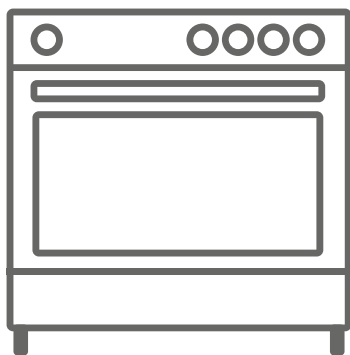









EN Free Standing Cooker / User Manual



AFI902B
AFI902X

Thank you for choosing this product.

This User Manual contains important safety information and instructions on the operation and maintenance of your appliance.
Please take the time to read this User Manual before using your appliance and keep this book for future reference.

Icon	Type	Meaning
	WARNING	Serious injury or death risk
	RISK OF ELECTRIC SHOCK	Dangerous voltage risk
	FIRE	Warning; Risk of fire / flammable materials
	CAUTION	Injury or property damage risk
	IMPORTANT / NOTE	Operating the system correctly

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1. SAFETY INSTRUCTIONS


- Carefully read all instructions before using your appliance and keep them in a convenient place for reference when necessary.
- This manual has been prepared for more than one model therefore your appliance may not have some of the features described within. For this reason, it is important to pay particular attention to any figures whilst reading the operating manual.


1.1 GENERAL SAFETY WARNINGS


- This appliance can be used by children aged from 8 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance. Cleaning and user maintenance should not be made by children without supervision.

 **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Keep children less than 8 years of age away unless they are continually supervised.


  **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish such a fire with water, but switch off the appliance and cover the flame with a lid or a fire blanket.

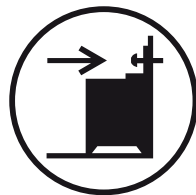
 **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously

 **! WARNING:** 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.

- For induction hobs, metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface because they can get hot.
- For induction hobs, after use switch off the hob element using the control knob. Do not rely on the pan detector.
- For models which incorporate a hob lid, clean any spillages off the lid before use and allow the cooker to cool before closing the lid.
- Do not operate the appliance with an external timer or separate remote-control system.


 **! WARNING:** To prevent the appliance tipping, the stabilising brackets must be installed. (For detailed information refer to the anti-tilting kit set guide.)




- During use the appliance will get hot. Care should be taken to avoid touching heating elements inside the oven.
- Handles may become hot after a short period during use.
- Do not use harsh abrasive cleaners or scourers to clean oven surfaces. They can scratch the surfaces which may result in shattering of the door glass or damage to surfaces.
- Do not use steam cleaners to clean the appliance.

 **! WARNING:** To avoid the possibility of electric shock, make sure that the appliance is switched off

before replacing the lamp.

 **CAUTION:** Accessible parts may be hot when cooking or grilling. Keep young children away from the appliance when it is in use.

- Your appliance is produced in accordance with all applicable local and international standards and regulations.
- Maintenance and repair work should only be carried out by authorised service technicians. Installation and repair work that is carried out by unauthorised technicians may be dangerous. Do not alter or modify the specifications of the appliance in any way. Inappropriate hob guards can cause accidents.
- Before connecting your appliance, make sure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the specifications of the appliance are compatible. The specifications for this appliance are stated on the label.

 **CAUTION:** This appliance is designed only for cooking food and is intended for indoor domestic household use only. It should not be used for any other purpose or in any other application, such as for non-domestic use, in a commercial environment or for heating a room.

- Do not use the oven door handles to lift or move the appliance.
- All possible measures have been taken to ensure your safety. Since the glass may break, care should be taken when cleaning. Avoid hitting or knocking the glass with accessories.
- Make sure that the supply cord is not trapped or damaged during installation. If the supply cord is damaged, it must be replaced by the manufacturer,

its service agent or similarly qualified persons in order to prevent a danger.



- Do not let children climb on the oven door or sit on it while it is open.
- Please keep children and animals away from this appliance.
- When the induction hob is in use, keep the objects that are sensitive to magnetic fields (such as credit cards, bank cards, watches, and similar items) away from the hob. It is strongly suggested that anyone with a pacemaker should consult their cardiologist before using the induction hob.

1.2 INSTALLATION WARNINGS

- Do not operate the appliance before it is fully installed.
- The appliance must be installed by an authorised technician. The manufacturer is not responsible for any damage that might be caused by incorrect placement and installation by unauthorised people.
- When the appliance is unpacked, make sure that it has not been damaged during transportation. In the case of a defect do not use the appliance and contact a qualified service agent immediately. The materials used for packaging (nylon, staplers, styrofoam, etc) may be harmful to children and they should be collected and removed immediately.
- Protect your appliance from the atmosphere. Do not expose it to sun, rain, snow, dust or excessive humidity.
- Materials around the appliance (i.e. cabinets) must be able to withstand a minimum temperature of 100°C.
- The appliance must not be installed behind a


decorative door, in order to avoid overheating.

1.3 DURING USE

- When you first use your oven you may notice a slight smell. This is perfectly normal and is caused by the insulation materials on the heater elements. We suggest that, before using your oven for the first time, you leave it empty and operate it at maximum temperature for 45 minutes. Make sure that the environment in which the product is installed is well ventilated.
 - Take care when opening the oven door during or after cooking. The hot steam from the oven may cause burns.
 - Do not put flammable or combustible materials in or near the appliance when it is operating.
 - Always use oven gloves to remove and replace food in the oven.
 - Under no circumstances should the oven be lined with aluminium foil as overheating may occur.
 - Do not place dishes or baking trays directly onto the base of the oven whilst cooking. The base becomes very hot and damage may be caused to the product.
-   Do not leave the cooker unattended when cooking with solid or liquid oils. They may catch fire under extreme heating conditions. Never pour water on to flames that are caused by oil, instead switch the cooker off and cover the pan with its lid or a fire blanket.
- Always position pans over the centre of the cooking zone, and turn the handles to a safe position so they cannot be knocked.
 - If the product will not be used for a long period of time, turn the main control switch off. Turn the gas

valve off when gas appliances are not in use.

- Make sure the appliance control knobs are always in the “0” (stop) position when it is not used.
- The trays incline when pulled out. Take care not to spill or drop hot food while removing them from the oven.
- Do not place anything on the oven door when it is open. This could disrupt the balance of the oven or damage the door.
- Do not place heavy or flammable items (e.g. nylon, plastic bags, paper, cloth, etc.) into the drawer. This includes cookware with plastic accessories (e.g. handles).

