

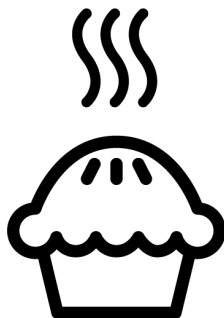


Built-in Oven

User Manual

Piekarnik do zabudowy

Instrukcja obsługi



BBVM13400XDS

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Welcome!

EN

Dear Customer,

Thank you for choosing the Beko product. We want your product, manufactured with high quality and technology, to offer you the best efficiency. Therefore, carefully read this manual and any other documentation provided before using the product.

Keep in mind all the information and warnings stated in the user's manual. This way, you will protect yourself and your product against the dangers that may occur.

Keep the user's manual. If you give the product to someone else, give the manual with it.

The warranty conditions, usage and troubleshooting methods for your product are provided in this manual.

The symbols and their descriptions in the user's manual:



Hazard that may result in death or injury.



Important information or useful usage tips.



Read the user's manual.



Hot surface warning.

NOTICE Hazard that may result in material damage to the product or its environment.

Arçelik A.Ş.

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34445 Sütlüce/İstanbul/TURKEY

Made in TURKEY



1 Safety Instructions

- This section includes the safety instructions necessary to prevent the risk of personal injury or material damage.
- If the product is handed over to someone else for personal use or second-hand use purposes, the user's manual, product labels and other relevant documents and parts should also be given.
- Our company shall not be held responsible for damages that may occur if these instructions are not observed.
- Failure to follow these instructions shall void any warranty.
- Always have the installation and repair works made by the manufacturer, the authorised service or a person that the importer company shall designate.
- Use original spare parts and accessories only.
- Do not repair or replace any component of the product unless it is clearly specified in the user's manual.
- Do not make technical modifications on the product.



1.1 Intended Use

- This product is designed to be used at home. It is not suitable for commercial use.
- Do not use the product in gardens, balconies or other outdoors. This product is intended to be used in households and in the staff kitchens of shops, offices and other working environments.
- **WARNING:** This product should be used for cooking purposes only. It should not be used for different purposes, such as heating the room.
- The oven can be used to defrost, bake, fry and grill food.
- This product should not be used for heating, plate heating, drying by hanging towels or clothes on the handle.



1.2 Child, Vulnerable Person and Pet Safety

- This product can be used by children 8 years of age and older, and people who are underdeveloped in physical, sensory or mental skills, or who have lack of experience and knowledge, as long as they are

- supervised or trained about the safe use and hazards of the product.
- Children should not play with the product. Cleaning and user maintenance should not be performed by children unless there is someone overseeing them.
- This product should not be used by people with limited physical, sensory or mental capacity (including children), unless they are kept under supervision or receive the necessary instructions.
- Children should be supervised to ensure that they do not play with the product.
- Electrical products are dangerous for children and pets. Children and pets must not play with, climb on, or enter the product.
- Do not put objects that children may reach on the product.
- **WARNING:** During use, the accessible surfaces of the product are hot. Keep children away from the product.
- Keep the packaging materials out of the reach of children. There is a hazard of injury and suffocation.
- When the door is open, do not put any heavy objects on it or allow children to sit on it. You may cause the oven to tip over or damage the door hinges.
- For the safety of children, cut the power plug and make the product inoperable before disposing the product.



1.3 Electrical Safety

- Plug the product into a grounded outlet protected by a fuse that matches the current ratings indicated on the type label. Have the grounding installation made by a qualified electrician. Do not use the product without grounding in accordance with local / national regulations.
- The plug or the electrical connection of the product should be in an easily accessible place (where it will not be affected by the flame of the hob). If this is not possible, there should be a mechanism (fuse, switch, key switch, etc.) on the electrical installation to which the product is connected, in compliance with the electrical regulations and separating all poles from the network.

- The product must not be plugged into the outlet during installation, repair, and transportation.
 - Plug the product into an outlet that meets the voltage and frequency values specified on the type label.
 - If your product does not have a power cable, only use the power cable described in the "Technical specifications" section.
 - Do not jam the power cable under and behind the product. Do not put a heavy object on the power cable. The power cable should not be bent, crushed, and come into contact with any heat source.
 - The rear surface of the oven gets hot when it is in use. Power cords must not touch the back surface, connections may be damaged.
 - Do not jam the electric cables into the oven door and do not pass them over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
 - Use original cable only. Do not use cut or damaged cables or intermediate cables.
 - If the power cable is damaged, it must be replaced by the manufacturer, an authorized service or a person to be specified by the importer company in order to prevent possible dangers.
 - **WARNING:** Before replacing the oven lamp, be sure to disconnect the product from the mains supply to avoid the risk of electric shock. Unplug the product or turn off the fuse from the fuse box.
- If your product has a power cable and plug:
- Do not plug the product into an outlet that is loose, has come out of its socket, is broken, dirty, oily, with risk of water contact (for example, water that may leak from the counter).
 - Never touch the plug with wet hands! Never unplug by pulling on the cable, always pull out by holding the plug.
 - Make sure that the product plug is securely plugged into the outlet to avoid arcing.



1.4 Transportation Safety

- Disconnect the product from the mains before transporting the product.

- The product is heavy, carry the product with at least two people.
- Do not use the door and / or handle to transport or move the product.
- Do not put other items on the product and carry the product upright.
- When you need to transport the product, wrap it with bubble wrap packaging material or thick cardboard and tape it tightly. Secure the product tightly with tape to prevent the removable or moving parts of the product and the product from getting damaged.
- Check the overall appearance of the product for any damage that may have occurred during transportation.

1.5 Installation Safety

- Before the product is installed, check the product for any damage. If the product is damaged, do not install it.
- Do not install the product near heat sources (radiators, stoves, etc.).
- Keep the surroundings of all ventilation ducts of the product open.
- To prevent overheating, the product should not be installed behind decorative doors.

1.6 Safety of Use

- Ensure that the product is switched off after every use.
- If you will not use the product for a long time, unplug it or turn off the fuse from the fuse box.
- Do not operate defective or damaged product. If any, disconnect the electricity / gas connections of the product and call the authorized service.
- Do not use the product if the front door glass is removed or cracked.
- Do not climb on the product to reach anything or for any other reason.
- Never use the product when your judgement or coordination is impaired by the use of alcohol and/or drugs.
- Flammable objects kept in the cooking area may catch fire. Never store flammable objects in the cooking area.
- The oven handle is not a towel dryer. When using the product, do not hang towels, gloves or similar textiles on the handle.
- The hinges of the product door move when opening and closing the door and might jam. When opening / closing the door, do not hold the part with the hinges.

1.7 Temperature Warnings

- **WARNING:** The accessible parts of the product will be hot during use. Care should be taken to avoid touching the product and heating elements. Children under the age of 8 should not be brought close to the product without an adult.
- Do not place flammable / explosive materials near the product, as the edges will be hot while it is operating.
- As steam may be exhaled, keep away while opening the oven door. The steam may burn your hand, face and / or eyes.
- During operation, the product may become hot. Care should be taken to avoid touching hot parts, inside of the oven and heating elements.
- Always use heat resistant oven gloves while placing food in the hot oven, or removing the food from the hot oven, etc.

1.8 Accessory Use

- It is important that the wire grill and tray are placed properly on the wire shelves. For

detailed information, refer to the section "**Usage of accessories**".

- Accessories can damage the door glass when closing the product door. Always push the accessories to the end of the cooking area.

1.9 Cooking Safety

- 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 waste, oil, etc. in the cooking area may catch fire. Before cooking, remove such coarse dirt.
- Food Poisoning Hazard: Do not let food sit in oven for more than 1 hour before or after cooking. Otherwise it may cause food poisoning or diseases.
- 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.
- Place the greaseproof paper in a cookware or on the oven accessory (tray, wire grill, etc.) with food and place it in the

preheated oven. Remove any excessive pieces of greaseproof paper hanging from the accessory or container to avoid the risk of touching the oven heater elements. Never use greaseproof paper at an oven temperature higher than the maximum use temperature specified on the greaseproof paper you are using. Never place greaseproof paper on the oven base.

- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The accumulated heat might damage the bottom of the oven.
- Close the oven door during grilling. Hot surfaces may cause burns!
- Food not suitable for grilling carries a fire hazard. Grill only food that is suitable for heavy grill fire. Also, do not place the

food too far in the back of the grill. This is the hottest area and fatty foods may catch fire.



1.10 Maintenance and Cleaning Safety

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Never wash the product by spraying or pouring water on it! There is the risk of electric shock!
- Do not use steam cleaners to clean the product as this may cause an electric shock.
- Do not use harsh abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven front door glass / (if present) oven upper door glass. These materials can cause glass surfaces to be scratched and broken.
- Always keep the control panel clean and dry. A damp and dirty surface may cause problems in operating the functions.

2 Environmental Instructions

2.1 Waste Directive

2.1.1 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 re-used and are suitable for recycling. Therefore, do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to a collection point for the recycling of electrical and electronic equipment. You can ask your local administration about these collection points. Disposing of the appliance properly helps prevent negative consequences for the environment and human health.

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.

2.2 Package Information

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the pack-

aging waste with the household or other wastes, take it to the packaging material collection points designated by the local authorities.

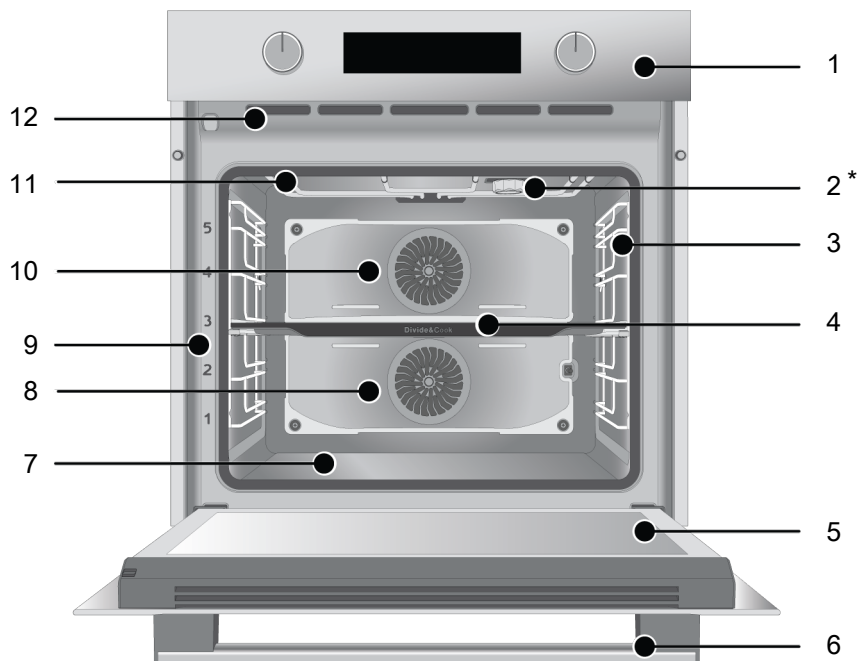
2.3 Recommendations for Energy Saving

According to EU 66/2014, information on energy efficiency can be found on the product receipt supplied with the product.

