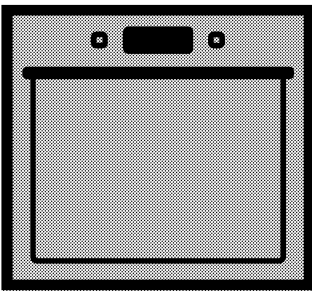


Built-in Oven

User manual



9782 ZTS

EN

285.4600.38/30.09.2016

Please read this user manual first!

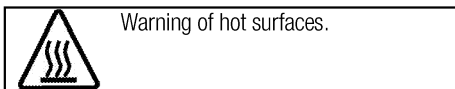
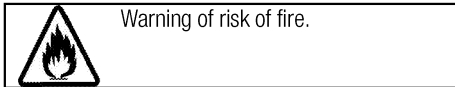
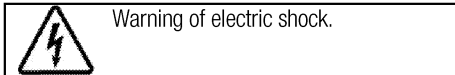
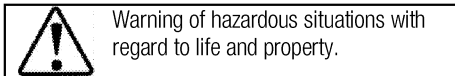
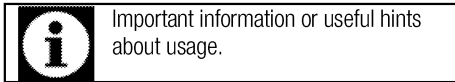
Dear Customer,

Thank you for purchasing this Arçelik 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:



**1 Important instructions and warnings
for safety and environment 4**

General safety 4
 Electrical safety 4
 Product safety 5
 Intended use 6
 Safety for children 7
 Compliance with AEEE regulation and disposal of
 waste products 7
 Package information 7

2 General information 8

Overview 8
 Package contents 9
 Technical specifications 10

3 Installation 11

Before installation 11
 Installation and connection 12
 Future Transportation 13

4 Preparation 14

Tips for saving energy 14
 Initial use 14
 Time setting 14
 First cleaning of the appliance 15
 Initial heating 15

5 How to operate the oven 16

General information on baking, roasting and grilling 16
 How to operate the electric oven 16
 Operating modes 18
 How to operate the oven control unit 20
 Using the keylock 24
 Using the clock as an alarm 24
 Cooking times table 25
 Cooking guide functions 27
 Settings menu 29
 How to operate the grill 31
 Cooking times table for grilling 32

6 Maintenance and care 33

General information 33
 Cleaning the control panel 33
 Cleaning the oven 33
 Replacing the oven lamp 34

7 Troubleshooting 36

8 Consumer Services 37

1 Important instructions and warnings for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

General safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.
- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. Before in-

stallation, read the instructions carefully.

- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the "Technical specifications". 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 problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- Never touch the plug with wet hands! Never unplug by pulling on the cable, always pull out by holding the plug.

- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- Rear surface of the oven gets hot when it is in use. Make sure that the 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.
- 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.

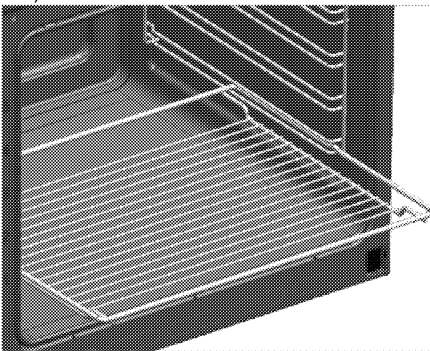
Product safety

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- 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.
- Food Poisoning Hazard: Do not let food sit in oven for more than 1 hour before or after cooking. Doing so can result in food poisoning or sickness.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- 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 baking trays, dishes or aluminium foil directly onto the

bottom of the oven. The heat accumulation might damage the bottom of the oven.

- 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.
- Placing the wire shelf and tray onto the wire racks properly

It is important to place the wire shelf and/or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make sure that it is balanced before placing food on it (Please see the following figure).



- Do not use the product if the front door glass removed or cracked.
- Do not use the oven handle to hang towels for drying. Do not hang up towel, gloves, or similar textile products when the grill function is at open door.

- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Place the baking paper into the cooking pot or on to the oven accessory (tray, wire grill etc) together with the food and then insert all into the preheated oven. Remove the excess parts of the baking paper overflowing from the accessory or the pot in order to prevent the risk of touching the oven's heating elements. Never use the baking paper in an operating temperature higher than the indicated value for the baking paper. Do not place the baking paper directly on the base of the oven.
- Ensure that the appliance is disconnected from mains before replacing the lamp to avoid the possibility of electric shock.

Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- This appliance is for cooking purposes only. It must not be used for

other purposes, for example room heating.

- This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.
- The oven can be used for defrosting, baking, roasting and grilling food.
- Service life of your product is 10 years. Manufacturer shall provide the required spare parts for the product to perform as defined during this period.

Safety for children

- Accessible parts may become hot during use. Young children should be kept away.
- 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.
- Electrical products are dangerous to children. Keep children away from the product when it is operat-

ing and do not allow them to play with the product.

- 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.

Compliance with AEEE regulation and disposal of waste products

- This product does not contain harmful and forbidden materials described in the "Directive on the Restriction of the Use of Certain Hazardous Substances in Waste Electrical and Electronic Equipment" (AEEE) issued by the T.R. Ministry of Environment and Urbanization. Complies with the AEEE Directive.



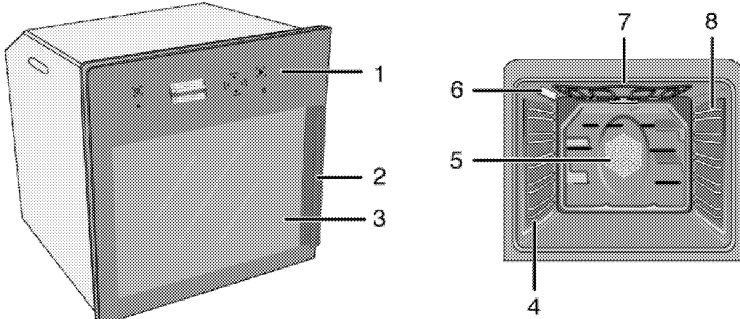
- This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Therefore, do not dispose the product with normal domestic waste at the end of its service life. Take it to a collection point for the recycling of electrical and electronic equipment. Please consult your local authorities to learn the nearest collection point. Help protect the environment and natural resources by recycling used products. 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.

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.

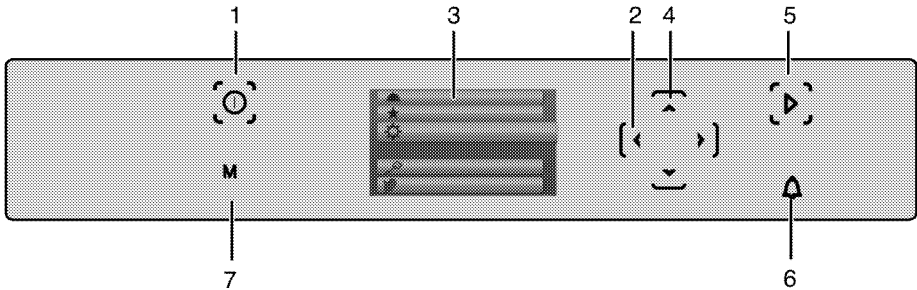
2 General information

Overview



- 1 Control panel
- 2 Handle
- 3 Door
- 4 Surf side wall

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



- 1 ON/OFF key
- 2 Right/left keys (Menu proceed)
- 3 Display
- 4 Up/down keys (Menu step)

- 5 Start/stop cooking key
- 6 Alarm key
- 7 Menu key

Package contents

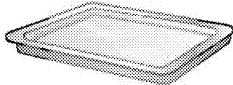


Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

1. **User manual**

2. **Glass tray**

Used for highly juicy dishes, and for collecting the fat while grilling.



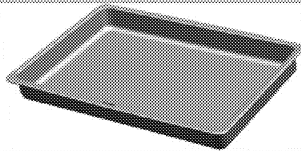
Sudden cooling causes cracks!
Do not put a hot glass tray on surfaces colder than the room temperature.



Knives cause scratches!
Do not cut food in glass tray with a knife.

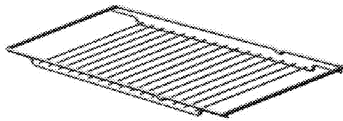
3. **Deep tray**

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



4. **Wire Shelf**

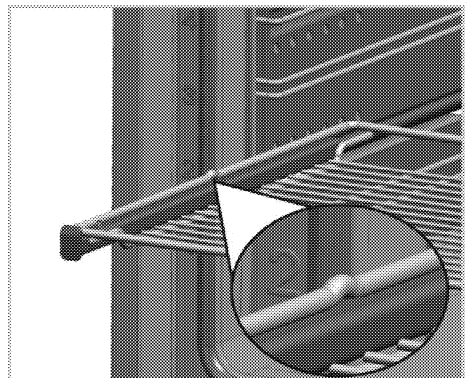
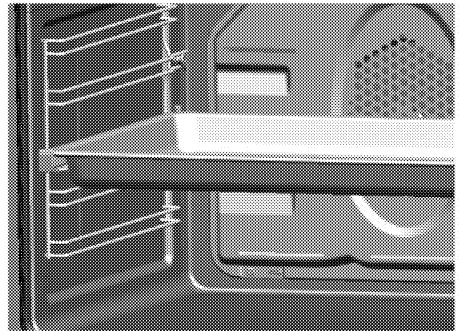
Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



5. **Placing the wire shelf and tray onto the telescopic racks properly**

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

When using the tray and wire shelf with telescopic racks, make sure that the pins at the rear section of the telescopic rack stands against the edges of the wire shelf and tray.



