beko

Built-in Oven
User Manual

BBVM13400XC

RECYCLED &
RECYCLABLE PAPER

Dear Customer,

Please read this manual before using the product.

Thank you for choosing this Beko product. We want your product, manufactured with high quality and technology, to offer you the best efficiency. To enable this, carefully read this manual and any other documentation provided before using the product and keep them as a reference. If you give the product to someone else, give the manual with it. Follow the instructions, taking into account all the information and warnings stated in the user's manual.

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

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

The user's manual contains the following symbols:

⚠ Hazard that may result in death or injury.

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

⚠ Hazard that may result in burns due to contact with hot surfaces.

ℹ Important information or useful usage tips.

📖 Read the user's manual.

CE

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

⚠ Intended Use

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

⚠ Child, vulnerable person and pet safety

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

and knowledge, as long as they are supervised or trained about the safe use and hazards of the product.

- Children should not play with the product. Cleaning and user maintenance should not be performed by children unless there is someone overseeing them.
- This product should not be used by people with limited physical, sensory or mental capacity (including children), unless they are kept under supervision or receive the necessary instructions.
- Children should be supervised to ensure that they do not play with the product.
- Electrical products are dangerous for children and pets. Children and pets must not play with, climb on, or enter the product.
- Do not put objects that children may reach on the product.
- **WARNING**: During use, the accessible surfaces of the product are hot. Keep children away from the product.
- Keep the packaging materials out of the reach of children.

There is a hazard of injury and suffocation.

- When the door is open, do not put any heavy objects on it or allow children to sit on it. You may cause the oven to tip over or damage the door hinges.
- For the safety of children, cut the power plug and make the product inoperable before disposing of the product.

⚠️ Electrical safety

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

compliance with the electrical regulations and separating all poles from the network.

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

⚠ **Transportation safety**

- Disconnect the product from the mains before transporting the product.
- The product is heavy, carry the product with at least two people.

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

⚠ **Installation safety**

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

⚠ **Safety of use**

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

- The hinges of the product door move when opening and closing the door and might jam. When opening / closing the door, do not hold the part with the hinges.

⚠️ Temperature warnings

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

always use heat resistant oven gloves.

⚠️ Accessory use

- It is important that the wire grill and tray are placed properly on the wire shelves. For detailed information, refer to the section "Usage of accessories".
- Accessories can damage the door glass when closing the product door. Always push the accessories to the end of the cooking area.

⚠️ Cooking safety

- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Food waste, oil, etc. in the cooking area may catch fire. Before cooking, remove such coarse dirt.
- Food Poisoning Hazard: Do not let food sit in oven for more than 1 hour before or after cooking. Otherwise it may cause food poisoning or diseases.

- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Place the greaseproof paper in a cookware or on the oven accessory (tray, wire grill, etc.) with food and place it in the preheated oven. Remove any excessive pieces of greaseproof paper hanging from the accessory or container to avoid the risk of touching the oven heating elements. Never use greaseproof paper at an oven temperature higher than the maximum use temperature specified on the greaseproof paper you are using. Never place greaseproof paper on the oven base.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The accumulated heat might damage the bottom of the oven.
- Close the oven door during grilling. Hot surfaces may cause burns!
- Food not suitable for grilling carries a fire hazard. Grill only food that is suitable for heavy grill fire. Also, do not place the food too far in the back of the grill. This is the hottest area and fatty foods may catch fire.

⚠️ **Maintenance and cleaning safety**

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

2 Environmental Instructions

Waste regulation

Compliance with the WEEE Directive and Disposing of the Waste Product

This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Therefore, do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to a collection point for the recycling of electrical and electronic equipment. You can ask your local administration about these collection points.
Disposing of the appliance properly helps prevent negative consequences for the environment and human health.

Compliance with RoHS Directive:

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

• Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging waste with the household or other wastes, take them to the packaging material collection points designated by the local authorities.

Recommendations for energy saving

According to EU 66/2014, information on energy efficiency can be found on the product receipt supplied with the product. The following suggestions will help you use your product in an ecological and energy-efficient way:
• Defrost frozen food before cooking.
• In the oven, use dark or enamelled containers that transmit heat better.
• Turn off the product 5 to 10 minutes before the end time of cooking in prolonged cookings. You can save up to 20% electricity by using residual heat.
• If specified in the recipe or user's manual, always preheat. Do not open the oven door frequently during cooking.
• Try to cook more than one dish at a time in the oven. You may cook at the same time by placing two cookers on the wire rack. In addition, if you cook your meals one after the other, it will save energy because the oven will not lose its heat.

3 Your Product

Product introduction
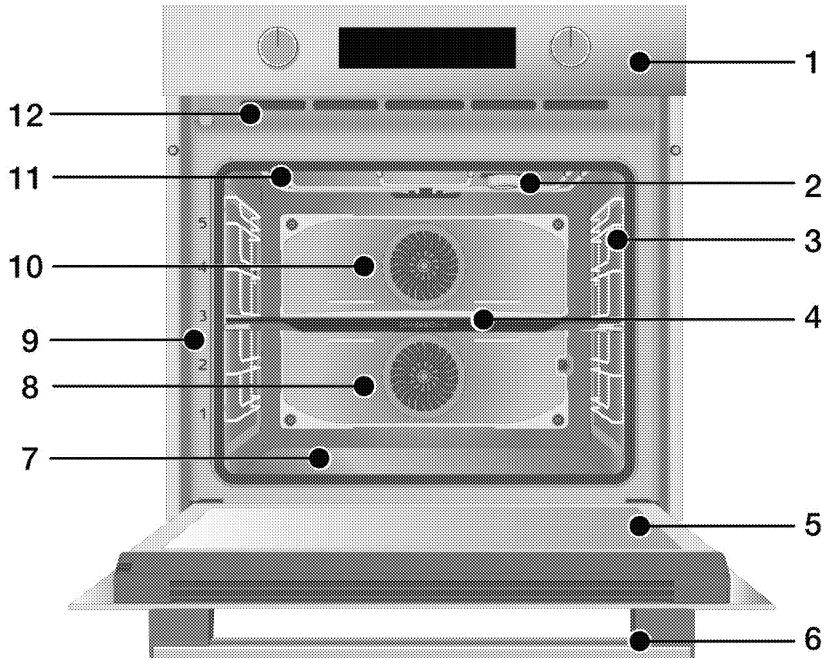
1   Control panel
2   Lamp*
3   Wire shelves**
4   Partition sheet
5   Door
6   Handle
7   Lower heater (under the sheet)
8   Lower fan motor (behind the sheet)
9   Shelf positions
10 Upper fan motor (behind the sheet)
11 Upper heater
12 Ventilation holes

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

** Varies depending on the model.
    Your product may not be equipped
    with a wire rack. In the image, a
    product with wire rack is shown as
    an example.

Product control panel introduction and usage

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

Oven control
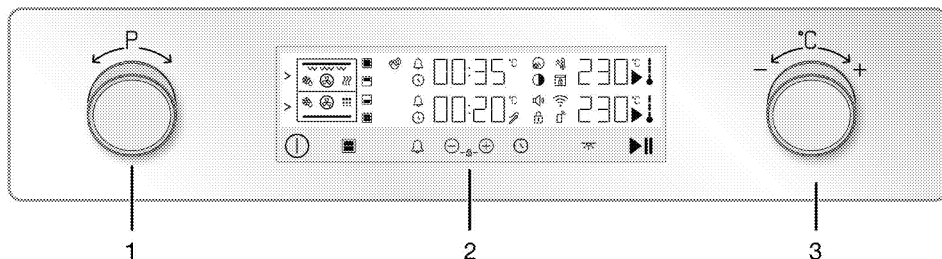
1   Function selection button
2   Control unit
3   Temperature selection button

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

Function selection button

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

Temperature selection button

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

Temperature indicator

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

Control unit

Keys:

1 On/off key

2 Cooking section selection key

3 Alarm key

4 Decrease and advance key

5 Increase and advance key

6 Time and settings key

7 Lamp key

8 Cooking start/stop key

Indicator areas: (Available separately for each cooking section)