The following suggestions will help you use your product in an ecological and energy-efficient way:

- Defrost frozen food before baking.
- In the oven, use dark or enamelled containers that transmit heat better.
- If specified in the recipe or user's manual, always preheat. Do not open the oven door frequently during baking.
- Turn off the product 5 to 10 minutes before the end time of baking in prolonged bakings. You can save up to 20% electricity by using residual heat.
- Try to cook more than one dish at a time in the oven. You may cook at the same time by placing two cookers on the wire rack. In addition, if you cook your meals one after the other, it will save energy because the oven will not lose its heat.
- Do not open the oven door when baking in the "Eco fan heating" operating function. If the door is not opened, the internal temperature is optimized to save energy in the "Eco fan heating" operating function, and this temperature may differ from what is shown on the display.

3.1 Product Introduction



1 Control panel

3 Wire shelves

5 Door

7 Lower heater (under the steel plate)

9 Shelf positions

11 Upper heater

2 Lamp

4 Partition sheet

6 Handle

8 Lower fan motor (behind the steel plate)

10 Upper fan motor (behind the steel plate)

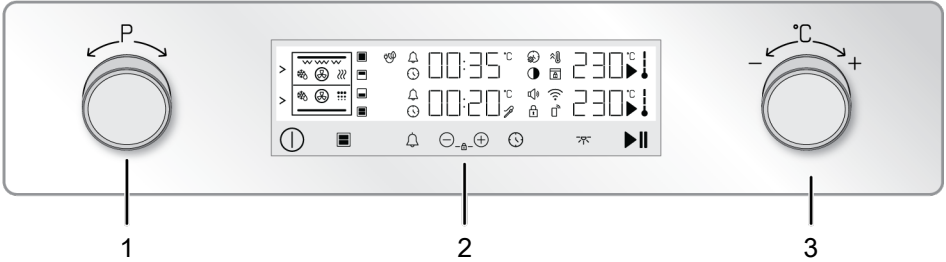
12 Ventilation holes

* Varies depending on the model. Your product may not be equipped with a lamp, or the type and location of the lamp may differ from the illustration.

3.2 Product Control Panel Introduction and Usage

In this section, you can find the overview and basic uses of the product's control panel. There may be differences in images and some features depending on the type of product.


3.2.1 Control Panel




- 1 Function selection knob
- 2 Control unit
- 3 Temperature selection knob

If there are knob(s) controlling your product, in some models this/these knob(s) may be so that they come out when pushed (buried knobs). For settings to be made with these knobs, first push the relevant knob in and pull out the knob. After making your adjustment, push it in again and replace the knob.

Function selection knob

You can select the oven operating functions with the function selection knob. To select, first touch the  key and turn on the oven. Then, rotate the function selection knob to the right/left.

Temperature knob

You can select the temperature you want to cook with the temperature knob. To select, first touch the  key and turn on the oven. Then, rotate the temperature knob to the right/left.




Oven inner temperature indicator

You can understand the oven inner temperature from the inner temperature symbol on the display. When the cooking starts, the symbol is seen on the display and when the oven inner temperature reaches the set temperature, each level of the symbol illuminates.





3.3 Oven operating functions

On the function table, the operating functions you can use in your oven and the highest and lowest temperatures that can be set for these functions are shown. The order of the operating modes shown here may differ from the arrangement on your product.

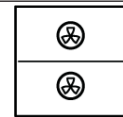
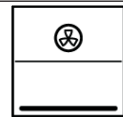
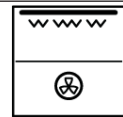
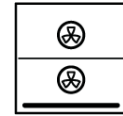
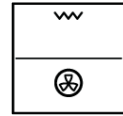
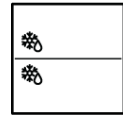
Lower-Upper and Single Large section

Function symbol			Function description	Temper- ature range (°C)	Description and use
Single large sec- tion	Lower Section	Upper sec- tion			
			Operating with fan	-	The oven is not heated. Only the fan (on the back wall) operates. Frozen food with granules is slowly defrosted at room temperature, cooked food is cooled. The time required to defrost a whole piece of meat is longer than for foods with grains.

	-	-	Top and bottom heating	40-280	Food is heated from above and below at the same time. Suitable for cakes, pastries or cakes and stews in baking moulds. Cooking is done with a single tray.
		-	Bottom heating	40-220	Only lower heating is on. It is suitable for foods that need browning on the bottom.
	-	-	Fan assisted bottom/top heating	40-280	The hot air heated by the upper and lower heaters is distributed equally and rapidly throughout the oven with the fan. Cooking is done with a single tray.
			Fan Heating	40-280	The hot air heated by the fan heater is distributed equally and rapidly throughout the oven with the fan. It is suitable for multi-tray cooking of your food at different shelf levels.
			Eco fan heating	160-220	In order to save energy, you can use this function instead of using "Turbo cooking" in the range of 160-220°C. But; baking time will be slightly longer. When this function is selected, "ECO" is seen on the screen for 2 seconds. After 2 seconds, suggested temperature value is shown.
		-	Pizza function	40-280	The lower heater and fan heating work. It is suitable for cooking pizza.
	-		Top + Fan heating	40-280	Upper heater and fan heater on the back wall operate. Hot air is better distributed via the fan compared to just via upper heater.
	-	-	"3D" function	40-280	Upper heating, lower heating and fan heating functions operate. Each side of the product to be cooked is cooked equally and quickly. Cooking is done with a single tray.
	-		Low grill	40-280	The small grill on the oven ceiling works. It is suitable for grilling smaller amounts.
	-		Full grill	40-280	The large grill on the oven ceiling works. It is suitable for grilling in large amounts.

	-		Fan assisted full grill	40-280	The hot air heated by the large grill is quickly distributed into the oven with the fan. It is suitable for grilling in large amounts.
	-	-	Keep warm	40-100	It is used to keep the food at a temperature ready for service for a long time.
	-	-	Easy steam cleaning	-	It varies depending on the product model. It may not be available on your product. This function allows the dirt inside the oven (which has not been staying for a long time) to be softened and easily cleaned. See the cleaning section for easy steam cleaning.

Upper-Lower section interworking function combinations

Function symbol	Function description	Function symbol	Function description	Function symbol	Function description
	Fan Heating + Fan Heating		Fan Heating + Bottom heating		Full grill + Fan Heating
	Fan Heating + Pizza function		Low grill + Fan Heating		Operating with fan + Operating with fan

Upper-Lower section interoperability temperature setting intervals

Temperature of one section is impacted by the temperature setting of the other section in the double section cooking processes. For this reason, there are restrictions according to the temperatures adjusted for the sections. The temperature intervals that you can set for other section are given in the following tables based on the temperature you have set for one section.

Temperature set for upper section (°C)	Temperature that can be set for lower section		Temperature set for lower section (°C)	Temperature that can be set for upper section	
	Minimum (°C)	Maximum (°C)		Minimum (°C)	Maximum (°C)
40	40	45	40	40	45
60	50	75	60	50	75
80	65	105	80	65	105
100	80	135	100	80	135
120	90	160	120	90	160
140	105	190	140	105	190
160	120	225	160	120	225
180	135	250	180	135	250
200	145	250	200	145	250
220	160	250	220	160	250
250	170	250	250	170	250

Oven cooking sections

You can cook in 4 different ways in different sections using the cross-partition sheet in your oven or by exiting the product.

Upper Section



You can only cook in the upper section. Suitable for grilling and small size cooking. When the upper section is active, the screen displays the function of the top section, temperature indicator, and time/duration indicator screens. This section is active only if there is a > symbol next to the upper section function screen.

Lower Section



You can only cook in the lower section. Suitable for medium size cooking. When the lower section is active, the screen displays the function of the lower section, temperature indicator, and time/duration indicator screens. This section is active only if there is a > symbol next to the lower section function screen.

Lower-Upper Section



You can cook in the upper and lower compartments at the same time. It is suitable for cooking two different foods. When the upper and lower sections are active, the function, temperature indicator and time/duration indicator screens specific to these sections appear separately on the screen. If both sections have > symbols next to their function screens, both sections are active.

Single Large Section



You can cook in the single large section. Suitable for large size and multiple cooking. When the single large compartment is active,

the function screen for both sections is customized to a single section. The temperature indicator and time/duration indicator screens for the lower compartment appear.

3.4 Product Accessories

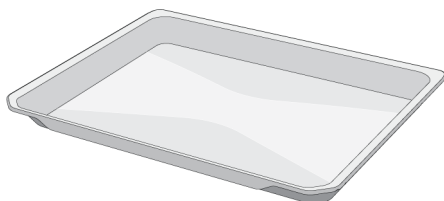
There are various accessories in your product. In this section, the description of the accessories and the descriptions of the correct usage are available. Depending on the product model, the supplied accessory varies. All accessories described in the user's manual may not be available in your product.



The trays inside your appliance may be deformed with the effect of the heat. This has no effect on the functionality. Deformation disappears when the tray is cooled.

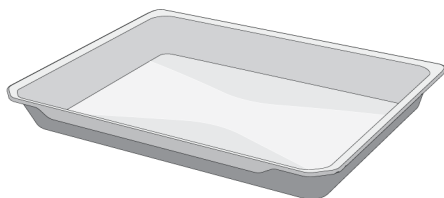
Standard tray

It is used for pastries, frozen foods and frying large pieces.



Deep tray

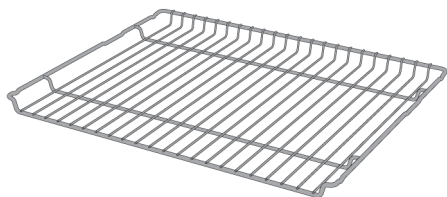
It is used for pastries, frying large pieces, juicy food or for the collection of flowing oils when grilling.



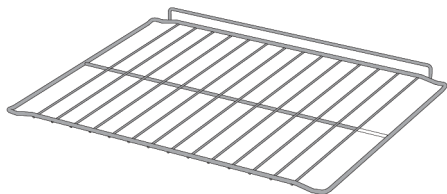
Wire grill

It is used for frying or placing the food to be baked, fried and stewed on the desired shelf.

On models with wire shelves :

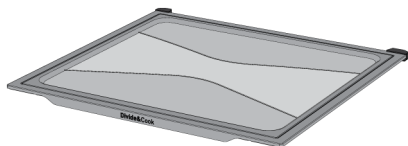


On models without wire shelves :



Cross-partition sheet

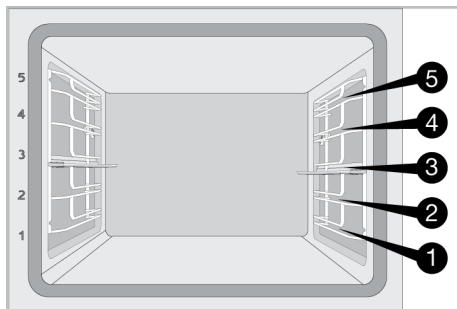
It is used to divide the cooking section into two separate sections.