Technical specifications

Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	3,25kW
Fuse	min. 16 A
Cable type / section	min.H05W-FG 3 x 1,5 mm ²
External dimensions (height / width / depth)	595 mm/594 mm/567 mm
Installation dimensions (height / width / depth)	**590 or 600 mm/560 mm/min. 550 mm
Main oven	Multifunction oven
Inner lamp	15/25 W
Grill power consumption	2,2 kW

Basics: Information on the energy label of electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.

Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not. 1-Cooking with eco-fan, 2- Turbo slow cooking, 3- Turbo cooking, 4- Fan assisted bottom/top heating, 5-Top and bottom heating.

** See. *Installation, page 11.*



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.

3 Installation

Refer to the nearest Authorised Service Agent for installation of the product. Make sure that the electric and gas installations are in place before calling the Authorised Service Agent to have the product ready for operation. If not, call a qualified electrician and fitter to have the required arrangements made. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.



Preparation of location and electrical installation for the product is under customer's responsibility.



DANGER:

The product must be installed in accordance with all local electrical regulations.



DANGER:

Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.

Damaged products cause risks for your safety.

Before installation

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

- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.
- Carry the appliance with at least two persons.



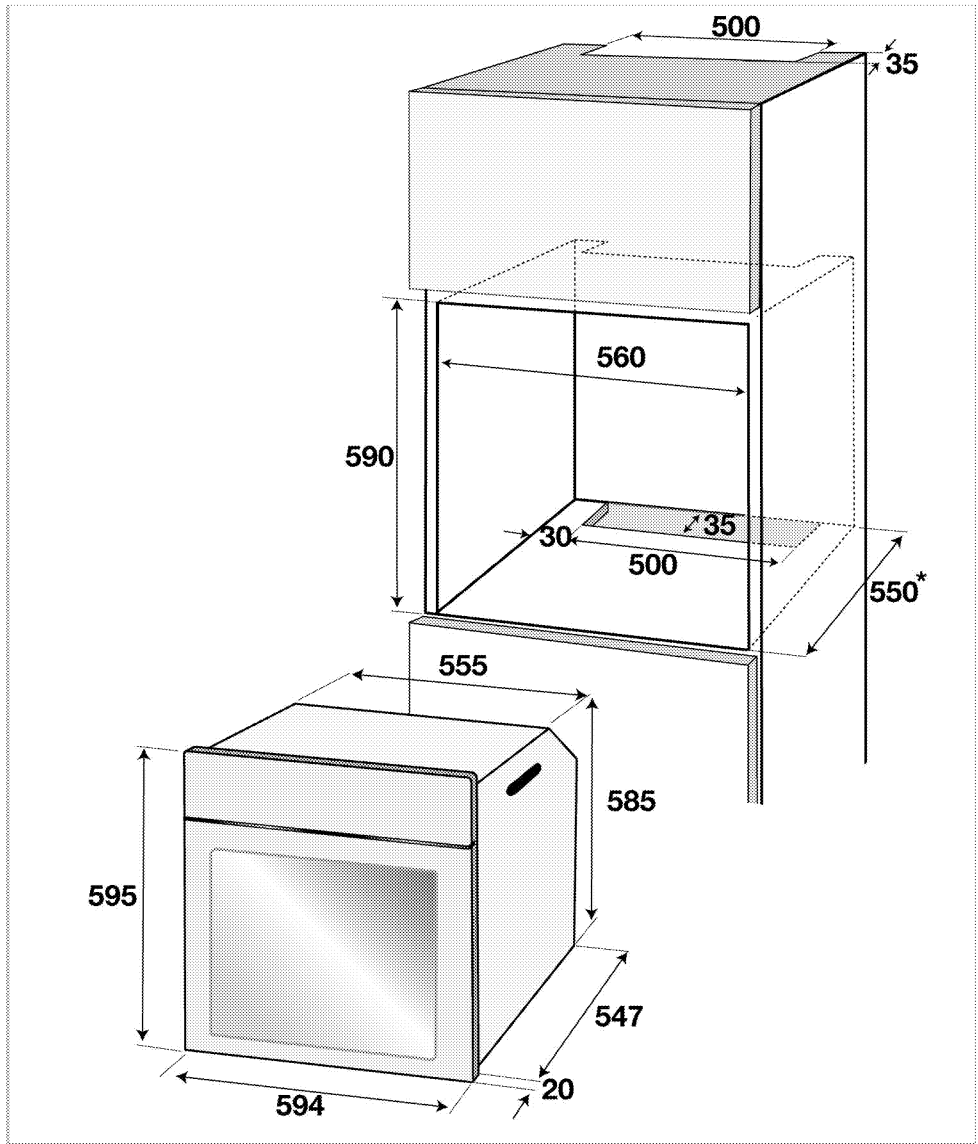
Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.



The door and/or handle must not be used for lifting or moving the appliance.



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



* min.


Installation and connection


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

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!

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Open the front door to see the type label.
- Power cable of your product must comply with the values in "Technical specifications" table.

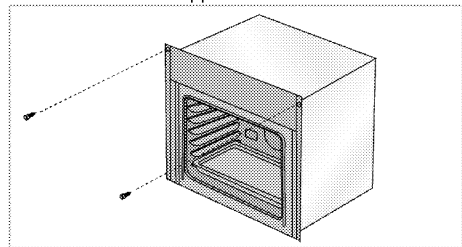
DANGER:

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

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

Plug the power cable into the socket.

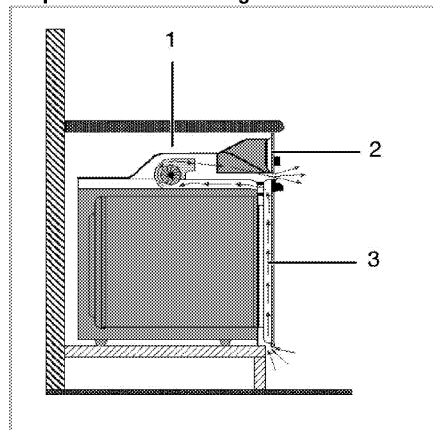
Installing the product

1. Slide the oven into the cabinet, align and secure it while making sure that the power cable is not broken and/or trapped.



Secure the oven with 2 screws as illustrated.

For products with cooling fan



- 1 Cooling fan
- 2 Control panel
- 3 Door

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

i Cooling fan continues to operate for about 20-30 minutes after the oven is switched off.
 If you have cooked by programming the timer of the oven, cooling fan will also be switched off at the end of the cooking time together with all functions.

Final check

1. Connect the power cable and switch on the product's fuse.
2. Check the functions.

Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Do not use the door or handle to lift or move the product.

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

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

4 Preparation

Tips for saving energy

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

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.

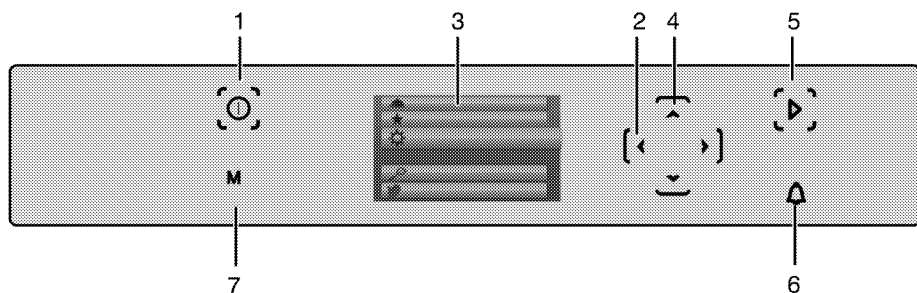
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

Initial use

Time setting

Plug in the power cable and switch on the product's fuse.

You have to set the language before setting the time.



- 1 ON/OFF key
- 2 Right/left keys (Menu proceed)
- 3 Display
- 4 Up/down keys (Menu step)
- 5 Start/stop cooking key
- 6 Alarm key
- 7 Menu key

Set the language

1. First an animation and then the Quick Start menu will appear on the display when the oven is operated for the first time.
2. Touch Menu key (7) to exit the Quick Start menu and return to the Main menu.
3. Touch the Up/Down keys (4) to scroll to the "Settings" menu.



4. Touch the Right key (2) once to access the "Language" menu.



5. Touch the Up/Down key (4) to set the desired language.
6. Touch the Right key (2) to desired language setting.

Set the time

1. Touch the Up/Down keys (4) to scroll to the "Settings" menu.
2. Touch and release the Left key (2) twice to access the "Day Time" menu.
3. First set the time by touching the Up/Down keys (4).
4. Touch the Right key (2) once to activate minutes section. Touch the Up/Down keys (4) to scroll to set the minute.



Each value you set will be saved automatically once you exit, by touching the Left key (2) .



Adjust the time prior to using the oven.

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 .
5. Operate the oven for about 30 minutes.
6. Turn off your oven; See

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 31*.
4. Operate the grill about 30 minutes.
5. Turn off your grill; see *How to operate the grill, page 31*




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 operate the oven

General information on baking, roasting and grilling



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.



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-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- Place the baking mould in the middle of the shelf.
- Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

Tips for roasting

- Treating whole chicken, turkey and large piece of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.

- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Tips for grilling

When meat, fish and poultry are grilled, they quickly get brown, have a nice crust and do not get dry. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with high water content such as tomatoes and onions.

