



## **Double Oven**

### User Manual



**BDI6C65K**

**EN**

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7727786385



RECYCLED &  
RECYCLABLE PAPER

# Please read this user manual first!

Dear Customer,

Thank you for purchasing this Beko product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models.

Differences between models will be identified in the manual.

## Explanation of symbols

Throughout this user manual the following symbols are used:



Important information or useful hints about usage.



Warning of hazardous situations with regard to life and property.



Warning of electric shock.



Warning of risk of fire.



Warning of hot surfaces.

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## **1 Important instructions and warnings for safety and environment**

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

### **General safety**

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- The appliance is not to be used 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.

Children should be supervised and ensure they do not play with the appliance

- If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.
- Never place the product on a carpet-covered floor. Otherwise, lack of airflow beneath the product will cause electrical parts to overheat. This will cause problems with your product.
- Installation and repair procedures must always be performed by Authorised Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons which may also void the

warranty. Before installation, read the instructions carefully.

- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

### **Electrical safety**

- If the product has a failure, it should not be operated unless it is repaired by the Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the “Technical specifications”. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
- Only use the connection cable specified in the “Technical specifications”.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- Rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not contact the rear surface; otherwise, connections can get damaged.

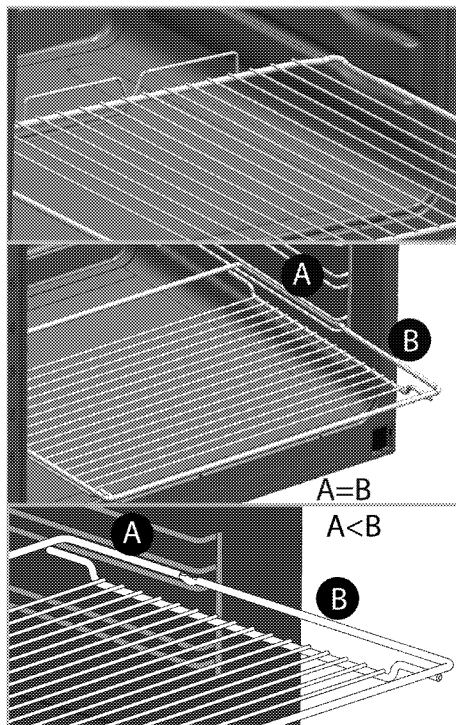
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off appropriate switch in the consumer unit in your home.
- Make sure that fuse rating is compatible with the product.
- the use of alcohol and/or drugs.
- 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 Poisoning Hazard: Do not let food sit in oven for more than 1 hour before or after cooking. Doing so can result in food poisoning or sickness.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat

## **Product safety**

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is impaired by

accumulation might damage the bottom of the oven.

- Don't line the grill pan with aluminium foil, as this could result in an increase risk of fire or damage to your cooker.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- (Varies depending on the product model.)  
Placing the wire shelf and tray onto the wire racks properly  
It is important to place the wire shelf and/or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make sure that it is balanced before placing food on it (Please see the following figure).



- Do not use the product if the front door glass removed or cracked.
- Do Not use the oven handle to hang towels for drying.. Do not hang up towel, gloves, or similar textile products when the grill function is at open door.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Place the baking paper into the cooking pot or on to the oven accessory (tray, wire grill etc) together with the

food and then insert all into the preheated oven.

Remove the excess parts of the baking paper overflowing from the accessory or the pot in order to prevent the risk of touching the oven's heating elements. Never use the baking paper in an operating temperature higher than the indicated value for the baking paper. Do not place the baking paper directly on the base of the oven.

- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the

appliance and then cover flame e.g. with a lid or a fire blanket.

- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: Do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- In case of hotplate glass breakage : Immediately shut off all burners and any electrical heating element and isolate the appliance from the power supply. Do not touch the appliance surface. Do not use the appliance.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Hotplates are equipped with "Induction" technology.

Your induction hob that provides both time and money savings must be used with pots suitable for induction cooking; otherwise hotplates will not operate. See. *General information about cooking, page 20* , selecting the pots.

- As induction hobs create a magnetic field, they may cause harmful impacts for people who use devices such as insulin pump or pacemaker.

Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.

### **Intended use**

- This product is designed for domestic use. Commercial use will void the guarantee.
- **CAUTION:** This appliance is for cooking purposes only. It must not be used for other

purposes, for example room heating.

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

### **Safety for children**

- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- 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.
- Electrical products are dangerous to children. Keep children away from the product when it is operating

and do not allow them to play with the product.

- Do not place any items above the appliance that children may reach for.
- When the door is open, do not load any heavy object on it and do not allow children to sit on it. It may overturn or door hinges may get damaged.