 **CAUTION:** The inside surface of the storage compartment may get hot when the appliance is in use. Avoid touching the inside surface.

- Do not hang towels, dishcloths or clothes from the appliance or its handles.

1.4 DURING CLEANING AND MAINTENANCE

- Make sure that your appliance is turned off at the mains before carrying out any cleaning or maintenance operations.
- Do not remove the control knobs to clean the control panel.
- To maintain the efficiency and safety of your appliance, we recommend you always use original spare parts and to call our authorised service agents when needed.

2. INSTALLATION AND PREPARATION FOR USE

- ! WARNING :** This appliance must be installed by an authorised service person or qualified technician, according to the instructions in this guide and in compliance with the current local regulations.
- Incorrect installation may cause harm and damage, for which the manufacturer accepts no responsibility and the warranty will not be valid.
 - Prior to installation, ensure that the local distribution conditions (electricity voltage and frequency and/or nature of the gas and gas pressure) and the adjustments of the appliance are compatible. The adjustment conditions for this appliance are stated on the label.
 - The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.).
 - If the product contains removable shelf guides (wire racks) and the user manual includes recipes like yoghurt, the wire racks shall be removed and the oven operated in the defined cooking mode. Removal of the Wire Shelf information is included in the CLEANING AND MAINTENANCE section.

2.1 INSTRUCTIONS FOR THE INSTALLER
General instructions

- After removing the packaging material from the appliance and its accessories, ensure that the appliance is not damaged. If you suspect any damage, do not use it and contact an authorised service person or qualified technician immediately.
- Make sure that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which may catch fire.
- The worktop and furniture surrounding the appliance must be made of materials resistant to temperatures above 100°C.
- The appliance should not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes

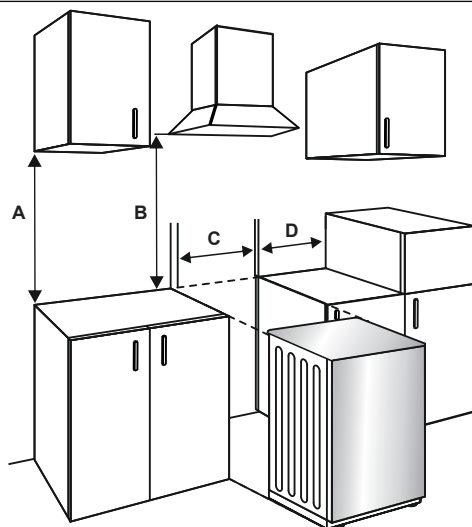
dryer.

- The appliance can be placed close to other furniture on condition that, in the area where the appliance is set up, the furniture's height does not exceed the height of the cooktop.

Installation of the Cooker

- If the kitchen furniture is higher than the cooktop, the kitchen furniture must be at least 10 cm away from the sides of appliance for air circulation.
- If a cooker hood or cupboard is to be installed above the appliance, the safety distance between cooktop and any cupboard/cooker hood should be as shown below.

A (mm) Cupboard	420
B (mm) Cooker Hood	650/700
C (mm)	Product Width
D (mm)	50

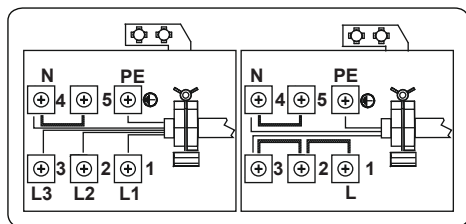


2.2 ELECTRICAL CONNECTION AND SAFETY

WARNING: The electrical connection of this appliance should be carried out by an authorised service person or qualified electrician, according to the instructions in this guide and in compliance with the current local regulations.

WARNING: THE APPLIANCE MUST BE EARTHED.

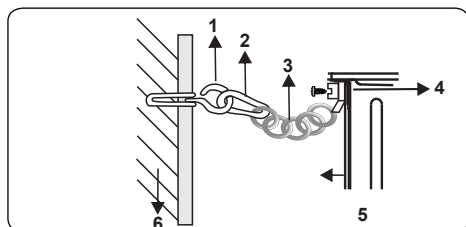
- Before connecting the appliance to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the appliance's power rating (also indicated on the identification plate).
- During installation, please ensure that isolated cables are used. An incorrect connection could damage your appliance. If the mains cable is damaged and needs to be replaced this should be done by a qualified personnel.
- Do not use adaptors, multiple sockets and/or extension leads.
- The supply cord should be kept away from hot parts of the appliance and must not be bent or compressed. Otherwise the cord may be damaged, causing a short circuit.
- If the appliance is not connected to the mains with a plug, a all-pole disconnector (with at least 3 mm contact spacing) must be used in order to meet the safety regulations.
- The appliance is designed for a power supply of 220-240 V~.380-415 3N~. If your supply is different, contact the authorized service personnel or qualified electrician.
- The power cable (H05VV-F) must be long enough to be connected to the appliance.
- The fused switch must be easily accessible once the appliance has been installed.
- Ensure all connections are adequately tightened.
- Fix the supply cable in the cable clamp and then close the cover.
- The terminal box connection is placed on the terminal box.



2.3 SAFETY CHAIN

The appliance can be prevented from falling over by securing the supplied safety chain to the rear of the cooker.

Use a wall plug to fasten the hook (1) to the kitchen wall and connect the safety chain (3) to the hook with the help of the locking mechanism (2).



- 1- Hook
- 2- Locking mechanism
- 3- Safety chain (mounted to appliance)
- 4- Tightly fix chain to cooker rear
- 5- Rear of cooker
- 6- Kitchen wall

The safety chain should be as short as practically possible to avoid the cooker tilting forward.

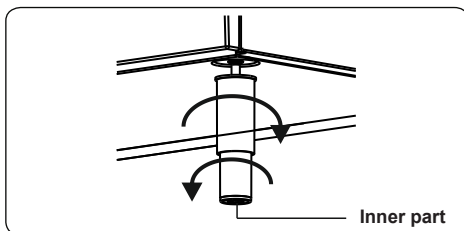
2.4 ADJUSTING THE FEET

The appliance is supplied with 4 adjustable feet. Attach the feet to the bottom panel support by rotating clockwise as shown in the figure.

For safe operation, it is important that your appliance is correctly balanced. Make sure the appliance is level prior to cooking. To increase the height of the appliance, turn the inner part of the feet anti-clockwise. To decrease the height of the appliance, turn the inner part of the feet clockwise.

