

OPERATING INSTRUCTIONS

**BUILT-IN OVEN
ENTEGRATED OVEN**

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Dear Customer,

It is our ultimate desire that you achieve the best performance from our product, which has been passed through meticulous quality control checks and is manufactured in modern facilities.

To this effect, we recommend that you read the entire guide carefully before operating the product and keep it as a reference.

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C O N T E N T S



Part 1: Safety Precautions and Important Items



Part 2: Technical specifications

- Technical specifications of your oven
- Technical specification of built-in hobs



Part 3: Installation of your cooker

- 3.1 Installation of hobs
- 3.2 Installing your oven



Part 4: Operating the hobs

- 4.1 Operating the solid plates
- 4.2 Operating the ceramic plates



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- 5.1 Setting the electronic timer
- 5.2 Using the minute minder
- 5.3 Using the mechanical timer
- 5.4 Operating the ovens
 - conventional ovens
 - multi-function ovens
 - fan assisted ovens



Part 6: Operating the grill and rotisserie function



Part 7: Maintenance and cleaning



Part 8: Important do's and don't's



Part 9: Future transportation

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Part 7: Maintenance and cleaning



Part 8: Important do's and don't's



Part 9: Future transportation

Part 1: Safety Precautions and Important Items

- ☛ The current value of the fuse in your home shall be suitable to the current drawn by your cooker.
- ☛ Before your appliance is connected to the mains electricity supply, check to ensure that the voltage and the frequency shown in the rating label corresponds with your power supply.
- ☛ Before applying to authorized service, have the electrical wiring of your home ready for connection.
- ☛ **The ground cable should always be performed by the manufacturer or its authorized service agent or a similarly qualified person. Our company shall not held responsible for any damage caused by the utilisation of the oven without ground cabling.**
- ☛ **While locating your oven; do not squeeze the supply cord under the oven body or inside the oven door, because the cable isolation can be damaged.**
- ☛ **If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.**
- ☛ **In models with the timer:**
Always adjust the timer during the first operation or after any interruptions of the electric supply. Otherwise, your oven will not operate.
- ☛ Do not attempt to move the appliance by

- pulling the door and/or handles.
- ☛ While the front door is open do not put any heavy object on it, and do not allow children to sit on it.
- ☛ **The appliance is not intended for use by young children or infirm persons without supervision.**
- ☛ **Accessible parts of the appliance will become very hot whilst the appliance is in use and until the appliance has cooled. Children should be kept away to avoid burns and scalds.**
- ☛ **The packaging materials can cause danger for the children.**
- ☛ Young children should be supervised to ensure that they do not play with the appliance.
- ☛ Do not forget to remove the packaging material near the tray and wire grill, and the polysthrene stuck to the front door glass.
- ☛ **Whilst the appliance is in use; avoid touching heating elements inside the oven as the accessible parts of the appliance will become very hot.**
- ☛ **The cooling fan will continue for a while after switching the oven off.**
- ☛ Always switch off the appliance from the mains when the appliance is not in use before cleaning or in the unlikely event of any probable product failure.
- ☛ Ensure the appliance is switched off before replacing the lamp, to avoid the possibility of electric shock.

- ☛ **Immediately switch off the appliance from the mains if a crack is detected on the ceramic glass surface, in available models.**
- ☛ Place the hobs on top of the counter that has been cut to the dimensions given in Unit 3, with the indicator lamps of the burners facing forwards. Place your oven in the cupboard that has been prepared to the dimensions specified.
- ☛ **In models with Grill;**
Grilling must not be undertaken with the oven door closed. **During grilling, use knob shield plate.**
- ☛ If the oven door is not opened, the surfaces of the appliance and the interior of the grill compartment will get very hot resulting in heat damage to the door, the control panel, knobs, side panels and the grill or tray.
- ☛ **Always use oven gloves when removing the grill rack and dishes from inside the oven when in use.**
- ☛ If, whilst cooking, steam produced comes into contact with cool surfaces on the outside of the appliance, it will condense and produce water droplets.
This is quite normal and is not a fault. Wipe it with a dry cloth.

1

Part 1: Safety Precautions and Important Items

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- ☛ Before your appliance is connected to the mains electricity supply, check to ensure that the voltage and the frequency shown in the rating label corresponds with your power supply.
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- ☛ **The ground cable should always be performed by the manufacturer or its authorized service agent or a similarly qualified person. Our company shall not held responsible for any damage caused by the utilisation of the oven without ground cabling.**
- ☛ **While locating your oven; do not squeeze the supply cord under the oven body or inside the oven door, because the cable isolation can be damaged.**
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1

Safety Precautions about Electrical Connections

Before your appliance is connected to the mains electricity supply, check to ensure that the voltage and the frequency shown in the data plate corresponds with your power supply. The data plate is situated side cover of the oven.

Warning!

This appliance must be earthed.

Our company shall not held responsible for any damage caused by the utilisation of the oven without ground socket.

Before applying to Authorized service, have the electrical wiring of your home ready for connection.

If the appliances is connected by a plug, that the plug is easily accessible after installation (but not above the hob)

This product must only be installed by a qualified electrician eg. local electricity company to a suitable double pole control unit with a minimum contact clearance of 3 mm in all poles which should be adjacent to (but not above) the cooker in accordance with IEE regulation, Failure to observe this instruction may result in operational problems and invalidation of the product warranty. If the appliance is connected by a plug, that the plug is easily accessible after installation (but not above the hob).

The cable length should be 2 m max. for isolation safety.

In models with "covered type-terminal block"

In BUILT-IN MODELS a cable is supplied with a plug with your oven; (H05 V V-F 3G 1.5 mm2)

Electrical installation for ENTEGRATED MODELS

*** If a cable without a plug is provided together with your oven (H05 V V-F 3G 2,5 mm2)**

Take care to connect as below:

Brown cable = L (Live)

Blue cable = N (Neutral)

Green/Yellow cable = E (Earth)

If your oven is supplied without supply cord use schema-I to choose supply cord and use schema-II for installation of cord.

Open the terminal block cover.

Connect the supply cable according to wiring diagram on the rear cover.

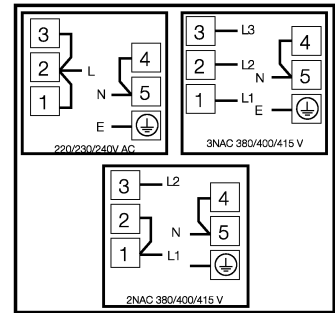
Fix the supply cable to main body with integrated screw via cable tightener.

Assembly the terminal block cover to its place.

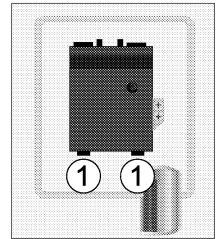
Your oven is suitable for single and three phase connection.

The mains cable must pass through the cable clamp.

The mains cable should be routed away from the appliance and in particular ventilation slots, the vent outlet and should not be obstructed when pushed in to position between the appliance and the wall and/or cabinet.



Schema II



Connection Type	Monophase	Three phase with Neutral	Two phase with Neutral
Voltage	220/230/240 V	380/400/415 V	380/400/415 V
Supply cord type (max 2m long)	3x4.0 mm2 H05 V V-F	5x2,5 mm2 H05 V V-F	4x2,5 mm2 H05 V V-F

Schema I

Safety Precautions about Electrical Connections

Before your appliance is connected to the mains electricity supply, check to ensure that the voltage and the frequency shown in the data plate corresponds with your power supply. The data plate is situated side cover of the oven.

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Open the terminal block cover.

Connect the supply cable according to wiring diagram on the rear cover.

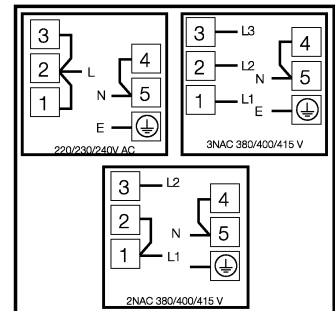
Fix the supply cable to main body with integrated screw via cable tightener.

Assembly the terminal block cover to its place.

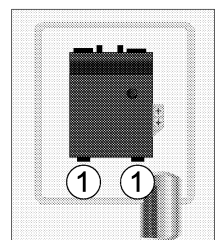
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Voltage	220/230/240 V	380/400/415 V	380/400/415 V
Supply cord type (max 2m long)	3x4.0 mm2 H05 V V-F	5x2,5 mm2 H05 V V-F	4x2,5 mm2 H05 V V-F

Schema I

In models with

“ block type-terminal block”

In BUILT-IN MODELS a cable supplied with a plug with your oven; (H05 V V-F 3G 1.5 mm²)

Electrical installation for ENTEGRATED MODELS

If a cable without a plug is provided together with your oven (H05 V V-F 3G 2,5 mm²)

Take care to connect as below:

Brown cable = L (Live)

Blue cable = N (Neutral)

Green/Yellow cable = E (Earth)

If your oven is supplied without supply cord use schema-I to choose supply cord and use schema-II for installation of cord.

The cable length should be max 2m long for isolation safety.

Open the terminal block cover.

Connect the supply cable according to wiring diagram on the rear cover.

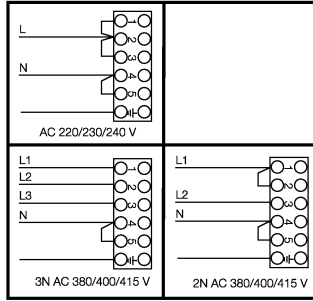
Assembly the terminal block cover to its place.

The mains cable must pass through the cable clamp.

Fix the supply cable to main body with two screw via cable tightener.

Your oven is suitable for single and three phase connection.

The mains cable should be routed away from the appliance and in particular ventilation slots, the vent outlet and should not be obstructed when pushed in to position between the appliance and the wall and/or cabinet.



Schema II

Connection Type	Monophase	Three phase with Neutral	Two phase with Neutral
Voltage	220/230/240 V	380/400/415 V	380/400/415 V
Supply cord type (max 2m long)	3x4,0 mm ² H05 V V-F	5x2,5 mm ² H05 V V-F	4x2,5 mm ² H05 V V-F

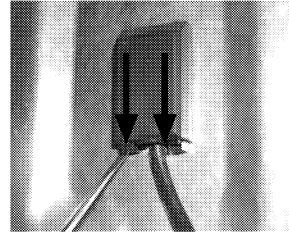
Schema I

In models with “small type-terminal block “

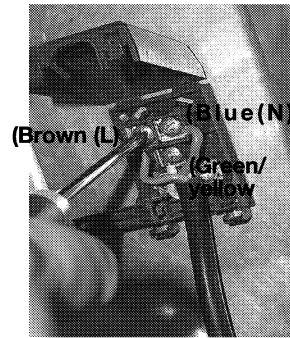
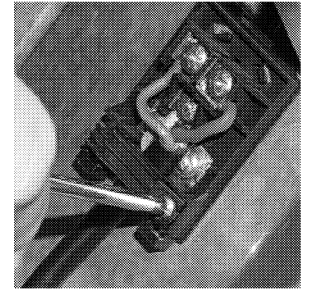
If there is no supply cord attached to your oven, it is necessary to select the type indicated on below and follow the instructions

Disconnect the appliance from the network.

1.open terminal cover with screwdriver



2.open cable clamp



3. Change the supply cable according to wiring diagram on the rear cover.

Take care to connect as below:

Brown cable = L (Live)

Blue cable = N (Neutral)

Green/Yellow cable = E (Earth) \perp

4. Fix the cable clamp

5. Close terminal cover

In models with

“ block type-terminal block”

In BUILT-IN MODELS a cable supplied with a plug with your oven; (H05 V V-F 3G 1.5 mm²)

Electrical installation for ENTEGRATED MODELS

If a cable without a plug is provided together with your oven (H05 V V-F 3G 2,5 mm²)

Take care to connect as below:

Brown cable = L (Live)

Blue cable = N (Neutral)

Green/Yellow cable = E (Earth)

If your oven is supplied without supply cord use schema-I to choose supply cord and use schema-II for installation of cord.

The cable length should be max 2m long for isolation safety.

Open the terminal block cover.

Connect the supply cable according to wiring diagram on the rear cover.

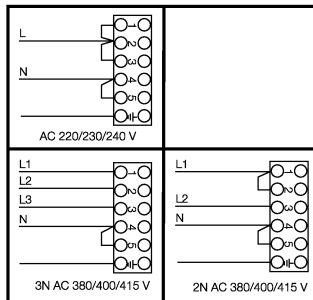
Assembly the terminal block cover to its place.

The mains cable must pass through the cable clamp.

Fix the supply cable to main body with two screw via cable tightener.

Your oven is suitable for single and three phase connection.

The mains cable should be routed away from the appliance and in particular ventilation slots, the vent outlet and should not be obstructed when pushed in to position between the appliance and the wall and/or cabinet.



Schema II

Connection Type	Monophase	Three phase with Neutral	Two phase with Neutral
Voltage	220/230/240 V	380/400/415 V	380/400/415 V
Supply cord type (max 2m long)	3x4,0 mm ² H05 V V-F	5x2,5 mm ² H05 V V-F	4x2,5 mm ² H05 V V-F

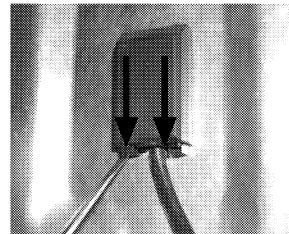
Schema I

In models with “small type-terminal block “

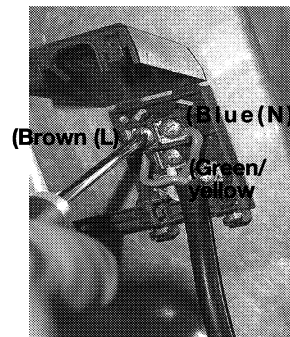
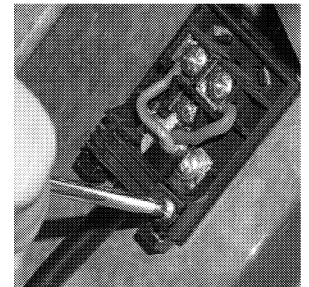
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3. Change the supply cable according to wiring diagram on the rear cover.