## **Disposing of the old product**

### **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. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

### **Compliance with RoHS Directive:**

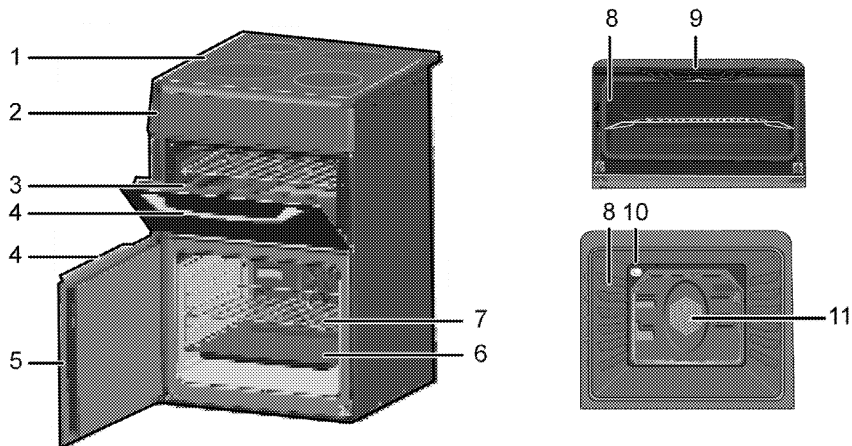
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

### **Package information**

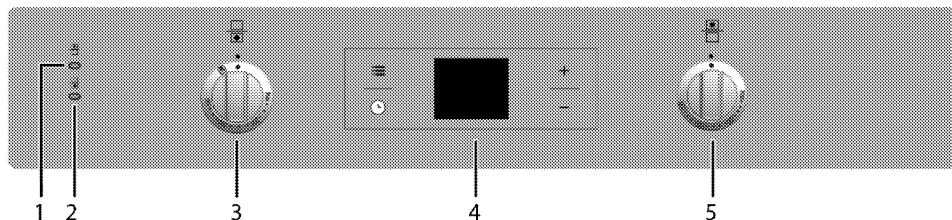
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

## 2 General information

### Overview



- |                  |                                   |
|------------------|-----------------------------------|
| 1 Burner plate   | 7 Wire shelf                      |
| 2 Control panel  | 8 Shelf positions                 |
| 3 Top oven door  | 9 Grill heating element           |
| 4 Handle         | 10 Lamp                           |
| 5 Main oven door | 11 Fan motor (behind steel plate) |
| 6 Tray           |                                   |



- |                                 |
|---------------------------------|
| 1 Thermostat lamp for top oven  |
| 2 Thermostat lamp for main oven |
| 3 Main oven thermostat knob     |
| 4 Digital timer                 |
| 5 Top oven thermostat knob      |

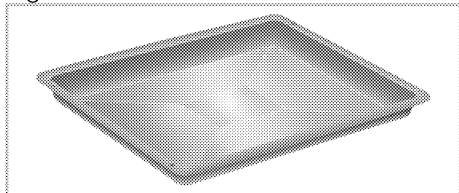
## Package contents

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

### 1. User manual

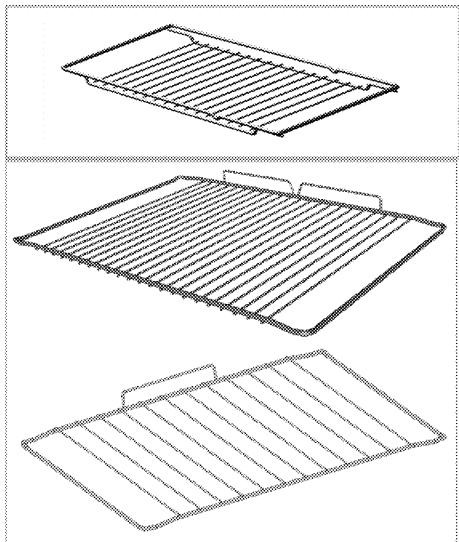
### 2. Standard tray

Used for pastries, frozen foods and big roasts.



