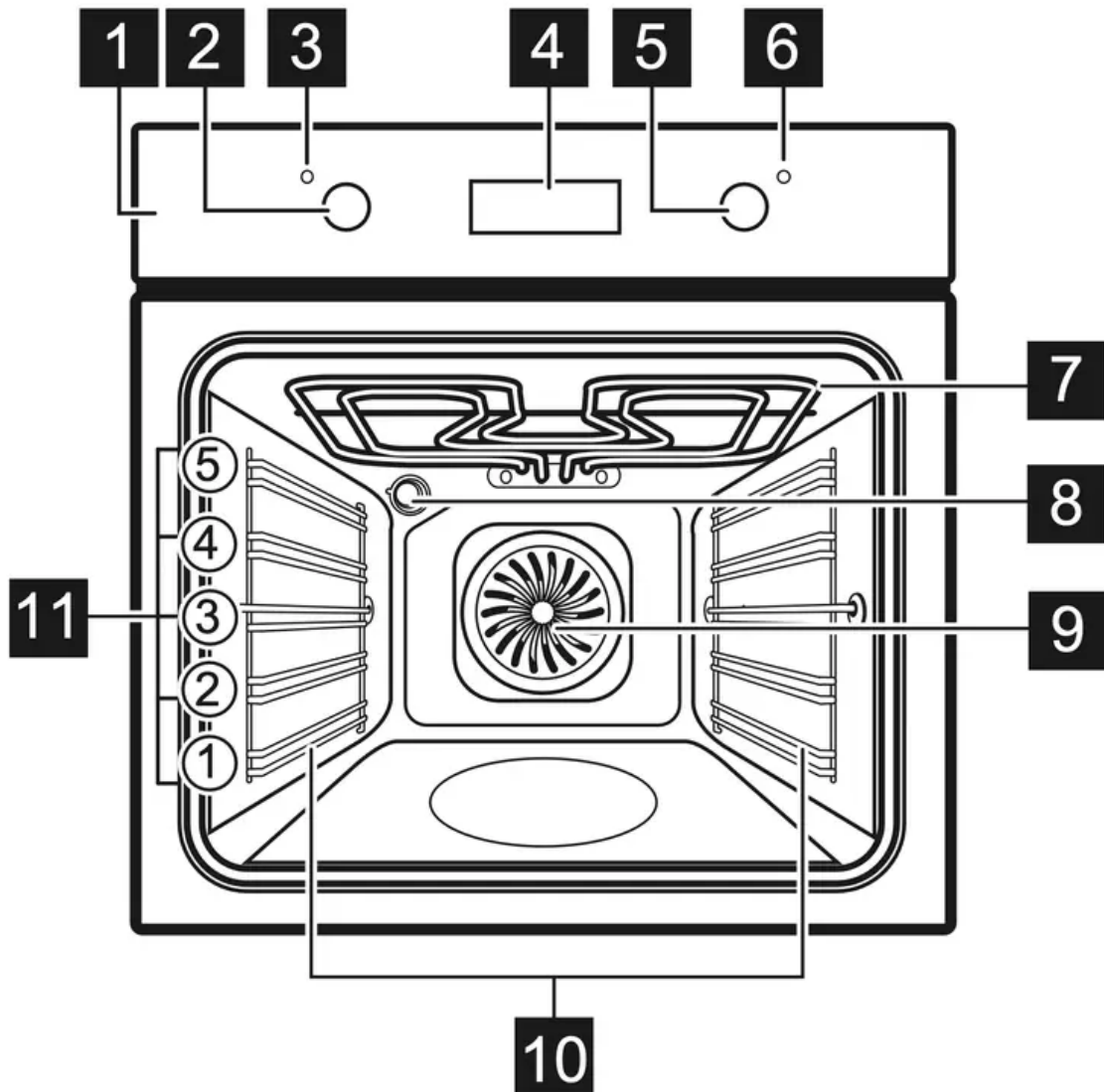


PRODUCT DESCRIPTION

GENERAL OVERVIEW



1. Control panel
2. Knob for the heating functions
3. Power lamp / symbol
4. Display
5. Control knob (for the temperature)
6. Temperature indicator / symbol
7. Heating element
8. Lamp

- 9. Fan
- 10. Shelf support, removable
- 11. Shelf positions

ACCESSORIES

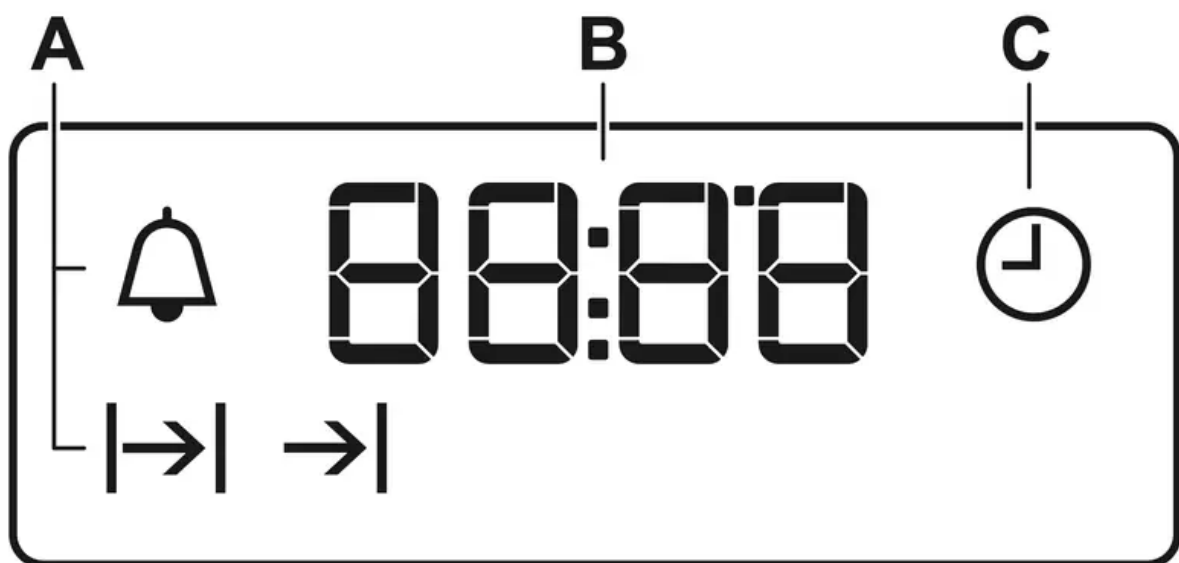
- **Wire shelf**
For cookware, cake tins, roasts.
- **Grill- / Roasting pan**
To bake and roast or as pan to collect fat.
- **Trivet**

CONTROL PANEL

BUTTONS

Sensor field / Button	Function	Description
—	MINUS	To set the time.
🕒	CLOCK	To set a clock function.
+	PLUS	To set the time.

DISPLAY



- A. Clock functions
- B. Timer
- C. Clock function

DAILY USE

WARNING! Refer to Safety chapters.

RETRACTABLE KNOBS

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



SETTING A HEATING FUNCTION




1. Turn the knob for the heating functions to select a heating function.
2. Turn the control knob to select the temperature.
The lamp turns on when the oven operates.
3. To turn off the oven, turn the knob for the heating functions to the off position.