3.5 Use of Product Accessories

Cooking shelves

There are 5 levels of shelf position in the cooking area. You can also see the order of the shelves in the numbers on the front frame of the oven.

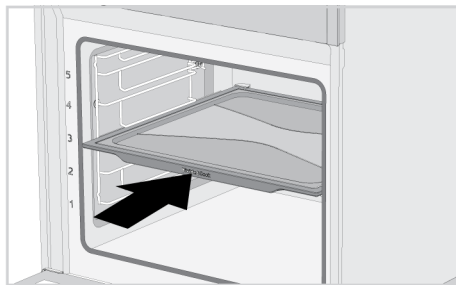


Placement of the cross-partition sheet

In order to cook only in the upper, lower or together in the lower and upper sections in your oven, place the cross-partition sheet as shown in the following figure on the 3. rack position.

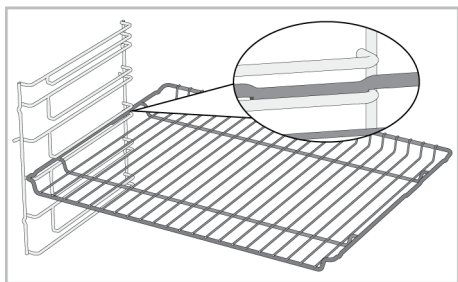


Before placing the cross-partition sheet 3, seat it on the end of the rack evenly and then place it into the oven firmly. If you place it at an angled position, cross-partition sheet shall be damaged.



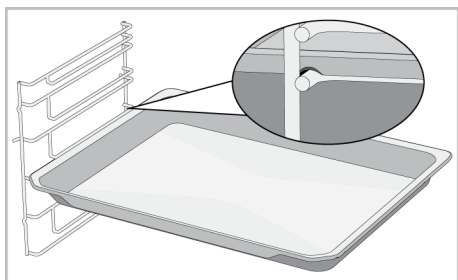
Placing the wire grill on the cooking shelves

It is crucial to place the wire grill on the wire side shelves properly. While placing the wire grill on the desired shelf, the open section must be on the front. For better cooking, the wire grill must be secured on the wire shelf's stopping point. It must not pass over the stopping point to contact with the rear wall of the oven.



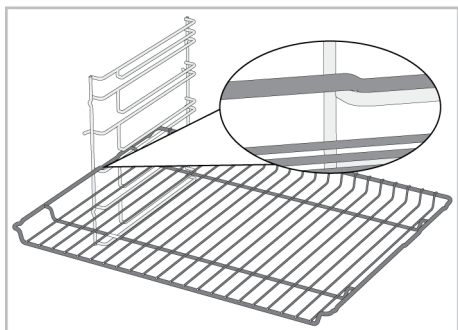
Placing the tray on the cooking shelves

It is also crucial to place the trays on the wire side shelves properly. While placing the tray on the desired shelf, its side designed for holding must be on the front. For better cooking, the tray must be secured on the stopping socket on the wire shelf. It must not pass over the stopping socket to contact with the rear wall of the oven.



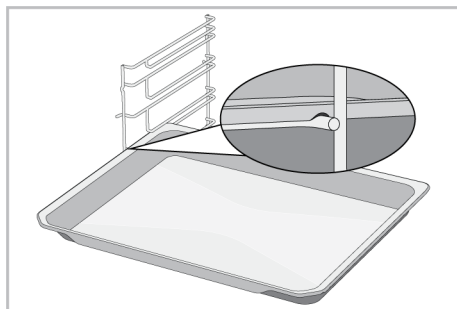
Stopping function of the wire grill

There is a stopping function to prevent the wire grill from tipping out of the wire shelf. With this function, you can easily and safely take out your food. While removing the wire grill, you can pull it forward until it reaches the stopping point. You must pass over this point to remove it completely.



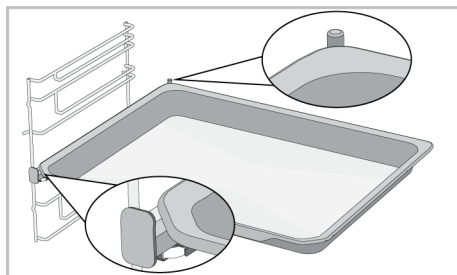
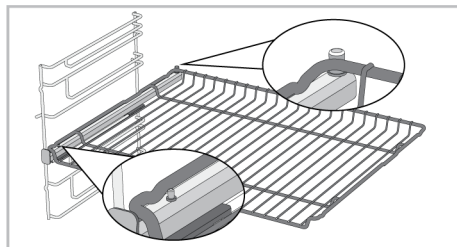
Tray stopping function

There is also a stopping function to prevent the tray from tipping out of the wire shelf. While removing the tray, release it from the rear stopping socket and pull it towards yourself until it reaches the front side. You must pass over this stopping socket to remove it completely.



Proper placement of the wire grill and tray on the telescopic rails-On models with wire shelves and telescopic models

Thanks to telescopic rails, trays or the wire grill can be easily installed and removed. When using trays and wire grills with the telescopic rail, care should be taken that the pins on the front and back of the telescopic rails, rest against the edges of the grill and the tray (shown in the figure).




3.6 Technical Specifications


General specifications	
Product external dimensions (height/width/depth) (mm)	595 /594 /567
Oven installation dimensions (height / width / depth) (mm)	590 - 600 /560 /min. 550
Voltage/Frequency	220-240 V ~; 50 Hz
Cable type and section used/suitable for use in the product	min. H05VV-FG 3 x 1,5 mm ²
Total power consumption (kW)	2,8
Oven type	Multifunction oven

Basics: Information on the energy label of home type electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. The values are determined in Top and bottom heating or (if present) Fan assisted bottom/top heating functions with the standard load.


Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not. 1-Eco fan heating , 2-Fan Heating , 3-Fan assisted low grill , 4-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.

4 First Use

Before you start using your product, it is recommended to do the following stated in the following sections respectively.

4.1 First Timer Setting



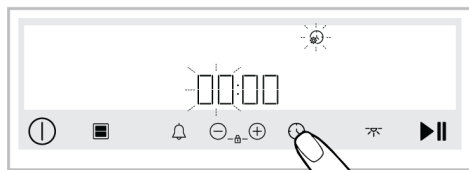
Always set the time of day before using your oven. If you do not set it, you cannot cook in some oven models.

1. When oven is started for the first time the time of day set on the oven is shown on the display.
2. With the oven turned off (when the time of day is shown on the display), touch the ⌚ key for about 3 seconds to activate the settings menu.

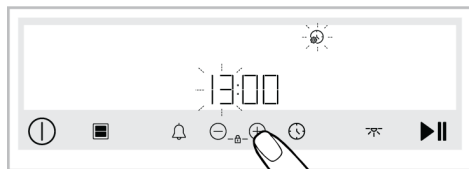
⇒ A countdown of 3-2-1 appears on the display. After the countdown is over, the settings menu is activated.

3. Touch the ⌚/+ keys until the - symbol appears on the display.
4. Touch the ⌚ key to activate the timer field.

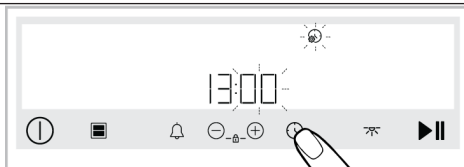
⇒ The timer field and the ⌚ symbol flash on the display.



5. Set the time of day by touching the +/- keys and activate the minutes field by touching the ⌚ key again.



⇒ The minutes field and the ⌚ symbol flash on the display.



6. Touch the +/- keys to set the minute. Confirm the setting by touching the ⌚ key.



⇒ The time of day is set and the ⌚ symbol illuminates continuously.



If the first timer setting is not performed, the time of day starts from 12:00. You can change the time of day setting later as described in the "Settings" section.



In the event of a long power outage, the time of day setting is cancelled. It should be set again.

4.2 Initial Cleaning

1. Remove all packaging materials.
2. Remove all accessories from the oven provided with the product.
3. Operate the product for 30 minutes and then, turn it off. This way, residues and layers that may have remained in the oven during production are burned and cleaned.
4. When operating the product, select the highest temperature and the operating function that all the heaters in your product operate. See "Oven operating functions". You can learn how to operate the oven in the following section.
5. Wait for the oven to cool.

6. Wipe the surfaces of the product with a wet cloth or sponge and dry with a cloth.

Before using the accessories:

Clean the accessories you remove from the oven with detergent water and a soft cleaning sponge.

NOTICE: Some detergents or cleaning agents may cause damage to the surface. Do not use abrasive detergents, cleaning powders, cleaning creams or sharp objects during cleaning.

NOTICE: During the first use, smoke and odour may come up for several hours. This is normal and you just need good ventilation to remove it. Avoid directly inhaling the smoke and odours that form.

5 Using the Oven

5.1 General Information on Using the Oven



Cooling fan (It varies depending on the product model. It may not be available on your product.)

Your product has a cooling fan. The cooling fan is activated automatically when necessary and cools both the front of the product and the furniture. It is automatically deactivated when the cooling process is finished. Hot air comes out over the oven door. Do not cover these ventilation openings with anything. Otherwise, the oven may overheat. The cooling fan continues to operate during oven operation or after the oven is turned off (approximately 20-30 minutes). If you cook by programming the oven timer, at the end of the baking time, the cooling fan turns off with all functions. The cooling fan running time cannot be determined by the user. It turns on and off automatically. This is not an error.

Oven lighting


The oven lighting is turned on when the oven starts baking. In some models, the lighting is on during baking, while in some models it turns off after a certain time. In some baking functions the lamp never turns on to save energy.

If the product door is opened while the oven is operating or in the closed position, the oven lighting turns on automatically.

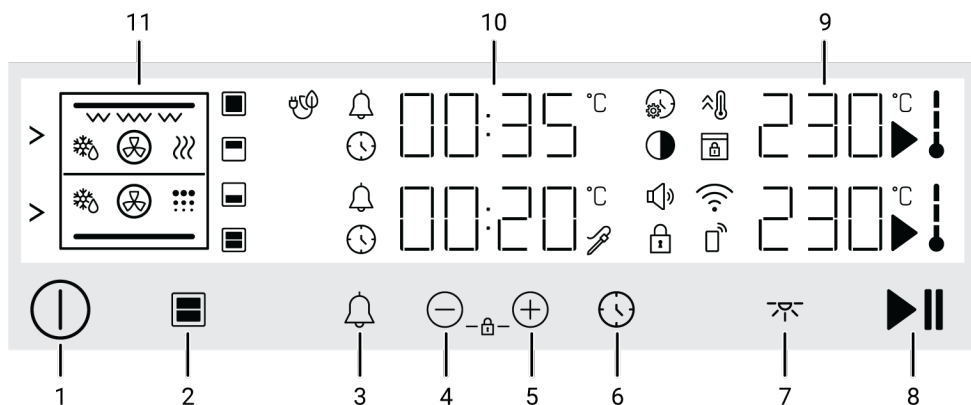
If there is  key on the control panel: In cases where the oven lamp is automatically switched on or off, you can turn the lamp on and off at any time by touching the  key.

