

Cooker
ГОТВАРСКА ПЕЧКА

HKN 9440 E

Gebrauchsanleitung

Blomberg

Please read this manual first.

Dear Customer,

We would like you to obtain best performance with your product that has been manufactured in modern facilities and passed through strict quality control procedures.


Therefore, we advise you to read through this User Manual carefully before using your product and keep it for future reference. If you hand over the product to someone else, deliver the User Manual as well.


The User Manual will help you use the product in a fast and safe way.


- Read the User Manual before installing and operating the product.
- You must strictly observe the safety instructions.
- Keep this User Manual within easy reach for future reference.
- Also read other documents supplied with the product.
Remember that this User Manual may also be applicable for several other models.
Differences between models are explicitly identified in the manual.


Explanation of symbols


Throughout this User Manual the following symbols are used:

 Important information or useful hints about usage.

 Warning for hazardous situations with regard to life and property.

 Warning for electric shock.

 Warning for risk of fire.

 Warning for hot surfaces.



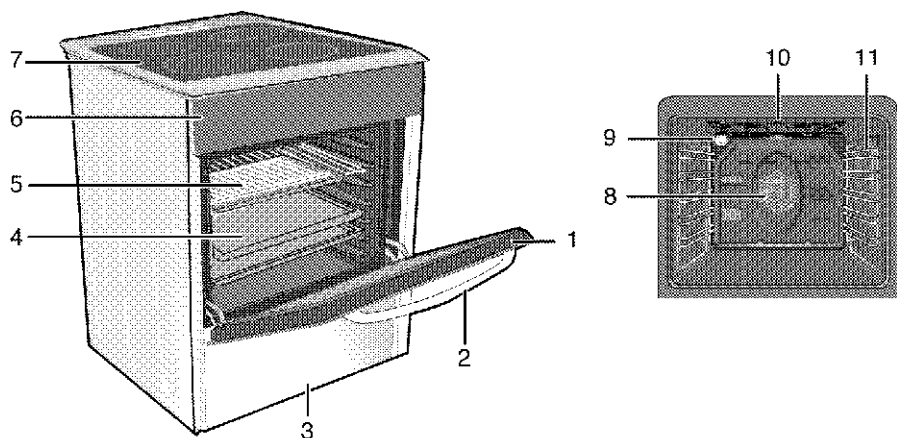
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Made in TURKEY

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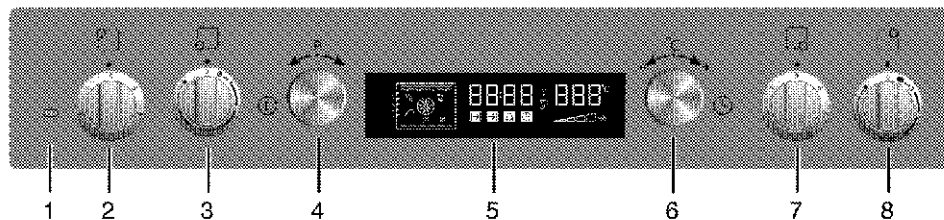
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1 General information

Overview



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



- | | | | |
|---|--|---|--|
| 1 | Warning lamp | 6 | Menu knob |
| 2 | Single-circuit cooking plate Rear left | 7 | Single-circuit cooking plate Front right |
| 3 | Dual-circuit cooking plate Front left | 8 | Extended cooking plate Rear right |
| 4 | On/Off program selection knob | | |
| 5 | Digital timer | | |

Technical specifications

GENERAL	
External dimensions (height / width / depth)	850 mm/600 mm/600 mm
Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	10.6 kW
Fuse	min. 16 A x 3
Cable type / section	H05VV-FG 3 x 4 mm ²
Cable length	max. 2 m
HOB	
Burners	
Rear left	Single-circuit cooking plate
Dimension	140 mm
Power	1200 W
Front left	Dual-circuit cooking plate
Dimension	210/120 mm
Power	2200/750 W
Front right	Single-circuit cooking plate
Dimension	180 mm
Power	1700 W
Rear right	Extended cooking plate
Dimension	170/265 mm
Power	1500/2400 W
OVEN/GRILL	
Main oven	Multifunction oven
Energy efficiency class [#]	A
Inner lamp	15-25 W
Grill power consumption	2.2 kW

[#] Basics: Information on the energy label of electrical ovens is given in accordance with the EN 50304 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.

Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not. 1-Cooking with eco-fan, 2- Turbo slow cooking, 3- Turbo cooking, 4- Fan assisted bottom/top heating, 5-Top and bottom heating.

** See. *Installation, page 10.*

i Technical specifications may be changed without prior notice to improve the quality.

i Figures in this manual are schematic and may not exactly match your product.

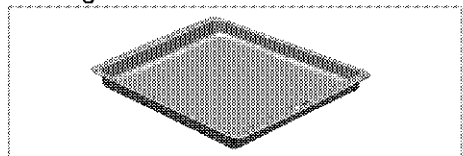
i Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

Accessories supplied with the unit

i Accessories supplied can vary depending on the product model. All the accessories described in the user manual may not exist on your product.

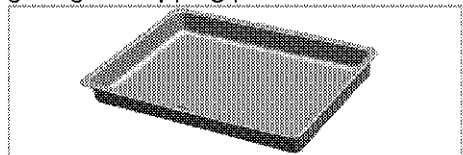
Baking tray

Can be used for pastries, frozen foods and big roasts.



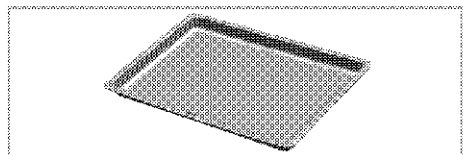
Deep roasting tray

Can be used for pastries, big roasts, foods with liquid content and during grilling as dripping pan.



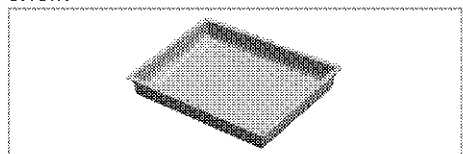
Pastry tray

It is recommended for pastries such as cookies and biscuits.



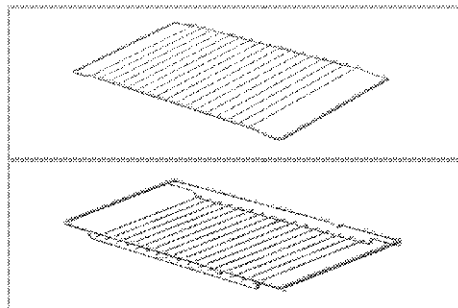
Small baking tray

Can be used for small portions. This baking tray is placed onto the wire shelf.