OVEN FUNCTIONS

Oven func- tion	Application
<p style="font-size: 2em; margin: 0;">0</p> <p style="margin: 0;">Off posi- tion</p>	<p style="margin: 0;">The oven is off.</p>









Oven function	Application
 <p data-bbox="280 624 528 741">Fan Cooking</p>	<p data-bbox="635 472 1369 763">To roast or roast and bake food with the same cooking temperature on more than one shelf position, without flavour transference.</p>
 <p data-bbox="290 974 518 1090">Moist Fan Baking</p>	<p data-bbox="635 822 1369 2085">This function is designed to save energy during cooking. For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking. The oven door should be closed during cooking so that the function is not interrupted and to ensure that the oven operates with the highest energy efficiency possible. When you use this function, the temperature in the cavity may differ from the set temperature. The heating power may be reduced. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving. This function was used to comply with the energy efficiency class according to EN 60350-1.</p>

Oven function	Application
 <p data-bbox="320 624 491 734">Bottom Heat</p>	<p data-bbox="639 468 1353 584">To bake cakes with crispy bottom and to preserve food.</p>
 <p data-bbox="357 947 454 994">Grill</p>	<p data-bbox="639 792 1294 902">To grill flat food and to toast bread.</p>
 <p data-bbox="288 1207 523 1317">Fast Grilling</p>	<p data-bbox="639 1050 1362 1160">To grill flat food in large quantities and to toast bread.</p>

Oven function	Application
 <p>Pizza Function</p>	To bake pizza. To make intensive browning and a crispy bottom.
 <p>Conventional Cooking</p>	To bake and roast food on one shelf position.


CLOCK FUNCTIONS

CLOCK FUNCTIONS TABLE

Clock function		Application
	TIME OF DAY	To set, change or check the time of day.
	DURATION	To set how long the appliance operates.
	END	To set when the appliance deactivates.
 	TIME DELAY	To combine DURATION and END function.
	MINUTE MINDER	To set countdown time. This function has no effect on the operation of the appliance. You can set the MINUTE MINDER at any time, also when the appliance is off.

SETTING THE TIME. CHANGING THE TIME

You must set the time before you operate the oven.

The  flashes when you connect the appliance to the electrical supply, when there was a power cut or when the timer is not set.



Press + the - or to set the correct time.

After approximately five seconds, the flashing stops and the display shows the time of day you set.


To change the time of day press  again and again until  starts to flash.


SETTING THE DURATION

1. Set an oven function and temperature.

2. Press  again and again until  starts to flash.

3. Press + the - or to set DURATION time.

The display shows .



4. When the time ends,  flashes and an acoustic signal sounds. The appliance deactivates automatically.

5. Press any button to stop the acoustic signal.


6. Turn the knob for the oven functions and the knob for the temperature to the off position.


SETTING THE END

1. Set an oven function and temperature.

2. Press  again and again until  starts to flash.

3. Press + or - to set the time.

The display shows .



4. When the time ends,  flashes and an acoustic signal sounds. The appliance deactivates automatically.

5. Press any button to stop the signal.

6. Turn the knob for the oven functions and the knob for the temperature to the off position.

SETTING THE TIME DELAY

1. Set an oven function and temperature.

2. Press  again and again until  starts to flash.

3. Press + the - or to set DURATION time.

4. Press .

5. Press + or - to set the time for END.



6. Press  to confirm.

Appliance turns on automatically later on, works for the set DURATION time and stops at the set END time. At the set time an acoustic signal sounds.

7. The appliance deactivates automatically. Press any button to stop the signal.

8. Turn the knob for the oven functions and the knob for the temperature to the off position.

SETTING THE MINUTE MINDER


1. Press  again and again until  starts to flash.

2. Press + or - to set the necessary time. The Minute Minder starts automatically after 5 seconds.

3. When the set time ends, an acoustic signal sounds. Press any button to stop the acoustic signal.

4. Turn the knob for the oven functions and the knob for the temperature to the off position.

CANCELLING THE CLOCK FUNCTIONS

1. Press the  again and again until the necessary function indicator starts to flash.

2. Press and hold .

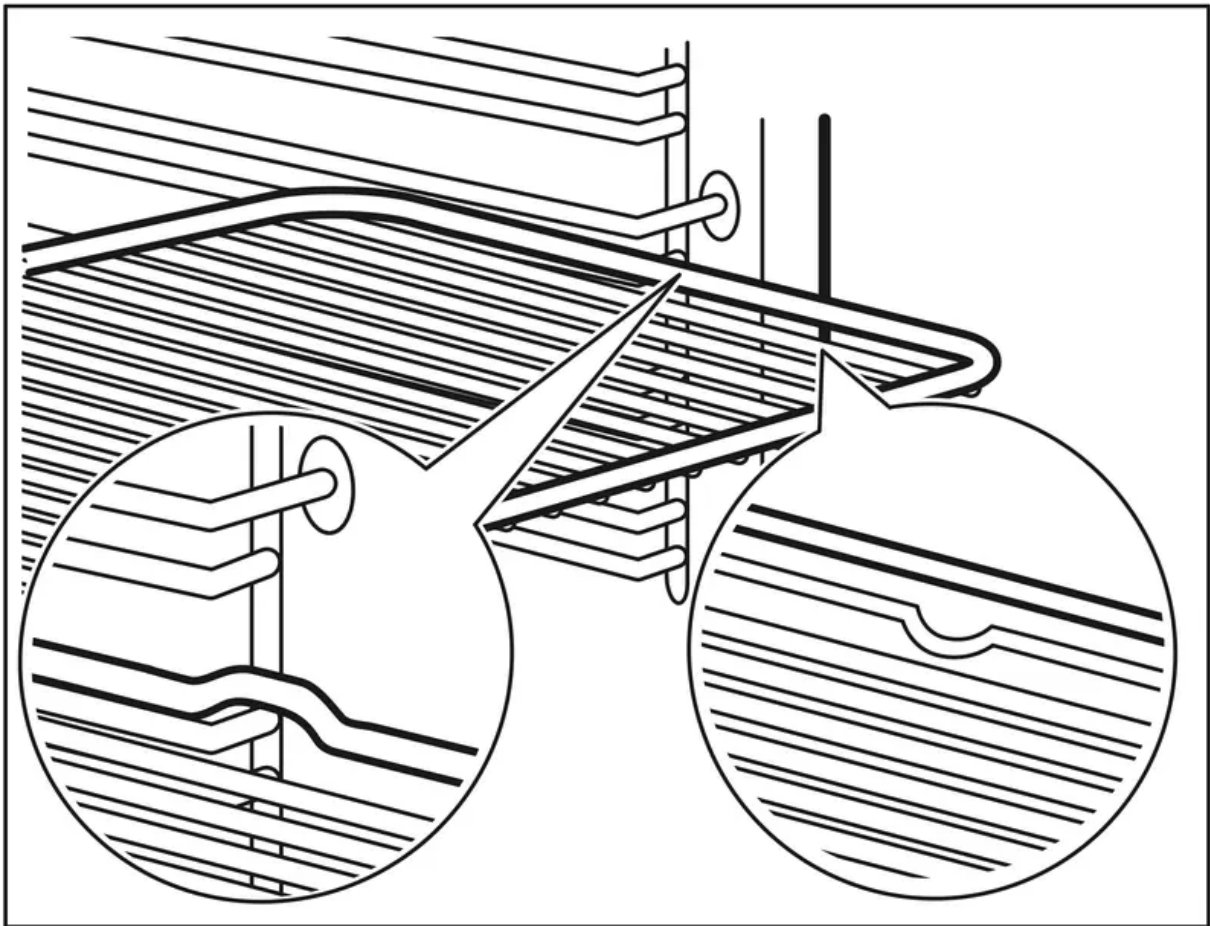
The clock function goes out after some seconds.