5.2 Operation of the Oven Control Unit

General warnings for the oven control unit

- The maximum time that can be set for the baking process is 5:59 hours. In keeping warm function, this time is 23:59 hours. In case of a power outage, the preset baking and baking duration are cancelled.
- While making any adjustments, the relevant symbols flash on the display. It is necessary to save the settings made, either by touching the relevant key in the description or by waiting for a short time.
- If baking time is set when baking starts, the remaining time is shown on the display.
- If the quick preheating setting is active on the control unit the  symbol appears on the display when you start baking and the oven reaches the temperature you set for baking quickly. For quick preheating setting, see the “Settings” section.

Control unit
























Keys :

- 1 : On/off key
- 2 : Cooking section selection key
- 3 : Alarm key
- 4 : Decrease and advance key
- 5 : Increase and advance key
- 6 : Time and settings key
- 7 : Lamp key
- 8 : Baking start/stop key

Indicator areas :

- 9 : Temperature indicator area
- 10 : Timer/duration indicator area
- 11 : Function display

Display symbols :

-  : Baking time symbol
-  : Alarm symbol
-  : Baking symbol
-  : In-oven temperature symbol
-  : Quick heating (booster) symbol
-  : Settings symbol
-  : Key lock symbol
-  : Volume level symbol
-  : Brightness symbol
-  : Defrosting symbol
-  : Keep warm symbol
-  : Symbol of baking with eco fan
-  : Single large cooking section symbol
-  : Lower cooking section symbol
-  : Upper cooking section symbol
-  : Double cooking section symbol
-  : Remove control symbol
-  : Wifi symbol
-  : Self-cleaning symbol *
-  : Door lock symbol *
-  : Meat probe symbol *

* It varies depending on the product model. It may not be available on your product.

Turning on the oven

Turn on the oven by touching the ① key.
If the cross-partition sheet is not installed after the oven is opened, the first operating function of the single large section appears

on the screen. If the crosspartition sheet is inserted, the first working function for the lower section is displayed. The operating function, temperature and baking time can be adjusted when the display is in this status.



If no setting is made on this display, the oven turns off in approximately 3 minutes and the time of day is shown on the display.

Turning off the oven

Turn off the oven by touching the ① key.
The time of day is shown on the display.

Cooking in one large section, only in the lower section or only in the upper section

- ✓ The following steps describe cooking in the single large section, only the lower section or simply cooking in the upper section, mutually.



To cook in one large section, remove the cross-partition sheet from the product.


1. To cook in one large section, remove the cross-partition sheet from the product.
If you only want to cook in the lower or only upper section, install the intermediate compartment sheet.
2. Turn on the oven by touching the ① key.
 - ⇒ If the cross-partition sheet is not installed after the oven is opened, the first operating function of the single large section appears on the screen. If the crosspartition sheet is inserted, the first working function for the lower section is displayed.



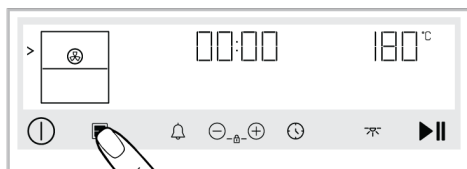
Illustration 1: If the cross-partition sheet is inserted:



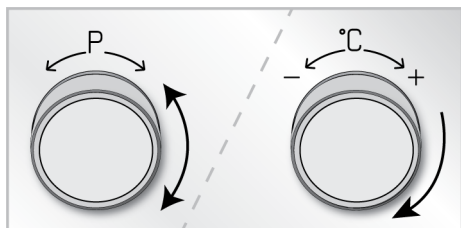
Illustration 2: If the cross-partition sheet is not inserted:

3. When the cross-partition sheet is inserted, the lower section cooking area screen is activated. Just tap  key to select the upper section.


⇒ The > symbol appears next to the function screen belonging to the upper section.






4. When the cooking section you want to cook is active, select the function you want to cook with the function selection button.
5. The pre-set temperature for the operating function you selected appears on the display. Set the temperature you want to cook with the temperature knob if you would like to change this temperature.





i If you change the operating function after you change the pre-set temperature of the operating function, the last temperature set is shown on the display. However, if the selected temperature is not within the temperature range of the selected operating function, the highest temperature for that operating function is displayed.

6. If you want to cook without setting the cooking time, tap  key to start cooking.

i If the cooking is started without adjusting the cooking time, the oven does not automatically turn itself off at the end of cooking. The user must end the cooking.

⇒ Your oven starts operating immediately at the selected function and temperature and the time passed appears on the display. On the display, the  and  symbols are shown. As the oven inner temperature reaches the set temperature, each stage of the  symbol will light up. The time passed after cooking is started appears on the Duration/hour screen.

7. If you want to cook by setting the cooking time tap  key once.

⇒ The  symbol appears on the display.

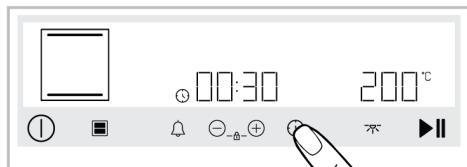


Illustration 3: For single large section:

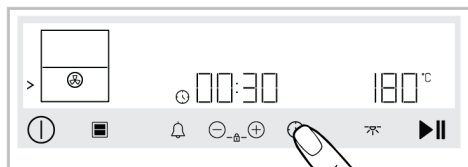


Illustration 4: Only for lower section:

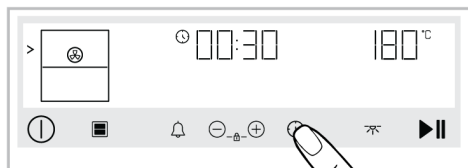
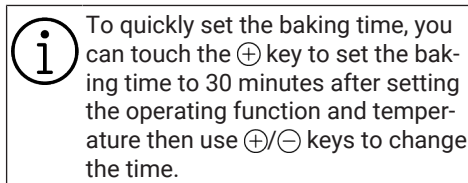
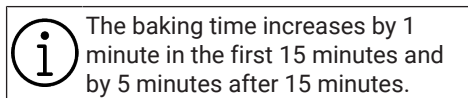


Illustration 5: Only for upper section:



8. Set the cooking time with the (+)/(-) keys.



9. After setting up operating function, the temperature and the baking time, touch the ► key to start baking.

⇒ Your oven will start operating immediately at the selected operating function and temperature. The baking time set on the display counts down. On the display, the ► and ↓ symbols are shown. As the oven inner temperature reaches the set temperature, each stage of the ↓ symbol will light up.

10. If you cooked without setting the **cooking time**, the oven does not turn off automatically. You have to control baking and turn it off yourself. When the baking is completed touch the ► key to end the baking or touch the ⓘ key to turn off the oven completely.

11. If you cooked by setting the **cooking time**, after the set cooking time is completed, "End" text appears on the screen, an audible warning is heard and cooking stops.

⇒ The warning sounds for two minutes. While the audible warning is given and "End" text appears on the display, if you touch ► key, the oven continues operating indefinitely. The oven is turned off if the ⓘ key is touched. If any key is touched except for these, the audible warning stops.

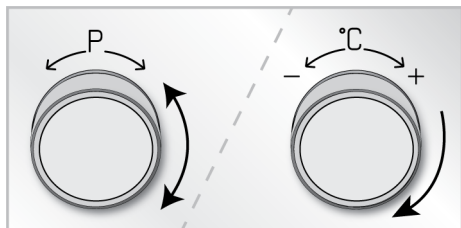
Cooking together in the lower section and upper section

- ✓ The following steps describe how to cook different dishes together in the lower section and upper section. Before cooking starts, determine the upper and lower section functions that are suitable for your meals. See "**Oven operating functions**" for combinations of upper-lower section functions.

1. Insert the cross-partition sheet and place your meals on the corresponding shelves of the oven sections where you will cook.
2. Turn on the oven by touching the ⓘ key.
 - ⇒ After the oven is turned on, the first operating function of lower section is displayed on the screen.



3. In the lower section, adjust the desired working function and temperature with the function and temperature selection buttons.



⇒ The > symbol appears next to the function screen belonging to the upper section.

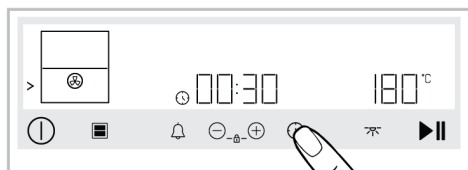
4. If you want to cook without setting the cooking time, tap ►|| key to start cooking.

i If the cooking is started without adjusting the cooking time, the oven does not automatically turn itself off at the end of cooking. The user must end the cooking.

⇒ The lower section of your oven starts operating immediately at the selected function and temperature and the time passed appears on the screen. On the display, the ► and ↓ symbols are shown. As the oven inner temperature reaches the set temperature, each stage of the ↓ symbol will light up. The time passed after cooking is started appears on the Duration/hour screen.

5. If you want to cook by setting the cooking time tap ⌚ key once.

⇒ The ⌚ symbol appears on the time/duration screen of the lower section.



i To quickly set the baking time, you can touch the ⊕ key to set the baking time to 30 minutes after setting the operating function and temperature then use ⊕/⊖ keys to change the time.

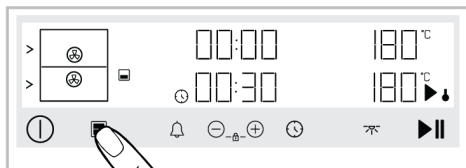
6. Set the cooking time with the ⊕/⊖ keys.

i The baking time increases by 1 minute in the first 15 minutes and by 5 minutes after 15 minutes.

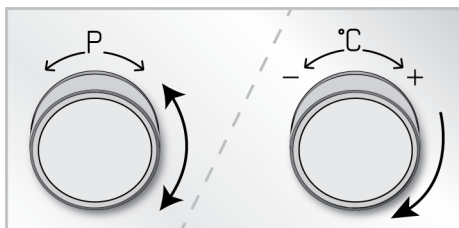
7. After setting up operating function, the temperature and the baking time, touch the ►|| key to start baking.

⇒ The lower section of your oven will start operating immediately at the selected function and temperature. The baking time set on the display counts down. On the display, the ► and ↓ symbols are shown. As the oven inner temperature reaches the set temperature, each stage of the ↓ symbol will light up.

8. Tap ■ key to activate the upper section.



9. In the upper section, adjust the desired working function and temperature with the function and temperature selection buttons.



⇒ The > symbol appears next to the function screen belonging to the upper section.

