

**Elektroherde**  
ГОТВАРСКА ПЕЧКА  
**Cooker**

**HZN 9325 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 starting 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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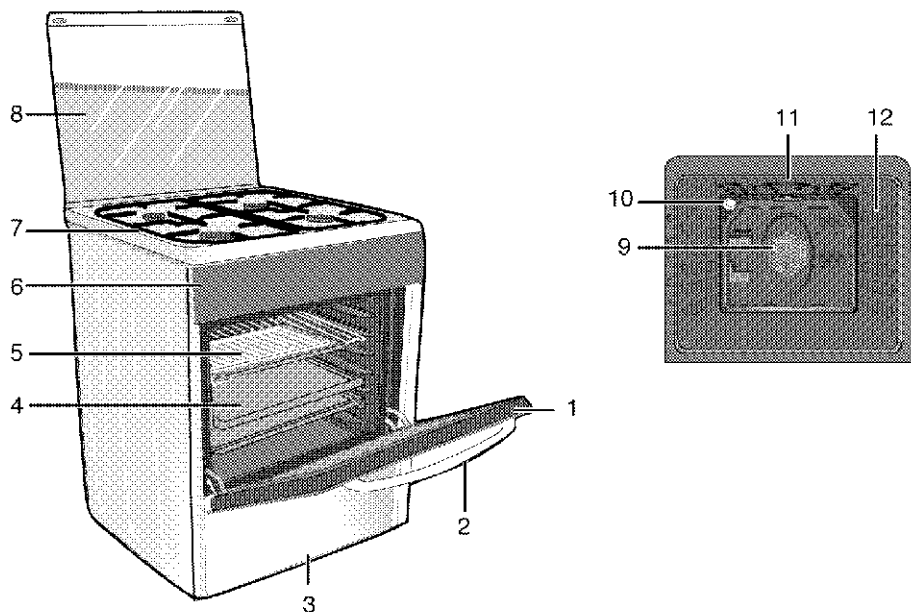
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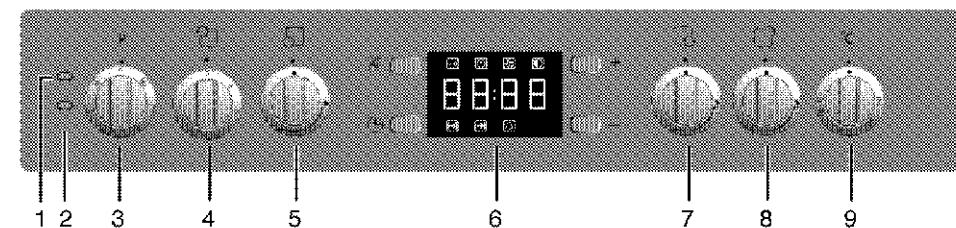
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# 1 General information

## Overview



- |   |               |    |                                |
|---|---------------|----|--------------------------------|
| 1 | Front door    | 7  | Burners' plate                 |
| 2 | Handle        | 8  | Top lid                        |
| 3 | Bottom drawer | 9  | Fan motor (behind steel plate) |
| 4 | Tray          | 10 | Lamp                           |
| 5 | Wire shelf    | 11 | Grill heating element          |
| 6 | Control panel | 12 | Shelf positions                |



- |   |                         |   |                              |
|---|-------------------------|---|------------------------------|
| 1 | Warning lamp            | 6 | Digital timer                |
| 2 | Thermostat lamp         | 7 | Auxiliary burner Front right |
| 3 | Function knob           | 8 | Normal burner Rear right     |
| 4 | Hotplate Rear left      | 9 | Thermostat knob              |
| 5 | Rapid burner Front left |   |                              |


## Technical Data

<b>GENERAL</b>	
Outer dimensions (height/width/depth)	850 mm/600 mm/600 mm
Voltage/frequency	220-240 V ~ 50 Hz
Total electric consumption	4.4 kW
Fuse protection	min. 16 A
Cable type / cross section	H05VV-FG 3 x 2,5 mm <sup>2</sup>
Cable length	max. 2 m
Gas device category	II 2H3+ / II 2H3B/P
Gas type/pressure	NG G 20/20 mbar
Total gas consumption	5.9 kW
Conversion to gas type/pressure <sup>§</sup> – optional	LPG G 30/28-30 mbar NG G 20/13 mbar - Propane 31/37 mbar - NG G 20/10 mbar
<b>HOB</b>	
<b>Burners</b>	
Rear left	<b>Hotplate</b>
Size	180 mm
Power	2000 W
Front left	<b>Rapid burner</b>
Power	2900 W
Front right	<b>Auxiliary burner</b>
Power	1000 W
Rear right	<b>Normal burner</b>
Power	2000 W
<b>OVEN/GRILL</b>	
Main oven	<b>Fan assisted</b>
Energy efficiency class <sup>#</sup>	A
Inside illumination	15-25 W
Grill power consumption	2.2 kW

<sup>#</sup> Basis: In electrical ovens, the data on energy labels are in conformity with EN 50304. Values were determined under standard load and convection/hot air (if available). Heating mode with an energy efficiency rating specified by EN 50304 is determined in accordance with below priority order depending on functions (modes) availability on the product. 1- Eco fan heating, 2-Slow cooking, 3-Fan heating (hot air), 4-Top and bottom heat with convection air, 5-Top and bottom heating.

