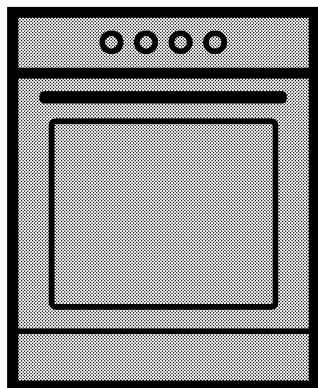


Oven

User manual



BFC62IMB1

EN

285.3043.56/R.AA/24.08.2017

Please read this user manual first!

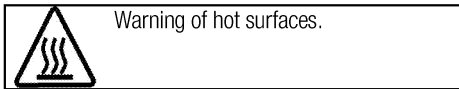
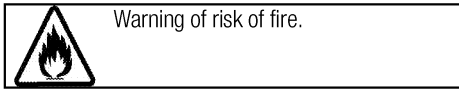
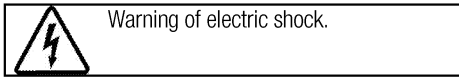
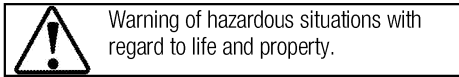
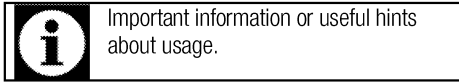
Dear Customer,

Thank you for purchasing this Beko 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:



Arçelik A.Ş.
Karaağaç caddesi No:2-6
34445 Sütlüce/İstanbul/TURKEY
Made in TURKEY



This product was manufactured using the latest technology in environmentally friendly conditions.

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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

- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instruction concerning use of the appliance by a responsible person for their safety.
- Young children should be supervised to ensure that they do not play with the appliance.
- 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.
- Never place the product on a carpet-covered floor. Otherwise, lack of airflow beneath the product will cause electrical parts to overheat. This will cause problems with your product.
- Installation and repair procedures must always be performed by

Authorised Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons which may also void the warranty. Before installation, 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 Authorised 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.

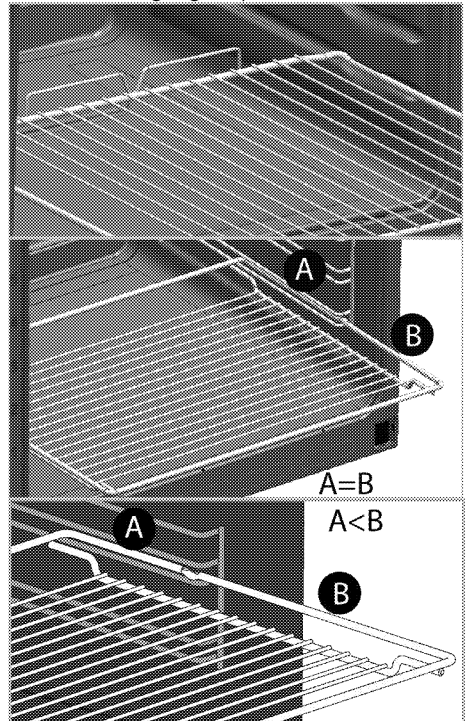
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
 - The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
 - If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
 - Only use the connection cable specified in the “Technical specifications”.
 - 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.
 - If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.
 - 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 authorised 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**
- **WARNING:** 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 appliances 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 glass door since they can scratch the surface, which may result in shattering of the glass.
- Do not use a steam cleaner to clean this appliance.
- (Varies depending on the product model.)

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.

- WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- The appliance must not be installed behind a decorative door
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.
- If this appliance is installed on a base, measures must be taken to prevent the appliance from slipping from the base.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- CAUTION: The cooking process has to be supervised. A short

term cooking process has to be supervised continuously.

- Danger of fire : Do not store items on the cooking surfaces.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- In case of hotplate glass breakage : Immediately shut off all burners and any electrical heating element and isolate the appliance from the power supply. Do not touch the appliance surface. Do not use the appliance.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.
- The appliance is not intended to be operated by means of external timer or separate remote control system.
- Vapour pressure that build up due to the moisture on the hob surface or at the bottom of the pot can cause the pot to move. Therefore, make sure that the oven surface and bottom of the pots are always dry.
- Hotplates are equipped with "Induction" technology. Your induction hob that provides both

time and money savings must be used with pots suitable for induction cooking; otherwise hotplates will not operate. See *General information about cooking, page 20*, selecting the pots.

- As induction hobs create a magnetic field, they may cause harmful impacts for people who use devices such as insulin pump or pacemaker.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

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.

Safety for children

- **WARNING:** Accessible parts will become hot when in use. To avoid burns young children should be kept away.
- **WARNING:** Accessible parts may become hot when the grill is in use. 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 operating 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.

Disposing of the old product

Compliance with the WEEE Directive and Disposing of the Waste Product:



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS Directive:

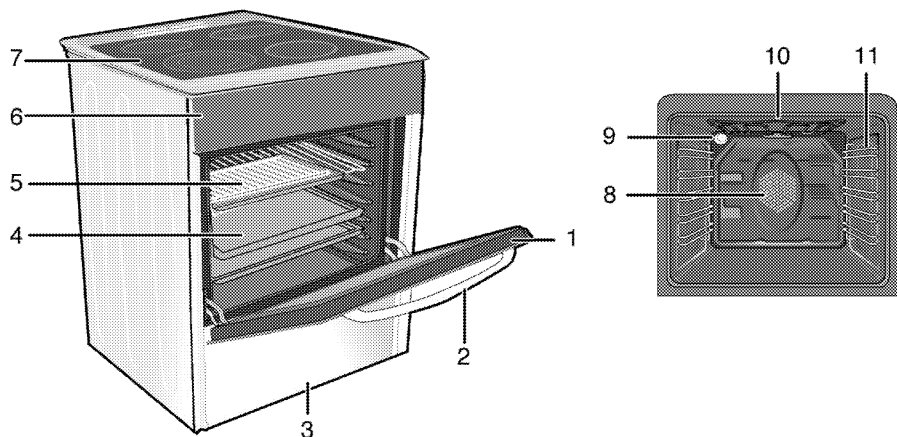
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

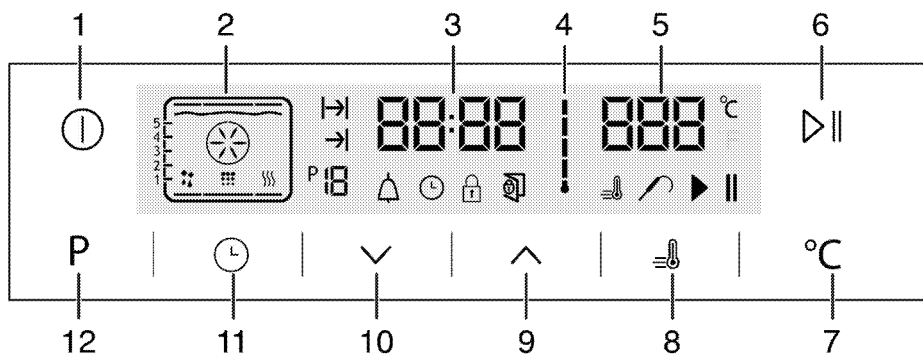
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

2 General information

Overview



- | | | | |
|---|---------------|----|--------------------------------|
| 1 | Front door | 7 | Burner plate |
| 2 | Handle | 8 | Fan motor (behind steel plate) |
| 3 | Bottom drawer | 9 | Lamp |
| 4 | Tray | 10 | Grill heating element |
| 5 | Wire shelf | 11 | Shelf positions |
| 6 | Control panel | | |



- | | | | |
|---|-------------------------------|----|------------------------------------|
| 1 | ON/OFF key | 7 | Temperature setting key |
| 2 | Function display | 8 | Booster symbol (rapid pre-heating) |
| 3 | Current time indicator field | 9 | Plus key |
| 4 | Oven Inner Temperature symbol | 10 | Minus key |
| 5 | Temperature indicator field | 11 | Adjustment key |
| 6 | Start/stop cooking key | 12 | Return Key to function display |

Package contents

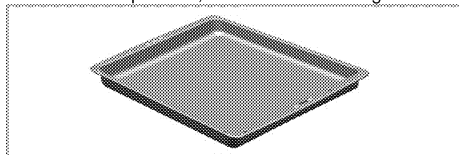


Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

1. **User manual**

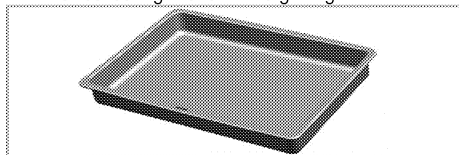
2. **Oven tray**

Used for pastries, frozen foods and big roasts.