10. If you want to cook without setting the cooking time, tap ►|| key to start cooking.

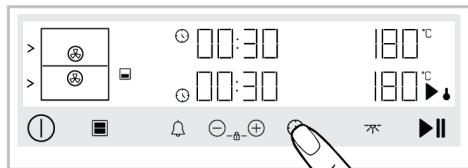


If the cooking is started without adjusting the cooking time, the oven does not automatically turn itself off at the end of cooking. The user must end the cooking.

⇒ The upper section of your oven starts operating immediately at the selected function and temperature and the time passed appears on the screen. On the display, the ► and ↓ symbols are shown. As the oven inner temperature reaches the set temperature, each stage of the ↓ symbol will light up. The time passed after cooking is started appears on the Duration/hour screen.

11. If you want to cook by setting the cooking time tap ⌚ key once.

⇒ The ⌚ symbol appears on the time/duration screen of the upper section.



To quickly set the baking time, you can touch the ⊕ key to set the baking time to 30 minutes after setting the operating function and temperature then use ⊕/⊖ keys to change the time.

12. Set the cooking time with the ⊕/⊖ keys.



The baking time increases by 1 minute in the first 15 minutes and by 5 minutes after 15 minutes.

13. After setting up operating function, the temperature and the baking time, touch the ►|| key to start baking.

⇒ The upper section of your oven will start operating immediately at the selected function and temperature. The baking time set on the display counts down. On the display, the ► and ↓ symbols are shown. As the oven inner temperature reaches the set temperature, each stage of the ↓ symbol will light up.



14. If you have cooked without setting the cooking time, the oven will not automatically turn off for both of the sections. You have to control baking and turn it off yourself. End cooking by tapping the ►|| key, while the section, where your cooking has been completed, is active. When the cooking of the other section is finished, first activate the other section with the ■ key and tap the ►|| key to end the cooking. If you want to close both sections, tap the ⌚ key to turn off the oven completely.

15. If you cooked by setting the cooking time, "End" text appears on the temperature indicator screen of the section where the cooking time has been completed, the audible warning is heard and that section stops cooking. The other section continues to work until the cooking time is over. When the cooking time is completed in the other section, "End" text appears on the temperature indic-

ator screen of that section, an audible warning is heard and that section stops cooking.

- ⇒ Within each section, the warning sounds for two minutes at the end of the alarm period. While the audible warning is given and "End" text appears on the display, if you touch ► key, the oven continues operating indefinitely. The oven is turned off if the Ⓢ key is touched. If any key is touched except for these, the audible warning stops.

5.3 Settings

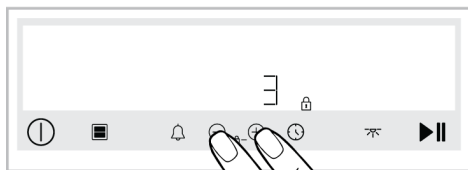


The 3-2-1 countdown is shown on the display in the menus or settings that should be activated by pressing for a long period. When the countdown expires, the relevant menu or setting is activated.

Activating the key lock

By using the key lock feature, you can safeguard the interference of the control unit.

1. Touch the (+)/(-) keys simultaneously until the Ⓢ symbol appears on the display.



- ⇒ The Ⓢ symbol appears on the display and the key lock is activated. When any key is touched after the key lock is set, an audible signal is heard and the Ⓢ symbol flashes.



While the key lock is activated, the keys of the control unit cannot be used. The key lock will not be cancelled in case of power failure.

Deactivating the key lock

1. Touch the (+)/(-) keys simultaneously until the Ⓢ symbol disappears from the display.

» The Ⓢ symbol disappears from the display and the key lock is disabled.

Setting the alarm

You can also use the control unit of the product for any warning or reminder other than baking.

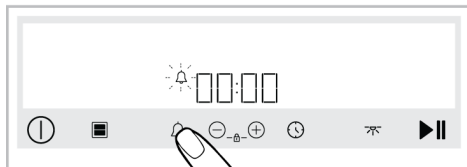
The alarm clock has no effect on the oven operating functions. It is used for warning purposes. For example, you can use the alarm clock when you want to turn the food in the oven at a certain time. As soon as the time you set has expired, the timer gives you an audible warning.



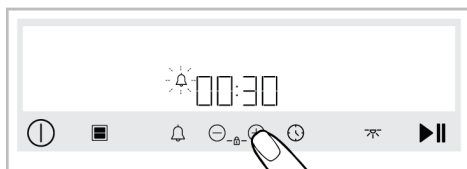
The maximum alarm time may be 23 hours 59 minutes.

1. Touch the 🔔 key to set the alarm period.

- ⇒ The 🔔 symbol starts to flash on the display.



2. Set the alarm time with the (+)/(-) keys. Touch the 🔔 key again to confirm the setting.



- ⇒ The 🔔 symbol illuminates continuously and the alarm time starts to count down on the display. If the alarm time and baking time are set at the same time, the shorter time is shown on the display.




3. After the alarm time is completed, the 🔔 symbol starts flashing and gives you an audible warning.

Turning off the alarm

1. At the end of the alarm period, the warning sounds for two minutes. Touch any key to stop the audible warning.







⇒ The audible warning is stopped.

If you want to cancel the alarm;

1. Touch the  key to reset the alarm period. Touch the  key until the "00:00" symbol appears on the display.
2. You can also cancel the alarm by pressing the  key for a long time.





Setting the volume

You may set the volume of your control unit. Your oven should be turned off to perform this setting.


1. With the oven turned off (when the time of day is shown on the display), touch the  key for about 3 seconds to activate the settings menu.
2. Touch the  keys until the  appears on the display.
3. Activate the volume setting by touching the  key again. (**b-1, b-2**)
4. Set the desired tone with the  keys.
⇒ Selected volume setting is confirmed immediately. Touch the  key to return to the settings menu.

Setting the display brightness

You may set the brightness of the control unit display. Your oven should be turned off to perform this setting.






1. With the oven turned off (when the time of day is shown on the display), touch the  key for about 3 seconds to activate the settings menu.
2. Touch the  keys until the  appears on the display.
3. Activate the brightness setting by touching the  key again.

4. Set the desired brightness with the  keys. (**d-1, d-2, d-3**)

⇒ Selected brightness setting is confirmed immediately. Touch the  key to return to the settings menu.

Setting the quick preheating (Booster) function

You may operate the baking on your product automatically with quick preheating function. For this purpose, you should activate the quick preheating setting. Your oven should be turned off to perform this setting.





1. With the oven turned off (when the time of day is shown on the display), touch the  key for about 3 seconds to activate the settings menu.
2. Touch the  keys until the  symbol appears on the display.
3. Activate the quick preheating setting (booster) by touching the  key again.
4. With the  keys turn the "OFF" setting to "ON" on the display.
⇒ Selected quick preheating setting is confirmed immediately. Touch the key to return to the settings menu.




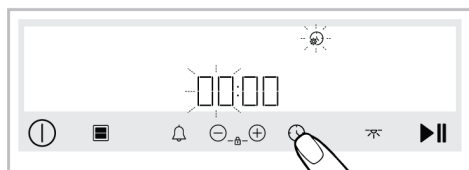
You may turn off the quick preheating setting with the same procedure. By turning the setting "OFF" you may cancel the automatic quick preheating setting.


Changing the time of day

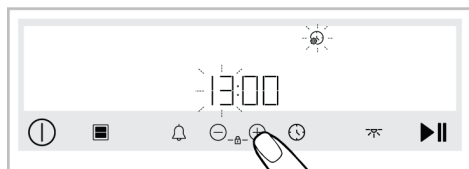
To change the time of day that you have previously set,


1. With the oven turned off (when the time of day is shown on the display), touch the  key for about 3 seconds to activate the settings menu.
2. Touch the  keys until the  symbol appears on the display.
3. Touch the  key to activate the timer field.

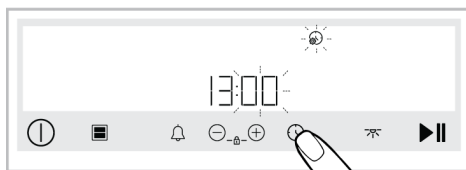
- ⇒ The timer field and the  symbol flash on the display.





4. Set the time of day by touching the \oplus/\ominus keys and activate the minutes field by touching the  key again.



- ⇒ The minutes field and the  symbol flash on the display.



5. Touch the \oplus/\ominus keys to set the minute. Confirm the setting by touching the  key.

- ⇒ Adjusted time of the day is confirmed immediately. Touch the  key to return to the settings menu.

6 General Information About Baking

You can find tips on preparing and cooking your food in this section.

Plus, this section describes some of the foods tested as producers and the most appropriate settings for these foods. Appropriate oven settings and accessories for these foods are also indicated.

6.1 General Warnings About Baking in the Oven

- While opening the oven door during or after baking, hot-burning steam may emerge. The steam may burn your hand, face and/or eyes. When opening the oven door, stay away.
- Intense steam generated during baking may form condensed water drops on the interior and exterior of the oven and on the upper parts of the furniture due to the temperature difference. This is a normal and physical occurrence.
- The cooking temperature and time values given for foods may vary depending on the recipe and amount. For this reason, these values are given as ranges.
- Always remove unused accessories from the oven before you start cooking. Accessories that will remain in the oven may prevent your food from being cooked at the correct values.
- For foods that you will cook according to your own recipe, you can reference similar foods given in the cooking tables.
- Using the supplied accessories ensures you get the best cooking performance. Always observe the warnings and information provided by the manufacturer for the external cookware you will use.
- Cut the greaseproof paper you will use in your cooking in suitable sizes to the container you will cook. Greaseproof papers that are overflowing from the container can create a risk of burns and affect the quality of your baking. Use the greaseproof paper you will use in the temperature range specified.
- For good baking performance, place your food on the recommended correct shelf. Do not change the shelf position during baking.

6.1.1 Pastries and oven food

- We recommend using the accessories of the product for a good cooking performance. If you will use an external cookware, prefer dark, non-sticking and heat resistant ware.
- If preheating is recommended in the cooking table, be sure to put your food in the oven after preheating.
- If you will cook by using cookware on the wire grill, place it in the middle of the wire grill, not near the back wall.
- All materials used in making pastry should be fresh and at room temperature.
- The cooking status of the foods may vary depending on the amount of food and the size of the cookware.
- Metal, ceramic and glass moulds extend the cooking time and the bottom surfaces of pastry foods do not brown evenly.
- If you are using baking paper, a small browning can be observed on the bottom surface of the food. In this situation, you may have to extend your cooking period by approximately 10 minutes.
- The values specified in the cooking tables are determined as a result of the tests carried out in our laboratories. Values suitable for you may differ from these values.
- Place your food on the appropriate shelf recommended in the cooking table. Refer to the bottom shelf of the oven as shelf 1.

Tips for baking cakes

- If the cake is too dry, increase the temperature by 10°C and shorten the baking time.

- If the cake is moist, use a small amount of liquid or reduce the temperature by 10°C.
- If the top of the cake is burnt, put it on the lower shelf, lower the temperature and increase the baking time.
- If the inside of the cake is cooked well, but outside is sticky, use less liquid, decrease the temperature and increase the cooking time.

