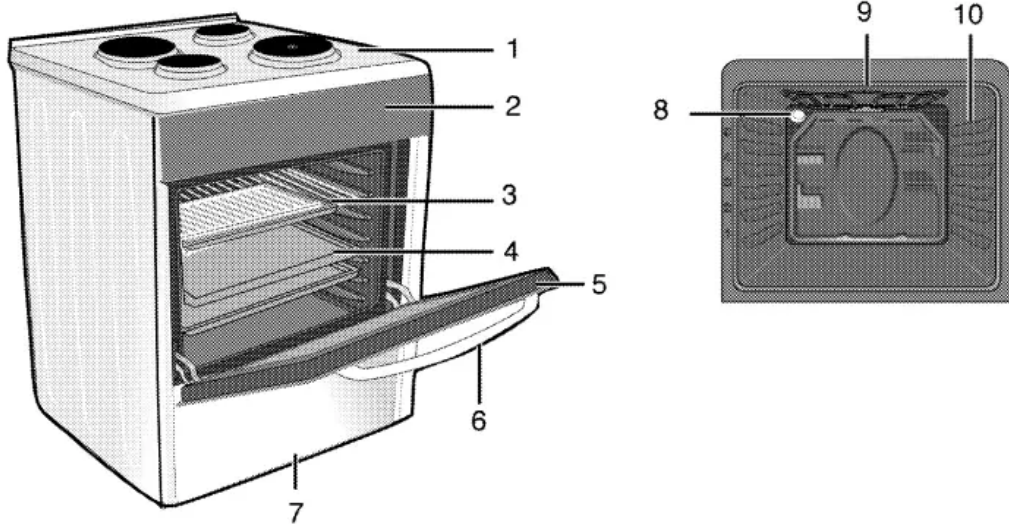
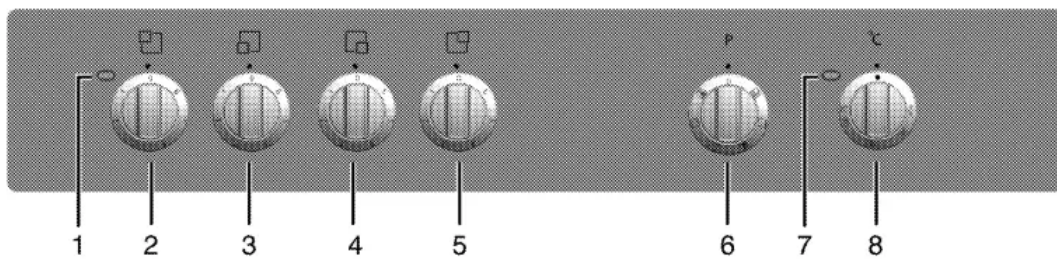


General information

Overview



1. Burner plate
2. Control panel
3. Wire shelf
4. Tray
5. Front door
6. Handle
7. Bottom drawer
8. Lamp
9. Grill heating element
10. Shelf positions



1. Warning lamp

2. Hotplate Rear left
3. Hotplate Front left
4. Hotplate Front right
5. Hotplate Rear right
6. Function knob
7. Thermostat lamp
8. Thermostat knob

Technical specifications

GENERAL	
External dimensions (height / width / depth)	850 mm/500 mm/600 mm
Voltage / frequency	230-240 V / 400-415 V ~ 3N 50 Hz
Total power consumption	7.6 kW
Fuse	min. 16 A x 3
Cable type / section	H05VV-FG 5 x 1,5 mm ² / 3 x 2,5 mm ²
Cable length	max. 2 m
HOB	
Burners	
Rear left	Hotplate
Dimension	145 mm
Power	1000 W
Front left	Hotplate
Dimension	180 mm
Power	2000 W
Front right	Hotplate
Dimension	145 mm
Power	1000 W
Rear right	Hotplate
Dimension	180 mm
Power	1500 W
OVEN/GRILL	
Main oven	Multifunction oven
Energy efficiency class [#]	A
Inner lamp	15-25 W
Grill power consumption	2.2 kW

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

Preparation

Tips for saving energy

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

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

Pots with thick bottom will provide a better heat conduction. You can obtain energy savings up to $\frac{1}{3}$.

- Vessels and pots must be compatible with the hotplates. Bottom of the vessels or pots must not be smaller than the hotplate.
- Keep the hotplates and bottom of the pots clean. Dirt will decrease the heat conduction between the hotplate and bottom of the pot.
- For long cookings, turn off the hotplate 5 or 10 minutes before the end of cooking time. You can obtain energy savings up to 20% by using the residual heat.