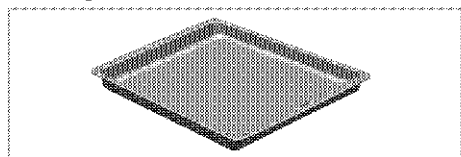
<sup>\*\*</sup> See *Installation*, page 11.

## Accessories supplied with the unit

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

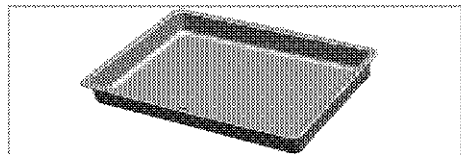
### Baking tray

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



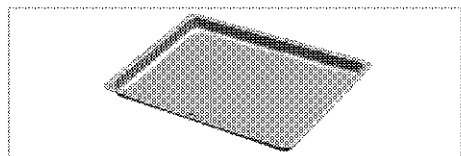
### Deep roasting tray

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



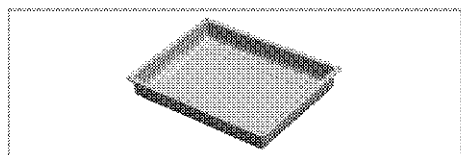
### Pastry tray

It is recommended for pastries such as cookies and biscuits.



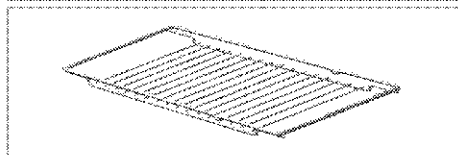
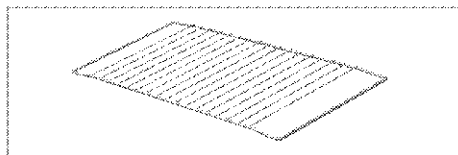
### Small baking tray

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



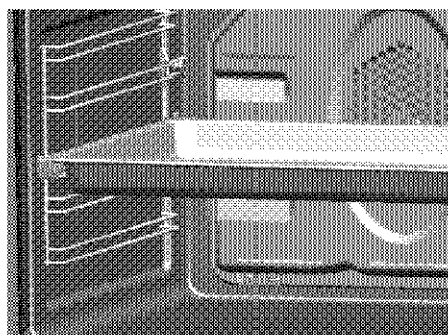
### Wire shelf

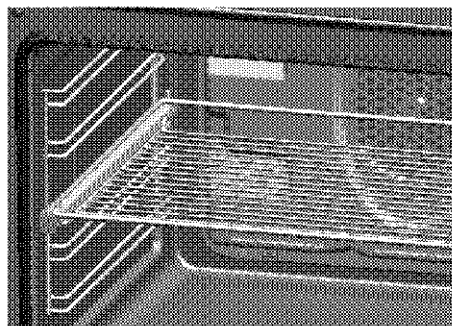
Can be used for roasting and as deposit for baking, roasting and casserole dishes.



### 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".





### Coffee pot adaptor



Can be used for a coffee pot.

### Injector table

Position hob zone	2900 W	1000 W	2000 W
Gas type / Gas pressure	Front left	Front right	Rear right
G 20/10 mbar	155	90	125
G 20/13 mbar	145	84	116
G 20/20 mbar	115	72	103
G 30/28-30 mbar	87	50	72
G 31/ 37 mbar	87	50	72

## 2 Safety instructions

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### Basic safety instructions

- The manufacturer reserves its right to make changes in the technical specifications in order to improve the appliance quality without any prior notice. Figures included in this manual are for schematic purpose only and may not match exactly with your appliance. Values stated on the markings of the appliance or in other printed documents supplied with the appliance are obtained under laboratory conditions as per relevant standards. These values may vary according to the usage of the appliance and ambient conditions.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- "An additional protective means to avoid contact with the oven door is available. This part should be fitted when young children are likely to be present."
- Never use when judgement or coordination is impaired by the use of alcohol and/or drugs.
- Do not operate the appliance if it is defective or shows any visible damage.
- Do not carry out any repairs or modifications on the appliance. However, you may remedy some malfunctions; see *Troubleshooting*, page 30.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates in high temperatures and may catch fire when it comes in contact with hot surfaces.
- Do not heat closed food containers and glass jars. Pressure that may build-up in the jar can cause it to burst.
- Ensure that no flammable materials are adjacent to the appliance as the sides become hot during use.
- Do not leave empty pots or pans on plates that are switched on. They may get damaged.
- Since it may be hot, do not leave plastic or aluminum dishes on the surface of appliance. These kind of dishes should not be used to keep food either.
- Do not close the lid before the hob has cooled down sufficiently. In order to avoid any spillage from leaking down the back or into the oven, you must wipe the surface of the the lid before opening upright.
- 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.