9 Temperature indicator area

10 Time/clock indicator area

11 Function screen

Screen symbols

⊙ : Cooking time symbol

♤ : Alarm symbol

▶ : Cooking symbol

ǃ : In-oven temperature symbol

⌁ : Quick heating (booster) symbol

⊛ : Settings symbol

⌸ : Key lock symbol

⊲⍰ : Volume level symbol

◑ : Brightness symbol

❄ : Defrosting symbol

≋ : Keep warm symbol

⌖ : Eco symbol

▣ : Single large cooking section symbol

▤ : Lower cooking section symbol

▥ : Upper cooking section symbol

▦ : Double cooking section symbol

⌂ : Remote control symbol*

⧉ : Wireless (Wi-Fi) symbol*

⁝⁝ : Self-cleaning symbol*

▦ : Door lock symbol*

⌇ : Meat probe symbol*

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

Oven operating functions

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

Lower-Upper and Single Large section

| Function symbol | | | Function descrip-tion | Tempera-ture range (°C) | Description and use |
Single large	Lower	Upper			
			Defrost	-	The oven is not heated. Only the fan (on the back wall) operates. Frozen food with granules is slowly defrosted at room temperature, cooked food is cooled. The time required to defrost a whole piece of meat is longer than for foods with grains.
	-	-	Lower and upper heating	40 – 280*	Food is heated from above and below at the same time. Suitable for cakes, pastries or cakes and stews in baking moulds. Cooking is done with a single tray.
		-	Lower heating	40 - 220	Only lower heating is on. It is suitable for foods that need browning on the bottom.
	-	-	Fan assisted lower and upper heating	40 – 280*	The hot air heated by the upper and lower heaters is distributed equally and rapidly throughout the oven with the fan. Cooking is done with a single tray.
			Turbo cooking	40 – 280*	The hot air heated by the fan heater is distributed equally and rapidly throughout the oven with the fan. It is suitable for multi-tray cooking of your food at different shelf levels.
			Eco-nomic fan	160 - 220	In order to save energy, you can use this function instead of using "Turbo cooking" in the range of 160-220°C. But; cooking time will be slightly longer. When this function is selected, "ECO" is seen on the screen for 2 seconds. After 2 seconds, suggested temperature value is shown.

Function symbol Single large	Lower	Upper	Function description	Temperature range (°C)	Description and use
⊛⊛	-	⊛	Upper heater + Fan	40 – 280*	Top heater and the fan heater at the rear wall are in operation. Hot air is distributed better with fan compared to the situation where only top heating is in operation.
⊛⊛	⊛	-	Pizza function	40 – 280*	The lower heater and fan heating work. It is suitable for cooking pizza.
⊛⊛	-	-	"3D" function	40 – 280*	Upper heating, lower heating and fan heating functions operate. Each side of the product to be cooked is cooked equally and quickly. Cooking is done with a single tray.
∿	-	∿	Small grill	40 – 280*	The small grill on the oven ceiling works. It is suitable for grilling smaller amounts.
∿∿∿	-	∿∿∿	Large grill	40 – 280*	The large grill on the oven ceiling works. It is suitable for grilling in large amounts.
∿∿∿ ⅙⅙	-	∿∿∿ ⅙	Fan assisted large grill	40 – 280*	The hot air heated by the large grill is quickly distributed into the oven with the fan. It is suitable for grilling in large amounts.
⊛⊛ ⌇	-	-	Keeping warm	40 - 100	It is used to keep the food at a temperature ready for service for a long time.
⌘	-	-	Easy steam cleaning	-	It varies depending on the product model. It may not be available on your product. This function allows the dirt inside the oven (which has not been staying for a long time) to be softened and easily cleaned. See the cleaning section for easy steam cleaning.

* 280 °C max temperature is only valid for single large functions. For lower and upper function max temperature is to 250 °C.

Upper-Lower section interworking function combinations

Function symbol	Function description
	Turbo cooking + Turbo cooking
	Turbo cooking + Pizza function
	Turbo cooking + Lower heating
	Small grill + Turbo cooking
	Large grill + Turbo cooking
	Defrost + Defrost

Working temperature setting ranges of lower-upper section

In double-section cooking, the temperature of one section is affected by the temperature setting of the other section. For this reason, there are limitations according to the temperatures set for the sections. The temperature range you can set for the other section according to the temperature you set for one section is given in the tables below.

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

Temperature set for upper section (°C)	Temperature that can be set for lower section	
	Minimum (°C)	Maximum (°C)
160	120	225
180	135	250
200	145	250
220	160	250
250	170	250

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

Product accessories

There are various accessories in your product. In this section, the description of the accessories and the descriptions of the correct usage are available. Depending on the product model, the supplied accessory varies. All accessories described in the user's manual may not be available in your product.
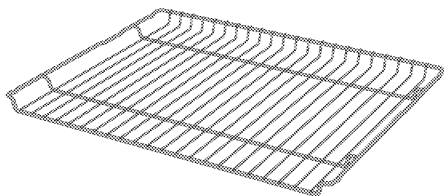
NOTICE: The trays inside your appliance may be deformed with the effect of the heat. This has no effect on the functionality. Deformation disappears when the tray is cooled.
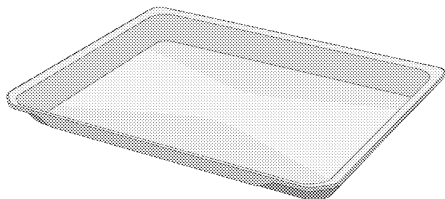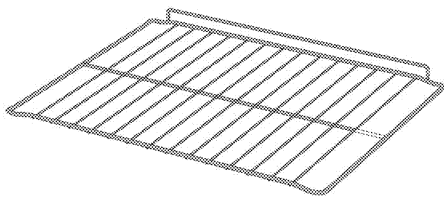
Standard oven tray
It is used for pastries, frozen foods and frying large pieces.

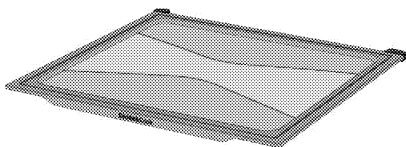On models with wire shelves:

Wire grill
It is used for frying or placing the food to be baked, fried and stewed on the desired shelf.
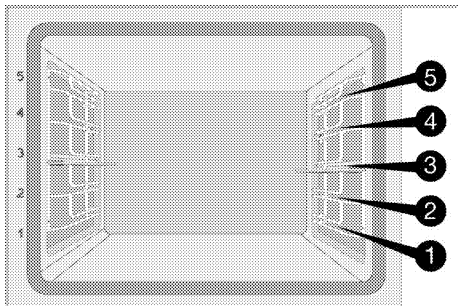
On models without wire shelves:

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

Use of product accessories

Cooking shelves

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

Placement of the partition sheet

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

> ℹ Before inserting the partition sheet 3. Place it flat on the shelf end, then slide it straight in. If you place it at an angle, the partition sheet may get damaged.
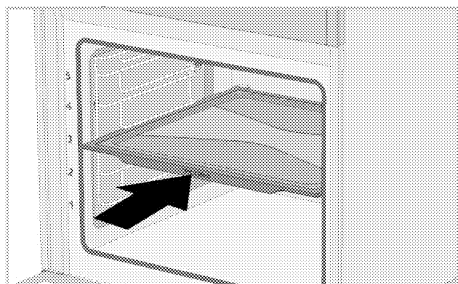
Placing the wire grill on the cooking shelves

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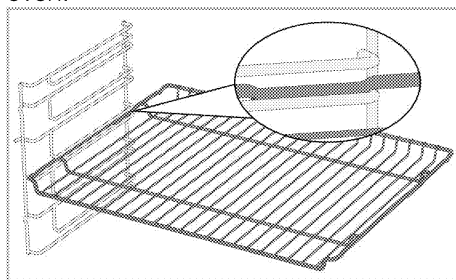

Placing the tray on the cooking shelves

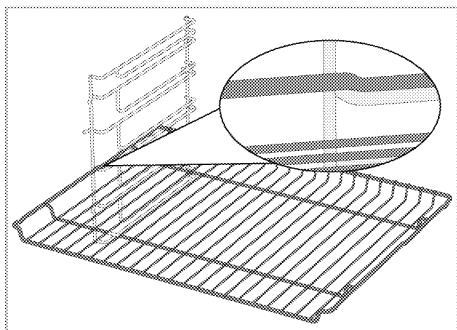It is also crucial to place the trays on the wire side shelves properly.

