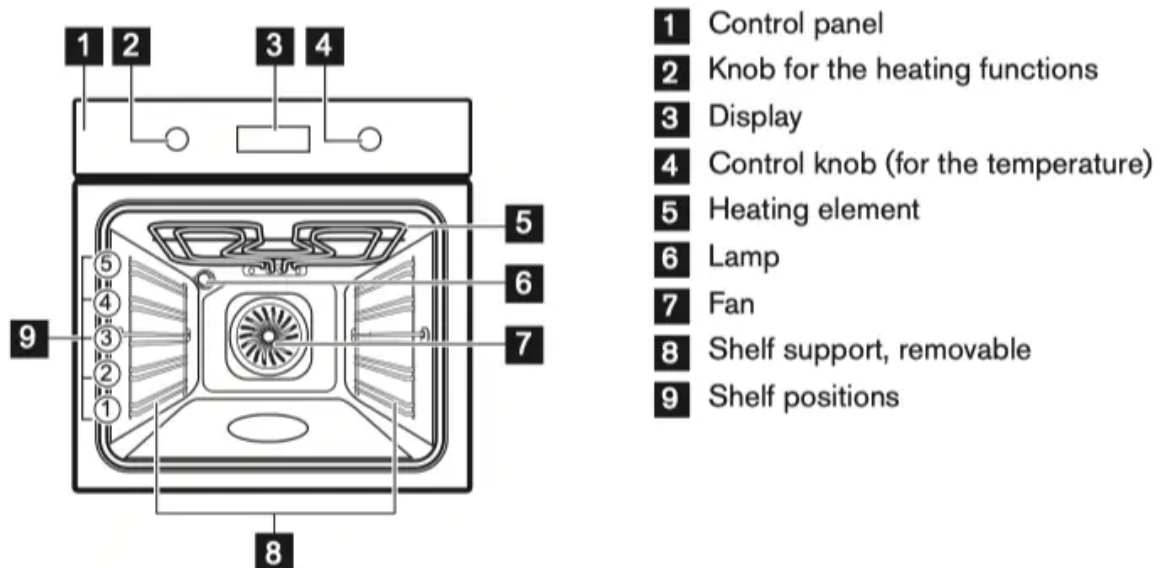


## PRODUCT DESCRIPTION

### GENERAL OVERVIEW



### ACCESSORIES

- **Wire shelf**

For cookware, cake tins, roasts.

- **Grill- / Roasting pan**

To bake and roast or as pan to collect fat.

- **AirFry**

To fry food with less oil or without baking paper.

- **Trivet**

For roasting and grilling.



Use the trivet only with the Grill- / roasting pan.

## CONTROL PANEL

### RETRACTABLE KNOBS

To use the appliance press the knob. The knob comes out.

## SENSOR FIELDS / BUTTONS

	To set the MINUTE MINDER. Hold it for more than 3 seconds to turn on or turn off the oven lamp.
	To set a clock function.
	To check the oven temperature or the temperature of the core temperature sensor (if applicable). Use only while a heating function operates.

## DISPLAY



- A. Timer / Temperature
- B. Heat-up and residual heat indicator
- C. Food Sensor (selected models only)
- D. Door lock (selected models only)
- E. Hours / minutes
- F. Demo Mode
- G. Clock functions

## BEFORE FIRST USE

**WARNING!** Refer to Safety chapters.



Set the time before you use the oven.

## INITIAL CLEANING

Step 1	Step 2	Step 3
Remove all accessories and re- movable shelf supports from the oven.	Clean the oven and the accessories with a soft cloth, warm water and a mild detergent.	Place the accessories and the removable shelf supports in the oven.

## INITIAL PREHEATING

**Preheat the empty oven before the first use.**

<b>Step 1</b>	Remove all accessories and removable shelf supports from the oven.
<b>Step 2</b>	Set the maximum temperature for the function:  Let the oven operate for 1 h.
<b>Step 3</b>	Set the maximum temperature for the function:  Let the oven operate for 15 min.



The oven can emit an odour and smoke during preheating. Make sure that the room is ventilated.

## DAILY USE

**WARNING!** Refer to Safety chapters.

### HOW TO SET: HEATING FUNCTION

#### Step 1

Turn the knob for the heating functions to select a heating function.


#### Step 2

Turn the control knob to select the temperature.

#### Step 3











When the cooking ends, turn the knobs to the off position to turn off the oven.

## HEAT-UP INDICATOR

When the oven function operates, the bars in the display  appear one by one when the temperature in the oven increases, and disappear when it decreases.

## HEATING FUNCTIONS



Heating function	Application
 Off position	The oven is off.
 True Fan Cooking	To bake on up to three shelf positions at the same time and to dry food. Set the temperature 20-40 °C lower than for Conventional Cooking.
 Conventional Cooking	To bake and roast food on one shelf position.
 Moist Fan Baking	This function is designed to save energy during cooking. When you use this function, the temperature in the cavity may differ from the set temperature. The residual heat is used. The heating power may be reduced. For more information refer to "Daily Use" chapter, <b>Notes on:</b> Moist Fan Baking.
 Fast Grilling	To grill thin pieces of food in large quantities and to toast bread.
 Turbo Grilling	To roast large meat joints or poultry with bones on one shelf position. To make gratins and to brown.
 Pizza Function / AirFry	To bake pizza. To make intensive browning and a crispy bottom. To fry food with less oil or without baking paper. For dishes like french fries or pizza.
 Meat	To prepare very tender and juicy roasts.
 Keep Warm	To keep food warm.
 Defrost	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.
	To turn on the pyrolytic cleaning of the oven.