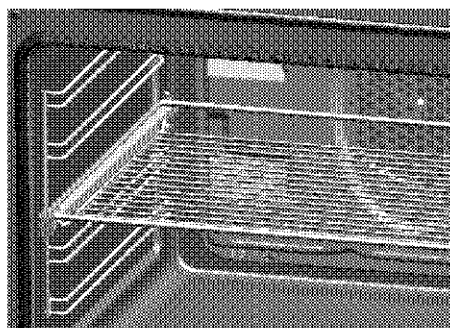
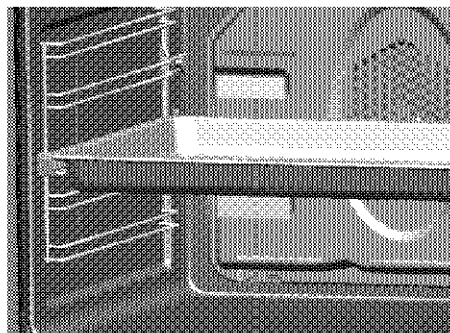
Wire shelf

Can be used for roasting and as deposit for baking, roasting and casserole dishes.



Proper positioning of the wire shelf and tray on sliding shelves

Trays and wire shelves used with the sliding shelf (model dependant) must be positioned correctly with the inner edges of the shelf placed over the pins on the sliding shelf. This holds the shelf firmly in place".




2 Safety instructions

General safety

- This product is not intended to be used by persons with physical, sensory or mental disorders or unlearned or inexperienced people (including children) unless they are attended by a person who will be responsible for their safety or who will instruct them accordingly for use of the product.
Children must be supervised to prevent them from tampering with the product.
- Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.
- Do not operate the product if the power cable or plug is damaged. Call Authorized Service Agent.
- Do not operate the product if it is defective or has any visible damage.
- Do not carry out any repairs or modifications on the product. However, you may remedy some troubles that do not require any repairs or modifications. See *Troubleshooting, page 35*.
- Never wash down the product with water! There is the risk of electric shock!
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Product must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.
- Installation and repair procedures must always be performed by Authorized Service Agents. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons and may void the warranty.
- 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.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place any flammable materials close to the product as the sides become hot during use.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Keep all ventilation slots clear of obstructions.

- Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc.
- Always use heat resistant oven gloves when putting and removing dishes into/from the hot oven.
- Do not use the product with front door glass removed or cracked.
- Rear surface of the oven gets hot when it is in use. Make sure that the gas/electrical connection do not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over the hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Make sure that the product function knobs are switched off after every use.
- Vapour pressure that build up due to the moisture on the hob surface or at the bottom of the pot can cause the pot to move. Therefore, make sure that the oven surface and bottom of the pots are always dry.

 Product must be installed by a qualified person in accordance with the regulations in force. Otherwise, the warranty shall become void.

Safety when working with electricity

- Any work on electric equipment and systems may only be carried

out by authorized qualified persons.

- In case of any damage, switch off the appliance and disconnect it from the mains supply by removing the fuse or switching off the circuit breaker.
- Ensure that the fuse rating is correct.

Intended use

This product is designed for domestic use. Commercial use is not admissible. "CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating."

This product should not be used for warming the plates under the grill, drying towels, dish cloths and etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes. The manufacturer shall not be liable for any damage caused by improper use or handling errors.

The oven can be used for defrosting, baking, roasting and grilling food.

Safety for children

- Accessible parts of the appliance will become hot whilst the appliance is in use and until the appliance has cooled, children should be kept away.
- "**CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away."
- Do not store any items above the appliance that children may reach.
- The packaging materials will be dangerous for children. Keep the

packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.

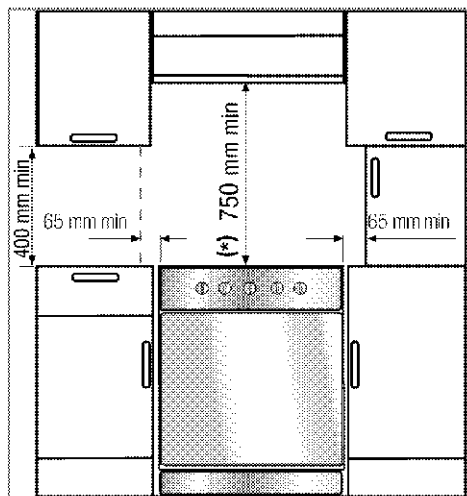
- When the door is open, do **not** load any heavy object on it and do **not** allow children to sit on it. It may overturn or door hinges may get damaged.

3 Installation

Before installation

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

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



A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

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

minimum distance of 750 mm above the hob surface.

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

Installation and connection

- i** Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.
- Appliance to be installed in accordance with the local authority requirements for gas, electricity and any other authority having jurisdiction.
- Carry the appliance with at least two persons.
- i** **Material damage!**
The door and/or handle must not be used for lifting or moving the appliance.

- The appliance must be placed directly on the floor. It must not be placed onto a base or a pedestal.

⚠ Risk of explosion by damage of the safety tube!

The safety tube must not be clamped, bent or trapped or come into contact with hot parts of the appliance.

Connection to the mains supply

ⓘ This appliance must be earthed!

Our company shall not be held responsible for any damage caused by using the appliance without earthed socket.

⚠ Risk of electric shock, short circuit or fire by unprofessional installation!

The appliance may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after correct installation.

⚠ Risk of electric shock, short circuit or fire by damage of the mains lead!

The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance. If the mains lead is damaged, it must be replaced by a qualified electrician.

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

appliance depending on the appliance type.

The supply cable of the appliance must correspond to the specifications; see technical data table *Technical specifications*, page 5.

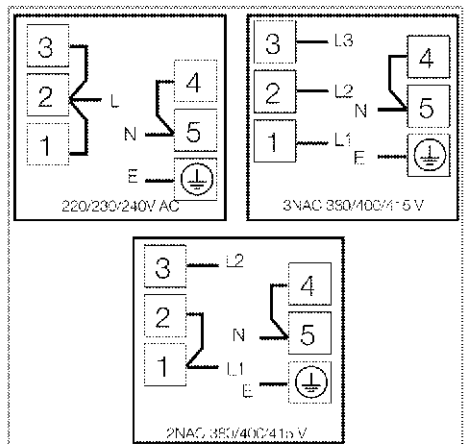
⚠ Risk of electric shock!

Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

1. If no all-pole separation from the mains supply is possible, a separation unit must be connected with a contact distance of 3 mm min. (fuses, line safety switches, contactors) all poles which should be adjacent to (but not above) the appliance in accordance with IEE regulations. Failure to observe this instruction may result in operational problems and invalidation of the appliance warranty.

Additional protection by a residual current circuit breaker is recommended.

If a mains lead without a plug is not supplied with the appliance;

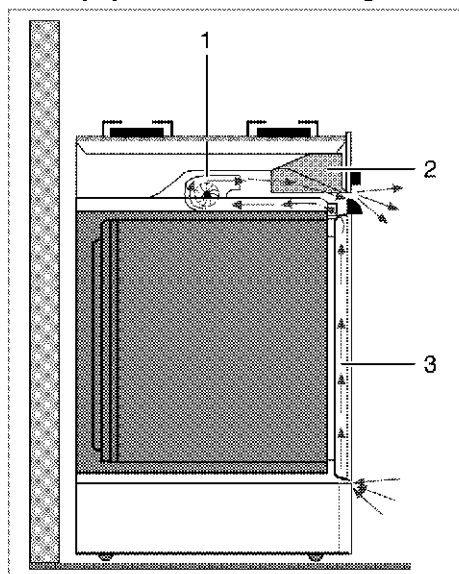


2. For single phase connection,

Take care to connect as below:

- Brown cable = L (Live)
- Blue cable = N (Neutral)
- Green/yellow cable must be connected to ground (E) \equiv line.
- Position appliance up to the kitchen wall.
- To align the appliance with the worktop, adjust the feet turning right or left hand as required.

For equipment with a cooling fan



- 1 Fan
- 2 Control panel
- 3 Door

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

Final check

1. Switch electricity supply on.
2. Check electrical functions.

Disposal

Disposing of packaging material

Packaging materials are dangerous to children. Keep packaging materials in a safe place out of reach of children. Packaging materials of the product are manufactured from recyclable materials. Dispose of them properly and sort in accordance with recycled waste instructions. Do not dispose of them with normal domestic waste.



Disposing of the old product



Dispose of the old product in an environmentally friendly manner. This equipment bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this equipment must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment. For further information, please contact local or regional authorities.

Electronic equipments not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances. Refer to your local dealer or solid waste collection centre in your area to learn how to dispose of your product. Before disposing of the product, cut off the power cable plug and make the door lock (if any) unusable to avoid dangerous conditions to children.

Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
 - To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Do not use the door or handle to lift or move the product.
-  Do not place other items on the top of the appliance. The appliance must be transported upright.
-  Check the general appearance of your product for any damages that might have occurred during transportation.

4 Preparation

Tips for saving energy

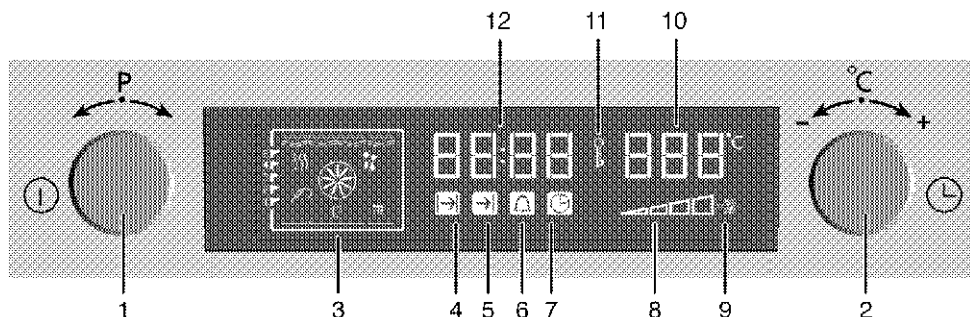
The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
 - While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
 - Do not open the door of the oven frequently during cooking.
 - Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire grill.
 - Cook more than one dish one after another. The oven will already be hot.
 - You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
 - Defrost frozen dishes before cooking them.
 - Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
 - Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.
 - Pay attention to use flat bottom pots when cooking with electric hobs.
- Pots with thick bottom will provide a better heat conduction. You can obtain energy savings up to 1/3.
- Vessels and pots must be compatible with the cooking zones. Bottom of the vessels or pots must not be smaller than the hotplate.
 - Keep the cooking zones and bottom of the pots clean. Dirt will decrease the heat conduction between the cooking zone and bottom of the pot.
 - For long cookings, turn off the cooking zone 5 or 10 minutes before the end of cooking time. You can obtain energy savings up to 20% by using the residual heat.

Initial operation

Before first usage of your appliance, don't forget to remove the sticker on the digital timer screen

Setting the time



- 1 On/Off program selection knob
- 2 Menu knob
- 3 Function display
- 4 Cooking time symbol
- 5 Cooking end time symbol
- 6 Alarm period symbol
- 7 Current time symbol
- 8 Inner oven temperature symbol
- 9 Booster position
- 10 Temperature display
- 11 Keylock symbol
- 12 Current time display

1. After switching on the oven for the first time, adjust the time of the day by slightly twisting the button **2** towards + or -.

i If the current time is not set, time setting will start increasing up from **12:00**. Clock icon '7' will remain lit to indicate that the current time has not been set. This icon will disappear once the time is set.

Adjust the existing time

1. Activate the time of the day symbol '7' by pressing the button **2** twice for the time of the day.
2. Adjust the time of the day by slightly twisting the button **2** towards + or -.

i Current time settings are cancelled in case of power failure. It needs to be readjusted. Time of the day can not be changed if the oven is operating in a function.


First cleaning of the appliance

i The surface may get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating

Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.

-  Hot surfaces may cause burns!
Do not touch the hot surfaces of the appliance. Use oven gloves.
Keep children away from the appliance.


Electric oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.

3. Select Static position.
4. Select the highest grill power; See *How to use the electric oven, page 20*.
5. Operate the oven about 30 minutes.
6. Turn off your oven; See *How to use the electric oven, page 20*

Grill oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest grill power; see *How to operate the grill, page 31*.
4. Operate the oven about 30 minutes.
5. Turn off your grill; see *How to operate the grill, page 31*

-  Smell and smoke may emit during first heating. Ensure that the room is well ventilated.

5 How to use the hob

General information about cooking

⚠ Risk of fire by overheated oil!
When you heat oil, do not leave it unattended.

Never try to extinguish the fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Clean any melted such materials on the surface immediately. Such vessels should not be used to keep foods either.

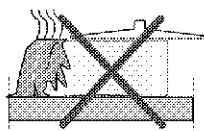
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing.