- Appliance may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heating elements etc. Keep children away!
- Always use heat-resistant gloves when putting or removing the dishes into/from your oven.
- Don't use the cooker with front door glass removed.
- Rear surface of the oven gets hot when it is in use. Gas / Electric connection should not touch the rear surface, otherwise the mains cable may get damaged. Do not trap the mains cable between the hot oven door and frame. Do not route the mains cable over the hot cooking section. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Check all controls on the appliance are switched off after use.

 For the warranty to be valid, the appliance must be installed by a qualified person in accordance with current regulations.

## **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.

## **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 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 11*
- "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

#### Risk of explosion and poisoning!

Put out all naked flames and do not smoke, strike matches or do anything that could cause ignition.

Do not operate any electric switches (e.g. light switch, TV, computer, cooker or door bell). Do not use a telephone or mobile phone.

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.

### Intended use

This product is designed for domestic use. Commercial use is not admissible. This product should not be used for warming the plates under the grill, drying towels, dish cloths and etc. by hanging them on the handles and for heating purposes.

The manufacturer shall not be liable for any damage caused by improper use or handling.

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

### Safety for children

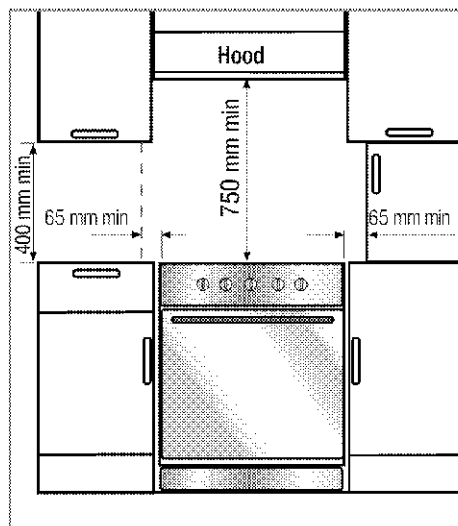
- Accessible parts of the appliance will become hot whilst the appliance is in use and until the appliance has cooled, children should be kept away.
- Accessible parts may be hot when the grill is in use. Young children should be kept away.
- Do not store any items above the appliance that children may 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 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 750mm from the hob surface to adjacent surfaces above the hob surface and 600mm to a cabinet above.

- If a appliance hood is to be fitted, refer to the manufacturer's instructions regarding fixing height.
- 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.).

#### 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.



Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

Failure to install correctly is dangerous and could result in prosecution.


Prolonged intensive use of the appliance may call for additional ventilation, for example the opening of a window, or the use of permanent fixed mechanical ventilation system, for example, an extractor fan or cooker hood that ventilates to the outside.


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


## Installation and connection

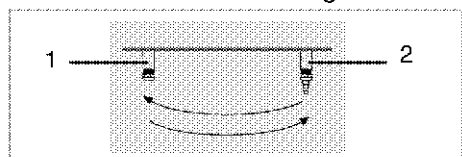
-  Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.
- Appliance to be installed in accordance with the local authority requirements for gas, electricity and any other authority having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

### Connection to the gas supply

-  **Risk of explosion or poisoning by unprofessional installation.**  
The appliance may be connected to the gas distribution system only by an authorized qualified person who is Gas Safe registered.

-  **Risk of explosion!**  
Before starting any work on the gas installation, please shut off the gas supply.

- "The adjustment conditions for this appliance are stated on the label (or data plate)."
-  Your appliance is adjusted for Natural gas.
- Your natural gas installation must be adjusted before the appliance is installed.
- If necessary, interchange the sharp hose at the rear of your oven tip with the plug by selecting a suitable place on basis of the location of the natural gas valve.



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

- ⚠ 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 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.

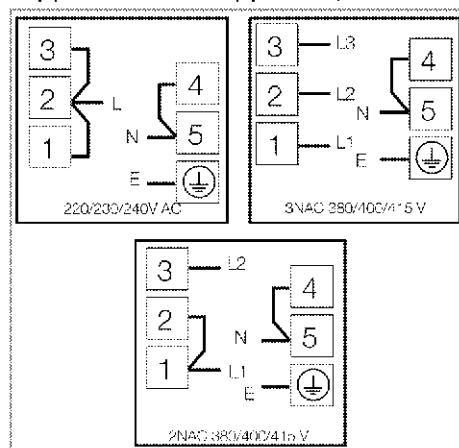
The supply cable of the appliance must correspond to the specifications; see technical data table *Technical Data*, page 5.

