



*Oven
Operating Instructions*

*9431 CTA
9431 FT*

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.

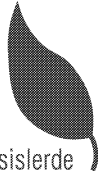
To this effect, we recommend that you read the entire guide carefully before operating the product and keep it as a reference.

Dear Customer,



This product has 10 years life span.

It means that said period is time interval to stock its spare parts to keep this product functional.



Bu ürün, çevreye saygılı modern tesislerde doğaya zarar vermeden üretilmiştir.



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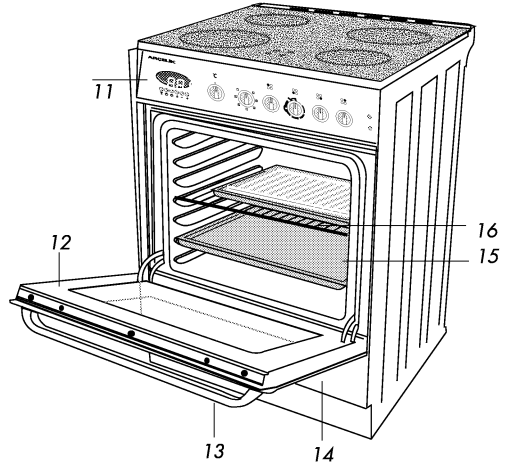
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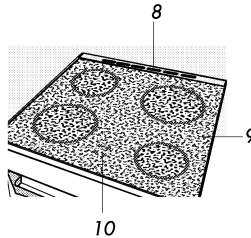
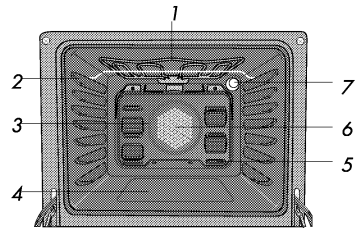
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1 Technical specifications

| | |
|-----------------------------|---------------------------|
| Outer width | : 600 mm |
| Outer depth | : 600 mm |
| Outer height | : 850 mm |
| Inner width | : 445 mm |
| Inner depth | : 410 mm |
| Inner height | : 332 mm |
| Oven volume | : 61 lt. |
| Drawer volume | : 44 lt. |
| Vitroceramic plate capacity | |
| Ø 140 -Front right | : 1200 W |
| Ø 180 -front left | : 1800 W hi-light |
| Ø 140 -rear left | : 1200W |
| Ø 180 -rear right | : 1700 W |
| Supply voltage | : 220 V ~ 50 Hz |
| Turbo output | : 2100 W |
| Oven output | : 2400 W |
| Grill output | : 1100 / 2300 W |
| Torbo motor power | : 2300 devir/dakika |
| Lamp (if available) | : 15 W/25W |
| Cooking | : With programmable timer |



- | | |
|-------------------------------------|--------------------------|
| 1. Top heating element | 11. Control panel |
| 2. shelf | 12. Front door |
| 3. Turbo heater | 13. Handle |
| 4. Bottom heater | 14. Bottom part |
| 5. Air exit hole | 15. Trays |
| 6. Hava emiş delikleri | 16. Grill shelf |
| 7. Lamp | |
| 8. Integral air grille | |
| 9. Vitroceramic surface | |
| 10. Temperature warning lamp | |



The datas and values about this product are obtained in laboratory test conditions therefore these values can be changed according to the usage and working conditions.

2 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 data plate corresponds with your power supply. The data plate is situated back cover of the oven, or it is situated in the front of the storage compartment and can be seen by opening the storage compartment cover or pulling the drawer.

* 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.

* Supply cord is not present in your product. Plug usage is not suitable, because product use current above 16 Amper.

* If the current value is less than 40 Amperes please have 40 A fuse with electrician. Your oven is suitable 1 and 3 phase electrical installation. Insurance can be used at least 40A in 1 phase usage, 3x16A for 3 phases usage. For installation supply cordon type should be for 3 phases H05 V V-F 5G 1,5 mm² , for 1 phase 3x 2,5 mm².

Take care to connect as below:

Brown cable = L (Live)

Blue cable = N (Neutral)

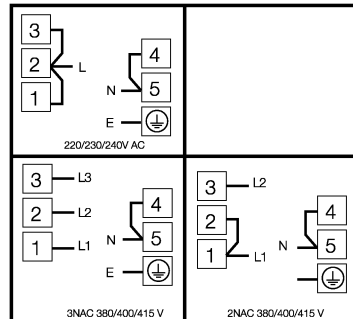
Green/Yellow cable = E (Earth)

Green/yellow cable must be linked with grounded line.