Pyrolysis

## NOTES ON: MOIST FAN BAKING

This function was used to comply with the energy efficiency class and ecodesign requirements according to EU 65/2014 and EU 66/2014. Tests according to EN 60350-1.




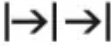

The oven door should be closed during cooking so that the function is not interrupted and the oven operates with the highest energy efficiency possible.

When you use this function the lamp automatically turns off after 30 sec.

For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving.



## CLOCK FUNCTIONS


### CLOCK FUNCTIONS TABLE


Clock function	Application
 Time of Day	To show or change the time of day. You can change the time of day only when the oven is off.
 Duration	To set the length of cooking. Use only when a heating function is set.
 End Time	To set the oven turn-off time. Use only when a heating function is set.
 Time Delay	Combination of functions: Duration, End Time.
 Minute Minder	To set a countdown time. This function has no effect on the operation of the oven. Minute Minder - can be set at any time, also if the oven is off.

### HOW TO SET: TIME OF DAY





After the first connection to the mains, wait until the display shows: hr, 12:00. 12 - flashes.

<b>Step 1</b>	Turn the knob for the temperature to set the hour.
<b>Step 2</b>	 - press to confirm. The display shows the set hour and: min. 00 - flashes.
<b>Step 3</b>	Turn the knob for the temperature to set the minutes.
<b>Step 4</b>	 - press to confirm. The display shows the set time.





 - press repeatedly to change the time of day.

 - flashes in the display.








## HOW TO SET FUNCTION: DURATION



<b>Step 1</b>	Set a heating function.
<b>Step 2</b>	 - press repeatedly.  - starts to flash.
<b>Step 3</b>	Turn the control knob to set the minutes.  - press to confirm.
<b>Step 4</b>	Turn the knob for the temperature to set the hour.  - press to confirm. When the set time ends the signal sounds for 2 min. Time setting flashes in the display. The oven turns off automatically.
<b>Step 5</b>	Press any button to stop the signal.
<b>Step 6</b>	Turn the knobs to the off position.

## HOW TO SET FUNCTION: END TIME

<b>Step 1</b>	Set a heating function.
<b>Step 2</b>	 - press repeatedly.  - starts to flash.
<b>Step 3</b>	Turn the knob for the temperature to set the hour.  - press to confirm.
<b>Step 4</b>	Turn the knob for the temperature to set the minutes.  - press to confirm. At the set end time the signal sounds for 2 min. The time setting flashes in the display. The oven turns off automatically.
<b>Step 5</b>	Press any button to stop the signal.
<b>Step 6</b>	Turn the knobs to the off position.

## HOW TO SET FUNCTION: TIME DELAY

<b>Step 1</b>	Set a heating function.
<b>Step 2</b>	 - press repeatedly.  - starts to flash.
<b>Step 3</b>	Turn the knob for the temperature to set the minutes for the function: Duration. Press:  .
<b>Step 4</b>	Turn the knob for the temperature to set the hour for the function: Duration. Press:  .  The display shows:  .
<b>Step 5</b>	Turn the knob for the temperature to set the hour for the function: End Time. Press:  .
<b>Step 6</b>	Turn the knob for the temperature to set the minutes for the function: End Time. Press:  .




The display shows: the set temperature,  ,  .

Oven turns on automatically later on, works for the set Duration time and stops at the set End Time. At the set End Time the signal sounds for 2 min. The time setting flashes in the display. The oven turns off.

<b>Step 7</b>	Press any button to stop the signal.
<b>Step 8</b>	Turn the knobs to the off position.

## HOW TO SET FUNCTION: MINUTE MINDER

Minute minder can be both set when the oven is turned on and off.

<b>Step 1</b>	 - press repeatedly.  , 00 - flash.
<b>Step 2</b>	Turn the knob for the temperature to set the seconds and then the minutes. When the time you set is longer than 60 min, hr flashes.
<b>Step 3</b>	Set the hours. Minute Minder - starts automatically after 5 sec. After 90% of the set time the signal sounds.
<b>Step 4</b>	When the set time ends the signal sounds for 2 min. 00:00-  flash. Press any button to stop the signal.

## USING THE ACCESSORIES

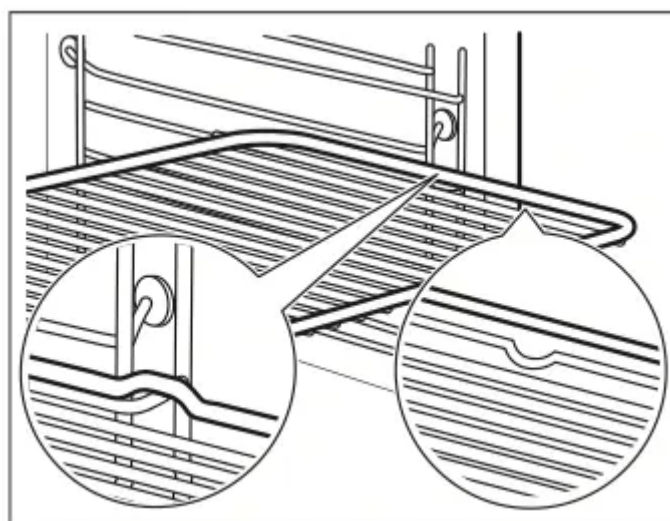
**WARNING!** Refer to Safety chapters.