While placing the tray on the desired shelf, its side designed for holding must be on the front.

For better cooking, the tray must be secured on the stopping socket on the wire shelf. It must not pass over the stopping socket to contact with the rear wall of the oven.
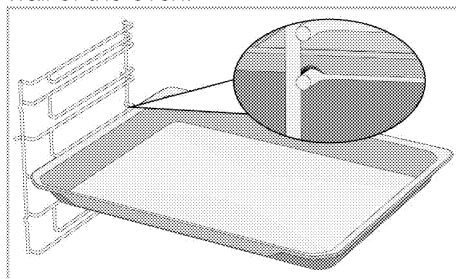
Stopping function of the wire grill

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

Stopping tray function - On models with wire shelves

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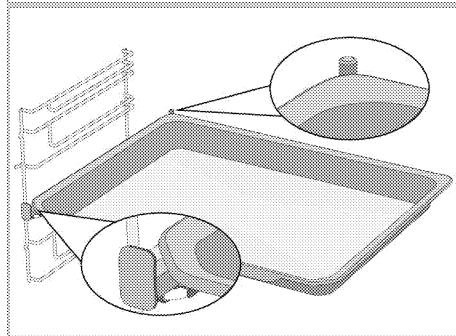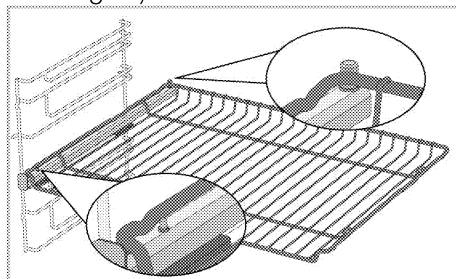

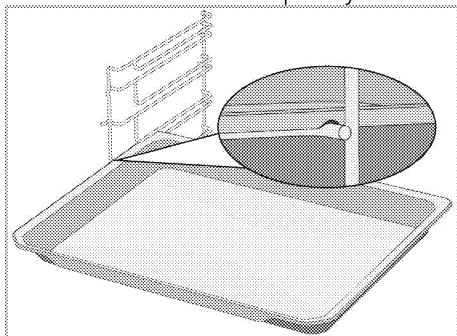## Proper placing of the wire grill and tray on telescopic rails - On models with wire shelves and telescopic rails

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

Technical specifications

General specifications	
External dimensions of the product (height / width / depth)	595 mm/594 mm/567 mm
Oven installation dimensions (height / width / depth)	590 or 600 mm / 560 mm/min. 550 mm
Voltage / frequency	220-240 V ~ 50 Hz
Cable type and section used/suitable for use in the product	min. H05VV-FG 3 x 1.5 mm^2
Total power consumption	2,8 kW
Oven type	Multifunctional oven

Basics: Information on the energy label of home type electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. 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- Economic fan 2- Turbo cooking 3 Fan assisted small grill 4-Top and bottom heating

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

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

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

4 First use

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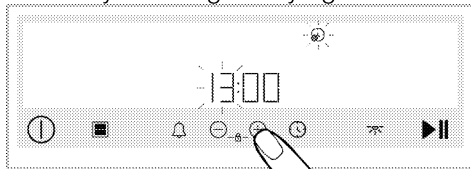
First time setting

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

1. When oven is used for the first time the time of day set on the oven is shown.
2. With the oven turned off (while the time of day appears on the display), touch the ⊙ key for about 3 seconds to activate the settings menu. A countdown of 3-2-1 appears on the screen. After the countdown is over, the settings menu is activated.
3. Until the ⌚ symbol is shown, touch the ⊕/⊖ keys.
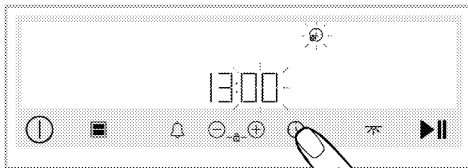4. Press ⊙ the key to activate the hour field.
» The time area and ⌚ symbol flashes on the screen.
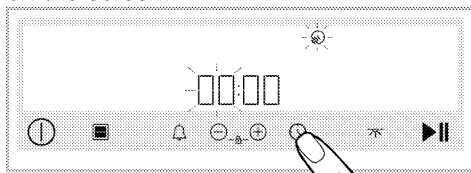
5. By touching the ⊕/⊖ keys set the hour of the day and activate minutes area by touching ⊙ key again.

» The minutes area and the ⌚ symbol flash on the screen.

6. Press ⊕/⊖ keys to set the time. ⊙ Confirm the setting by touching the key.
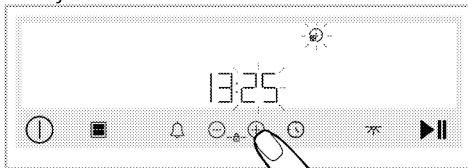
» The time of day is set and the ⌚ symbol constantly lights.

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

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

First cleaning

1. Remove all packaging materials.
2. Remove all accessories from the oven provided within the product.

ℹ Leave the partition sheet in the oven.

3. Turn the product on for 30 minutes and then, turn it off. This way, residues and layers that may have remained in the oven during production are burned and cleaned.
4. When operating the product, select the highest temperature and the operating function that all the heaters in your product operate. See "Oven operating functions". You can learn how

to operate the oven in the following section.

5. Wait for the oven to cool.
6. Wipe the surfaces of the product with a wet cloth or sponge and dry with a cloth.

Before using the accessories;

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

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

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

General information on using the oven

Cooling fan (May not be available in your product.)

Your product has a cooling fan. The cooling fan is activated automatically when necessary and cools both the front of the product and the furniture. It is automatically deactivated when the cooling process is finished. Hot air comes out over the oven door. Do not cover these ventilation openings with anything. Otherwise, the oven may overheat.

The cooling fan continues to operate during oven operation or after the oven is turned off (approximately 20-30 minutes). If you cook by programming the oven timer, at the end of the cooking time, the cooling fan turns off with all functions. The cooling fan running time cannot be determined by the user. It turns on and off automatically. This is not an error.

Oven lighting

The oven lighting is turned on when the oven starts cooking. In some models, the lighting is on during cooking, while in some models it turns off after a certain time.

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

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

ℹ️ In some cooking functions the lamp never turns on to save energy.