- ⚠ 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)  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.

### Final check

1. Switch electricity supply on.
2. Check electrical functions.
3. Turn on gas supply.
4. Check gas installations for secure fitting and tightness.
5. Ignite burners and check appearance of the flame.

 The flames should be blue and burn smoothly. If the flames appear yellowish, check secure position of the burner cap or clean the burner. Switch off gas and let burner cool before touching it.

## 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.


### Old equipment




This appliance bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this appliance 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 your local or regional authorities.

Electronic appliances not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances.

### Future transportation

 Do not place other items on the top of the appliance. The appliance must be transported upright.

Store the appliance's original box and transport the appliance in its original carton. Follow the guidance marks that are printed on the carton.

 Verify the general appearance of your equipment by identifying possible damage during the transportation.

Secure the caps and pan supports with adhesive tape.

To prevent the wire shelf 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.

### If you do not have the original carton

Pack the appliance in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

## 4 Preparation

### Tips for saving energy



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

- Use dark coloured and enamel coated trays, since the heat transmission will be better.
- While cooking your meals, perform a preheating operation if it is advised in the user manual or cooking instructions.
- During cooking, do not open the oven door frequently.
- Try to cook more than one type of meal within the oven at the same time (You can cook two different meals at the same time by locating cooking bowls on the same shelf). It will be suitable to cook more than one meal after each other. The oven will already be hot.
- Defrost frozen meals before cooking them.
- You can save energy by switching off your oven a few minutes before the end of the cooking time (The oven door should not be opened).
- Use pots/pans with lids for cooking. Without a lid, the energy consumption may be up to four times higher.
- Choose the burner/plate which is suitable to the saucepan base. Always choose the correct size of saucepans for your meals. For larger burners/plates more energy is needed.
- Take care to use flat base saucepans while cooking on electrical cookers. Pots with an even and thick bottom provide better thermal conduction. You can save up to 1/3 of electricity.
- Pots and pans should match the size of plates. The bottom of the pot or pan should not be smaller than the plate.
- Keep plates and pan bottoms clean. Dirt will reduce the heat transmission between plate and pan bottoms.
- In case of longer cooking times, switch off the plate 5 to 10 minutes before the end of the cooking time. When you use the residual heat, you can save up to 20 % of electricity.

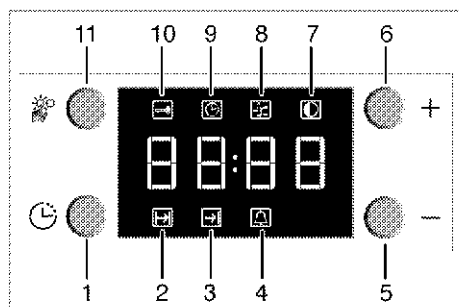
### Initial operation

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

### Setting the time


-  Before using the oven the clock time must be set. If the clock time is not set, the main oven will not work.
-  While making any adjustment, related symbols on the clock will flash.


After switching on the oven for the first time, adjust the current time with keys 5 and 6.



- 1 Program knob
- 2 Cooking time
- 3 Cooking end time
- 4 Alarm period
- 5 Minus key
- 6 Plus key
- 7 Screen brightness adjustment
- 8 Alarm volume
- 9 Current time
- 10 Keylock
- 11 Adjustment key

After setting the time, you can start and end the cooking by selecting the desired position with temperature button and function button.

 If the current time is not set, time setting will start increasing/moving up from 12:00. Clock icon '9' will be displayed to indicate that the current time has not been set. This icon will disappear once the time is set.

 Current time settings are cancelled in case of power failure and will need to be set again.

### Changing the time of the day

In order to change a preset time of the day in your oven;

1. Press key **11** to activate current time icon '9'.


2. Adjust hour of the day using keys **5** and **6**.

### Changing screen brightness adjustment

1. Press key **11** to activate screen brightness symbol '7' for screen brightness adjustment.
2. Adjust the desired brightness using keys **5** and **6**.


» Selected brightness level will be displayed as **d-01**, **d-02** or **d-03** on the screen.


### First cleaning of the appliance

 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

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

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

Any production residues or conservation layers must be burnt off before the first use. Heat up the appliance for about 30 minutes and then switch it off.