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.

While the appliance is connected by a control unit, is easily accessible after insulation (but not above the hob).

Switch is installed by our service for nothing.



Electrical connection:

- * 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.
- * The mains cable must pass through the cable clamp.

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

- * 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.

* Before your appliance is connected please call authorized Arçelik service.

***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.

* 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.

* The appliance is not intended for use by young children or infirm persons without supervision.

* 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.

* 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.

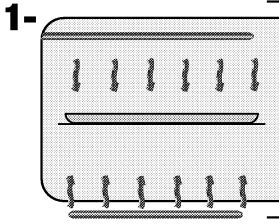
* Ensure the appliance is switched off before replacing the lamp, to avoid the possibility of electric shock.

In models with Grill;

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.

3 The superior features of your oven



Conventional oven:

☐ In this position you can perform by operating the lower and upper heating elements.

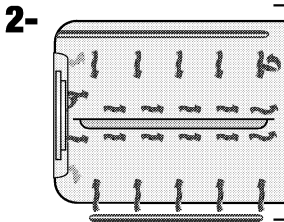
* The lower and upper heating elements ensures even cooking of both sides of your food.

* You can sterilize your food (in preserved position) in your oven (refer to on how to sterilize/to make canned food).

In this position use 1 tray for cooking.

☒ In this position you can grill.

Before performing grilling, make sure to oil the grill with cooking oil.



Fan assisted oven:

☒ Fan-assisted oven position

Your oven facilitates multi-functional utilization through its bottom heating element, top heating element, turbo heating element and turbo fan.

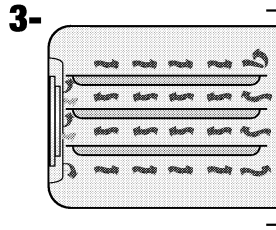
This system ensures that your food is cooked in the best possible manner by using the functions of your oven in a most efficient manner.

☒ In this position you can cook by operating the bottom resistance and turbo fan according to the characteristics of the meal you cook.

In these positions cook will one tray.

☒ You can use this position to fry to top of your meal better.

In these positions use 1 tray for cooking.



☒ Turbo oven:

In this position, you can perform the functions listed below by operating the turbo-heating element and turbo-fan.

* The internal temperature of the oven is homogenous. Therefore, we recommend to cook food which has the same cooking temperature at the same time.

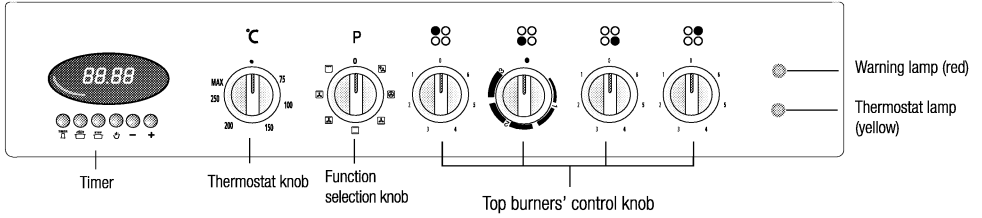
* In timer equipped models; timer and heater are connected serially. Therefore, to run heater, your timer must be adjusted (please refer timer guide).

* For food that is cooked at the same temperature but has different cooking times, you should set the oven program according to food which has shortest cooking period Set the additional duration for the remaining foods after taking out the food that has first been cooked.

* Energy conservation can be achieved with your oven by cooking two or three different foods at the same time, without mixing their odours.

* Pierce the dough to prevent the space between the trays from becoming blocked through swelling while cooking pastries in the turbo position using three trays.

Introduction of control panel



Warning lamp (red)

Indicates hob operation.

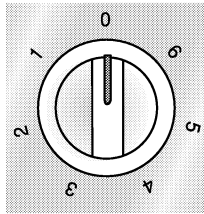
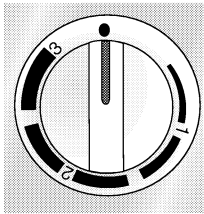
Thermostat lamp (yellow): If oven inner temperature exceeds your setted temperature, thermostat cuts off your appliance circuit and turn off lamp.

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.