It is possible to raise the height of the appliance up to 50 mm by adjusting the

feet. The appliance is heavy and we recommend that a minimum of 2 people lift it. Never drag the appliance.

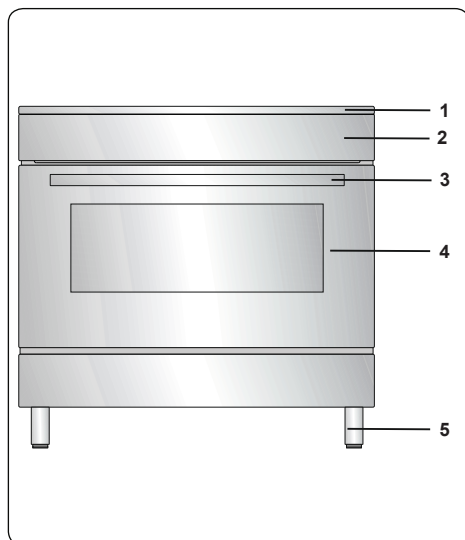


3. PRODUCT FEATURES



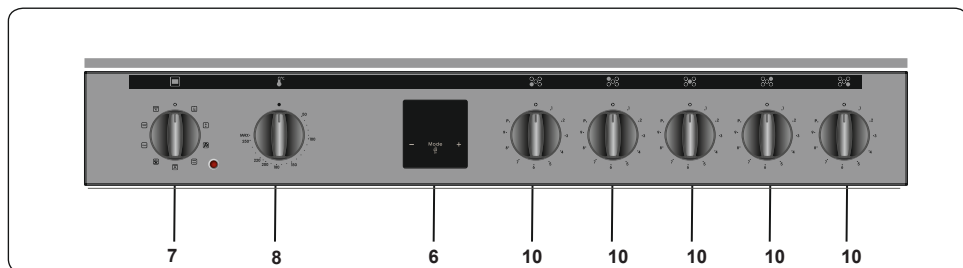
Important: Specifications for the product vary and the appearance of your appliance may differ from that shown in the figures below.

List of Components



1. Cooktop
2. Control Panel
3. Oven Door Handle
4. Oven Door
5. Adjustable Feet

Control Panel



6. Timer
7. Oven Control Knob
8. Thermostat Control Knob
9. Hob Control Knob

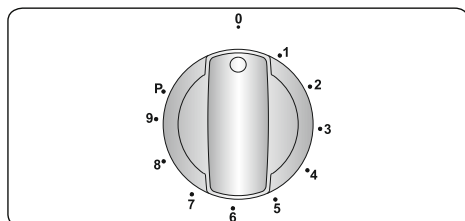
4. USE OF PRODUCT

4.1 HOB CONTROLS

Induction Zone

The induction zone is controlled by a knob with 9 positions.

The induction zone is operated by turning the control knob to the required setting. Near each control knob is a symbol which indicates the zone that is controlled by the knob.



The information given in the following table is for guidance only.

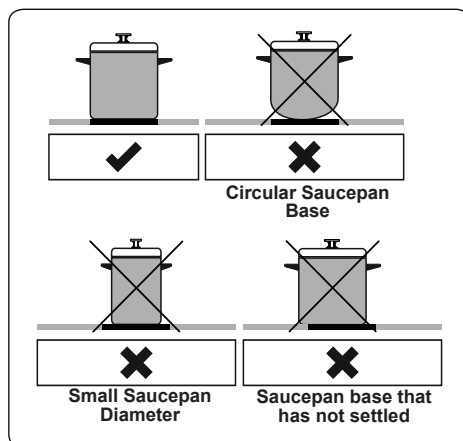
Settings	Use for
0	Element off
1-3	Delicate warming
4-5	Gentle simmering, slow warming
6-7	Reheating and rapid simmering
8	Boiling, saute and searing
9	Maximum heat
P	Boost function

Cookware

- Use thick, flat, smooth bottomed good quality cookware made of steel, enamelled steel, cast iron or stainless steel. The quality and composition of the cookware has a direct effect on cooking performance.
- Do not use concave or convex bottomed cookware. Cookware made from aluminium and stainless steel with non-ferromagnetic bottom, glass, copper, brass, ceramic, porcelain are unsuitable for induction heating.
- To check if the cookware is suitable for induction cooking you can hold a magnet to the base of the cookware. If the magnet sticks, the cookware is generally suitable or you can put little water in the cookware on a cooking zone set at maximum level. The water

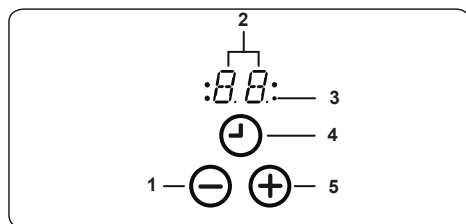
must heating at a few seconds.

- When using certain pans, you may hear various noises coming from them, this is due to the design of the pans and does not affect the performance or safety of the hob.
- To achieve the best cooking performance, the pan should be placed in the center of the cooking zone.
- symbol flashes when the power level is selected in cooking zone display if unsuitable pan or no pan is placed on the cooking zone. The cooking zone will switch off automatically after 2 minutes.
- If a suitable pan is placed on the cooking zone symbol will disappear and cooking continues at the selected power level.
- To obtain best energy transferring the diameter of the cookware base should match that of the cooking zone.
- The minimum cookware diameter should be D120 mm for 160 mm cooking zones, D140 mm for 210 mm cooking zones and D160 mm for 290 mm cooking zones.



The appliance is operated by pressing knobs and the functions are confirmed by displays and audible sounds.

Touch Control Unit



- 1- Decrease timer
- 2- Timer display
- 3- Timer zone indicator
- 4- Timer selection
- 5- Increase timer

Use the induction cooking zones with suitable cookware.

After mains voltage is applied, the hob is in the stand-by mode and is ready for operation.

The hob is controlled by the use of knobs for setting the cooking level and touch sensors for setting the timer. Each button pressed is followed by a buzzer sound.

Switching the Cooking Zones On

Use the corresponding knob to set the cooking level from 0 to 9. The element is now ready to use. For fast boil times, keep the knob at the “P” position for 2 seconds to activate the Boost function and then adjust to the desired level.

Switching the Cooking Zones Off

Adjust the knob to “0”.

If the cooking zone is hot, “H” will be displayed instead of “0”.

Residual Heat Indicator

The residual heat indicator indicates that the glass ceramic area has a temperature that is dangerous to touch.