## Electric oven

1. Take all baking trays and racks from the oven.
2. Close oven door.
3. Select top and bottom heat with the function knob.
4. Select the highest temperature with the thermostat knob; see *How to use the electric oven, page 20*.
5. Heat approximately 30 minutes.
6. Switch off oven; see *How to use the electric oven, page 20*

## Grill oven

1. Take all baking trays and wire shelf from the oven.
2. Close oven door.
3. Select highest power of the grill; see *How to operate the grill, page 26*.
4. Heat approximately 30 minutes.
5. Switch off grill; see *How to operate the grill, page 26*
1. Any production residues or conservation layers must be burnt off before the first use. Adjust the hotplate to mid position and leave on for about 8 minutes. Do not place any pans or other cooking utensil on the hotplate during this process.

## 5 How to use the hob

### General information on 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.

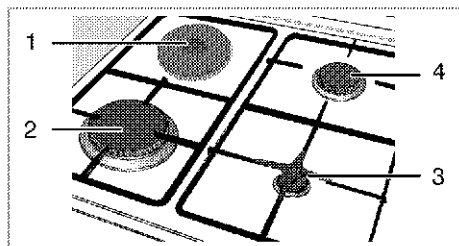
- Ensure handles of pans cannot accidentally be caught or knocked and do not get hot by adjacent heating zones. Avoid pans that are unstable and easily tipped. Pans that are too heavy to move easily when filled can also be a hazard. Only use flat bottomed pots or pans.
- Use pans which have sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning.  
Do not place lids on the burners. Always position pans centrally over the burners. When transferring pans from one burner to another always lift the pans do not slide them.

### Cooking with gas

- The size of the pan and the size of the gas flame should match each other. Adjust the gas flames so that they do not go beyond the bottom of the pan always place

the pan onto the pan support in a central position.

### How to use hobs



- 1 Hotplate 18-20 cm
- 2 Rapid burner 22-24 cm
- 3 Auxiliary burner 12-18 cm
- 4 Normal burner 18-20 cm is list of advised diameter of pots to be used on related burners.

The large flame symbol corresponds to the highest cooking power, the small flame symbol corresponds to the lowest cooking power. In the off position (top) the gas supply to the burner is turned off.

### Ignite the gas burners

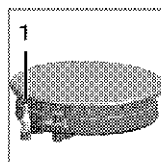
The burners are ignited with the hob control knobs.

1. Keep hob control knob pressed.  
» A spark ignites at the plate.
2. Turn anticlockwise to the large flame symbol.  
» The emanating gas is lit.
3. Adjust to the desired cooking power.

### Switch off the gas burners

Turn burner control knob to off position (top).


## Flame failure device (model dependant)



In case of any flame failure for any reasons in the top burners, the flame failure device immediately cuts off the gas flow.

1 . Flame failure device

- Turn the knob clockwise direction by pressing and wait for its ignition.
- Keep the knob at pressed position for 3-5 seconds after you see the flame around the burner.
- Repeat the sequence of operations if the flame does not ignite. After you release the knob, if the ignition does not continue repeat the same process by keeping the knob pressed for 15 seconds.


 **Risk of deflagration incase of unburned gas!**

Do not press the knob for longer than 15 seconds if there was no ignition.

Wait for one minute and then repeat the ignition process.

## How to use electrical hobs

The knobs for the hob can be rotated in either direction to provide fully variable heat control.

-  Quick heating hotplates, if any, are marked with a red point.

## Overheat protection

Plates of more than 1000 W burner power are equipped with overheating protection. The overheating protection reduces the burner power under the following conditions:

- No pot or pan on the plate.
- An empty pot or pan on the plate.
- Pot or pan bottom very uneven.

The plate is switched off when the position indicator is in the OFF (top) position.

## Switching the plate on

The hob control knobs are used for operating the plates. To obtain the desired cooking power, turn the hob control knobs to the corresponding level.


Cooking level	1	2 – 3	4 – 6
	warming	stewing, simmering	cooking, roasting

## Switching the plate off

Turn hob control knob to off position (top).

## 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

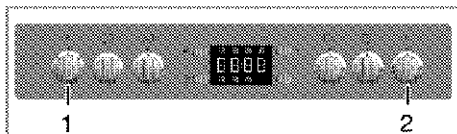
Grilling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without it drying out too much. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with a high water content such as tomatoes and onions.

- 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

-  Before using the oven the clock time must be set. If the clock time is not set, the main oven will not work.

#### Select temperature and operating mode



- 1 Function knob
- 2 Thermostat knob

The operating modes of the electric oven are selected with the function knob. The temperature is adjusted with the thermostat knob.

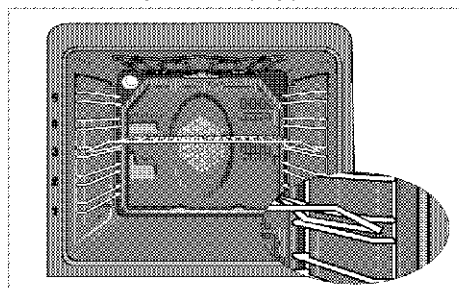
All oven functions are turned off by turning the relevant knob to off (upper) position.