Oven cooking sections

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

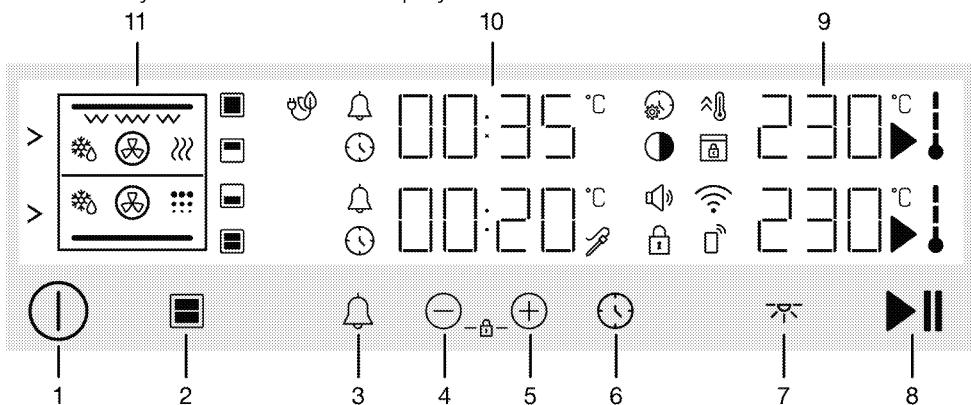| Cooking section symbol	Cooking section description	Cooking recom-mendation	Description
▢	Upper section	You can only cook in the upper sec-tion. Suitable for grilling and small size cooking.	When the upper section is active, the screen displays the function of the top section, temperature indi-cator, and time/duration indicator screens. This compartment is ac-tive only if there is a **>** symbol next to the upper section function screen.
▢	Lower section	You can only cook in the lower section. Suitable for medium size cooking.	When the lower section is active, the screen displays the function of the lower section, temperature indicator, and time/duration indica-tor screens. This compartment is active only if there is a **>** symbol next to the lower section function screen.
▢	Lower-upper sec-tion	You can cook in the upper and lower compartments at the same time. It is suitable for cooking two different foods.	When the upper and lower sec-tions are active, the function, tem-perature indicator and time/duration indicator screens specific to these sections appear separately on the screen. If both compartments have **>** symbols next to function screens, both compartments are active.
▢	Single large section	You can cook in the single large section. Suitable for large size and multiple cooking.	When the single large compart-ment is active, the function screen for both sections is customized to a single section. The temperature indicator and time/duration indica-tor screens for the lower compart-ment appear. In order for the single large com-partment to be active, the interme-diate compartment sheet must be removed from the product.

Operation of the oven control unit

⚠ General warnings

- The maximum time that can be set for the cooking process is 5:59 hours. In keeping warm function, this time is 23:59 hours. In case of a power outage, the pre-set cooking and cooking duration are cancelled.
- While making any adjustments, the relevant symbols flash on the display. It is necessary to save the settings made, either by touching the relevant key in the description or by waiting for a short time.
- While making any adjustments, the relevant symbols flash on the display.

It is necessary to save the settings made, either by touching the relevant key in the description or by waiting for a short time.

- If cooking time is set when cooking starts, the remaining time is displayed on the screen.
- If the fast preheat setting is active on the control unit the ⚡🌡 appears on the display when you start cooking and the oven reaches the temperature you set for cooking quickly. For fast preheat settings, see the **"Settings"** section.

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

Indicator areas: (Available separately for each cooking section)
9 Temperature indicator area
10 Time/clock indicator area
11 Function screen

Screen symbols
⊙ : Cooking time symbol
♩ : Alarm symbol
▶ : Cooking symbol
┃ : In-oven temperature symbol
⚡🌡 : Quick heating (booster) symbol
⚙ : Settings symbol
🔒 : Key lock symbol
🔊 : Volume level symbol
◑ : Brightness symbol
❄ : Defrosting symbol
〰 : Keep warm symbol
🌿 : Eco symbol
◼ : Single large cooking section symbol

⊟ : Lower cooking section symbol
⊟ : Upper cooking section symbol
⊟ : Double cooking section symbol
⌂ : Remote control symbol*
⌇ : Wireless (Wi-Fi) symbol*
⠿ : Self-cleaning symbol*
⊠ : Door lock symbol*
⌁ : Meat probe symbol*
* This varies depending on the product model. It may not be available on your product.

Turning on the oven

1.Turn the oven on by touching ⏻ the key.

» If the partition sheet is not installed after the oven is opened, the first working function of the single large section appears on the screen. If the partition sheet is inserted, the first working function for the lower section is displayed. The operating function, temperature and cooking time can be adjusted when the display is in this status.

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

Turning off the oven

Turn off the oven by touching ⏻ the key. Time of the day is shown on the screen.

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

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

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

1.To cook in one large section, remove the partition sheet from the product. If you only want to cook in the lower or only upper section, install the intermediate compartment sheet.

2.Turn the oven on by touching ⏻ the key.

» If the partition sheet is not installed after the oven is opened, the first working function of the single large section appears on the screen. If the partition sheet is inserted, the first working function for the lower section is displayed.

If the partition sheet is inserted:
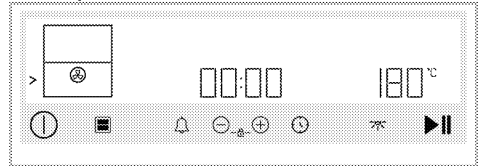
If the partition sheet is not inserted:
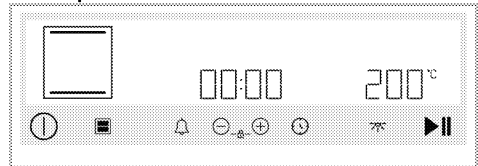
3. When the partition sheet is inserted, the lower compartment cooking section screen is activated. Just tap ⊟ key to select the upper section.

» The ＞ symbol appears next to the function screen belonging to the upper pane.
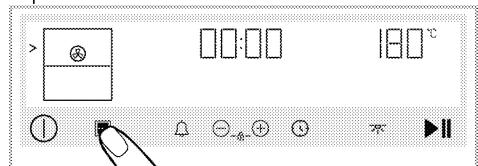
4.When the cooking section you want to cook is active, select the function you want to cook with the function selection button.

5.The pre-set temperature for the operating function you selected appears in the screen. Set the temperature you want to cook with the temperature

button if you would like to change this temperature.
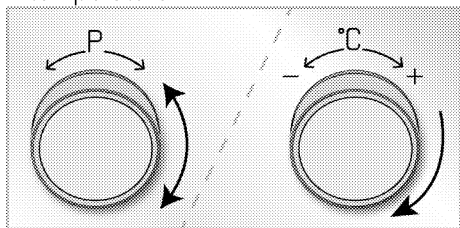
ℹ️ If you change the operating function after you change the pre-set temperature of the operating function, the last temperature set is shown on the screen. However, if the selected temperature is not between the temperature range of the selected operating function, the highest temperature for that operating function is displayed.

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

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

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

7. If you want to cook **by setting the cooking time**, tap ⊘ key once.
» The ⊘ symbol appears on the screen.

For single large section:

Only for lower section:
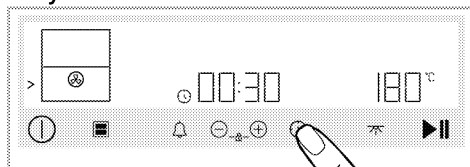
Only for upper section:

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

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

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

9. After setting up the operating function, temperature and cooking time, touch the ▶❚❚ key to start cooking.
» Your oven will start operating immediately at the selected function and temperature. The cooking time set on the screen counts down. On the screen ▶ and ↓ symbols are displayed. As the temperature inside the oven reaches the set temperature, each stage of the ↓ symbol will light up.

10. **If you cooked without setting the cooking time**, the oven does not turn off automatically. You have to control

cooking yourself and turn it off. When the cooking is completed touch the ▶❚❚ key to end the cooking or touch the ⏻ key to turn off the oven completely.

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

» The warning sounds for two minutes. If you touch the ▶❚❚ key while the audible warning is given and the **"End"** text is displayed on the screen, the oven continues operating indefinitely. The oven turns off if key ⏻ is touched. If any key is touched except for these, the audible warning stops.

Cooking together in the lower section and upper section

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

1. Insert the partition sheet and place your meals on the corresponding shelves of the oven sections where you will cook.

2. Turn the oven on by touching ⏻ the key.

» After the oven is turned on, the first operating function of lower section is displayed on the screen.

3. In the lower section, adjust the desired working function and tempera-

ture with the function and temperature selection buttons.

» The ❯ symbol appears next to the function screen belonging to the upper pane.

4. If you want to cook **without setting the cooking time**, tap ▶❚❚ key to start cooking.

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

» The lower section of your oven starts operating immediately at the selected function and temperature and the time passed appears on the screen. On the screen ▶ and ⌁ symbols are displayed. As the temperature inside the oven reaches the set temperature, each stage of the ⌁ symbol will light up. The time passed after cooking is started appears on the Duration/hour screen.

5. If you want to cook **by setting the cooking time**, tap ⏲ key once.

» The ⏲ symbol appears on the time/duration screen of the lower section.

