

готварска печка
Cooker

HZN 9125 E/A

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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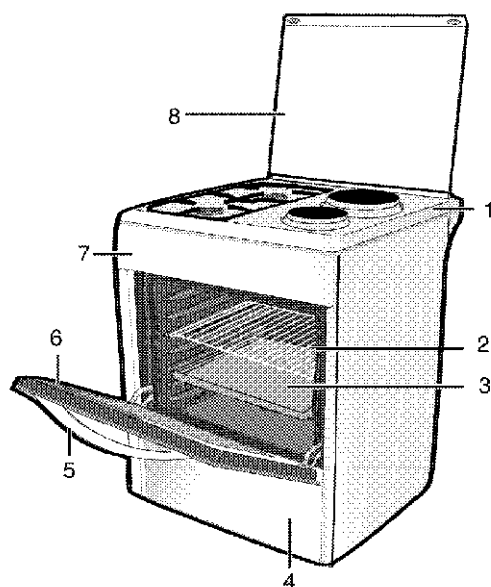
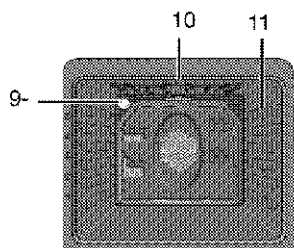
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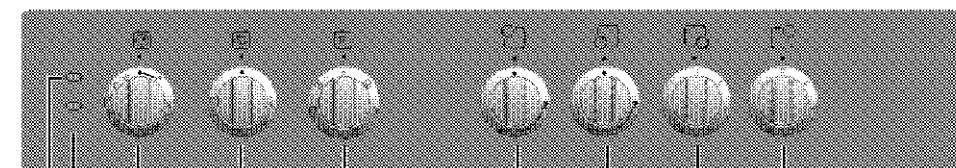
1 General information

Overview



- 1 Burner plate
- 2 Wire shelf
- 3 Tray
- 4 Bottom drawer
- 5 Handle
- 6 Front door

- 7 Control panel
- 8 Top lid
- 9 Lamp
- 10 Grill heating element
- 11 Shelf positions



- 1 Warning lamp
- 2 Thermostat lamp
- 3 Mechanical timer
- 4 Thermostat knob
- 5 Function knob

- 6 Normal burner Rear left
- 7 Normal burner Front left
- 8 Hotplate Front right
- 9 Hotplate Rear right


Technical specifications

GENERAL	
External dimensions (height / width / depth)	850 mm/600 mm/600 mm
Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	5.4 kW
Fuse	min. 16 A
Cable type / section	H05VV-FG 3 x 2,5 mm ²
Cable length	max. 2 m
Category of gas product	II 2H3+ / II 2H3B/P
Gas type / pressure	NG G 20/20 mbar
Total gas consumption	4 kW
Converting the gas type / pressure ^s – optional	LPG G 30/28-30 mbar Propane 31/37 mbar
HOB	
Burners	
Rear left	Normal burner
Power	2000 W
Front left	Normal burner
Power	2000 W
Front right	Hotplate
Dimension	145 mm
Power	1000 W
Rear right	Hotplate
Dimension	180 mm
Power	2000 W
OVEN/GRILL	
Main oven	Fan assisted
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 12.*

 **Important**
Technical specifications may be changed without prior notice to improve the quality of the product.

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

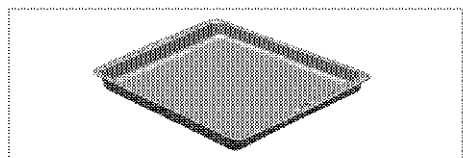
i Important
Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

Accessories

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

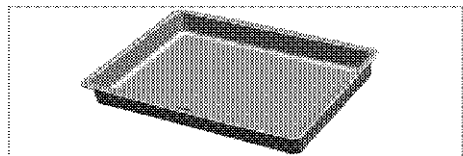
Oven tray

Used for pastries, frozen foods and big roasts.



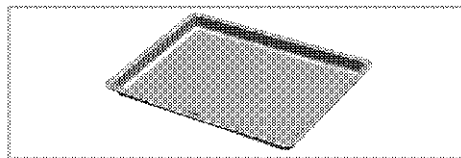
Deep tray

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



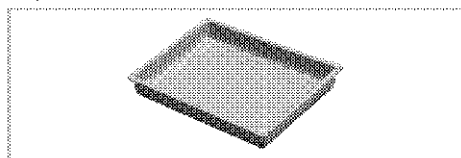
Cake tray

Used for pastries such as cookies and biscuits.