### INSERTING ACCESSORIES

A small indentation at the top increases safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

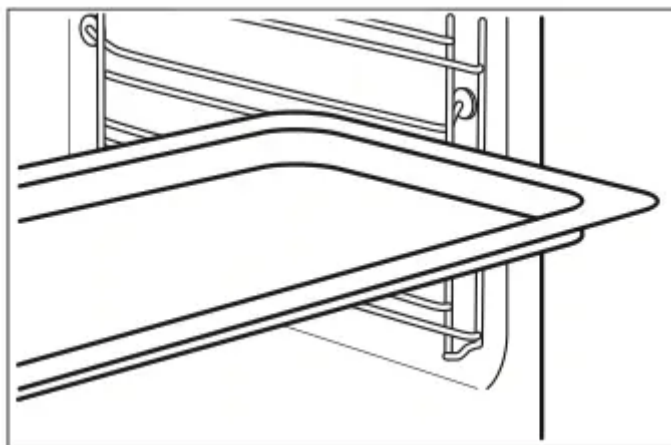
#### Wire shelf:

Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



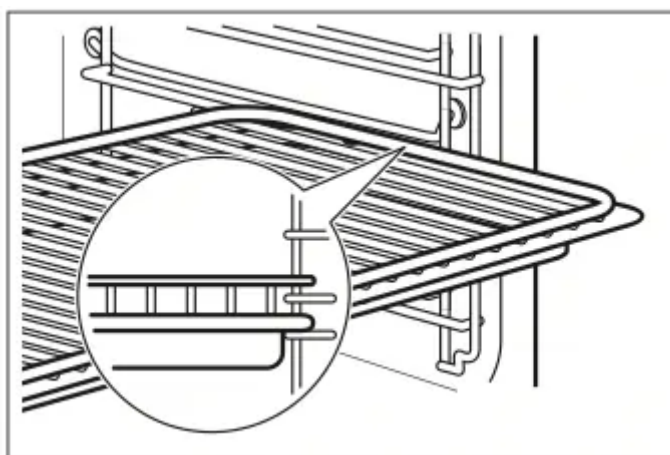
#### Deep pan:

Push the tray between the guide bars of the shelf support.



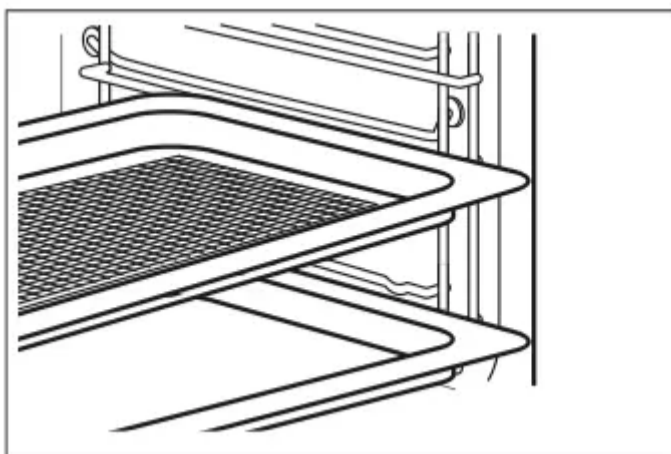
**Wire shelf, Deep pan:**

Push the tray between the guide bars of the shelf support and the wire shelf on the guide bars above.



**AirFry:**

Place the tray on the third shelf position. Place the baking tray on the first shelf position.



**TRIVET AND GRILL- / ROASTING PAN**

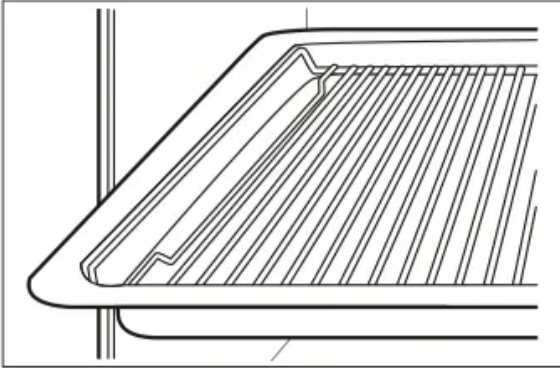
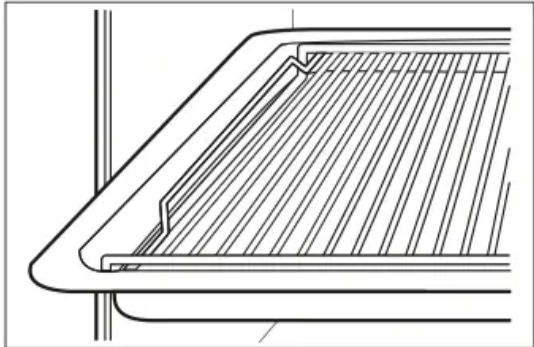
**Step 1**



Put the trivet into a deep pan.

