



Oven  
9540 HDG

## Please read this user manual first!

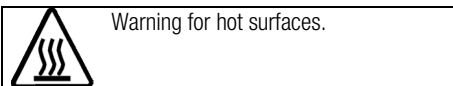
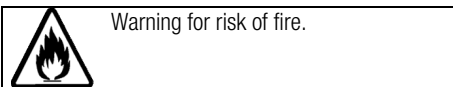
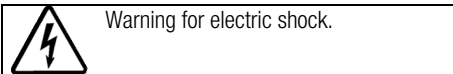
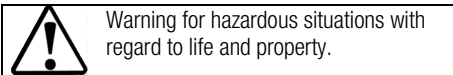
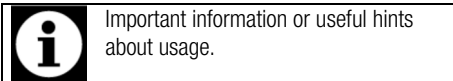
Dear Customer,

Thank you for preferring a/an product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual.

### Explanation of symbols

Throughout this user manual the following symbols are used:

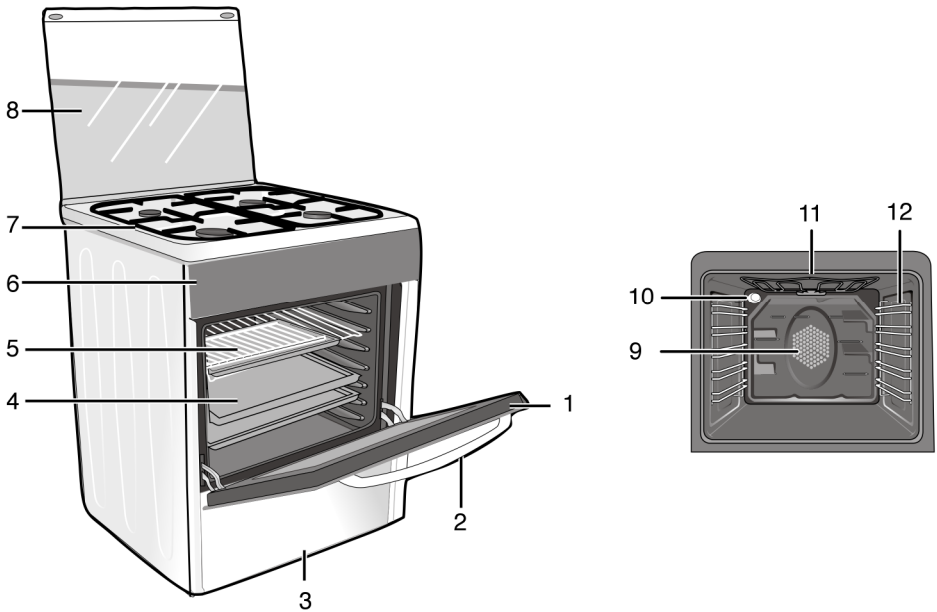


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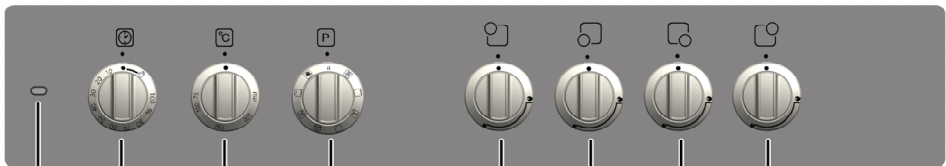
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# 1 General information

## Overview



- |   |               |    |                                |
|---|---------------|----|--------------------------------|
| 1 | Front door    | 7  | Burner plate                   |
| 2 | Handle        | 8  | Top lid                        |
| 3 | Bottom drawer | 9  | Fan motor (behind steel plate) |
| 4 | Tray          | 10 | Lamp                           |
| 5 | Wire shelf    | 11 | Grill heating element          |
| 6 | Control panel | 12 | Shelf positions                |



- |   |                  |   |                              |
|---|------------------|---|------------------------------|
| 1 | Thermostat lamp  | 5 | Normal burner Rear left      |
| 2 | Mechanical timer | 6 | Rapid burner Front left      |
| 3 | Thermostat knob  | 7 | Auxiliary burner Front right |
| 4 | Function knob    | 8 | Normal burner Rear right     |