Do not put covers of saucepans or pans on cooking zones.

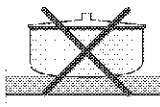
Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

Tips about glass ceramic hobs

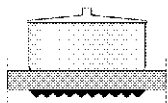
- Glass ceramic surface is heatproof and is not affected by big temperature differences.
- Do not use the glass ceramic surface as a place of storage or as a cutting board.
- Use only the saucepans and pans with machined bottoms. Sharp edges create scratches on the surface.
- Do not use aluminum vessels and saucepans. Aluminum damages the glass ceramic surface.



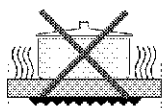
Spills may damage the glass ceramic surface and cause fire.



Do not use vessels with concave or convex bottoms.

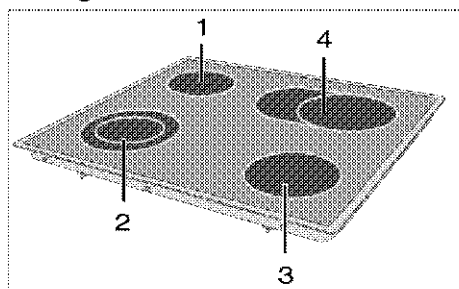


Use only the saucepans and pans with flat bottoms. They ensure easier heat transfer.



If the diameter of the saucepan is too small, energy will be wasted.

Using the hobs




- 1 Single-circuit cooking plate 14-16 cm
- 2 Dual-circuit cooking plate 21-23/12-14
- 3 Single-circuit cooking plate 18-20 cm
- 4 Extended cooking plate 17-19/26-28 mm is list of advised diameter of pots to be used on related burners.

Broken glass!

Do not let any objects fall onto the hob. Even small objects (e.g. salt shaker) may damage the hob.

Do not use glass ceramic hobs with cracks. Water may enter into the cracks and cause a short circuit.

If the surface is damaged in any way (e. g. visible cracks), switch off the device immediately to reduce the risk of an electric shock.

-  Quick heating glass-ceramic hobs emit a bright light when they are switched on. Do not stare at the bright light.

Turning on the hotplates

Use hotplate knobs to operate the hotplates. Move the hotplate knobs to the relevant level in order to obtain the desired cooking level.

Cooking level	1	2 – 3	4 – 6
	heating	boiling, resting	cooking, frying

Cooking level	1	2	3
	heating	boiling, resting	cooking, frying

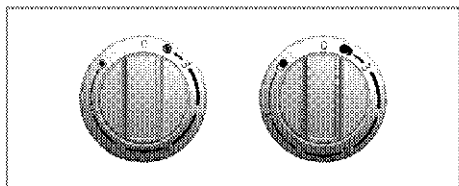
Turning off the hotplates

Turn the hotplate knob to OFF (upper) position.

Using multi-segmented cooking zones

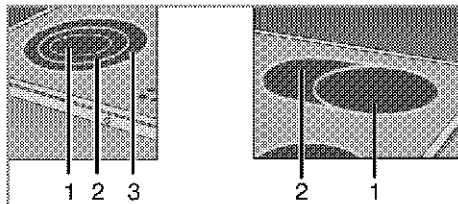
Multi-segmented cooking zones allows to cook with different size of saucepans on the same cooking zone. When these cooking zones are activated, first the inward cooking zone turns on.

1. To change the active cooking zone diameter, turn the control knob clockwise.
2. A "click" will be heard as soon as the hotplate radius changes.



Turning off multi-segment cooking zones

1. Turn the knob counter clockwise to OFF (upper) position to turn off the oven. All segments of the cooking zone are turned off.



- 1 Position 1
- 2 Position 2
- 3 Position 3

i Position 2 and 3 of the multi-segment cooking zones do not operate independently.

6 How to operate the oven

General information on baking, roasting and grilling

- ⚠ Risk of scalding by hot steam!
Take care when opening the oven door as steam may escape.

Tips for baking

- Use non-stick coated appropriate metal plates or aluminum containers or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- It is recommended to place the baking mould in the middle of the rack.
- Select the correct shelf position before turning the oven or grill on - don't move oven shelves when hot.
- Keep the oven door closed.

Tips for roasting

- Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey or a large piece of meat.
- Meat with bones takes about 15 to 30 minutes longer before it is cooked than a roast of the same size without bones.
- You should calculate about 4 to 5 minutes cooking time per centimeter height of the meat.
- Let meat rest in the oven for about 10 minutes after the cooking time. The juice is better distributed all over the roast and does not run out when the meat is cut.

- Fish in a fire-resistant dish should be placed on the rack at the medium or lower level.

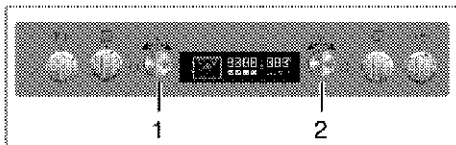
Tips for grilling

Grilling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without it drying out too much. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with a high water content such as tomatoes and onions.

- Distribute the pieces to be grilled on the wire shelf.
- If the grilling is on the wire shelf, locate a dripping pan under it in order to collect the fat.
- Add some water in the dripping pan for easy cleaning.

How to use the electric oven

Turning the oven on



- 1 On/Off program selection knob
 - 2 Menu knob
1. Press button **1** for about 1 second to turn the oven on.

Select temperature and operating mode

After turning the oven on; nothing appears at the function display.



i Oven will switch off automatically within 10 seconds if no oven setting is made on this screen.

Temperature, cooking time, cooking end time and booster can be set in this position.

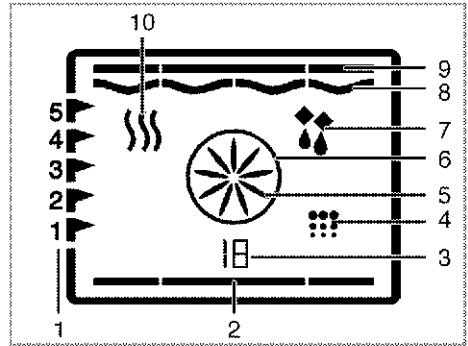
1. Slightly turn the button no. **1** to left or right so that the desired function;
2. You can adjust the desired temperature by slightly twisting the button **2** towards + and -.

» Your oven will readily start operating in the desired function and will increase the inner temperature to the set temperature.

» Active heaters and suggested tray position appear on the function display.

» If no temperature setting is made previously, then the suggested temperature for the selected function is indicated on the temperature display.

Function table contains the functions that can be used as well as minimum and maximum temperatures that can be selected in the oven.