After switching off the cooking zone, the respective display will show “H” until the corresponding cooking zone temperature is at a safe level.

Safety Switch-Off Function

A cooking zone will automatically switch off if the heat setting has not been modified for a specified duration of time. A change in the heat setting of the cooking zone will

reset the time duration to the initial value. This initial value depends on the selected temperature level, as shown below.

Heat setting	Safety switch off after
1-2	6 Hours
3-4	5 Hours
5	4 Hours
6-9	1.5 Hours

Timer Function

Cooking Zone Timer (1 - 99 min.)

When the hob is switched on, an independent timer can be programmed for each cooking zone.

Select a cooking zone, then select the temperature setting and, finally, activate the timer setting button (4), the timer can be programmed to switch off a cooking zone. Four LEDs are arranged around the timer that indicate which cooking zone the timer has been set for.

10 seconds after the last operation, the timer display will change to the timer that will run out next (in cases where a timer is set for more than one cooking zone).

When the timer has run down, a signal will sound, the timer display will show “00” and the assigned cooking zone timer LED will blink. The programmed cooking zone will switch off and “H” will be displayed if the cooking zone is hot.

The sound signal and the blinking of the timer LED will stop automatically after 2 minutes and/or by pressing any button.

Buzzer

While the hob is in operation, the following activities will be signalled by the buzzer.

- Normal button activation will be accompanied with a short sound signal.
- Continuous button operation over a longer period of time (10 seconds) will be accompanied with a longer, intermittent sound signal.

Boost Function







To use this function, select a cooking zone and set the desired cooking level, then press the “P” (Boost) button.

The Boost function can only be activated if it is applicable with the cooking zone selected. If the Boost Function is active, a “P” is shown on the corresponding display.

Activating the booster can exceed the

maximum power, in which case the integrated power management will be activated.

The necessary power reduction is shown by the corresponding cooking zone display blinking. Blinking will be active for 3 seconds to allow for further adaptations of the settings before power reduction.

Error Codes	
If there is an error, an error code will be shown on the heater displays.	
E0	Ampere limit feature must be selected at the moment the product is energized. Otherwise E0 error is seen. At the same time, this feature should be selected on the display and mainboard. If there is an error in the software of any card, the product will show an error. The customer cannot interfere in this error. Authorized service should be called.
E1	Cooling Fan is disabled. Call an authorised service agent.
E2	This error is seen when the heater gets too hot. In case of this error, the heater must be cooled. It should be operated after cooling, again.
E3	Supply voltage is other than the rated values. Switch the hob off by pressing  , wait until "H" disappears for all zones, switch the hob on by pressing  and continue to use. If the same error is displayed again, call an authorised service agent.
E4	Supply frequency is different from the rated values. Switch the hob off by pressing  , wait until "H" disappears from all zones, switch the hob on by pressing  and continue to use. If the same error is displayed again, switch the plug for the appliance off and on. Switch the hob on by pressing  and continue to use. If the same error is displayed again, call an authorised service agent.
E5	Internal temperature of the hob is too high, switch the hob off by pressing  and let the heaters cool down.
E6	Communication error between the touch control and heater. Call an authorised service agent.
E7	Coil temperature sensor is disabled. Call an authorized service agent.
E8	Cooler temperature sensor is disabled. Call an authorized service agent.
EA	Large Coil Saturation Error. Switch the hob off by pressing on/off button, switch the hob on by pressing on/off button and continue to use. If the same error is displayed again, call an authorised service agent.
EC	Supply Voltage Error. Switch the hob off by pressing on/off button, switch the hob on by pressing on/off button and continue to use. If the same error is displayed again, call an authorised service agent.

C1-C8

Microprocessor alert. After this warning, cut off energy from the product and then re-energize the product. If the same error is displayed again, call an authorised service agent.

4.2 OVEN CONTROLS

Oven function control knob

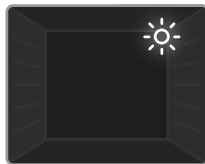
Turn the knob to the corresponding symbol of the desired cooking function. For the details of different functions see 'Oven Functions'.

Oven thermostat knob

After selecting a cooking function, turn this knob to set the desired temperature. The oven thermostat light will illuminate whenever the thermostat is in operation to heat up the oven or maintain the temperature.

Oven Functions

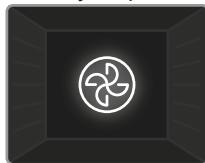
* The functions of your oven may be different due to the model of your product.



Oven Lamp: Only the oven light will switch on. It will remain on for the duration of the cooking function.



Defrost Function: The oven's warning lights will switch on and the fan will start to operate. To use the defrost function, place your frozen food in the oven on a shelf in the third slot from the bottom. It is recommended that you place an oven tray under the defrosting food to catch the water accumulated due to melting ice. This function will not cook or bake your food, it will only help to defrost it.



Turbo Function: The oven's thermostat and warning lights will switch on, and the ring heating element and fan will start operating. The turbo function evenly disperses the heat in the oven so all food on all racks will cook evenly. It is recommended that you preheat the oven for about 10 minutes.



Static Cooking

Function: The oven's thermostat and warning lights will switch on, and the lower and upper heating elements will start operating. The

static cooking function emits heat, ensuring even cooking of food. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza. Preheating the oven for 10 minutes is recommended and it is best to use only one shelf at a time in this function.



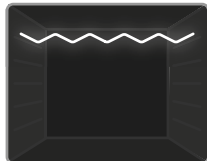
Fan Function: The oven's thermostat and warning lights will switch on, and the upper and lower heating elements and fan will start operating.

This function is good for baking pastry. Cooking is carried out by the lower and upper heating elements within the oven and by the fan, which provides air circulation, giving a slightly grilled effect to the food. It is recommended that you preheat the oven for about 10 minutes.




Pizza Function: The oven's thermostat and warning lights will switch on, and the ring, lower heating elements and fan will start operating. This function

is ideal for baking food, such as pizza, evenly in a short time. While the fan evenly disperses the heat of the oven, the lower heating element ensures baking of the food.

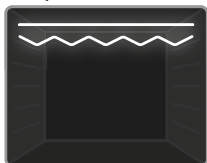


Grilling Function: The oven's thermostat and warning lights will switch on, and the grill heating element will start operating. This function is used for

grilling and toasting foods on the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for about 10 minutes.

 **Warning:** When grilling, the oven door must be closed and the oven


temperature should be adjusted to 190°C.