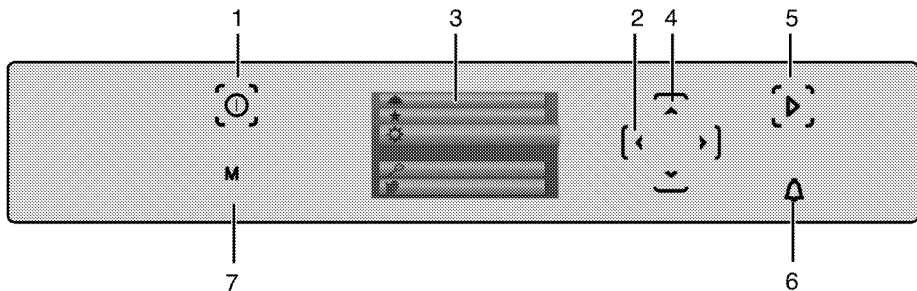
- Distribute the pieces to be grilled on the wire shelf or in the baking tray with wire shelf in such a way that the space covered does not exceed the size of the heater.
- Slide the wire shelf or baking tray with grill into the desired level in the oven. If you are grilling on the wire shelf, slide the baking tray to the lower rack to collect fats. Add some water in the tray for easy cleaning.



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


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

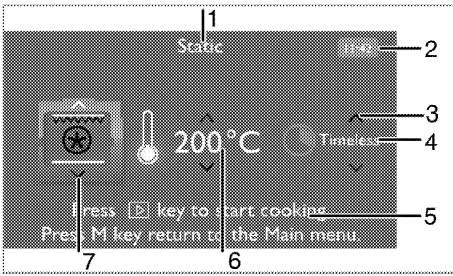
How to operate the electric oven



- 1 ON/OFF key
- 2 Right/left keys (Menu proceed)
- 3 Display
- 4 Up/down keys (Menu step)
- 5 Start/stop cooking key

- 6 Alarm key
- 7 Menu key

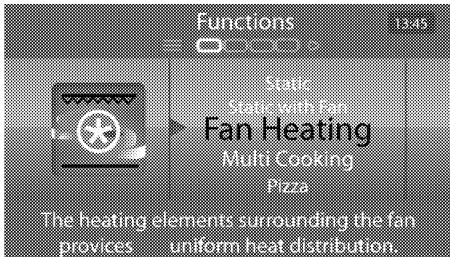
Touch  key to turn on the oven. First an animation and then the Quick Start menu will appear on the display.



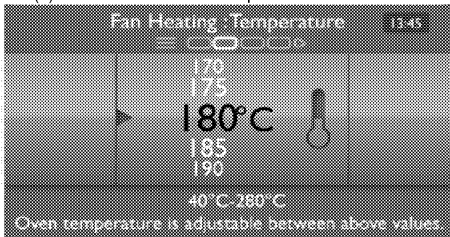
- 1 Function Info Field: Name of the function selected in Quick menu is displayed.
- 2 Time of the Day Field: Displays adjusted time.
- 3 Active Selection Symbol: When it is on function, temperature or time fields, it indicates that the relevant field can be changed.
- 4 Cooking Time Field: Indicates the set cooking time.
- 5 Footer Field: Contains information for the next step.
- 6 Temperature Field: Indicates the set temperature.
- 7 Function Field: Displays the symbol of the set function.

Select temperature and operating mode in Quick Start Menu

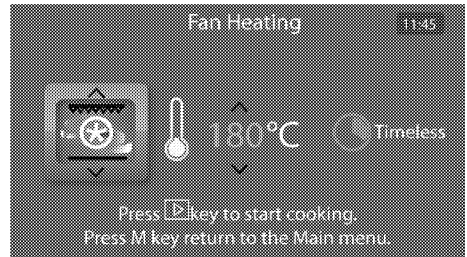
1. Touch the Up/Down keys (4) to select the desired function. For example: Fan Heating function is selected.






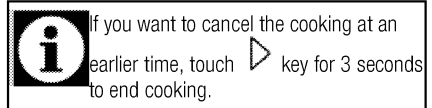
2. Touch the Right key (2) once again to access the "Temperature" menu. Touch the Up/Down keys (4) to set the desired temperature.



3. Touch the Right key (2) to set the "Cook Time" in following steps.
4. Select "Timeless" if you want to control the cooking time yourself instead of allowing the oven to automatically finish the cooking after a certain time.



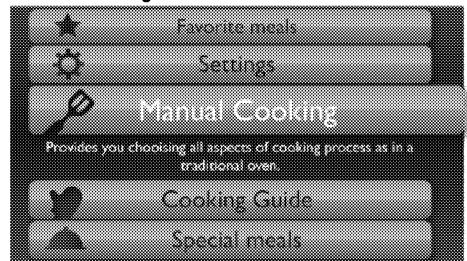
5. If cooking function, temperature and time values are suitable, touch the  key for about 3 seconds to start cooking. To start cooking, you have to press and hold the  key until the  symbol in the display becomes full.



To make a detailed cooking, touch Menu key (7) to exit the Quick Start menu and return to the Main menu.

At the main menu select "Manual cooking" by (4) key and then by touching the (2) key, "Functions" menu is selected.

Manual Cooking Menu







Function table indicates the functions that can be used in the oven and their respective maximum and minimum temperatures.

Function table:


Function	Recommended temperature (°C)	Temperature range (°C)
Static	200	40-280
Static with Fan	175	40-280
Fan Heating	180	40-280
Multi Cooking	205	40-280

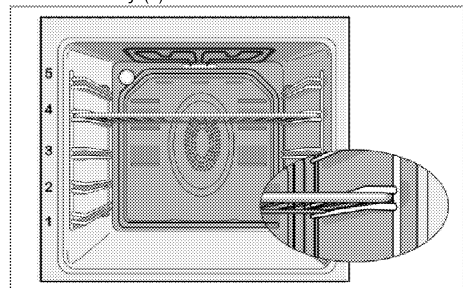
Pizza	210	40-280
Grill with Fan (fan assisted large grill)	200	40-280
Grill	280	40-280
Low Grill	280	40-280
Eco Fan Heating	180	160-220
Bottom Heating	180	40-220
Keep warm	60	40-100
Low temperature cooking	75	40-130
Defrost	50	40-60

* Functions vary depending on the product model.

-  Maximum adjustable cooking time in modes except warm keeping is limited with 6 hours due to safety reasons. Program will be cancelled in case of power failure. You must reprogram the oven.
-  Current time cannot be set while the oven is operating in any function, or if manual or full automatic programming is made on the oven.
-  If more than 2 minutes elapses without making any selection on the selection screen (except while cooking), the oven will switch to standby mode.
-  Even if the oven is switched off, oven lamp lights up when the oven door is opened.

Switching off the electric oven

Touch  key (1) to turn off the oven.



Rack positions (For models with wire shelf)

It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure.

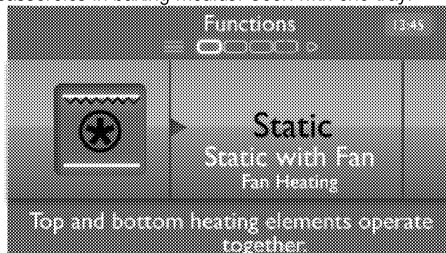
Do not let the wire shelf stand against the rear wall of the oven. Slide your wire shelf to the front section of the rack and settle it with the help of the door in order to obtain a good grill performance.

Operating modes

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

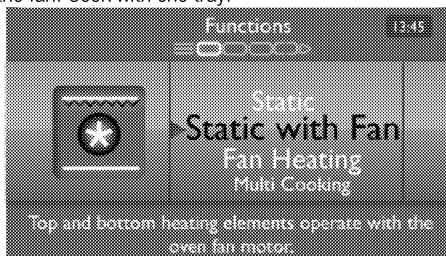
Static

Food is heated simultaneously from the top and bottom. It is suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one tray.



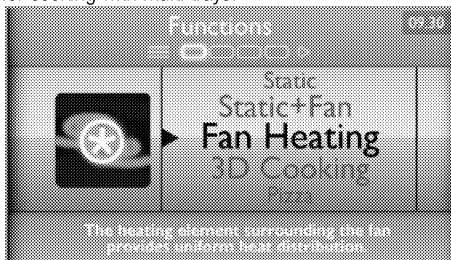
Static with Fan

Hot air heated by the bottom and top heaters is evenly distributed throughout the oven rapidly by means of the fan. Cook with one tray.



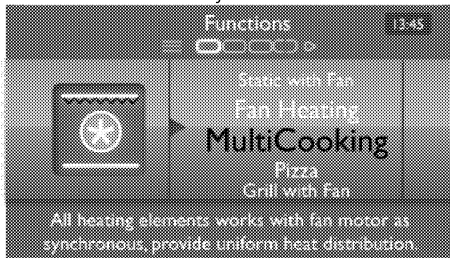
Fan Heating

Hot air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. It is suitable for cooking your meals in different rack levels and preheating is not required in most cases. Suitable for cooking with multi trays.



Multi Cooking(3-D)

Top heating, bottom heating and fan assisted heating are in operation. Food is cooked evenly and quickly all around. Cook with one tray.



Pizza

Bottom heating and fan assisted heating (in the rear wall) are in operation. Suitable for baking pizza.



Grill with Fan

Hot air heated by the full grill is distributed very fast in the oven by means of the fan. It is suitable for grilling large amount of meat.

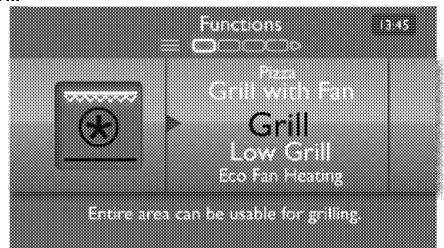


- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Grill

Large grill at the ceiling of the oven is in operation. It is suitable for grilling large amount of meat.