Initial use

First cleaning of the appliance

The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning. Do not use harsh

abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

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

Initial heating

- Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.

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

Electric oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door
3. Select Static position.
4. Select the highest grill power; See *How to operate the electric oven*
5. Operate the oven for about 30 minutes
6. Turn off your oven; See *How to operate the electric oven*

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

Hot plate

1. Any production residues or conservation layers must be burnt before the first use. Operate the hotplate at middle temperature level for 8 minutes without any vessel on it. No pots or containers should be placed onto the hotplate during this procedure.

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.

How to use the hob

General information about cooking

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

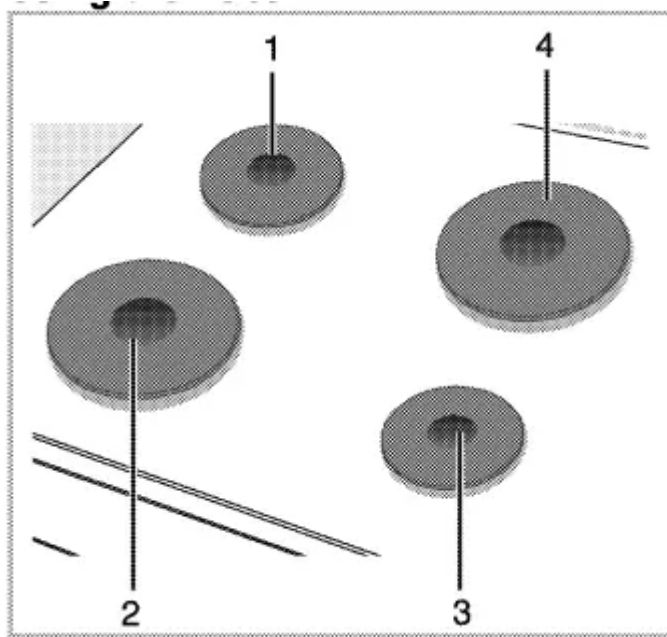
- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles.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

Do not put covers of saucepans or pans on cooking zones.

Place the saucepans in a manner so that they are centered on the cooking zone.

When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

Using the hobs



1. Hotplate 14-16 cm
2. Hotplate 18-20 cm
3. Hotplate 14-16 cm
4. Hotplate 18-20 cm is list of advised diameter

Using hotplates

Hob knobs can be turned in both directions in a way that will provide temperature control in steps

If the hob is equipped with hotplates featuring Booster function, relevant hotplate will be marked with a red dot.

Overheating protection

Hotplates that have a power above 1000 W are equipped with an overheating protection.

Overheating protection decreases the power of the hotplate in following cases:

- There is no vessel or saucepan on the hotplate.
- There is an empty vessel or saucepan on the hotplate.
- The bottom of the vessel or saucepan is not flat

Turning on the hotplates

- Use hotplate knobs to operate the hotplates. Move the hotplate knobs to the relevant level in order to obtain the desired cooking level

Cooking level	1	2 — 3	4 — 6
	warming	stewing, simmering	cooking, roasting, boiling

Turning off the hotplates

- Turn the hotplate knob to OFF (upper) position.

How to operate the oven

General information on baking, roasting and grilling

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

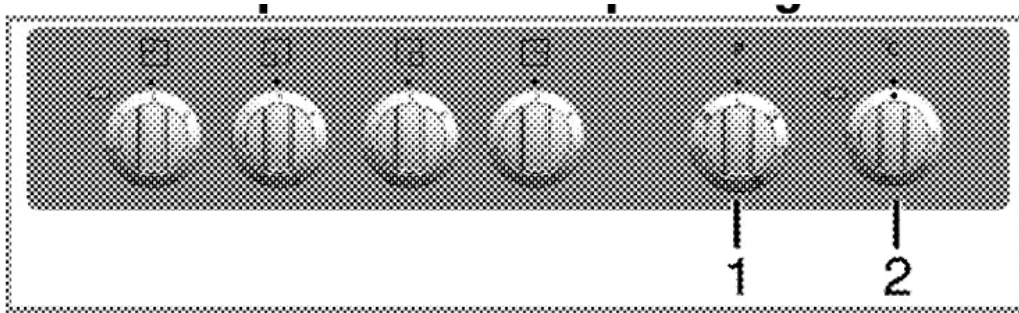
When meat, fish and poultry are grilled, they quickly get brown, have a nice crust and do not get dry. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with high water content such as tomatoes and onions.