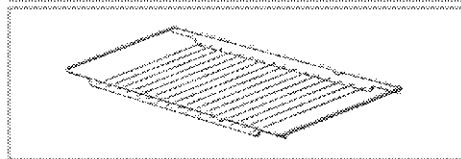
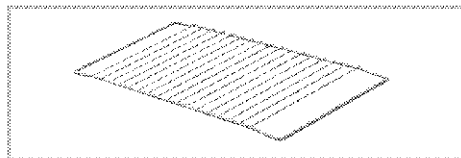
Small oven tray

Used for small portions. This oven tray is placed onto the wire shelf.



Wire Shelf

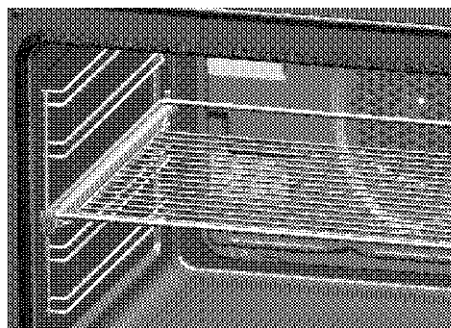
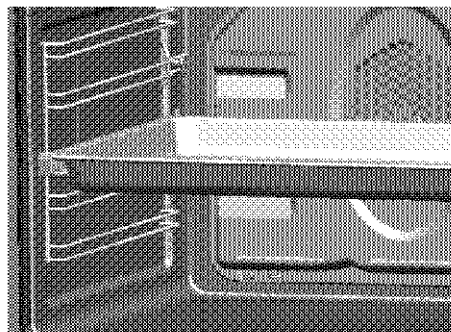
Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



Placing the wire shelf and tray onto the telescopic racks properly

Telescopic racks allow you to install and remove the trays and wire shelf easily.

When using the tray and wire shelf with telescopic racks, make sure that the pins at the rear section of the telescopic rack stands against the edges of the wire shelf and tray.



Coffee pot adaptor



Used for coffe pots.

Injector table

Position hob zone	2000 W	2000 W
Gas type / Gas pressure	Rear left	Front left
G 20/20 mbar	103	103
G 30/28-30 mbar	72	72
G 31/ 37 mbar	72	72

2 Important safety instructions

This section contains safety instructions that will help you avoid risk of injury and damage. All warranties will become void if you do not follow these 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 an earthed outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the earthing installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
- 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 30.
- 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. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also 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 may 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 in or 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 does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Make sure that the product function knobs are switched off after every use.
- Do not close the top cover before the hotplates or burners cool down. Wipe the top cover dry before opening it in order to avoid water leakage to the rear and inner sections of the oven.



Important

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



Important

The appliance is not intended to be operated by means of an external timer or separate remote control.

Safety for children

- Electrical and/or gas products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Accessible parts of the appliance will become hot whilst the appliance is in use. Children should be kept away until the product has cooled down.
- **"CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away."
- Do not place any items above the appliance that children may reach for.
- When the door is open, do **not** load any heavy object on it and do **not** allow children to sit on it. It may overturn or door hinges may get damaged.
- 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.

Safety when working with gas

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- "Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible."
- "This appliance is not connected to a combustion products or evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation;" See *Before installation*, page 12
- "CAUTION: The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present."
- Gas appliances and systems must be regularly checked for proper functioning. Please arrange for annual maintenance.

- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colourless, odourless and very toxic gas, which has a lethal effect even in very small doses.
- Request information about gas emergency telephone numbers and safety measures in case of gas smell from your local gas provider.

What to do when you smell gas



DANGER

Do not use open flame or do not smoke.

Do not operate any electrical buttons (e.g. lamp button, door bell and etc.)

Do not use fixed or mobile phones.

Risk of explosion and toxication!

1. Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
2. Open doors and windows.
3. Check all tubes and connections for tightness. If you still smell gas leave the property.
4. Warn the neighbours.
5. Call the fire-brigade. Use a telephone outside the house.
 - 5.1 If you have door or gates that are secured by an electric lock, or entry phone, please open these manually.