Take care to connect as below:

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4. Fix the cable clamp

5. Close terminal cover

Connection and first commissioning

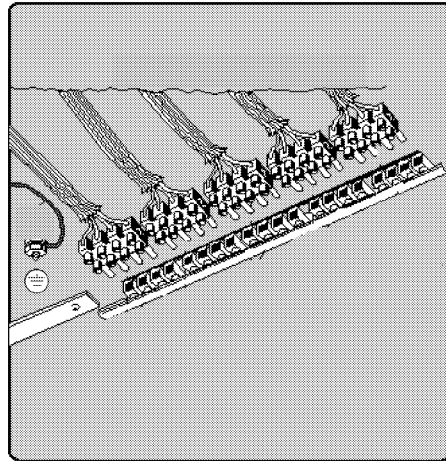
- Remove packing material and accessories from on or inside the unit.
 - Switch off power supply for the unit supply point. (Circuit breaker, fuses).
 - For cookers, first install the hob according to the installation instructions.
- Only connect the cooker after this. The mains socket on the rear of the unit can be opened with a 5 mm screwdriver.
- Push the cooker into the space intended so as to enable the cables for the hob to be connected to the appropriate connection points on the top of the cooker.
 - Connect the green-yellow circuit breaker for the hob to the cooker.
 - Insert the plug for the hob cables to the corresponding color-coded sockets on the cooker.
 - Push the cooker completely into the furniture and ensure that no cables are crimped or subject to tensile force.
 - Fasten unit using the screws.
 - The same procedure applies for ovens.

Note: The shock-hazard protection is only provided after complete installation of the unit and the accompanying hob! The unit must only be operated with the circuit breaker connected!

- Switch on power supply from the installation side and commission the unit on approval: Check all

forms of oven operation and cooking points for proper functioning.

- Give the customer these operating instructions for use.



4

Connection and first commissioning

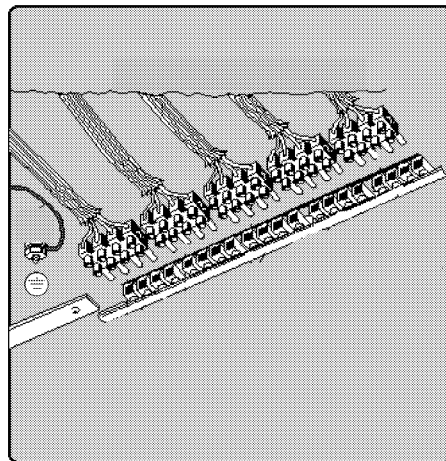
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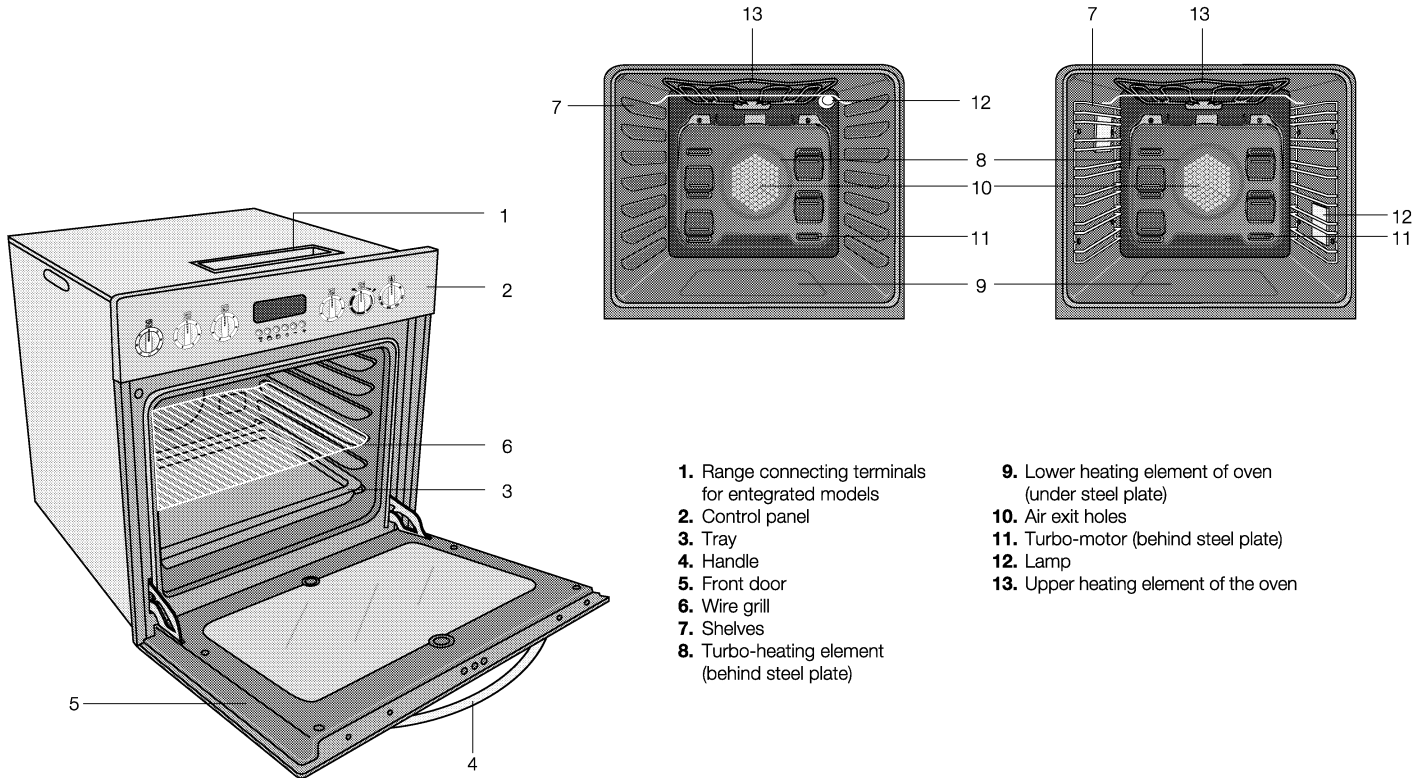
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4

Part 2: Technical specifications

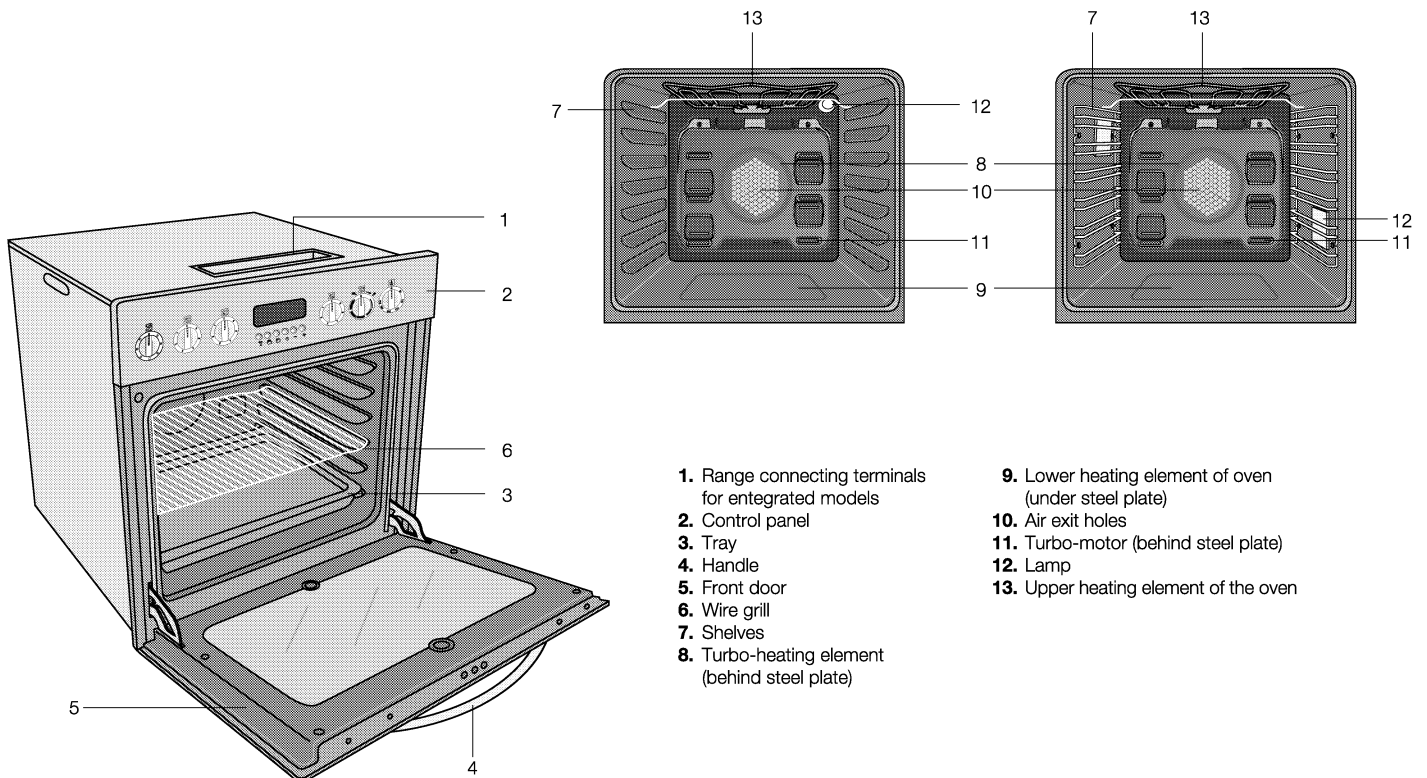
Technical specifications of your oven



5

Part 2: Technical specifications

Technical specifications of your oven



5

	Conventional	Multi-function	Fan assisted
Outer width	594	594 mm	594 mm
Outer depth	550	550 mm	550 mm
Outer height	595	595 mm	595 mm
Dimensions of installation setting			
Width	600	600 mm	600 mm
Depth	560	560 mm	560 mm
Height	600	600 mm	600 mm
Oven output	2400 W	2400 W	2400 W
Grill output	1100 - 2300 W	1100 -2300 W	1100 -2300 W
Turbo heating element output		+	
Turbo motor output		+	+
Lamp (If available)	15/25 W	15/25 W	15/25 W

	Conventional	Multi-function	Fan assisted
Outer width	594	594 mm	594 mm
Outer depth	550	550 mm	550 mm
Outer height	595	595 mm	595 mm
Dimensions of installation setting			
Width	600	600 mm	600 mm
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Turbo heating element output		+	
Turbo motor output		+	+
Lamp (If available)	15/25 W	15/25 W	15/25 W

Technical specification of built-in hobs

Outer width : 580 mm
Outer depth : 510 mm
Outer height : 43 mm

Dimension of the installation setting

Width : 560 mm
Depth : 490 mm

There may also be plate location other than the ways shown in the figures.

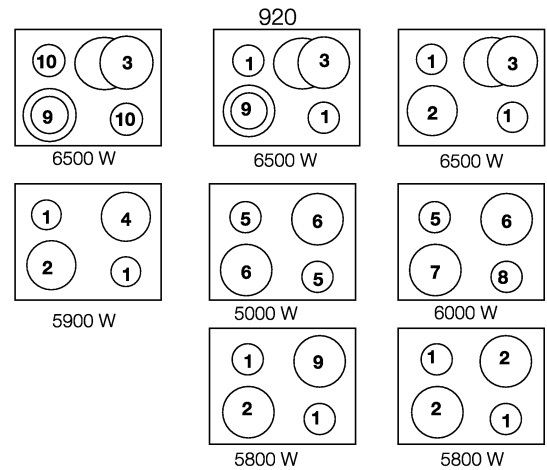
The fast radian, extended and dual plates burn with that brilliant light when they are first ON.

A rapid heating solid plates are as denoted by a red spot in the centre of the plate.

The voltage, frequency and maximum powers shown in the rating label.

Heater output

1	∅ 140 1200 W Radian plate
2	∅ 180 1700 W Radian plate
3	∅ 170x265 Fast radian extended plate inner heater 1500 W/inner with outer 2400 W
4	∅ 180 1800 W Fast Radian plate
5	∅ 145 1000 W Solid plate
6	∅ 180 1500 W Solid plate
7	∅ 180 2000 W Rapid plate
8	∅ 145 1500 W Rapid plate
9	∅ 110x180 Fast radian dual plate inner heater 1000 W/inner with outer 1700 W
10	∅ 140 1200 W Fast Radian plate



7

Technical specification of built-in hobs

Outer width : 580 mm
Outer depth : 510 mm
Outer height : 43 mm

Dimension of the installation setting

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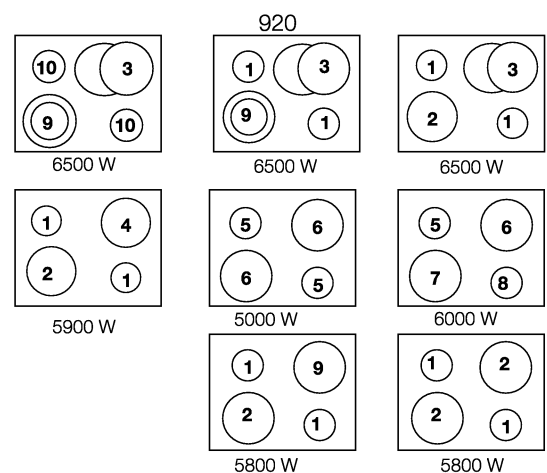
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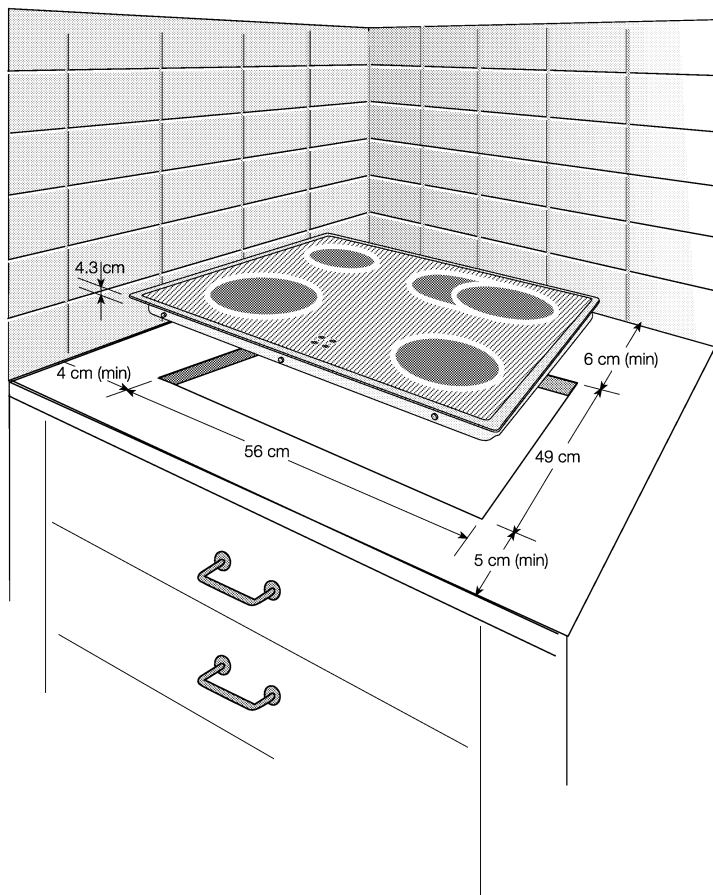
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10	∅ 140 1200 W Fast Radian plate



7

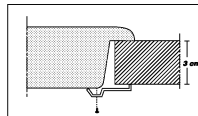
Part 3: Installation of your cooker

3.1 Installation of hobs

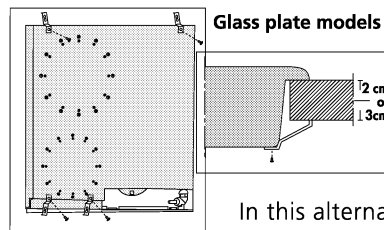
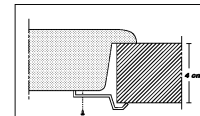


- 1 Prepare the worktop as shown
- 2 Apply the seal gasket around the lower outer edge of the hob.
- 3 Assembly your cooker to the counter with the assembly clamp.
The way of using the assembly clamp according to the thickness of your counter is shown below.