Hints for pastry

- If the pastry is too dry, increase the temperature by 10 °C and shorten the cooking time. Wet the dough sheets with a sauce consisting of milk, oil, egg and yoghurt mixture.
- If the pastry is getting cooked slowly, make sure that the thickness of the pastry you have prepared does not overflow the tray.
- If the pastry is browned on the surface but the bottom is not cooked, make sure that the amount of sauce you will use for the pastry is not too much at the bottom of the pastry. For an even browning, try to spread the sauce evenly between the dough sheets and the pastry.
- Bake your pastry in the position and temperature appropriate to the cooking table. If the bottom is still not browned enough, place it on a bottom shelf for the next cooking.

Cooking table for pastries and oven foods in single large section

Suggestions for baking with a single tray

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Cake on the tray	Standard tray *	Top and bottom heating	3	180	30 ... 40
Cake in the mould	Cake mould on wire grill **	Fan Heating	3	190	40 ... 50
Small cakes	Standard tray *	Top and bottom heating	3	160	25 ... 35
	Standard tray *	Fan Heating	2	160	35 ... 45
Sponge cake	Round cake mould, 26 cm in diameter with clamp on wire grill **	Top and bottom heating	3	160	30 ... 40
	Round cake mould, 26 cm in diameter with clamp on wire grill **	Fan Heating	3	160	35 ... 45
Cookie	Pastry tray *	Top and bottom heating	3	170	25 ... 35
	Pastry tray *	Fan Heating	3	170	30 ... 40
Pastry	Standard tray *	Top and bottom heating	2	200	30 ... 40
Bun	Standard tray *	Top and bottom heating	2	200	25 ... 35
	Standard tray *	Fan Heating	3	180	30 ... 40
Whole bread	Standard tray *	Top and bottom heating	3	200	35 ... 45
	Standard tray *	Fan Heating	3	200	35 ... 45
Lasagne	Glass / metal rectangular container on wire grill **	Top and bottom heating	2 or 3	200	30 ... 40
Apple pie	Round black metal mould, 20 cm in diameter on wire grill **	Top and bottom heating	2	180	60 ... 75
	Round black metal mould, 20 cm in diameter on wire grill **	Fan Heating	3	170	60 ... 80
Pizza	Standard tray *	Top and bottom heating	3	250 ... 280	8 ... 15
	Standard tray *	Pizza function	3	250 ... 280	6 ... 12

Preheating is recommended for all food.

* These accessories may not be included with your product.

** These accessories are not included with your product. They are commercially available accessories.

Suggestions for cooking with two trays

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Small cakes	1 - Standard tray * 4 - Pastry tray *	Fan Heating	1 - 4	160	35 ... 45
Cookie	2 - Standard tray * 4 - Pastry tray *	Fan Heating	2 - 4	170	30 ... 40
Bun	2 - Standard tray * 4 - Pastry tray *	Fan Heating	2 - 4	180	30 ... 40
Preheating is recommended for all food.					
* These accessories may not be included with your product.					
** These accessories are not included with your product. They are commercially available accessories.					

Cooking table for pastries and oven foods in upper section

Suggestions for baking with a single tray

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Cake in the mould	Cake mould on wire grill **	Fan Heating	4	190	45 ... 55
Small cakes	Standard tray *	Fan Heating	4	160	40 ... 50
Cookie	Pastry tray *	Fan Heating	4	170	30 ... 40
Bun	Standard tray *	Fan Heating	4	180	35 ... 45
Preheating is recommended for all food.					
* These accessories may not be included with your product.					
** These accessories are not included with your product. They are commercially available accessories.					

Cooking table for pastries and oven foods in lower section

Suggestions for baking with a single tray

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Cake in the mould	Cake mould on wire grill **	Fan Heating	1	190	45 ... 55
Sponge cake	Round cake mould, 26 cm in diameter with clamp on wire grill **	Fan Heating	1	160	40 ... 50
Pizza	Standard tray *	Pizza function	2	250 ... 280	10 ... 15
Preheating is recommended for all food.					
* These accessories may not be included with your product.					
** These accessories are not included with your product. They are commercially available accessories.					

"Eco fan heating" operating function

- Do not change the temperature setting after starting cooking in the operating function "Eco fan heating".
- Do not open the oven door when cooking in the "Eco fan heating" operating function. If the door does not open, the in-

ternal temperature is optimized to save energy, and this temperature may differ from what is shown on the display.

- Do not preheat in the "Eco fan heating" operating function.

Cooking table for "Eco fan heating" operating function in single large section

Suggestions for baking with a single tray

Food	Accessory to be used	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Small cakes	Standard tray *	2	160	35 ... 50
Cookie	Standard tray *	3	200	30 ... 40
Bun	Standard tray *	2	200	35 ... 50

* These accessories may not be included with your product.

Cooking table for "Eco fan heating" operating function in upper large section

Suggestions for baking with a single tray

Food	Accessory to be used	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Small cakes	Standard tray *	4	180	35 ... 50
Cookie	Standard tray *	4	200	45 ... 55
Bun	Standard tray *	4	220	35 ... 50

* These accessories may not be included with your product.

6.1.2 Meat, Fish and Poultry

The key points on grilling

- Seasoning it with lemon juice and pepper before cooking whole chicken, turkey and large pieces of meat will increase cooking performance.
- It takes 15 to 30 minutes more to cook boned meat than fillet by frying.
- You should calculate about 4 to 5 minutes of cooking time per centimetre of the meat thickness.

- After the cooking time is expired, keep the meat in the oven for approximately 10 minutes. The juice of the meat is better distributed to the fried meat and does not come out when the meat is cut.
- Fish should be placed on the medium or low level shelf in a heat resistant plate.
- Cook the recommended dishes in the cooking table with a single tray.

Cooking table for meat, fish and poultry in a single large section

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Steak (whole) / Roast (1 kg)	Standard tray *	Fan assisted bottom/top heating	3	15 mins. 250/ max, after 180 ... 190	60 ... 80
Lamb's shank (1,5-2 kg)	Standard tray *	Fan assisted bottom/top heating	3	170	85 ... 110
Fried chicken (1,8-2 kg)	Wire grill * Place one tray on a lower shelf.	Fan assisted bottom/top heating	2	15 mins. 250/ max, after 210	65 ... 85
	Wire grill * Place one tray on a lower shelf.	"3D" function	2	15 mins. 250/ max, after 210	65 ... 85
Turkey (5.5 kg)	Standard tray *	Fan assisted bottom/top heating	1	25 mins. 250/ max, after 180 ... 190	150 ... 210
	Standard tray *	"3D" function	1	25 mins. 250/ max, after 180 ... 190	150 ... 210
Fish	Wire grill * Place one tray on a lower shelf.	Fan assisted bottom/top heating	3	200	20 ... 30
	Wire grill * Place one tray on a lower shelf.	"3D" function	3	200	20 ... 30

Preheating is recommended for all food.

*These accessories may not be included with your product.

**These accessories are not included with your product. They are commercially available accessories.

Cooking table for meat, fish and poultry in upper section

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Fried chicken (1,8-2 kg)	Standard tray *	Fan Heating	4	15 mins. 250/ max, after 210	80 ... 105
Fish	Standard tray *	Fan Heating	4	200	20 ... 30

Preheating is recommended for all food.

*These accessories may not be included with your product.

**These accessories are not included with your product. They are commercially available accessories.

Cooking table for meat, fish and poultry in lower section

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Fried chicken (1,8-2 kg)	Standard tray *	Fan Heating	1	15 mins. 250/ max, after 210	70 ... 95
Fish	Standard tray *	Fan Heating	1	200	20 ... 30

Preheating is recommended for all food.

*These accessories may not be included with your product.

**These accessories are not included with your product. They are commercially available accessories.

6.1.3 Grill

Red meat, fish and poultry meat will quickly turn brown when grilled, hold a beautiful crust and do not dry out. Fillet meats, skewer meats, sausages as well as juicy vegetables (tomatoes, onions, etc.) are particularly suitable for grilling.

General warnings

- Food not suitable for grilling carries a fire hazard. Grill only food that is suitable for heavy grill fire. Also, do not place the food too far in the back of the grill. This is the hottest area and fatty foods may catch fire.
- **Close the oven door during grilling.**
Never grill with the oven door open.
Hot surfaces may cause burns!

The key points of the grill

- Prepare foods of similar thickness and weight as much as possible for the grill.
- Place the pieces to be grilled on the wire grill or wire grill tray by distributing them without exceeding the dimensions of the heater.
- Depending on the thickness of the pieces to be grilled, the cooking times given in the table may vary.
- Slide the wire grill or the wire grill tray to the desired level in the oven. If you are cooking on the wire grill, slide the oven tray to the lower shelf to collect the oils. The oven tray you are going to slide should be sized to cover the entire grill area. This tray may not be included with the product. Put some water into the oven tray for easy cleaning.

Grill table for single large section

Food	Accessory to be used	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Fish	Wire grill	4 - 5	250	20 ... 25
Chicken pieces	Wire grill	4 - 5	250	25 ... 35
Meatball (veal) - 12 amount	Wire grill	4	250	20 ... 30
Lamb chop	Wire grill	4 - 5	250	20 ... 25
Steak - (meat cubes)	Wire grill	4 - 5	250	25 ... 30
Veal chop	Wire grill	4 - 5	250	25 ... 30
Vegetable gratin	Wire grill	4 - 5	220	20 ... 30
Toast bread	Wire grill	4	250	2 ... 4

It is recommended to preheat for 5 minutes for all grilled food.

Turn pieces of food after 1/2 of the total grilling time.

Grill table for upper section

Food	Accessory to be used	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Meatball (veal) - 12 amount	Wire grill	4	250	20 ... 30
Toast bread	Wire grill	4	250	2 ... 4

It is recommended to preheat for 5 minutes for all grilled food.

Turn pieces of food after 1/2 of the total grilling time.

6.1.4 Test foods

Foods in this cooking table are prepared according to the EN 60350-1 standard to facilitate testing of the product for control institutes.

Cooking table for test dishes single large section

Suggestions for baking with a single tray

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Shortbread (sweet cookie)	Standard tray *	Top and bottom heating	3	140	20 ... 30
	Standard tray *	Fan Heating	3	140	15 ... 25
Small cakes	Standard tray *	Top and bottom heating	3	160	25 ... 35
	Standard tray *	Fan Heating	2	160	35 ... 45
Sponge cake	Round cake mould, 26 cm in diameter with clamp on wire grill **	Top and bottom heating	3	160	30 ... 40
	Round cake mould, 26 cm in diameter with clamp on wire grill **	Fan Heating	3	160	35 ... 45
Apple pie	Round black metal mould, 20 cm in diameter on wire grill **	Top and bottom heating	2	180	60 ... 75
	Round black metal mould, 20 cm in diameter on wire grill **	Fan Heating	3	170	60 ... 80

Preheating is recommended for all food.