6. Do not re-enter the property until you are told it is safe to do so.

Safety when working with electricity

Defective electric equipment is one of the major causes of house fires.

- Any work on electrical equipment and systems should only be carried out by authorised and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuserating is compatible with the product.

Intended use

This product is designed for domestic use. Commercial use will void the guarantee.

"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 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.

3 Installation

Refer to the nearest Authorised Service Agent for installation of the product. Make sure that the electric and gas installations are in place before calling the Authorised Service Agent to have the product ready for operation. If not, call a qualified electrician and fitter to have the required arrangements made.

i Important
Preparation of location and electrical and gas installation for the product is under customer's responsibility.

⚠ DANGER

The product must be installed in accordance with all local gas and/or electrical regulations.

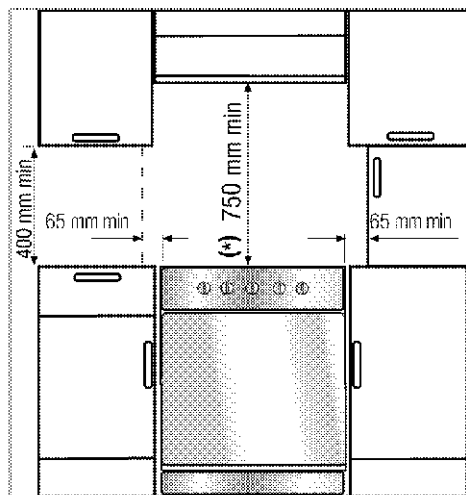
⚠ DANGER
Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.
Damaged products cause risks for your safety.

Before installation

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

The kitchen floor must be able to carry the weight of the appliance plus the

additional weight of cookware and bakeware and food.



- It can be used with cabinets on either side but in order to have a minimum distance of 400mm above hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.
- It can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer's instructions regarding installation height (min 650 mm).
- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **oneside** 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.).

Room ventilation

The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room.

Good room ventilation is essential for safe operation of your appliance. If there is no window or door available for room ventilation, an extra ventilation must be installed.

Room size	Ventilation opening
smaller than 5 m ³	min. 100 cm ²
5 m ³ to 10 m ³	min. 50 cm ²
greater than 10 m ³ /den	not required
In the cellar or basement	min. 65 cm ²

Installation and connection

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



Important

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

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



NOTICE

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

Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. 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.



DANGER

The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation.

Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.



DANGER

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.

A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the lower cover is opened or it is located at the rear wall of the unit depending on the unit type. Power cable of your product must comply with the values in "Technical specifications" table.



DANGER

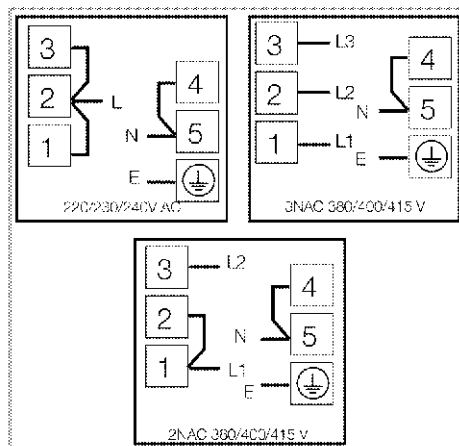
Before starting any work on the electrical installation, disconnect the product from the mains supply.

There is the risk of electric shock!

Connecting the power cable

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

If a cable is supplied with the product:



2. For single-phase

connection, connect as identified below:

- Brown cable = L (Phase)
- Blue cable = N (Neutral)
- Green/yellow cable = (E)

Gas connection



DANGER

Product can be connected to gas supply system only by an authorised and qualified person. Risk of explosion or toxication due to unprofessional repairs! Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.



DANGER

Before starting any work on the gas installation, disconnect the gas supply. There is the risk of explosion!

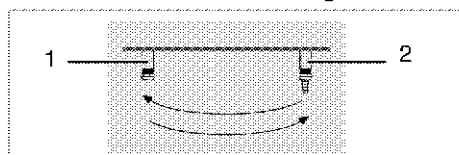
- Gas adjustment conditions and values are stated on labels (or ion type label).



NOTICE

Your product is equipped for natural gas (NG).