## Technical specifications

<b>GENERAL</b>	
External dimensions (height / width / depth)	850 mm/600 mm/600 mm
Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	2.4 kW
Fuse	min. 16 A
Cable type / section	H05VV-FG 3 x 1,5 mm <sup>2</sup>
Cable length	max. 2 m
Category of gas product	II <b>2H3B/P</b> / - / - / / /
Gas type / pressure	NG G 20/20 mbar
Total gas consumption	7.9 kW
Converting the gas type / pressure <sup>S</sup> – optional	LPG G 30/28-30 mbar / - / - / - / - / - / - /
<b>HOB</b>	
<b>Burners</b>	
Rear left	<b>Normal burner</b>
Dimension	18-20 cm
Power	2000 W
Front left	<b>Rapid burner</b>
Dimension	22-24 cm
Power	2900 W
Front right	<b>Auxiliary burner</b>
Dimension	12-18 cm
Power	1000 W
Rear right	<b>Normal burner</b>
Dimension	18-20 cm
Power	2000 W
<b>OVEN/GRILL</b>	
Main oven	<b>Multifunction oven</b>
Energy efficiency class <sup>#</sup>	A
Inner lamp	15–25 W
Grill power consumption	2.2 kW

<sup>#</sup> Basics: Information on the energy label of electrical ovens is given in accordance with the EN 50304 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.



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



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



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



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.



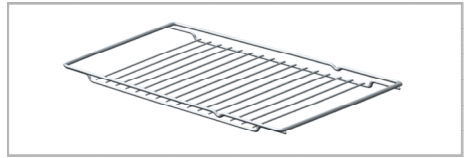
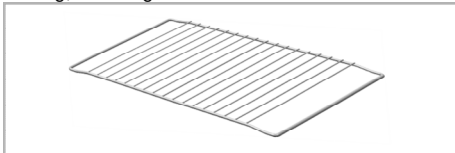
### Small baking tray

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



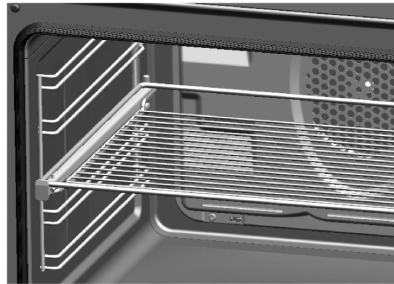
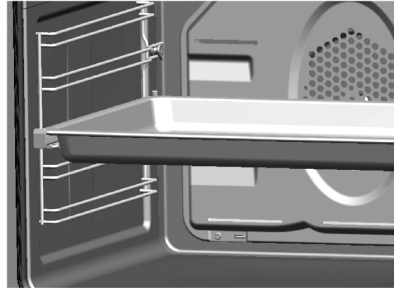
### Wire shelf

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".



### Round tray

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



### Coffee pot adaptor




Can be used for a coffee pot.

## 2 Important safety instructions


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


### 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.

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

 **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 25*.
- 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.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Keep all ventilation slots clear of obstructions.
- Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc.

- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Do not use the product with front door glass removed or cracked.
- Rear surface of the oven gets hot when it is in use. Make sure that the gas/electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Make sure that the product function knobs are switched off after every use.
- Do not close the top cover before the hotplates or burners cool down. Wipe the top cover dry before opening it in order to avoid water leakage to the rear and inner sections of the oven.

### Safety for children

- Packaging materials are dangerous to children. Keep packaging materials in a safe place out of reach of 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.

### SAVE THESE INSTRUCTIONS

#### Safety when working with gas

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- "Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible."
- "This appliance is not connected to a combustion products or evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation;" *See Before installation, page 11*
- "CAUTION: The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present."
- Gas appliances and systems must be regularly checked for proper functioning. Regulator, hose and its clamp must be checked regularly and replaced within the periods recommended by its manufacturer or when necessary.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colourless, odourless and very toxic gas, which has a lethal effect even in very small doses.
- Request information about gas emergency telephone numbers and safety measures in

case of gas smell from you local gas provider.