* These accessories may not be included with your product.

** These accessories are not included with your product. They are commercially available accessories.

Suggestions for cooking with two trays

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Shortbread (sweet cookie)	2 - Standard tray * 4 - Pastry tray *	Fan Heating	2 - 4	140	15 ... 25
Small cakes	1 - Standard tray * 4 - Pastry tray *	Fan Heating	1 - 4	160	35 ... 45

Preheating is recommended for all food.

* These accessories may not be included with your product.

** These accessories are not included with your product. They are commercially available accessories.

Grill table for single large section

Food	Accessory to be used	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Meatball (veal) - 12 amount	Wire grill	4	250	20 ... 30
Toast bread	Wire grill	4	250	2 ... 4

It is recommended to preheat for 5 minutes for all grilled food.

Turn pieces of food after 1/2 of the total grilling time.

The table of cooking together in the lower-upper sections

Cooking section	Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Upper	Small cakes	Standard tray *	Fan Heating	2	150	35 ... 50
Lower	Small cakes	Standard tray *	Fan Heating	2	150	35 ... 50
Upper	Whole chicken	Standard tray *	Fan Heating	4	15 mins. 250/ max, after 190	80 ... 100
Lower	Cake in the mould	Cake mould on wire grill **	Fan Heating	1	180	45 ... 55
Upper	Cake in the mould	Cake mould on wire grill **	Fan Heating	4	180	45 ... 55
Lower	Fish	Standard tray *	Fan Heating	1	200	20 ... 30
Upper	Fish	Standard tray *	Fan Heating	4	200	20 ... 30
Lower	Bun	Standard tray *	Fan Heating	1	180	35 ... 50
Upper	Bun	Standard tray *	Fan Heating	4	180	30 ... 45
Lower	Pizza	Standard tray *	Pizza	2	250	10 ... 17

Preheating is recommended for all food.

* These accessories may not be included with your product.

** These accessories are not included with your product. They are commercially available accessories.

7 Maintenance and Cleaning

7.1 General Cleaning Information

General warnings

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Do not apply the detergents directly on the hot surfaces. This may cause permanent stains.
- The product should be thoroughly cleaned and dried after each operation. Thus, food residues shall be easily cleaned and these residues shall be prevented from burning when the product is used again later. Thus, the service life of the appliance extends and frequently faced problems are decreased.
- Do not use steam cleaning products for cleaning.
- Some detergents or cleaning agents cause damage to the surface. Unsuitable cleaning agents are: bleach, cleaning products containing ammonia, acid or chloride, steam cleaning products, descaling agents, stain and rust removers, abrasive cleaning products (cream cleaners, scouring powder, scouring cream, abrasive and scratching scrubber, wire, sponges, cleaning cloths containing dirt and detergent residues).
- No special cleaning material is needed in the cleaning made after each use. Clean the appliance using dishwashing detergent, warm water and a soft cloth or sponge and dry it with a dry cloth.
- Be sure to completely wipe off any remaining liquid after cleaning and immediately clean any food splashing around during cooking.
- Do not wash any component of your appliance in a dishwasher.

Inox - stainless surfaces

- Do not use acid or chlorine-containing cleaning agents to clean stainless-inox surfaces and handles.

- Stainless-inox surface may change colour in time. This is normal. After each operation, clean with a detergent suitable for the stainless or inox surface.
- Clean with a soft soapy cloth and liquid (non-scratching) detergent suitable for inox surfaces, taking care to wipe in one direction.
- Remove lime, oil, starch, milk and protein stains on the glass and inox surfaces immediately without waiting. Stains may rust under long periods of time.
- Cleaners sprayed/applied to the surface should be cleaned immediately. Abrasive cleaners left on the surface cause the surface to turn white.

Enamelled surfaces

- After each use, clean the enamel surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- If your product has an easy steam cleaning function, you can make easy steam cleaning for light non-permanent dirt. (See "Easy Steam Cleaning [► 40]").)
- For difficult stains, an oven and grill cleaner recommended on the website of your product brand and a non-scratching scouring pad can be used. Do not use an external oven cleaner.
- The oven must cool down before cleaning the cooking area. Cleaning on hot surfaces shall create both fire hazard and damage the enamel surface.

Catalytic surfaces

- The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model.
- The catalytic walls have a light matte and porous surface. The catalytic walls of the oven should not be cleaned.

- Catalytic surfaces absorb oil thanks to its porous structure and start to shine when the surface is saturated with oil, in this case it is recommended to replace the parts.

Glass surfaces

- When cleaning glass surfaces, do not use hard metal scrapers and abrasive cleaning materials. They can damage the glass surface.
- Clean the appliance using dishwashing detergent, warm water and a microfiber cloth specific for glass surfaces and dry it with a dry microfiber cloth.
- If there is residual detergent after cleaning, wipe it with cold water and dry with a clean and dry microfiber cloth. Residual detergent may damage the glass surface next time.
- Under no circumstances should the dried-up residue on the glass surface be cleaned off with serrated knives, wire wool or similar scratching tools.
- You can remove the calcium stains (yellow stains) on the glass surface with the commercially available descaling agent, with a descaling agent such as vinegar or lemon juice.
- If the surface is heavily soiled, apply the cleaning agent on the stain with a sponge and wait a long time for it to work properly. Then clean the glass surface with a wet cloth.
- Discolorations and stains on the glass surface are normal and not defects.

Plastic parts and painted surfaces

- Clean plastic parts and painted surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- Do not use hard metal scrapers and abrasive cleaners. They may damage the surfaces.
- Ensure that the joints of the components of the product are not left damp and with detergent. Otherwise, corrosion may occur on these joints.

7.2 Cleaning Accessories

Do not put the product accessories in a dishwasher unless otherwise stated in the user's manual.

7.3 Cleaning the Control Panel

- When cleaning the panels with knob-control, wipe the panel and knobs with a damp soft cloth and dry with a dry cloth. Do not remove the knobs and gaskets underneath to clean the panel. The control panel and knobs may be damaged.
- While cleaning the inox panels with knob control, do not use inox cleaning agents around the knob. The indicators around the knob can be erased.
- Clean the touch control panels with a damp soft cloth and dry with a dry cloth. If your product has a key lock feature, set the key lock before performing control panel cleaning. Otherwise, incorrect detection may occur on the keys.

7.4 Cleaning the inside of the oven (cooking area)

Follow the cleaning steps described in the "General Cleaning Information" section according to the surface types in your oven.

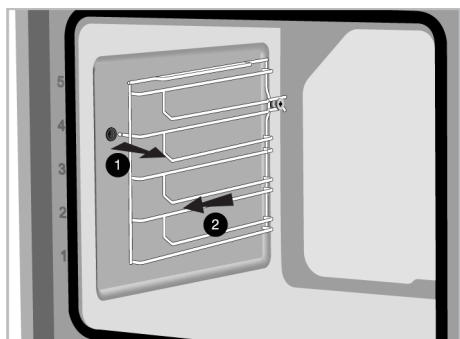
Cleaning the side walls of the oven

The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model. If there is a catalytic wall, refer to the "Catalytic surfaces" section for information.

If your product is a wire shelf model, remove the wire shelves before cleaning the side walls. Then complete the cleaning as described in the "General Cleaning Information" section according to the side wall surface type.

To remove the side wire shelves:

1. Remove the front of the wire shelf by pulling it on the side wall in the opposite direction.
2. Pull the wire shelf towards you to remove it completely.

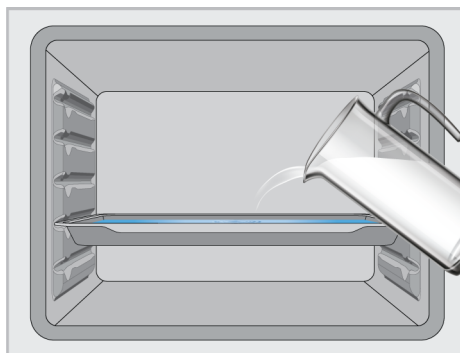


3. To reattach the shelves, the procedures applied when removing them must be repeated from the end to the beginning, respectively.

7.5 Easy Steam Cleaning

This allows cleaning of the dirt (not remaining for a long time) that is softened by the steam inside the oven and by the water droplets condensed in the internal surfaces of the oven easily.

1. Remove all accessories inside the oven.
2. Add 500 ml water into the tray and place it on the 2nd shelf of the oven.



3. Select the easy steam cleaning function. The cleaning time appears on the display and this duration cannot be changed.

Open the door and wipe the oven interiors with a wet sponge or cloth.

For stubborn dirt, clean the product using dishwashing detergent, warm water and a soft cloth or sponge and dry it with a dry cloth.



In the easy steam cleaning function, it is expected that the added water evaporates and condenses on the inside of the oven and the oven door in order to soften the light dirt formed in your oven. Condensation formed on the oven door may drip around when the oven door is opened. As soon as you open the oven door, wipe off the condensation.

(It varies depending on the product model. It may not be available on your product.) After the condensation inside the oven, puddle or moisture may occur in the pool channel under the oven. Wipe this pool channel with a damp cloth after use and dry it.



7.6 Cleaning the Oven Door

You can remove your oven door and door glasses to clean them. How to remove the doors and windows is explained in the sections **"Removing the oven door"** and **"Removing the inner glasses of the door"**.

After removing the door inner glasses, clean them using a dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth. For lime residue that may form on the oven glass, wipe the glass with vinegar and rinse.



Do not use harsh abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven door and glass.

Removing the oven door

1. Open the oven door.
2. Open the clips in the front door hinge socket on the right and left by pushing them downwards as shown in the figure.
3. Hinge types vary as (A), (B), (C) types according to the product model. The following figures show how to open each type of hinge.
4. (A) type hinge is available in normal door types.

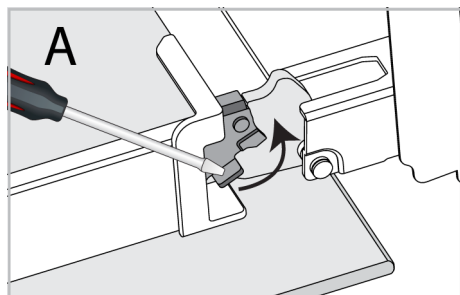


Illustration 6: Hinges - closed position

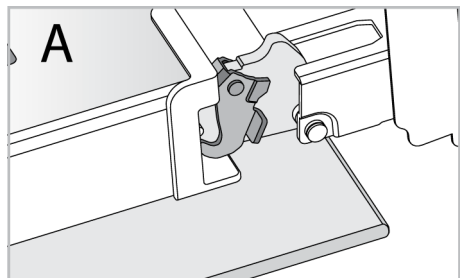


Illustration 7: Hinges - open position

5. (B) type hinge is available in soft closing door types.

