



*built-in oven
user manual*

9771 DGI

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.

Table of Contents

1 General information..... 4

Overview	4
Technical specifications	5
Accessories supplied with the unit.....	5

2 Safety instructions..... 7

Explanation of safety instructions	7
General safety.....	7
Safety for children.....	8
Safety when working with electricity .	9
Intended use.....	9
Disposal	9
Disposing of packaging material	9
Disposing of the old product	9
Future Transportation	10

3 Installation..... 11

Before installation	11
Installation and connection.....	13

4 Preparation 16

Tips for saving energy	16
Initial use.....	16
Setting the time.....	16

First cleaning of the appliance	17
Initial heating	17

5 How to operate the oven 19

General information on baking, roasting and grilling	19
How to use the electric oven	19
Operating modes.....	20
How to operate the oven timer	21
Using the keylock.....	23
Cooking times table	24
How to operate the grill	25
Cooking times table for grilling	26
Using the clock as an alarm.....	26

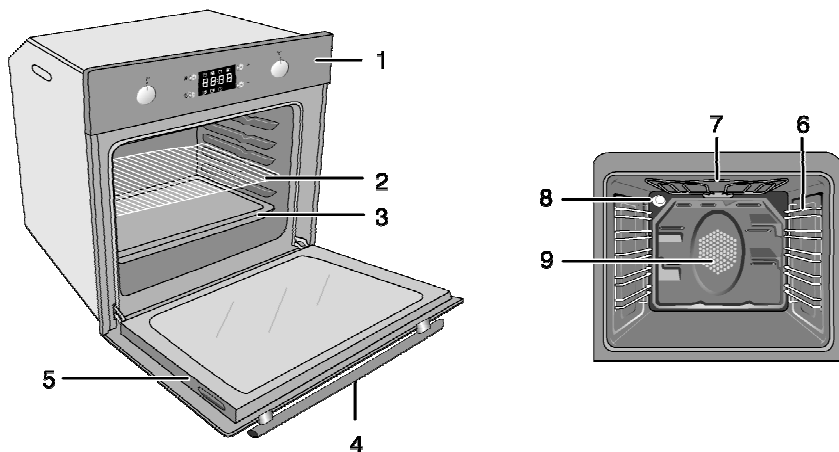
6 Maintenance and care 28

General information	28
Cleaning the control panel.....	28
Cleaning the oven	28
Removal of oven door.....	29
Replacing the oven lamp	29

7 Troubleshooting 31

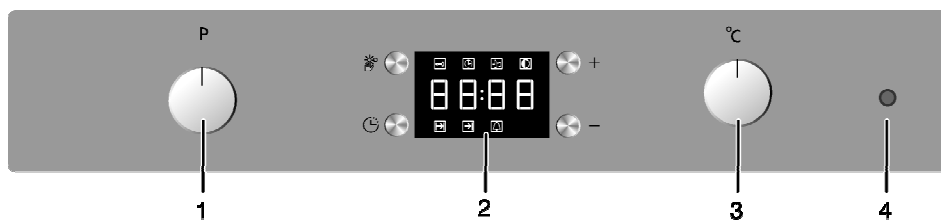
1 General information

Overview



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

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



- 1 Function knob
- 2 Digital timer

- 3 Thermostat knob
- 4 Thermostat lamp

Technical specifications

Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	2.5 kW
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 11.

i Important
Technical specifications may be changed without prior notice to improve the quality of the product.

i Important
Figures in this manual are schematic and may not exactly match your product.

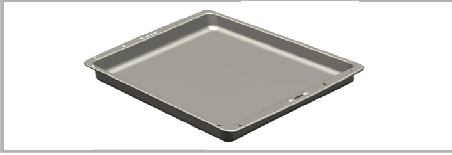
i Important
Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

Accessories supplied with the unit

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

Baking tray

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



Deep roasting tray

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



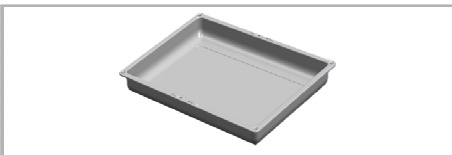
Pastry tray

It is recommended for pastries such as cookies and biscuits.