## Step 2



Put the deep pan on the recommended shelf position.


<b>Roasting larger pieces of meat or poultry on one shelf position.</b>	<b>Grilling and toasting thin pieces of food in large quantities.</b>
Make sure the supports of the wire shelf point up.	Make sure the supports of the wire shelf point down.
	

## ADDITIONAL FUNCTIONS

### HOW TO USE: CHILD LOCK

When the function is on the oven cannot be turned on accidentally.



<b>Step 1</b>	Ensure the knob for the heating functions is in the off position.
<b>Step 2</b>	 ,  - press and hold at the same time for 2 sec.

The signal sounds. SAFE ,  - appear on the display. The door is locked.

To turn off the Child Lock, repeat the step 2.

### HOW TO USE: FUNCTION LOCK

You can turn on the function only when the oven works. When the function is on the temperature and time settings cannot be changed accidentally.


<b>Step 1</b>	Set an oven function.
<b>Step 2</b>	 ,  - press and hold at the same time for 2 sec. The signal sounds. Loc appears on the display for 5 sec.

To turn off the Function Lock, repeat step 2.

**Loc** appears on the display when you turn the control knob or press any button when the Function lock is on. When you turn the knob for the oven functions, the oven stops.





When you turn off the oven while the Function Lock is on, the Function Lock switches automatically to the Child Lock. Refer to "Additional functions" chapter, Using the Child Lock.

## RESIDUAL HEAT INDICATOR

When you turn off the oven, the display shows the residual heat indicator  if the temperature in the oven is more than 40 °C. Turn the knob for the temperature left or right to check the oven temperature.

## AUTOMATIC SWITCH-OFF

For safety reasons the oven turns off after some time, if a heating function works and you do not change any settings.

 (°C)	 (h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
 (°C)	 (h)
250 - maximum	3

After an automatic switch-off, turn the knobs to the off position.

The Automatic switch-off does not work with the functions: Light, Duration, End Time.

## **COOLING FAN**

When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. If you turn off the oven, the cooling fan can continue to operate until the oven cools down.

## **SAFETY THERMOSTAT**

Incorrect operation of the oven or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven turns on again automatically when the temperature drops.

## **HINTS AND TIPS**



Refer to Safety chapters.

## **COOKING RECOMMENDATIONS**

The oven has five shelf positions.

Count the shelf positions from the bottom of the oven floor.

Your oven may bake or roast differently to the oven you had before. The below tables provide you with the standard settings for temperature, cooking time and shelf position.

If you cannot find the settings for a special recipe, look for the similar one.

The oven has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption.

### **Baking cakes**

Do not open the oven door before 3/4 of the set cooking time is up.

If you use two baking trays at the same time, keep one empty level between them.

### **Cooking meat and fish**

Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.

Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.








To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.








## **Cooking times**

Cooking times depend on the type of food, its consistency, and volume.








Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

## BAKING AND ROASTING







 <b>CAKES</b>	Conventional Cooking		True Fan Cooking		 (min)	
	 (°C)		 (°C)			
Whisked recipes	170	2	160	3 (2 and 4)	45 - 60	Cake mould
Shortbread dough	170	2	160	3 (2 and 4)	20 - 30	Cake mould
Buttermilk cheesecake	170	1	165	2	80 - 100	Cake mould, Ø 26 cm
Strudel	175	3	150	2	60 - 80	Baking tray
Jam tart	170	2	165	2	30 - 40	Cake mould, Ø 26 cm
Sponge cake	170	2	150	2	40 - 50	Cake mould, Ø 26 cm
Christmas cake, preheat the empty oven	160	2	150	2	90 - 120	Cake mould, Ø 20 cm
Plum cake, preheat the empty oven	175	1	160	2	50 - 60	Bread tin
Muffins, pre-heat the empty oven	170	3	150 - 160	3	20 - 30	Baking tray
Muffins, two levels, pre-heat the empty oven	-	-	140 - 150	2 and 4	25 - 35	Baking tray
Muffins, three levels, pre-heat the empty oven	-	-	140 - 150	1, 3 and 5	30 - 45	Baking tray
Biscuits	140	3	140 - 150	3	25 - 45	Baking tray
Biscuits, two levels	-	-	140 - 150	2 and 4	35 - 40	Baking tray
Biscuits, three levels	-	-	140 - 150	1, 3 and 5	35 - 45	Baking tray

 CAKES	Conventional Cooking		True Fan Cooking		 (min)	
	 (°C)		 (°C)			
Meringues	120	3	120	3	80 - 100	Baking tray
Meringues, two levels, preheat the empty oven	-	-	120	2 and 4	80 - 100	Baking tray
Buns, preheat the empty oven	190	3	190	3	12 - 20	Baking tray
Eclairs	190	3	170	3	25 - 35	Baking tray
Eclairs, two levels	-	-	170	2 and 4	35 - 45	Baking tray
Plate tarts	180	2	170	2	45 - 70	Cake mould, Ø 20 cm
Rich fruit cake	160	1	150	2	110 - 120	Cake mould, Ø 24 cm

Preheat the empty oven.