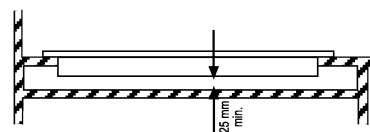
1. If the counter thickness is 3 cm;



2. If the counter thickness is 4 cm;



In this alternative; the assembly clamp will be screwed from the second hole.

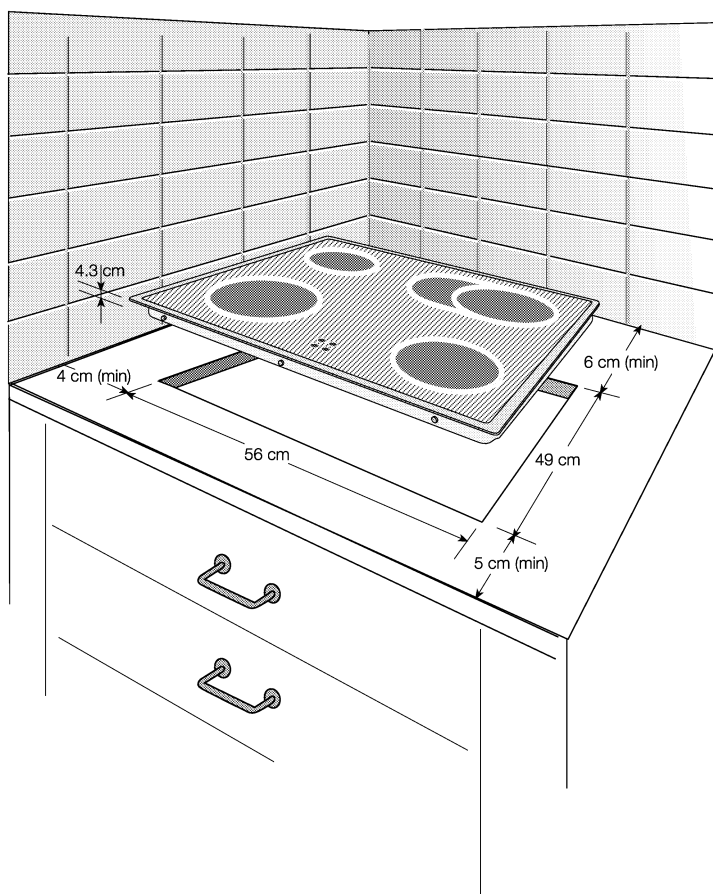


Attention: When installing the hob in a worktop above a cupboard, a divider shelf as pictured above must be installed. If installing above a built in oven this is not required.

8

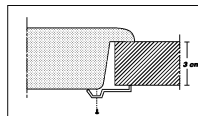
Part 3: Installation of your cooker

3.1 Installation of hobs

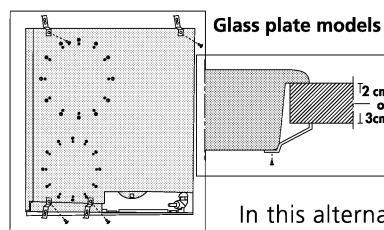
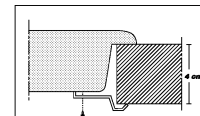


- 1 Prepare the worktop as shown
- 2 Apply the seal gasket around the lower outer edge of the hob.
- 3 Assembly your cooker to the counter with the assembly clamp.
The way of using the assembly clamp according to the thickness of your counter is shown below.

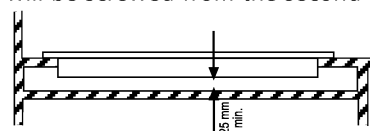
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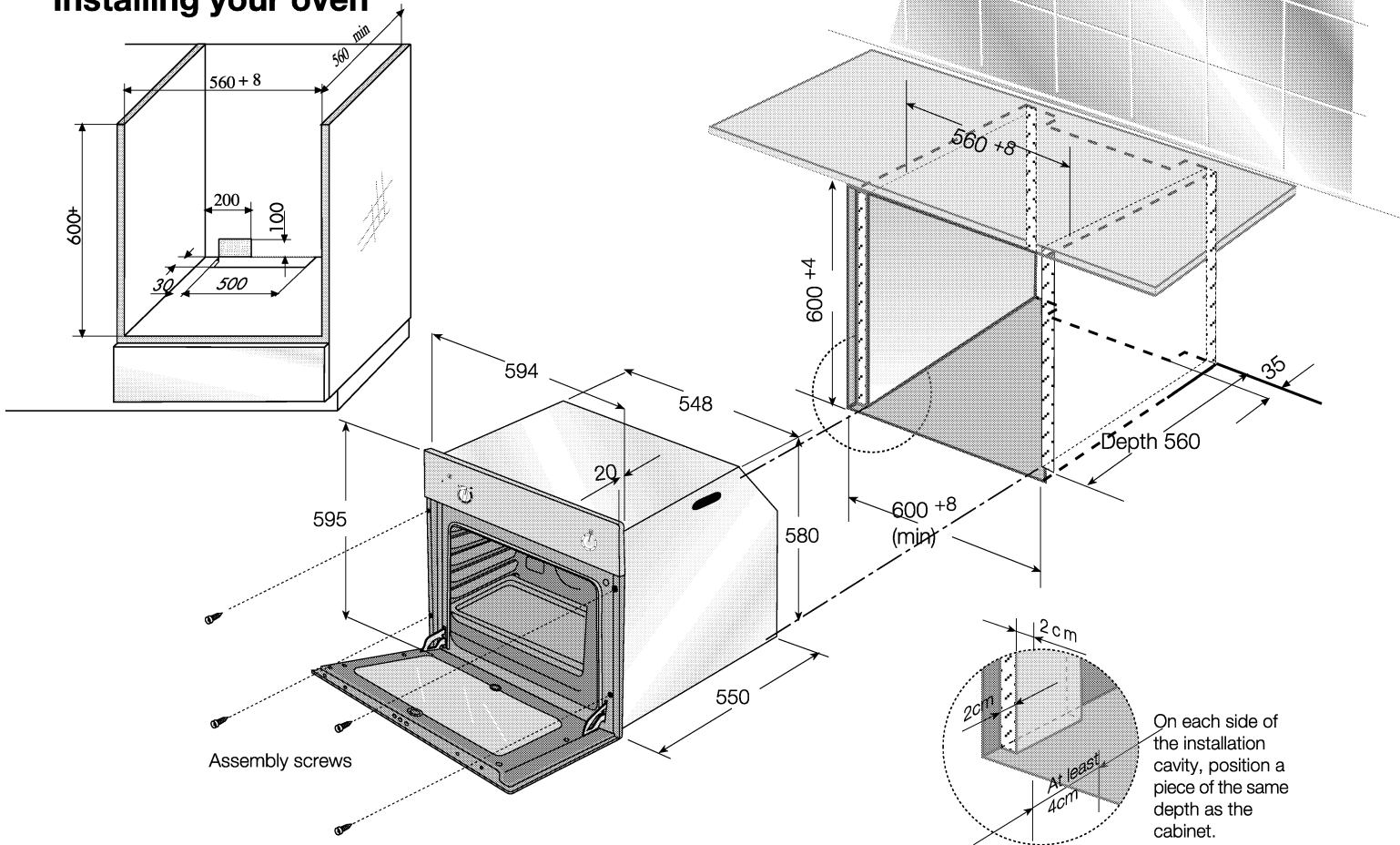
In this alternative; the assembly clamp will be screwed from the second hole.



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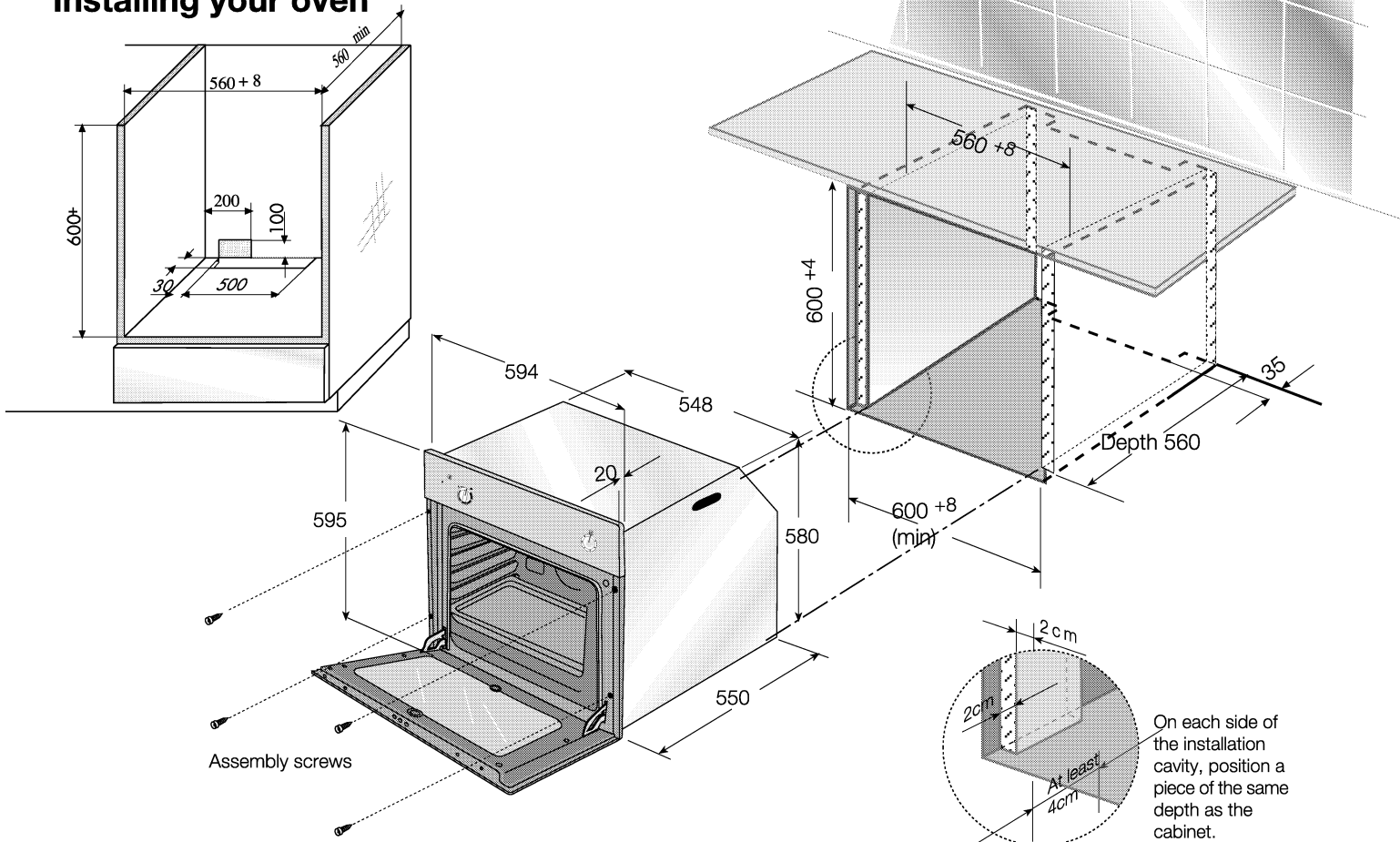
8