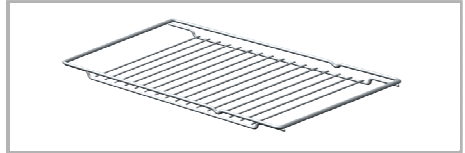
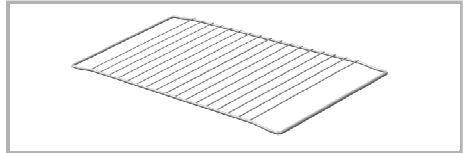
Small baking tray

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



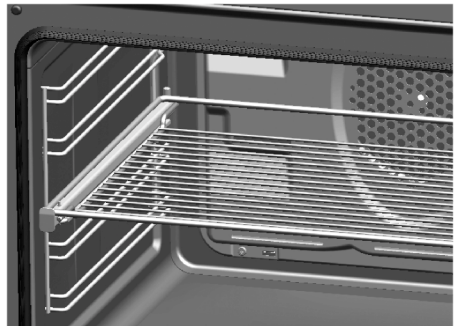
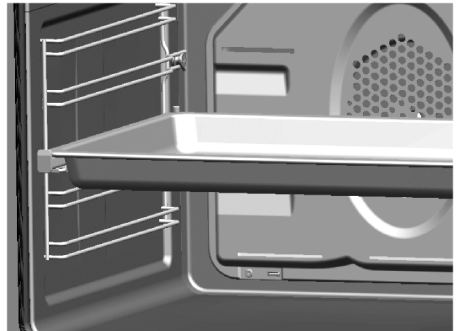
Wire shelf

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



Proper positioning of the wire shelf and tray on sliding shelves


Trays and wire shelves used with the sliding shelf (model dependant) must be positioned correctly with the inner edges of the shelf placed over the pins on the sliding shelf. This holds the shelf firmly in place".





2 Safety instructions


Explanation of safety instructions

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

 **DANGER**
High risk of personal injury.
Non-observance may or will cause serious injuries or death.

 **CAUTION**
Risk of personal injury.
Non-observance may or will cause minor or medium injuries.

 **NOTICE**
Risk of material damage.
Non-observance may or will cause damage on the appliance or other objects.

 **Important**
Tip for the user.
Useful information on how to use the appliance. No injury risk information.

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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
- 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 31*.
- 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.
-
- i** Important
Call Authorized Service Agent for the installation of the product. Warranty period will start after this procedure.
-
- i** Important
-
- 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.

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.

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.

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.

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.