- 1 Shelf position
 - 2 Bottom heater
 - 3 Function number
 - 4 Cleaning position
 - 5 Turbo fan
 - 6 Turbo heater
 - 7 Defrost position
 - 8 Grill heater
 - 9 Upper heater
 - 10 Warm keeping
- * Functions can vary depending on the product model!

Function table :

Function	Suggested temperature (°C)	Temperature range (°C)
Static	200	40-280
Static + fan	175	40-280
Surf	180	40-280
3 D	205	40-280
Pizza	210	40-280
Grill	280	40-280
Low grill	280	40-280
Slow cooking	180	160-220
Bottom heater	180	40-220
Warm keeping	60	40-100

i Maximum time that can be set for cooking period is limited with 6 hours at positions apart from keeping warm due to safety reasons. In case of power cut, program will be canceled. Reprogram is needed.

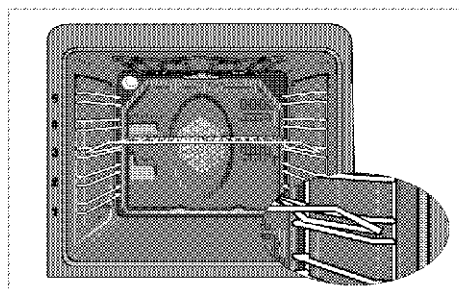
i While making any adjustment, related symbols on the clock will flash.

i Time of the day can not be adjusted when the oven is operating in any function or the clock is set to a semi-automatic or full automatic program.

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

Switch off electric oven

Press button **1** for about 2 seconds to turn the oven off.



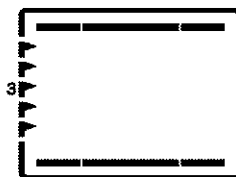
Shelf positions (model dependant)

It is important to position the wire grill on wire shelf correctly. The wire grill must be placed so that it will fit into the opening of the wire shelf as illustrated in the figure.

Operating modes

The order of operating modes shown here might deviate from the arrangement on your appliance.

1. Top and bottom heat



The foodstuffs are heated simultaneously from the upper and lower part. Suitable e.g. for cakes, cookies and casseroles in baking moulds. Cook with one tray only.

2. Top and bottom heat with convection air



Warm air heated by the lower and upper heaters is evenly distributed throughout the oven very fast by means of the fan. Cook with one tray only.

3. Surf function



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

4. "3D" function



Top heat, bottom heat plus ring heat with fan (in the rear wall) are on. The appliance to be cooked is evenly and quickly cooked all around. Cook with one tray only.

5. Pizza function



The bottom heat and the heating ring with fan (in the rear wall) are in operation. Suitable for baking pizza.

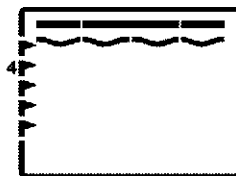
6. Strong grill with convection air



Warm air heated by the large grill is distributed very fast in the oven by means of the fan. It is suitable for grilling large amount of meat.

- Put big or medium-sized portions in correct shelf position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

7. Surface grill



The large grill (under the oven roof) is in operation. Suitable for grilling larger quantities.

- Put big or medium-sized portions in correct shelf position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

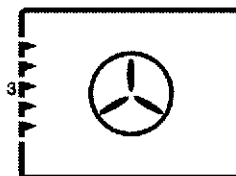
8. Grill-small



The grill (under the oven roof) is in operation. Suitable for grilling.

- Put small or medium-sized portions in correct shelf position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

9. Slow cooking



To save power, you can use this function instead of the cooking operations that you would perform by using turbo cooking at 160-220°C temperature range. But, the cooking time will increase a little bit.

Cooking times for this mode is given 'Slow cooking' table.

10. **Bottom heat**



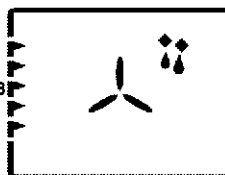
Only bottom heat is on. Is particularly suitable for dishes, such as pizza, which are required to be baked from bottom.

11. **Warm keeping**



Can be used for keeping food warm at low temperature and over a longer period of time.

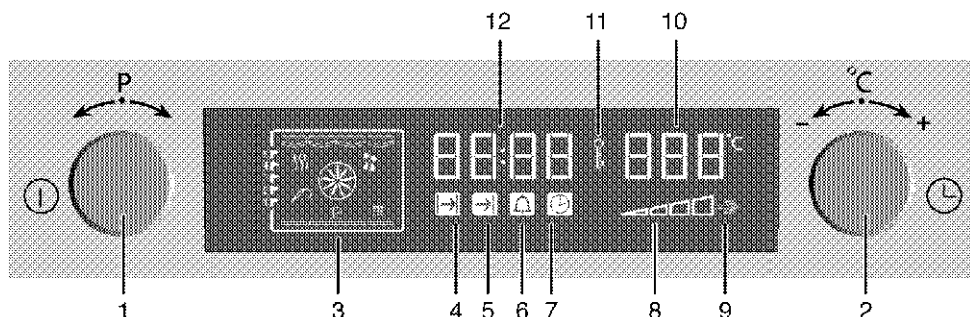
12. **Operating with fan**



The oven is not heated. Only the fan (in the rear wall) is in operation. Frozen granular food is thawed slowly at room temperature and cooked food is cooled down.

- i** When the oven door is opened, the fan motor will not run to keep the hot air inside.

How to operate the oven control unit



- 1 On/Off program selection knob
- 2 Menu knob
- 3 Function display
- 4 Cooking time symbol
- 5 Cooking end time symbol
- 6 Alarm period symbol
- 7 Current time symbol
- 8 Inner oven temperature symbol
- 9 Booster position
- 10 Temperature display
- 11 Keylock symbol
- 12 Current time display

Switch on semi-automatic operation

In this operation mode, you may adjust the time period during which the oven will operate (cooking time). Oven starts to operate after the settings are made and runs at the set temperature throughout the cooking time. Oven turns off at the end of the cooking time.

1. Turn on the oven by pressing and holding button '1'.
2. Adjust the desired operation mode (function) by slightly twisting the button '1' towards right or left hand.
3. Activate the cooking time symbol '4' by pressing the button '2' with while the oven is operating.
4. Adjust the cooking time by slightly twisting the button 2 towards "+" or "-".

» Cooking time symbol '4' remains lit after adjusting the cooking time.

5. Place your dish in the oven.
6. Adjust the cooking temperature by slightly twisting the button 2 towards "+" or "-".

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

i All segments of the inner oven temperature symbol (8) will turn on when your oven reaches the set temperature.