Installing your oven

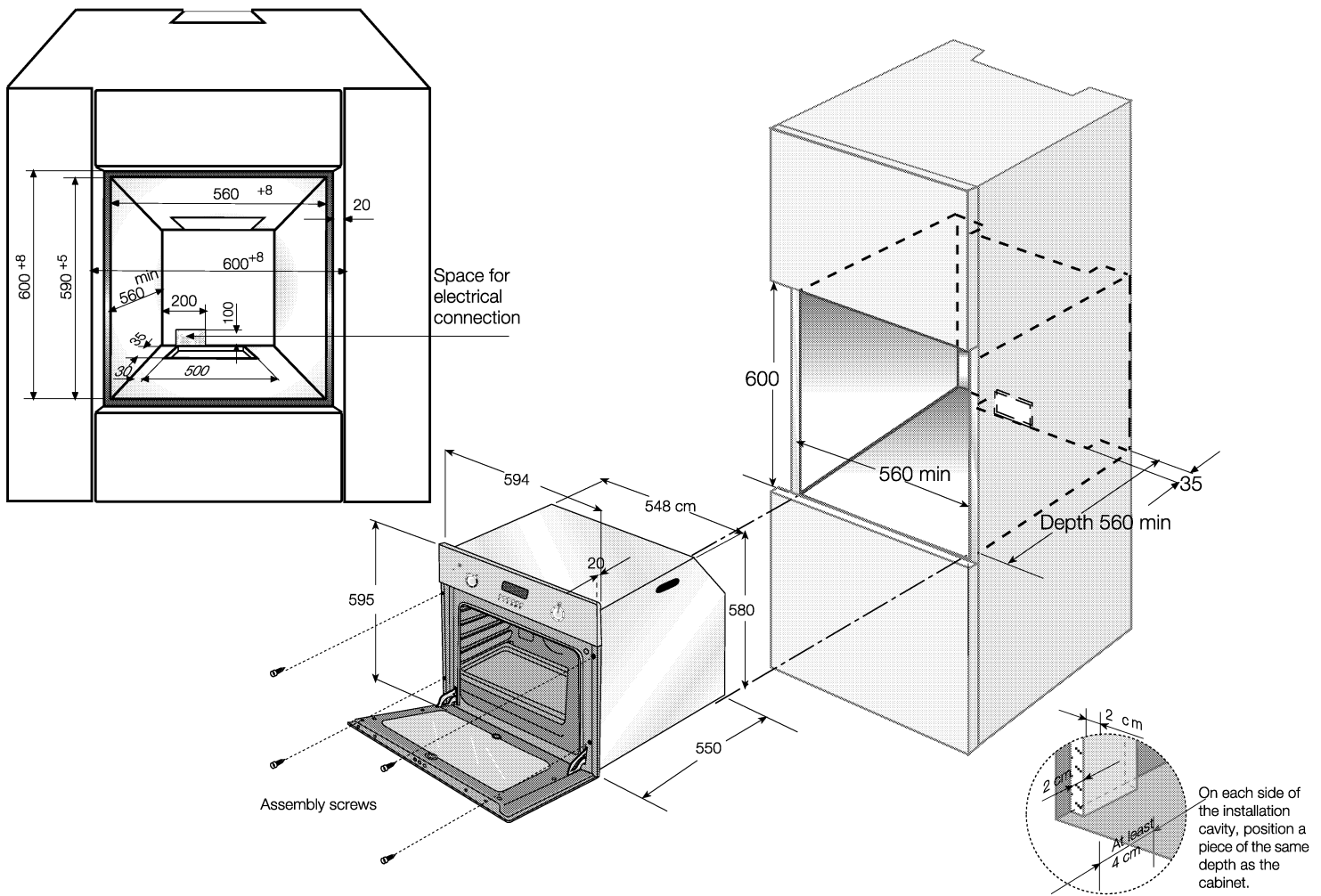


9

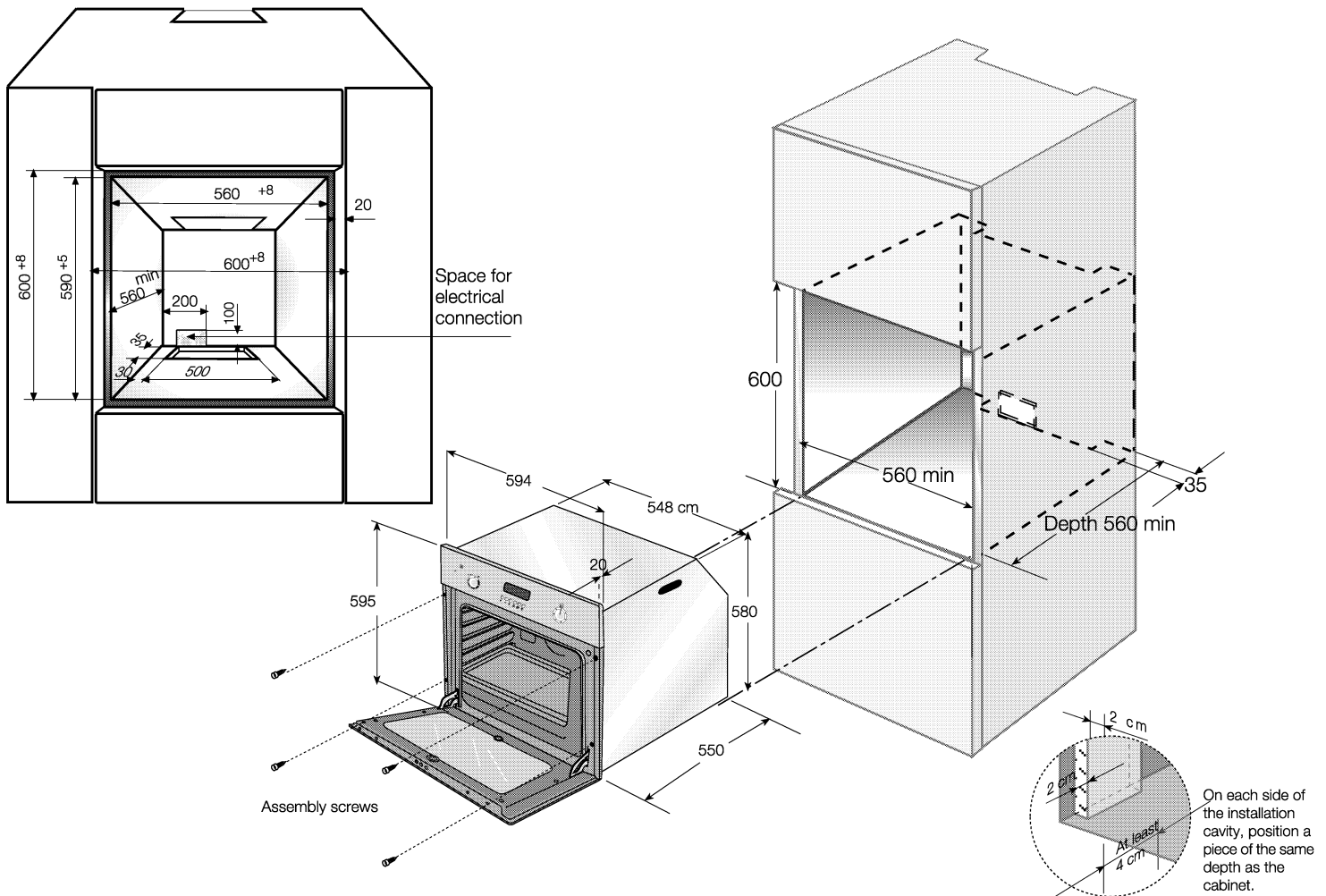
Installing your oven



9



10



10

Oven-Mounting and Warnings

Things to Pay Special Attention to Regarding the Electrical Connection

- Have the device's electricity connected by a certified electrician.
- This device belongs to the primary protection class and must be operated only via a grounded electrical connection.
- The device must be installed in such a way as to prevent contact with the electrical connections.
- If, together with the product, a main cord is not provided, or if a main cord is provided without a plug: a circuit breaker must be used with the product such that a 3 mm gap stands between all contacts capable of severing the electricity among all of the poles on the product.
- During product installation, ensure that no more than one of its side surfaces, if necessary, stands close to a high wall or cupboard. In wall ovens that come with the pyrolytic cleaning function, a minimum distance of 30 mm must be left between the oven's front panel and furniture or wall of the building.
- For the safe and reliable operation of the device, it is recommended that the back wall of the compartment into which it is installed be open.
- The constituent materials of the installation cavity must be able to withstand a temperature of 100 °C. This is especially applicable to and important for wooden materials, coverings that adhere to edges, plastic surfaces, applied adhesives, paints and polishes. Furniture in the device's immediate vicinity must be able to withstand a temperature of at least 70 °C.

Matters to Pay Special Attention to Regarding the Oven's Installation Cavity!

Prior to installing the device, the cutting of furniture and countertops or renovation activities need to have been completed. Sawdust and debris on the surfaces of furniture near which the product is to be installed must be cleaned. Otherwise the device's cord and electrical connection could become damaged.

11

- For the furniture cavity dimensions and the placement of the device, see the diagram.
- If a drawer is to be located underneath the device, a separator panel must be placed between the device and the drawer.
- Because the device is installed flush with the back wall, the electrical socket, except for the device's mounting area, must be located in an easily accessible place.
- For integrated ovens, the electrical connections and installation of the stove control buttons must take into account that the stove control buttons will be on the front panel of the oven.
- Ensure that the furniture cabinet of the kitchen countertop has been stabilized/immobilized.
- For the oven's proper ventilation, there must be a distance of up to 35 mm between intervening furniture surfaces and the back wall.

Matters to Pay Special Attention to Regarding the Positioning of the Oven

- By pushing the device, insert it fully into the furniture compartment. **Attention!** During insertion, ensure that the electrical cable is not broken or pinched.
- For air circulation, some empty space must remain between the walls and the compartment into which the device is installed. For this reason, prior to stabilizing/immobilizing the device, try to center it within the cabinet.
- After positioning the device, stabilize/immobilize it with screws as shown in the diagram.
- The space between the upper surface and the device must not be blocked/occupied by any object.

When removing the oven from the furniture cavity,

- Disconnect the device's electricity.
- Unscrew the stabilization/immobilization screws.
- Remove the device by slowly lifting and pulling out.

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Part 4: Operating the hobs

4.1 Operating the hotplates

Hotplate control position	Corresponding Cooking Values					
	1	2	3	4	5	6
Application	Warming	Simmering	Cooking-Frying-Boiling			

A rapid heating hotplate is denoted by a red spot in the centre of the hotplate:

Hotplate operating knobs

The knobs for the hob can be rotated in either direction to provide fully variable heat control. When any one of the hotplates is on, the red indicator light on the control panel will be on.

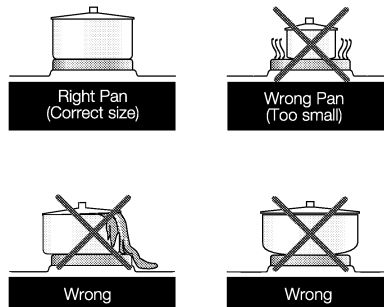
In order to switch the hotplate **OFF** turn the corresponding knob to the **0 (zero)** position. Knobs of the hotplates can be turned both clockwise and counter-clockwise directions.

Check that all the cooker controls have been switched off after use.

Adjust the hotplates to mid position (3) and leave on for approximately 8 minutes in order to burn off the protective coating on the hotplates. Do not place any pans or other cooking utensil on the hotplates during this process. Fumes will be emitted during the above operation but this is quite normal.

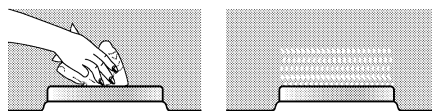
Good Quality Pans

Use only good quality pans having a stable bottom as shown below. This results in the maximum use of energy.



- Use pans for the correct diameter only. If the pan is too small energy is wasted.
- Do not place pans with wet bases or pan lids particularly wet lids on the hotplates damage could occur and safety problem will be experienced.

Hotplate diameter (mm)	Suggested diameter of the pan (mm)
Ø 220mm	220-240
Ø 180 mm	180-200
Ø 145 mm	150-170
Ø 80 mm	80-100



Drying the hotplates (max 5 min)

- When cool;
- Clean off solid hotplates with a damp cloth and a little domestic cleaning cream. After cleaning, dry solid hotplates by switching on for a short time. Apply a thin coat of cooking oil from time to time.
- When wiping the hotplates with a damp cloth follow the circular grooved pattern on the hotplate.

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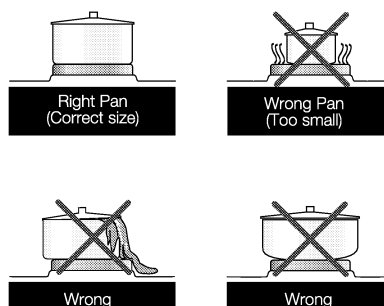
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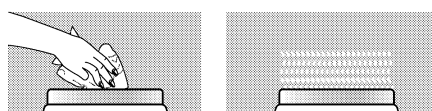
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Cooking guidelines

Choice of saucepans

For best results we recommend the use of good quality saucepans with smooth flat bases. Aluminium pans with coloured vitreous enamelled bases absorb heat and are therefore more efficient in use. Never use recessed or ridged base utensils. Ideally the base of the saucepan should be approximately the same size as the heating area. Use pans which have sufficient capacity for the amount of food being cooked and therefore reduce soiling caused by excessive spillage.

Safety recommendations for deep frying

1. Use a deep pan, large enough to completely cover the appropriate heating elements.
2. Never fill the pan more than the one-third full of fat or oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. Do not fry too much food at the same time especially frozen food. This only lowers the temperature of the oil or fat too much resulting in greasy food.
5. Always dry food thoroughly before frying and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.

6. Never heat fat or fry with a lid on the pan.
7. Keep the outside of the pan clean and free from streaks of oil or fat.

In the unfortunate event of a chip pan fire, or other pan fire:

1. Switch off the electricity supply.
 2. Smother flames with a fire blanket or damp cloth.
- Burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.

Warning: Do not use water on the fire. Leave the pan to cool for at least 30 minutes.

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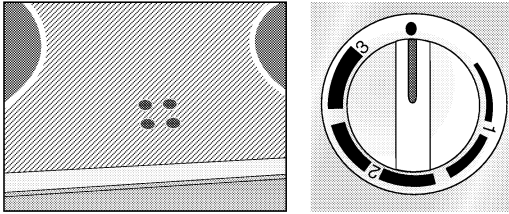
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4.2 Operating the Ceramic hobs

The ceramic hobs are thermostatically controlled with a 6 level commutator.

One of the stage is the "Off" position. The application field of the six remaining stages are given in table.

Fast radiant, dual or extended type hot plates are energy regulating type. They adjust the burner operation time of the heater continuously between 1st to 3rd stages.



Hob hot indicator lights

Show which hob is operating and/or hot. Indicator lights will remain on whenever the hob is hot. Whenever the temperature of the hob surface falls below 64 degrees °C limit, the indicator light will go off.

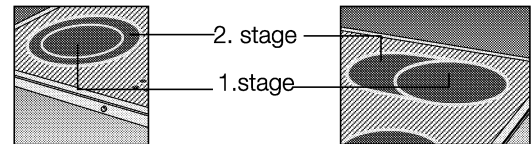


Do not touch and keep children away from the heating zones and appliance at all

Corresponding cooking values			
Energy regulator stages	1	2	3
7 stages commutator	1	2 - 3	4 - 5 - 6
Application	Position to hold hot	Simmering	Cooking-roasting boiling

Dual or extended burners are energy regulating type adjusting the operation time of the heater continuous between 1st to 3rd stages. Dual burner can heat up at 2 different positions. Saving energy and time can be achieved by lighting the 1st stage for small pots and the 1st and 2nd stages for large pots. By turning the burner knob clockwise, the inner part of the burner will heat up. You can use the 1st, 2nd and 3rd stages according to the applications indicated in the table. Keep turning the "●●" knob in a clockwise direction starting from the 3rd stage until a "click" sound is heard to use the interior and exterior parts of the burner at the same time. Both stages of the burner will operate. After the completion of the cooking operation, set the knob to "0" position by turning it in a counterclockwise direction.