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

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

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

7. After setting up the operating function, temperature and cooking time, touch the ▶II key to start cooking.

» The lower section of your oven will start operating immediately at the selected function and temperature. The cooking time set on the screen counts down. On the screen ▶ and ⌗ symbols are displayed. As the temperature inside the oven reaches the set temperature, each stage of the ⌗ symbol will light up.

8. Tap ▦ key to activate the upper section.

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

» The ▶ symbol appears next to the function screen belonging to the upper pane.

4. If you want to cook **without setting the cooking time**, tap ▶II key to start cooking.

ⓘ If the cooking is started without adjusting the cooking time, the oven does not automatically turn itself off at the end of cooking. The user must end the cooking.
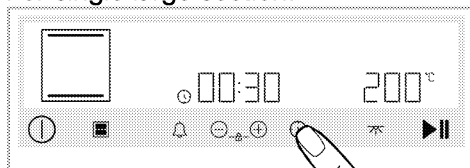
» The upper section of your oven starts operating immediately at the selected function and temperature and the time passed appears on the screen. On the screen ▶ and ⌗ symbols are displayed. As the temperature inside the oven reaches the set temperature, each stage of the ⌗ symbol will light up.

The time passed after cooking is started appears on the Duration/hour screen.

5. If you want to cook **by setting the cooking time**, tap 🕒 key once.

» The 🕒 symbol appears on the time/duration screen of the upper section.

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

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

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

7. After setting up the operating function, temperature and cooking time, touch the ▶II key to start cooking.

» The upper section of your oven will start operating immediately at the selected function and temperature. The cooking time set on the screen counts down. On the screen ▶ and ↓ symbols are displayed. As the temperature inside the oven reaches the set temperature, each stage of the ↓ symbol will light up.

10. **If you have cooked without setting the cooking time**, the oven will not automatically turn off for both of the sections. You have to control cooking yourself and turn it off. End cooking by tapping the ▶❚❚ key of the section where your cooking is finished. When the cooking of the other section is finished, first activate the other section with the ▦ symbol and tap the ▶❚❚ key of that section to end the cooking. If you want to close both sections, tap the ⏻ key to turn off the oven completely.

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

» Within each section, the warning sounds for two minutes at the end of the alarm period. If you touch the ▶❚❚ key while the audible warning is given and

the **"End"** text is displayed on the screen, the oven continues operating indefinitely. ⏻ The oven turns off if key is touched. If any key is touched except for these, the audible warning stops.
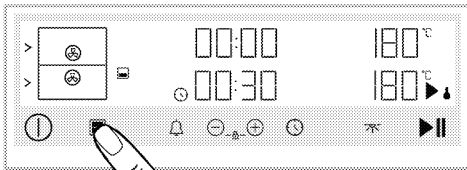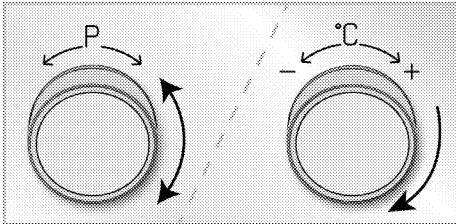
Settings

ℹ The 3-2-1 count down is displayed on the screen in the menus or settings that should be activated by pressing for a long period. When the count down expires, the relevant menu or setting is activated.

Activating key lock

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

1. Until the 🔒 symbol is displayed on the screen, touch the ⊕/⊖ keys simultaneously.
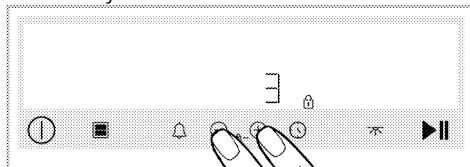
» A countdown of 3-2-1 appears on the screen. After the countdown is over, the 🔒 symbol appears and the key lock is activated. When any key is touched when the key lock is set, an audible warning is heard and the 🔒 symbol flashes.

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

Deactivating the key lock

1. Until the 🔒 symbol disappears from the screen, simultaneously touch the ⊕/⊖ keys.

» The 🔒 symbol disappears from the screen and the key lock is disabled.

Setting the alarm

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

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

ℹ️ The maximum alarm time may be 23 hours 59 minutes.

1. Touch the 🔔 key to set the alarm period.
» The 🔔 symbol starts to flash on the screen.
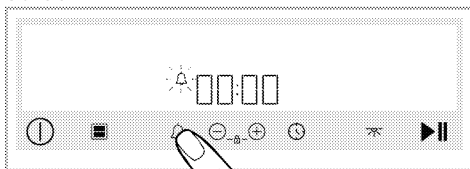
2. Set the alarm time with the ⊕/⊖ keys. Touch the 🔔 key again to confirm the setting.
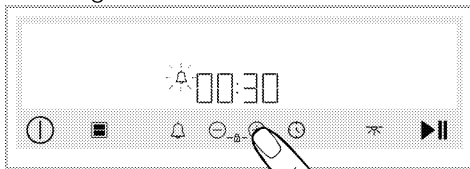
» The 🔔 symbol continuously flashes and the alarm time starts to count down on the screen. If the alarm time and cooking time are set at the same time, the shorter time is displayed on the screen.
3. After the alarm time has expired, the 🔔 symbol starts to flash and gives an audible warning.

ℹ️ If alarm time is set when the lower section or upper section is active, the 🔔 icon next to the time/duration indicator screen flashes on the screen. The situation when the oven is closed is displayed as an example in the description.

Turning off the alarm

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

If you want to cancel the alarm;

1. To reset the alarm period, touch the 🔔 key. Touch the ⊖ key until "00:00" is seen on the screen.
2. 🔔 by pressing key for a long time

Setting the volume

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

1. With the oven turned off (while the time of day appears on the display), touch the 🕐 key for about 3 seconds to activate the settings menu.
2. Until the 🔊 symbol is displayed on the screen, touch the ⊕/⊖ keys.
3. 🕐 Activate the volume setting by touching the 🕐 key again. (**b-1, b-2**)
4. Set the desired tone with ⊕/⊖ keys.
» Selected volume setting is confirmed immediately. Touch the 🕐 key to return to settings menu.

Setting the screen brightness

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

1. With the oven turned off (while the time of day appears on the display), touch the 🕐 key for about 3 seconds to activate the settings menu.

2.Until the ◐ symbol is displayed on the screen, touch the ⊕/⊖ keys.

3.☼ Activate the brightness setting by touching the ☼ key again.

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

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

Setting the Quick pre-heating (Booster) function

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

1.With the oven turned off (while the time of day appears on the display), touch the ☼ key for about 3 seconds to activate the settings menu.

2.Until the ⚙ symbol is displayed on the screen, touch the ⊕/⊖ keys.

3.☼ Activate the quick pre-heating (booster) setting by touching the ☼ key again.

4.With ⊕/⊖ keys turn the "**OFF**" setting to "**ON**" on the screen.

» Selected quick pre-heating setting is confirmed immediately. Touch the ☼ key to return to settings menu.

ℹ You may turn off the quick pre-heating setting with the same procedure. By turning the setting "**OFF**" you may cancel the quick pre-heating setting.

Changing the time of day

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

1.With the oven turned off (while the time of day appears on the display), touch the ☼ key for about 3 seconds to activate the settings menu. A countdown of 3-2-1 appears on the

screen. After the countdown is over, the settings menu is activated.

2.Until the ⌚ symbol is shown, touch the ⊕/⊖ keys.

3.☼ Press the key to activate the hour field.