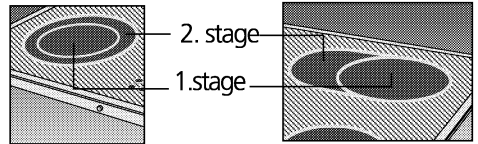
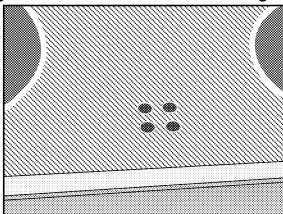
Dual or extended burners are energy regulating type adjusting the operation time of the heater continuous between 1st to 3rd stages. Dual burner can heat up at 2 different positions. Saving energy and time can be achieved by lighting the 1st stage for small pots and the 1st and 2nd stages for large pots. 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.

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 times.

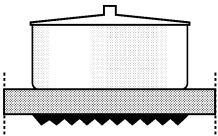


Corresponding cooking values

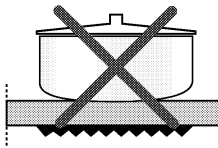
| Energy regulator stages | 1 | 2 | 3 |
|-------------------------|----------------------|-----------|--------------------------|
| 7 stages commutator | 1 | 2 - 3 | 4 - 5 - 6 |
| Application | Position to hold hot | Simmering | Cooking-roasting boiling |

How to operate ceramic hobs

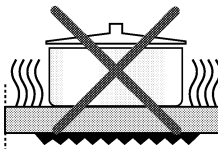
- ☛ Ceramic glass surface is highly resistant to heat and excessive temperature differences.
- ☛ In order to avoid hob soiling, make sure the bottom of the cooking utensil and ceramic hob surface are clean and dry before use.
- ☛ A slight buzzing sound can be heard if any of the hob comes on. This is 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.
- ☛ Pots and pans with sharp edges may cause damage to the surface of your cooker if dropped or slid on the ceramic glass surface.



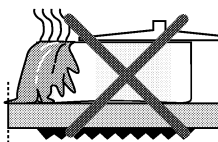
☛ **Optimum efficiency can be achieved by using pans with suitable diameter.**



☛ **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.**

- ☛ Never allow children to be close to the heating surfaces in operation as they will be hot.
- ☛ As hot 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.
- ☛ Do not use aluminium-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 not be smaller or larger than the diameter of the hob.
- ☛ Do not place any material such as plastic, aluminium, etc. on the ceramic surface,
- ☛ Materials such as plastic or aluminium material that have for any reason melted on the ceramic surface should be immediately 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 that 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.

Using of oven part

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.

Using the oven's timer ;

you can do full automatic, semi automatic and manual cooking.

You should adjust the electronic timer prior to using oven.

The electrical current to the heatings elements flows thought the electronic timer. The timer must be set in order for the heating elements to go into operation.

In automatic cooking; do not leave spoilable foods in the oven up to cooking start time.

- * The kinds of food you want to cook, thermostat positions, shelf positions and recommended cooking times are given at the cooking table.
- * Bring the knobs to the position you want.
- * Preheat the oven for 10 minutes with oven door closed.
- * Locate the meal you want to cook into the oven after preheating.
- * After cooking, bring the knobs to the "0" position.

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.



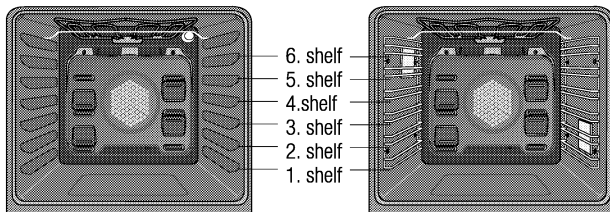
Fan, top and bottom heaters are on.



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.