 BREAD AND PIZZA	Conventional Cooking		True Fan Cooking		 (min)	
	 (°C)		 (°C)			
White bread, 1 - 2 pieces, 0.5 kg each	190	1	190	1	60 - 70	-
Rye bread, preheating is not needed	190	1	180	1	30 - 45	Bread tin
Bread rolls, 6 - 8 rolls	190	2	180	2 (2 and 4)	25 - 40	Baking tray
Pizza	230 - 250	1	230 - 250	1	10 - 20	Baking tray / Deep pan
Scones	200	3	190	3	10 - 20	Baking tray







Preheat the empty oven. Use the cake mould.

 <b>FLANS</b>	Conventional Cooking		True Fan Cooking		 (min)
	 (°C)		 (°C)		
Pasta flan, preheating is not needed	200	2	180	2	40 - 50
Vegetable flan, preheating is not needed	200	2	175	2	45 - 60
Quiches	180	1	180	1	50 - 60
Lasagne	180 - 190	2	180 - 190	2	25 - 40
Cannelloni	180 - 190	2	180 - 190	2	25 - 40





Use the second shelf position.

Use the wire shelf.

 <b>MEAT</b>	Conventional Cooking	True Fan Cooking	 (min)
	 (°C)	 (°C)	
Beef	200	190	50 - 70
Pork	180	180	90 - 120
Veal	190	175	90 - 120
English roast beef, rare	210	200	50 - 60
English roast beef, medium	210	200	60 - 70
English roast beef, well done	210	200	70 - 75

 <b>MEAT</b>	Conventional Cooking		True Fan Cooking		 (min)
	 (°C)		 (°C)		
Pork shoulder, with rind	180	2	170	2	120 - 150
Pork shin, 2 pieces	180	2	160	2	100 - 120
Leg of lamb	190	2	175	2	110 - 130
Whole chicken	220	2	200	2	70 - 85
Whole turkey	180	2	160	2	210 - 240
Whole duck	175	2	220	2	120 - 150
Whole goose	175	2	160	1	150 - 200
Rabbit, cut in pieces	190	2	175	2	60 - 80
Hare, cut in pieces	190	2	175	2	150 - 200
Whole pheasant	190	2	175	2	90 - 120

Use the second shelf position.





 <b>FISH</b>	Conventional Cooking	True Fan Cooking	 (min)
	 (°C)	 (°C)	
Trout / Sea bream, 3 - 4 fish	190	175	40 - 55
Tuna / Salmon, 4 - 6 fillets	190	175	35 - 60

## GRILL

Preheat the empty oven.

Use the fourth shelf position.

Grill with the maximum temperature setting.




 <b>GRILL</b>	 (kg)	 (min) 1st side	 (min) 2nd side
Fillet steaks, 4 pieces	0.8	12 - 15	12 - 14
Beef steak, 4 pieces	0.6	10 - 12	6 - 8
Sausages, 8	-	12 - 15	10 - 12
Pork chops, 4 pieces	0.6	12 - 16	12 - 14
Chicken, half, 2	1	30 - 35	25 - 30
Kebabs, 4	-	10 - 15	10 - 12
Chicken breast, 4 pieces	0.4	12 - 15	12 - 14
Burgers, 6	0.6	20 - 30	-
Fish fillet, 4 pieces	0.4	12 - 14	10 - 12
Toasted sandwiches, 4 - 6	-	5 - 7	-
Toast, 4 - 6	-	2 - 4	2 - 3




## TURBO GRILLING

Preheat the empty oven.




Use the first or the second shelf position.










To calculate the roasting time multiple the time given in the table below by the centimetres of thickness of the fillet.




 <b>BEEF</b>	 (°C)	 (min)
Roast beef or fillet, rare	190 - 200	5 - 6
Roast beef or fillet, medium	180 - 190	6 - 8
Roast beef or fillet, well done	170 - 180	8 - 10

 <b>PORK</b>	 <b>(°C)</b>	 <b>(min)</b>
Shoulder / Neck / Ham joint, 1 - 1.5 kg	160 - 180	90 - 120
Chops / Spare rib, 1 - 1.5 kg	170 - 180	60 - 90
Meatloaf, 0.75 - 1 kg	160 - 170	50 - 60
Pork knuckle, pre-cooked, 0.75 - 1 kg	150 - 170	90 - 120




  

 <b>VEAL</b>	 <b>(°C)</b>	 <b>(min)</b>
Roast veal, 1 kg	160 - 180	90 - 120

 <b>VEAL</b>	 <b>(°C)</b>	 <b>(min)</b>
Veal knuckle, 1.5 - 2 kg	160 - 180	120 - 150
 <b>LAMB</b>	 <b>(°C)</b>	 <b>(min)</b>
Lamb leg / Roast lamb, 1 - 1.5 kg	150 - 170	100 - 120
Lamb saddle, 1 - 1.5 kg	160 - 180	40 - 60
 <b>POULTRY</b>	 <b>(°C)</b>	 <b>(min)</b>
Poultry, portions, 0.2 - 0.25 kg each	200 - 220	30 - 50
Chicken, half, 0.4 - 0.5 kg each	190 - 210	35 - 50
Chicken, poulard, 1 - 1.5 kg	190 - 210	50 - 70
Duck, 1.5 - 2 kg	180 - 200	80 - 100
Goose, 3.5 - 5 kg	160 - 180	120 - 180
Turkey, 2.5 - 3.5 kg	160 - 180	120 - 150

 <b>POULTRY</b>	 <b>(°C)</b>	 <b>(min)</b>
Turkey, 4 - 6 kg	140 - 160	150 - 240



 <b>FISH (STEAMED)</b>	 <b>(°C)</b>	 <b>(min)</b>
Whole fish, 1 - 1.5 kg	210 - 220	40 - 60

## AIRFRY






Put the food directly on the tray.