» The time area and ⌚ symbol flashes on the screen.
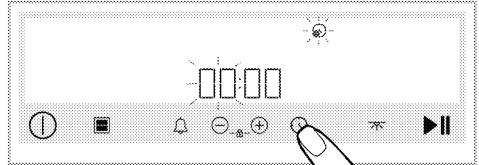
4.By touching the ⊕/⊖ keys set the hour of the day and activate minutes area by touching ☼ key again.
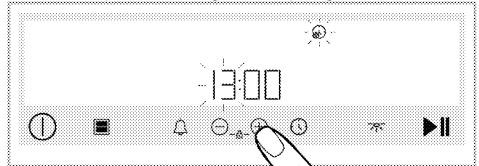
»The minutes area and the ⌚ symbol flash on the screen.
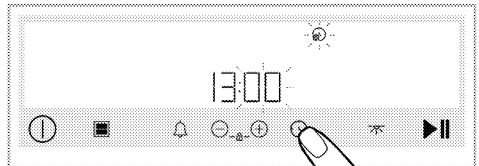
5.Press ⊕/⊖ keys to set the time. ☼ Confirm the setting by touching the key.
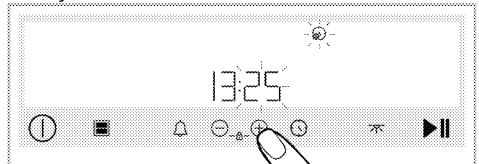
» The time of day is set and the ⌚ symbol constantly lights.

6 General information about cooking

You can find tips on preparing and cooking your food in this section.
Plus, this section describes some of the foods tested as producers and the most appropriate settings for these foods.
Appropriate oven settings and accessories for these foods are also indicated.

General warnings about cooking in the oven

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

Pastries and oven food

General Information

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

Tips for baking cakes

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

Hints for pastry

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

Cooking table for pastries and oven foods in single large section
Suggestions for cooking with a single tray

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Cake on the tray	Standard oven tray*	Lower and upper heating	3	180	30 … 40
Cake in the mould	Cake mould on wire grill**	Turbo cooking	3	190	40 … 50
Small cakes	Standard oven tray*	Lower and upper heating	3	160	25 … 35
	Standard oven tray*	Turbo cooking	2	160	35 … 45
Sponge cake	Round cake mould, 26 cm in diameter with clamp on wire grill**	Lower and upper heating	3	160	30 … 40
	Round cake mould, 26 cm in diameter with clamp on wire grill**	Turbo cooking	3	160	35 … 45
Cookie	Pie tray*	Lower and upper heating	3	170	25 … 35
	Pie tray*	Turbo cooking	3	170	30 … 40
Pastry	Standard oven tray*	Lower and upper heating	2	200	30 … 40
Bun	Standard oven tray*	Lower and upper heating	2	200	25 … 35
	Standard oven tray*	Turbo cooking	3	180	30 … 40
Whole bread	Standard oven tray*	Lower and upper heating	3	200	35 … 45
	Standard oven tray*	Turbo cooking	3	200	35 … 45
Lasagne	Glass / metal rectangular container on wire grill**	Lower and upper heating	2 or 3	200	30 … 40

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Apple pie	Round black metal mould, 20 cm in diameter on wire grill**	Lower and upper heating	2	180	60 ... 75
	Round black metal mould, 20 cm in diameter on wire grill**	Turbo cooking	3	170	60 ... 80
Pizza	Standard oven tray*	Lower and upper heating	3	250 ... 280	8 ... 15
	Standard oven tray*	Pizza function	3	250 ... 280	6 ... 12

Preheating is recommended for all food.
* These accessories may not be supplied with your product.
** These accessories are not supplied with your product. They are commercially available accessories.

Suggestions for cooking with two trays

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Small cakes	1 - Standard oven tray* 4 - Pie tray*	Turbo cooking	1 - 4	160	35 ... 45
Cookie	2 - Standard oven tray* 4 - Pie tray*	Turbo cooking	2 - 4	170	30 ... 40
Pastry	2 - Standard oven tray* 4 - Pie tray*	Turbo cooking	2 - 4	180	30 ... 40

Preheating is recommended for all food.
* These accessories may not be supplied with your product.
** These accessories are not supplied with your product. They are commercially available accessories.

Cooking table for pastries and oven foods in upper section
Suggestions for cooking with a single tray

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Cake in the mould	Cake mould on wire grill**	Turbo cooking	4	190	45 ... 55
Small cakes	Standard oven tray*	Turbo cooking	4	160	40 ... 50
Cookie	Pie tray*	Turbo cooking	4	170	30 ... 40
Bun	Standard oven tray*	Turbo cooking	4	180	35 ... 45

Preheating is recommended for all food.
* These accessories may not be supplied with your product.
** These accessories are not supplied with your product. They are commercially available accessories.

Cooking table for pastries and oven foods in lower section
Suggestions for cooking with a single tray

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Cake in the mould	Cake mould on wire grill**	Turbo cooking	1	190	45 … 55
Sponge cake	Round cake mould, 26 cm in diameter with clamp on wire grill**	Turbo cooking	1	160	40 … 50
Pizza	Standard oven tray*	Pizza function	2	250 … 280	10 … 15

Preheating is recommended for all food.
* These accessories may not be supplied with your product.
** These accessories are not supplied with your product. They are commercially available accessories.

Cooking table for economic fan operating function in a single large section

- In the Economic Fan mode, do not change the temperature setting after starting cooking.
- In the Economic Fan mode, do not open the door while cooking. If the door does not open, the internal temperature is optimized to save energy, and this temperature may differ from what is shown on the screen.
- Do not preheat in economical fan mode.

Suggestions for cooking with a single tray

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

* These accessories may not be supplied with your product.

Cooking table in the upper compartment for economical fan operation

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

* These accessories may not be supplied with your product.

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

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

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

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Steak (whole)/Roast beef (1kg)	Standard oven tray*	Fan assisted lower and upper heating	3	15 minutes 250/max, then 180 ... 190	60 ... 80
Lamb shank (1.5 - 2.0 kg)	Standard oven tray*	Fan assisted lower and upper heating	3	170	85 ... 110
Roast chicken (1.8-2 kg)	Wire grill* Place one tray on a lower shelf	Fan assisted lower and upper heating	2	15 minutes 250/max, then 210	65 ... 85
	Wire grill* Place one tray on a lower shelf	"3D" function	2	15 minutes 250/max, then 210	65 ... 85
Turkey (5.5 kg)	Standard oven tray*	Fan assisted lower and upper heating	1	25 minutes 250/max, then 180 ... 190	150 ... 210
	Standard oven tray*	"3D" function	1	25 minutes 250/max, then 180 ... 190	150 ... 210
Fish	Wire grill* Place one tray on a lower shelf	Fan assisted lower and upper heating	3	200	20 ... 30
	Wire grill* Place one tray on a lower shelf	"3D" function	3	200	20 ... 30

Preheating is recommended for all food.
* These accessories may not be supplied with your product.
** These accessories are not supplied with your product. They are commercially available accessories.

Cooking table for meat, fish and poultry in upper section

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Roast chicken (1.8-2 kg)	Standard oven tray*	Turbo cooking	4	15 minutes 250/max, then 210	80 ... 105
Fish	Standard oven tray*	Turbo cooking	4	200	20 ... 30

Preheating is recommended for all food.
* These accessories may not be supplied with your product.
** These accessories are not supplied with your product. They are commercially available accessories.

Cooking table for meat, fish and poultry in lower section

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Roast chicken (1.8-2 kg)	Standard oven tray*	Turbo cooking	1	15 minutes 250/max, then 210	70... 95
Fish	Standard oven tray*	Turbo cooking	1	200	20 ... 30

Preheating is recommended for all food.
* These accessories may not be supplied with your product.
** These accessories are not supplied with your product. They are commercially available accessories.

Grill

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

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

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

Grill table for single large section

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

It is recommended to preheat for 5 minutes for all grilled food.
Turn pieces of food after 1/2 of the total grilling time.

Grill table for upper section

Food	Accessory to be used	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Meatballs (beef) - 12 pieces	Wire grill	4	250	20 ... 30
Toast bread	Wire grill	4	250	2 ... 4

It is recommended to preheat for 5 minutes for all grilled food.
Turn pieces of food after 1/2 of the total grilling time.

Test foods

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

Cooking table for test dishes single large section
Suggestions for cooking with a single tray

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

Preheating is recommended for all food.
* These accessories may not be supplied with your product.
** These accessories are not supplied with your product. They are commercially available accessories.