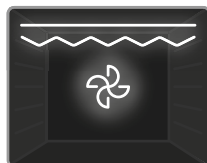


Faster Grilling

Function: The oven's thermostat and warning lights will switch on, and the grill and upper heating elements will start

operating. This function is used for faster grilling and for grilling food with a larger surface area, such as meat. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for about 10 minutes.

 **Warning:** When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.






Double Grill and Fan Function: The oven's thermostat and warning lights will switch on, and the grill, upper heating elements and fan will

start operating. This function is used for faster grilling of thicker food and for grilling of food with a larger surface area. Both the upper heating elements and grill will be energised along with the fan to ensure even cooking. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you preheat the oven for about 10 minutes.

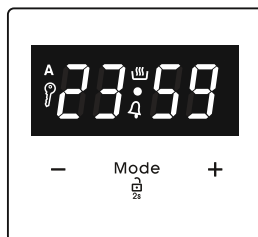
Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.




4.3 COOKING TABLE

Function	Dishes			 min.
Static	Puff Pastry	1 - 2	170-190	35-45
	Cake	1 - 2	170-190	30-40
	Cookie	1 - 2	170-190	30-40
	Stew	2	175-200	40-50
	Chicken	1 - 2	200	45-60
Fan	Puff Pastry	1 - 2	170-190	25-35
	Cake	1 - 2 - 3	150-170	25-35
	Cookie	1 - 2 - 3	150-170	25-35
	Stew	2	175-200	40-50
	Chicken	1 - 2	200	45-60
Turbo	Puff Pastry	1 - 2 - 3	170-190	35-45
	Cake	1 - 2 - 3	150-170	30-40
	Cookie	1 - 2 - 3	150-170	25-35
	Stew	2	175-200	40-50
Grilling	Grilled meatballs	4	200	10-15
	Chicken	*	190	50-60
	Chop	3 - 4	200	15-25
	Beefsteak	4	200	15-25

*If available cook with roast chicken skewer.

Use of the Digital Touch Timer



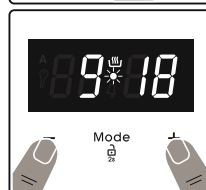
Function Description	
A	Auto cooking
	Manual cooking
	Key Lock
	Minute minder
Mode	Mode function
-	Decrease timer
+	Increase timer
23 59	Timer display

Time adjustment

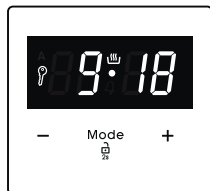
The time must be set before you start using the oven. Following the power connection, the symbol "A" and "00:00" or "12:00" will flash on the display.



1. Press the "MODE" for 2 sec to deactivate keylock and the dot in the middle of the screen will start to flash.



2. Adjust the time while the dot is flashing using the "+" and "-" keys.



3. After a few seconds, the dot will stop flashing and will remain illuminated.

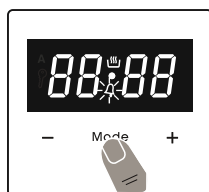
! After time adjustment, both control knobs must be in the off position for the product to reach standby mode.

Key Lock

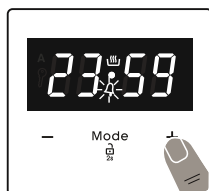
! The key lock automatically activates after the timer has not been used for 5 seconds. “**K**” symbol will appear and remain illuminated. To unlock the timer buttons, press and hold the “**MODE**” button for 2 seconds. The desired operation can then be carried out.

Audible warning time adjustment

The audible warning time can be set to any time between “**00:00**” and “**23:59**” hours. The audible warning time is for warning purposes only. The oven will not be activated with this function.



1. Press “**MODE**”. The symbol “**K**” will begin to flash and “**000**” will be displayed.



2. Select the desired time period using the “**+**” and “**-**” keys while “**K**” is flashing.



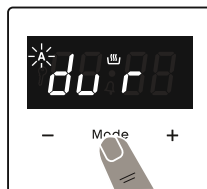
3. The symbol “**K**” will remain illuminated, the time will be saved and the warning will be set.

When the timer reaches zero, an audible warning will sound and the symbol “**K**” will flash on the display. Press any key to stop the audible warning. Press “**MODE**” for 2 seconds the “**K**” symbol will disappear and the clock will be displayed.

Semi-automatic time adjustment (cooking period)

This function helps you to cook for a fixed period of time. A time range between 0 and 10 hours can be set. Prepare the food for cooking and put it in the oven.

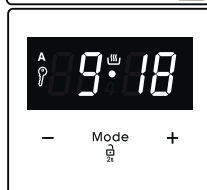
1. Select the desired cooking function and the temperature using the control knobs.



2. Press “**MODE**” until you see “**dur**” symbol on the display screen. The symbol “**A**” will flash.



3. Select the desired cooking time period using the “**+**” and “**-**” keys.



4. The current time will reappear on the screen, and the symbols “**A**”, and “**K**” will remain illuminated.

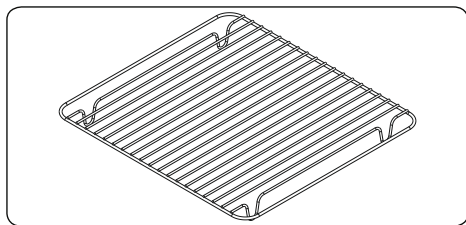
When the timer reaches zero, the oven will switch off and an audible warning will sound. The symbols “**A**” will flash. Turn both control knobs to the “**0**” position and press any key on the timer to stop the warning sound. Press “**MODE**” for 2 seconds the “**A**” symbol will disappear and the timer will switch back to manual function.

Sound Adjustment

Press and hold the “**-**” sensor button until you hear an audible ‘beep’ sound. After this, each time the “**-**” button is pressed, a different “**beep**” tone will sound. There are four different types of signal sounds. If “**off**” is selected, all sounds will be turned off except alarm and error sounds press any buttons. After a short time the selected beep will be recorded. Accessories

The Wire Grid for Deep Trays

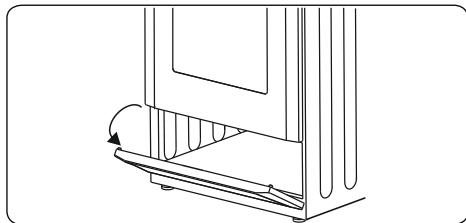
Make sure the wire grid is correctly placed within a deep tray. It is recommended to use this accessory for grilling steaks, meatballs and similar food.