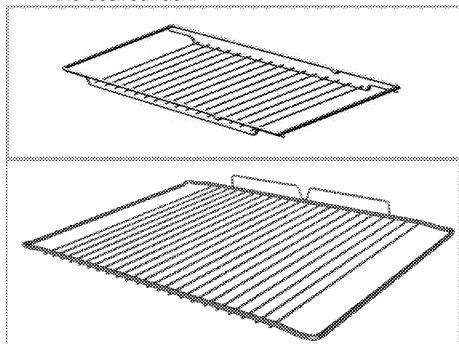
3. **Deep tray**

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



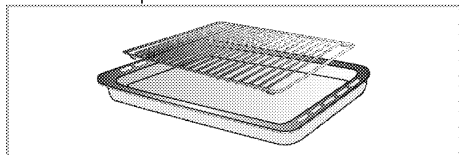
4. **Wire Shelf**

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



5. **Small wire shelf**

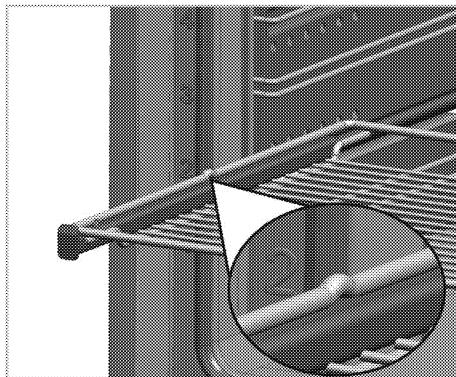
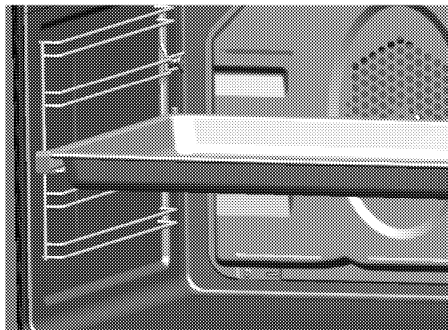
It is placed into the tray (if supplied) in order to collect the dripping fat while grilling so that the oven is kept clean.



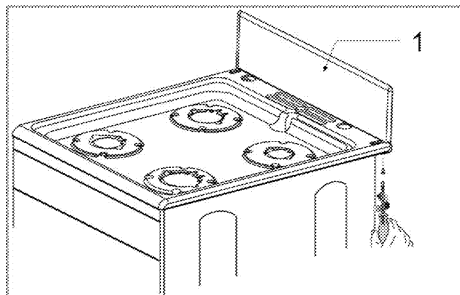
6. **Placing the wire shelf and tray onto the telescopic racks properly**
(This feature is optional. It may not exist on your product.)

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.

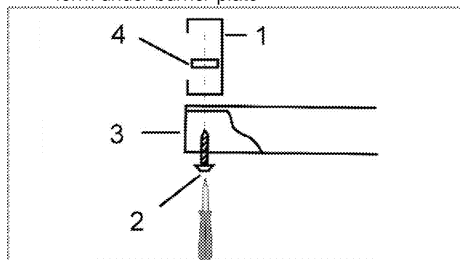


7. Splash back assembly



1 Splashback

Please take splashback and package of screws, nuts, fillers form warmer drawer
Place splashback according to the drawing,
place nut inside splashback on to the hole, screw
the splashback to the burner's plate with screw
form under burner plate



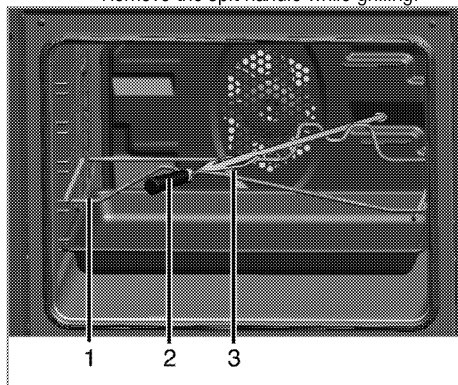
1 Splashback
2 Screw
3 Burner plate
4 Nut

If you don't want to install splashback on to your cooker, you can place fillers to the holes.
Do not overtighten the screws as damage to the hob or splashback could occur.

8. Rotisserie chicken

Used to grill meat, poultry and fish evenly from all sides.

- Fix the food to be grilled to the turn spit with the forks.
- Place the turn spit frame into the oven by aligning it with the turn spit driver.
- Insert the sharp edge of the turn spit into the turn spit driver and place the turn spit onto the turn spit frame.
- Remove the spit handle while grilling.



1 Turn spit frame
2 Plastic handle *
3 Fork
* (Varies depending on the product model.)

Technical specifications

GENERAL	
External dimensions (height / width / depth)	896 mm/593 mm/605 mm
Voltage / frequency	220-240 V~ 50 Hz
Total power consumption	10.3 kW
Fuse	40 A
Cable type / section	min.H05VV-FG 3 x 6mm ²
HOB	
Burners	
Rear left	Induction cooking plate
Dimension	200 mm
Power	2300/3000 W
Front left	Induction cooking plate
Dimension	160mm
Power	1400 W
Front right	Induction cooking plate
Dimension	160mm
Power	1400 W
Rear right	Induction cooking plate
Dimension	200 mm
Power	2300/3000 W
OVEN/GRILL	
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.



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

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised 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:

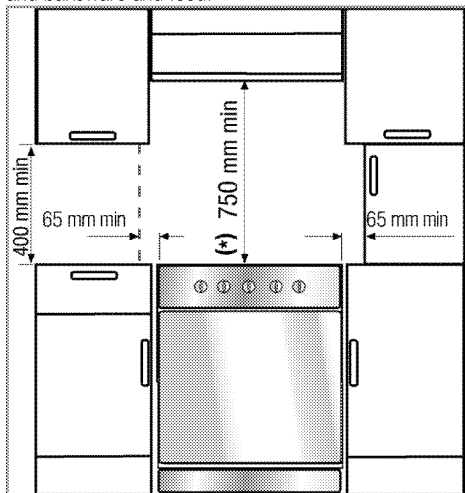
Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.

Damaged products cause risks for your safety.

Before installation

To ensure that critical air gaps are maintained under the appliance, we recommend that this appliance is mounted on a solid base and that the feet do not sink into any carpet or soft flooring.

The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.



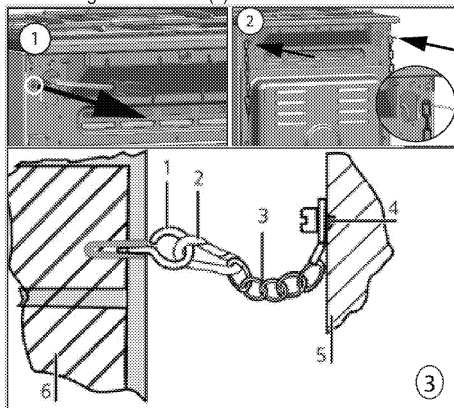
- It can be used with cabinets on either side but in order to have a minimum distance of 400mm above hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.

- It can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer' instructions regarding installation height (min 650 mm).
- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

Safety chain

If your product has 2 safety chains;

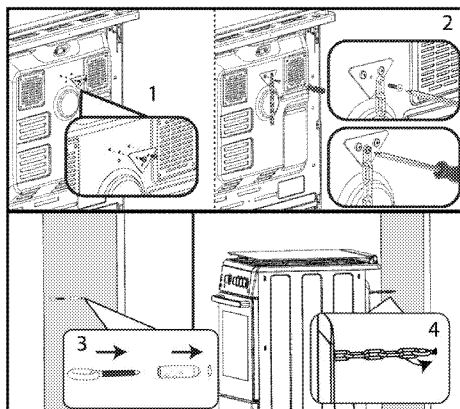
The appliance must be secured against overbalancing by using the supplied two safety chains on your oven. Fasten hook (1) by using a proper peg to the kitchen wall (6) and connect safety chain (3) to the hook via the locking mechanism (2).



- 1 Stability hook
- 2 Locking mechanism
- 3 Safety chain (supplied and mounted to oven)
- 4 Firmly fix chain to cooker rear
- 5 Rear of cooker
- 6 Kitchen wall

If your product has 1 safety chain;

The appliance must be secured against overbalancing by using the supplied one safety chain on your oven. Follow below steps in the picture to secure the safety chain to your product.



i Stability chain to be as short as practicable to avoid oven tilting forward and diagonal to avoid oven side tilting.