Cooking table

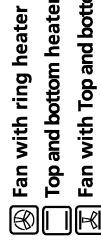
| Foods | COOKING PAN | SHELF POSITIONS | | | THERMOSTAT POSITION | COOKING TIME (min) | | |
|--------------------------------|----------------------|----------------------|----------------|-------------------------|----------------------------|----------------------|----------------|-------------------------|
| | | 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 | Fan with ring heater | 25-35 | Fan with Top and bottom |
| Cake in mould (Serves 5) | 18-22 cm cake mould | 3 | 2-3 | 3 | 170-180 | | 25-35 | |
| Cookie (Serves 12) | Cooking sheet | 4 | 2-3 | 3 | 170-190 | | 25-35 | |
| Flaky pastry (Serves 12) | Cooking sheet | 4 | 2-3 | 3 | 180-190 | | 25-35 | |
| Brioche | Cooking sheet | 4 | 2-3 | 3 | 160-180 | | 25-35 | |
| Pastry (Serves 8) | Big tray | 4 | 2-3 | 3 | ☒/☒:180-190 ☐/☒:190-200 | | 40-50 | |
| Yeast dough (Serves 18) | Big tray | 4 | 2-3 | 3 | ☒/☒:190-200 ☐/☒:200-220 | | 35-45 | |
| Biscuits (Serves 10) | Cooking sheet | 4 | 2-3 | 3 | 170-180 | | 20-30 | |
| Cake (Serves 20) | Big tray | 4 | 2-3 | 3 | 170-180 | | 25-35 | |
| Millefeuille pastry (Serves 8) | Big tray | 4 | 2-3 | 3 | 200-210 | | 25-35 | |
| Lasagne (Serves 8) | Lasagne dish | 4 | 2-3 | 3 | 170-180 | | 40-50 | |
| Pizza (Serves 8) | Big tray | 4 | 2-3 | 3 | 200-220 | | 30-35 | |
| Roast beef (Serves 8) | Roasting dish | 4 | 2-3 | 3 | 250 (15min)* | | 110-120 | |
| Lamb shoulder (Serves 8) | Roasting dish | 4 | 2-3 | 3 | 250 (15min)* | | 70-90 | |
| Roasted chicken | Roasting dish | 4 | 2-3 | 3 | 250 (15min)* | | 60-70 | |
| Roasted turkey (6.5 kg) | Big tray | 4 | 2-3 | 3 | 220 (25min)* | | 180-240 | |
| Fish | Roasting dish | 4 | 2-3 | 3 | 200 | | 15-25 | |

***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+ 3D model)

- For 3 trays : 2 - 4 - 6
- For 2 trays : 4 - 6
- For 1 trays : 4



(IF AVAILABLE)

Note: The values on the cooking table are the results we got in our laboratory.
The cooking table may be changed according to the quantity of products. You can find different tastes suitable for your harmony according to your cooking and using habits.

- ☛ If you want use the oven tray and want to make a cooking in another pot, prefer the right cooking adjustment because of your experiences.
- ☛ Don't use the pots that have heat perfecting or bad conduction and glass pots for making cooking pastry. The oven tray is the convenient off all.
- ☛ To use mold makes a better result for cooking cakes
- ☛ The cooking time may be changed according to the quantity of products.
- ☛ When putting the trays into the oven, be careful to put the trays on a level with others.
- ☛ Before cooking, make a first heating for 10 minutes , then put your food into oven.
- ☛ 5 minutes prior to the finishing time you can close the system for providing energy savings with non- opening the door.

The accessories on product (according to different models)

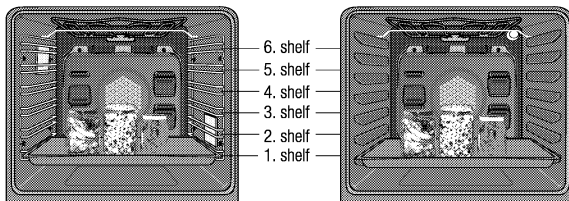
- ☛ Grill; For grilling or putting saucepan when using another pot in oven.
- ☛ Oven tray (grand); For cooking pastries.
- ☛ Grill in tray; For grilling
- ☛ Deep tray; For cooking the watery foods, recommending
- ☛ Glass tray; For cooking the watery foods, recommending

WARNING ABOUT THE GLASS TRAY

- ☛ After cooking, don't put the glass tray that you out of the oven on wet and cold surface. Wait for it's cooling on a dry cloth.
- ☛ Don't put the glass tray, that you take out of the refrigerator, into the hot oven.
- ☛ Don't cut the metarial in glass tray with knife.

- ☛ Don't clean the trays of the oven with metarials such as hard brush, dish fiber or knife. During cleaning, don't use metarials with sharp edge.
 - ☛ Do the cleanings of glass surface with special glass cleaning materials.
- For pastries like cake etc. use enamelled tray.

Sterilizing (canned)



For this process firstly;

Put the tray to first shelf. Put 1/2 liter water at approximately 80°C into tray. Pay attention to the jars for being not contacted each other. Close the lid of your oven. Bring the ovens "function selector" knob to "☐" position Then;

To sterilize fruits;


Turn "Oven heating remote-control device" knob between 150-200 °C (approximately 180 °C). After 45 minutes, bring "function selector" knob to "O" positon. Take out of the oven after 30 minutes.