USING THE ACCESSORIES

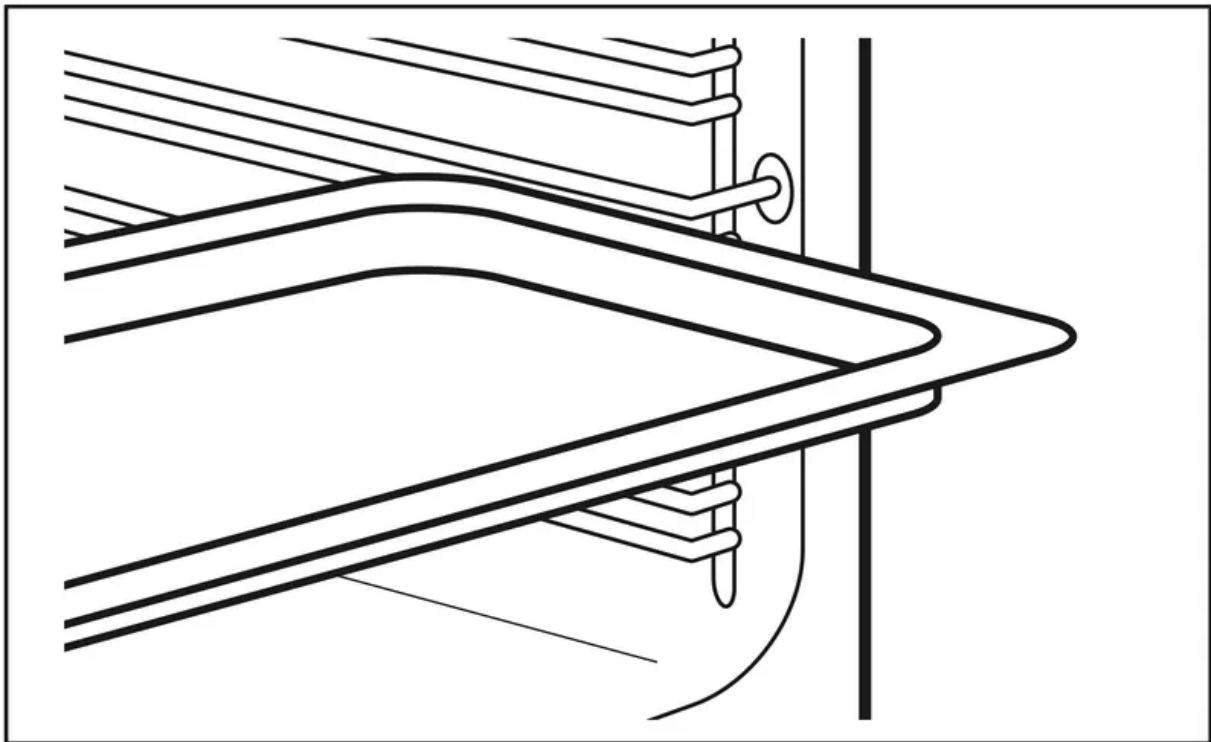
WARNING! Refer to Safety chapters.

INSERTING THE ACCESSORIES

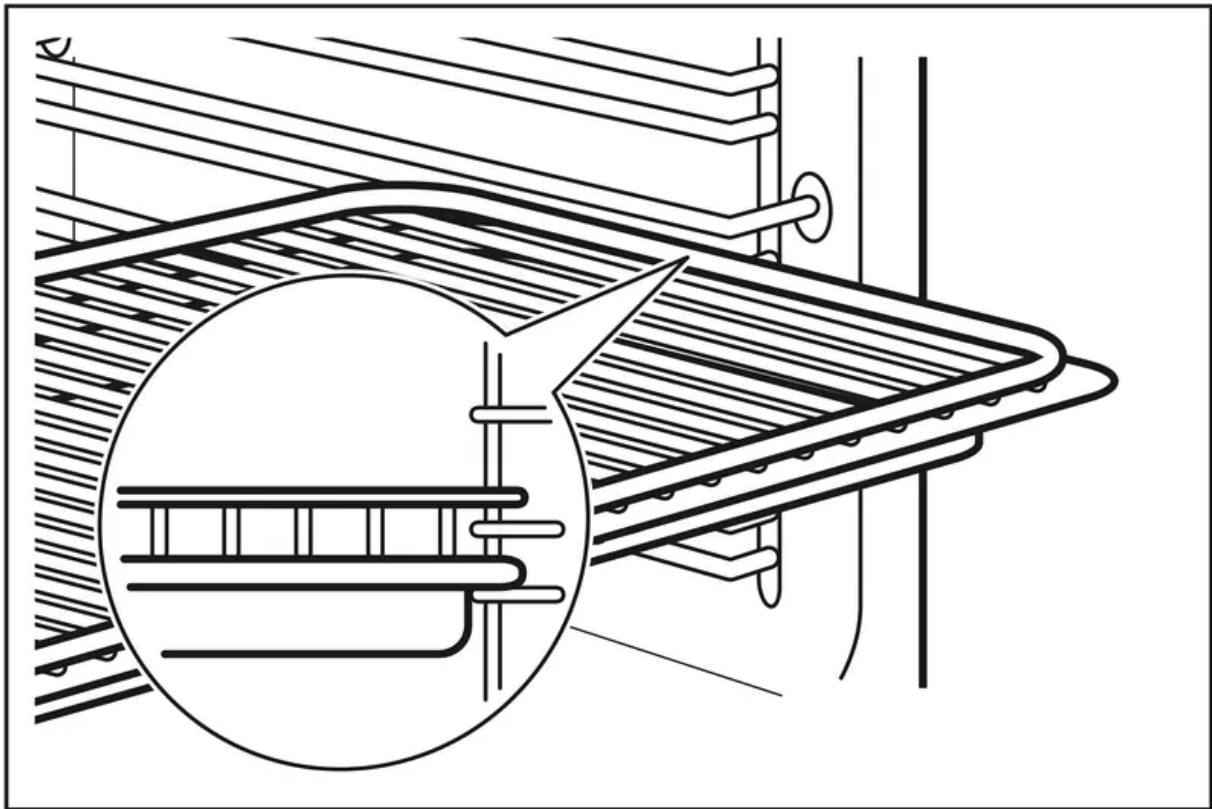
Wire shelf: Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



Deep pan: Push the deep pan between the guide bars of the shelf support.



Wire shelf and deep pan together: Push the deep pan between the guide bars of the shelf support and the wire shelf on the guide bars above.