Caution: The 2nd stage of your dual or extended burners will not operate by itself.



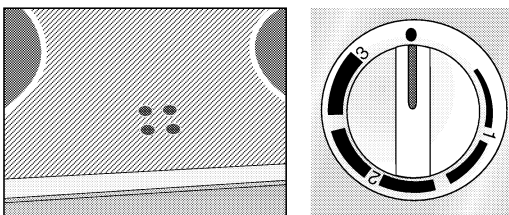
14

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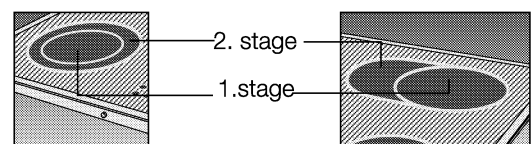


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How to operate CERAN® ceramic hobs

☛ Ceramic glass surface is highly resistant to heat and excessive temperature differences.

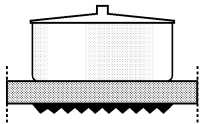
☛ In order to avoid hob soilage, make sure the bottom of the cooking utensil and ceramic hob surface are clean and dry before use.

☛ A slight buzzing sound can be heard if any of the hob comes on. This is normal and not a fault.

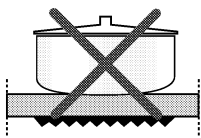
☛ Do not use the ceramic glass surface for food preparation, storing or any other non-cooking related purposes.

☛ Avoid heating up empty enamel pots.

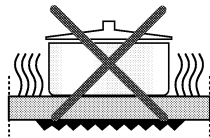
☛ The scratching or dropping of sharp cornered pots onto ceramic glass surface may cause damage to the surface.



☛ Optimum efficiency can be achieved by using pans that are suitable for the diameters of the heaters.



☛ Pans with convex bottoms are not suitable.



☛ If the pan is too small energy is wasted.

☛ Splashes may damage the ceramic surface and can cause fire.

☛ Keep away the children from the heating surfaces which are in operation and therefore have hot surfaces.

☛ Because heated oil has a tendency to catch fire, cooking greasy food (like French fries) should be carried by utilizing a covered container.

☛ Do not use pots that have concave or convex bottoms. Do not cut bread or slice vegetables, fruit, etc. on top of it.

☛ Optimum efficiency can be achieved by using pans that are suitable for the diameters of the heaters.

☛ Do not use aluminum-bottomed pots. (This results in the deterioration of the ceramic glass surface).

☛ Use steel or heat-resistant glass pots. Do not use pots made from materials such as "boron glass", or "Pyrex", which are generally oven-type containers.

☛ The diameter of the pot to be used should be no smaller or larger than the diameter of the hob.

☛ Do not place any material on the ceramic surface, such as plastic, aluminium, etc.

☛ Materials such as plastic or aluminium material that have melted onto the ceramic surface for any reason should immediately be removed with a hob scraper.

☛ Never use a dishcloth or sponge to clean the ceramic hob as these may leave a layer of soiled detergent on the hob which will burn and discolour the next time the hob is used.

Important Warning!

Immediately switch off the appliance from the mains if a crack is detected on the ceramic glass surface.

15

How to operate CERAN® ceramic hobs

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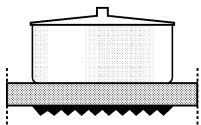
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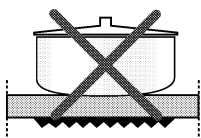
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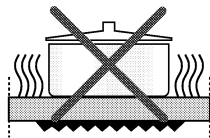
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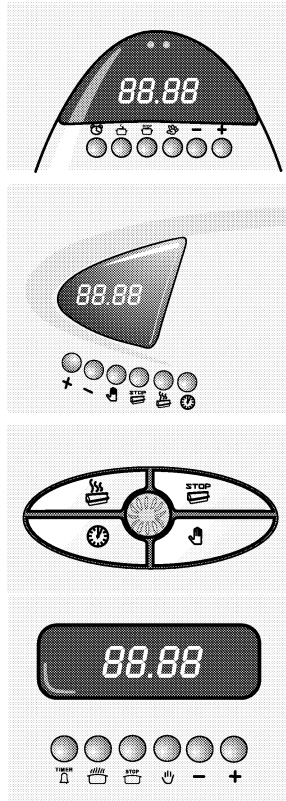
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Part 5: Operating the oven (If your cooker has a timer)

5.1 Setting the electronic timer

You should adjust the electronic timer prior to using the oven. Otherwise your oven will not operate. The electrical current to the heating elements flows through the electronic timer. The timer must be set in order for the heating elements to go into operation.



Your oven's electronic timer operates similar to a normal timer. Your oven's electronic timer will be reset if the electrical power is cutoff. The electronic timer will run slow if the frequency of your supply power is less than 50 Hz. (This malfunction is not due to your timer. In such cases, you must readjust your timer).

Your oven's timer;

1. You can adjust cooking durations between 00.00 - 24.00 hours.
2. You can use it as a chiming alarm between 00.00 - 24.00 hours.
3. You can run a cooking program for fully-automatic, semi-automatic and non-programmed (manual) cooking. (The heating elements inside the oven are tied into the electronic timer and are programmable).

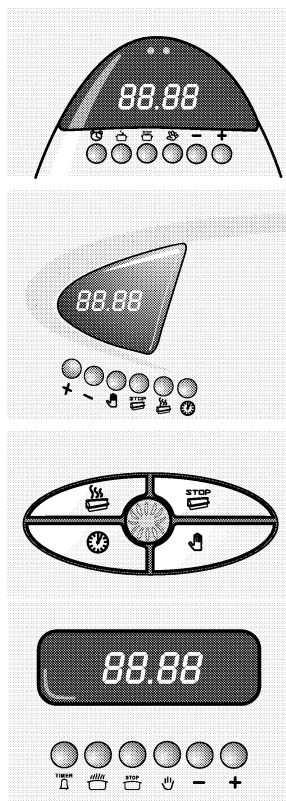
- TIMER : Programming button for warnings
- , : Cooking period adjustment button
- , : Cooking terminating time adjustment button
- , : Manual adjustment button (non-programmed cooking)
- + : Time adjustment buttons

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Your oven's timer;

1. You can adjust cooking durations between 00.00 - 24.00 hours.
2. You can use it as a chiming alarm between 00.00 - 24.00 hours.
3. You can run a cooking program for fully-automatic, semi-automatic and non-programmed (manual) cooking. (The heating elements inside the oven are tied into the electronic timer and are programmable).

- TIMER : Programming button for warnings
- , : Cooking period adjustment button
- , : Cooking terminating time adjustment button
- , : Manual adjustment button (non-programmed cooking)
- + : Time adjustment buttons

16

The following functions are available on your programmable timer.




- Automatic, semi automatic or manual modes,
- Current time clock display in 24h format,
- Timer alarm that can be used as a minute minder.

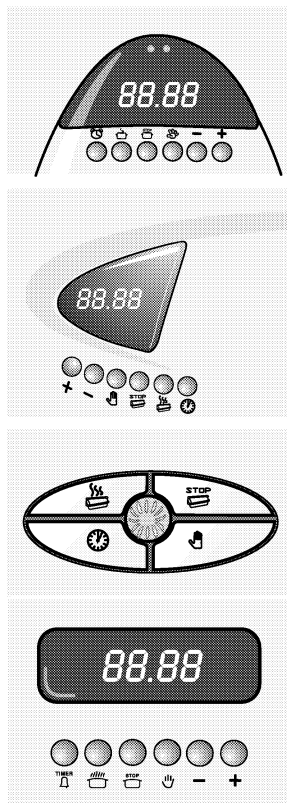
Please note

- The timer controls the oven heating element only and the current time of day must be set before the oven will function.
- If the timer has been set to an automatic or semi automatic programme, the daily time cannot be readjusted, the semi or auto programme, must be cancelled. See **“How to cancel automatic programme”**.





How to set the current time of day

The clock display uses a 24 hour configuration
8:30 pm = 20:30

- Press and hold   buttons at the same time.
- Press “+” button to increase or “-” to decrease, or turn the  button to the left/right hand side the time.
- Adjust using the “+” or “-” buttons to set the current time. If **“Auto”** flashes, See **“How to cancel automatic programme”**.
- Release the buttons, the clock will now start.



Manual cooking (Or to cancel a programme)

- Press  button, press the “-” button, or turn the  button until 0:00 is displayed.
- Press the  button. The **“auto”** and  sign will disappear.
- Set the oven knob to the required cooking temperature and function selection knob to the desired position.
- The oven will switch on. The Amber oven indicator will light.
- At the end of cooking, switch off by resetting the oven thermostat knob to the **“●”** (off) mark.

Note:

The timer will not switch off the oven. To switch off the oven turn the oven thermostat and selection knob to the **“●”** (off) mark.

Some models, there is only one knob to adjust the stage of cooking. Make your adjustments by using this knob.

The following functions are available on your programmable timer.




- Automatic, semi automatic or manual modes,
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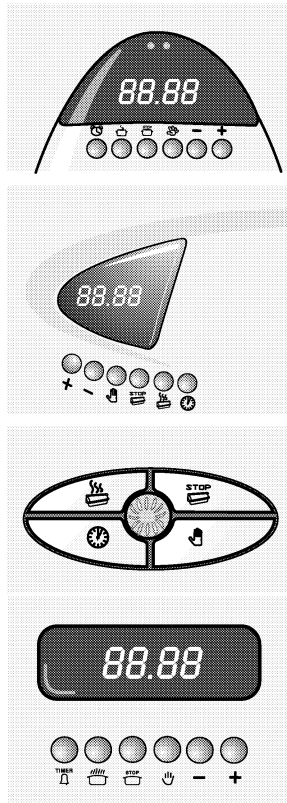
Please note

- The timer controls the oven heating element only and the current time of day must be set before the oven will function.
- If the timer has been set to an automatic or semi automatic programme, the daily time cannot be readjusted, the semi or auto programme, must be cancelled. See **“How to cancel automatic programme”**.





How to set the current time of day

The clock display uses a 24 hour configuration
8:30 pm = 20:30

- Press and hold   buttons at the same time.
- Press “+” button to increase or “-” to decrease, or turn the  button to the left/right hand side the time.
- Adjust using the “+” or “-” buttons to set the current time. If **“Auto”** flashes, See **“How to cancel automatic programme”**.
- Release the buttons, the clock will now start.



Manual cooking (Or to cancel a programme)

- Press  button, press the “-” button, or turn the  button until 0:00 is displayed.
- Press the  button. The **“auto”** and  sign will disappear.
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Note:

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Some models, there is only one knob to adjust the stage of cooking. Make your adjustments by using this knob.




Semi-automatic programming

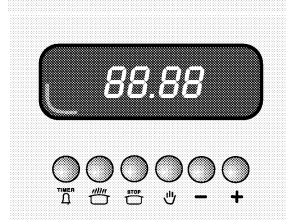
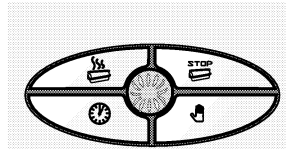
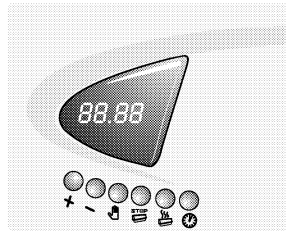
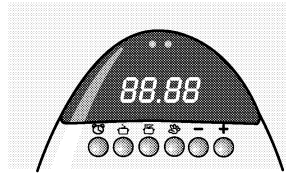
This mode allows a manual start time but an automatic switch off time, which is very useful to prevent the over cooking of food.

- Press the  button. Press the “+” (or “-”) buttons, or turn the  button to set the cooking time duration (Auto and  will be displayed) in minutes.
- Set the oven thermostat knob to the required temperature and function selection knob to the desired position.
- The oven will switch on and cooking will commence.
- The programmer will switch the oven off at the end of the preset cooking time. “Auto” will flash and the timer alarm will bleep. To turn off the alarm press the  button.
- Set the oven thermostat knob to the “●” (off) mark.
- Press  button to cancel “Auto”.






Automatic programming

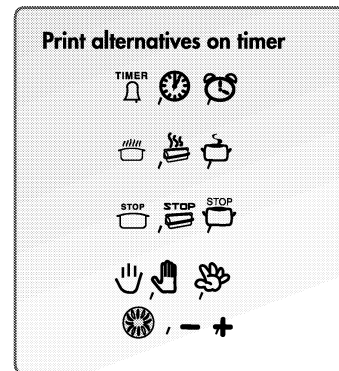
The programmer will switch the oven on and off at the required times.

- Ensure the oven thermostat is in “●” (off) position, and the correct time has been set.
- Press the  button to cancel any program stored. (Auto and  symbol will not be displayed)
- Press the  button and press “+” (or “-”)








Some models, there is only one knob to adjust the stage of cooking. Make your adjustments by using this knob.

- buttons, or turn the  button to set the stop time required. ( and auto will be displayed)
- Press the  button and press “-” button to set the cooking time (duration) required.
- Set the oven knob to the required cooking temperature and place your food in the oven.
- The oven will switch on at the required time, cook the food and switch off at the predetermined time.
- At the end of cooking the alarm will bleep and “Auto” will flash. To turn off the alarm press the  button.
- Press  button to cancel “Auto”.
- Set the oven thermostat and function selection knob to the “●” (off) mark.






Semi-automatic programming

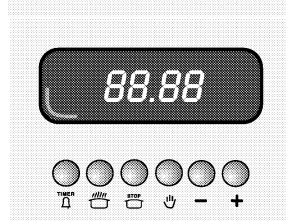
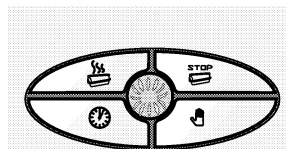
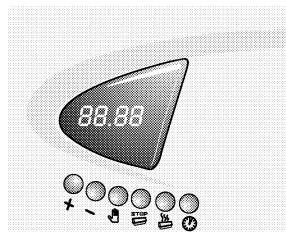
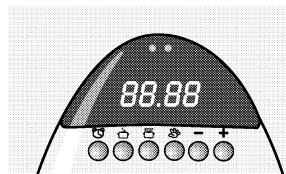
This mode allows a manual start time but an automatic switch off time, which is very useful to prevent the over cooking of food.

