature knob and Function knob.

## Using the keylock

### Activating the keylock

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



- 1 Program key
- 2 Cooking time
- 3 End of cooking time
- 4 Alarm
- 5 Minus key
- 6 Plus key
- 7 Screen brightness setting
- 8 Alarm volume
- 9 Current time
- 10 Keylock
- 11 Adjustment key

1. Press the key (11) to activate Keylock symbol (10).
- » **"OFF"** will appear on the display.
2. Press Plus key (6) to activate the keylock.
- » Once the keylock is activated, **"On"** appears on the display and the Keylock symbol (10) remains lit.

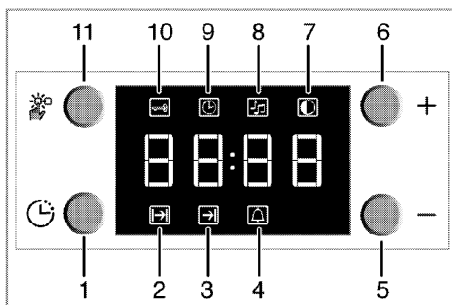
 When the Keylock function is activated, control panel buttons except for the key (11) cannot be used.

### Deactivating the keylock

1. Press Adjustment key (11) to activate Keylock symbol (10).
- » **"On"** will appear on the display.
2. Press Minus key (5) to deactivate the keylock.
- » **"OFF"** will be displayed once the keylock is deactivated.

### 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 Program key
- 2 Cooking time
- 3 End of cooking time
- 4 Alarm
- 5 Minus key
- 6 Plus key
- 7 Screen brightness setting
- 8 Alarm volume
- 9 Current time
- 10 Keylock
- 11 Adjustment key

### Setting the alarm clock

1. Press Program key (1) to activate the alarm time symbol (4).
-  Maximum alarm time can be 23 hours and 59 minutes.
2. Adjust the alarm time using Minus (5) and Plus (6) keys.
- » Alarm symbol will remain lit and the alarm time will appear on the display once the alarm time is set.
3. At the end of the alarm time, Alarm Time symbol (4) will start flashing and the alarm signal is heard.

### Turning off the alarm

1. To stop the alarm, just press any key.
- » Alarm will be silenced and current time will be displayed.

## If you want to cancel the alarm:

1. To reset the alarm time, press Program key (1) to activate the alarm time symbol (4).
2. Press and hold the Minus (5) key until "00:00" is displayed.

 Alarm time will be displayed. If the alarm time and cooking time are set concurrently, shortest time will be displayed.

## Changing alarm tone

1. Press Setting key (11) to activate the Alarm Tone symbol (8).
2. Adjust the desired tone using Minus (5) and Plus (6) keys.

» Selected alarm tone will appear as "b-01", "b-02" or "b-03" on the display.

## Cooking times table

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

## Baking and roasting

 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            |    | 1             | 175                                     | 30 ... 40                      |
| Cakes in mould*            | One level            |    | 1             | 175                                     | 50 ... 60                      |
| Cakes in cooking paper*    | One level            |    | 1             | 175                                     | 25 ... 35                      |
| Sponge cake*               | One level            |    | 1             | 200                                     | 8 ... 15                       |
| Cookies*                   | One level            |    | 1             | 175                                     | 25 ... 30                      |
|                            | 2 levels             |    | 1 - 3         | 170 ... 180                             | 35 ... 45                      |
| Dough pastry*              | One level            |    | 1             | 200                                     | 35 ... 45                      |
| Rich pastry*               | One level            |   | 1             | 190                                     | 25 ... 35                      |
|                            | 2 levels             |  | 1 - 3         | 190                                     | 35 ... 45                      |
| Leaven*                    | One level            |  | 1             | 200                                     | 35 ... 45                      |
| Lasagna*                   | One level            |  | 1             | 200                                     | 30 ... 40                      |
| Beef steak (whole) / Roast | One level            |  | 1             | 25 min.<br>250/max, then<br>180 ... 190 | 100 ... 120                    |
| Leg of Lamb (casserole)    | One level            |  | 1             | 25 min. 220<br>then 180 ...<br>190      | 70 ... 90                      |
| Roasted chicken            | One level            |  | 1             | 15 min.<br>250/max, then<br>190         | 55 ... 65                      |
| Turkey (sliced)            | One level            |  | 1             | 25 min.<br>250/max, then<br>190         | 150 ... 210                    |
| Fish                       | One level            |  | 2             | 200                                     | 20 ... 30                      |

| Dish                                                                                                                                                                               | Cooking level number |  | Rack position | Temperature (°C) | Cooking time (approx. in min.) |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|--|---------------|------------------|--------------------------------|
| 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.<br>* It is suggested to perform preheating for all foods. |                      |  |               |                  |                                |

In a cooking that requires preheating, preheat at the beginning of cooking until the thermostat lamp turns off.