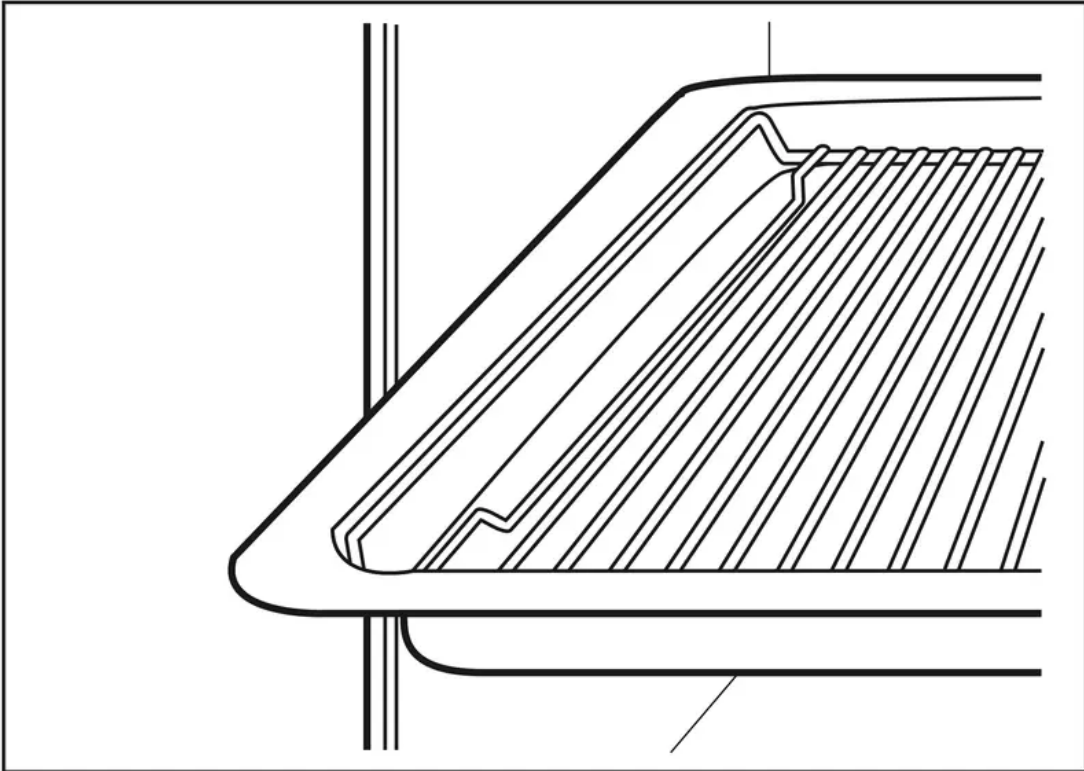
Important: Small indentation at the top increase safety. The indentations are also antitip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

TRIVET AND GRILL- / ROASTING PAN

WARNING! Be careful when you remove the accessories from a hot oven. There is a risk of burns.

You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

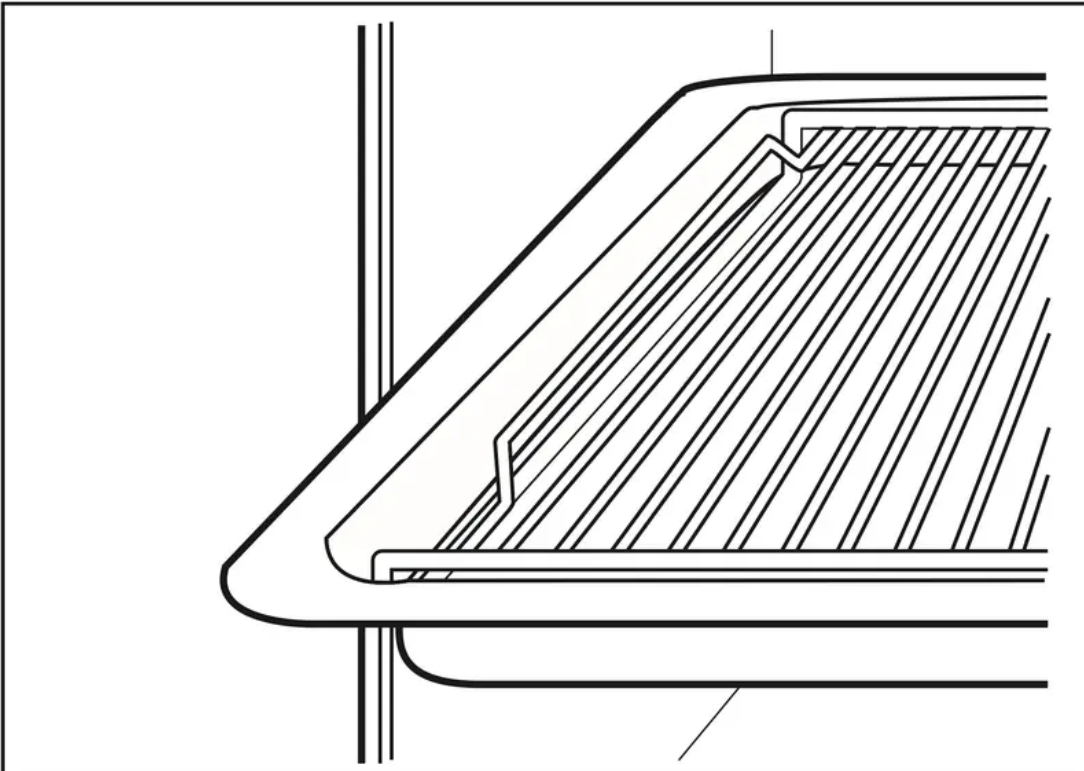
1. Put the trivet into the deep pan so that the supports of the wire shelf point up.



2. Put the deep pan into the oven on the necessary shelf position.

You can use the trivet to grill flat dishes in large quantities and to toast.

1. Put the trivet into the deep pan so that the supports of the wire shelf point down.



2. Put the deep pan into the oven on the necessary shelf position.

ADDITIONAL FUNCTIONS

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

WARNING! Refer to Safety chapters.

Caution: The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

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 $\frac{3}{4}$ 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



	Conventional Cooking		Fan Cooking		 (min)	
	 (°C)		 (°C)			
Whisked recipes	170	2	160	3	45 - 60	Cake mould
Shortbread dough	170	2	160	3	20 - 30	Cake mould
Buttermilk cheesecake	170	1	160	1	70 - 80	Cake mould, Ø 26 cm
Strudel	175	3	150	2	60 - 80	Baking tray
Jam tart	170	2	165	2	30 - 40	Baking tray
Christmas cake, preheat the empty oven	160	2	150	2	90 - 120	Cake mould, Ø 20 cm


CAKES

	Conventional Cooking		Fan Cooking		 (min)	
	 (°C)		 (°C)			
Plum cake, preheat the empty oven	175	1	160	2	50 - 60	Bread tin
Biscuits	140	3	140 - 150	3	30 - 35	Baking tray
Biscuits, two levels	-	-	140 - 150	2 and 4	35 - 40	Baking tray
Biscuits, three levels	120	3	120	3	80 - 100	Baking tray
Meringues	190	3	180	3	15 - 20	Baking tray
Buns, preheat the empty oven	190	3	170	3	25 - 35	Baking tray
Eclairs, one level	180	2	170	2	45 - 70	Baking tray
Eclairs, two levels	160	1	150	2	110 - 120	Baking tray
Plate tarts	170	1	160	1	50 - 60	Baking tray
Rich fruit cake	190	3	190	3	12 - 20	Baking tray
Victoria sandwich	190	3	170	3	25 - 35	Baking tray