- Press the  button. Press the “+” (or “-”) buttons, or turn the  button to set the cooking time duration (Auto and  will be displayed) in minutes.
- Set the oven thermostat knob to the required temperature and function selection knob to the desired position.
- The oven will switch on and cooking will commence.
- The programmer will switch the oven off at the end of the preset cooking time. “Auto” will flash and the timer alarm will bleep. To turn off the alarm press the  button.
- Set the oven thermostat knob to the “●” (off) mark.
- Press  button to cancel “Auto”.






Automatic programming

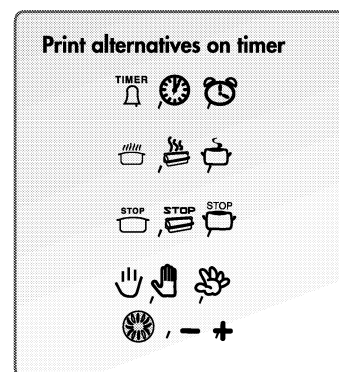
The programmer will switch the oven on and off at the required times.

- Ensure the oven thermostat is in “●” (off) position, and the correct time has been set.
- Press the  button to cancel any program stored. (Auto and  symbol will not be displayed)
- Press the  button and press “+” (or “-”)




Some models, there is only one knob to adjust the stage of cooking. Make your adjustments by using this knob.

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- Press  button to cancel “Auto”.
- Set the oven thermostat and function selection knob to the “●” (off) mark.





Note: Make sure you follow food manufacturer's instructions.

☛ Press the  button to view the remaining cooking time during cooking.

Timer alarm

The timer alarm can be adjusted to bleep between 0 and 23 hours 59 minutes. i.e. as a minute minder to remind you to switch off a hob heating zone.


☛ Press the  button, press the “+” or “-”


or turn the  buttons to set the desired alarm time.

☛ The timer alarm will bleep at the end of the time period.

☛ To turn off the alarm press the  button.



How to cancel automatic programme

☛ Press  button, press “-” button until the clock display shows 0:00

☛ Press  button, the programme has now been cancelled.

☛ The current time can then be reset.

If the clock does not switch into manual mode or the oven does not start:



Auto-program in the clock memory may be reset. Hold button  pressed and press “+” increase the cooking time a little bit and then set the cooking time to zero by pressing “-”. Then, the oven can be started by pressing the manual key .


For models equipped with a key lock:


The Demo mode is conditionally applicable as key lock. If it is activated, the relays remain open all the time. Thus timer can be operated as usual but the connected appliance or appliance module remains unaffected. This means that your child can select the cook program but the program will not be activated and thus the connected appliance or appliance module will not be switched on.

To activate the demo mode/key lock:

1. Make sure that the clock is in manual mode and cancel any active programs.



2. Hold the “ ” button and the “ ” button down simultaneously for approx. 8 seconds. The display will read “ON”.


3. Press the “+” button. The display reads “OFF” and the “ ” symbol appears.

After approx. 5 seconds the time reappears next to the “ ” symbol. The key lock is now activated.

To deactivate the demo mode/key lock:

1. Make sure that the clock is in manual mode and cancel any active programs.

2. Hold the “ ” button and the “ ” button down simultaneously for approx. 8 seconds. The display will read “OFF”.


3. Press the “+” button. The display reads “ON” and the “ ” symbol disappears.

After approx. 5 seconds the time reappears on the display. The key lock is now deactivated.

5.2 Use of the minute minder

If your cooker has a minute minder;


There is an electrical ringer timer which can adjust the cooking period to maximum 100 min. It operates by turning the switch clockwise and can be adjusted by a knob.

Turn the knob to the manual position () if not want to use minute minder facility. In this position, the timer does not cut off the electricity flowever, in order to turn off the operating you either have to reset the timer or position the thermostate knob to “0”.

When the timer is set between 0-100 min, the electricity is cut off automatically and the timer rings at the end of this specific period.

Warning: The heating elements does not work unless the timer and thermostate knobs are opened together.


Note: Make sure you follow food manufacturer's instructions.

☛ Press the  button to view the remaining cooking time during cooking.

Timer alarm

The timer alarm can be adjusted to bleep between 0 and 23 hours 59 minutes. i.e. as a minute minder to remind you to switch off a hob heating zone.


☛ Press the  button, press the “+” or “-”


or turn the  buttons to set the desired alarm time.

☛ The timer alarm will bleep at the end of the time period.

☛ To turn off the alarm press the  button.



How to cancel automatic programme

☛ Press  button, press “-” button until the clock display shows 0:00

☛ Press  button, the programme has now been cancelled.

☛ The current time can then be reset.

If the clock does not switch into manual mode or the oven does not start:



Auto-program in the clock memory may be reset. Hold button  pressed and press “+” increase the cooking time a little bit and then set the cooking time to zero by pressing “-”. Then, the oven can be started by pressing the manual key .


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The Demo mode is conditionally applicable as key lock. If it is activated, the relays remain open all the time. Thus timer can be operated as usual but the connected appliance or appliance module remains unaffected. This means that your child can select the cook program but the program will not be activated and thus the connected appliance or appliance module will not be switched on.

To activate the demo mode/key lock:

1. Make sure that the clock is in manual mode and cancel any active programs.



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To deactivate the demo mode/key lock:

1. Make sure that the clock is in manual mode and cancel any active programs.

2. Hold the “ ” button and the “ ” button down simultaneously for approx. 8 seconds. The display will read “OFF”.


3. Press the “+” button. The display reads “ON” and the “ ” symbol disappears.

After approx. 5 seconds the time reappears on the display. The key lock is now deactivated.

5.2 Use of the minute minder

If your cooker has a minute minder;

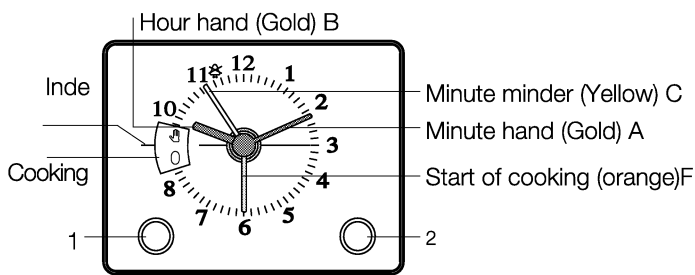
There is an electrical ringer timer which can adjust the cooking period to maximum 100 min. It operates by turning the switch clockwise and can be adjusted by a knob.

Turn the knob to the manual position () if not want to use minute minder facility. In this position, the timer does not cut off the electricity flowever, in order to turn off the operating you either have to reset the timer or position the thermostate knob to “0”.

When the timer is set between 0-100 min, the electricity is cut off automatically and the timer rings at the end of this specific period.

Warning: The heating elements does not work unless the timer and thermostate knobs are opened together.

5.3 Using the mechanical timer



- 1: To set minute minder (Time of day pull)
- 2: To set cooking time (start of cooking pull)

Clock : Shaft ① Hands ① & ②

To set the time of day pull and then turn the shaft ① clockwise. Set the hands ① & ② in the right position of the time of day.

Minute minder: Shaft ① Hands ③

⇒ Mechanical bell after a maximum duration of 55 minutes
 To set the minute minder turn the shaft ① clockwise and anticlockwise and put the hand ③ in front of the selected duration.
 > At the end of the timing, the bell rings and stops automatically after around 3 minutes. The bell can be stopped manually by turning the shaft ① to put the hand ③ on the position STOP ⌘ .

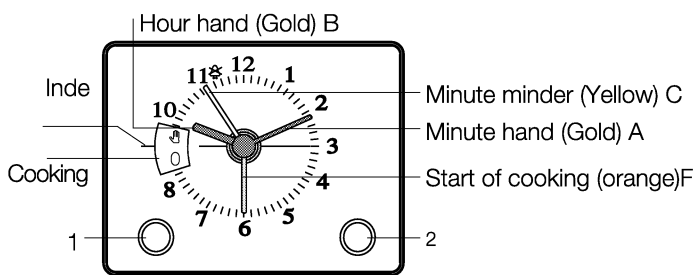
Cooking Time : Shaft ② Disk ④

⇒ Immediate start of cooking and automatic stop of cooking.
 > Maximum duration: 180 minutes (3 hours).
 > To set the cooking time, turn the shaft ② clockwise and put the graduation of the disk ④ in front of the ① index ④ of the dial.
 > The end of cooking is indicated by a bell which stops automatically after 3 minutes. The disk ② indicates "0" (off position). This bell can be stopped manually by turning the shaft ④ in order to put the "0" of the disk in front of the index .

Cooking Start Time : Shaft ② Hand ⑤

⇒ Cooking completely automatic with delayed start and automatic stop of cooking.
 > Maximum delayed start : 12 hours.
 > Before setting the cooking start time, ensure that the "0" of the disk ④ is positioned in front of the index ④ of the dial.
 > To set the cooking start time, pull and turn the shaft ② in both directions (clockwise and anticlockwise) and put the hand ⑤ in front of the cooking start time. When this operation is over set the cooking time as above mentioned.

5.3 Using the mechanical timer



- 1: To set minute minder (Time of day pull)
- 2: To set cooking time (start of cooking pull)

Clock : Shaft ① Hands ① & ②

To set the time of day pull and then turn the shaft ① clockwise. Set the hands ① & ② in the right position of the time of day.

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 > Maximum duration: 180 minutes (3 hours).
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 > Maximum delayed start : 12 hours.
 > Before setting the cooking start time, ensure that the "0" of the disk ④ is positioned in front of the index ④ of the dial.
 > To set the cooking start time, pull and turn the shaft ② in both directions (clockwise and anticlockwise) and put the hand ⑤ in front of the cooking start time. When this operation is over set the cooking time as above mentioned.

5.4 Operating the ovens


Oven heating control knob

This knob is used together with the "function selection" knob. Select the desired stage with the "function selection" knob. Then rotate the "oven heating control" knob clockwise. The lamp and the heating elements in conjunction with the stage you have selected, or the fan will come on line. The temperature in the oven shall be sensed by the thermostat. The thermostat switches off the heating element and the thermostat light when the set temperature level is reached inside the oven. When the temperature falls below thermostat comes back on line and the thermostat light illuminates. This way, the set temperature level is maintained throughout the cooking period.

Function selection knob

This knob allows you to select functions and carry out checks. The functions and their stages are explained below. In order to operate the stages, you need to bring the "function selection" knob (except  stage) together with the "oven heating control" knob to the desired temperature degree and adjust the timer if there is. If your cooker has timer; refer to the description of timer usage.

Burning off the protective coating process.

In order to burn off the protective coating remove shelves and baking tray by turning your oven to 250°C in  position for to 30 minute periods without putting anything into it.

You must ensure this operation is conducted in a wall ventilated area.

21

The stages of the function selection knob for conventional ovens



Oven lamp light on.
The heating elements are out of operation.



Upper and lower heating elements are on. It provides to cook the both sides of the meal at the same level.



Lower heater is on.
You can use this position, if you want to have the bottom side of your meal cooked better.



Upper heater is on. You can use this position, if you want to have the top side of your meal cooked better.



Means only the grill heater is on. You must bring to the heating control knob to the maximum temperature.



Upper and lower heating elements are on. It provides to cook the both sides of the meal at the same level.



Lower heater is on.
You can use this position, if you want to have the bottom side of your meal cooked better.



Upper heater is on. You can use this position, if you want to have the top side of your meal cooked better.



Means only the grill heater is on. You must bring to the heating control knob to the maximum temperature.



Means, both grill heater and rotisserie function are on. You must bring to the heating control knob to the maximum temperature.



Upper heater is on. You can use this position, if you want to have the top side of your meal cooked better.



Upper and lower heating elements are on. It provides to cook the both sides of the meal at the same level.




Lower heater is on.
You can use this position, if you want to have the bottom side of your meal cooked better.

5.4 Operating the ovens


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Oven lamp light on.
The heating elements are out of operation.



Upper and lower heating elements are on. It provides to cook the both sides of the meal at the same level.



Lower heater is on.
You can use this position, if you want to have the bottom side of your meal cooked better.



Upper heater is on. You can use this position, if you want to have the top side of your meal cooked better.



Means only the grill heater is on. You must bring to the heating control knob to the maximum temperature.



Upper and lower heating elements are on. It provides to cook the both sides of the meal at the same level.



Lower heater is on.
You can use this position, if you want to have the bottom side of your meal cooked better.



Upper heater is on. You can use this position, if you want to have the top side of your meal cooked better.



Means only the grill heater is on. You must bring to the heating control knob to the maximum temperature.



Means, both grill heater and rotisserie function are on. You must bring to the heating control knob to the maximum temperature.



Upper heater is on. You can use this position, if you want to have the top side of your meal cooked better.



Upper and lower heating elements are on. It provides to cook the both sides of the meal at the same level.



Lower heater is on.
You can use this position, if you want to have the bottom side of your meal cooked better.

The stages of the multi- function oven function selection knob


-  Oven lamp and fan are on.


-  Fan and turbo heater are on.

-  Fan and oven bottom heater are on.

-  Top and bottom heaters are on.

-  Fan, top and bottom heaters are on.

-  Fan and top heater are on.

-  Means only the grill heater is on. You must bring to the heating control knob to the maximum temperature.

-  Defrost

-  Fan and turbo heater are on.


-  Fan and oven bottom heater are on.

-  Top and bottom heaters are on.


-  Fan, top and bottom heaters are on.


-  Fan and top heater are on.


-  Means only the grill heater is on. You must bring to the heating control knob to the maximum temperature.


 Means lamps, both grill heater and rotisserie function are on. You must bring to the heating control knob to the maximum temperature.


The stages of the fan assisted oven function selection knob


-  Defrost


-  Fan and grill heater are on.


-  Fan and oven bottom heater are on.


-  Top and bottom heaters are on.


-  Fan, top and bottom heaters are on.

-  Fan and top heater are on.

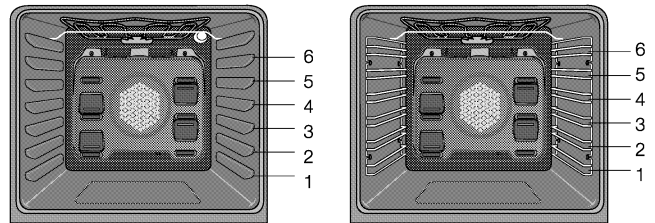
-  Means only the grill heater is on. You must bring to the heating control knob to the maximum temperature.