- Natural gas installation must be prepared before installing the product.
- If necessary, interchange the sharp hose tip and the blind plug at the rear of your oven by selecting a suitable place on basis of the location of the natural gas valve.



1 Blind plug

2 Hose tip

- There must be a flex pipe at the outlet of the installation for the natural gas connection of your product and the tip of this pipe must be closed with a blind plug. Service Representative will remove the blind plug during connection and connect your product by means of a straight connection device (coupling).
- Make sure that the natural gas valve is readily accessible.
- If you need to use your product later with a different type of gas, you must consult the Authorised Service Agent for the related conversion procedure.



DANGER

The gas hose must not be clamped, bent or trapped or come into contact with hot parts of the product.
There is the risk of explosion due to damaged gas hose.

- Push the product towards the kitchen wall.
- **Adjusting the legs of oven**
Vibrations during use may cause cooking vessels to move. This dangerous situation can be avoided if the product is level and balanced.
For your own safety please ensure the product is level by adjusting the four feet at the bottom by turning left or right and align level with the work top.

Final check

1. Reconnect the product to the mains.
2. Check electrical functions.
3. Open gas supply.
4. Check gas installations for secure fitting and tightness.
5. Ignite burners and check appearance of the flame.



Important

Flame must be blue and have a regular shape. If the flame is yellowish, check if the burner cap is seated securely or clean the burner.

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.

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.
- Secure the caps and pan supports with adhesive tape.
- Do not use the door or handle to lift or move the product.



NOTICE

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



Important

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

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.

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.

4 Preparation

Tips for saving energy

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

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.
- Pay attention to use flat bottom pots when cooking with electric hobs.

Pots with thick bottom will provide a better heat conduction. You can obtain energy savings up to 1/3.

- Vessels and pots must be compatible with the hotplates. Bottom of the vessels or pots must not be smaller than the hotplate.
- Keep the hotplates and bottom of the pots clean. Dirt will decrease the heat conduction between the hotplate and bottom of the pot.
- For long cookings, turn off the hotplate 5 or 10 minutes before the end of cooking time. You can obtain energy savings up to 20% by using the residual heat.

Initial use

First cleaning of the appliance



NOTICE

The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

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

Initial heating

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



WARNING

Hot surfaces may cause burns!
Do not touch the hot surfaces of the product. Keep children away from the product and use oven gloves.

Electric oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select Static position.
4. Select the highest grill power; See *How to operate the electric oven, page 22*.
5. Operate the oven for about 30 minutes.
6. Turn off your oven; See *How to operate the electric oven, page 22*

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 25*.
4. Operate the oven about 30 minutes.
5. Turn off your grill; see *How to operate the grill, page 25*

Hot plate

1. Any production residues or conservation layers must be burnt before the first use. Operate the hotplate at middle temperature level for 8 minutes without any vessel on it. No pots or containers should be placed onto the hotplate during this procedure.



Important

Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

5 How to use the hob

General information about cooking



DANGER

Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire.

Never attempt to extinguish a possible fire with water! When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to do so and call the fire department.

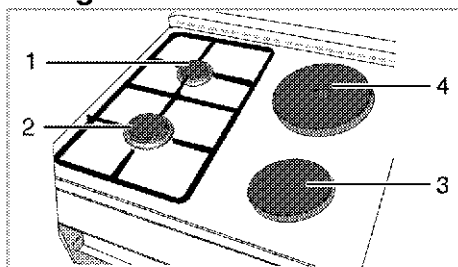
- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles.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

Gas cooking

- Size of the vessel and the flame must match each other. Adjust the gas flames so that they will not extend the bottom of the vessel and center the vessel on saucepan carrier.

Using the hobs



- 1 Normal burner 18-20 cm
- 2 Normal burner 18-20 cm
- 3 Hotplate 14-16 cm
- 4 Hotplate 18-20 cm is list of advised diameter of pots to be used on related burners.

Large flame symbol indicates the highest cooking power and small flame

symbol indicates the lowest cooking symbol. In turned off position (top), gas is not supplied to the burners.

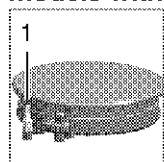
Igniting the gas burners

1. Keep burner knob pressed.
2. Turn it counter clockwise to large flame symbol.
» Gas is ignited with the spark created.
3. Adjust it to the desired cooking power.