Grill



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

Low Grill

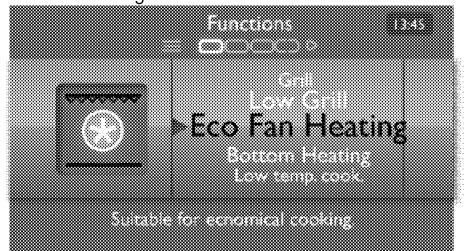
Small grill at the ceiling of the oven is in operation. Suitable for grilling and gratin dishes.



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

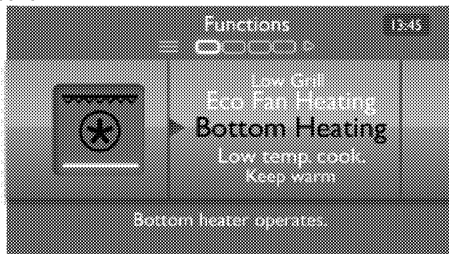
Eco Fan Heating

To save power, you can use this function instead of the cooking operations that you would perform by using Fan Heating at 160-220°C temperature range. However, the cooking time will increase a little bit. Cooking times related to this function are indicated in "Eco Fan Heating" table.



Bottom Heating

Only bottom heating is in operation. It is suitable for pizza and for subsequent browning of food from the bottom.



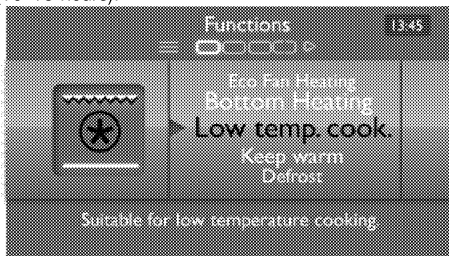
Keep warm

Used for keeping food at a temperature ready for serving for a long period of time.



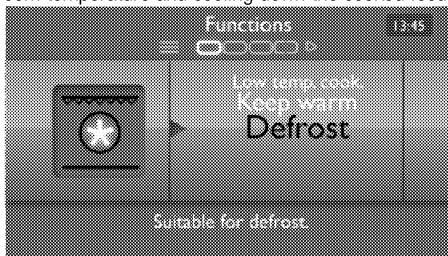
Low temperature cooking

Used for cooking at low temperatures in longer times (10-15 hours).

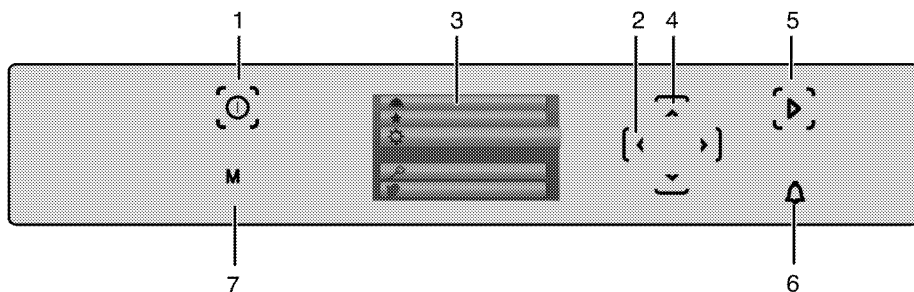


Defrost

Suitable for thawing frozen granular food slowly at room temperature and cooling down the cooked food.



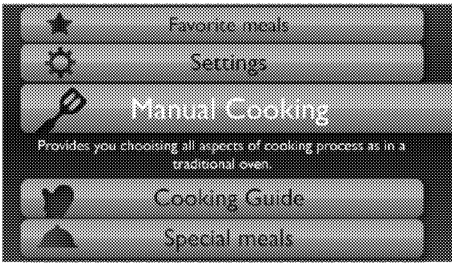
How to operate the oven control unit



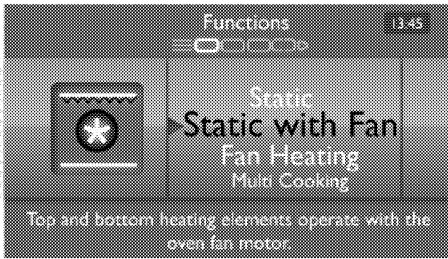
- 1 ON/OFF key
 - 2 Right/left keys (Menu proceed)
 - 3 Display
 - 4 Up/down keys (Menu step)
 - 5 Start/stop cooking key
 - 6 Alarm key
 - 7 Menu key
2. Touch Menu key (7) to exit the Quick Start menu and return to the Main menu.
3. In the Main Menu, touch the Up/Down keys (4) to scroll to the "Manual Cooking" menu.
- For example: Starting manual cooking with "Static with fan" function at the temperature of 175°C, without activating booster for 25 minutes and Day time:13:45 explained at the following steps;

Starting manual cooking

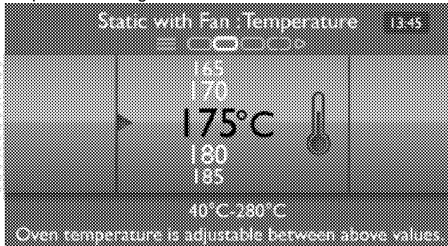
1. Touch  key to turn on the oven.



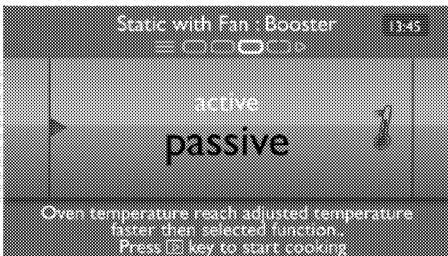
4. Touch the Right key (2) once to access the "Functions" menu.
5. Touch the Up/Down keys (4) to select the desired function.



6. Touch the Right key (2) once again to access the "Temperature" menu. Touch the Up/Down keys (4) to set the desired temperature. Adjustable temperature range will be shown on the subtext field.



7. If you want to activate the Booster function, touch the Right key (2) once to access the "Booster" menu. Touch the Up/Down keys (4) to activate the Booster function.



8. Touch the Right key (2) to access the "Cook Time". Touch the Up/Down keys (4) to set the desired cooking time.



i The cooking time you set is automatically added to the time of the day and end of cooking time setting starts from this value.

9. For this mode, select the value where the cooking time is added to the time of the day. This time value is located just below the "Add step" item.





10. Touch the Right key (2) once to access the "Cooking Overview Screen".



i The Cooking Overview Screen includes under which function, at what degree and for how long the cooking will be performed. Recommended tray position is also stated.

11. Place your dish on the recommended rack and close the door.
12. If cooking function, temperature and time values are suitable, touch the [Start] key for about 3 seconds to start cooking. To start cooking, you have

to press and hold the  key until the  symbol in the display becomes full.

 If you want to cancel the cooking at an earlier time, touch  key for 3 seconds to end cooking.

Setting "Cooking End Time" to a time you wish;

After repeating the steps from 1 to 8 mentioned above, "Starting Manual Cooking", see page,alarm.

1. Touch the Right key (2) to access the **"End Time"**. Touch the Up/Down keys (4) to scroll to set the desired end of cooking time.


Oven timer automatically calculates the startup time by deducting the cooking time from the end of cooking time you have set.

2. Let's say cooking end time is set to 15:00 with a cooking time of 25 minutes as the figure above. So the starting time is 14:35 which is found by deducting 25 minutes from 15:00.
3. Selected operation mode is activated when the startup time of cooking has come and the oven is heated up to the set temperature. It maintains this temperature until the end of the cooking time.








4. Touch the Right key (2) to access the **"Cooking Overview Screen"**.




 The Cooking Overview Screen includes under which function, at what degree, for how long the cooking will be performed and finish time. Recommended tray position is also stated.

5. Place your dish on the recommended rack and close the door.

6. If cooking function, temperature and time values are suitable, touch the  key for about 3 seconds to start cooking. To start cooking, you have to press and hold the  key until the  symbol in the display becomes full.

 If you want to cancel the cooking at an earlier time, touch  key for 3 seconds to end cooking.

7. When cooking is finished, **"Cooking was completed. You can save the cooking profile"** message is displayed on the footer area. Touch the Right key (2) to save the cooking as a profile or turn off the oven by touching the  key.



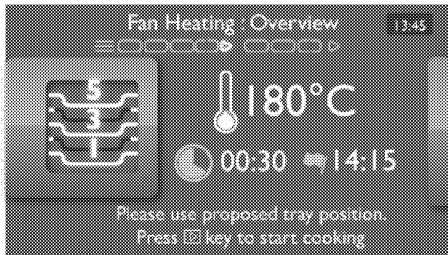
Add step function

This function allows you to make a multifunction cooking by setting a second operation mode, temperature and time for the dish after setting a temperature and time in a particular operation mode for the same dish. For example, your oven will cook the dish in the "Fan Heating" mode for a certain time. Then, to have its bottom and top roasted, it may continue cooking by automatically switching to the Static mode. After repeating the steps from 1 to 8 mentioned above, "Starting Manual Cooking", page 20.

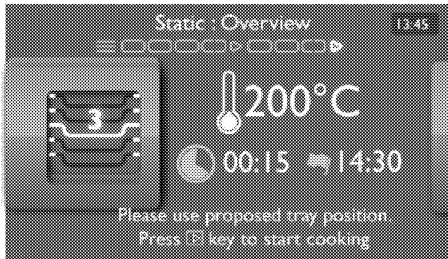
1. After determining the cook time, touch the Right key (2) to access the **"End Time"**. Touch the Up/Down keys (4) to scroll to select **"Add step"**.