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 NOTICE

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

i Important

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

3 Installation

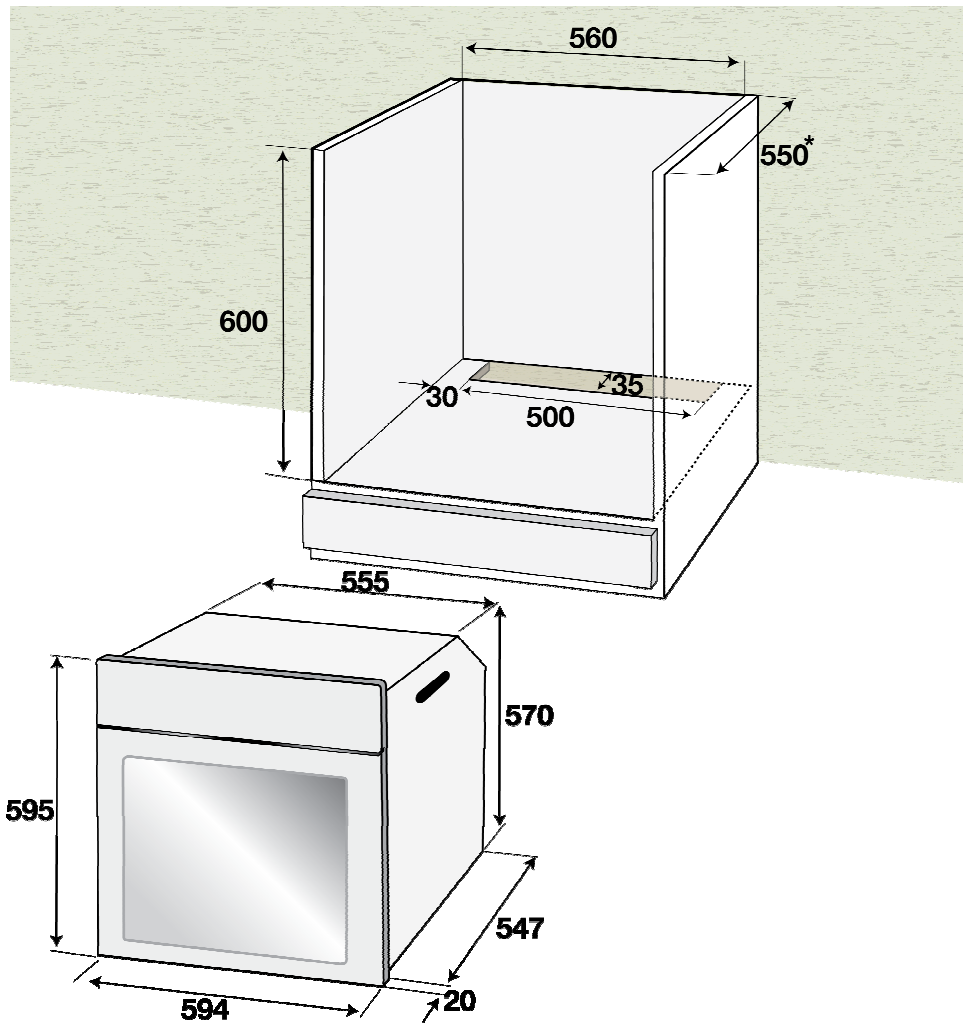
Before installation

A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm). The appliance is intended for installation in commercially available kitchen cabinets. A safety distance must be left between the appliance

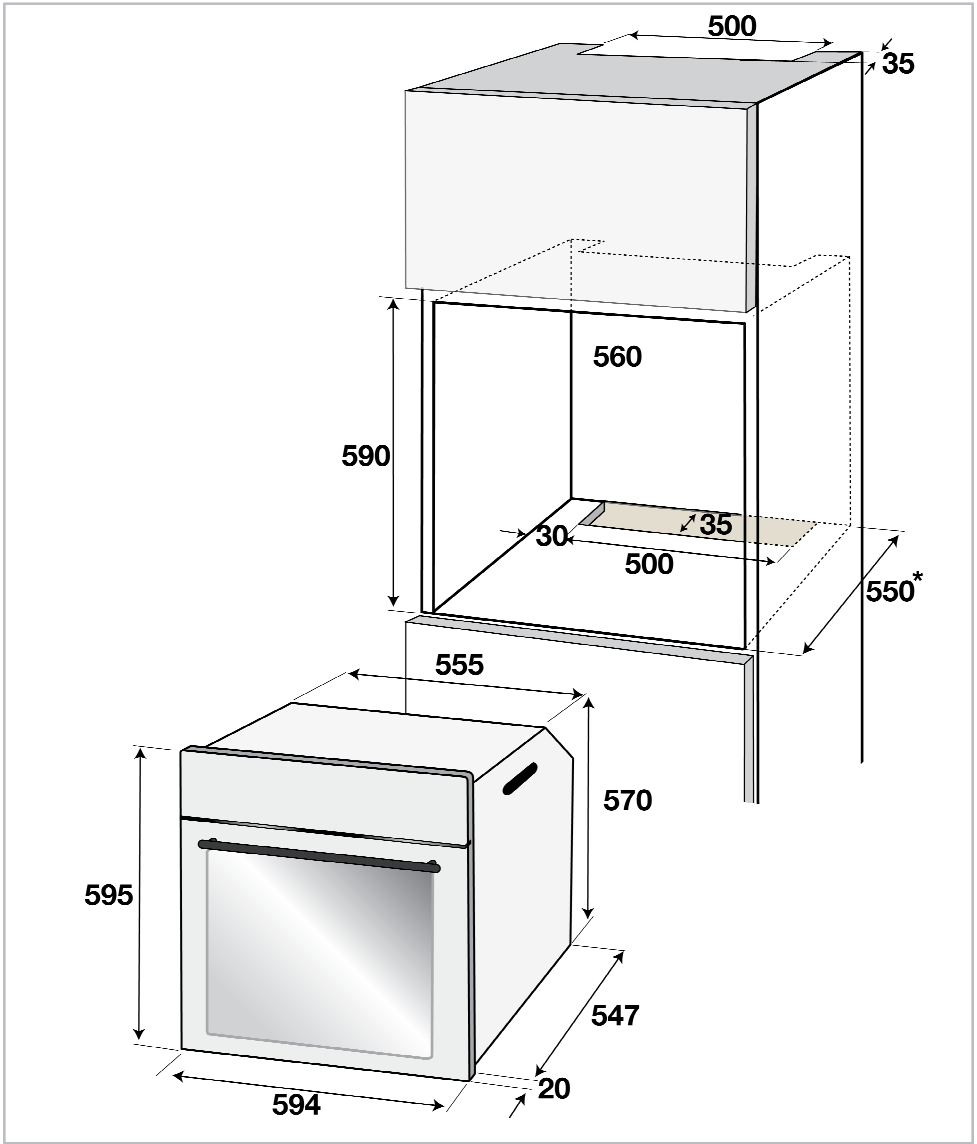
and the kitchen walls and furniture.