### What to do when you smell gas



#### **DANGER:**

Do not use open flame or do not smoke.

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

Do not use fixed or mobile phones.

Risk of explosion and toxication!

1. Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
2. Open doors and windows.
3. Check all tubes and connections for tightness. If you still smell gas leave the property.
4. Warn the neighbours.
5. Call the fire-brigade. Use a telephone outside the house.
  - 5.1 If you have door or gates that are secured by an electric lock, or entry phone, please open these manually.
6. Do not re-enter the property until you are told it is safe to do so.

### Safety when working with electricity

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

- Any work on electrical equipment and systems should only be carried out by authorized 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 fuse rating 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

#### Package information

- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

#### 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.

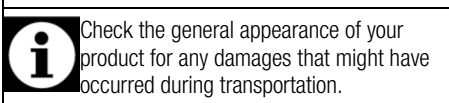
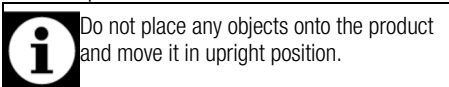
Before disposing of the product, cut off the power cable plug and make the door lock (if any) unusable to avoid dangerous conditions to children.

#### 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.
  - Secure the caps and pan supports with adhesive tape.

- Do not use the door or handle to lift or move the product.

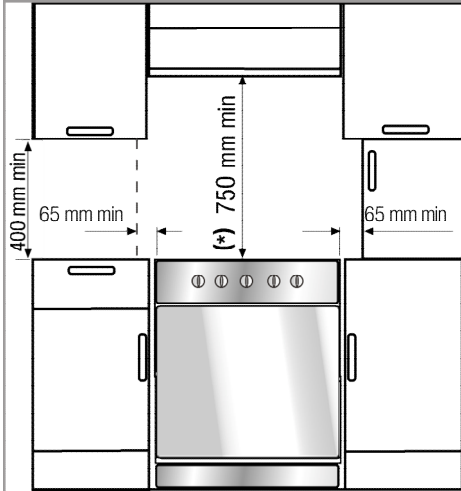


### 3 Installation

#### Before installation

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

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



- It can be used with cabinets on either side but in order to have a minimum distance of 400mm above hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.
- It can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.
- (\*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer's instructions regarding installation height (min 650 mm).
- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.

- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

#### Room ventilation

All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.

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

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

The appliance may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The appliance must not be installed in a bed-sitting room of less than 20m<sup>3</sup>.

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

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

#### Installation and connection

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



Do not install the product next to refrigerators or freezers. The heat emitted by the product will increase the energy consumption of cooling appliances.

- Carry the product with at least two persons.
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.



Do not use the door and/or handle to carry or move the product. The door, handle or hinges get damaged.

## Electrical connection

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



### DANGER:

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

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



### DANGER:

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.

A damaged power cable must be replaced by an Authorised Service Agent. Otherwise, there is risk of electric shock, short circuit or fire!

The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the lower cover is opened or it is located at the rear wall of the unit depending on the unit type. Power cable of your product must comply with the values in "Technical specifications" table.



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



### DANGER:

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

Plug the power cable into the socket.

## Gas connection



### DANGER:

Product can be connected to gas supply system only by an authorised and qualified person.

Risk of explosion or toxication due to unprofessional repairs!

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



### DANGER:

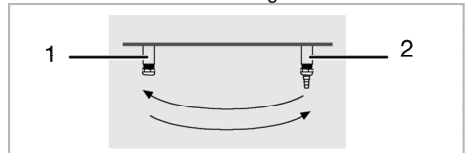
Before starting any work on the gas installation, disconnect the gas supply. There is the risk of explosion!

- Gas adjustment conditions and values are stated on labels (or ion type label).



Your product is equipped for natural gas (NG).

- Natural gas installation must be prepared before installing the product.
- If necessary, interchange the sharp hose tip and the blind plug at the rear of your oven by selecting a suitable place on basis of the location of the natural gas valve.