- 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

Select temperature and operating mode



1. Function knob

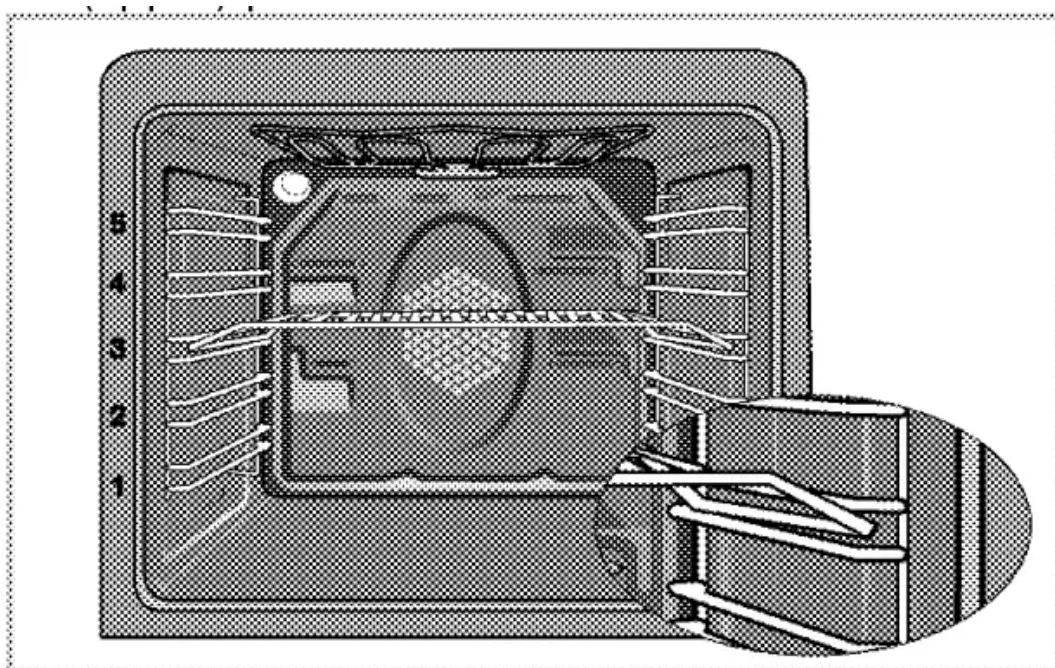
2. Thermostat knob

1. Set the Temperature knob to the desired temperature.
2. Set the Function knob to the desired operating mode.

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

Switching off the electric oven

- Turn the function knob and temperature knob to off (upper) position



- 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

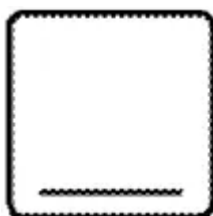
The order of operating modes shown here may be different from the arrangement on your product.

Top and bottom heating



- Top and bottom heating are in operation. Food is heated simultaneously from the top and bottom. For example, it is suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one tray only.

Bottom heating



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

Fan supported bottom/top heating



- Top heating, bottom heating plus fan (in the rear wall) are in operation. Hot air is evenly distributed throughout the oven rapidly by means of the fan. Cook with one tray only.

Operating with fan



- The oven is not heated. Only the fan (in the rear wall) is in operation. Suitable for thawing frozen granular food slowly at room temperature and cooling down the cooked food.

Fan Heating



- Warm 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.

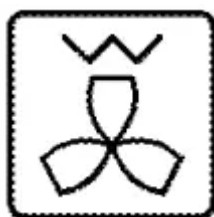
Full grill



Large grill at the ceiling of the oven is in operation. 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+Fan



Grilling effect is not as strong as in Full Grill

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

Booster



This function is used to heat the oven rapidly; it is not suitable for cooking food.

- Select the desired temperature after selecting this function. Temperature light turns on and oven is heated.
- Light turns off after the heating process is completed. Now select the desired function to cook your food

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 reference of cooking.

Baking and roasting

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

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 hob

Electric hobs

1. Turn off the hotplates and wait until they cool down.
2. If necessary, clean the plates with a cleaning agent (you can obtain cleaners/softeners from specialty stores).
3. Warm only for a few minutes after cleaning in order to have their top section dried.
4. Apply a thin layer of machine oil onto the top surface of the hob regularly in order to protect it.



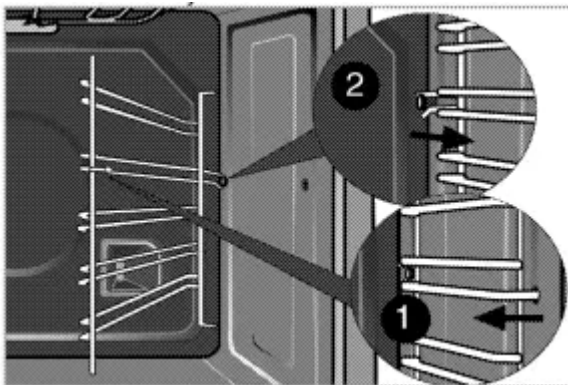
Cleaning the control panel

- Clean the control panel and control 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

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



Catalytic walls

- Side walls or just back wall of oven interior may be covered with catalytic enamel.
- The catalytic walls of the oven must not be cleaned. The porous surface of the walls is selfcleaning by absorbing and converting spitting fat (steam and carbon dioxide).