Set the temperature to 180 - 220°C.

Use the function: Pizza Function / AirFry. The food does not have to be turned during cooking.

	
French fries, frozen	-
French fries, fresh	Apply 1 tablespoon of oil.
Potato wedges, frozen	-
Potato wedges, fresh	Apply 1 tablespoon of oil.
Potato patties	-
Croquettes	-
Spring rolls, frozen	-
Roasted vegetables, fresh	Apply 1 tablespoon of oil.

## DEFROST

	 (kg)	 Defrosting time (min)	 Further defrosting time (min)	
Chicken	1	100 - 140	20 - 30	Place chicken on an upturned saucer placed on a large plate. Turn halfway through.
Meat	1	100 - 140	20 - 30	Turn halfway through.
	0.5	90 - 120		
Cream	2 x 0.2	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places.
Trout	0.15	25 - 35	10 - 15	-
Strawberries	0.3	30 - 40	10 - 20	-
Butter	0.25	30 - 40	10 - 15	-
Gateau	1.4	60	60	-




## DEHYDRATING - TRUE FAN COOKING




Cover trays with grease proof paper or baking parchment.

For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.



For 1 tray use the third shelf position.

For 2 trays use the first and fourth shelf position.

 <b>VEGETABLES</b>	 (°C)	 (h)
Beans	60 - 70	6 - 8
Peppers	60 - 70	5 - 6
Vegetables for soup	60 - 70	5 - 6
Mushrooms	50 - 60	6 - 8





 <b>VEGETABLES</b>	 <b>(°C)</b>	 <b>(h)</b>
Herbs	40 - 50	2 - 3

 <b>FRUIT</b>	 <b>(h)</b>
Plums	8 - 10
Apricots	8 - 10
Apple slices	6 - 8
Pears	6 - 9






## MOIST FAN BAKING - RECOMMENDED ACCESSORIES






Use the dark and non-reflective tins and containers. They have better heat absorption than the light colour and reflective dishes.

			
<b>Pizza pan</b>	<b>Baking dish</b>	<b>Ramekins</b>	<b>Flan base tin</b>
Dark, non-reflective 28 cm diameter	Dark, non-reflective 26 cm diameter	Ceramic 8 cm diameter, 5 cm height	Dark, non-reflective 28 cm diameter

## MOIST FAN BAKING








For the best results follow suggestions listed in the table below.








		 (°C)		 (min)
Sweet rolls, 16 pieces	baking tray or dripping pan	180	2	20 - 30
Rolls, 9 pieces	baking tray or dripping pan	180	2	30 - 40
Pizza, frozen, 0.35 kg	wire shelf	220	2	10 - 15
Swiss roll	baking tray or dripping pan	170	2	25 - 35
Brownie	baking tray or dripping pan	175	3	25 - 30
Soufflè, 6 pieces	ceramic ramekins on wire shelf	200	3	25 - 30
Sponge flan base	flan base tin on wire shelf	180	2	15 - 25
Victoria sandwich	baking dish on wire shelf	170	2	40 - 50
Poached fish, 0.3 kg	baking tray or dripping pan	180	3	20 - 25
Whole fish, 0.2 kg	baking tray or dripping pan	180	3	25 - 35
Fish fillet, 0.3 kg	pizza pan on wire shelf	180	3	25 - 30
Poached meat, 0.25 kg	baking tray or dripping pan	200	3	35 - 45
Shashlik, 0.5 kg	baking tray or dripping pan	200	3	25 - 30

		 (°C)		 (min)
Cookies, 16 pieces	baking tray or dripping pan	180	2	20 - 30
Macaroons, 24 pieces	baking tray or dripping pan	180	2	25 - 35
Muffins, 12 pieces	baking tray or dripping pan	170	2	30 - 40
Savory pastry, 20 pieces	baking tray or dripping pan	180	2	25 - 30
Short crust biscuits, 20 pieces	baking tray or dripping pan	150	2	25 - 35
Tartlets, 8 pieces	baking tray or dripping pan	170	2	20 - 30
Vegetables, poached, 0.4 kg	baking tray or dripping pan	180	3	35 - 45
Vegetarian omelette	pizza pan on wire shelf	200	3	25 - 30
Mediterranean vegetables, 0.7 kg	baking tray or dripping pan	180	4	25 - 30

## INFORMATION FOR TEST INSTITUTES

Tests according to IEC 60350-1.