7. After the cooking process is completed, "End" will be displayed and the alarm signal will sound.
8. To stop the alarm signal, press button no. '1' or '2'.

» Alarm will be silenced, oven will be turned off automatically and current time will be displayed on the screen.

Switch on automatic operation

In this operation mode you may adjust how long the oven will be operate (cooking time) and when it will be turned off (cooking end time).

1. Turn on the oven by pressing and holding button '1'.

2. Adjust the desired operation mode (function) by slightly twisting the button '1' towards right or left hand.
3. Activate the cooking time symbol '4' by pressing the button '2' with while the oven is operating.
4. Adjust the cooking time by slightly twisting the button 2 towards "+" or "-".

» Cooking time symbol 4 remains lit after adjusting the cooking time.

5. Activate the cooking end time symbol (5) by pressing the button 2 with short intervals.


6. Adjust the cooking end time by slightly twisting the button '2' towards "+" or "-".

» Cooking end time symbol (5) remains lit after adjusting the cooking end time.

7. Place your dish in the oven.

8. Adjust the cooking temperature by slightly twisting the button 2 towards "+" or "-".


» Oven timer automatically calculates the startup time for cooking by using the end of cooking time you have set and the cooking period. Selected operation mode is activated when the startup time of cooking has come and the oven is heated up to the set temperature. It maintains this temperature until the end of the cooking time. Oven lamp lights up during cooking.

 All segments of the inner oven temperature symbol (8) will turn on when your oven reaches the set temperature.

9. After the cooking process is completed, "End" will be displayed and the alarm signal will sound.


10. To stop the alarm signal, press button no. '1' or '2'.

» Alarm will be silenced, oven will be turned off automatically and current time will be displayed on the screen. Oven lamp will also switch off.

 If you want to cancel the semi-automatic or automatic programming after you have set them, you need to reset the cooking time.

Setting the Booster (Quick Preheating)

It can be used to reach to the desired inner oven temperature more quickly by operating the oven heaters in a combination different than the selected function.

 Booster function can only be set while the oven is operating. Booster function can not be selected in defrosting and cleaning modes. Booster setting is cancelled in case of power failure.

1. For booster function, press button 2 with short intervals until the booster symbol '9' becomes active.
 - » "OFF" will be displayed.
2. Activate the booster by slightly twisting the button 2 towards "+".
 - » After the booster is adjusted, "On" will be displayed and the booster symbol will remain lit.
 - » Booster symbol turns off after the desired inner oven temperature is attained and oven resumes its operation with the function selected before the booster.

3. To cancel the booster function, press button **2** to activate the booster symbol **(9)**.
 - » **"On"** will be displayed.
4. Deactivate the booster by slightly twisting the button **2** towards **"-"**.
 - » **"OFF"** will be displayed.

How to use the program lock

Activate the program lock

You can prevent using of oven by activating the keylock feature.

i Keylock can be used either the oven is operating or not operating. Oven can still be turned off by keeping the button **1** pressed for 2 seconds even the key lock is activated while the oven is operating.

1. For keylock; press button **'2'** with short intervals until the keylock symbol **"11"** becomes active.
 - » **"OFF"** will be displayed.
2. Activate the keylock by slightly twisting the button **'2'** towards **"+"**.

» After the keylock is adjusted, **"On"** will be displayed and the keylock symbol will remain lit.

Deactivate the program lock

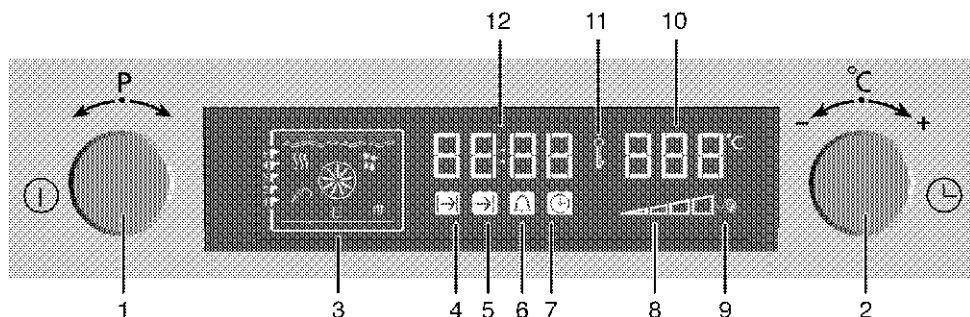
1. To deactivate the keylock, press button **'2'** with short intervals until the keylock symbol **"11"** becomes active.
 - » **"On"** will be displayed.
2. Deactivate the keylock by slightly twisting the button **2** towards **"-"**.
 - » After the keylock is turned off, **"OFF"** is displayed and the keylock symbol **'11'** disappears.

i Oven buttons can not be used while the keylock function is active. Keylock function is not cancelled in a power failure.

How to use the alarm clock

In addition to using the timer for cooking, it can be also used as a reminder or an alarm clock.

As soon as the defined period of time has expired, the alarm clock will emit a signal. The alarm clock has no influence on the functions of the oven.





- | | | | |
|---|-------------------------------|----|-------------------------------|
| 1 | On/Off program selection knob | 7 | Current time symbol |
| 2 | Menu knob | 8 | Inner oven temperature symbol |
| 3 | Function display | 9 | Booster position |
| 4 | Cooking time symbol | 10 | Temperature display |
| 5 | Cooking end time symbol | 11 | Keylock symbol |
| 6 | Alarm period symbol | 12 | Current time display |

Using the clock as an alarm

Alarm clock does not have any effect on the oven functions. It is used as a warning.

For example, you can use alarm clock to warn you for turning the dish in the oven round in a certain time.

 The maximum alarm time can be 23 hours and 59 minutes.

 Alarm clock can be used either the oven is operating or not operating.

Setting the alarm clock

1. Press button '2' with short intervals until the alarm symbol '6' becomes active.

2. Adjust it by slightly twisting the button 2 towards "+" or "-".


» Alarm symbol remains lit after adjusting the alarm time.

3. After the alarm time is finished, alarm symbol will start flashing and an alarm signal is heard.
4. You can stop the alarm by pressing any button.


In order to cancel set alarm time;

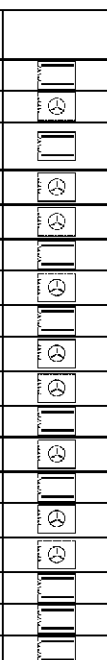


















1. To reset the alarm time, press button '2' to activate the alarm symbol (6).
2. Adjust it by slightly twisting the button '2' towards "-" until "00:00" is displayed.