Cooker stability chain for cookers is not designed with bracket engagement slot.

Installation and connection

Product can only be installed and connected in accordance with the statutory installation rules.

i Do not install the product next to refrigerators or freezers. The heat emitted by the product will increase the energy consumption of cooling appliances.

- Carry the product with at least two persons.
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.

i Do not use the door and/or handle to carry or move the product. The door, handle or hinges get damaged.

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. The manufacturer 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 a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the lower cover is opened or it is located at the rear wall of the unit depending on the unit type.

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!

Connecting the power cable

1. **If a power cable is not supplied together with your product**, a power cable that you would select from the table (*Technical specifications, page 13*) in accordance with the electrical installation at your home must be connected to your product by following the instructions in cable diagram.

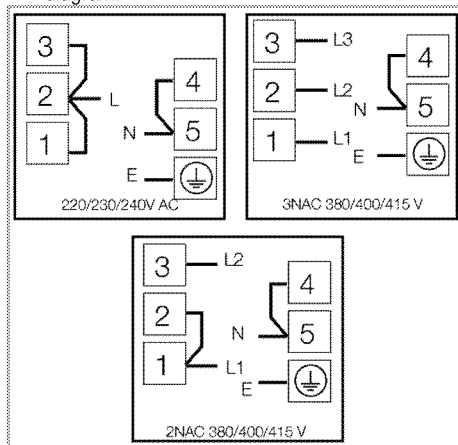
If it is not possible to disconnect all poles in the supply power, a disconnection unit with at least 3 mm contact clearance (fuses, line safety switches, contactors) must be connected and all the poles of this disconnection unit must be adjacent to (not above) the product in accordance with IEE directives. Failure to obey this instruction may cause operational problems and invalidate the product warranty.



Additional protection by a residual current circuit breaker is recommended.

2. Open the terminal block cover with a screwdriver.
3. Insert the power cable through the cable clamp below the terminal and secure it to the main body with the integrated screw on cable clamping component.

4. Connect the cables according to the supplied diagram.



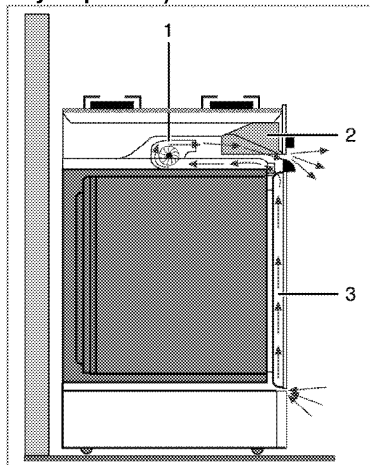
5. After completing the wire connections, close the terminal block cover.
6. Route the power cable so that it will not contact the product and get squeezed between the product and the wall.



Power cable must not be longer than 2m because of safety reasons.

- If this cooking range is to be connected to a new or upgraded electrical installation, then it must be connected by a supply cord fitted with:
 - An appropriate rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that supplies this cooker
 - An appropriate rated installation male connector that is compatible with the installation female connector fitted to the final sub-circuit in the fixed wiring that supplies the cooker
- Push the product towards the kitchen wall.
- **Adjusting the feet of oven**
Vibrations during use may cause cooking vessels to move. This dangerous situation can be avoided if the product is level and balanced. For your own safety please ensure the product is level by adjusting the four feet at the bottom by turning left or right and align level with the work top.

For products with cooling fan (It may not exist on your product.)



- 1 Cooling fan
- 2 Control panel
- 3 Door

The cooling fan cools both the control panel and the front of the appliance.



Cooling fan continues to run for up to 20-30 minutes (approx.) even after the oven is turned off.

Final check

1. Reconnect the product to the mains.
2. Check electrical functions.

Future Transportation

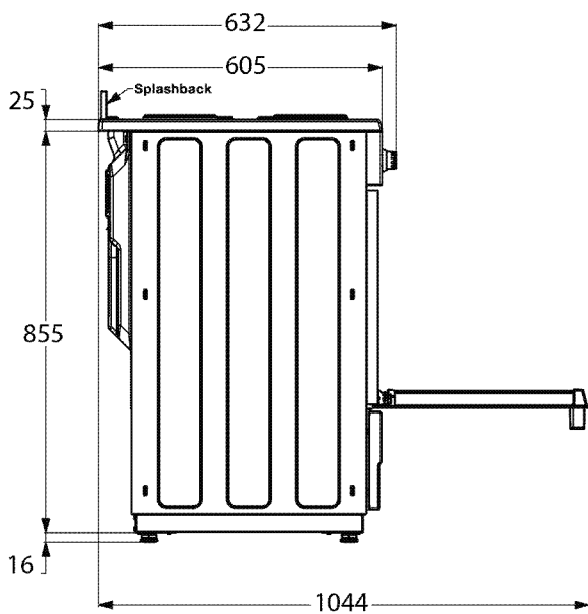
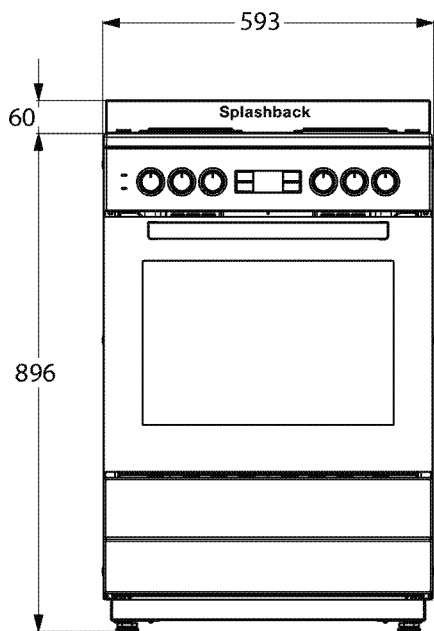
- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, 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.



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



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



(values in mm)

4 Preparation

Tips for saving energy

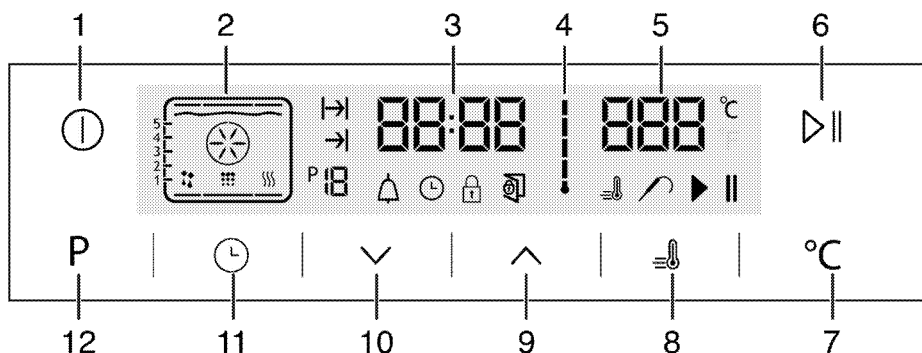
The following information will help you to use your appliance in an ecological way, and to save energy:

- 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.

- 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 1/3.
- Vessels and pots must be compatible with the cooking zones. Bottom of the vessels or pots must not be smaller than the hotplate.
- Keep the cooking zones and bottom of the pots clean. Dirt will decrease the heat conduction between the cooking zone and bottom of the pot.

Initial use

Time setting



1. ON/OFF key
2. Function display
3. Current time indicator field
4. Oven Inner Temperature symbol
5. Temperature indicator field
6. Start/stop cooking key
7. Temperature setting key
8. Booster symbol (rapid pre-heating)
9. Plus key
10. Minus key
11. Adjustment key
12. Return Key to function display

2. Confirm the setting by touching ⌚ symbol and wait for 4 seconds without touching any keys to confirm.

i If the current time is not set, time indicator will start increasing/moving up from **12:00**. ⌚ symbol will be activated to indicate that the current time has not been set. It will disappear as soon as the time is set.

1. At the initial operation of the oven ⌚ symbol lights up, touch ^ / v keys to set the hour.

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*, page 26.
5. Operate the oven for about 30 minutes.
6. Turn off your oven; See *How to operate the electric oven*, page 26

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 33.
4. Operate the grill about 30 minutes.
5. Turn off your grill; see *How to operate the grill*, page 33



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 use the hob

General information about cooking



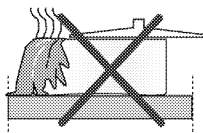
Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. **Never attempt to extinguish a possible fire with water!** When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to 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. Clean any melted such materials on the surface immediately. 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.