				 (°C)	 (min)	
Small cakes, 20 per tray	Conventional Cooking	Baking tray	3	170	20 - 30	-
Small cakes, 20 per tray	True Fan Cooking	Baking tray	3	150 - 160	20 - 35	-
Small cakes, 20 per tray	True Fan Cooking	Baking tray	2 and 4	150 - 160	20 - 35	-

				 (°C)	 (min)	
Apple pie, 2 tins Ø20 cm	Conventional Cooking	Wire shelf	2	180	70 - 90	-
Apple pie, 2 tins Ø20 cm	True Fan Cooking	Wire shelf	2	160	70 - 90	-
Sponge cake, cake mould Ø26 cm	Conventional Cooking	Wire shelf	2	170	40 - 50	Preheat the oven for 10 minutes.
Sponge cake, cake mould Ø26 cm	True Fan Cooking	Wire shelf	2	160	40 - 50	Preheat the oven for 10 minutes.
Sponge cake, cake mould Ø26 cm	True Fan Cooking	Wire shelf	2 and 4	160	40 - 60	Preheat the oven for 10 minutes.
Short bread	True Fan Cooking	Baking tray	3	140 - 150	20 - 40	-
Short bread	True Fan Cooking	Baking tray	2 and 4	140 - 150	25 - 45	-
Short bread	Conventional Cooking	Baking tray	3	140 - 150	25 - 45	-
Toast, 4 - 6 pieces	Grill	Wire shelf	4	max.	2 - 3 minutes first side; 2 - 3 minutes second side	Preheat the oven for 3 minutes.
Beef burger, 6 pieces, 0.6 kg	Grill	Wire shelf and dripping pan	4	max.	20 - 30	Put the wire shelf on the fourth level and the dripping pan on the third level of the oven. Turn the food half-way through the cooking time. Preheat the oven for 3 minutes.

## CARE AND CLEANING

**WARNING!** Refer to Safety chapters.

## NOTES ON CLEANING

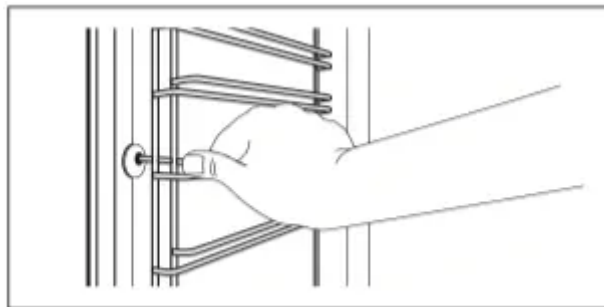
Clean the front of the oven with a soft cloth with warm water and a mild detergent.
Use a cleaning solution to clean metal surfaces.
Clean stains with a mild detergent.
Clean the cavity after each use. Fat accumulation or other residue may cause fire.
Moisture can condense in the oven or on the door glass panels. To decrease the condensation, let the oven work for 10 minutes before cooking. Do not store the food in the oven for longer than 20 minutes. Dry the cavity with a soft cloth after each use.
Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.
Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

## HOW TO REMOVE: SHELF SUPPORTS

Remove the shelf supports to clean the oven.

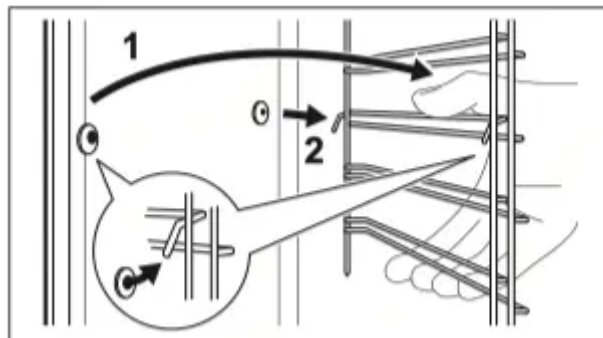
**Step 1** Turn off the oven and wait until it is cold.

**Step 2** Pull the front of the shelf support away from the side wall.



**Step 3** Pull the rear end of the shelf support away from the side wall and remove it.

**Step 4** Install the shelf supports in the opposite sequence.



## HOW TO USE: PYROLYTIC CLEANING


Clean the oven with pyrolytic cleaning.

**WARNING!** There is a risk of burns.

**CAUTION!** If there are other appliances installed in the same cabinet, do not use them at the same time as this function. It can cause damage to the oven.


### Before the pyrolytic cleaning:

Turn off the oven and wait until it is cold.	Remove all accessories.	Clean the oven floor and the inner door glass with warm water, a soft cloth and a mild detergent.
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**Step 1** Set the function:   - flashes.

**Step 2** Turn the control knob (for the temperature) to set the cleaning mode.

Option	Cleaning mode	Duration
P1	Light cleaning	1 h 30 min
P2	Normal cleaning	2 h 30 min


**Step 3**  - press to start the cleaning.

**Step 4** After cleaning, turn the knob for the heating functions to the off position.



During the cleaning the oven lamp is off. The oven door stays locked. When the oven is cold, the door unlocks.

When the oven is at the set temperature, the door locks. Until the door unlocks the display shows:

the bars of the heat indicator,  To stop cleaning before it is completed, turn the knob for the oven functions to the off position.