1. Set thermostat knob to the desired temperature.
2. Set function knob to the required operating mode.

» The oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

### Switch off electric oven

Turn function knob and thermostat knob to off position (top).



### 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.

#### Top and bottom heat



Top and bottom heat are on. 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.

#### Bottom heat



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

#### Top and bottom heat with convection air



Top and bottom heat plus fan (in the rear wall) are on. The hot air is distributed evenly and quickly all over the oven by the fan. Cook with one tray only.

#### 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.

### Grill with convection air



The grill effect is not as strong as with normal 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.

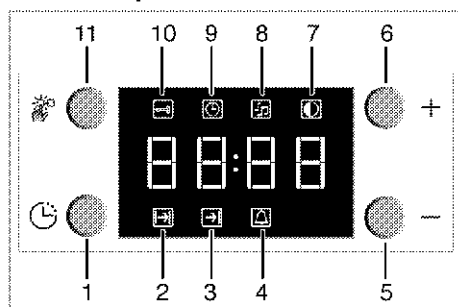
### Rapid heating



This mode is used for heating the oven quickly. This mode is **not suitable** for the preparation of food.

- After selecting this mode, choose the desired temperature. The thermostat lamp is lit and the oven is heated.
- When the heating process is completed, the lamp goes off. Now you select the desired operating mode for the preparation of food.

### How to operate the oven timer




- 1 Program knob
- 2 Cooking time
- 3 Cooking end time
- 4 Alarm period
- 5 Minus key
- 6 Plus key
- 7 Screen brightness adjustment
- 8 Alarm volume
- 9 Current time
- 10 Keylock
- 11 Adjustment key

**i** The maximum time to be set for the end of the cooking process is 23 hours and 59 minutes. In case of power cut, program will be canceled. Reprogram is needed.

**i** While making any adjustment, related symbols on the clock will flash. You must wait for a short time for the settings to take effect.

**i** If semi-automatic or full automatic operation mode is set on the clock, time of the day cannot be adjusted.

-  Cooking time will be displayed once the cooking starts.

### Switch on fully automatic operation

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

1. Press **1** key to activate cooking time symbol (**2**).
2. Adjust the cooking time using **5** and **6** keys.

» Cooking symbol will be on (will be displayed continuously) after cooking time is set.

3. For the cooking end time, press **1** key to activate cooking end time symbol '**3**'.

4. Adjust cooking end time using **5** and **6** keys.

» Once the cooking end time is set, cooking end symbol and cooking symbol will be lit (displayed continuously). The end of cooking time symbol (**3**) will disappear as soon as the cooking has started.

5. Place your dish in the oven.


6. Select operation mode and temperature.

» 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.

7. After the cooking process is completed, "**End**" symbol will be

displayed and the alarm signal will sound.

8. Alarm signal will be on for 2 minutes. To stop the alarm signal, just press any key.

 If you mute the alarm by pressing any key, the oven will restart operating.

If you press any button at the end of the alarm period, the oven will restart operating.

» Alarm will be silenced and current time will be displayed.

9. **Do not forget** to turn off the oven using temperature knob and function knob.

### Switch on semi-automatic operation

In this operation mode, you may adjust the time period during which the oven will operate (cooking time).

1. Press **1** key to activate cooking time symbol '**2**'.

2. Adjust the cooking time using **5** and **6** keys.

» Cooking symbol shall be on (will be displayed continuously) after cooking time is set.

3. Place your dish in the oven.

4. Select operation mode and temperature.

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

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

6. Alarm signal will be on for 2 minutes. To stop the alarm signal, just press any key.

- i** If you mute the alarm by pressing any key, the oven will restart operating.

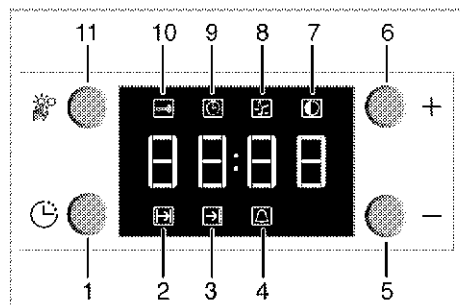
If you press any button at the end of the alarm period, the oven will restart operating.

- » Alarm will be silenced and current time will be displayed.
- 7. Do not forget to turn off the oven using temperature knob and function knob.

## How to use the program lock

### Activate the program lock

You can prevent using of clock buttons by activating the program lock feature.



- 1 Program knob
- 2 Cooking time
- 3 Cooking end time
- 4 Alarm period
- 5 Minus key
- 6 Plus key
- 7 Screen brightness adjustment
- 8 Alarm volume
- 9 Current time
- 10 Keylock
- 11 Adjustment key

- i** When the keylock function is activated, clock buttons except for "11" key cannot be used.