Turning off the gas burners

Turn the keep warm zone knob to off (upper) position.

Gas shut off safety system (in models with thermic component)



1. Gas shut off safety

As a counter measure against blow out due to fluid overflows at burners, safety mechanism trips and shuts off the gas.

- Push the knob inwards and turn it counter clockwise to ignite.
- After the gas ignites, keep the knob pressed for 3-5 seconds more to engage the safety system.
- If the gas does not ignite after you press and release the knob, repeat the same procedure by keeping the knob pressed for 15 seconds.

DANGER

Release the button if the burner is not ignited within 15 seconds. Wait at least 1 minute before trying again. There is the risk of gas accumulation and explosion!

Using hotplates

Hob knobs can be turned in both directions in a way that will provide temperature control in steps.



NOTICE

If the hob is equipped with hotplates featuring Booster function, relevant hotplate will be marked with a red dot.

Overheating protection

1000 Hotplates that have a power above 1000 W are equipped with an overheating protection. Overheating protection decreases the power of the hotplate in following cases:

- There is no vessel or saucepan on the hotplate.
- There is an empty vessel or saucepan on the hotplate.
- The bottom of the vessel or saucepan is not flat.

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
	warming	stewing, simmering	cooking, roasting, boiling

Turning off the hotplates

Turn the hotplate knob to OFF (upper) position.

6 How to operate the oven

General information on baking, roasting and grilling

-  **DANGER**
Be careful when opening the oven door as steam may escape. Exiting steam can scald your hands, face and/or eyes.
-

Tips for baking

- Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone molds.
- Make best use of the space on the rack.
- Place the baking mold in the middle of the shelf.
- Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

Tips for roasting

- Treating whole chicken, turkey and big-piece meats with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It lasts about 15 to 30 minutes longer to roast the meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of the meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and

does not run out when the meat is cut.

- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Tips for grilling

When meat, fish and poultry are grilled, they quickly get brown, have a nice crust and do not get dry. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with high water content such as tomatoes and onions.

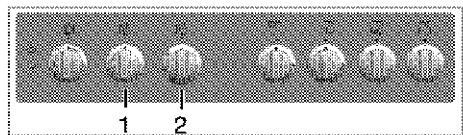
- Distribute the pieces to be grilled on the wire shelf or in the baking tray with wire shelf in such a way that the space covered does not exceed the size of the heater.
- Slide the wire shelf or baking tray with grill into the desired level in the oven. If you are grilling on the wire shelf, slide the baking tray to the lower rack to collect fats. Add some water in the tray for easy cleaning.

NOTICE

Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat. Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

How to operate the electric oven

Select temperature and operating mode



- 1 Thermostat knob
- 2 Function knob

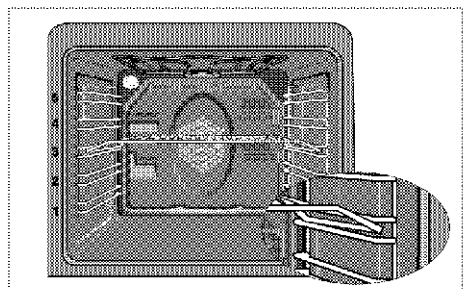
1. Set the oven timer to the desired cooking time; see .
2. Set the Temperature knob to the desired temperature.
3. Set the Function knob to the desired operating mode.
» Oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

Switching off the electric oven

Switch the oven timer to off position.

- i** Important
When the timer is set to a certain time, it will turn off automatically; see

Turn the function knob and temperature knob to off (upper) position.



Rack positions (For models with wire shelf)

It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure. Do not let the wire shelf stand against the rear wall of the oven. Slide your wire shelf to the front section of the rack and settle it with the help of the door in order to obtain a good grill performance.

Operating modes

The order of operating modes shown here may be different from the arrangement on your product.

Top and bottom heating



Top and bottom heating are in operation. Food is heated simultaneously from the top and bottom. For example, it is suitable for cakes, cookies and casseroles in baking trays. Cook with one tray only.

Bottom heating



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

Fan supported bottom/top heating



Top heating, bottom heating plus fan (in the rear wall) are in operation. Hot air is evenly distributed throughout the oven rapidly by means of the fan. Cook with one tray only.

Full grill



Large grill at the ceiling of the oven is in operation. It is suitable for grilling large amount of meat.