Cooking times table

 The values indicated in the table below are data indicative. They may vary according to the type of food as well as your preferences of cooking.

Baking and roasting

 Level 1 is the **bottom** level in the oven.

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray*	One level		4	175	30 ... 35
Cakes in mould*	One level		2	180	40 ... 50
Cakes in cooking paper*	One level		3	175	25 ... 30
	2 levels		1 - 3	175	30 ... 40
	3 levels		1 - 3 - 5	180	45 ... 55
Sponge cake*	One level		3	200	5 ... 10
	2 levels		1 - 3	175	20 ... 30
Cookies*	One level		3	175	25 ... 30
	2 levels		1 - 3	175	30 ... 35
	3 levels		1 - 3 - 5	175	30 ... 40
Dough pastry*	One level		2	200	30 ... 40
	2 levels		1 - 3	200	45 ... 55
Rich pastry*	One level		2	200	25 ... 35
	2 levels		1 - 3	200	35 ... 40
	3 levels		1 - 3 - 5	190	40 ... 50
Leaven*	One level		2	200	35 ... 45
Lasagna*	One level		2 - 3	200	30 ... 40
Pizza*	One level		2	200 ... 220	15 ... 20

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
	One level		3	200	10 ... 15
Beef steak (whole) / Roast	One level		3	25 min. 250/max, then 180 ... 190	100 ... 120
Leg of Lamb (casserole)	One level		3	25 min. 250/max, then 190	70 ... 90
Roasted chicken	One level		2	15 min. 250/max, then 180 ... 190	65 ... 70
	One level		2	15 min. 250/max, then 180 ... 190	55 ... 65
Turkey (5.5 kg)	One level		2	25 min. 250/max, then 180 ... 190	150 ... 210
	One level		2	25 min. 250/max, then 180 ... 190	150 ... 210
Fish	One level		3	200	20 ... 30
	One level		3	200	20 ... 30

When cooking with 2 trays at the same time, place the deeper tray on the upper rack and the other one on the lower rack.

* It is suggested to perform preheating for all foods.

(**) In a cooking that requires preheating, preheat at the beginning of cooking until the oven temperature symbol (8) attains the last level.

Slow cooking times table

Do not change the cooking temperature after cooking starts in Slow cooking mode.

Do not open the door during cooking in Slow cooking mode.

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Meat-Casserole	One level		2	160	100 ... 120
Chicken-Casserole	One level		2	160	70 ... 100
Haricot Bean	One level		2	160	130 ... 150
Eggplant-Casserole	One level		2	160	130 ... 150
Steak - Whole	One level		2	160	110 ... 130
Steak - Sliced	One level		2	160	100 ... 120
Cakes in cooking paper	One level		2	185	35 ... 40
Cookie	One level		2	185	30 ... 35
Dough pastry	One level		2	200	40 ... 45
Rich pastry	One level		2	200	40 ... 45


- Perform a preheating for 6-7 minutes.
- White/red meats have to be flipped over in the pan prior to cooking until boiled down.
- Haricot beans have to be boiled for 30 minutes prior to cooking. You may directly use canned bean.
- Covering the cooking pan will increase performance of cooking.

Tips for baking cake

- If the cake is too dry, increase the temperature some 10 and decrease the cooking time.
- If the cake is wet, use less liquid or lower the temperature by 10°C.
- If the cake is too dark on top, place it on a lower rack, lower the temperature and increase the cooking time.
- If cooked well on the inside but sticky on the outside use less liquid, lower the temperature and increase the cooking time.

Tips for baking pastry

- If the pastry is too dry, increase the temperature some 10 and decrease the cooking time. Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
- If the pastry takes too long to bake, pay care that the thickness of the pastry you have prepared does not exceed the depth of the tray.
- If the upper side of the pastry gets browned, but the lower part is not cooked, make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between the dough layers and on the top of pastry for an even browning.

 Cook the pastry in accordance with the mode and temperature given in the cooking table. If the bottom part is still not browned enough, place it on one lower rack next time.


Tips for cooking vegetables

- If the vegetable dish runs out of juice and gets too dry, cook it in a pan with a lid instead of a tray. Closed vessels will preserve the juice of the dish.
- If a vegetable dish does not get cooked, boil the vegetables beforehand or prepare them like canned food and put in the oven.

For the best cooking results (Surf function):

- You can cook foods made of dense dough such as buns, cake in paper, cookies or biscuits simultaneously in 1, 2 or 3 trays thanks to the homogenous heat distribution ensured by this function.
- You may cook wet dough foods such as apple pie and tart in tray simultaneously in 2 trays.
- Cooking large amount of foods containing much liquid or yeasted dough in a single tray will improve the cooking result. More homogenous cooking is obtained in large volume foods which are rising as the hot air comes from the side walls as well, which is a function not contained in conventional ovens.
- Time and energy can be saved and perfect cooking results can be obtained thanks to the multi-tray cooking feature of this function.

How to operate the grill

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

Switch on grill

1. Press button **1** for about 1 second to turn the oven on.
2. Adjust the grill function by slightly twisting the button '**1**' towards right or left hand.
3. You can adjust the desired temperature by slightly twisting the button **2** towards + and -.

Cooking times table for grilling

Grilling with electric grill

Food	Insertion level	Grilling time (approx.)
Fish	4...5	20...25 min. [#]
Sliced chicken	4...5	25...35 min.
Lamb chops	4...5	20...25 min.
Roast beef	4...5	25...30 min. [#]
Veal chops	4...5	25...30 min. [#]
Toast bread	4	1...2 min.

[#] depending on thickness

Switch off grill

1. Press button **1** for about 2 seconds to turn the oven off.



Shelf positions



For optimum grill coverage, position the wire shelf towards the front of the oven just out of contact with the glass door. Placing the wire shelf fully to the rear of the oven will reduce the grill coverage.

7 Maintenance and care

General information

Service life of the product will extend and frequent problems will decrease if the product is cleaned at regular intervals.


-  Risk of electric shock!
Switch off the electricity before cleaning appliance to avoid an electric shock.
-  Hot surfaces may cause burns!
Allow the appliance to cool down before you clean it.
- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.

-  The surface may get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powder/cream or any sharp objects.
-  Do not use steam cleaners for cleaning.