Suggestions for cooking with two trays

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Shortbread (sweet cookie)	2 - Standard oven tray* 4 - Pie tray*	Turbo cooking	2 – 4	140	15 ... 25
Small cakes	1 - Standard oven tray* 4 - Pie tray*	Turbo cooking	1 – 4	160	35 ... 45

Preheating is recommended for all food.
* These accessories may not be supplied with your product.
** These accessories are not supplied with your product. They are commercially available accessories.

Grill table for single large section

Food	Accessory to be used	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Toast bread	Wire grill	4	250	2 ... 4
Meatballs (beef) - 12 pieces	Wire grill	4	250	20 ... 30

Turn the food after 1/2 of the total grilling time.
It is recommended to preheat for 5 minutes for all grilled food.

Cooking table in lower-upper section together

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

Preheating is recommended for all food.

* These accessories may not be supplied with your product.

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

7 Maintenance and cleaning

General cleaning information

⚠ General warnings

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Do not apply the detergents directly on the hot surfaces. This may cause permanent stains.
- The appliance should be thoroughly cleaned and dried after each operation. Thus, food residues shall be easily cleaned and these residues shall be prevented from burning when the appliance is used again later. Thus, the service life of the appliance extends and frequently faced problems are decreased.
- Do not use steam cleaning products for cleaning.
- Some detergents or cleaning agents may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams, descalers or sharp objects during cleaning.
- No special cleaning material is needed in the cleaning made after each use. Clean the appliance using dishwashing detergent, warm water and a soft cloth or sponge and dry it with a dry cloth.
- Be sure to completely wipe off any remaining liquid after cleaning and immediately clean any food splashing around during cooking.
- Do not wash any component of your appliance in a dishwasher.

Inox - stainless surfaces

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

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

Enamelled surfaces

- After each use, clean the enamel surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- If your product has an easy steam cleaning function, you can make easy steam cleaning for light non-permanent dirt. (See the "Easy steam cleaning" section)
- Quick&Shine oven inner surface and grill cleaner and non-scratching scrubbing wire that is used on enameled surfaces for hard stains and recommended by authorized service can be used. Do not use an external oven cleaner.
- The oven must cool down before cleaning the cooking area. Cleaning on hot surfaces shall create both fire hazard and damage the enamel surface.

Catalytic surfaces

- The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model.
- The catalytic walls have a light matte and porous surface. The catalytic

walls of the oven should not be cleaned.

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

Glass surfaces

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

Plastic parts and painted surfaces

- Clean plastic parts and painted surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.

- Do not use hard metal scrapers and abrasive cleaners. They may damage the surfaces.
- Ensure that the joints of the components of the appliance are not left as damp and with detergent. Otherwise, corrosion may occur on these joints.

Cleaning the accessories

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

Cleaning the control panel

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

Cleaning the inside of the oven (cooking area)

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

### Cleaning the side walls of the oven

The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model. If there is a

catalytic wall, refer to the "Catalytic surfaces" section for information.
If your product is a wire shelf model, remove the wire shelves before cleaning the side walls. Then complete the cleaning as described in the "General cleaning information" section according to the side wall surface type.

To remove the side wire shelves:

1. Remove the front of the wire shelf by pulling it on the side wall in the opposite direction.
2. Pull the wire shelf towards you to remove it completely.
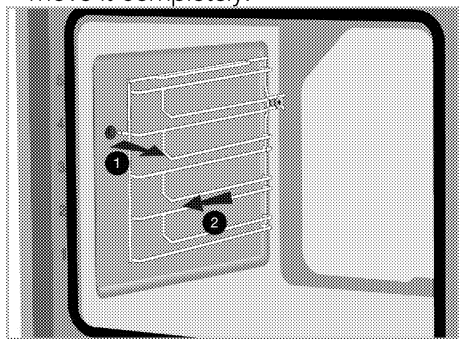
3. To reattach the shelves, the procedures applied when removing them must be repeated from the end to the beginning, respectively.

Easy steam cleaning

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

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

1. Remove all accessories inside the oven.
2. Add 500 ml water into the tray and place it on the 2nd shelf of the oven.
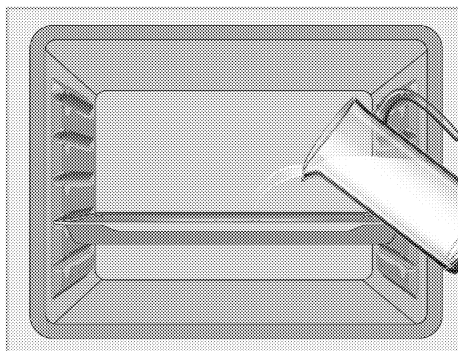
3. Select the easy steam cleaning function. The cleaning time appears on the screen and this duration cannot be changed.

Open the door and wipe the oven interiors with a wet sponge or cloth.
For stubborn dirt, clean the product using dishwashing detergent, warm water and a soft cloth or sponge and dry it with a dry cloth.

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

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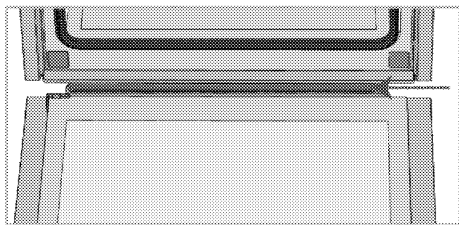
Cleaning the oven door

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

You can remove your oven door and door glasses to clean them. How to remove the doors and windows is explained in the sections "Removing the oven door" and "Removing the inner glasses of the door". After removing the door inner glasses, clean them using a dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth. For lime residue that may form on the oven glass, wipe the glass with vinegar and rinse.
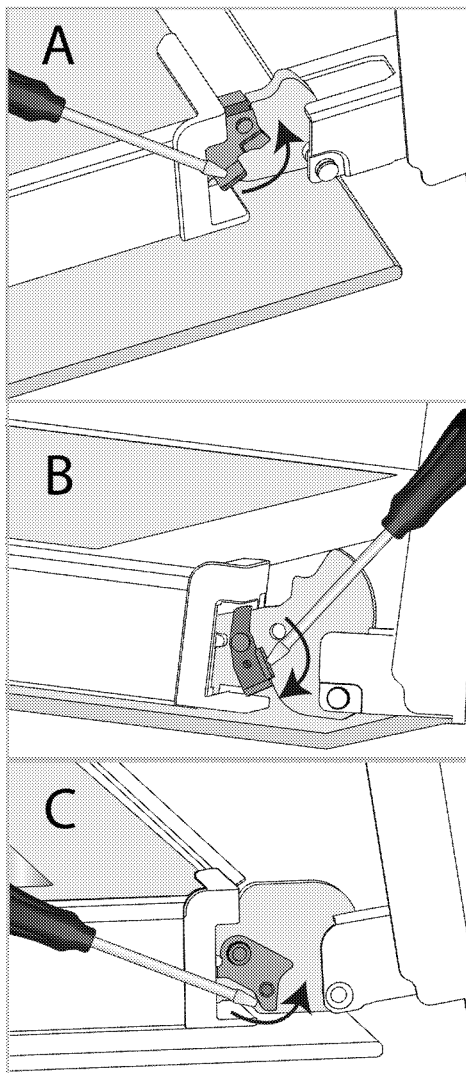
Removing the oven door
1. Open the oven door.
2. Open the clips in the front door hinge socket on the right and left by pressing downwards as shown in the figure.