2. Touch the Right key (2) to access the **"Fan Heat Overview Screen"**. The function, temperature and time you have set are displayed.



3. Touch the Right key (2) once to select the second operation mode, temperature and time you want to set as explained above and scroll to the "Static Overview Screen".



i The Cooking Overview Screen includes under which function, at what degree, at what time and for how long the cooking will be performed. Recommended tray position is also stated.

4. Place your dish on the recommended rack and close the door.
5. If cooking function, temperature and time values are suitable, touch the key for about 3 seconds to start cooking. To start cooking, you have to press and hold the key until the symbol in the display becomes full.

i The oven will operate in the first set operation mode for the first set time. When this time is over, it carries on cooking according to the second operation mode and time you have set.

i If you want to cancel the cooking at an earlier time, touch key for 3 seconds to end cooking.

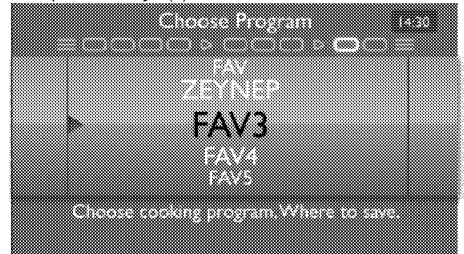
6. When cooking is finished, "Cooking was completed. You can save the cooking profile" message is displayed on the footer area. Touch the Right key (2) to save the cooking as a profile or turn off the oven by touching the key.



Saving the cooking profile

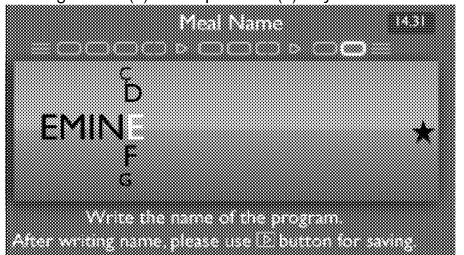
When the cooking you have set with a certain temperature and time comes to an end, you may save these settings as a favorite meal profile and may access these settings later from the "Favorite Meals" menu.

1. Touch the Right key (2) once at the end of cooking.
2. Select the program you want to save by using the Up/Down keys (4).



i You can save the cooking settings on an existing favorite meal profile or add it as a new record.

3. Touch the Right key (2) again and write the name of the favorite meal profile by the help of Right/Left (2) and Up/Down (4) keys.



i Profile name can be 12 characters long at most.

4. Save the profile by touching the key until the symbol is full or touch the Left key (2) until you exit the menu.

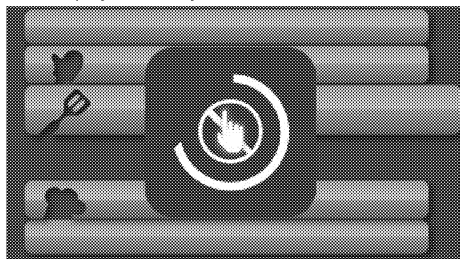


You may save maximum 10 cooking profiles in your favorites.

Using the keylock

Activating the keylock

1. Touch and keys simultaneously for 3 seconds. To activate the keylock, you have to press and hold the and keys until the displayed symbol is full.



If you press any key after activating the keylock, "Keys Locked" warning is displayed and a "hand" icon appears in the time of the day section at the upper right corner.



Keylock can not be deactivated before the "Keys locked" warning message disappears when the keylock is active. You can cancel the keylock by touching the and keys simultaneously once the message disappears.



Oven keys cannot be used when the keylock is activated. You can turn off the oven by touching the key when the keylock is activated. You must deactivate the keylock to turn on the oven again.

Deactivating the keylock

1. To deactivate the keylock, touch and keys simultaneously for 3 seconds.

Using the clock as an alarm

You can use the clock of the product for any warning or reminder apart from the cooking programme.

The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Alarm clock will give a signal once the time you set is over.



Maximum alarm time can be 23 hours and 59 minutes.

To set the alarm:

1. Touch the key on the control panel for about 2 seconds.

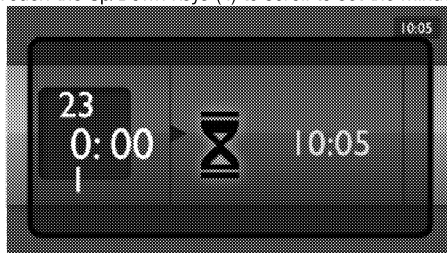
Alarm screen will be activated.

2. Touch the Left key (2) once to activate the hour digit of the alarm clock.

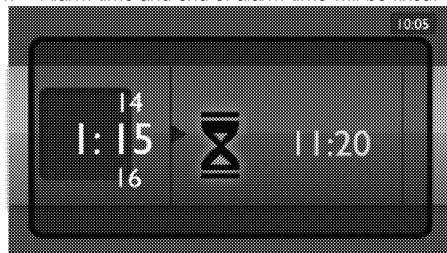
Touch the Up/Down keys (4) to scroll to set the hour.

3. Touch the Right key (2) once again to activate the minute digit.

Touch the Up/Down keys (4) to scroll to set the minute.



4. Alarm time and end of alarm time will be fixed.



5. To exit the alarm display and return to the menu screen, touch the key for about 2 seconds.



Alarm screen will disappear, but the alarm will keep running and the symbol will appear in time of the day section at upper right corner. To see the remaining alarm time you may switch to the alarm screen by touching the key for about 2 seconds.

6. Alarm will be given after the alarm time has elapsed. Press any key to stop the alarm.

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		3	175	25 ... 30
Cakes in mould*	One level		2	180	50 ... 60
Cakes in cooking paper*	One level		3	175	25 ... 30
	2 levels		1 - 5	175	35 ... 40
	3 levels		1 - 3 - 5	180	35 ... 40
Sponge cake*	One level		3	200	8 ... 12
	2 levels		1 - 5	175	15 ... 20
	3 levels		1 - 3 - 5	175	15 ... 20
Cookies*	One level		3	175	25 ... 30
	2 levels		1 - 5	175	30 ... 40
	3 levels		1 - 3 - 5	175	35 ... 45
Dough pastry*	One level		2	200	30 ... 40
	2 levels		1 - 5	200	45 ... 55
	3 levels		1 - 3 - 5	200	45 ... 55
Rich pastry*	One level		2	200	25 ... 35
	2 levels		1 - 5	200	35 ... 45
	3 levels		1 - 3 - 5	200	35 ... 45
Leaven*	One level		2	200	35 ... 45
Lasagna*	One level		2 - 3	200	30 ... 40
Pizza*	One level		2	200 ... 220	15 ... 20
	One level		3	200	10 ... 15
Beef steak (whole) / Roast	One level		3	25 min. 250/max, then 180 ... 190	100 ... 120
Leg of Lamb (casserole)	One level		3	25 min. 250/max, then 190	70 ... 90
	One level		3	25 min. 250/max, then 190	60 ... 80
Roasted chicken	One level		2	15 min. 250/max, then 160 ... 190	55 ... 65
	One level		2	15 min. 250/max, then 180 ... 190	55 ... 65
Turkey (5.5 kg)	One level		1	25 min. 250/max, then 180 ... 190	150 ... 210
	One level		1	25 min. 250/max, then 180 ... 190	150 ... 210
Fish	One level		3	200	20 ... 30
	One level		3	200	20 ... 30

When cooking with 2 trays at the same time, place the deeper tray on the upper rack and the other one on the lower rack

* It is suggested to perform preheating for all foods.

Slow cooking/Eco Fan Heating



Do not change the cooking temperature after cooking starts in Slow cooking/Eco Fan Heating mode.



Do not open the door during cooking in the Slow cooking/Eco Fan Heating mode.

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Meat-Casserole	One level		2	160	100 ... 120
Chicken-Casserole	One level		2	160	70 ... 100
Haricot Bean	One level		2	160	130 ... 150
Eggplant-Casserole	One level		2	160	130 ... 150
Steak – Whole	One level		2	160	110 ... 130
Steak – Sliced	One level		2	160	100 ... 120
Cakes in cooking paper	One level		2	185	35 ... 40
Cookies	One level		2	185	30 ... 35
Dough pastry	One level		2	200	40 ... 45
Rich pastry	One level		2	200	40 ... 45

- Perform a preheating for 6-7 minutes.
- White/red meats have to be flipped over in the pan prior to cooking until boiled down.
- Haricot beans have to be boiled for 30 minutes prior to cooking. You may directly use canned bean.
- Covering the cooking pan will increase performance of cooking.

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.

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.

For the best cooking result (Fan assisted heating/Fan heating/Surf function):

- You can cook foods made of dense dough such as buns, cake in paper, cookies or biscuits simultaneously in 1, 2 or 3 trays thanks to the homogenous heat distribution ensured by this function.
- You may cook wet dough foods such as apple pie and tart in tray simultaneously in 2 trays.
- Cooking large amount of foods containing much liquid or yeasted dough in a single tray will improve the cooking result. More homogenous cooking is obtained in large volume foods which are rising as the hot air comes from the side walls as well, which is a function not contained in conventional ovens.

- Time and energy can be saved and perfect cooking results can be obtained thanks to the multi-tray cooking feature of this function.

Cooking guide functions


Selecting ready food functions from the cooking guide

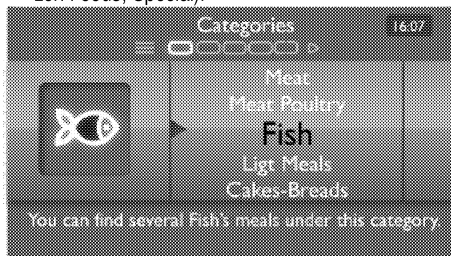
Cooking Guide menu contains meal programmes that are prepared specially for you by professional cooks and stored in the memory of the control unit.