The Flap Drawer

Your appliance includes a drawer for storing accessories such as trays, shelves, grids, or small pots and pans.

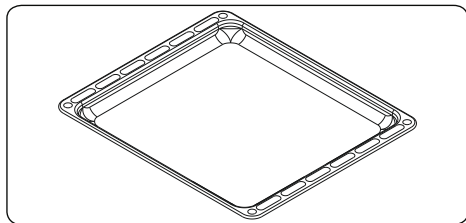
WARNING: The inner surface of the drawer may become hot during use. Do not store any food, plastic or flammable materials in the drawer.



The Shallow Tray

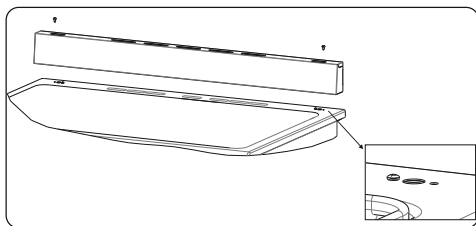
The shallow tray is best used for baking pastries.

Put the tray into any rack and push it to the end to make sure it is correctly placed.



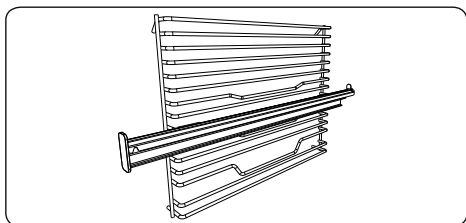
The Splashback

The splashback is attached to the cooktop with two screws.



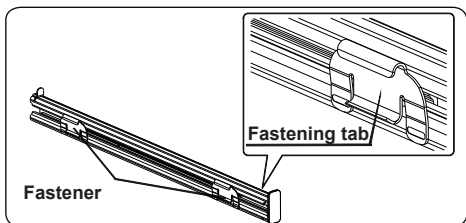
The Wire Rack with Easyfix Half Telescopic Rail

The half telescopic rail extends half-way out, to allow easy access to your food.

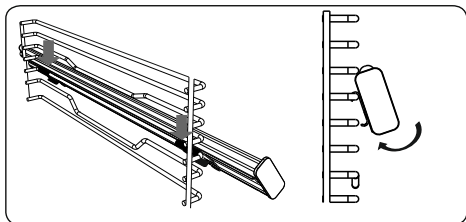


Telescopic rails

Clean the accessories thoroughly with warm water, detergent and a soft clean cloth on first use.



- On each telescopic rail there are fasteners that allow you to remove them for cleaning and repositioning.
- Remove the side runner. See section "Removal of the wire shelf".



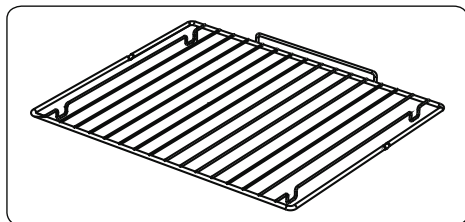
- Hang the telescopic rail top fasteners on the side rack level reference wire

and simultaneously press the bottom fasteners until you clearly hear the fasteners clip into the side rack level fixing wire.

- In order to remove, hold the front surface of the rail and repeat the previous instructions in reverse.

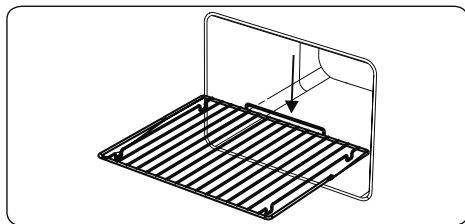
The Wire Grid

The wire grid is best used for grilling or for processing food in oven-friendly containers.




WARNING

Place the grid to any corresponding rack in the oven cavity correctly and push it to the end.




5. CLEANING AND MAINTENANCE

5.1 CLEANING


 **WARNING:** Switch off the appliance and allow it to cool before cleaning is to be carried out.

General Instructions

- Check whether the cleaning materials are appropriate and recommended by the manufacturer before use on your appliance.
- Use cream cleaners or liquid cleaners which do not contain particles. Do not use caustic (corrosive) creams, abrasive cleaning powders, rough wire wool or hard tools as they may damage the cooker surfaces.

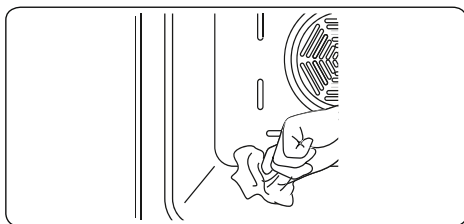
 Do not use cleaners that contain particles, as they may scratch the glass, enamelled and/or painted parts of your appliance.

- Should any liquids overflow, clean them immediately to avoid parts becoming damaged.

 Do not use steam cleaners for cleaning any part of the appliance.


Cleaning the Inside of the Oven

- The inside of enamelled ovens are best cleaned while the oven is warm.
- Wipe the oven with a soft cloth soaked in soapy water after each use. Then, wipe the oven over again with a wet cloth and dry it.
- You may need to use a liquid cleaning material occasionally to completely clean the oven.




Cleaning the Ceramic Glass

Ceramic glass can hold heavy utensils but may be broken if it is hit with a sharp object.

 **WARNING :** Ceramic Cooktops - if the surface is cracked, to avoid the possibility of an electric shock, switch off the appliance and call for service.

- Use a cream or liquid cleaner to clean the vitroceramic glass. Then, rinse and dry the glass thoroughly with a dry cloth.

 Do not use cleaning materials meant for steel as they may damage the glass.

- If substances with a low melting point are used in the cookware's base or coatings, they can damage the glass-ceramic cooktop. If plastic, tin foil, sugar or sugary foods have fallen on the hot glass-ceramic cooktop, please scrape it off the hot surface as quickly and as safely as possible. If these substances melt, they can damage the glass-

ceramic cooktop. When you cook very sugary items like jam, apply a layer of a suitable protective agent beforehand if it is possible.

- Dust on the surface must be cleaned with a wet cloth.
- Any changes in colour to the ceramic glass will not affect the structure or durability of the ceramic and is not due to a change in the material.

Colour changes to the ceramic glass may be for a number of reasons:

1. Spilt food has not been cleaned off the surface.
2. Using incorrect dishes on the hob will erode the surface.
3. Using the wrong cleaning materials.

Cleaning the Glass Parts

- Clean the glass parts of your appliance on a regular basis.
- Use a glass cleaner to clean the inside and outside of the glass parts. Then, rinse and dry them thoroughly with a dry cloth.