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

Grill+Fan



Grilling effect is not as strong as in Full Grill

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

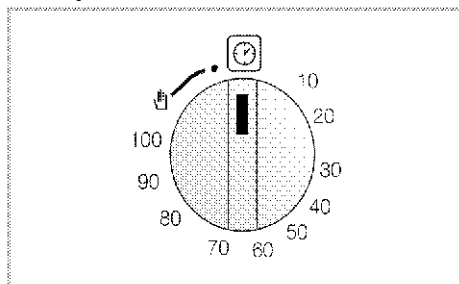
Booster



This function is used to heat the oven rapidly; it is not suitable for cooking food.

- Select the desired temperature after selecting this function. Temperature light turns on and oven is heated.
- Light turns off after the heating process is completed. Now select the desired function to cook your food.

Using the oven clock



Starting the cooking



Important

In order to operate the oven, you must select cooking mode and the desired temperature and set the time. Otherwise, the oven will not operate.

1. Turn the Time Adjustment knob clockwise to set the cooking time.
2. Put your dish into the oven.
3. Select operation mode and temperature; see. *How to operate the electric oven, page 22.*

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

- Once the cooking time is over, Time Setting knob will automatically rotate counterclockwise. A warning sound indicating that the set time is over is heard and the power is cut.



NOTICE

If you do not want to use the timer function, turn the knob counterclockwise towards the hand symbol.

- Turn off the oven with the Time Setting knob, function knob and temperature knob.

Turning off the oven before the set time

- Turn the Time Adjustment knob counterclockwise until it stops.
- Turn off the oven with the Function knob and Temperature knob.

Cooking times table



Important

The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

Baking and roasting



Important

1st rack of the oven is the **bottom** rack.

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
**Cakes in tray	One level		4	175	30 ... 35
**Cakes in mould	One level		2	175	40 ... 50
**Cakes in cooking paper	One level		3	175	25 ... 30
**Sponge cake	One level		3	200	5 ... 10
**Cookie	One level		3	175	20 ... 25
**Dough pastry	One level		2	200	30 ... 40
**Rich pastry	One level		2	200	25 ... 35
**Leaven	One level		2	200	35 ... 45
**Lasagna	One level		2 - 3	200	30 ... 40
**Pizza	One level		2	200 ... 220	15 ... 20
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. 220 then 180 ... 190	70 ... 90
Roasted chicken	One level		2	15 min. 250/max, then 190	65 ... 70
Turkey (5.5 kg)	One level		2	25 min. 250/max, then 190	150 ... 210
Fish	One level		3	200	20 ... 30

In a cooking that requires preheating, preheat at the beginning of cooking until the thermostat lamp turns off.

Tips for baking cake

- If the cake is too dry, increase the temperature by 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 by 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.



Important

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.

How to operate the grill



WARNING

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

- **Turn the Time Adjustment knob counter clockwise to Hand symbol when grilling.**

Switching on the grill

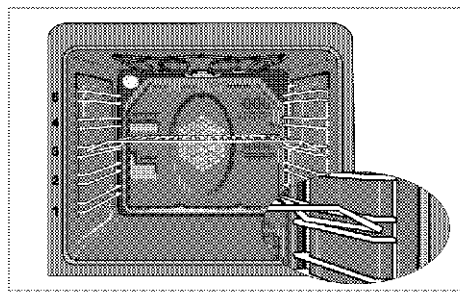
1. Turn the Function knob to the desired grill symbol.
 2. Then, select the desired grilling temperature.
 3. If required, perform a preheating of about 5 minutes.
- » Temperature light turns on.

Switching off the grill

1. Turn the Function knob to Off (top) position.

Rack positions

Grill performance will decrease if the wire grill stands against rear part of the oven. Slide your wire grill to the front section of the rack and settle it with the help of the door in order to obtain the best grill performance.



NOTICE

Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.

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



NOTICE

Do not use the top rack for grilling.

Cooking times table for grilling

Grilling with electric grill


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


[#] depending on thickness

7 Maintenance and care

General information


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


 **DANGER**
Disconnect the product from mains supply before starting maintenance and cleaning works. There is the risk of electric shock!

 **DANGER**
Allow the product to cool down before you clean it. Hot surfaces may cause burns!

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

- Do not use solid metal scrapers or abrasive cleaning materials to clean the glass cover. Glass surface can get damaged.