- 1 Blind plug
- 2 Hose tip

- There must be a flex pipe at the outlet of the installation for the natural gas connection of your product and the tip of this pipe must be closed with a blind plug. Service Representative will remove the blind plug during connection and connect your product by means of a straight connection device (coupling).
- Make sure that the natural gas valve is readily accessible.

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



**DANGER:**

The gas hose must not be clamped, bent or trapped or come into contact with hot parts of the product.

There is the risk of explosion due to damaged gas hose.

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

**Final check**

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



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

## 4 Preparation

### Tips for saving energy

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

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.

### Initial use

#### First cleaning of the appliance



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

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

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 cause burns!

Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

#### 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 17*.
5. Operate the oven for about 30 minutes.
6. Turn off your oven; See *How to use the electric oven, page 17*

#### 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 21*.
4. Operate the grill about 30 minutes.
5. Turn off your grill; see *How to operate the grill, page 21*



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

## 5 How to use the hob

### General information about cooking



Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. **Never attempt to extinguish a possible fire with water!** When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to do so and call the fire department.

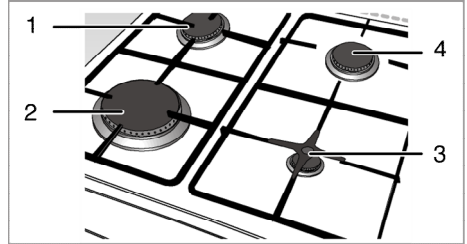
- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing. Do not put covers of saucepans or pans on cooking zones. Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto

the cooking zone you want instead of sliding it.

### Gas cooking

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

### Using the hobs



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

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

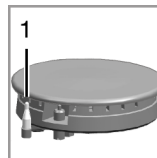
### Igniting the gas burners

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

### Turning off the gas burners

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

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



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

1. Gas shut off  
safety

- Push the knob inwards and turn it counter clockwise to ignite.
- After the gas ignites, keep the knob pressed for 3-5 seconds more to engage the safety system.
- If the gas does not ignite after you press and release the knob, repeat the same procedure by keeping the knob pressed for 15 seconds.



**DANGER:**

Release the button if the burner is not ignited within 15 seconds.

Wait at least 1 minute before trying again.

There is the risk of gas accumulation and explosion!

## 6 How to operate the oven

### General information on baking, roasting and grilling



#### **DANGER:**

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

#### Tips for baking

- Use non-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.

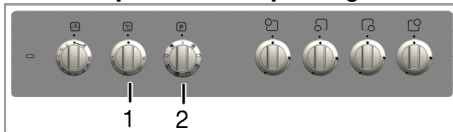


Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.

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

### How to use the electric oven

#### Select temperature and operating mode



- 1 Thermostat knob
- 2 Function 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.

1. Set the oven timer to the desired cooking time; see *Using the oven clock*, page 19.
2. Set thermostat knob to the desired temperature.
3. 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.

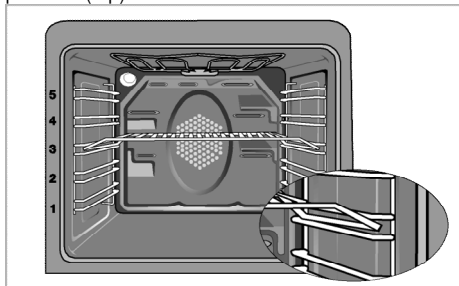
#### Switch off electric oven

Switch the oven timer to off position.



When the timer is set to a certain time, it will turn off automatically; see *Using the oven clock*, page 19

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.

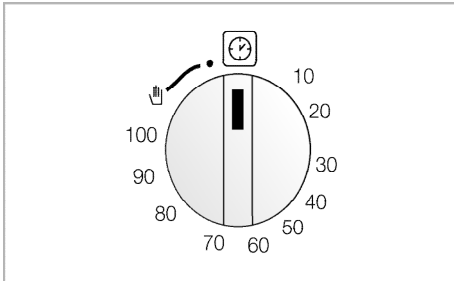
## Grill with convection air



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.

## Using the oven clock



## Starting the cooking



In order to operate the oven, you must select cooking mode and the desired temperature and set the time. Otherwise, the oven will not operate.