### 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.

### Cooking with round tray

If you are going to cook with a round tray, review the following cooking table. When cooking dough pastry with round tray, it is recommended to use 4 pieces of phyllo.

Oil the round tray before starting to cook.

Discoloration and scratches may occur on round tray in time since it is made of high quality stainless steel. This is quite normal and does not have any harm against health.

-  Following table is valid for fan cookings.

| Dish          | Cooking level number |                                                                                     | Rack position | Temperature (°C) | Cooking time (approx. in min.) |
|---------------|----------------------|-------------------------------------------------------------------------------------|---------------|------------------|--------------------------------|
| Dough pastry  | One level            |  | 2             | 200              | 30 ... 35                      |
| Cakes in tray | One level            |  | 1             | 175              | 30 ... 35                      |

Tips for cooking vegetables

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

How to operate the grill

**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!

Switching on the grill

1. Turn the Function knob clockwise to the Grill symbol.
  2. If required, perform a preheating of about 5 minutes.
- » Temperature light turns on.

**i** Do not attempt to turn the Function knob **clockwise** to set it to the Off (upper) position.

Switching off the grill

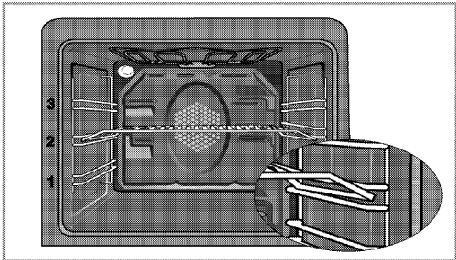
1. Turn the Function knob **counterclockwise** to Off (upper) position to turn off the oven.

Grilling with electric grill

| Food                                | Insertion level | Grilling time (approx.)   |
|-------------------------------------|-----------------|---------------------------|
| Fish                                | 2...3           | 20...25 min. <sup>#</sup> |
| Sliced chicken                      | 2...3           | 25...35 min.              |
| Lamb chops                          | 2...3           | 20...25 min.              |
| Roast beef                          | 2...3           | 25...30 min. <sup>#</sup> |
| Veal chops                          | 2...3           | 25...30 min. <sup>#</sup> |
| Toast bread                         | 3               | 1...2 min.                |
| <sup>#</sup> depending on thickness |                 |                           |

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.

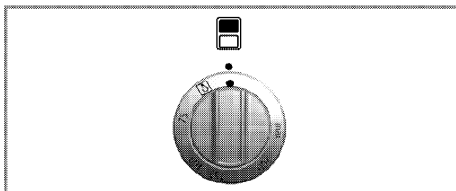


**i** Do not use the top rack for grilling.

**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

## How to operate the top oven



### Select temperature and operating mode

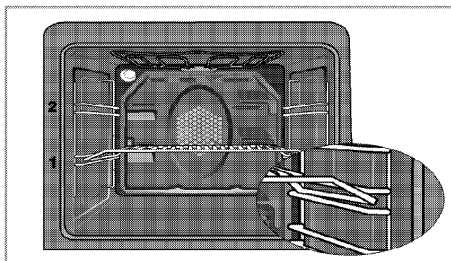
1. Set the Function knob to the desired temperature.  
» Oven heats up to the adjusted temperature and maintains it. During heating and cooling, thermostat light turns on.

### Switching off the electric oven

Turn the Function knob to Off (top) position.