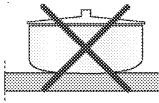
Saucepan selection

- Glass ceramic surface is heatproof and is not affected by big temperature differences.

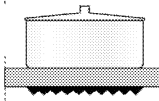
- Do not use the glass ceramic surface as a place of storage or as a cutting board.
- Use only the saucepans and pans with machined bottoms. Sharp edges create scratches on the surface.



Spills may damage the glass ceramic surface and cause fire.



Do not use vessels with concave or convex bottoms.



Use only the saucepans and pans with flat bottoms. They ensure easier heat transfer.

For induction hobs, use only vessels suitable for induction cooking.

Saucepan test

Use following methods to test whether your saucepan is compatible with the induction hob or not.

1. Your saucepan is compatible if its bottom holds magnet.
2. Your saucepan is compatible if "L" does not flash when you place your saucepan on cooking zone and start the hob.

You can use steel, teflon or aluminium saucepans with special magnetic bottom that contains labels or warnings indicating that the saucepan is compatible with induction cooking. Glass and ceramic vessels, pots and the stainless steel vessels with non-magnetic aluminium bottom should not be used.


Saucepan recognition-focusing system

In induction cooking, only the area covered by the vessel on the relevant cooking zone is energised. The vessel's bottom is recognised by the system and only this area is heated automatically. Cooking stops if the cooking vessel is lifted from the cooking zone during cooking. Selected cooking zone and "L" symbol flashes alternately.


Safe use

Do not select high heating levels when you will use a non-sticking (teflon) saucepan with no oil or with very little oil.

Do not put metal items such as forks, knives or saucepan covers onto your hob since they can get heated.
Never use aluminium foil for cooking. Never place food items wrapped with aluminium foil onto the cooking zone.

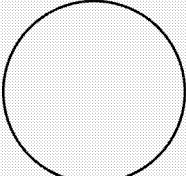
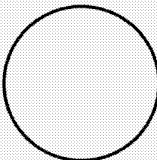
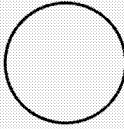


If there is an oven under your hob and if it is running, sensors of the hob can decrease the cooking level or turn off the oven.




When the hob is running, keep items with magnetic properties such as credit cards or cassettes away from the hob.

Selecting cooking zone suitable to the vessel

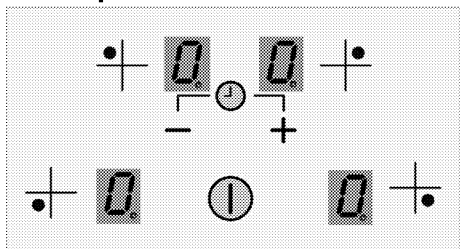
Large cooking zone	Normal cooking zone	Small cooking zone
<div>Ø 25 cm</div> 	<div>Ø 20 cm</div> 	<div>Ø 16 cm</div> 
<div>Large cooking zone</div> <ul style="list-style-type: none">Automatically fits to the saucepan.Distributes the power ideally.Provides perfect heat distribution. Used to cook dishes such as large crepes or large fishes rare or very rare.	<div>Normal cooking zone</div> <ul style="list-style-type: none">Automatically fits to the saucepan.Distributes the power ideally.Provides perfect heat distribution. Used for all kinds of cookings.	<div>Small cooking zone</div> <ul style="list-style-type: none">Used for slow cookings (sauces, creams)Used to prepare small portions or portions based on number of persons.

Using the hobs



DANGER:
Do not allow any object to drop on the hob. Even small objects such as a saltshaker may damage the hob.
Do not use cracked hobs. Water may leak through these cracks and cause short circuit. In case of any kind of damage on the surface (eg., visible cracks), switch off the product immediately to minimize the risk of electric shock.

Control panel



Specifications

	On / Off key
	Temperature setting/Increasing timer
	Temperature setting/Decreasing timer
	Front Left Cooking Zone Selection key
	Rear Left Cooking Zone Selection key
	Rear Right Cooking Zone Selection key
	Front Right Cooking Zone Selection key

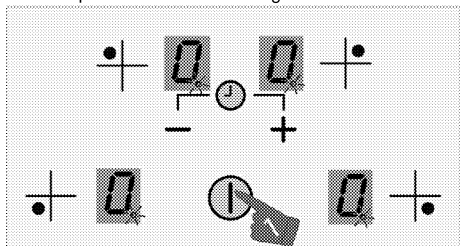
Graphics and figures are for informational purposes only. Actual displays and functions may vary according to the model of your hob.

This product is controlled with a touch control panel. Each operation you make on your touch control panel will be confirmed by an audible signal.

Always keep the control panel clean and dry. Having damp and soiled surface may cause problems in the functions.

Turning on the hob

1. Touch the "⏻" key on the control panel.
On all cooking zone displays, "0" icon appears and decimal points flash on lower right corner of this icon.



If no operation is performed within 20 seconds, the hob will automatically return to Standby mode.

Turning off the hob

1. Touch the "⏻" key on the control panel.
The hob will turn off and return to Standby mode.

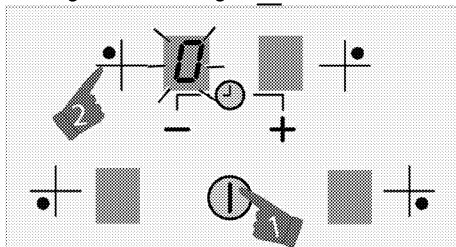
If "H" symbol appears on the cooking zone display when the hob is turned off, this indicates that the cooking zone is still hot. Do not touch cooking zones.

Residual heat indicator

"H" symbol that appears on the cooking zone display indicates that the hob is still hot and may be used to keep a small amount of food warm. The symbol will disappear when the cooking zone cools down or when it is activated.

When power is cut off, residual heat indicator will not light up and does not warn the user against hot cooking zones.

Turning on the cooking zones



1. Touch "⏻" key to turn on the hob.
2. Touch the selection key of the cooking zone you want to turn on.

"0" symbol appears on the cooking zone display and the related display illuminates more brightly.

If no operation is performed within 20 seconds, the hob will automatically return to Standby mode.

Setting the temperature level

Touch "+" or "-" keys to set the temperature level between "1" and "9" or "9" and "1".

Turning off the cooking zones:

A cooking zone can be turned off in 2 different ways:

1. **By dropping the temperature level to "0"**
You can turn the cooking zone off by dropping the temperature adjustment to "0" level.
2. **By using the turning off through the timer option for the desired cooking zone**

When the time is over, the timer will turn off the cooking zone assigned to it. "0" or "00" will appear on all displays.

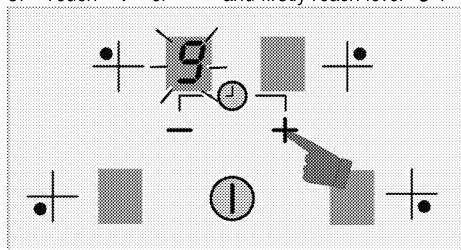
When the time is over, an audible alarm will sound. Touch any key on the control panel to silence the audible alarm.

High Power (Booster)

Booster is a function which facilitates cooking. All cooking zones indicated with "P" symbol in the Technical Specifications table are equipped with Booster function.

Turning on High Power (Booster):

1. Touch "1" key to turn on the hob.
2. Touch the selection key of the cooking zone you want to turn on.
3. Touch "+" or "-" and firstly reach level "9".



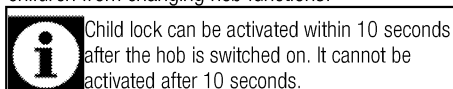
4. When the cooking zone is on level "9", touch "+" once to change cooking zone's temperature to "P".

Turning off High Power (Booster):

- To disable the Booster function, touch "-" and set the temperature to level "9". Cooking zone goes out of booster and continues to operate at level "9".
- You can decrease the temperature level by touching "-" or you can switch off the cooking zone completely by decreasing the temperature level to "0".

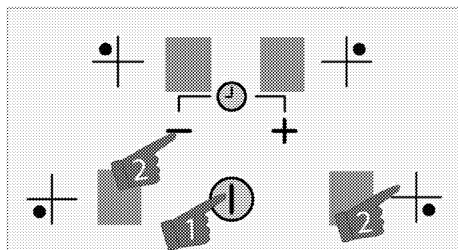
Child Lock

You can protect the hob by child lock to prevent children from changing hob functions.