Cleaning the Enamelled Parts

- Clean the enamelled parts of your appliance on a regular basis.
- Wipe the enamelled parts with a soft cloth soaked in soapy water. Then, wipe them over again with a wet cloth and dry them.



Do not clean the enamelled parts while they are still hot from cooking.



Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the enamel for a long time.

Cleaning the Stainless Steel Parts (if available)

- Clean the stainless steel parts of your appliance on a regular basis.
- Wipe the stainless steel parts with a soft cloth soaked in only water. Then, dry them thoroughly with a dry cloth.



Do not clean the stainless steel parts while they are still hot from cooking.



Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the stainless steel for a long time.

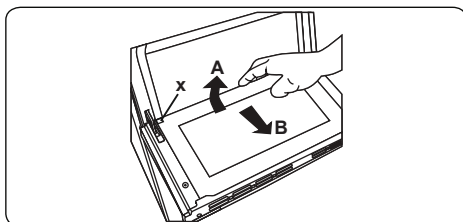
Cleaning Painted Surfaces (if available)

- Spots of tomato, tomato paste, ketchup, lemon, oil derivatives, milk, sugary foods, sugary drinks and coffee should be cleaned with a cloth dipped in warm water immediately. If these stains are not cleaned and allowed to dry on the surfaces they are on, they should NOT be rubbed with hard objects (pointed objects, steel and plastic scouring wires, surface-damaging dish sponge) or cleaning agents containing high levels of alcohol, stain removers, degreasers, surface abrasive chemicals. Otherwise, corrosion may occur on the powder painted surfaces, and stains may occur. The manufacturer will not be held responsible for any damage caused by the use of inappropriate cleaning products or methods.

Removal of the Inner Glass

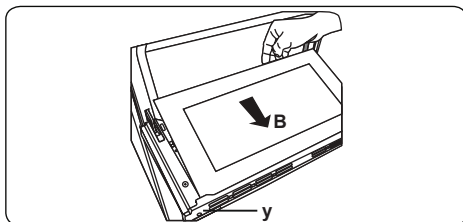
You must remove the oven door glass before cleaning, as shown below.

1. Push the glass in the direction of **B** and release from the location bracket (**x**). Pull the glass out in the direction of **A**.

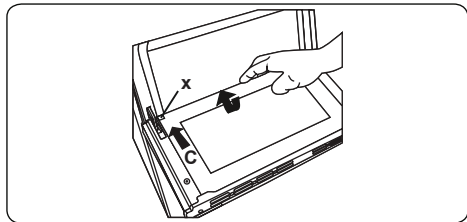



To replace the inner glass:

2. Push the glass towards and under the location bracket (**y**), in the direction of **B**.



3. Place the glass under the location bracket (**x**) in the direction of **C**.

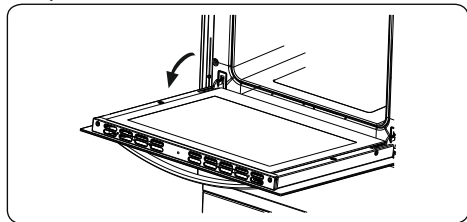


 If the oven door is a triple glass oven door, the third glass layer can be removed the same way as the second glass layer.

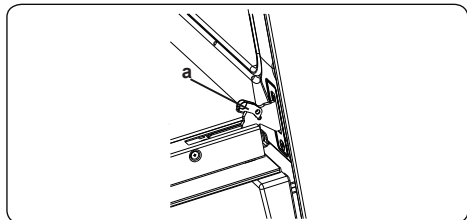
Removal of the Oven Door

Before cleaning the oven door glass, you must remove the oven door, as shown below.

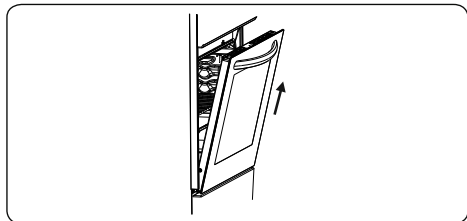
1. Open the oven door.



2. Open the locking catch (a) (with the aid of a screwdriver) up to the end position.

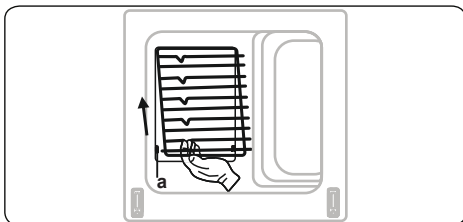


3. Close the door until it almost reaches the fully closed position and remove the door by pulling it towards you.



Removal of the Wire Shelf

To remove the wire rack, pull the wire rack as shown in the figure. After releasing it from the clips (a), lift it up.



6. TROUBLESHOOTING&TRANSPORT

6.1 TROUBLESHOOTING



If you still have a problem with your appliance after checking these basic troubleshooting steps, please contact an authorised service person or qualified technician.

Problem	Possible Cause	Solution
Hob control card's display is blacked out. The hob or cooking zones cannot be switched on.	There is no power supply.	Check the household fuse for the appliance. Check whether there is a power cut by trying other electronic appliances.
The hob switches off while it is in use and an 'F' flashes on each display.	The controls are damp or an object is resting on them.	Dry the controls or remove the object.
The hob switches off while it is use.	One of the cooking zones has been on for too long.	You can use the cooking zone again by switching it back on.
The hob controls are not working and the child lock LED is on.	Child lock is active.	Switch off the child lock.
The saucepans make noise during cooking or your hob makes a clicking sound during cooking.	This is normal with induction hob cookware. This is caused by the transfer of energy from the hob to the cookware.	This operation is normal. There is no risk, neither to your hob nor to your cookware.
The 'U' symbol lights up in the display of one of the cooking zones.	There is no pan on the cooking zone, or the pan is unsuitable.	Use a suitable pan.
Power level 9 or 'P' is automatically reduced. If you select power level 'P' or 9 on two cooking zones which are on the same side at the same time.	Maximum power level for the two zones is reached	Operating both zones at power level 'P' or 9 would exceed the permitted maximum power level for the two zones.
Oven does not switch on.	Power is switched off.	Check whether there is power supplied. Also check that other kitchen appliances are working.
No heat or oven does not warm up.	Oven temperature control is incorrectly set. Oven door has been left open.	Check the oven temperature control knob is set correctly.
Cooking is uneven within the oven.	Oven shelves are incorrectly positioned.	Check that the recommended temperatures and shelf positions are being used. Do not frequently open the door unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lower and this may affect the results of your cooking.
Oven light (if available) does not operate.	Lamp has failed. Electrical supply is disconnected or switched off.	Replace lamp according to the instructions. Make sure the electrical supply is switched on at the wall socket outlet.
The timer buttons cannot be pressed properly.	There is foreign matter caught between the timer buttons. Touch model: there is moisture on the control panel. The key lock function is set.	Remove the foreign matter and try again. Remove the moisture and try again. Check whether the key lock function is set.
The oven fan (if available) is noisy.	Oven shelves are vibrating.	Check that the oven is level. Check that the shelves and any bake ware are not vibrating or in contact with the oven back panel.