1. Turn the Time Adjustment knob clockwise to set the cooking time.
2. Put your dish into the oven.
3. Select operation mode and temperature; see. *How to use the electric oven, page 17.*

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

4. Once the cooking time is over, Time Setting knob will automatically rotate counterclockwise. A warning sound indicating that the set time is over is heard and the power is cut.



If you do not want to use the timer function, turn the knob counterclockwise towards the hand symbol.

5. Turn off the oven with the Time Setting knob, function knob and temperature knob.

## Turning off the oven before the set time

1. Turn the Time Adjustment knob counterclockwise until it stops.
2. Turn off the oven with the Function knob and Temperature knob.

## Cooking times table



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

## Baking and roasting



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

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray*	One level		4	175	30 ... 35
Cakes in mould*	One level		2	180	40 ... 50
Cakes in cooking paper*	One level		3	175	25 ... 30
	2 levels		1 - 3	175	30 ... 40
	3 levels		1 - 3 - 5	180	45 ... 55
Sponge cake*	One level		3	200	5 ... 10
	2 levels		1 - 3	175	20 ... 30
Cookies*	One level		3	175	25 ... 30
	2 levels		1 - 3	175	30 ... 35
	3 levels		1 - 3 - 5	175	30 ... 40
Dough pastry*	One level		2	200	30 ... 40
	2 levels		1 - 3	200	45 ... 55
Rich pastry*	One level		2	200	25 ... 35

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
	2 levels		1 - 3	200	35 ... 40
	3 levels		1 - 3 - 5	190	40 ... 50
Leaven*	One level		2	200	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
Roasted chicken	One level		2	15 min. 250/max, then 180 ... 190	65 ... 70
	One level		2	15 min. 250/max, then 180 ... 190	55 ... 65
Turkey (5.5 kg)	One level		2	25 min. 250/max, then 180 ... 190	150 ... 210
	One level		2	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°C 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°C and decrease the cooking time. Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
- If the pastry takes too long to bake, pay care that the thickness of the pastry you

have prepared does not exceed the depth of the tray.

- If the upper side of the pastry gets browned, but the lower part is not cooked, make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between the dough layers and on the top of pastry for an even browning.

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

### Cooking with round tray

If you are going to cook with a round tray, review the following cooking table.

When cooking dough pastry with round tray, it is recommended to use 4 pieces of phyllo.

Oil the round tray before starting to cook.

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

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Dough pastry	One level		2	200	30 ... 35
Dough pastry	One level		1	200	30 ... 35
Cakes in tray	One level		2	175	35 ... 40
Cakes in tray	One level		2	175	30 ... 35

## Tips for cooking vegetables

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

## How to operate the grill



### WARNING

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

- During grilling bring the timer knob to the hand sign by turning the counterclockwise.

## Cooking times table for grilling

### Grilling with electric grill

Food	Insertion level	Grilling time (approx.)
Fish	4...5	20...25 min. <sup>#</sup>
Sliced chicken	4...5	25...35 min.
Lamb chops	4...5	20...25 min.
Roast beef	4...5	25...30 min. <sup>#</sup>
Veal chops	4...5	25...30 min. <sup>#</sup>
Toast bread	4	1...2 min.

<sup>#</sup> depending on thickness

## 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.

## 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.

## 7 Maintenance and care

### General information

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



#### **DANGER:**

Disconnect the product from mains supply before starting maintenance and cleaning works.  
There is the risk of electric shock!



#### **DANGER:**

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

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.
- Do not use solid metal scrapers or abrasive cleaning materials to clean the glass cover. Glass surface can get damaged.



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

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



Do not use steam cleaners to clean the appliance as this may cause an electric shock.

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

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

### Cleaning the hob

#### Gas hobs

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

### Cleaning the control panel

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



Do not remove the control buttons/knobs to clean the control panel.