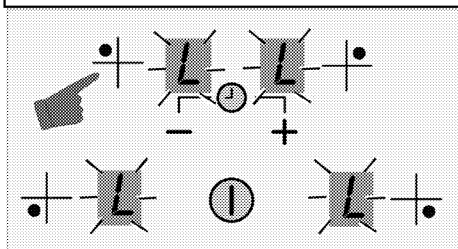
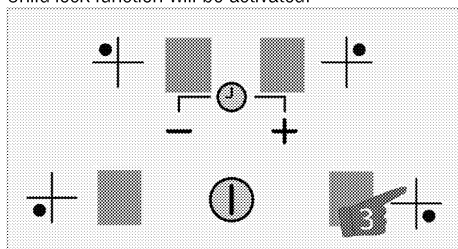
Activating the Child Lock

1. Touch "1" key to turn on the hob.



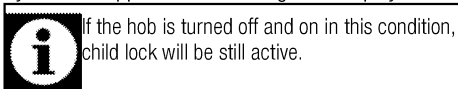
2. Touch "-" and "+/-" keys simultaneously. Then touch "+/-" key again to activate the child lock.

Child lock function will be activated.



Deactivating child lock temporarily

1. When the child lock is active, touch "-" and "+/-" keys simultaneously.
- » Child lock will be deactivated temporarily and "0" symbol will appear on all cooking zone displays.



Deactivating child lock permanently

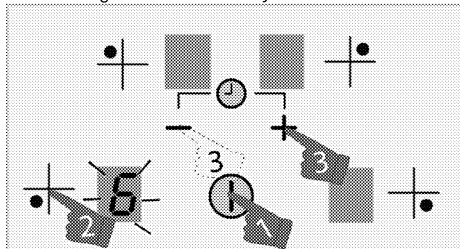
1. When the child lock is active, touch "1" key to switch on the hob.
 2. Within 10 seconds, touch "-" and "+/-" keys simultaneously. Then, touch "-" key again.
- » Child lock will be deactivated permanently and "0" symbol will appear on all cooking zone displays.

Timer function

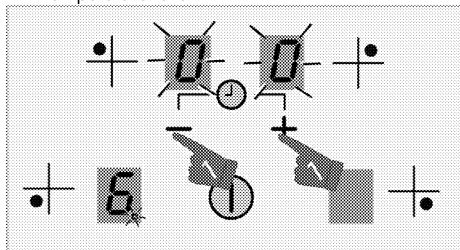
This function facilitates cooking for you. It will not be necessary to attend the oven for the whole cooking period. Cooking zone will be turned off automatically at the end of the time you have selected.

Activating the timer

1. Touch "⌚" key to turn on the hob.
2. Select the desired cooking zone by touching the cooking zone selection keys.



3. Touch "+" or "-" keys to set the desired temperature level.

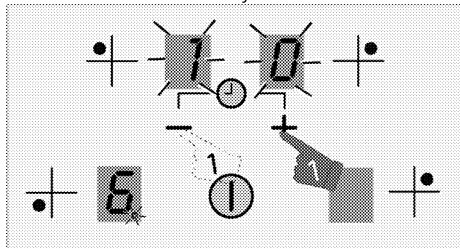


4. Touch "+" and "-" keys simultaneously to activate the timer.

"00" symbol will illuminate on timer display and decimal point will appear on the selected cooking zone display.

i Right rear and left rear cooking zone displays serve as timer display when the timer is active.

5. Touch "+" or "-" keys to set the desired time.



i Repeat the above procedures for the other cooking zones for which you wish to set the timer.

i Timer cannot be adjusted unless the cooking zone and the temperature value for the cooking zone are selected.

i When the cooking zone for which a timer was set is selected, you can see the remaining time by touching "+" and "-" keys simultaneously.

i On the display of the cooking zones whose timer is activated, a dot shaped light will illuminate.

Using the timer as an alarm function (Egg-timer)

With this function, it is possible to setting the timer independently from cooking zone.

1. Touch "⌚" key to turn on the hob.
2. Touch "+" and "-" keys simultaneously to activate the timer.
3. Touch "+" and "-" keys simultaneously to activate the timer.

"00" symbol will be displayed by a blinking of both decimal dots in the timer displays.

i Right rear and left rear cooking zone displays serve as timer display when the timer is active.

4. Touch "+" or "-" keys to set the desired time.

i If no Timer value is selected you can start at 30 minutes by pressing "-" key.

Deactivating the timer

Once the set time is over, the hob will automatically turn off and give an audible warning.

Press any key to silence the audio warning.

Turning off the timers earlier

If you turn off the timer earlier, the hob will carry on operating at the set temperature until it is turned off.

1. Select the cooking zone you want to turn off.
2. Touch "+" and "-" keys simultaneously to activate the timer.
3. Until "00" appears on the timer screen, touch "-" to set the value to "00".

Dot shaped light on the relevant cooking zone display and the timer display itself turns off **completely** after having flashed for a certain period of time and the timer is cancelled.

Using induction cooking zones safely and efficiently

Operating principles: Induction hob heats directly the cooking vessel as a feature of its operating principles. Therefore, it has various advantages when compared

to other hob types. It operates more efficiently and the hob surface does not heat up. Induction hob is equipped with superior safety systems that will provide you maximum usage safety.



Your hob can be equipped with induction cooking zones with a diameter of 160, 200 and 250 mm depending on the model. With induction feature, each cooking zone detects each vessel placed on them. Energy builds up only where the vessel contacts with the cooking zone and thus, minimum energy consumption is achieved.

Operation time constraints

The hob control is equipped with an operation time limit. When one or more cooking zones are left on, the cooking zone will automatically be deactivated after a certain period of time (see Table-1). If there is a timer assigned to the cooking zone, the timer display will also turn off later.

Operation time limit depends on the selected temperature level. Maximum operation time is applied at this temperature level.

The cooking zone may be restarted by the user after it is turned off automatically as described above.

Table-1: Operation time limits

Temperature level	Operation time limit - hour
0	0
1	6
2	6
3	5
4	5
5	4
6	1,5
7	1,5
8	1,5
9	20 minutes
Booster	5 minutes (*)
(*) The hob will drop to level 9 after 5 minutes (optional)	

Overheating protection

Your hob is equipped with some sensors ensuring protection against overheating. Following may be observed in case of overheating:

- Active cooking zone may be turned off.
- Selected level may drop. However, this condition cannot be seen on the indicator.
- E2 error might be given.

Overflow safety system

Your hob is equipped with overflow safety system. If there is any overflow that spills onto the control panel, system will give error and the hob will be automatically turned off.

Precise power setting

Induction hob reacts to commands immediately as a feature of its operating principles. It changes the power settings very fast. Thus, you can prevent a cooking pot (containing water, milk and etc.) from overflowing even if it was just about to overflow.

Operating noisy

Some noises may arise from the induction hob. These sounds are normal and a part of induction cooking.

- Noise becomes prominent in high temperature levels.
- Alloy of the saucepan can cause noise.
- In low levels, a regular on/off sound can be heard because of the operating principles.
- Noise can be heard if an empty saucepan is heated. When you put water or food in it, this sound will clear away.
- The noise of the fan that cools electric system can be heard.

Error messages

Table-2: Error codes and error sources

Cause of error	Indicator	Display
Overheat error	"E2" symbol flashes	Relevant cooking zone display
Hob overheated	"H" symbol flashes	Cooking zone display
Mains errors	"E6" symbol flashes	Cooking zone display
Sensor failure	"E9" symbol flashes	Relevant cooking zone display



For further information about error messages that may appear on the touch control panel, see Table-2.



If the surface of the touch control panel is exposed to intense vapor, entire control system may become deactivated and give error signal.



Keep the surface of the touch control panel clean. Erroneous operation may be observed.

6 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.

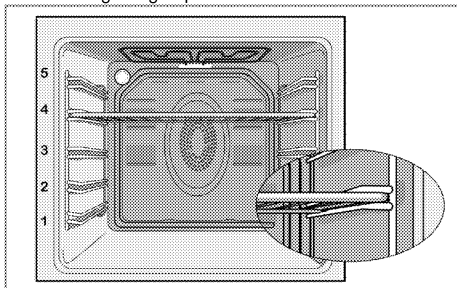
Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

How to operate the electric oven

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.

1. Top and bottom heating



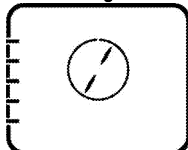
Food is heated simultaneously from the top and bottom. For example, it is suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one tray only. Suitable rack position will be displayed on screen.