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.



* min.




* min.


Installation and connection


- i** NOTICE
 Material damage!
 The door and/or handle must not be used for lifting or moving the appliance.


- For installation the appliance must be connected in accordance with all local gas and/or electrical regulations.
- Carry the appliance with at least two persons.
- Use the slots or wire handles located at both sides to move the appliance.

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


Connection to the mains supply

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


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

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

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

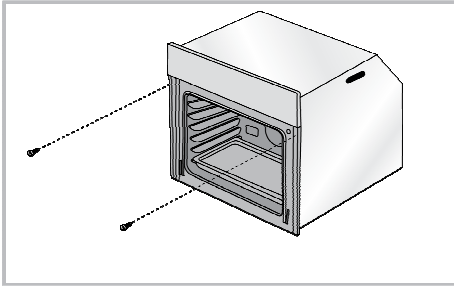
 Important
The plug should be easily accessible after installation (but not above the hob).

Plug the mains lead into the socket.

 **DANGER**
Risk of electric shock!
Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

Installation

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

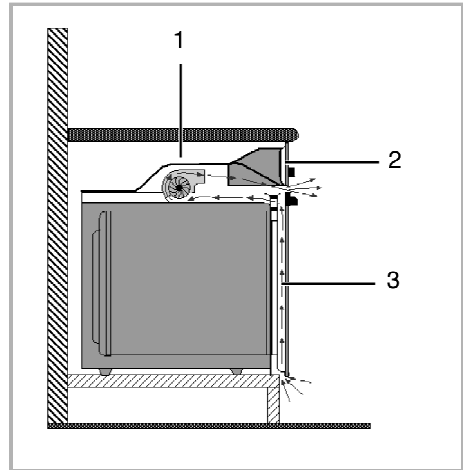


Fix your oven with the 2 screws and washers as indicated in the figure.

Final check

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

For equipment with a cooling fan



- 1 Fan
- 2 Control panel
- 3 Door

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

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

4 Preparation

Tips for saving energy

The following 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.

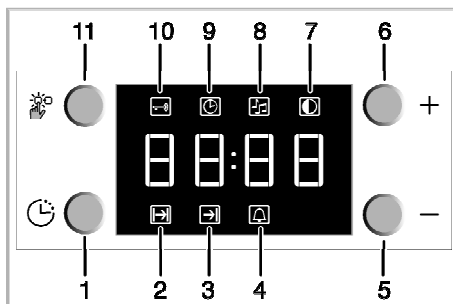
Initial use

Setting the time

- i** Important
Before using the oven the clock time must be set. If the clock time is not set, the oven will not work.

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

After switching on the oven for the first time, adjust the current time with keys 5 and 6.



- 1 Program knob
- 2 Cooking time
- 3 Cooking end time
- 4 Alarm period
- 5 Minus key
- 6 Plus key
- 7 Screen brightness adjustment
- 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.

i Important

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

i Important

Current time settings are cancelled in case of power failure and will need to be set again.

Changing the time of the day

In order to change a preset time of the day in your oven;

1. Press key **11** to activate current time icon '9'.
2. Adjust hour of the day using keys **5** and **6**.

Changing screen brightness adjustment

1. Press key **11** to activate screen brightness symbol '7' for screen brightness adjustment.
2. Adjust the desired brightness using keys **5** and **6**.
» Selected brightness level will be displayed as **d-01**, **d-02** or **d-03** on the screen.