1. Press '11' key to activate keylock symbol "10".
- » "OFF" will be displayed.
2. Press 6 key to activate the keylock.
- » After the keylock has been adjusted, "ON" will be displayed and the keylock symbol will stay on.

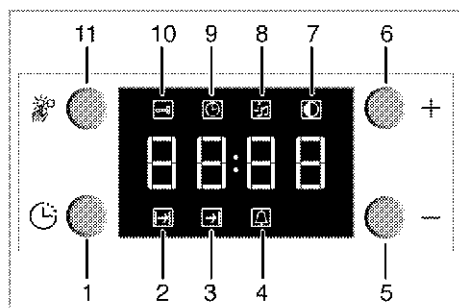
### Deactivate the program lock

1. Press '11' key to activate keylock symbol "10".
- » "ON" will be displayed.
2. Press '5' key to deactivate the keylock.
- » "OFF" will be displayed after the keylock is turned off.

### 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 Program knob
- 2 Cooking time
- 3 Cooking end time



- 4 Alarm period
- 5 Minus key
- 6 Plus key
- 7 Screen brightness adjustment
- 8 Alarm volume
- 9 Current time
- 10 Keylock
- 11 Adjustment key

## Setting the alarm clock

1. Press **1** key to activate alarm time symbol **(4)**.

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

2. Adjust the alarm time using **5** and **6** keys.

» Alarm symbol will be on (will be displayed continuously) after alarm time is set, and the alarm time will be displayed.

3. After the alarm time is finished, alarm symbol will start flashing and an alarm signal is heard.


## Switching off the alarm

1. To stop the alarm signal, just press any key.

» Alarm will be silenced and current time will be displayed.

## In order to cancel set alarm time;


1. To reset the alarm time, press **1** key to activate alarm time symbol **(4)**.
2. Press and hold the key **5** until "**0.00**" is displayed.

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


## Changing alarm sound adjustment












1. Press **'11'** key to activate alarm sound adjustment symbol **(8)** for alarm volume adjustment.
  2. Adjust the desired sound using **'5'** and **'6'** keys.
- » Selected alarm sound level will be displayed as "**b-01**", "**b-02**" or "**b-03**" on the screen.





## 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.

Food	Cooking level number		Rack position	Temperature (°C)	Cooking time (min.) (approx.)
**Cake in tray	One level		4	175	30 ... 35
**Cake in mould	One level		2	175	40 ... 50
**Cakes in paper	One level		3	175	25 ... 30
**Sponge cake	One level		3	200	5 ... 10
**Cookies	One level		3	175	20 ... 25
**Dough pastry	One level		2	200	30 ... 40
**Filled savory pastry	One level		2	200	25 ... 35
**Leaven	One level		2	200	35 ... 45
**Lasagne	One level		2 - 3	200	30 ... 40
**Pizza	One level		2	200 ... 220	15 ... 20
Beefsteak (whole)/ Roast	One level		3	25 min. 250/max after 180 ... 190	100 ... 120

Food	Cooking level number		Rack position	Temperature (°C)	Cooking time (min.) (approx.)
Lamb haunch (casserole)	One level		3	25 min. 220 after 180 ... 190	70 ... 90
Roast chicken	One level		2	15 min. 250/max after 190	65 ... 70
Turkey (5.5 kg)	One level		2	25 min. 250/max after 190	150 ... 210
Fish	One level		3	200	20 ... 30

(\*\*) For preheating, set the required temperature, the thermostat lamp will go out when the required temperature is reached.

### Tips for baking cakes

1. If pastry is too dry,  
» Increase the temperature by 10°C and reduce the cooking time.
2. If pastry dropped,  
» Use less liquid or lower the temperature by 10°C.
3. If pastry is too dark on top,  
» Place it on a lower rack, lower temperature, and increase the cooking time.
4. 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

1. If the pastry is too dry,  
» Increase the temperature some 10°C and decrease the cooking time.  
» Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
2. 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 and remain level with it.


3. 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 and on the dough layers 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 a lower shelf next time.

### Tips for cooking vegetables

1. If the vegetable dish runs out of juice and gets to dry,  
» Sthin using a lid during cooking will keep the juice of the dish in the pan, cook your vegetable dishes in a pan with a lid instead of a tray.
2. 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

-  Before using the oven the clock time must be set. If the clock time is not set, the main oven will not work.



Hot surfaces may cause burns!

**Close oven door during grilling.**

### Switch on grill

1. Set the function knob onto the grill symbol.
  2. Set grill temperature.
  3. Preheat for approximately 5 minutes, if it is necessary.
- » The thermostat lamp is switched on.