BREAD AND PIZZA







	Conventional Cooking		Fan Cooking			
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	230 - 250	1	230 - 250	1	10 - 20	Baking tray
Pizza	200	3	190	3	10 - 20	Baking tray / Deep pan
Scones	200	3	190	3	10 - 20	Baking tray









FLANS

	Conventional Cooking		Fan Cooking		
Pasta flan, pre- heating is not need- ed	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








FLANS

	Conventional Cooking		Fan Cooking		 (min)
	 (°C)		 (°C)		
Lasagne	180 - 190	2	180 - 190	2	25 - 40
Cannelloni	180 - 190	2	180 - 190	2	25 - 40








MEAT

	Conventional Cooking		Fan Cooking		 (min)
	 (°C)		 (°C)		
Beef	200	2	190	2	50 - 70
Pork	180	2	180	2	90 - 120
Veal	190	2	175	2	90 - 120
English roast beef, rare	210	2	200	2	50 - 60
English roast beef, medium	210	2	200	2	60 - 70
English roast beef, well done	210	2	200	2	70 - 75


MEAT

	Conventional Cooking		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


FISH

	Conventional Cooking		Fan Cooking		 (min)
	 (°C)		 (°C)		
Trout / Sea bream, 3 - 4 fish	190	2	175	2	40 - 55
Tuna / Salmon, 4 - 6 fillets	190	2	175	2	35 - 60





GRILL

Preheat the empty oven.

Use the fourth shelf position.

Grill with the maximum temperature setting.



	 (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

DEHYDRATING - 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.





VEGETABLES



	 (°C)	 (h)
Beans	60 - 70	6 - 8
Peppers	60 - 70	5 - 6
Vegetables for soup	60 - 70	5 - 6
Mushrooms	50 - 60	6 - 8
Herbs	40 - 50	2 - 3

Set the temperature to 60 - 70 °C.

 **FRUIT**




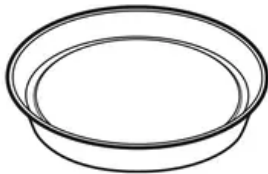
	 (h)
Plums	8 - 10
Apricots	8 - 10
Apple slices	6 - 8

 **FRUIT**

	 (h)
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.








			
Pizza pan	Baking dish	Ramekins	Flan base tin
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, 12 pieces	baking tray or dripping pan	175	3	40 - 50
Rolls, 9 pieces	baking tray or dripping pan	180	2	35 - 45
Pizza, frozen, 0.35 kg	wire shelf	180	2	45 - 55
Swiss roll	baking tray or dripping pan	170	2	30 - 40
Brownie	baking tray or dripping pan	170	2	45 - 50

		 (°C)		 (min)
Soufflé, 6 pieces	ceramic ramekins on wire shelf	190	3	45 - 55
Sponge flan base	flan base tin on wire shelf	180	2	35 - 45
Victoria sandwich	baking dish on wire shelf	170	2	35 - 50
Poached fish, 0.3 kg	baking tray or dripping pan	180	2	35 - 45
Whole fish, 0.2 kg	baking tray or dripping pan	180	3	25 - 35
Fish fillet, 0.3 kg	pizza pan on wire shelf	170	3	30 - 40
Poached meat, 0.25 kg	baking tray or dripping pan	180	3	35 - 45
Shashlik, 0.5 kg	baking tray or dripping pan	180	3	40 - 50
Cookies, 16 pieces	baking tray or dripping pan	150	2	30 - 45
Macaroons, 20 pieces	baking tray or dripping pan	180	2	45 - 55
Muffins, 12 pieces	baking tray or dripping pan	170	2	30 - 40
Savory pastry, 16 pieces	baking tray or dripping pan	170	2	35 - 45
Short crust biscuits, 20 pieces	baking tray or dripping pan	150	2	40 - 50
Tartlets, 8 pieces	baking tray or dripping pan	170	2	30 - 40
Vegetables, poached, 0.4 kg	baking tray or dripping pan	180	2	35 - 45
Vegetarian omelette	pizza pan on wire shelf	180	3	35 - 45
Mediterranean vegetables, 0.7 kg	baking tray or dripping pan	180	4	35 - 45

				 (°C)	 (min)	
Small cakes, 20 per tray	Conventional Cooking	Baking tray	3	170	20 - 30	-
Small cakes, 20 per tray	/ Fan Cooking	Baking tray	3	150 - 160	20 - 35	-
Small cakes, 20 per tray	/ Fan Cooking	Baking tray	2 and 4	150 - 160	20 - 35	-
Apple pie, 2 tins Ø20 cm	Conventional Cooking	Wire shelf	2	180	70 - 90	-
Apple pie, 2 tins Ø20 cm	/ 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	/ Fan Cooking	Wire shelf	2	160	40 - 50	Preheat the oven for 10 minutes.
Sponge cake, cake mould Ø26 cm	/ Fan Cooking	Wire shelf	2 and 4	160	40 - 60	Preheat the oven for 10 minutes.
Short bread	/ Fan Cooking	Baking tray	3	140 - 150	20 - 40	-
Short bread	/ Fan Cooking	Baking tray	2 and 4	140 - 150	25 - 45	-
Short bread	Conventional Cooking	Baking tray	3	140 - 150	25 - 45	-

				 (°C)	 (min)	
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 cleaning agent.
To clean metal surfaces, use a dedicated cleaning agent.
Clean stubborn stains with a special oven cleaner.
Clean the oven cavity after each use. Fat accumulation or other food remains may cause fire. The risk is higher for the grill pan.
Moisture can condense in the oven or on the door glass panels. To decrease the condensation, operate the oven for 10 minutes before cooking. 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 cleaning agent. Do not clean the accessories in a dishwasher.
Do not clean the non-stick accessories using aggressive agents, sharp-edged objects or in a dishwasher

STAINLESS STEEL OR ALUMINIUM OVENS

Clean the oven door with a damp cloth or sponge only. Dry it with a soft cloth.

Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

CLEANING THE DOOR GASKET

Regularly do a check of the door gasket. The door gasket is around the frame of the oven cavity. Do not use the oven if the door gasket is damaged. Contact an Authorised Service Centre.

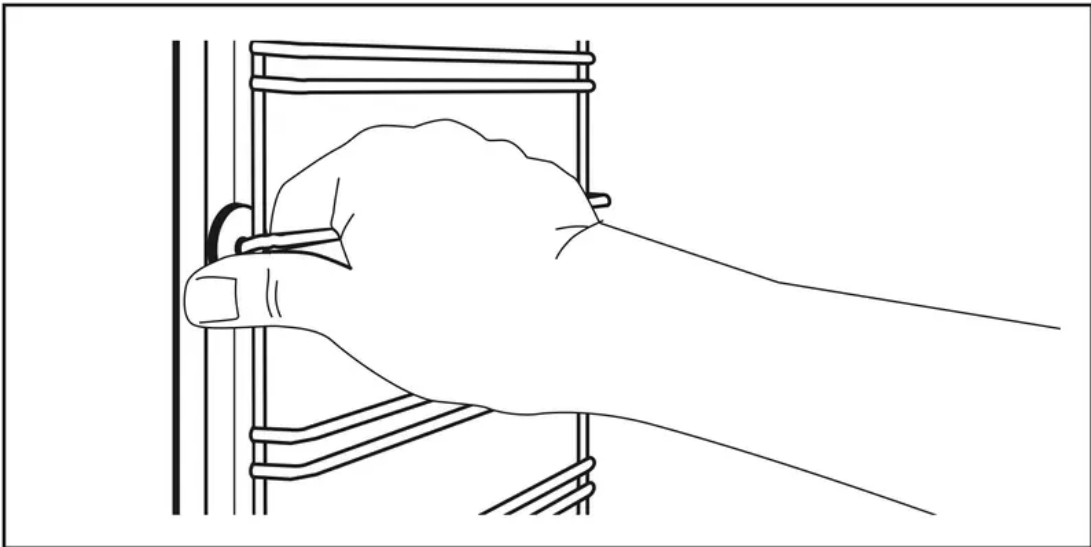
To clean the door gasket, refer to the general information about cleaning.