First cleaning of the appliance

i NOTICE

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

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

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

Initial heating

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.

⚠ WARNING

Hot surfaces may cause burns! Do not touch the hot surfaces of the appliance. Use oven gloves. Keep children away from the appliance.

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 use the electric oven*, page 19.
5. Operate the oven for about 30 minutes.
6. Turn off your oven; See *How to use the electric oven*, page 19

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 25*.
4. Operate the oven about 30 minutes.

5. Turn off your grill; see *How to operate the grill, page 25*

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

5 How to operate the oven

General information on baking, roasting and grilling

-  **DANGER**
Risk of scalding by hot steam!
Take care when opening the oven door as steam may escape.
-

Tips for baking

- Use non-stick coated appropriate metal plates or aluminum containers or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- It is recommended to place the baking mould in the middle of the rack.
- Select the correct shelf position before turning the oven or grill on - don't move oven shelves when hot.
- Keep the oven door closed.

Tips for roasting

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

- Fish in a fire-resistant dish should be placed on the rack at the medium or lower level.

Tips for grilling

Grilling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without it drying out too much. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with a high water content such as tomatoes and onions.


- Distribute the pieces to be grilled on the wire shelf.
 - If the grilling is on the wire shelf, locate a dripping pan under it in order to collect the fat.
 - Add some water in the dripping pan for easy cleaning.
-

NOTICE

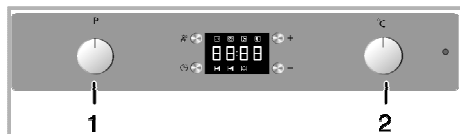
Fire danger due to food which is unsuitable for grilling!

Only use food for grilling 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 fat food may catch fire.

How to use the electric oven

-  **Important**
Before using the oven the clock time must be set. If the clock time is not set, the oven will not work.
-

Select temperature and operating mode



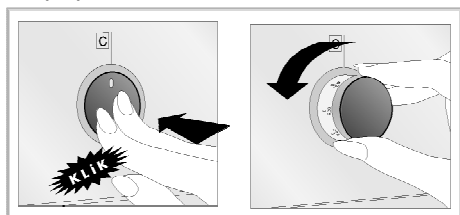
- 1 Function knob
- 2 Thermostat knob

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

All oven functions are turned off by turning the relevant knob to off (upper) position.

All knobs of your oven are of the pop-out type.

1. Make your adjustment once you have pressed the knob in and it pops out.



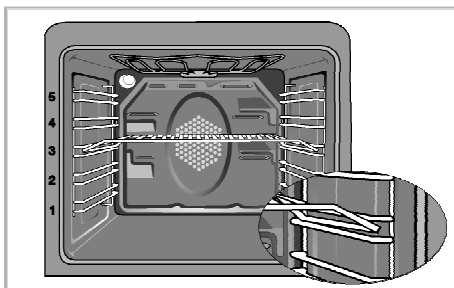
» To reset, push in the knob upon completion of your adjustment.

1. Set thermostat knob to the desired temperature.
2. Set function knob to the required operating mode.

» The oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

Switch off electric oven

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



Shelf positions (model dependant)

It is important to position the wire grill on 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.

Operating modes

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

Top and bottom heat



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

Bottom heat



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

Top and bottom heat with convection air



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

Operating with fan



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

Hot air



The heating ring with fan (in the rear wall) is in operation. The hot air is distributed evenly and quickly all over the oven by the fan. In most cases, preheating is not required. Suitable when several levels are used for the preparation of food. Suitable for cooking with multi trays.

"3D" function



Top heat, bottom heat plus ring heat with fan (in the rear wall) are on. The appliance to be cooked is evenly and quickly cooked all around. Cook with one tray only.