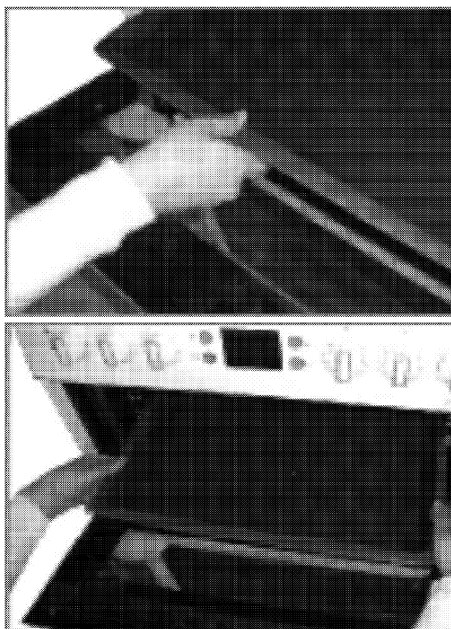
### Cooking times table

-  The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.
-  Maximum load capacity of oven tray: 4 kg (8.8 lb).
-  1st rack of the oven is the **bottom** rack.
- Do not place cookware with rough bases on the oven door.
- Ensure that there is at least 25mm space at top of oven when cooking larger foods or using taller cookware.



It is important to position the wire grill on the wire shelf correctly. The wire grill must be placed so that it will fit into the opening of the wire shelf as illustrated in the figure.

When removing tray from top oven, pull as shown in picture and hold with two hands from two sides.



# Baking and roasting

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

| Food                     | Cooking level number | Position                                                                          | Rack position | Temperature (°C)              | Cooking time (min.) (approx.) |
|--------------------------|----------------------|-----------------------------------------------------------------------------------|---------------|-------------------------------|-------------------------------|
| Cake in tray             | One level            |  | 1             | 175                           | 25 ... 35                     |
| Cakes in paper           | One level            |  | 1             | 175                           | 25 ... 30                     |
| Sponge cake              | One level            |  | 1             | 200                           | 5 ... 10                      |
| Cookies                  | One level            |  | 1             | 175                           | 25 ... 30                     |
| Dough pastry             | One level            |  | 1             | 200                           | 35 ... 40                     |
| Filled savory pastry     | One level            |  | 1             | 180                           | 25 ... 35                     |
| Beefsteak (whole)/ Roast | One level            |  | 1             | 25 min. 250 after 180 ... 190 | 100 ... 120                   |
| Roast chicken (Sliced)   | One level            |  | 1             | 15 min. 250 after 190         | 55 ... 65                     |
| Fish                     | One level            |  | 1             | 200                           | 20 ... 30                     |

## 7 Maintenance and care

### General information

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

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

**(optional)** - Do not use solid metal scrapers or abrasive cleaning materials to clean the glass cover. Glass surface can get damaged.

-  The surface might get damaged by some detergents or cleaning materials.  
Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.
-  Do not use steam cleaners for cleaning.

### If a round tray is supplied with the product:

- Clean the tray with liquid dishwashing detergent before initial use.
- Pay attention to clean after every use.
- Use lemon or vinegar for persistent stains.

### Cleaning the hob

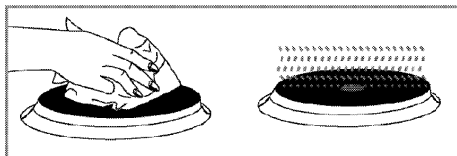
#### Gas hobs

1. Remove and clean the saucepan carriers and burner caps.
2. Clean the hob.
3. Install the burner caps and make sure that they are seated correctly.
4. When installing the upper grills, pay attention to place the saucepan carriers so that the burners are centered.

#### Electric hobs

1. Turn off the hotplates and wait until they cool down.
2. If necessary, clean the plates with a cleaning agent (you can obtain cleaners/softeners from specialty stores).

3. Warm only for a few minutes after cleaning in order to have their top section dried.
4. Apply a thin layer of machine oil onto the top surface of the hob regularly in order to protect it.



## Cleaning the control panel

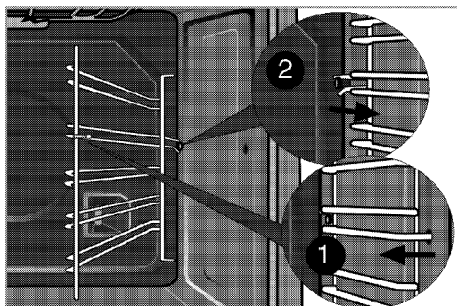
Clean the control panel and control knobs with a damp cloth and wipe them dry.