REMOVING THE SHELF SUPPORTS

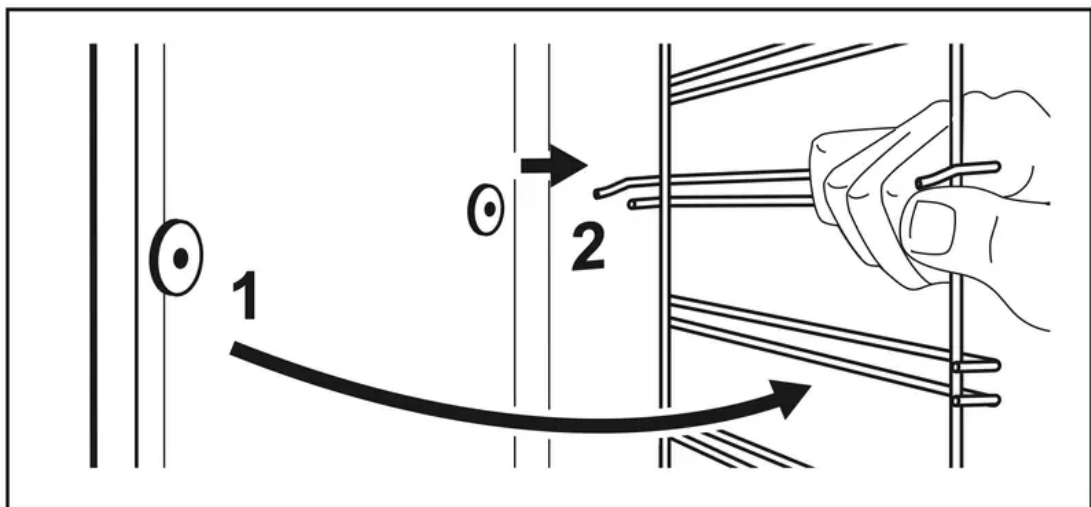
To clean the oven, remove the shelf supports.

CAUTION! Be careful when you remove the shelf supports.

1. Pull the front of the shelf support away from the side wall.



2. Pull the rear end of the shelf support away from the side wall and remove it.



Install the removed accessories in the opposite sequence.