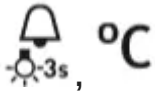
### When the cleaning ends:

Turn off the oven and wait until it is cold.	Clean the cavity with a soft cloth.	Remove the residue from the bottom of the cavity.
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## CLEANING REMINDER

The oven reminds you when to clean the oven with: pyrolytic cleaning.

PYR - flashes in the display for 10 sec after each activation and deactivation of the oven.



- press at the same time to turn off the reminder.

## HOW TO REMOVE AND INSTALL: DOOR

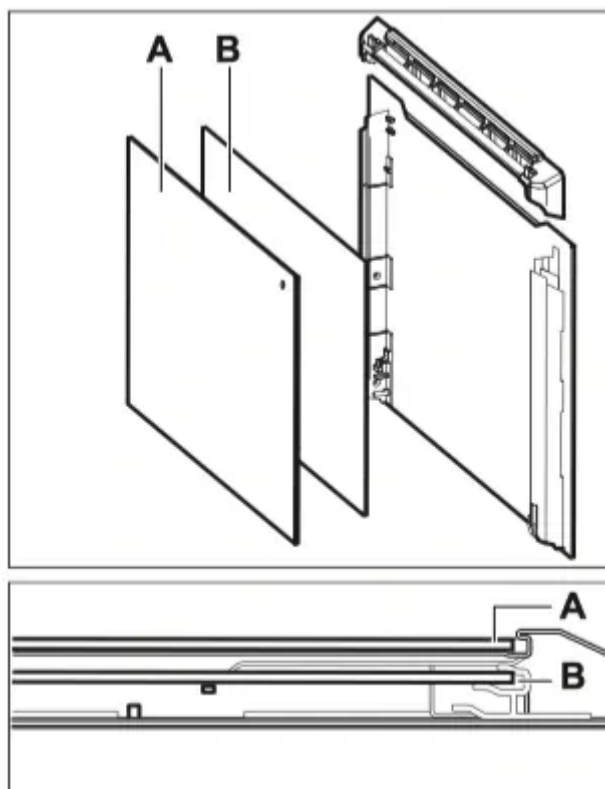
The oven door has three glass panels. You can remove the oven door and the internal glass panels to clean them. Read the whole "Removing and installing door" instruction before you remove the glass panels.

**CAUTION!** Do not use the oven without the glass panels.

<b>Step 1.</b>	Open the door fully and hold both hinges.
<b>Step 2</b>	Lift and turn the levers fully on both hinges.
<b>Step 3</b>	Close the oven door halfway to the first opening position. Then lift and pull forward and remove the door from its seat.
<b>Step 4</b>	Put the door on a soft cloth on a stable surface.
<b>Step 5</b>	Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
<b>Step 6</b>	Pull the door trim to the front to remove it.
<b>Step 7</b>	Hold the door glass panels by their top edge and carefully pull them out one by one. Start from the top panel. Make sure the glass slides out of the supports completely.
<b>Step 8</b>	Clean the glass panels with water and soap. Dry the glass panels carefully. Do not clean the glass panels in the dishwasher.
<b>Step 9</b>	After cleaning, install the glass panels and the oven door.

Make sure that you put the glass panels (A and B) back in the correct sequence. Check for the symbol / printing on the side of the glass panel, each of the glass panels looks different to make the disassembly and assembly easier.

When installed correctly the door trim clicks. Make sure that you install the middle panel of glass in the seats correctly.



## HOW TO REPLACE: LAMP

**WARNING!** Risk of electric shock. The lamp can be hot.

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

**Before you replace the lamp:**

### Step 1

Turn off the oven. Wait until the oven is cold.

### Step 2

Disconnect the oven from the mains.

### Step 3

Put a cloth on the bottom of the cavity.

### Back lamp

**Step 1** Turn the glass cover to remove it.

**Step 2** Clean the glass cover.

**Step 3** Replace the lamp with a suitable 300 °C heat-resistant lamp.

**Step 4** Install the glass cover.

# TROUBLESHOOTING

**WARNING!** Refer to Safety chapters.

## WHAT TO DO IF...

In any cases not included in this table please contact with an Authorised Service Centre.

### The oven does not turn on or does not heat up

Problem	Check if...
You cannot activate or operate the oven.	The oven is correctly connected to an electrical supply.
The oven does not heat up.	The automatic switch-off is deactivated.
	The oven door is closed.
	The fuse is blown.
	The Child Lock is off.

### Components






Problem	Check if...
The lamp is turned off.	Moist Fan Baking - is turned on.
The lamp does not work.	The lamp is burnt out.

### Error codes

The display shows...	Check if...
C3	The oven door is closed or the door lock is not broken.
F102	The oven door is closed.
	The door lock is not broken.
12:00	There was a power cut. Set the time of day.

If the display shows an error code that is not in this table turn the house fuse off and on to restart the oven. If the error code recurs contact an Authorised Service Centre.

### Other problems

Problem	Check if...
<p>The appliance is activated and does not heat up. The fan does not operate. The display shows "Demo".</p>	<p>The Demo Mode is deactivated:</p> <ol style="list-style-type: none"> <li>1. Turn off the oven.</li> <li>2. , , ,  - press and hold at the same time.</li> <li>3. The first digit on the display and Demo flash.</li> <li>4. Turn the knob for temperature to enter the code: 2468. Press:  The next digit flashes.</li> </ol>

### 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.