To sterilize vegetables;

Turn "Oven heating remote-control device" knob between 100-150°C. After 80-90 minutes, bring "function selector" knob to "O" positon. Take out of the oven after 30 minutes.

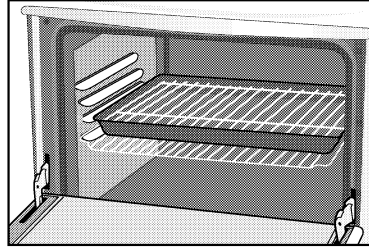
Operating the grill

- **Always keep the oven door closed when grilling.**

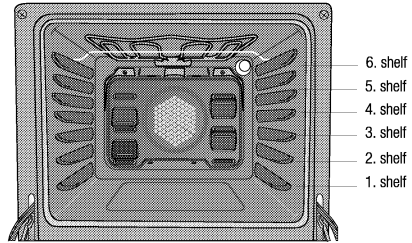
- ☛ Preheat the grill at  (grill setting) for approximately 5 minutes. For this period the heat control knob shall be at the **max** setting and the door must be closed.
- ☛ The indicator light will illuminate to show that the grill is switched on.
- ☛ Apply oil on the grill shelf to prevent meat from sticking on the bars.
- ☛ Put a tray on one of the bottom shelves in order to collect oil and for easy cleaning put some water in it.
- ☛ Use 4 or 5. shelf position for grilling.
- ☛ **Do not allow children to sit or stand on the oven door when the door is open.**

- Ensure the food is correctly positioned under the grill element.
- Food which requires browning only should either be placed under the hot grill in the grill pan, or on the floor of the grill compartment, according to the depth of the dish. The grill pan wire grid may be removed.
- Do not line the grill pan with aluminium foil as the increase in heat is a fire hazard.
- Plates and dishes placed on the floor of the grill compartment will be heated when the main oven is in use.


If tray and thread grill are given with oven; use these when making grill.



Shelf positions



- 6. shelf
- 5. shelf
- 4. shelf
- 3. shelf
- 2. shelf
- 1. shelf

| 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) |
| Mutton chop | 4 - 5 15-25 (1) |

(1) Depending on the thickness



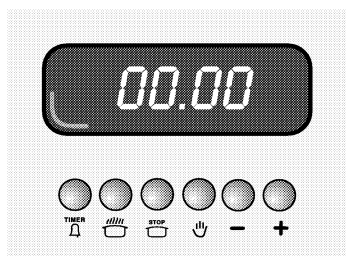
☛ Accessible part may become hot when the grill is in use. Don't allow children to be close.



Operating the timer (If your cooker has a timer)

You should adjust the electronic timer prior to using the oven. Otherwise your oven will not operate.

The electrical current for the heating elements flows through the electronic timer. The timer must be set in order for the heating elements to come into operation.



TIMER : Programming button for warnings

: Cooking period adjustment button

: Cooking terminating time adjustment button

: Manual adjustment button

- + (non-programmed cooking)

- + : Time adjustment buttons

Your oven's electronic timer operates similar to a normal timer. Your oven's electronic timer will be reset if the electricity is cut-off. The electronic timer will run slowly 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).

The timer of your oven ;

1. You can adjust cooking durations between 00.00 - 24.00 hours.

2. You may also use it as a chiming alarm between 00.00 - 24.00 hours.

3. You can run fully-automatic, semi-automatic and non-programmed (manual) a cooking programmes. (The heating elements inside the oven are connected to the electronic timer and are programmable.)

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 to do so. See **"How to cancel automatic programme"**.

How to set the current time of day

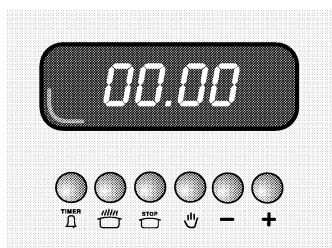
The clock display uses a 24 hour configuration; so 8:30 pm = 20:30.

* Press and hold buttons at the same time.

* Press **"+"** button to increase or **"-"** to decrease the time.

* Adjust using the **"+"** or **"-"** button 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 the button, press 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 the function selection knob to the desired position.

* The oven will switch on. The Amber oven indicator will light.

* At the end of cooking process, switch off by resetting the oven thermostat knob to the "•" (off) mark.

Note: The timer will not switch off the oven. To switch the oven off, turn the oven thermostat and 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 food from over cooking.

* Press the button. Press the "+" (or "-") button, to set the cooking period ("Auto" and will be displayed) in minutes.