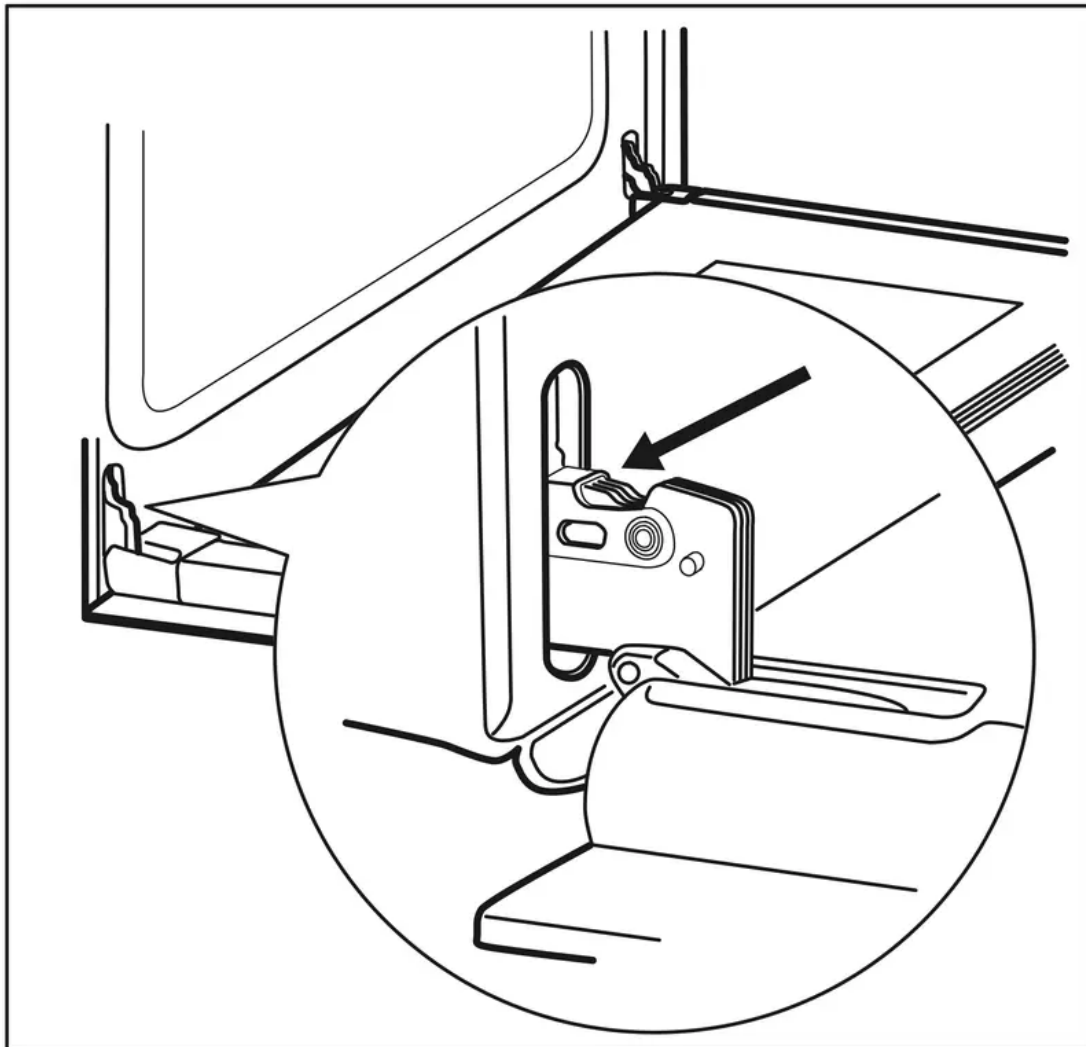
REMOVING AND INSTALLING DOOR

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

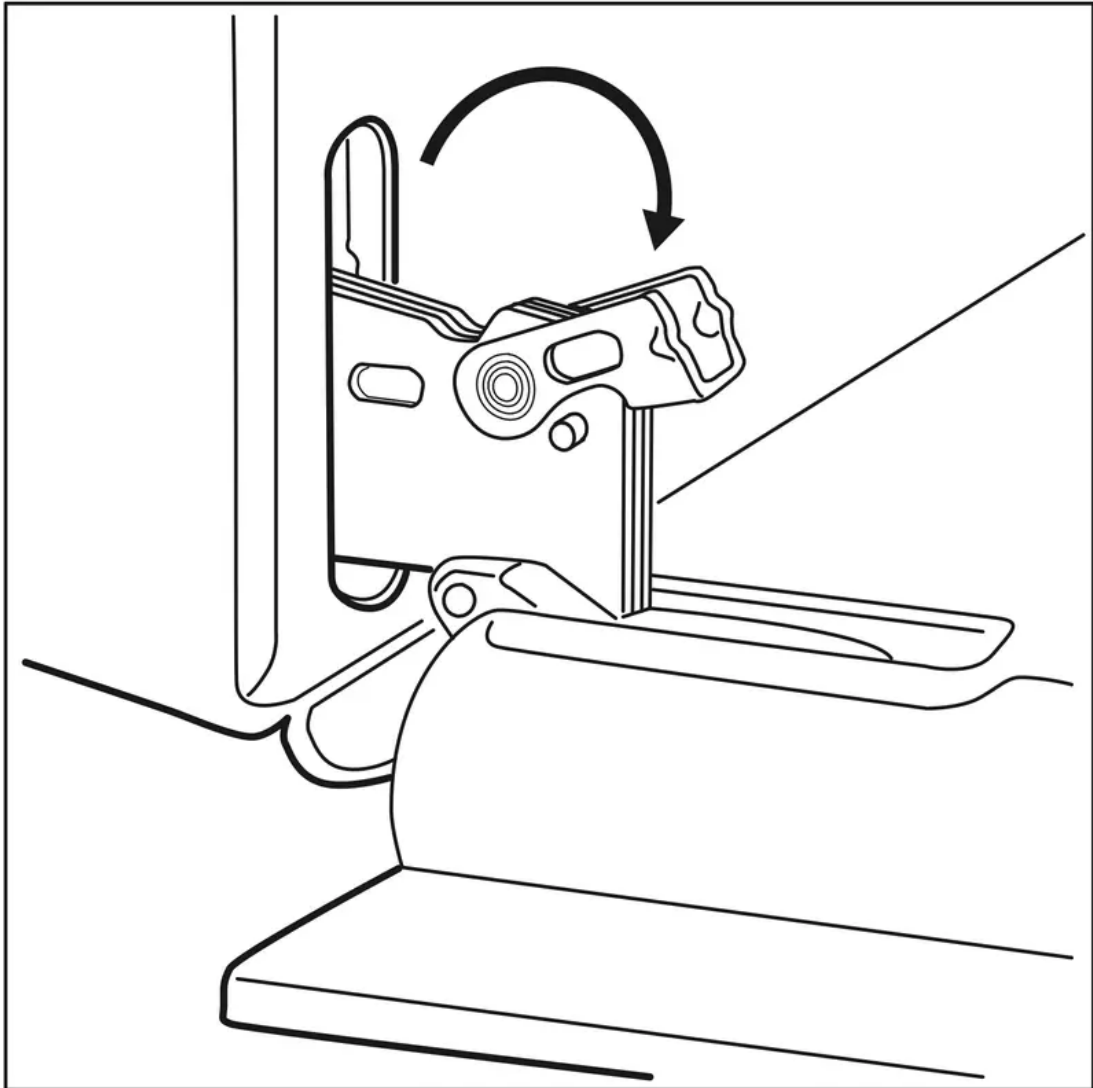
Important: The oven door may close if you try to remove the internal glass panel before you remove the oven door.

CAUTION! Do not use the oven without the internal glass panel.

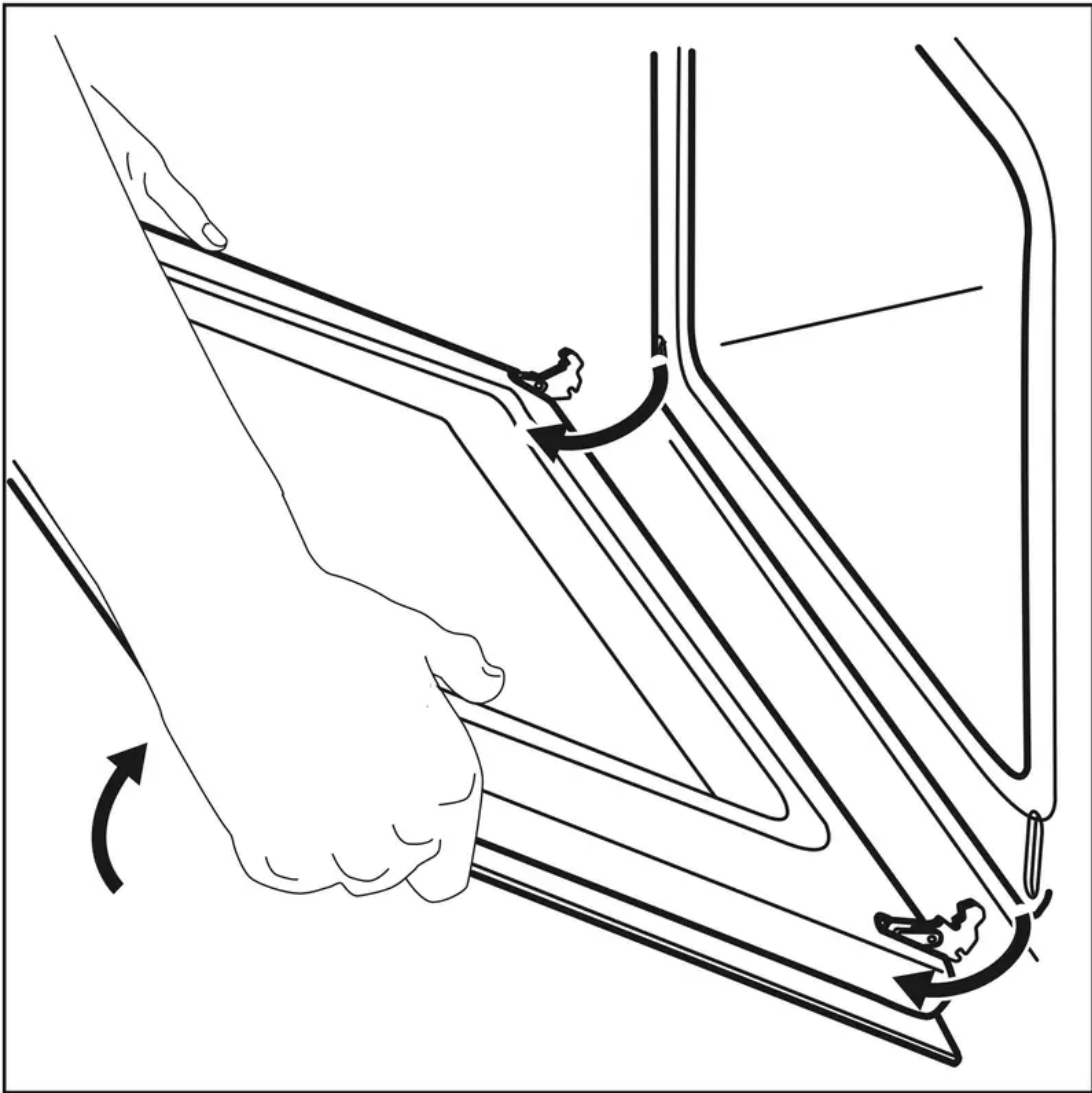
1. Open the door fully and hold both hinges.