Preparation of the meal is explained step-by-step through pictures in this menu. Furthermore, the temperature, rack position and cooking functions are automatically determined according to the type and weight of the meal.

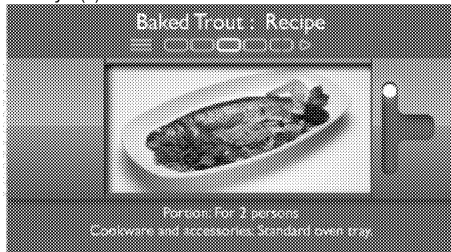
You can change the weight and cooking time according to your meal and your taste.

To select the Cooking Guide functions:

1. Touch  key to turn on the oven.
2. Touch Menu key (7) to exit the Quick Start menu and return to the Main menu.
3. In the Main Menu, touch the Up/Down keys (4) to scroll to the **"Cooking Guide"** menu.
4. Touch the Right key (2) once to access the **"Categories"** menu.
5. Touch the Up/Down keys (4) to select the desired main meal menu (Meat, Meat Poultry, Fish, Light Meals, Cakes-Breads, Desserts, Dried Food, Frozen Foods, Special).



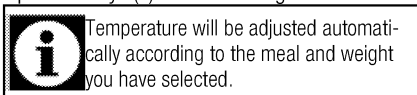
6. To access the meals under the main meal menu, touch the Right key (2) once. Touch the Up/Down keys (4) to set the desired meal.



7. Touch the Right key (2) once to access the recipe of the meal you selected.

Touch the Up/Down keys (4) to scroll to read the recipe and prepare the meal accordingly.

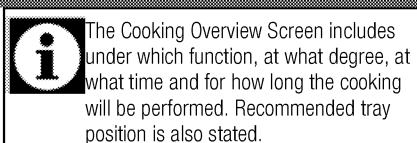
8. After preparing the meal, touch the Right key (2) once to access the weight section. Touch the Up/Down keys (4) to set the weight of meal.






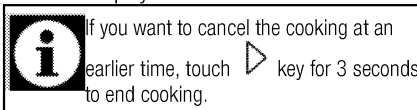
9. Touch the Right key (2) once to access the cooking time and end of cooking time screen. Recommended cooking time and end of cooking time will be displayed according to the meal and weight you have selected.

If you want to change the cooking time and end of cooking time, touch the Up/Down keys (4) to make the desired settings.

10. Touch the Right key (2) to access the **"Cooking Overview Screen"**.



11. Place your meal on the recommended rack and close the door.
12. If cooking function, temperature and time values are suitable, touch the  key for about 3 seconds to start cooking. To start cooking, you have to press and hold the  key until the  symbol in the display becomes full.



Convenience food menu:




It may vary according to the model and languages

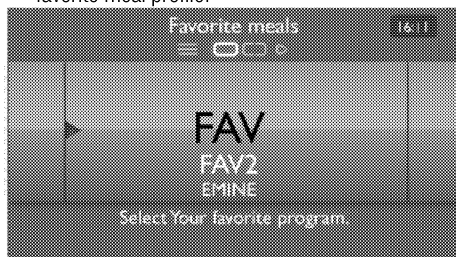
Meat	Meat Poultry	Fish	Light Meals	Cakes-Breads	Desserts	Dried Food	Frozen Foods	Special
Stuffed Lamb Arms	Chicken < 1600 gr	Trout	Stuffed Peppers	Cookies	Fruit Pie	Dried apple	Frozen Vegetable Gratin	Making Yoghurt
Lamb Roast	Chicken > 1600 gr	Bass	Baked Macaroni	Phyllo Pastry with Cheese	Apple Pie	Dried Quince		Fermenting
Roast Beef	Chicken Piece	Fish with Vegetables	Potato Crusted	Biscuit	Apple Strudel	Dried Pear		
Lamb	Chicken Fillet	Poached Anchovy	Quiche Vegetables	Raisin Pie	Meringue			
Steak	Chicken Baguette	Trout on Tile	Moussaka	Puff Pastry	Éclair			
Meat Loaf	Roast Turkey	Bass, Fillet	Potatoes Boereks	Tea Bread	Baked Rice Pudding			
Baked Meatballs	Turkey Drumstick	Fish on Shish	Potatoes	Baguette	Crème Caramel			
Roast beef	Turkey Fillet	Fish Casserole	Casserole	Sandwich Bread	Hot Chocolate Soufflé			
Beef Sirloin	Duck	Salmon Fillet	Quiche Potato	Yeast Cake	Crème Brûlée			
	Goose	Salted Salmon	Lasagna	Croissant	Honeyed Apple in Syrup			
	Pheasant hunter style		Fresh Vegetables	Easter Cake	Chocolate Cake			
	Pheasant			Cinnamon Rolls	Cocoa Cake			
	Rabbit			Bun with Cheese Filling	Sponge Cake Dough			
				Bagel	Soft Pastry in Syrup			
				Pizza	Semolina Cake in Syrup			

i "Special meals" menu includes different recipes for different countries. To select a meal from "Special meals" menu, perform the operations in "Cooking Guide" menu.

Selecting a program from the "Favorite Meals" menu

You can access the cooking profiles you made and saved before from the "Favorite Meals" main menu.

1. Touch  key to turn on the oven.
2. Touch Menu key (7) to exit the Quick Start menu and return to the Main menu.
3. In the Main Menu, touch the Up/Down keys (4) to scroll to the "Favorite Meals" menu.
4. Touch the Right key (2) once to access the cooking profiles you saved before.
5. Touch the Up/Down keys (4) to select the desired favorite meal profile.






6. Touch the Right key (2) once to access the cooking time and end of cooking time screen. The cooking time you saved previously in the selected cooking profile will be displayed.


If you want to change the cooking time and end of cooking time, touch the Up/Down keys (4) to make the desired settings.

7. Touch the Right key (2) to access the "Cooking Overview Screen".




i The Cooking Overview Screen includes under which function, at what degree, at what time and for how long the cooking will be performed. Recommended tray position is also stated.

8. Place your meal on the recommended rack and close the door.
9. If cooking function, temperature and time values are suitable, touch the  key for about 3 seconds to start cooking. To start cooking, you have to press and hold the  key until the  symbol in the display becomes full.

i If you want to cancel the cooking at an earlier time, touch  key for 3 seconds to end cooking.

Settings menu

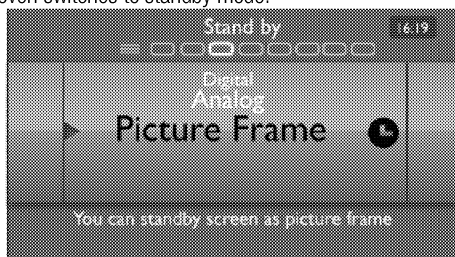
In the "Settings" menu you can adjust the language, time of the day, screen standby mode, clock color, screen theme, brightness and volume level respectively.

1. Touch  key to turn on the oven.
2. Touch Menu key (7) to exit the Quick Start menu and return to the Main menu.
3. In the Main Menu, touch the Up/Down keys (4) to scroll to the "Settings" menu.

"Language" and "Day Time" settings are explained at "Initial time setting", see page,

Standby

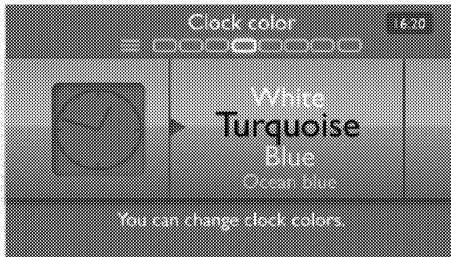
You can determine the image to be displayed when the oven switches to standby mode.



1. In the "Settings" menu, touch the Right key (2) to access the "Standby".
2. Touch the Up/Down keys (4) to select the desired style (Picture Frame, Digital, Analog).
3. The selected standby mode setting will be saved automatically.

Clock Color

You can change the color of clock styles that appear in standby mode.




1. In the **"Settings"** menu, touch the Right key (2) to access the **"Clock Color"**.
2. Touch the Up/Down keys (4) to set the desired color.
3. The selected clock color setting will be saved automatically.

Theme

You can change the theme of the screen.

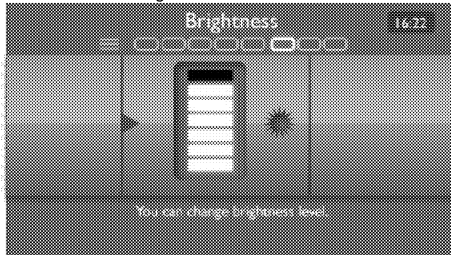


1. In the "Settings" menu, touch the Right key (2) to access the **"Theme"**.
2. Touch the Up/Down keys (4) to select the theme style (Deep Blue, Moon Dust, Autumn Leaves).
3. Touch  key for 3 seconds to save the theme setting.

"Wait.. Theme is changing..." will appear on the display.

Brightness

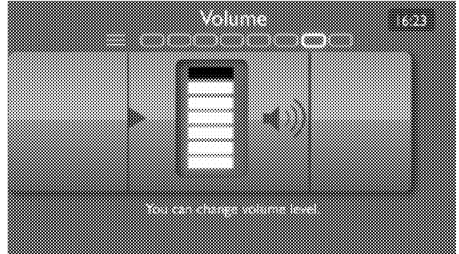
You can set the brightness level of the screen.