 **NOTICE**
The surface might get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

 **Important**
Do not use steam cleaners for cleaning.

Cleaning the hob

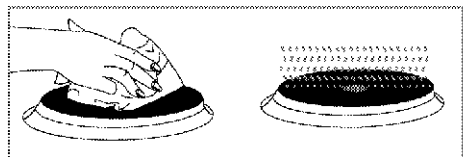
Gas hobs

1. Remove and clean the saucepan carriers and burner caps.
2. Clean the hob.
3. Install the burner caps and make sure that they are seated correctly.
4. When installing the upper grills, pay attention to place the saucepan carriers so that the burners are centered.

Electric hobs

1. Turn off the hotplates and wait until they cool down.
2. If necessary, clean the plates with a cleaning agent (you can obtain cleaners/softeners from specialty stores).

3. Warm only for a few minutes after cleaning in order to have their top section dried.
4. Apply a thin layer of machine oil onto the top surface of the hob regularly in order to protect it.



Cleaning the control panel

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

NOTICE

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

Cleaning the oven

Clean oven door

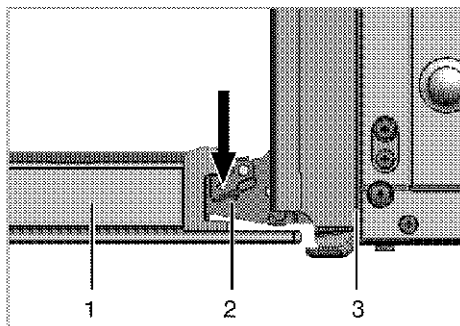
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.

Important

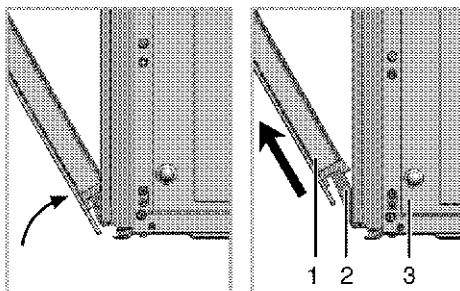
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removing the oven door

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



- 1 Front door
- 2 Hinge
- 3 Oven



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

NOTICE

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

Replacing the oven lamp

DANGER

Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock. Hot surfaces may cause burns!

Important

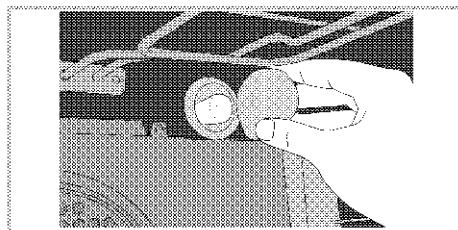
The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 5* for details. Oven lamps can be obtained from Authorised Service Agents.

NOTICE

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

Oven emits steam when it is in use.

It is normal that steam escapes during operation. This is not a fault.

Water drops occur during cooking

The vapour that arises during cooking can condense and form water droplets when it hits cold surfaces of the product. This is not a fault.

Product does not operate.

The mains fuse is defective or has tripped.

Check fuses in the fuse box. If necessary, replace or reset them.

Oven light does not work.

Oven lamp is defective.

Replace oven lamp.

Power is cut.

Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.

Oven does not heat.

Function and/or Temperature are not set.

Set the function and the temperature with the Function and/or Temperature knob/key.

In models equipped with a timer, the timer is not adjusted.
(In products with microwave oven, timer controls only microwave oven.)

Adjust the timer.

Power is cut.

Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.

There is no gas.

Main gas valve is closed.

Open gas valve.

Gas pipe is bent.

Install gas pipe properly.

There is no ignition spark.

No current.

Check fuses in the fuse box.

Timer is not set.

Set the timer.

Burners are not burning properly or at all.

Burners are dirty.

Clean burner components.

Burners are wet.

Dry the burner components.

Burner cap is not mounted safely.

Mount the burner cap properly.

Gas valve is closed.

Open gas valve.

Gas cylinder is empty (when using LPG).

Replace gas cylinder.

(In models with timer) Clock display is blinking or clock symbol is on.

A previous power outage has occurred.

Adjust the timer / Switch of the product and switch it on again.



Important

Consult the Authorised Service Agent or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