-  Top and bottom heaters are on.


-  Fan, top and bottom heaters are on.


-  Means only the grill heating element is on. You must bring to the heating control knob to maximum temperature.


shelf positions





The stages of the multi- function oven function selection knob


-  Oven lamp and fan are on.


-  Fan and turbo heater are on.


-  Fan and oven bottom heater are on.


-  Top and bottom heaters are on.


-  Fan, top and bottom heaters are on.


-  Fan and top heater are on.


-  Means only the grill heater is on. You must bring to the heating control knob to the maximum temperature.


-  Defrost


-  Fan and turbo heater are on.


-  Fan and oven bottom heater are on.

-  Top and bottom heaters are on.


-  Fan, top and bottom heaters are on.


-  Fan and top heater are on.


-  Means only the grill heater is on. You must bring to the heating control knob to the maximum temperature.


 Means lamps, both grill heater and rotisserie function are on. You must bring to the heating control knob to the maximum temperature.


The stages of the fan assisted oven function selection knob


-  Defrost


-  Fan and grill heater are on.


-  Fan and oven bottom heater are on.


-  Top and bottom heaters are on.


-  Fan, top and bottom heaters are on.

-  Fan and top heater are on.

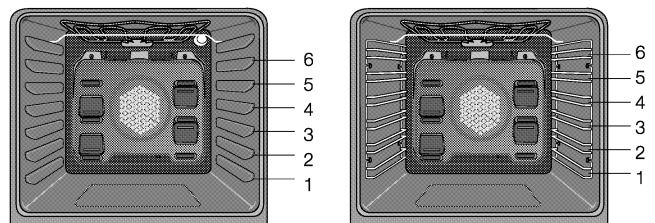
-  Means only the grill heater is on. You must bring to the heating control knob to the maximum temperature.

-  Top and bottom heaters are on.













-  Fan, top and bottom heaters are on.

-  Means only the grill heating element is on. You must bring to the heating control knob to maximum temperature.

shelf positions



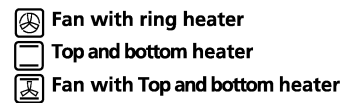
Cooking table

Foods	COOKING PAN	SHELF POSITIONS			THERMOSTAT POSITION	COOKING TIME (min)		
		 Fan with ring heater	 Top and bottom	 Fan with Top and bottom		 Fan with ring heater	 Top and bottom	 Fan with Top and bottom
Short bread (Serves 8)	24-26 cm bread mould	3	2-3	3	170-180	15-25	25-35	20-25
Cake in mould (Serves 5)	18-22 cm cake mould	3	2-3	3	170-180	20-30	25-35	20-25
Cookie (Serves 12)	Cooking sheet	4	2-3	3	170-190	20-30	25-35	20-25
Flaky pastry (Serves 12)	Cooking sheet	4	2-3	3	180-190	20-30	25-35	20-25
Brioche	Cooking sheet	4	2-3	3	160-180	20-30	25-35	20-25
Pastry (Serves 8)	Big tray	4	2-3	3	 :180-190   :190-200	35-45	40-50	30-40
Yeast dough (Serves 18)	Big tray	4	2-3	3	 :190-200   :200-220	25-35	35-45	25-35
Biscuits (Serves 10)	Cooking sheet	4	2-3	3	170-180	15-25	20-30	18-22
Cake (Serves 20)	Big tray	4	2-3	3	170-180	20-30	25-35	20-25
Milleteuille pastry (Serves 8)	Big tray	4	2-3	3	200-210	20-30	25-35	20-25
Lasagne (Serves 8)	Lasagne dish	4	2-3	3	170-180	35-45	40-50	30-40
Pizza (Serves 8)	Big tray	4	2-3	3	200-220	20-30	30-35	25-30
Roast beef (Serves 8)	Roasting dish	4	2-3	3	250 (15min)*	90-120	110-120	100-110
Lamb shoulder (Serves 8)	Roasting dish	4	2-3	3	250 (15min)*	65-80	70-90	60-75
Roasted chicken	Roasting dish	4	2-3	3	250 (15min)*	55-65	60-70	50-60
Roasted turkey (5,5 kg)	Big tray	4	2-3	3	220 (25min)*	170-220	180-240	150-210
Fish	Roasting dish	4	2-3	3	200	15-20	15-25	15-20













*For roasted meats, the thermostat starts with the highest level and decreases to 150°C after 15 minutes.

- The values listed in the table are the results obtained from laboratory testing.
- You may find different flavours of the food according to your own cooking and usage practices.
- If you wish, you can add the time it takes to pre-heat the oven to the values listed in the table.

Shelf position (In fan with ring heater model)
For 3 trays 2 - 4 - 6
For 2 trays 4 - 6
For 1 trays 4



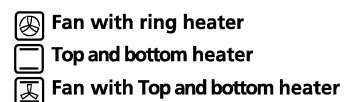
Cooking table

Foods	COOKING PAN	SHELF POSITIONS			THERMOSTAT POSITION	COOKING TIME (min)		
		 Fan with ring heater	 Top and bottom	 Fan with Top and bottom		 Fan with ring heater	 Top and bottom	 Fan with Top and bottom
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Cake in mould (Serves 5)	18-22 cm cake mould	3	2-3	3	170-180	20-30	25-35	20-25
Cookie (Serves 12)	Cooking sheet	4	2-3	3	170-190	20-30	25-35	20-25
Flaky pastry (Serves 12)	Cooking sheet	4	2-3	3	180-190	20-30	25-35	20-25
Brioche	Cooking sheet	4	2-3	3	160-180	20-30	25-35	20-25
Pastry (Serves 8)	Big tray	4	2-3	3	 :180-190   :190-200	35-45	40-50	30-40
Yeast dough (Serves 18)	Big tray	4	2-3	3	 :190-200   :200-220	25-35	35-45	25-35
Biscuits (Serves 10)	Cooking sheet	4	2-3	3	170-180	15-25	20-30	18-22
Cake (Serves 20)	Big tray	4	2-3	3	170-180	20-30	25-35	20-25
Milleteuille pastry (Serves 8)	Big tray	4	2-3	3	200-210	20-30	25-35	20-25
Lasagne (Serves 8)	Lasagne dish	4	2-3	3	170-180	35-45	40-50	30-40
Pizza (Serves 8)	Big tray	4	2-3	3	200-220	20-30	30-35	25-30
Roast beef (Serves 8)	Roasting dish	4	2-3	3	250 (15min)*	90-120	110-120	100-110
Lamb shoulder (Serves 8)	Roasting dish	4	2-3	3	250 (15min)*	65-80	70-90	60-75
Roasted chicken	Roasting dish	4	2-3	3	250 (15min)*	55-65	60-70	50-60
Roasted turkey (5,5 kg)	Big tray	4	2-3	3	220 (25min)*	170-220	180-240	150-210
Fish	Roasting dish	4	2-3	3	200	15-20	15-25	15-20




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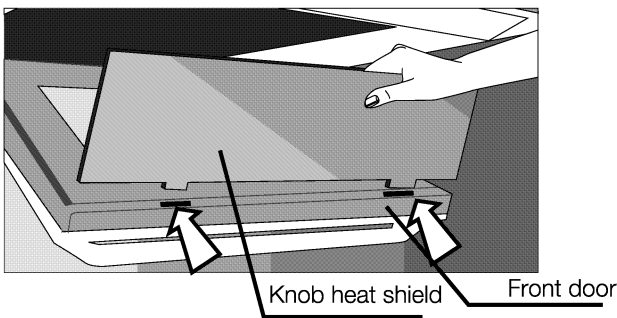



Part 6: Operating the grill and rotisserie function

- * Preheat the grill at  (grill setting) for approximately 5 minutes. The Amber indicator light will illuminate to show that the grill has been switched on.
- * For multifunction ovens, set the "function selection" knob to  or  and the "oven heating control" knob to maximum temperature.
- * Apply oil on the grill shelf to prevent meat from sticking on the bars.
- * Locate a tray to one of the bottom shelves in order to collect to oils and for easy cleaning put some water in it.

Using the Knob Heat Shield housing into Oven Door (for suitable models)

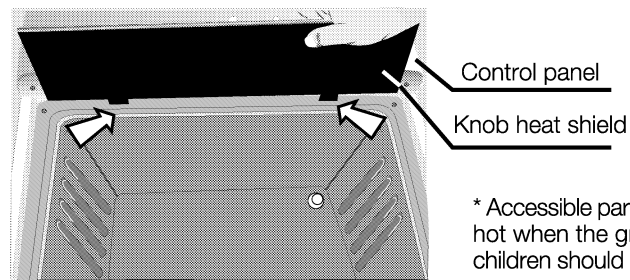
- * **WARNING!** Do not grill when the front door is closed. Otherwise, oven parts may be damaged. After preheating, keep the front door half-open during grilling. In order to prevent the knobs of the control panel from heating up, center the knob shield plate between the front cover and the oven housing without leaving any gap.
- Do not allow children to sit or stand on the oven door when the door is open.




Grill 		
	Shelf position.	Cooking duration (min.)
Lamb	4-5	12-15
Lamb chops	4-5	12-15
Beef		
Veal chops	4-5	15-25 (1)
Veal	4-5	15-25 (1)

(2) Depending on the thickness

Using the Knob Heat Shield housing into Oven Body (for suitable models)
Attention: After preheating, keep the front door fully open during grilling. In order to prevent the knobs of the control panel from heating up, the knob heat shield plate must be placed in the housing where the bottom of the control panel shown in the figure.






If your cooker has rotisserie function 
Rotisserie motor can be rotated in clockwise or counter-clockwise directions.
* After operating your oven in grill position, locate the chicken to the rotisserie spit, and insert the spit to the rotisserie spit housing.

* While performing the rotisserie function, do not forget to use the knob heat shield correctly and keep the oven door half open or fully open depending upon the knob heat shield model you use.

* Accessible part may become hot when the grill is in use, children should be kept away.

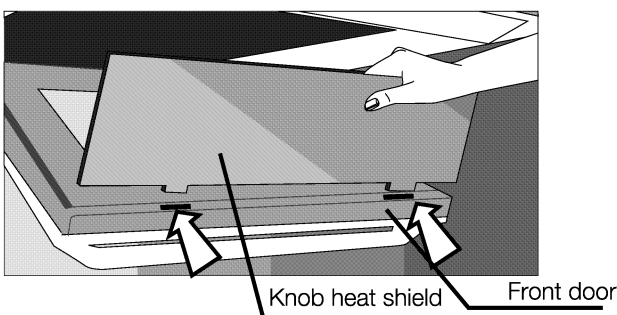
24


Part 6: Operating the grill and rotisserie function

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- * For multifunction ovens, set the "function selection" knob to  or  and the "oven heating control" knob to maximum temperature.
- * Apply oil on the grill shelf to prevent meat from sticking on the bars.
- * Locate a tray to one of the bottom shelves in order to collect to oils and for easy cleaning put some water in it.

Using the Knob Heat Shield housing into Oven Door (for suitable models)

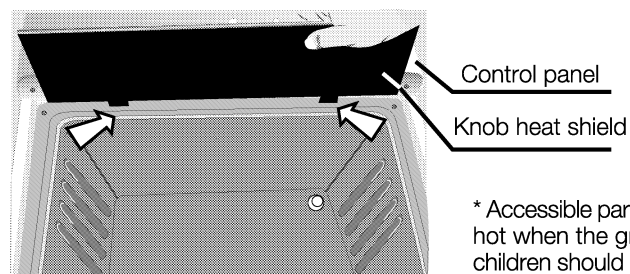
- * **WARNING!** Do not grill when the front door is closed. Otherwise, oven parts may be damaged. After preheating, keep the front door half-open during grilling. In order to prevent the knobs of the control panel from heating up, center the knob shield plate between the front cover and the oven housing without leaving any gap.
- Do not allow children to sit or stand on the oven door when the door is open.




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* Accessible part may become hot when the grill is in use, children should be kept away.

24

Part 7: Maintenance and cleaning

Turn off the mains switch before cleaning

☛ Before switching on again ensure that all controls are in the OFF position.

Vitreous enamel hob surround

Clean with a cloth wrung out in soapy water. Stubborn stains can be removed with a cream, paste or liquid cleaner. Check that the cleaning agent used is approved by the Vitreous Enamel Development Council.

☛ Never clean the cooker surface by using materials such as hard brushes, steel pads or knives, which can easily scratch the enamelled and stainless steel surfaces.

☛ Special cleaners that are commercially available may be used after carefully reading the warning labels written on them. Do not use cleaning agents containing acid or chlorine. Cleaning can be accomplished using a soft piece of cloth wetted with soapy water or with commercially available special surface cleaners and a soft piece of cloth. Especially use liquid paste or cream type cleaners.

Solid hotplates

The cleaning of solid hotplates should be done when they are cold, using non scratch cream following the grain of the hotplate. Wipe over with a damp clean cloth, making sure that all the cleaner has been removed. Finally, turn on the hotplate to warm for a few minutes, then smear with a little cooking oil to provide a protective coating.

Control panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur. Do not attempt to remove any of the control knobs from the panel as this may cause damage and is a safety hazard.

25

Part 7: Maintenance and cleaning

Turn off the mains switch before cleaning

☛ Before switching on again ensure that all controls are in the OFF position.

Vitreous enamel hob surround

Clean with a cloth wrung out in soapy water. Stubborn stains can be removed with a cream, paste or liquid cleaner. Check that the cleaning agent used is approved by the Vitreous Enamel Development Council.

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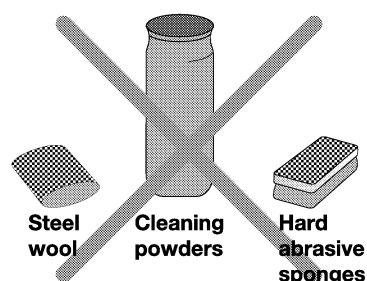
25

The Vitro-ceramic glass surface:

- Unplug the plug from the power supply during cleaning.
- Wait for the ceramic glass cool down completely before starting to clean.
- Be sure to use a cleaning agent that does not contain any particles are pieces that may scratch the ceramic glass surfaces.