Hinge types vary as (A), (B), (C) types according to the product model. The following figures show how to open each type of hinge.
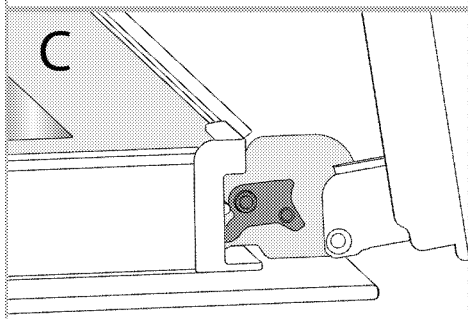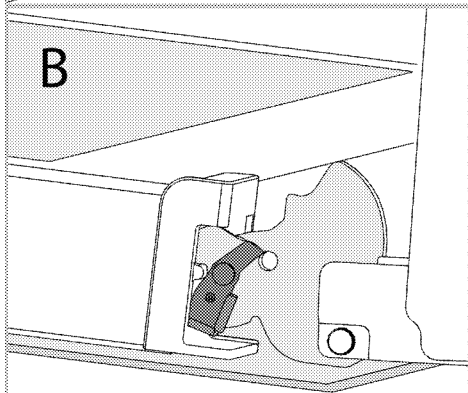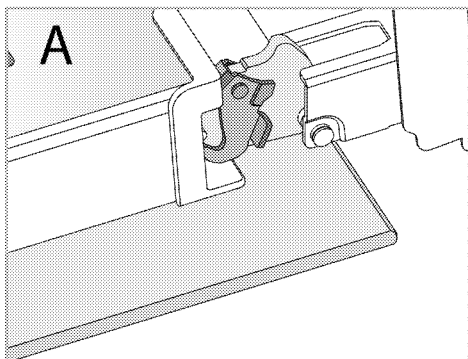(A) type hinge is available in normal cover types.
(B) type hinge is available in soft closing cover types.
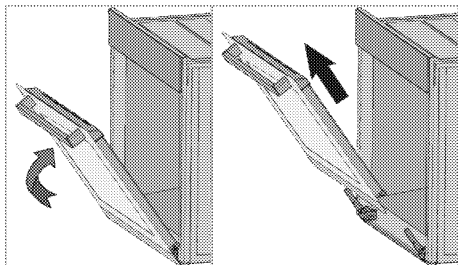(C) type hinge is available in soft opening/closing cover types.

Hinges - closed position

A

B

C

Hinges - open position
3. Get the oven door to a half-open posi-
tion.

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

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

Removing the inner glass of the oven door

Inner glass of the product's front door
may be removed for cleaning.
1. Open the oven door.
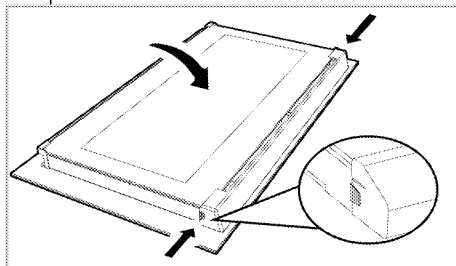
2. Pull the plastic component, attached
on the upper section of the front door,
towards yourself by simultaneously
pressing on the pressure points on
both sides of the component and re-
move it.
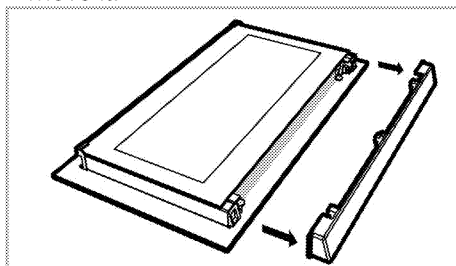
3. As shown in the figure, gently lift the
innermost glass (1) towards 'A' and
then, remove it by pulling towards 'B'.
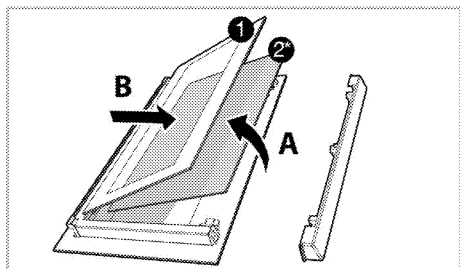
1   Innermost glass
2* Inner glass (It may not be available
    for your product.)

4. If your product has an inner glass (2),
   repeat the same process to detach it
   (2).
5. The first step of regrouping the door is
   to reassemble the inner glass (2).
   Place the bevelled edge of the glass to
   meet the bevelled edge of the plastic
   slot. (If your product has an inner
   glass). Inner glass (2) must be at-
   tached to the plastic slot closest to the
   innermost glass (1).
6. While reassembling the innermost
   glass (1), pay attention to place the
   printed side of the glass on the inner
   glass. It is crucial to place the lower
   corners of the innermost glass (1) to
   meet the lower plastic slots.
7. Push the plastic component towards
   the frame until a "click" sound is
   heard.

Cleaning the oven lamp

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

## Replacing the oven lamp

⚠ General Warnings

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

If your oven has a round lamp,

1. Disconnect the product from the elec-
   tricity.
2. Remove the glass cover by turning it
   counter clockwise.
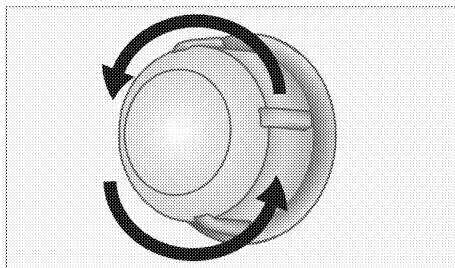
3. If your oven lamp is type (A) shown in
   the figure below, rotate the oven lamp
   as shown in the figure and replace it
   with a new one. If it is type (B) model,
   pull it out as shown in the figure and
   replace it with a new one.
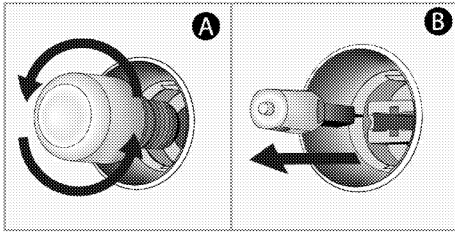
4.Refit the glass cover.

If your oven has a square lamp,

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

3.Lift the lamp's protective glass cover with a screwdriver. If there is a screw on the lamp glass cover, remove the screw first.
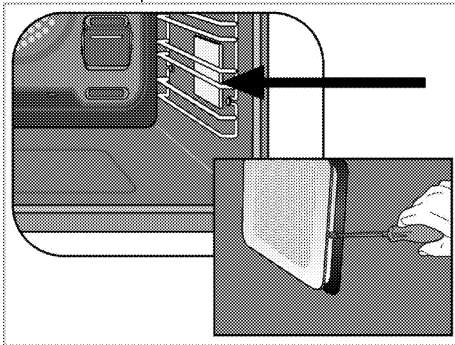4.If your oven lamp is type (A) shown in the figure below, rotate the oven lamp as shown in the figure and replace it with a new one. If it is type (B) model, pull it out as shown in the figure and replace it with a new one.
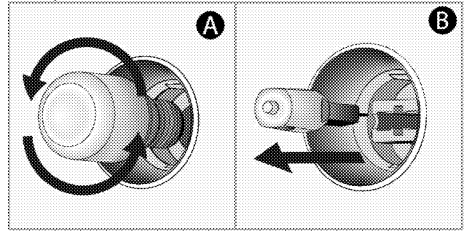

5.Refit the glass cover and wire shelves.

8 Troubleshooting

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

Steam is emanated as the appliance is working.
- It is normal to see vapour during operation. >>> *This is not a fault.*

Water droplets appear while cooking
- The steam generated during cooking condenses when it comes into contact with cold surfaces outside the product and may form water droplets. >>> *This is not a fault.*

Metal sounds are heard when the appliance is heated.
- Metal parts may expand and make sounds when heated. >>> *This is not a fault.*

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

Oven light is not on.
- Oven lamp may be faulty. >>> *Replace oven's lamp.*
- No electricity. >>> *Ensure the mains is operational and check the fuses in the fuse box. Change the fuses if necessary or reactivate them.*

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

(For models with clock) The clock display flashes or the clock symbol is left open.
- There has been a power outage before. >>> *Set the time / Turn off the product function buttons and again switch it to the desired position.*

After cooking starts ▶ symbol flashes on the screen and there is an audible warning.
- The oven door may be open. >>> *Make sure the oven door is completely closed. Contact the authorized service if the fault continues.*