1. In the "Settings" menu, touch the Right key (2) to access the **"Brightness"**.
2. Touch the Up/Down keys (4) to set the desired brightness level.
3. The selected brightness setting will be saved automatically.

Volume

You can set the volume levels of the warnings given by the oven for various cases.





1. In the "Settings" menu, touch the Right key (2) to access the **"Volume"**.
2. Touch the Up/Down keys (4) to set the desired volume.
3. The selected volume level will be saved automatically.

USB File Transfer

If you want to add different images to be displayed on the screen when oven switches to standby mode, you may upload them by means of USB.

To upload the desired image, the special program supplied with the product or that could be downloaded through internet is required. This program will collect your visuals under the "Photoframe" file. Save this file on the USB memory stick.

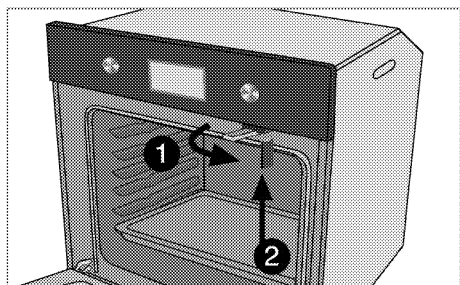
 If there is no file in USB memory stick or the images contained in the memory stick are not in correct format, **"File not found..!"** message will appear on the display.

 You may upload maximum 15 visuals in the oven control system. If you add more, **"File Exceeds Limit..!"** warning will appear on the display. Whenever a new visual is saved, previous visuals in the control system will be deleted.

1. In the "Settings" menu, touch the Right key (2) to access the **"USB File Transfer"**.



2. Open the oven door.
3. Turn and open the USB protective cover (1) under the control panel, on the right side.

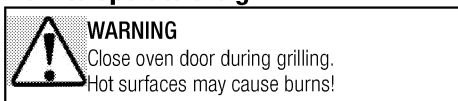


4. Insert the USB memory stick (2) where the "Photoframe" is saved into the USB slot under the protective cover (1).
5. "Copying Files, Please Wait..." will appear on the display. When this message disappears, your visuals will be saved into the control system.




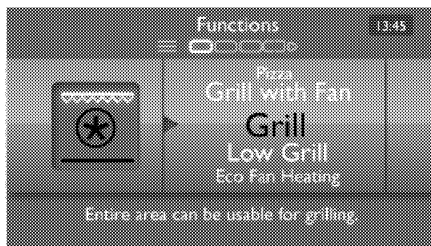
6. Remove the USB memory stick from the oven and turn the protective cover again to place it in its housing.

How to operate the grill

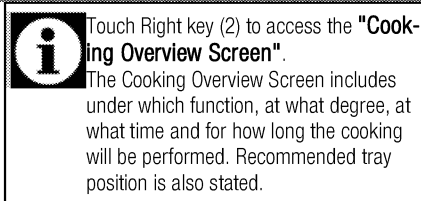
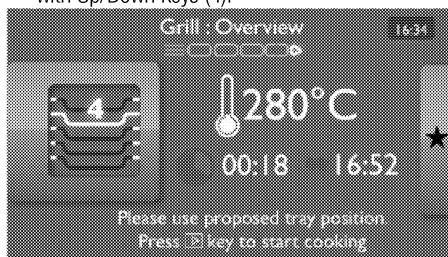





Switching on the grill

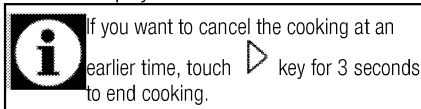
1. Touch  key to switch on the oven.
2. Touch Menu key (7) to exit the Quick Start menu and return to the Main menu.
3. In the Main Menu, scroll to the "Cooking" menu with Up/Down keys (4).
4. Touch Right key (2) once to access the "Functions" menu.
5. Select the desired grill function with Up/Down keys (4).




6. Touch Right key (2) once again to access the "Temperature" menu. Set the desired temperature with Up/Down keys (4). Adjustable temperature range will be shown on the subtext field.
7. If you want to activate the Booster function, touch Right key (2) once to access the "Booster" menu. Select the Booster function with Up/Down keys (4).
8. Touch Right key (2) to access the "Cook time" menu. Set the desired cooking time with Up/Down keys (4).
9. Touch Right key (2) to access the "Cook end time" menu. Set the desired end of cooking time with Up/Down keys (4).



10. Place your dish on the recommended rack and close the door.
11. If cooking function, temperature and time values are suitable, touch the  key for about 3 seconds to start cooking. To start cooking, you have to press and hold the  key until the  symbol in the display becomes full.



» When cooking is finished, "Cooking was completed. You can save the cooking profile" message is

displayed on the footer area. Touch the Right key (2) to save the cooking as a profile or switch off the oven by touching the  key.



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

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

Cooking times table for grilling

Grilling with electric grill

Food	Insertion level	Grilling time (approx.)
Fish	4...5	20...25 min. [#]
Sliced chicken	4...5	25...35 min.
Lamb chops	4...5	20...25 min.
Roast beef	4...5	25...30 min. [#]
Veal chops	4...5	25...30 min. [#]
Toast bread	4	1...2 min.
[#] depending on thickness		

6 Maintenance and care

General information

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



DANGER:

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.



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.

Cleaning the control panel

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

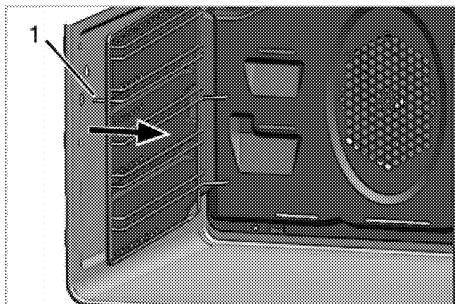


Do not remove the control buttons/knobs to clean the control panel.
Control panel may get damaged!

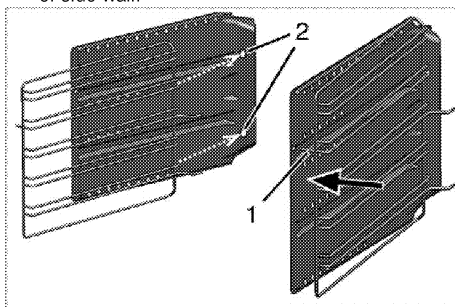
Cleaning the oven

To clean the side wall

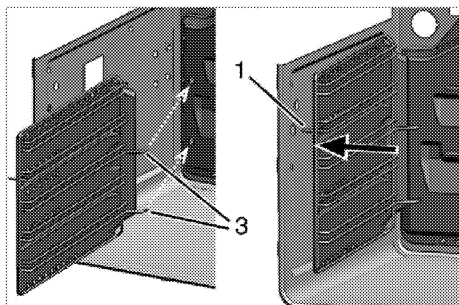
1. Remove pin (1) of the side rack by pulling it in the direction of arrow with the side wall it is mounted.



2. Remove the side rack and side wall completely by pulling it towards you.
3. Remove the side rack from the holes (2) on the oven wall by pulling.
4. To clean the side rack and side wall, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
5. Place side rack by pulling to holes (2) on the back of side wall.



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



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

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

Catalytic walls

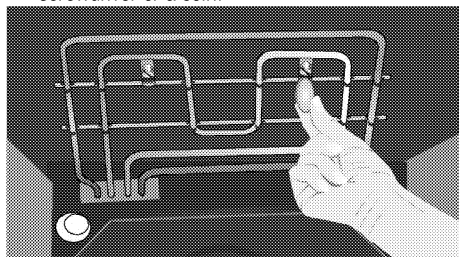
Side walls or just back wall of oven interior may be covered with catalytic enamel.

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 ceiling

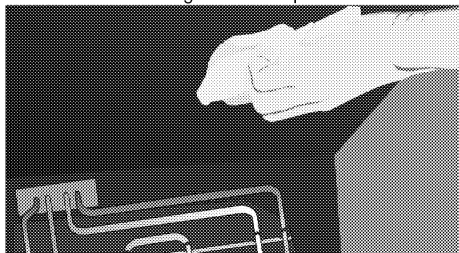
The grill element can be folded out for cleaning the oven ceiling.

1. Loosing locking screws at the grill element with a screwdriver or a coin.



i The grill element folds down. It remains anchored at the oven ceiling.

2. Clean oven ceiling with a damp cloth.



3. Fold the grill element up again and tighten the locking screws with a screwdriver or a coin.

Clean oven door

To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.

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

i Front door inner glass is coated to easy clean material. Do not use any harsh abrasive cleaners, hard metal scrapers, scouring pads or bleach to clean front door inner glass as they may scratch the surface. This may destroy the coating material.

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 10* for details. Oven lamps can be obtained from Authorised Service Agents or technician with licence.

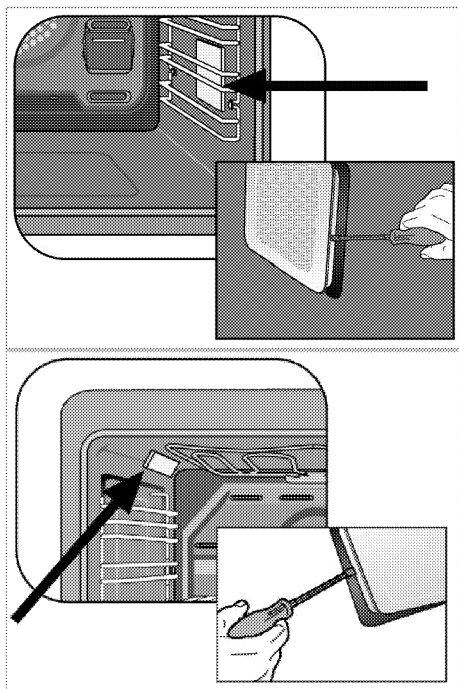
i Position of lamp might vary from the figure.

i The lamp used in this appliance is not suitable for household room illumination. The intended purpose of this lamp is to assist the user to see foodstuffs.

i The lamps used in this appliance have to withstand extreme physical conditions such as temperatures above 50 °C.