2. **Fan supported bottom/top heating**



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.

3. **Fan Heating**

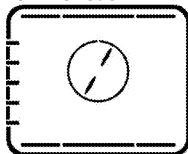


Warm air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. It is suitable for cooking your meals in different rack levels and preheating is not required in most cases. Suitable for cooking with multi trays.



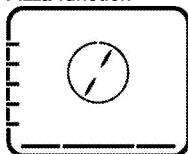
When the oven door is opened, the fan motor will not run in order to keep the hot air inside.

4. **"3D" function**



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

5. **Pizza function**



The bottom heating and fan assisted heating are in operation. Suitable for baking pizza.

6. **Full grill+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.

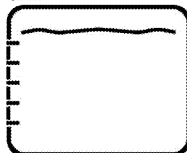
7. **Full grill**



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.

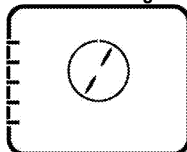
8. **Grill**



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 shelf position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

9. **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. But, the cooking time will increase a little bit.

Cooking times related to this function are indicated in 'Eco Fan Heating' table.

10. Bottom heating



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

11. Keep warm



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

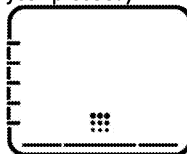
12. Operating with fan



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.

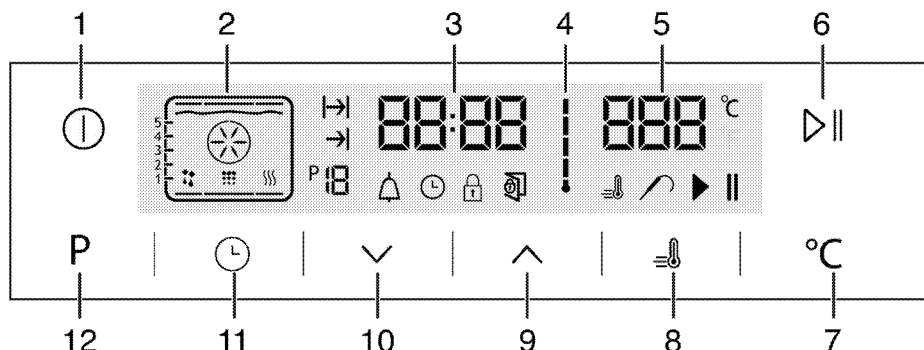
13. Easy steam cleaning

(This feature is optional. It may not exist on your product.)



This function enables the dirt (having waited not for too long) in the oven to get soft and be cleaned easily. Please see "Cleaning - easy steam cleaning" section for easy steam cleaning.

How to operate the oven control unit



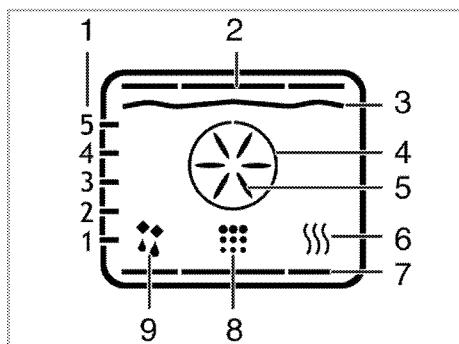
- 1 ON/OFF key
- 2 Function display
- 3 Current time indicator field
- 4 Oven Inner Temperature symbol
- 5 Temperature indicator field
- 6 Start/stop cooking key
- 7 Temperature setting key
- 8 Booster symbol (rapid pre-heating)
- 9 Plus key
- 10 Minus key
- 11 Adjustment key
- 12 Return Key to function display

- : Alarm symbol
- : Clock symbol
- : Keylock symbol
- : Open door symbol
- : Booster symbol (rapid pre-heating)
- : Meat Probe symbol
- : Cooking pause symbol
- : Cooking starting symbol

Function table:

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

- : Cooking Time symbol
- : End of Cooking Time symbol
- : Function number



- 1 Shelf positions
- 2 Top heater
- 3 Grill heater
- 4 Boost heater
- 5 Boost fan
- 6 Keep warm
- 7 Bottom heater
- 8 Cleaning position
- 9 Operating with fan position

i Functions vary depending on the product model!

Function table	Recommended temperature (°C)	Temperature range (°C)
Top and bottom heating	200	40-280
Fan supported bottom/top heating	175	40-280
Surf	180	40-280
"3D" function	205	40-280
Pizza function	210	40-280
Fan assisted large grill	200	40-280
Full grill	280	40-280
Low grill	280	40-280
Eco Fan Heating	180	160-220
Bottom heating	180	40-220
Warm keeping	60	40-100

i 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.

i While making any adjustment, related symbols on the clock will flash.

i Current time cannot be set while the oven is operating in any function, or if semi-automatic or full automatic programming is made on the oven.

i Even if the oven is off, oven lamp lights up when the oven door is opened.

How to operate the oven


1. Touch the key for approx. 2 seconds to open the oven.
- » First operating function appears on display after the oven turns on. When the display is in this mode, cooking time, the end of cooking time and Booster (quick heating) function can be set.


i Oven will switch off automatically within 20 seconds if no oven setting is made on this screen.

Manual cooking by selecting temperature and operating function

You can do cooking by selecting temperature and operating function specific to your meal, manually controlling without setting the cooking duration.


1. First operating function appears on display after touching button to open the oven.
2. Select the operating function by touching the keys.
3. If you desire to change the temperature that is recommended for operating function, enable the temperature field by touching button.
- » symbol flashes.
4. Set the desired temperature touching keys.
5. Confirm the temperature setting by touching key.
6. Put your dish into the oven.
7. Touch key to start cooking if temperature and operating function are appropriate. symbol appears on display.
- » Your oven will readily start operating in the selected function and will increase the inner temperature to the set temperature. Each grades of the inner temperature symbol will be lit as inner temperature reaches to the set temperature. Additional active heaters and recommended tray position appear in the Function display.
8. The oven does not turn off automatically due to the manual cooking without setting the cooking time. You can finish cooking by touching key once again.


» The oven finishes the cooking and  symbol appears on display.


9. Touch the  button for approx. 2 seconds to close the oven.


Cooking by setting the cooking time;

You can ensure that the oven turns off by selecting temperature and operating function specific to your meal and setting the cooking time, manually controlling without setting the cooking duration.


1. First operating function appears on display after touching  button to open the oven.

2. Select the operating function by touching the  keys.



3. If you desire to change the temperature that is recommended for operating function, enable the temperature field by touching  button.


»  symbol flashes.

4. Set the desired temperature touching  keys.




5. Confirm the temperature setting by touching  key.

6. Touch  until  symbol appears on display for cooking time.

7. Set the cooking time by touching  keys and confirm the setting by touching  key.

» Once the Cooking Time is set,  symbol will appear on display continuously.

8. Put your dish into the oven.

9. Touch   key to start cooking if temperature, operating function and cooking time are appropriate.  symbol appears on display.

» The oven will be heated up to the set temperature and will maintain this temperature until the end of the cooking time you selected.

» Your oven will readily start operating in the selected function and will increase the inner temperature to the set temperature. It maintains this temperature until the end of the set cooking time. Each grades of the inner temperature symbol will be lit as inner temperature reaches to the set temperature. Additional active heaters and recommended tray position appear in the Function display.

10. After the cooking process is completed, "End" appears on the display and the alarm sounds.


11. Touch any key to silence the alarm.


» Alarm stops and the oven finishes operating automatically.


Setting the the end of cooking time to a later time;


You can ensure that the oven runs and turns off automatically by setting temperature and operating

function specific to your meal, the cooking time and end of cooking to a later time, manually controlling without setting the cooking duration.


1. First operating function appears on display after touching  button to open the oven.


2. Select the operating function by touching the  keys.



3. If you desire to change the temperature that is recommended for operating function, enable the temperature field by touching  button.


»  symbol flashes.



4. Set the desired temperature touching  keys.



5. Confirm the temperature setting by touching  key.


6. Touch  until  symbol appears on display for cooking time.

7. Set the cooking time by touching  keys and confirm the setting by touching  key.




» Once the Cooking Time is set,  symbol will appear on display continuously.

8. Touch  until  symbol appears on display for the end of cooking time.

9. Set the cooking time by touching  buttons and confirm the setting by touching  key.

» Once the the end of cooking time is set,  symbol will appear on display continuously.

10. Put your dish into the oven.

11. Touch   key to start cooking if temperature, operating function, cooking time and the end of cooking time are appropriate.  symbol appears on display.