Surface grill



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

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

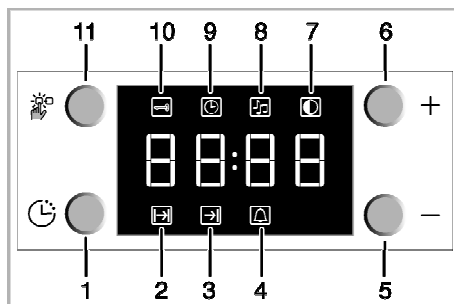
Grill with convection air



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

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

How to operate the oven timer



- 1 Program knob
- 2 Cooking time
- 3 Cooking end time
- 4 Alarm period

- 5 Minus key
- 6 Plus key
- 7 Screen brightness adjustment
- 8 Alarm volume
- 9 Current time
- 10 Keylock
- 11 Adjustment key

i Important
The maximum time to be set for the end of the cooking process is 23 hours and 59 minutes. In case of power cut, program will be canceled. Reprogram is needed.

i NOTICE
While making any adjustment, related symbols on the clock will flash. You must wait for a short time for the settings to take effect.

i Important
If semi-automatic or full automatic operation mode is set on the clock, time of the day cannot be adjusted.

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

Switch on fully automatic operation

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. Press **1** key to activate cooking time symbol (**2**).
2. Adjust the cooking time using **5** and **6** keys.
 - » Cooking symbol will be on (will be displayed continuously) after cooking time is set.
3. For the cooking end time, press **1** key to activate cooking end time symbol '**3**'.
4. Adjust cooking end time using **5** and **6** keys.
 - » Once the cooking end time is set, cooking end symbol and cooking symbol will be lit (displayed continuously). The end of cooking time symbol (**3**) will disappear as soon as the cooking has started.
5. Place your dish in the oven.
6. Select operation mode and temperature.
 - » Oven timer automatically calculates the startup time for cooking by using the end of cooking time you have set and the cooking period. 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 the cooking time.
7. After the cooking process is completed, "**End**" symbol will be displayed and the alarm signal will sound.
8. Alarm signal will be on for 2 minutes. To stop the alarm signal, just press any key.



Important

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.

» Alarm will be silenced and current time will be displayed.

9. **Do not forget** to turn off the oven using 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. Press **1** key to activate cooking time symbol **'2'**.
2. Adjust the cooking time using **5** and **6** keys.

» Cooking symbol shall be on (will be displayed continuously) after cooking time is set.

3. Place your dish in 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"** symbol will be displayed and the alarm signal will sound.
6. Alarm signal will be on for 2 minutes. To stop the alarm signal, just press any key.



Important

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.

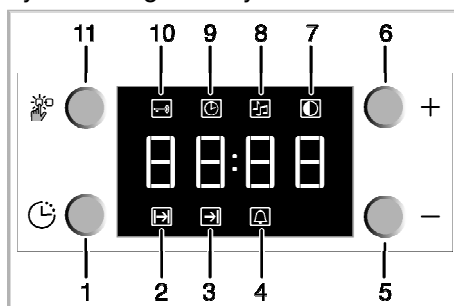
» Alarm will be silenced and current time will be displayed.

7. Do not forget to turn off the oven using 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 knob
- 2 Cooking time
- 3 Cooking end time
- 4 Alarm period
- 5 Minus key
- 6 Plus key
- 7 Screen brightness adjustment
- 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.

i NOTICE
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.







Cooking times table

i Important
The values indicated in the table below are data indicative. They may vary according to the type of food as well as your preferences of cooking.

Baking and roasting

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

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray*	One level		3	175	25 ... 30
Cakes in mould*	One level		2	180	40 ... 50
Cakes in cooking paper*	One level		3	175	25 ... 30
	2 levels		1 - 5	175	30 ... 40
	3 levels		1 - 3 - 5	180	45 ... 55
Sponge cake*	One level		3	200	5 ... 10
	2 levels		1 - 5	175	20 ... 30
Cookies*	One level		3	175	25 ... 30
	2 levels		1 - 5	170 ... 190	30 ... 40
	3 levels		1 - 3 - 5	175	35 ... 45
Dough pastry*	One level		2	200	30 ... 40
	2 levels		1 - 5	200	45 ... 55
	3 levels		1 - 3 - 5	200	55 ... 65
Rich pastry*	One level		2	200	25 ... 35
	2 levels		1 - 5	200	35 ... 45
	3 levels		1 - 3 - 5	190	45 ... 55
Leaven*	One level		2	200	35 ... 45
	2 levels		1 - 3	190	35 ... 45
Lasagna*	One level		2 - 3	200	30 ... 40
Pizza*	One level		2	200 ... 220	15 ... 20
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

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Roasted chicken	One level		2	15 min. 250/max, then 180 ... 190	55 ... 65
	One level		2	15 min. 250/max, then 180 ... 190	55 ... 65
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 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.