6.2 TRANSPORT

If you need to transport the product, use the original product packaging and carry it using its original case. Follow the transport signs on the packaging. Tape all independent parts to the product to prevent damaging the product during transport.

If you do not have the original packaging, prepare a carriage box so that the appliance, especially the external surfaces of the product, is protected against external threats.



Worldwide Appliances Pty Limited

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Post:

Locked Bag 3000, Annandale, N.S.W 2038

P: 1300 694 583

WARRANTY REGISTRATION

Your ongoing satisfaction with your artusi product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the artusi product purchased by you.

PRIVACY

Worldwide Appliances respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the Worldwide Appliances Privacy Policy is available at www.artusi.com.au. Worldwide Appliances will not disclose any personal information set out in the Warranty Registration Card ("Personal Information") without your consent unless required by:

1. law;
2. any Worldwide Appliances related company;
3. any service provider which provide services to artusi or assist artusi in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is

to keep a record of the artusi product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your artusi product. Worldwide Appliances may contact you at any one or more of the address, email address or telephone numbers set out in the Warranty Registration Card. Please contact artusi on 1300 694 583 should you not wish to be contacted by Worldwide Appliances.

WARRANTY

1. Warranty

Worldwide Appliances warrants that each artusi product will remain, for a period of either 12 months or 24 months of warranty. All Warranties are valid from the original date of purchase, And warranty claims must be accompanied by the proof of purchase.

24 months warranty products:

All Built-in Appliances – Limited to Ovens, Gas, Induction and Electric Cooktops, and All Rangehoods. Freestanding Cookers - Gas and Electric Models (900mm Width).

Dishwashers - Freestanding, Fully Integrated, Semi Integrated and built-in. All Wine coolers. All Dryers. Freestanding Cookers - Gas and Electric Models in 50cm, 54cm and 60cm Widths

Portable Appliances* – Benchtop Models and Portable Gas Models

2. What is not Covered by the Warranty.

The Warranty does not apply if an artusi product is defective by a factor other than a defect arising in the manufacture of the artusi product, including but not limited to:

- (a) damage through misuse (including failure to maintain, service or use with proper care), neglect, accident or ordinary wear and tear (including deterioration of parts and accessories and glass breakage);
 - (b) use for purpose for which the artusi product was not sold or designed;
 - (c) use or installation which is not in accordance with any specified instructions for use or installation;
 - (d) use or operation after a defect has occurred or been discovered;
 - (e) damage through freight, transportation or handling in transit (other than when Worldwide Appliances is responsible);
 - (f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control of Worldwide Appliances;
 - (g) repair, modification or tampering by the purchaser or any person other than Worldwide Appliances, an employee of Worldwide Appliances or an authorised artusi service contractor*;
 - (h) use of parts, components or accessories which have not been supplied or specifically approved by artusi.
 - (i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the artusi product handbook provided to the purchaser upon purchase of the artusi product;
 - (j) damage to the base of an electric oven due to items having been placed on the base of the oven cavity or covering the base, such as aluminium foil (this impedes the transfer of heat from the element to the oven cavity and can result in irreparable damage); or
 - (k) damages, dents or other cosmetic imperfections not affecting the performance of the artusi in respect of an artusi product purchased as a "factory second" or from display
- The Warranty does not extend to light globes used in artusi products.

3. Domestic Use

Each artusi product is made for domestic use. This Warranty may not extend to artusi products used for commercial purposes.

Continued over...

4. Time for Claim under the Warranty

You must make any claim under this Warranty within twenty eight (28) days after the occurrence of an event which gives rise to a claim pursuant to the Warranty, by booking a service call on the telephone number below.

5. Proof of Purchase

Customers must retain proof of purchase in order to be eligible to make a warranty claim in respect of an artusi product.

6. Claiming under the Warranty

Customers will bear the cost of claiming under this Warranty unless Worldwide Appliances determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to Worldwide Appliances at the address on the Warranty Registration Card.

7. Statutory Rights

(a) These terms and conditions do not affect your statutory rights.

(b) The limitations on the Warranty set out in this document do not exclude or limit the application of the consumer guarantees set out in the Act or any other equivalent or corresponding legislation in the relevant jurisdiction where to do so would:

(i) contravene the law of the relevant jurisdiction; or

(ii) cause any part of the Warranty to be void.

(c) Worldwide Appliances excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the artusi product) and (other than expressly provided for in these terms and conditions) subject to all terms, conditions and warranties implied by custom, the general law, the Act or other statute.

(d) The liability of Worldwide Appliances to you

for a breach of any express or non-excludable implied term, condition or warranty is limited at the option of Worldwide Appliances to:

(i) replacing or repairing the defective part of the artusi product;

(ii) paying the cost of replacing or repairing the defective part of the artusi product;

(iii) replacing the artusi product; or

(iv) paying the cost of replacing the artusi product.

(e) Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

8. Defects

Any part of an artusi product deemed to be defective and replaced by Worldwide Appliances is the property of Worldwide Appliances. Worldwide Appliances reserves the right to inspect and test artusi products in order to determine the extent of any defect and the validity of a claim under the Warranty.

All warranty service calls must be booked via the customer care department. The team can be contacted on 1 300 85 64 11 option 1 or customercare@eurolinx.com.au

01082016



Warranty Card tear off

WARRANTY REGISTRATION CARD
01052016

Please complete and send to ARTUSI at: REPLY PAID 83617
LEICHHARDT NSW 2040

Last Name:		First Name:
Address:		
State:	Postcode:	Email:
Home Phone:		Mobile:
Purchase Date: / /		(Please attach proof of purchase to validate warranty)

MODEL NUMBER	SERIAL NUMBER (if you cannot locate the serial number please call ARTUSI on 1300 856 411)
1	
2	
3	
4	

01082016