If your oven is equipped with a square lamp:

1. Disconnect the product from mains.
2. Remove the wire racks as described. See *Cleaning the oven, page 33*.



3. Remove the protective glass cover with a screwdriver.
4. Pull out oven lamp and replace it with new one.
5. Install the glass cover and then the wire racks.

7 Troubleshooting

Oven emits steam when it is in use.

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

Product emits metal noises while heating and cooling.

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

Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- Buttons/knobs/keys on the control panel do not function. >>> *Keylock may be enabled. Please disable it. (See. Using the keylock, page 24)*

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



Consult the Authorised Service Agent or technician with licence 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.

- Used software is based in part on the work of the Independent JPEG Group.
- Portions of this software are copyright ©2010 The FreeType Project (www.freetype.org). All rights reserved.
- This product contains some GNU General Public License v2 and GNU Lesser General Public License v2.1 licensed code. Copies of GPL v2 and LGPL 2.1 are available from <http://www.gnu.org/licenses/licenses.html>. Upon written application of customer, these codes are available at the cost of no more than copying media, packaging, handling and postage. This offer is valid for three years, starting with the initial purchase of product.

8 Consumer Services

Dear Valued Customer,

Arçelik Call Center provides services 24 hours, 7 days a week.

You can dial our call centre number without adding an area code from your mobile or fixed phones and ask for any service related with your product.

The calls you made to our call centre may be charged by your service provider based on your defined tariff.

You can also access our call centre by completing the form in "Consumer Services" section on the www.com.tr website or by sending a fax to 0216 423 23 53.

For correspondence, our address is: Arçelik Çağrı Merkezi, Arçelik A.Ş. Ankara Asfaltı Yarı, 34950 Tuzla/İSTANBUL

**Arçelik Call Centre
444 0 888**

(Call the number without dialing the area code from your fixed or mobile phones)

**Alternative Number
0216 585 8 888**

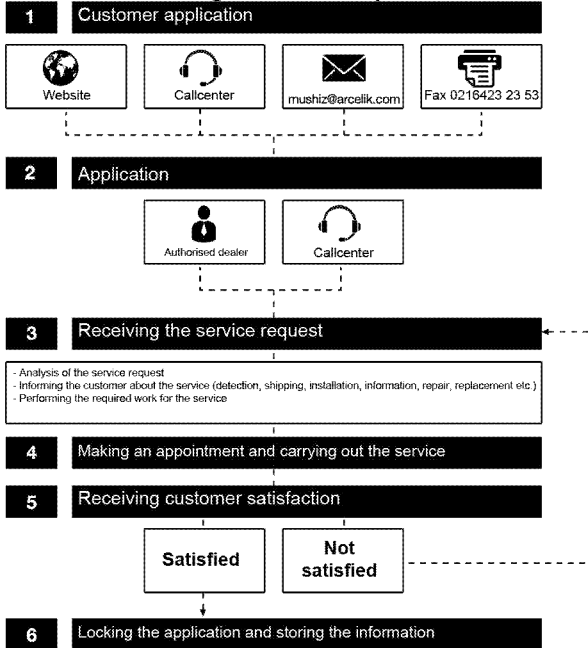
Please follow the recommendations below.

- 1 When you purchase the product, have its Warranty Certificate approved by your Authorised Dealer.
- 2 Follow the instructions in user manual when using your product.
- 3 Please contact our Call Centre from the phone numbers above to submit your service request.
- 4 Please ask the service technician to present his/her "technician ID".
- 5 Do not forget to ask a "Service Receipt" from the technician when your job is completed. The "Service Receipt" you receive will be useful in case of any future problems related to your product.
- 6 Service life of the product is 10 years. (The manufacturer will provide spare parts during this period to ensure the product's operation)

Customer Satisfaction Policy

As Arçelik A.Ş., we adopt a customer oriented approach accepting the fact of providing superior customer experience without making any client profile discrimination by enabling the transmission of customer requests and suggestions for our brand that we provide service through all channels (call centre, e-mail, www.com.tr, facsimile, letter, social media, resellers), collecting these in a single traceable, reportable, transparent and reliable information repository, handling and evaluating these in an objective, fair and confidential way as per the legal regulations, and continuously checking and improving the processes. In line with our approach, all processes are integrated with the management system, a self-checking structure has been developed and also the management targets are fed through this system.

Evaluating the service request



Usage Errors and Points to Take Into Consideration Regarding the Warranty

The issues specified below are remedied for a certain fee. The terms of warranty are not applied to these situations;

- 1) Damages and failures resulting from usage errors,*
- 2) Damages and failures emerged during loading, unloading, transportation etc. after the product has been delivered to the customer;*
- 3) Damages and failures resulting from the electricity, water, natural gas, telephone mains and/or network etc. or infrastructure where the product is being used,*
- 4) Damages and failures resulting from nature events, fire, floods etc.,*
- 5) Damages and failures resulting from using the product contrary to the points specified in the introduction and user manuals of the product,*
- 6) Damages and failures resulting from using the product with commercial or professional purposes as specified in the Law No. 6502 on Consumer Protection,*

The granted warranty will become void in the case that the product is maintained, repaired or interfered with any other purpose by unauthorised persons.

The warranty period of the product replaced within this period is limited to the remaining time of the previous product.

*Manufactured by Arçelik A.Ş.
Origin: Turkey*

Call Centre
444 0 888

The Other Number
0216 585 8 888

Arçelik A.Ş. Karaağaç Caddesi No:2-6,
34445, S t l ce / İSTANBUL
Tel.:(0-216) 585 85 85 Fax: (0-216) 423 23 53

Built-in Oven

CERTIFICATE OF WARRANTY

CERTIFICATE OF WARRANTY

- 1) The warranty period shall commence upon the delivery of the product and is specified as 3 years.
- 2) Starting from the delivery date, this warranty shall cover the whole product including all the parts incorporated for material, workmanship and manufacturing errors during the period specified above on the condition that the product has been used in accordance with the introductory and user manuals and has not been interfered for maintenance, repair or another purpose by persons other than those authorised by Arçelik A.Ş.
- 3) If the product is defective, in compliance with the clauses laid down in the Article 11 of the Law no. 6502 on Consumer Protection; the consumer shall become entitled to use one of the rights listed below:
- a- To cancel the contract,
b- To claim a deduction on the sale price,
c- To claim a free of charge repair,
d- To claim product replacement with a free of defects equivalent.
- 4) If the consumer prefers his/her right to get a free of charge repair; the seller shall be liable for repairing the product or have it repaired without charging any fees under the name of labour cost, replaced part cost or any other reason. Also, the consumer shall be able to use his/her right to get a free of charge repair against the manufacturer or the importer. The seller, the manufacturer and the importer shall be severally liable for the customer to use this right.
- 5) In the case that the consumer uses his/her right to get a free of charge repair; if:
- The product breaks down again within the warranty period,
- If the maximum duration required for repair is exceeded,
If the authorised service centre, the seller, the manufacturer or the importer designates the product as irreparable; the consumer shall be entitled to claim refund, deduction on the price in the ratio of the defect or a replacement with a free of defect equivalent, if present, from the seller.
The seller shall not have the right to reject the consumer's claim. The seller, the manufacturer and the importer shall be severally liable in the event that this claim has been rejected.
- 6) The maximum repair duration for the product cannot exceed 20 workdays during its service life specified in the relevant legislation. This period shall commence; on the date of submitting the failure of product to the authorised service centre or to the seller within the warranty period, or on the date of delivery of the product to the authorised service station out of the warranty period. If the product under warranty cannot be repaired within 10 workdays, the manufacturer or the importer shall; be obliged to assign another product with similar specifications to the consumer's use until the defective product is repaired. If the consumer does not demand another product with similar specifications, the manufacturer or the importers shall be released from this obligation. If the product breaks down within the warranty period, the down time shall be added to the warranty period.
- 7) Damages and failures resulting from using the product contrastively with the rules specified in the user manual are not covered by the warranty.
- 8) The consumer shall be able to go to the Consumer Arbitration Court or the Consumer Court found in the area where the place of residence is included or where the consumer processes are carried out in the case of disputes regarding the rights that come with the warranty.
- 9) If this certificate is not provided by the seller, the consumer shall have the right to refer to the Ministry of Customs and Trade Consumer Protection and the General Directorate of Market Surveillance.

Manufacturer's or Importer's:

Title: Arçelik A.Ş.
Address: Arçelik A.Ş. Karaağaç Caddesi No:2-6, 34445, Sıtlıce / İSTANBUL
Phone: (0-216) 585 8 888
Fax: (0-216) 423 23 53
web address: www.altus.com.tr

The Product's

Brand:
Type: Built-in Oven
Model:
Banderole and Serial No:
Warranty Period: 3 YEAR
Maximum Repair Duration: 20 Workdays

GENERAL MANAGER

Hakan Bülent

Arçelik A.Ş.

DEPUTY GENERAL MANAGER

Adnan

The Seller's:

Title:
Address:
Phone:
Fax :
e-mail:

Date and Number of Invoice:
Date and Place of Delivery:
Authorised Signature:
Company Seal:

The Authorised Seller who sold you the product shall sign and stamp this field.