Important

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.

How to operate the grill



Important

Before using the oven the clock time must be set. If the clock time is not set, the oven will not work.

⚠ WARNING
Hot surfaces may cause burns!
Close oven door during grilling.

Switch on grill

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

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

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.

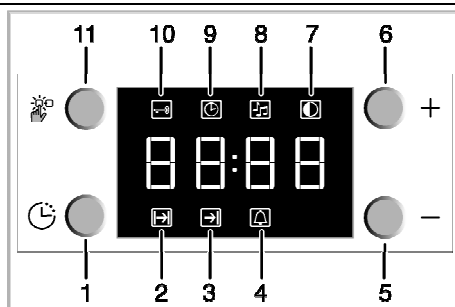
Switch off grill

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

Shelf positions

For optimum grill coverage, position the wire shelf towards the front of the oven just out of contact with the glass door. Placing the wire shelf fully to the rear of the oven will reduce the grill coverage.

Cooking times table for grilling



- 1 Program knob
- 2 Cooking time
- 3 Cooking end time
- 4 Alarm period
- 5 Minus key
- 6 Plus key
- 7 Screen brightness adjustment
- 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).



Important

The 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.
-



Important

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.

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.

 **DANGER**
Risk of electric shock!
Switch off the electricity before cleaning appliance to avoid an electric shock.

 **DANGER**
Hot surfaces may cause burns!
Allow the appliance to cool down before you clean it.


- 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.

 **NOTICE**
The surface may get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

 **Important**
Do not use steam cleaners for cleaning.

Cleaning the control panel

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

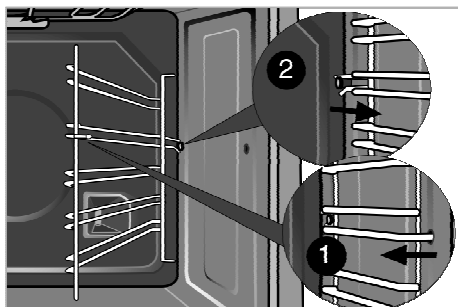
 **NOTICE**
Damage of the control panel!
Do not remove the control knobs for control panel cleaning.

Cleaning the oven

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

To clean the side wall,

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



Catalytic walls

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

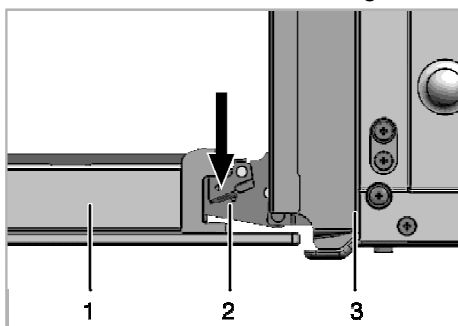
The catalytic walls of the oven must not be cleaned. The porous surface of the walls is self-cleaning by absorbing and converting spitting fat (steam and carbon dioxide).

Clean oven door

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

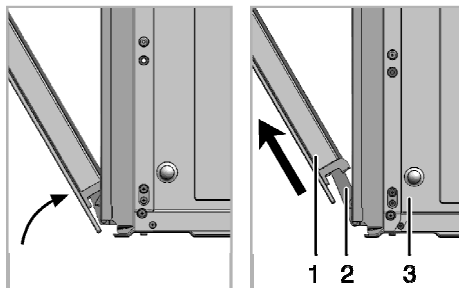
Removal of oven door

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



1 Front door

- 2 Hinge
- 3 Oven



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

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

Replacing the oven lamp

- ⚠** DANGER
- Hot surfaces may cause burns! Make sure that the appliance is switched off and cooled down in order to avoid the risk of an electrical shock.

- i** Important
- 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.

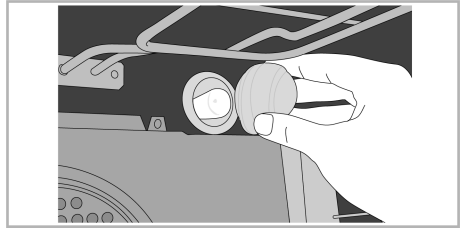


NOTICE

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.



7 Troubleshooting

Oven emits steam when it is in use.

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

Product emits metal noises while heating and cooling.

- i** Important
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 23)*

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.*

(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.*

- i** Important
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.