Use cream or liquid cleaning agents.
Do not use mechanical-type powders or detergents as well as bleach-based cleaning agents.
• Steel wool or brushing may damage the ceramic glass surface.

- Dust on the ceramic surface may be removed with a moist cloth.
- The ceramic surface will serve you for many years if you treat it with proper care.
- Changes in the tint of the ceramic glass surface will not have any effect on ceramic's functional structure or durability
- The ceramic surface must be wiped off with cold water and dried with a soft piece of cloth.
- You can use the spatula in order to remove spilled food and remains from the surface.
- Sugar-based food such as jam should immediately be removed away with the spatula without waiting for the ceramic glass to cool down.



Do not use the above materials to clean ceramic glass and stainless steel surfaces.

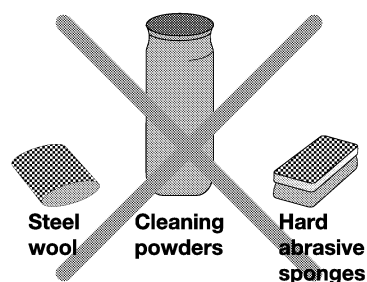
Color change is not due to the change in the material properties, but rather it stems from insufficient cleaning of burnt residue that accumulates on surfaces, abrasion on the glass surface which is caused by pots and pans along with the use of improper cleaning agents.

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- Wait for the ceramic glass cool down completely before starting to clean.
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Color change is not due to the change in the material properties, but rather it stems from insufficient cleaning of burnt residue that accumulates on surfaces, abrasion on the glass surface which is caused by pots and pans along with the use of improper cleaning agents.

Oven interior

Before switching on again ensure that all controls are in the OFF position. Take out all trays and the grill out of the oven. Clean out the interior with a piece of moist, soapy cloth. Then, clean it once more with a wet piece of cloth and let it to dry.

Do not use dry powder agents for cleaning.

Special cleaners that are commercially available may be used after carefully reading the warning that are written on the labels.

Warning!

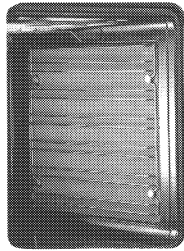
Never clean the inside of the oven and trays with hard brushes, steel pads or knives.

Do not use cleaning agents containing acid or chlorine on **stainless steel surfaces and the handle**. Cleaning can be accomplished using a soft piece of cloth wetted with soapy water or with commercially available special surface cleaners and a soft piece of cloth.

☛ **Catalytic-enamelled models;** The oven interior of this model is coated with catalytic enamel since the catalytic enamel cleans itself, you do not have to perform an extra cleaning after the cooking operation.

If your oven obtains steel rack;

To clean the steel rack, unscrew the 4 screws. After cleaning operation, assemble the steel rack to the oven body again.

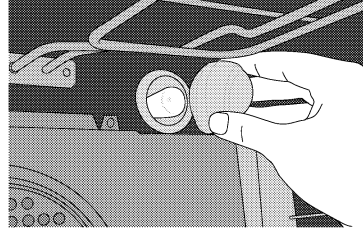


Oven door

Wipe over the door outer panel with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clear water. Do not use scouring pads or abrasive powder which may scratch the surface. Take care during cleaning not to damage or distort the door seal.

Replacing the oven lamp:

1. Unplug the power cable.
2. Then, remove the protective glass cover of the lamp inside your oven by turning it counterclockwise.
3. Then, remove the bulb by turning it counter-clockwise.
4. After installing the correct bulb obtained from an Authorized Service, reinstall the protective glass of the lamp.



Oven interior

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Warning!

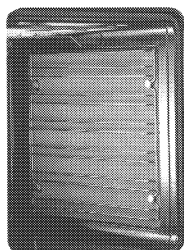
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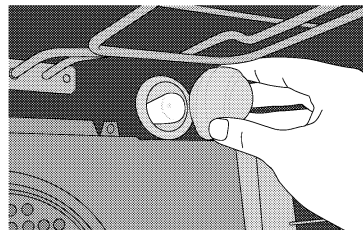


Oven door

Wipe over the door outer panel with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clear water. Do not use scouring pads or abrasive powder which may scratch the surface. Take care during cleaning not to damage or distort the door seal.

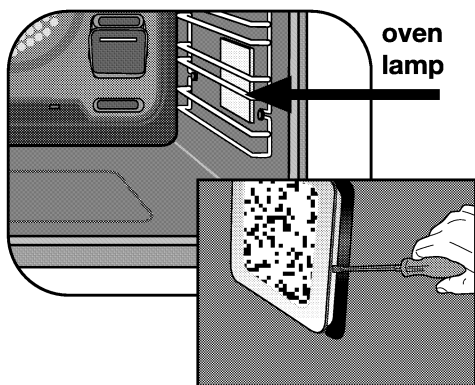
Replacing the oven lamp:

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2. Then, remove the protective glass cover of the lamp inside your oven by turning it counterclockwise.
3. Then, remove the bulb by turning it counter-clockwise.
4. After installing the correct bulb obtained from an Authorized Service, reinstall the protective glass of the lamp.



For the square-shaped lamp models:

There are 2 square-shaped lamps at right and left side of the oven inside. Both lamps are on and off at the same time.



Replacing the Oven Lamp

Disconnect the appliance from the supply

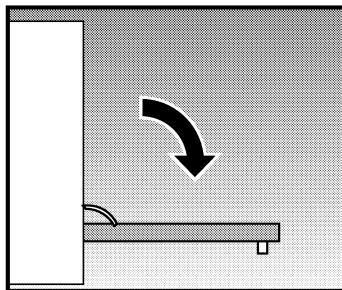
Take out screws on the side sheelf

Take out Lens of the oven lamp by means of the flat screwdriwer

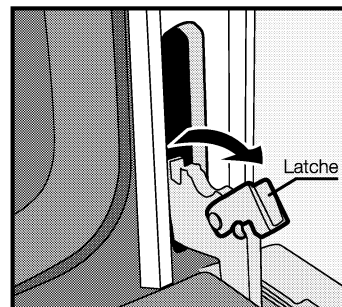
Replace defective lamp with the new one.

Reinstall lens and side sheelf. Lamp type is 220-230V, 15/25W E14,T300°C

Replacing the oven door

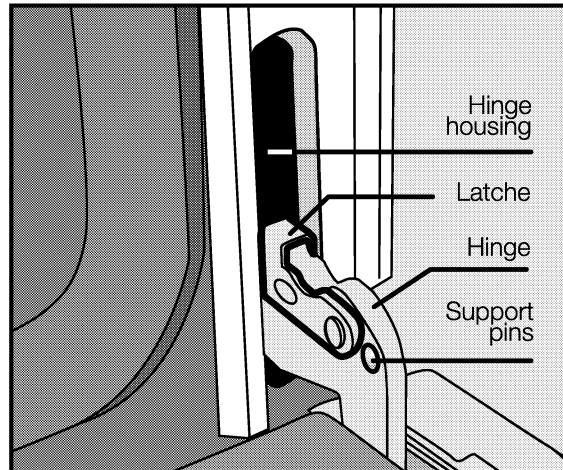


1. Open the front door to 90°



2. Open the latches placed on the hinges both sides of the front door until they touch the support pins.

3. Close the front door till touching the latches.



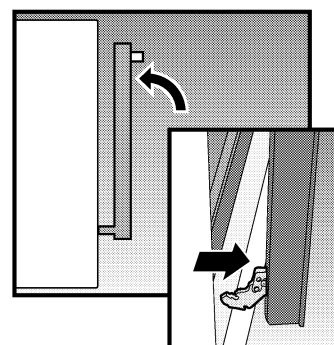
4. Hold the oven door slightly at the handle, close slightly, pull upwards and close until there is a aperture of few centimeters are left. Then you can detach the hinges from the housing.

The mount the door;

Do the above started instructions in reverse order.

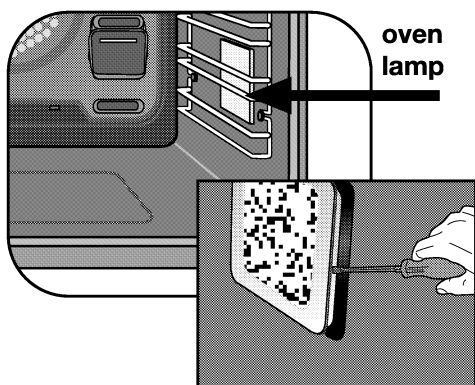
Attention: Assure that hinges are placed aropriately in the housing.

Do not forget to close the latches.



For the square-shaped lamp models:

There are 2 square-shaped lamps at right and left side of the oven inside. Both lamps are on and off at the same time.



Replacing the Oven Lamp

Disconnect the appliance from the supply

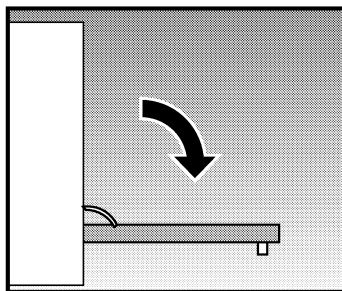
Take out screws on the side sheelf

Take out Lens of the oven lamp by means of the flat screwdriwer

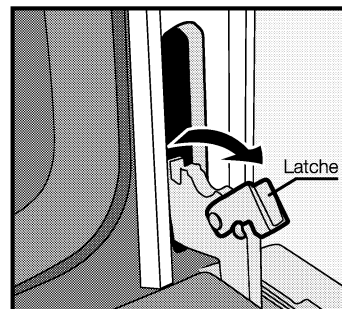
Replace defective lamp with the new one.

Reinstall lens and side sheelf. Lamp type is 220-230V, 15/25W E14,T300°C

Replacing the oven door

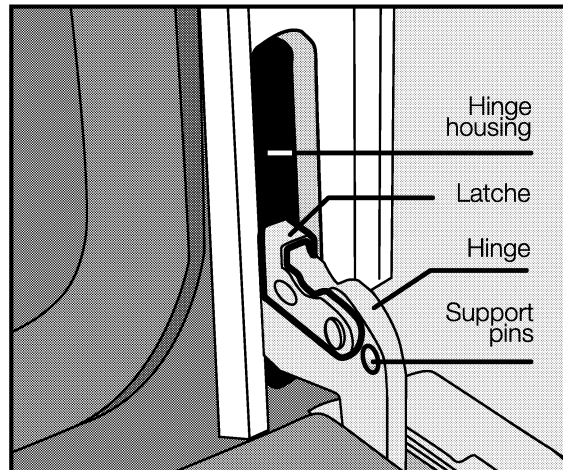


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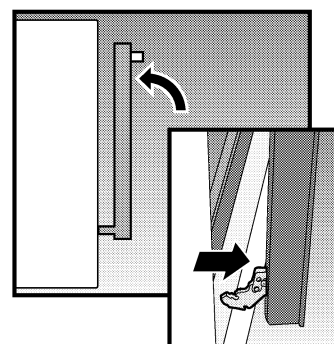
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Attention: Assure that hinges are placed aropriately in the housing.

Do not forget to close the latches.



Part 8: Important do's and don'ts

Don'ts

- ☛ Don't leave children unsupervised where the cooker is installed and in use as all surfaces will get hot.
- ☛ **Don't allow children to sit or stand on the oven door when open in its down position or allow any person to sit or stand on part of the appliance.**
- ☛ Don't use large preserving pans or fish kettles across two hotplates as this will damage the hob.
- ☛ **Don't store items above the cooker that children may attempt to reach.**
- ☛ Don't use water to extinguish oil or fat fires.
- ☛ **Don't use the cooker as space heater, dryer.**
- ☛ Don't heat up unopened food containers as pressure can build up causing the container to burst.
- ☛ **Don't place flammable or plastic items on or near the hob, and never place wet cloths etc. on the hob to dry.**
- ☛ Don't use biological washing powder or harsh abrasives or chemical cleaners for cleaning the oven inner panels.
- ☛ **Don't leave a hotplate on for long periods when not covered by a pan. Spillage should be dealt with as soon as it occurs, taking due care as the hob**

surface may be hot. Any spillage left on the surface after cooking should be cleaned off before the hob is switched on again to prevent baking on.

- ☛ Don't store flammable materials, aerosol etc. In adjacent cabinets.
- ☛ **Don't cover ventilation slots in any way.**
- ☛ Don't use the handles to hang towels, dishcloths etc.
- ☛ **Don't use round-bottomed (traditional) Woks. Use flat-bottomed types.**
- ☛ Don't place dishes, pans, trays directly onto the oven compartment base.
- ☛ **Don't cover oven shelves with aluminium foil as the air circulation in the oven will be disrupted.**
- ☛ Don't line the grill pan with aluminium foil.
- ☛ **Don't attempt to grill with the door closed.**
- ☛ Don't use the grill to warm plates.

Do's

- ☛ Have your appliance installed by a qualified engineer or a technician.
- ☛ **Make sure you understand the controls prior to using your appliance.**
- ☛ Ensure that no flammable materials are adjacent to the appliance as the sides of the appliance become hot during operation.

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☛ **Keep children away from the cooker at all times when in use as surfaces will get extremely hot.**

- ☛ Always turn off the electricity supply at the wall switch before cleaning.
- ☛ Check all controls on the appliance are switched off after cooking.
- ☛ **Keep all ventilation slots clear of obstructions.**
- ☛ Remember that the oven and the utensil will be very hot when in use.
- ☛ **Note that times and temperatures in this book are for guidance only.**
- ☛ **Ensure meat and poultry is thoroughly defrosted before cooking.**
- ☛ Take care when removing utensils from the grill as they may be hot.
- ☛ **Take care when opening the door. Let steam and hot air escape before removing the food.**
- ☛ Use quality oven gloves for removing hot food utensils from the oven/grill.
- ☛ **Select the correct shelf position before turning the oven or grill on.**
- ☛ Clean your cooker regularly, ideally after each use.
- ☛ **Allow the appliance to cool before cleaning.**
- ☛ Always refer servicing to a qualified appliance service engineer.

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Part 9: Future transportation

☛ **Transporting the oven;**

Store the oven's original box.
Transport the oven in its original carton. Follow the guidance marks that are printed on the carton.

To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard or paper 1 to 1.5 cm in thickness onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.

☛ **If you do not have the original carton;**

Take the necessary precautions in order to prevent the exterior panels, and the glass surfaces of the oven from being damaged.

Pack the hob in bubbled nylon or thick cardboard and tape it completely in order to prevent any damage during transportation.

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

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