» Oven timer automatically calculates the startup time for cooking by deducting the cooking time from the end of cooking time you have set. 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 set cooking time. Each grades of the inner temperature symbol will be lit as inner temperature reaches to the set temperature. Additional active heaters and recommended tray position appear in the Function display.

12. After the cooking process is completed, "End" appears on the display and the alarm sounds.

13. Touch any key to silence the alarm.

» Alarm stops and the oven finishes operating automatically.



If you want to cancel only cooking time or cooking time plus the end of cooking time after you have set them, you need to reset the cooking time.

Setting the booster (Quick Pre-heating)

Use Booster (Rapid Pre-heating) function to make the oven reach the desired temperature faster.



Booster cannot be selected in defrosting, eco fan heating, keeping warm and cleaning positions. Booster settings will be cancelled in case of power outage.

1. Touch key after setting the temperature, operating function, cooking time and the end of cooking time.
» symbol appears continuously and booster (rapid pre-heating) setting is enabled.
» Booster symbol disappears as soon as the oven reaches the desired temperature and oven resumes operating in the function it was in before the Booster function.
2. Touch the key again in order to cancel booster function.
» symbol disappears and booster (rapid pre-heating) setting is disabled.

Switching off the electric oven

Touch key to switch off the oven.

Activating the keylock

You can prevent oven from being intervened with by activating the key lock function.

1. Touch until symbol appears on display.
» "OFF" will appear on the display.
2. Press to activate the key lock.
» Once the key lock is activated, "On" appears on the display and the symbol remains lit. Confirm by touching .



Oven keys are not functional when the key lock is activated. Key lock will not be cancelled in case of power failure.

To deactivate the keylock,

1. Touch until symbol appears on display.
» "On" will appear on the display.
2. Disable the key lock by pressing the key.
» "OFF" will appear once the key lock is deactivated. Confirm by touching .



Oven keys are not functional when the Key lock function is activated. Key lock settings will not be cancelled in case of power outage.

Setting the alarm clock

You can use the timer of the product for any warning or reminder apart from the cooking program.

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. Timer will give an audio warning at the end of the set time.

1. Touch until symbol appears on display.



Maximum alarm time can be 23 hours and 59 minutes.

2. Set the alarm duration by using / keys.
» symbol will remain lit and the alarm time will appear on the display once the alarm time is set.
3. At the end of the alarm time, symbol starts flashing and the audio warning is heard.

Turning off the alarm

1. Audio warning sounds for 2 minutes. To stop the audio warning, just press any key.
» Audio warning will be silenced and current time will be displayed.

Cancelling the alarm;

1. Touch until symbol appears on display in order to cancel the alarm.
2. Press and hold key until "00:00" is displayed.



Alarm time will be displayed. If the alarm time and cooking time are set concurrently, shortest time will be displayed.

Changing the time of the day

1. Touch key in short intervals until symbol appears on display.
2. Touch / keys to set the hour.
3. Confirm the setting by touching symbol and wait for 4 seconds without touching any keys to confirm.



Current time settings are canceled in case of power failure. It needs to be readjusted. Current time can not be changed when any of the oven functions is in use.

Adjusting the volume

1. While the oven is in Standby mode, touch key in short intervals until 'VOL' appears on display.
2. Press / keys to set one of L0, L1 or L2 tones.
3. Press key or wait for 4 seconds without touching any keys to confirm the setting

Adjusting the Eco lamp setting

1. While the oven is in Standby mode, touch key in short intervals until 'LP' appears on display.

- Press / keys to set On or ECO option.
- Press key or wait for 4 seconds without touching any keys to confirm the setting
- When set to ON; while the oven door is open in Standby mode and during operation the lamp is turned ON continuously.

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.

- When set to ECO; while the oven door is open in Standby mode and during operation the lamp is turned ON and then turned OFF after 15 seconds. If any key is touched during operation (excluding and) the lamp is turned ON and then turned OFF after 15 seconds.

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	40 ... 50
Cakes in cooking paper*	One level		3	175	25 ... 30
	2 levels		1 - 5	175	30 ... 40
	3 levels		1 - 3 - 5	180	45 ... 55
Sponge cake*	One level		3	200	5 ... 10
	2 levels		1 - 5	175	20 ... 30
Cookies*	One level		3	175	25 ... 30
	2 levels		1 - 5	170 ... 190	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	55 ... 65
Rich pastry*	One level		2	200	25 ... 35
	2 levels		1 - 5	200	35 ... 45
	3 levels		1 - 3 - 5	190	45 ... 55
Leaven*	One level		2	200	35 ... 45
	2 levels		1 - 3	190	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 180 ... 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.

Eco Fan Heating



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



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

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in cooking paper	One level		2	200	35 ... 40
Cookies	One level		2	200	30 ... 35
Dough pastry	One level		2	200	40 ... 45
Rich pastry	One level		2	200	40 ... 45

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.

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

How to operate the grill



WARNING

Close oven door during grilling.
Hot surfaces may cause burns!

Switching on the grill

1. First operating function appears on display after touching button to open the oven.
2. Touch to select the desired grill function.
3. If you desire to change the temperature that is recommended for operating function, enable the temperature field by touching button.
» symbol flashes.
4. Set the desired temperature touching keys.
5. Confirm the temperature setting by touching key.
6. Touch key to start grilling if temperature and operating function are appropriate. symbol appears on display.
» Your oven will readily start operating in the selected function and will increase the inner temperature to the set temperature. Each grades of the inner temperature symbol will be lit as inner temperature reaches to the set temperature. Additional active heaters and recommended tray position appear in the Function display.
7. You can finish grilling by touching key once again.
» The oven finishes grilling and symbol appears on display.

Switching off the grill

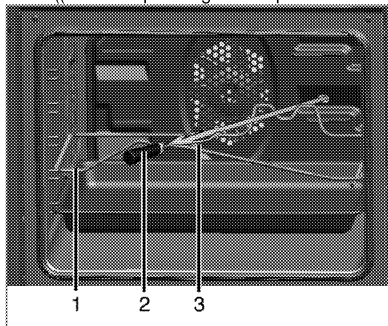
1. Touch the button for approx. 2 seconds to close the oven.



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.

- When cooking completes, attach the plastic handle and remove your food from the oven. ((Varies depending on the product model.))



- 1 Turnspit frame
 - 2 Plastic handle *
 - 3 Fork
- * (Varies depending on the product model.)

Turnspit function

After selecting the Grill function, press Turnspit button.

- After selecting the Grill function, skewer the meat or chicken onto the spit by means of the fork (3).
- Insert the turnspit into its slot in the rotation motor located at the rear wall of the oven. Place the turnspit onto the spit frame.
- Place the frame to the relevant rack of the oven.
- Place a tray to one of the lower racks in order to collect the fats. Put some water into the tray for ease of cleaning.
- Do not forget to remove the plastic handle of the turnspit. ((Varies depending on the product model.))**

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		

7 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

Glass ceramic surfaces

Wipe the glass ceramic surface using a piece of cloth dampened with cold water in a manner as not to leave any cleaning agent on it. Dry with a soft and dry cloth.

Residues may cause damage on the glass ceramic surface when using the hob for the next time.

Dried residues on the glass ceramic surface should under no circumstances be scraped with hook blades, steel wool or similar tools.

Remove calcium stains (yellow stains) by a small amount of lime remover such as vinegar or lemon juice. You can also use suitable commercially available products.

If the surface is heavily soiled, apply the cleaning agent on a sponge and wait until it is absorbed well. Then, clean the surface of the hob with a damp cloth.



Sugar-based foods such as thick cream and syrup must be cleaned promptly without waiting the surface to cool down. Otherwise, glass ceramic surface may be damaged permanently.

Slight color fading may occur on coatings or other surfaces in time. This will not affect operation of the product.

Color fading and stains on the glass ceramic surface is a normal condition, and not a defect.

Cleaning the control panel

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



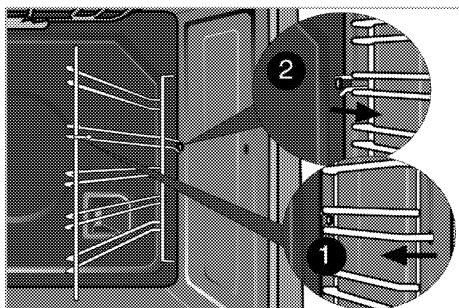
Do not remove the control buttons/knobs to clean the control panel. Control panel may get damaged!

Cleaning the oven

To clean the side wall

(This feature is optional. It may not exist on your product.)