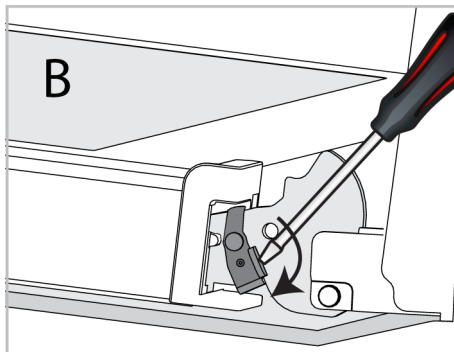


Illustration 8: Hinges - closed position

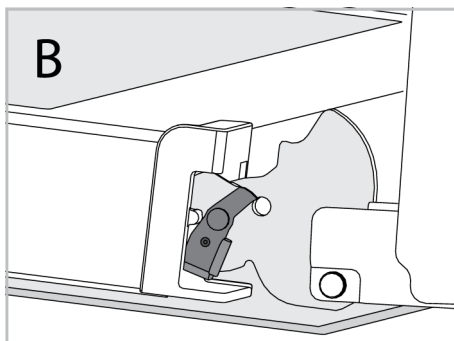


Illustration 9: Hinges - open position

6. (C) type hinge is available in soft opening/closing door types.

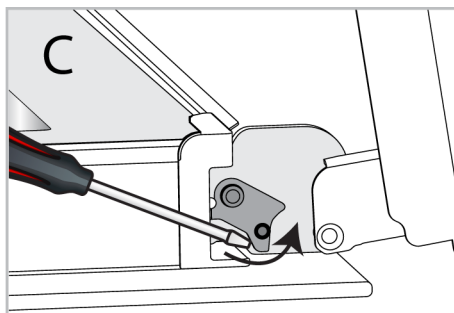


Illustration 10: Hinges - closed position

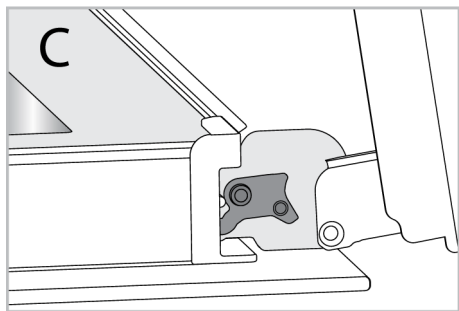
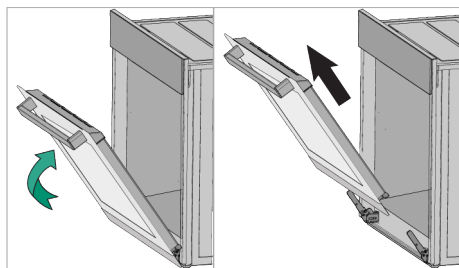


Illustration 11: Hinges - open position

7. Get the oven door to a half-open position.



8. Pull the removed door upwards to release it from the right and left hinges and remove it.

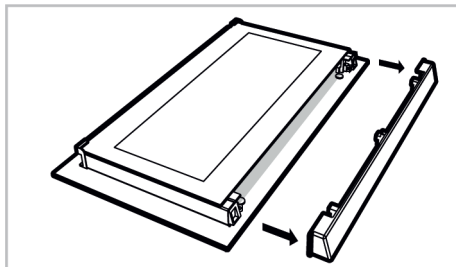
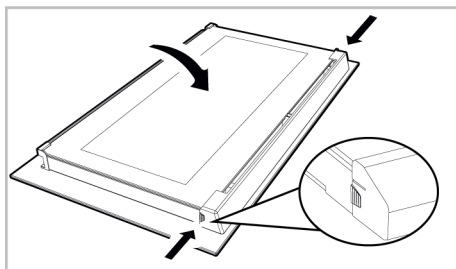


To reattach the door, the procedures applied when removing it must be repeated from the end to the beginning, respectively. When installing the door, be sure to close the clips on the hinge socket.

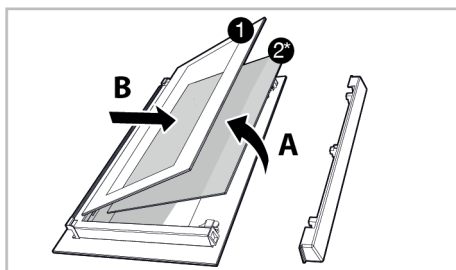
7.7 Removing the Inner Glass of The Oven Door

Inner glass of the product's front door may be removed for cleaning.

1. Open the oven door.
2. Pull the plastic component, attached on the upper section of the front door, towards yourself by simultaneously pushing on the pressure points on both sides of the component and remove it.



3. As shown in the figure, gently lift the innermost glass (1) towards "A" and then, remove it by pulling towards "B".



1 Innermost glass

2* Inner glass (it may not be available for your product)

4. If your product has an inner glass (2), repeat the same process to detach it (2).
5. The first step of regrouping the door is to reassemble the inner glass (2). Place the bevelled edge of the glass to meet the bevelled edge of the plastic slot. (If your product has an inner glass). Inner glass (2) must be attached to the plastic slot closest to the innermost glass (1).
6. While reassembling the innermost glass (1), pay attention to place the printed side of the glass on the inner glass. It is

crucial to place the lower corners of the innermost glass (1) to meet the lower plastic slots.

7. Push the plastic component towards the frame until a "click" sound is heard.

7.8 Cleaning the Oven Lamp

In the event that the glass door of the oven lamp in the cooking area becomes dirty; clean using dishwashing detergent, warm water and a soft cloth or sponge and dry with a dry cloth. In case of oven lamp failure, you can replace the oven lamp by following the sections that follow.

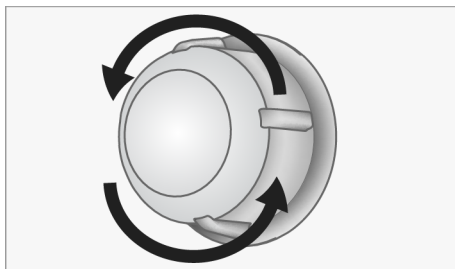
Replacing the oven lamp

General Warnings

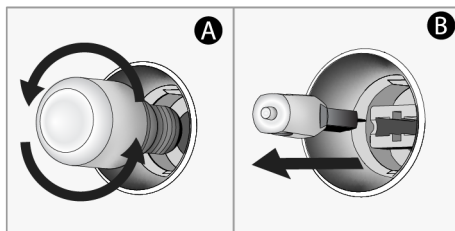
- To avoid the risk of electric shock before replacing the oven lamp, disconnect the product and wait for the oven to cool. Hot surfaces may cause burns!
- This oven is powered by an incandescent lamp with less than 40 W, less than 60 mm in height, less than 30 mm in diameter, or a halogen lamp with G9 sockets with less than 60 W power. Lamps are suitable for operation at temperatures above 300 °C. Oven lamps are available from Authorised Services or licensed technicians. This product contains a G energy class lamp.
- The position of the lamp may differ from that is shown in the figure.
- The lamp used in this product is not suitable for use in the lighting of home rooms. The purpose of this lamp is to help the user see food products.
- The lamps used in this product must withstand extreme physical conditions such as temperatures above 50 °C.

If your oven has a round lamp,

1. Disconnect the product from the electricity.
2. Remove the glass cover by turning it counter clockwise.



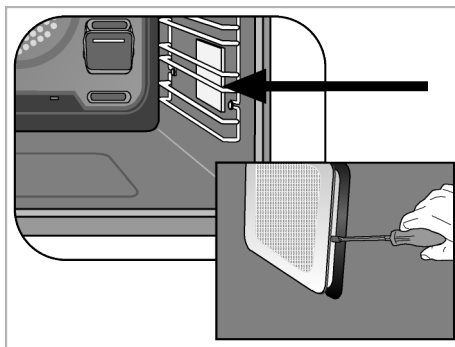
3. If your oven lamp is type (A) shown in the figure below, rotate the oven lamp as shown in the figure and replace it with a new one. If it is type (B) model, pull it out as shown in the figure and replace it with a new one.



4. Refit the glass cover.

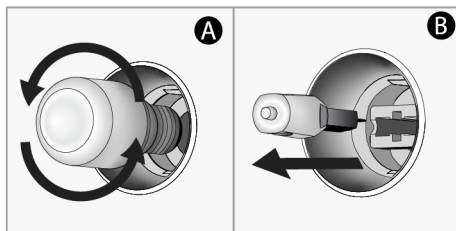
If your oven has a square lamp,

1. Disconnect the product from the electricity.
2. Remove the wire shelves according to the description.



3. Lift the lamp's protective glass cover with a screwdriver.
4. If your oven lamp is type (A) shown in the figure below, rotate the oven lamp as shown in the figure and replace it

with a new one. If it is type (B) model, pull it out as shown in the figure and replace it with a new one.



5. Refit the glass cover and wire shelves.

8 Troubleshooting

If the problem persists after following the instructions in this section, contact your vendor or an Authorized Service. Never try to repair your product yourself.

Steam is emanated while the oven is working.

- It is normal to see vapour during operation. >>> This is not an error.

Water droplets appear while cooking

- The steam generated during cooking condenses when it comes into contact with cold surfaces outside the product and may form water droplets. >>> This is not an error.

Metal sounds are heard while the product is warming and cooling.

- Metal parts may expand and make sounds when heated. >>> This is not an error.

The product does not work.

- Fuse may be faulty or blown. >>> Check the fuses in the fuse box. Change them if necessary or reactivate them.
- The appliance may not be plugged to the (grounded) outlet. >>> Check if the appliance is plugged in to the outlet.
- (If there is timer on your appliance) Keys on the control panel do not work. >>> If your product has a key lock, the key lock may be enabled, disable the key lock.

Oven light is not on.

- Oven lamp may be faulty. >>> Replace oven's lamp.

- No electricity. >>> Ensure the mains is operational and check the fuses in the fuse box. Change the fuses if necessary or reactivate them.

Oven is not heating.

- The oven may not be set to a specific cooking function and/or temperature. >>> Set the oven to a specific cooking function and/or temperature.
- The oven door may be open. >>> Make sure the oven door is closed. If the oven door remains open for more than 5 minutes, the time setting made for cooking is cancelled and heaters do not work.
- For the models with timer, the time is not set. >>> Set the time.
- No electricity. >>> Ensure the mains is operational and check the fuses in the fuse box. Change the fuses if necessary or reactivate them.

(For models with timer) The timer display flashes or the timer symbol is left open.

- There has been a power outage before. >>> Set the time / Turn off the product function knobs and again switch it to the desired position.

After cooking starts ► symbol flashes on the display and there is an audible warning.

- The oven door may be open. >>> Make sure the oven door is completely closed. Contact the authorized service if the fault continues.

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The manufacture date is included in the serial number of a product specified on rating label, which is located on a product, namely: first two figures of serial number indicate the year of manufacture, and last two – the month. For example, "10- 100001-05" indicates that the product was produced in May, 2010.

You can ask for certification number from our Call Center 8-800-200-23-56 The manufacturer reserves the right for making changes in modification, design and specification of an electric device.