2. Lift and turn the levers fully on both hinges.

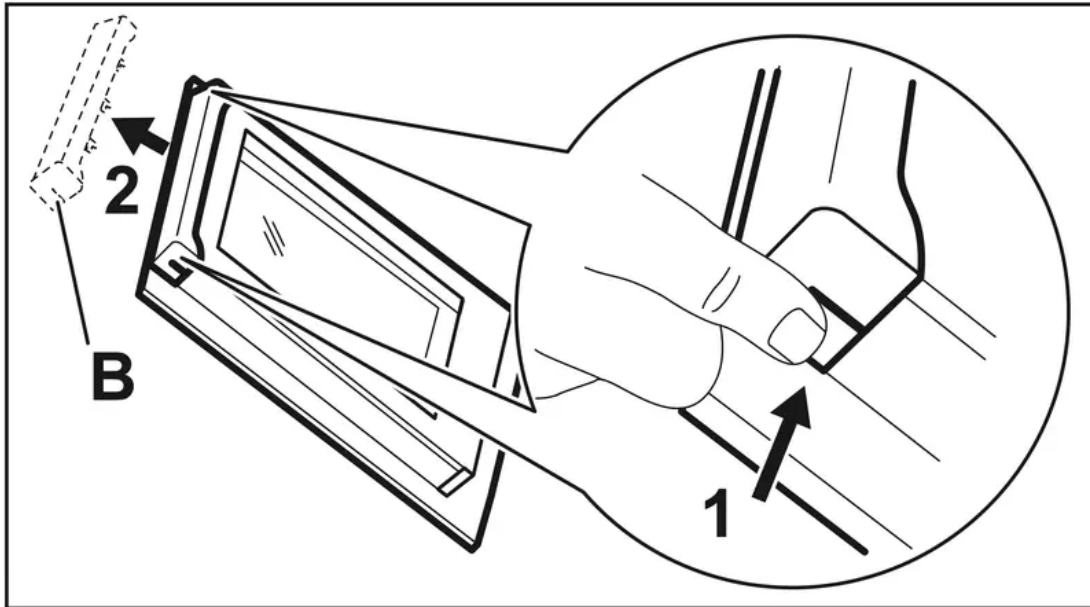


3. Close the oven door halfway to the first opening position. Then lift and pull forward and remove the door from its seat.

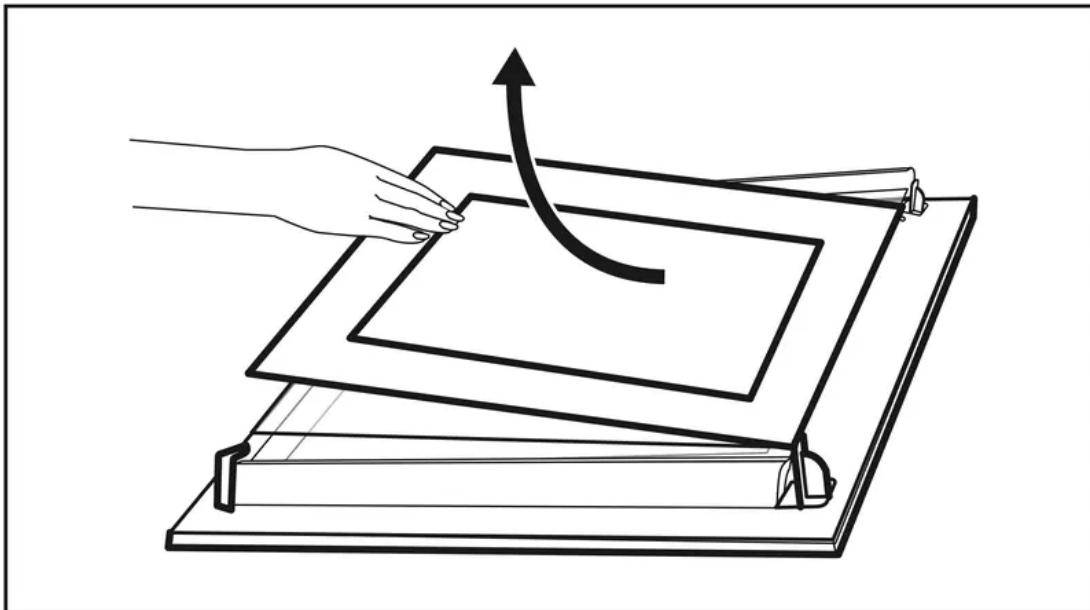


4. Put the door on a soft cloth on a stable surface.

5. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



6. Pull the door trim to the front to remove it.
7. Hold the door glass panel by its top edge and carefully pull it out. Make sure the glass slides out of the supports completely.

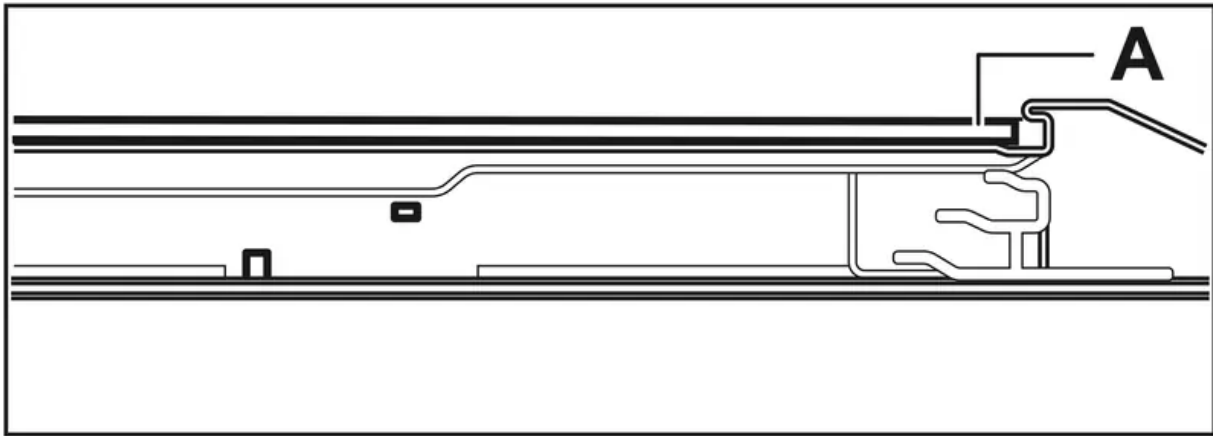


8. Clean the glass panels with water and soap.
Dry the glass panels carefully. Do not clean the glass panels in the dishwasher.

When the cleaning is completed, install the glass panel and the oven door.

The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame on the screenprinting zones is not rough when you touch it. When installed correctly the door trim clicks.

Make sure that you install the internal glass panel in the seats correctly.



REPLACING THE LAMP

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

1. Turn off the oven.
Wait until the oven is cooled down.
2. Disconnect the oven from the mains.
3. Put a cloth on the bottom of the cavity.

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

The back lamp

1. Turn the lamp glass cover to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

TROUBLESHOOTING

WARNING! Refer to Safety chapters.

WHAT TO DO IF...

Problem	Possible cause	Remedy
The oven does not heatup.	The oven is deactivated.	Activate the oven.
The oven does not heatup.	The clock is not set.	Set the clock.
The oven does not heatup.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heatup.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The display shows "12.00".	There was a power cut.	Reset the clock.

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.