Cleaning the hob

Glass ceramic surfaces

Wipe the glass ceramic surface using a piece of cloth dampened with cold water in a manner as not to leave any cleaning agent on it. Dry with a soft and dry cloth. Residues may cause damage on the glass ceramic surface when using the hob for the next time. Dried residues on the glass ceramic surface should under no circumstances be scraped with hook blades, steel wool or similar tools. Remove calcium stains (yellow stains) by a small amount of lime remover such as vinegar or lemon juice. You can also use suitable commercially available products. If the surface is heavily soiled, apply the cleaning agent on a sponge and wait until it is absorbed well. Then, clean the surface of the hob with a damp cloth.

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

Slight color fading may occur on coatings or other surfaces in time. This will not affect operation of the product. Color fading and stains on the glass ceramic surface is a normal condition, and not a defect.

Cleaning the control panel

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

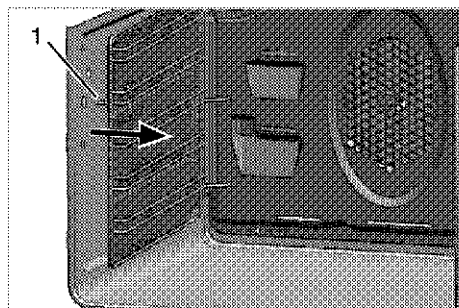
- i** Damage of the control panel!
Do not remove the control knobs for control panel cleaning.

Cleaning the oven

No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

To clean the side wall,

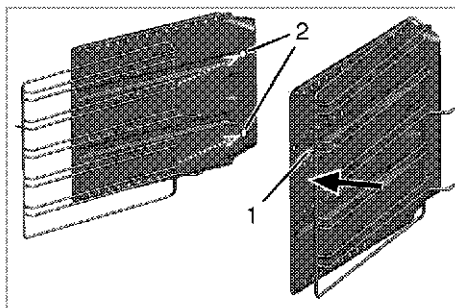
1. Remove pin **(1)** of the side rack by pulling it in the direction of arrow with the side wall it is mounted.



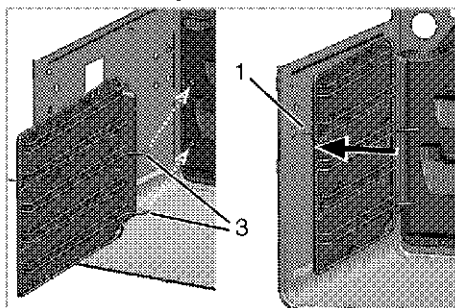
2. Remove the side rack and side wall completely by pulling it towards you.

» To reinstall side rack and side wall after cleaning;

3. Place side rack by pulling to holes **(2)** on the back of side wall.



4. Lock side rack to side wall by pulling pin **(1)** of side rack in the direction of arrow.
5. Place side rack and side wall assembly to its place by pulling pins **(3)** to holes on the back wall as shown in figure.



6. Place pin **(1)** at side rack to its place as shown in figure.
» Be sure that side rack and side wall has been placed properly.

Catalytic walls

Side walls or just back wall of oven interior may be covered with catalytic enamel.

The catalytic walls of the oven must not be cleaned. The porous surface of the walls is self-cleaning by absorbing and converting spitting fat (steam and carbon dioxide).

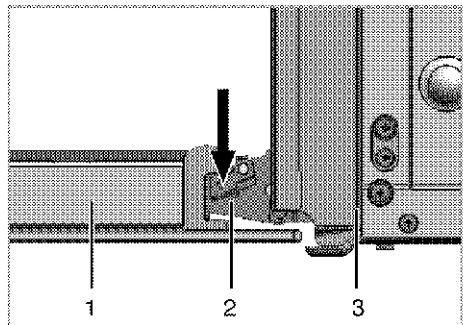
Clean oven door

Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning

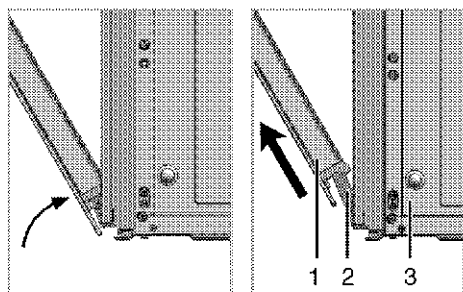
the oven door. They could scratch the surface and destroy the glass.

Removal of oven door

1. Open the front door.
2. Open the clips at the hinge housing on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



- 1 Front door
- 2 Hinge
- 3 Oven



3. Move the front door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.

- i** Steps carried out during removing process should be performed in reverse order (steps 4, 3, 2 and 1) to reattach the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Replacing the oven lamp

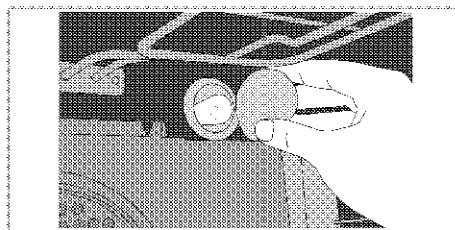
- ⚠** Hot surfaces may cause burns! Make sure that the appliance is switched off and cooled down in order to avoid the risk of an electrical shock.

- i** The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 5* for details. Oven lamps can be obtained from Authorised Service Agents.

- i** Position of lamp might vary from the figure.


If your oven is equipped with a round lamp:

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



3. Remove the oven lamp by turning it counter clockwise and replace it with the new one.
4. Install the glass cover.

8 Troubleshooting

-  Risk of electric shock, short circuit or fire by unprofessional repairs!
Repairs on the appliance must be carried out by an approved service centre.

- It is normal that steam escapes during operation.
- When the metal parts are heated, they may expand and cause noise.

Before you call the service, please check the following points.

Normal operating conditions


- Smoke and smell may emit for a couple of hours during the first operation.

Electrical equipment

Malfunction/problem	Possible cause	Advice/remedy
The appliance does not work.	The mains fuse is defective or has tripped.	Check fuses in the fuse box. If necessary, replace or reset them.
	Timer buttons do not work.	Keylock may be enabled. Please disable it(See; <i>How to use the program lock, page 27</i>).
Oven light does not work	Oven lamp is defective.	Replace oven lamp.
	No current.	Check fuses in the fuse box. If necessary, replace or reset them.
Oven does not heat.	Function knob and/thermostat knob are not set.	Set function knob and thermostat knob.
	If the appliance has a timer, the timer may not be set.	Set the time.
	No power.	Check mains supply and fuse box.

If the problem has not been solved:

1. Separate unit from the mains supply (deactivate or unscrew fuse).
2. Call the after-sales service of your store reseller.

 Do not attempt to repair the appliance yourself. There are no customer service items inside the appliance.