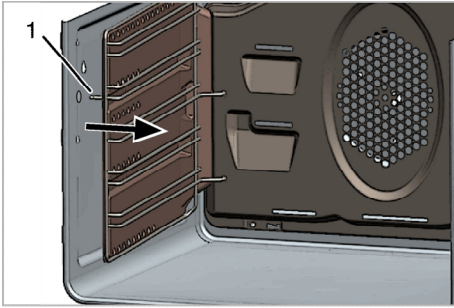
Control panel may get damaged!

### Cleaning the oven

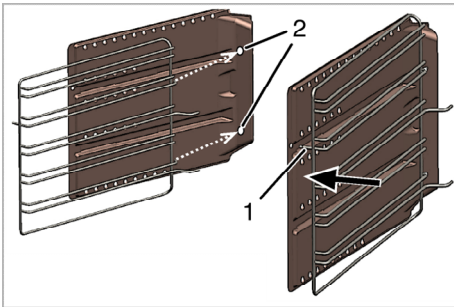
No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

To clean the side wall,

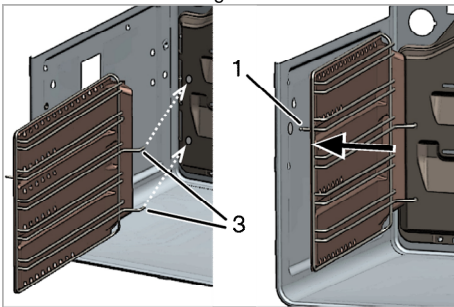
1. Remove pin (1) of the side rack by pulling it in the direction of arrow with the side wall it is mounted.



2. Remove the side rack and side wall completely by pulling it towards you.  
» To reinstall side rack and side wall after cleaning;
3. Place side rack by pulling to holes (2) on the back of side wall.



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



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

» Be sure that side rack and side wall has been placed properly.

### Catalytic walls

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

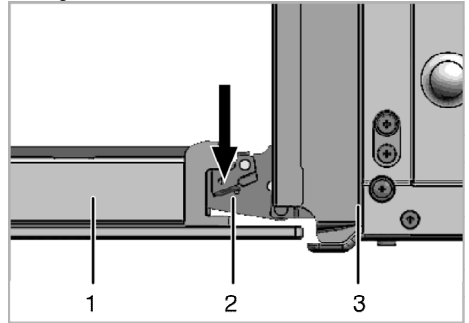
The catalytic walls of the oven must not be cleaned. The porous surface of the walls is self-cleaning by absorbing and converting spitting fat (steam and carbon dioxide).

### Clean oven door

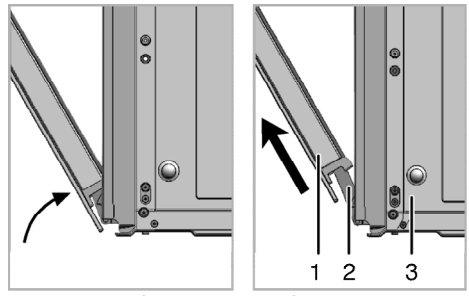
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

### 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** 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

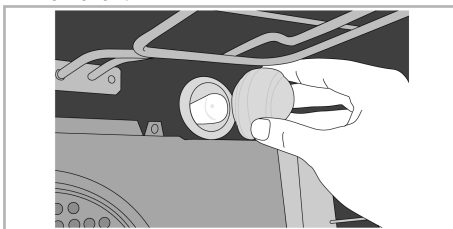
**!** **DANGER:**  
Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock. Hot surfaces may cause burns!

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

**i** Position of lamp might vary from the figure.

### If your oven is equipped with a round lamp:

1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



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

## 8 Troubleshooting

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

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

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

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

### **Product does not operate.**

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*

### **Oven light does not work.**

- Oven lamp is defective. >>> *Replace oven lamp.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

### **Oven does not heat.**

- Function and/or Temperature are not set. >>> *Set the function and the temperature with the Function and/or Temperature knob/key.*
- In models equipped with a timer, the timer is not adjusted. >>> *Adjust the time.* (In products with microwave oven, timer controls only microwave oven.)
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

### **There is no ignition spark.**

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

### **There is no gas.**

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

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

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

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

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



Consult the Authorised Service Agent or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.