* Set the oven thermostat knob to the required temperature and the 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 the 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 "-") button to set the stop time required. (and "Auto" will be displayed)

* Press the button and press "-" button to set the required cooking period.

* 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 process 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 "I" (off) mark.

Note: Make sure you follow the 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 "-" buttons to set the desired alarm time.

* The timer alarm will when the set time elapsed.

* To turn off the alarm press the button.



How to cancel an automatic programme

* Press the button, press "-" button until the clock display reads 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, the timer can be operated as usual but the connected appliance or appliance module remains unaffected. This means that your child can select a cooking 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 not 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.

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 spacific period.

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

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 oven in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

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

4 Maintenance and cleaning

Turn off the mains switch before cleaning

- * Before switching on again ensure that all controls are in the OFF position.
- * Make sure that the oven, grill and burners are sufficiently cool before you start cleaning.

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.

*** 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.

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.

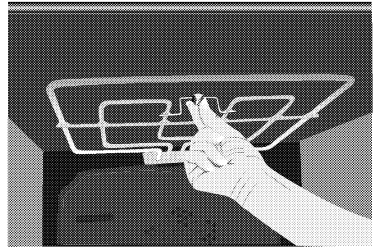
Lowering the heating element

Warning!

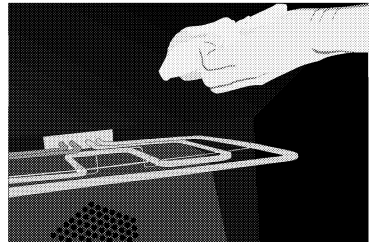
Make sure that the heating element is sufficiently cool before you start cleaning.

Warning!

Never switch on the heating element or place any wright on it when the heating element is in the lowered position.



1. Unlock the heating element by turning the screw at the selling of the oven cavity.



2. After cleaning, move the heating element upward and screw it to the ceiling of the oven cavity.

The CERAMIC 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 or 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.

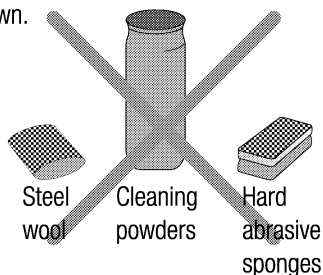
* The ceramic surface will serve you for many years if you treat it with proper care.

* 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 supplied with the unit 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.

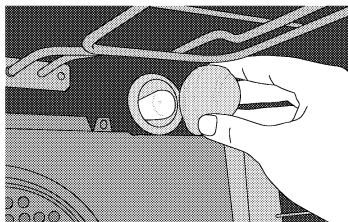


Do not use these materials to clean vitroceramic glass and stainless steel surfaces.

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.

Replacing the oven lamp (In models with lamp):

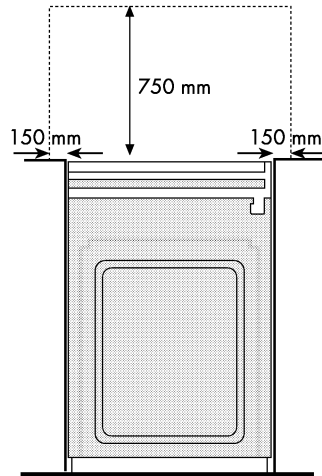
1. Unplug the power cable.
2. Then, remove the protective glass cover of the lamp inside your oven by turning it counterclockwise.
3. Then, remove the bulb by turning it counterclockwise.
4. After installing the correct bulb obtained from an Authorized Service, reinstall the protective glass of the lamp.



Adjacent side walls above the appliance must not be nearer to the cooker than 150 mm and should be of heat resistant material. Leave at least 750 mm clearance above the hotplates.

The appliance should be located on a level surface.

The two front feet can be adjusted as required. To ensure that your appliance is standing level adjust the two front feet by turning clockwise or counterclockwise until the product is in firm contact with the floor.



5 Process that you must do before calling service

Before calling service, please do the controls below



If the oven is not heating;

Your product's plug can be not connected to grounded socket. Fuse can be off. In the models with clock, clock can be not set up.



Is temperature device mode with oven heating remote-control device knob?



Is the fuse of socket that the oven's connected or main fuse off?



If internal illumination lamp is off;

Is there electricity? Can the lamp be out of order? If its out of order, change it by looking guide.



Cooking (oven part is not cooking equal);

Control the temperature value, time of cooking and shelf positions according to using guide.



If there is still problem in the product; please call authorized service.

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.
- * 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.