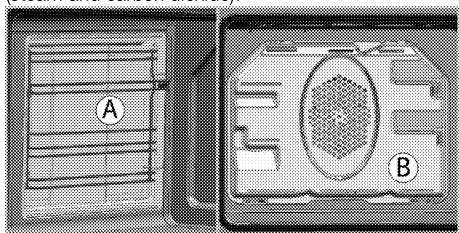
1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.



Catalytic walls

(This feature is optional. It may not exist on your product.)

The inner side walls (A) and/or the rear wall (B) of your product may be coated with catalytic enamel. Catalytic walls have a light matte colour and a porous surface. Catalytic walls of the oven should not be cleaned. Porous surfaces of the catalytic walls are automatically cleaned by absorbing and converting the spilled oil (steam and carbon dioxide).

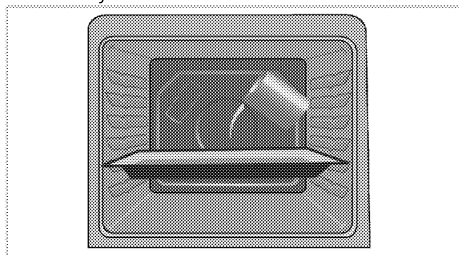


Easy Steam Cleaning

(This feature is optional. It may not exist on your product.)

It ensures easy cleaning because the dirt (having waited not for too long) is softened with the steam that forms inside the oven and the water drops condensing on the inner surfaces of the oven.

1. Remove all accessories inside the oven.
2. Pour 500 ml of water into the oven tray and place the tray at the 2nd rack of the oven.



3. Select easy steam cleaning function. Cleaning duration will appear on the screen and it cannot

be changed. You can set the end time for this cleaning function.

4. Open the door and wipe the inner surfaces of the oven with a damp sponge or cloth.
5. Use warm water with washing liquid, a soft cloth or sponge to clean the persistent dirt and wipe it with a dry cloth.

Clean oven door

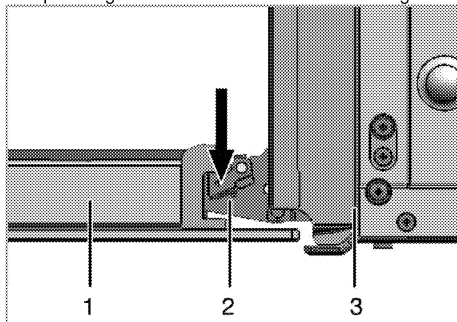
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.



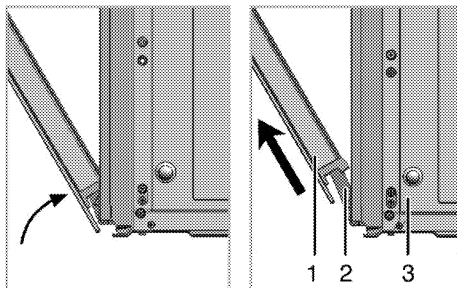
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

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.



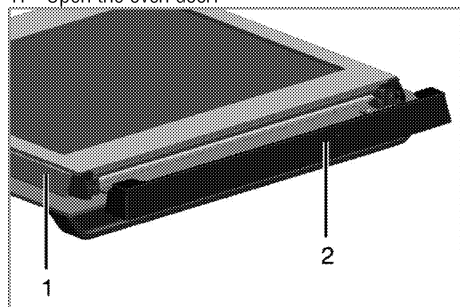
Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the door inner glass

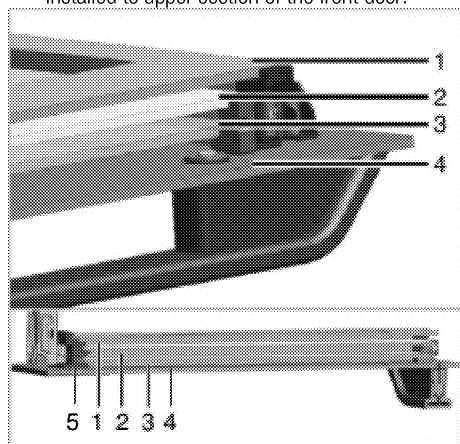
(This feature is optional. It may not exist on your product.)

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

1. Open the oven door.

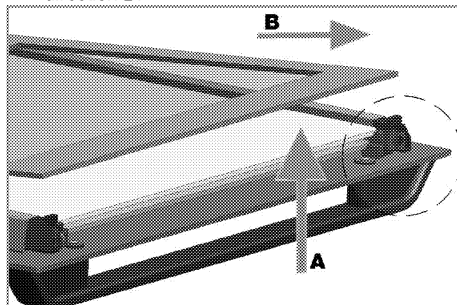


- 1 Frame
 - 2 Plastic part
2. Pull towards yourself and remove the plastic part installed to upper section of the front door.

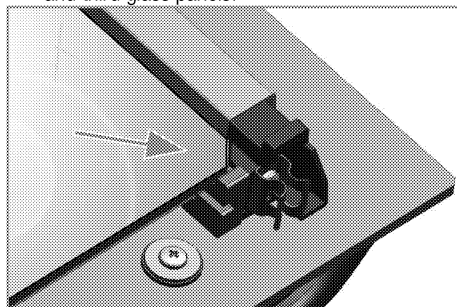


- 1 Innermost glass panel
- 2 Second inner glass panel
- 3 Third inner glass panel
- 4 Outer glass panel
- 5 Plastic glass panel slot-Lower

3. As illustrated in figure, raise the innermost glass panel slightly in direction A and pull it out in direction B.



4. Repeat the same procedure to remove the second and third glass panels.



The first step to regroup the door is reinstalling second and third inner glass panels (2, 3).

As illustrated in figure, place the chamfered corner of the glass panel so that it will rest in the chamfered corner of the plastic slot.

Since the second and third inner glass panels are interchangeable, their order of installation is not important.

When installing the innermost glass panel (1), make sure that the printed side of the panel faces towards the second glass panel.

It is important to seat lower corners of all inner glass panels into the lower plastic slots (5).

Push the plastic part towards the frame until you hear a "click".



All glass panels must be reinstalled after cleaning.

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



Position of lamp might vary from the figure.



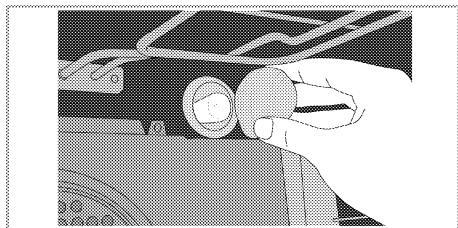
The lamp used in this appliance is not suitable for household room illumination. The intended purpose of this lamp is to assist the user to see foodstuffs.



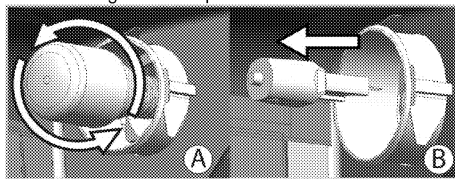
The lamps used in this appliance have to withstand extreme physical conditions such as temperatures above 50 °C.

If your oven is equipped with a round lamp:

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



3. If your oven lamp is of type (A) shown in the figure below, remove it by rotating as shown and replace it. If it is of type (B), pull and remove it as shown in the figure and replace it.



4. Install the glass cover.

8 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.*
- If the display does not light up when you switch the hob on again. >>> *Disconnect the appliance at the circuit breaker. Wait 20 seconds and then reconnect it.*
- Overheat protection is active. >>> *Allow your hob to cool down.*
- The cooking pot is not suitable. >>> *Check your pot.*

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.*

symbol appears on the cooking zone display.

- You have not placed the pot on the active cooking zone. >>> *Check if there is a pot on the cooking zone.*
- Your pot is not compatible with induction cooking. >>> *Check if your cooking pot is compatible with induction hob.*
- The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone. >>> *Choose a pot wide enough and center the pot on the cooking zone properly.*
- Cooking pot or cooking zone is overheated. >>> *Allow them to cool down.*

Selected cooking zone suddenly turns off during operation.

- Cooking time for the selected cooking zone may be over. >>> *You may set a new cooking time or finish cooking.*
- Overheat protection is active. >>> *Allow your hob to cool down.*
- An object may be covering the touch control panel. >>> *Remove the object on the panel.*

The pot does not get warm even if the cooking zone is on.

- Your pot is not compatible with induction cooking. >>> *Check if your cooking pot is compatible with induction hob.*
- The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone. >>> *Choose a pot wide enough and center the pot on the cooking zone properly.*



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.