Clean oven door

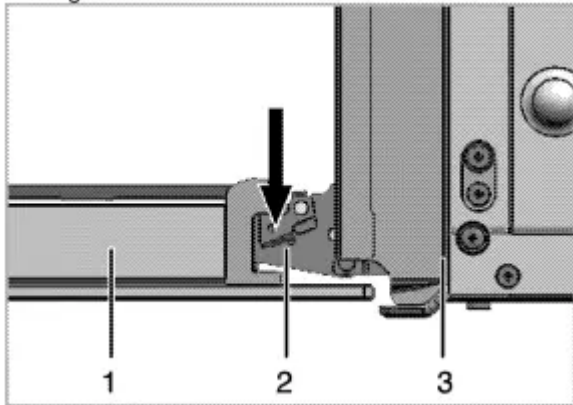
- To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.

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.

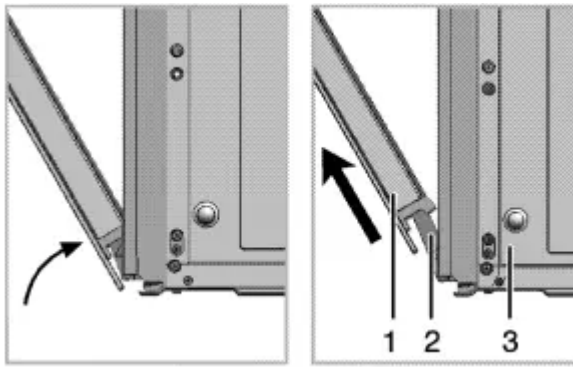
Removing the oven door

1. Open the front door (1).

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



1. Front door
2. Hinge
3. Oven



3. Move the front door to half-way.

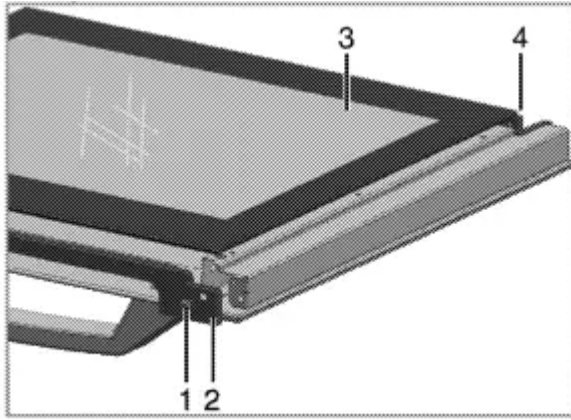
4. Remove the front door by pulling it upwards to release it from the right and left hinges.

Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the door inner glass

The inner glass panel of the oven door can be removed for cleaning.

1. Open the oven door.



1. Screw
2. Plastic profile
3. Inner glass pane
4. Plastic slot

2. Take out the screw(1) with a screwdriver
3. Take out the profile (2) than hold up to inner glass (3).
4. Then group the door again, put the glass pane (3) to the plastic slots (4) and group the profile.

Replacing the oven lamp

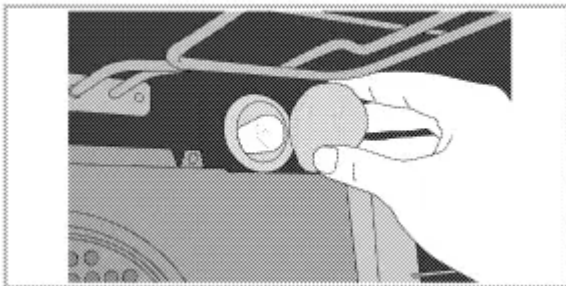
DANGER: Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock. Hot surfaces may cause burns!

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

Position of lamp might vary from the figure.

If your oven is equipped with a round lamp:

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



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

4. Install the glass cover.

Troubleshooting

1. Oven emits steam when it is in use.

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

2. Water drops occur during cooking

- The vapour that arises during cooking can condense and form water droplets when it hits cold surfaces of the product. This is not a fault.

3. Product does not operate.

The mains fuse is defective or has tripped.	Check fuses in the fuse box. If necessary, replace or reset them.
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4. Open 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.

5. 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 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.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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