- 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 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).

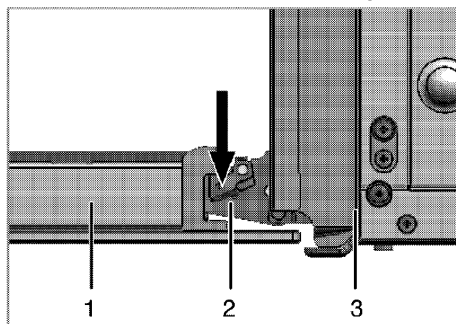
### Clean oven door

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.

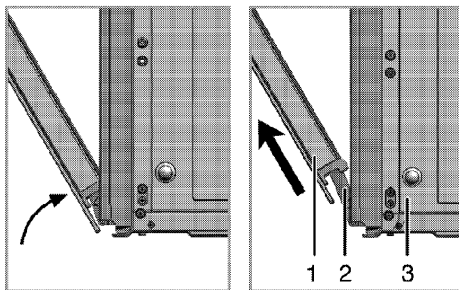
- i** Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

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

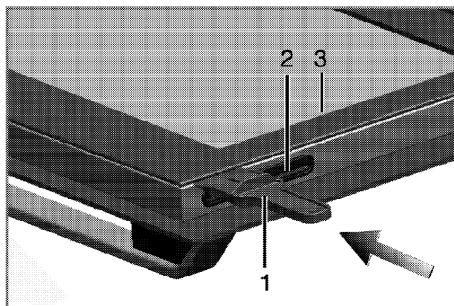
 Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

## Removing the door inner glass

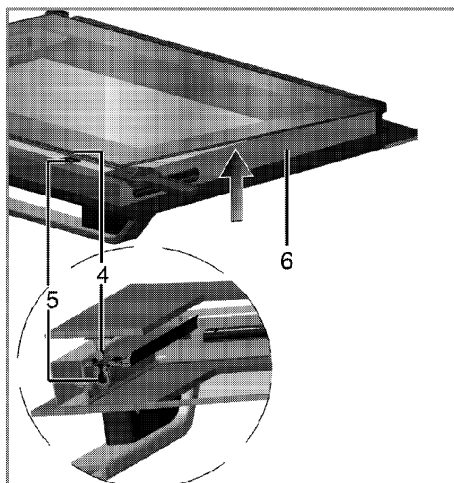
The inner glass panel of the oven door at upper oven can be removed for cleaning.

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

1. Open the oven door.
2. Place the spade (1) to the area indicate on the glass panel (3) and push in the direction shown to remove the glass.
3. 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).



- 1 Spade
- 2 Plastic slot
- 3 Inner glass panel



- 4 Pin
- 5 Pin housing
- 6 Metal frame

 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.

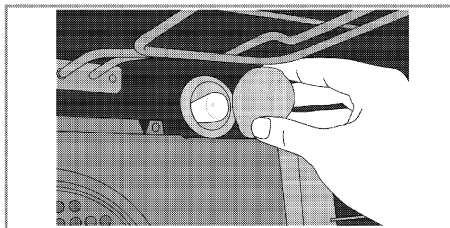
Hot surfaces may cause burns!

 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.

 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. Remove the oven lamp by turning it counter clockwise and replace it with the new one.
4. Install the glass cover.

## 8 Troubleshooting

### Oven emits steam when it is in use.

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

### Product emits metal noises while heating and cooling.

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

### Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- Buttons/knobs/keys on the control panel do not function. >>> *Keylock may be enabled. Please disable it. (See. Using the keylock, page 26 )*

### 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.*
- In models equipped with a timer, the timer is not adjusted. >>> *Adjust the time.*  
(In products with microwave oven, timer controls only microwave oven.)
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

### There is no ignition spark.

- No current. >>> *Check fuses in the fuse box.*
- Time is not set. >>> *Set the time.*

### There is no gas.

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

### Burners are not burning properly or at all.

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

### (In models with timer) Clock display is blinking or clock symbol is on.

- A previous power outage has occurred. >>> *Adjust the time / Switch of the product and switch it on again.*

 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.