### Switch off grill

1. Turn grill control knob to off position (top).

### 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.




## Cooking times table for grilling

### Grilling with electric grill

Food	Insertion level	Grilling time (approx.)
Fish	4...5	20...25 min. <sup>#</sup>
Sliced chicken	4...5	25...35 min.
Lamb chops	4...5	20...25 min.
Roast beef	4...5	25...30 min. <sup>#</sup>
Veal chops	4...5	25...30 min. <sup>#</sup>
Toast bread	4	1...2 min.
<sup>#</sup> depending on thickness		

## 7 Maintenance and care

### General information


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

Clean the appliance 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 appliance. It is recommended to use warm water with washing liquid, a soft cloth or sponge and use a dry cloth for drying.

**Do not use any abrasive cleaning materials!**

**(model dependant)** - Do not use any harsh abrasive cleaners, or hard metal scrapers to clean the glass lid as they may scratch the surface. This may destroy the glass.

-  Do not use steam cleaners for cleaning.

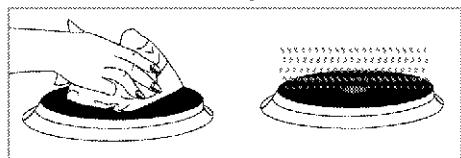
### How to clean the hob

#### Gas hobs


1. Remove pan supports and burner caps and clean them.
2. Clean the hob.
3. Refit burner caps and check that they are securely positioned.
4. While placing pan supports, take care that burners are centered to pan supports.

#### Electrical hobs

1. Switch plates off and let cool.
2. If necessary, treat plates with a cleaning agent (cleaner/conditioner available in selected stores).
3. Dry by switching on for a few minutes.
4. Apply a thin coat of cooking oil from time to time to provide a protective coating.



### Cleaning the control panel

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

Clean control panel and control knobs.

### Cleaning the oven

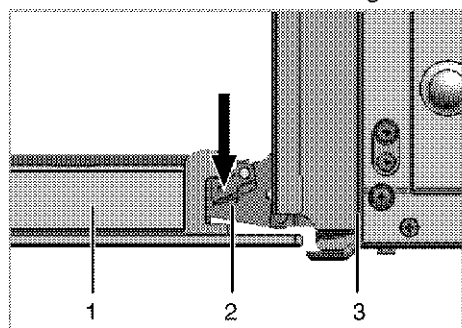
No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

## Clean oven door

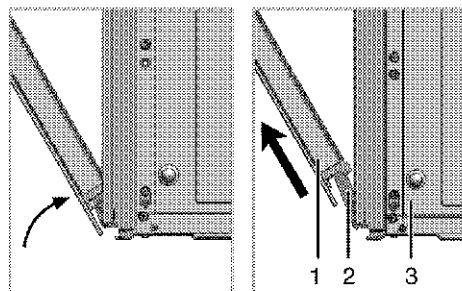
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

## 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.

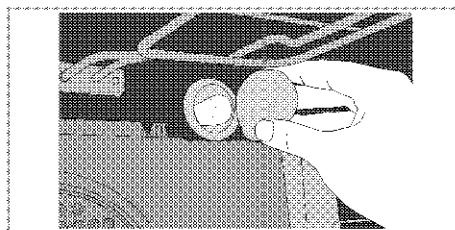
## Replacing the oven lamp

- ⚠** 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.

The oven lamp is a special heat-resisting (T 300 °C) electric light bulb; see *Technical Data*, page 5. Oven lamps can be obtained from a good local electrical store.


- i** Position of lamp may vary from diagram.


1. Switch off the appliance at the mains.
2. Unscrew glass cover by turning anti-clockwise.



3. Unscrew oven lamp by turning anti-clockwise and replace it with new one.
4. Refit 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.

 Risk of explosion or poisoning by unprofessional repair.  
Repairs on the appliance must be carried out by an approved service centre.

### Normal operating conditions

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

### 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</i> , page 24).
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.

## Gas

Malfunction/problem	Possible cause	Advice/remedy
No ignition spark is produced.	No electric supply to the appliance.	Check fuses in the fuse box.
No gas is emitted.	Main gas tap is closed.	Open gas tap.
	Safety tube is bent.	Install safety tube without bends.
Burners do not burn smoothly or not at all.	Burners are dirty.	Clean burner parts.
	Burners are not dry.	Dry burner parts.
	Burner cap is not securely positioned.	Position burner correctly.
	Gas tap is closed.	Open gas tap.
	Gas container is empty (in case of LPG connection).	Replace gas container.

### Clock/ timer (If the appliance has a digital timer)

Malfunction/problem	Possible cause	Advice/remedy
Clock display is blinking or clock symbol is on.	Power was interrupted previously.	Set time Then switch the oven off with function knobs, set the oven function again.

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.