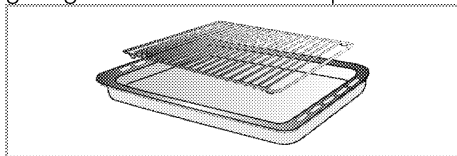
### 3. Wire grill

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



### 4. Small wire shelf

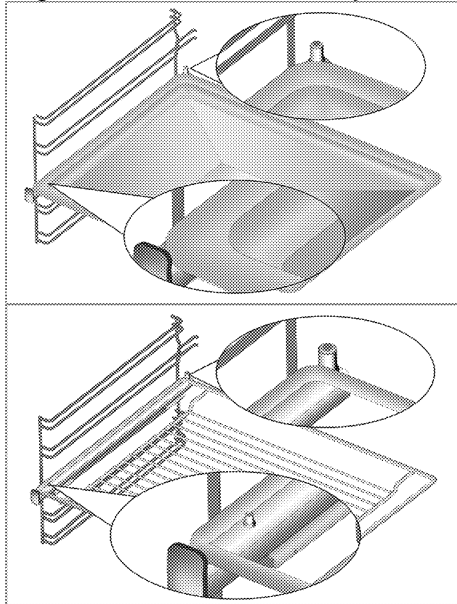
It is placed into the tray (if supplied) in order to collect the dripping fat while grilling so that the oven is kept clean.



### 5. Placing the wire shelf and tray onto the telescopic racks properly (This feature is optional. It may not exist on your product.)

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

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



## Technical specifications

| GENERAL                                      |                                                 |
|----------------------------------------------|-------------------------------------------------|
| External dimensions (height / width / depth) | 900 mm/600 mm/600 mm                            |
| Voltage / frequency                          | 220-240 V 1N~ / 380-415 V 3N~<br>50 Hz          |
| Total power consumption                      | 11.4 kW                                         |
| Fuse                                         | 32 A                                            |
| Cable type / section                         | min.H05VV-FG3 x 4 mm <sup>2</sup> or equivalent |
| HOB                                          |                                                 |
| Burners                                      |                                                 |
| Rear left                                    | <b>Induction cooking plate</b>                  |
| Dimension                                    | 180 mm                                          |
| Power                                        | 2000/2300 W                                     |
| Front left                                   | <b>Induction cooking plate</b>                  |
| Dimension                                    | 180 mm                                          |
| Power                                        | 2000/2300 W                                     |
| Front right                                  | <b>Induction cooking plate</b>                  |
| Dimension                                    | 145mm                                           |
| Power                                        | 1600/1800 W                                     |
| OVEN/GRILL                                   |                                                 |
| Top oven                                     | <b>Conventional oven / Grill oven</b>           |
| Grill power consumption                      | 2.2kW                                           |
|                                              |                                                 |
| Main oven                                    | <b>Fan oven</b>                                 |
| Inner lamp                                   | 15–25 W                                         |

# Basics: Information on the energy label of 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-Cooking with eco-fan, 2- Turbo slow cooking, 3- Turbo cooking, 4- Fan assisted bottom/top heating, 5-Top and bottom heating.



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



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



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

### 3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.

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

**!** The product must be installed in accordance with all local electrical regulations.

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

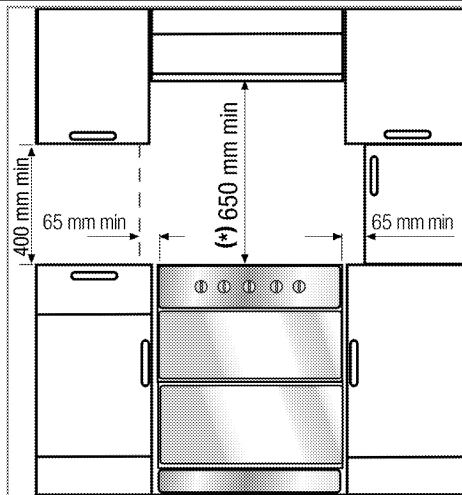
#### Before installation

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

The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food. If the range is placed on a base, measures have to be taken to prevent the appliance slipping from the base.

The appliances must not be installed behind a decorative door in order to avoid overheating.

- Movement of your appliance is most easily achieved by lifting the front as follows and pulling towards. Open the top oven door and the bottom oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roofs. While gripping, it should be avoided to damage any grill elements or oven interior furniture.



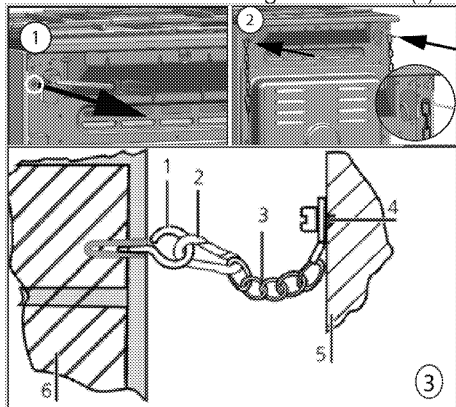
- This product is a class 1 device according to EN 30-1-1 standard, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- It can be used with cabinets on either side but in order to have a minimum distance of 400mm above hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.
- It can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.
- (\*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer' instructions regarding installation height. If not defined any size in the hood manual, this height should be at least 650 mm.
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

#### Safety chain

**If your product has 2 safety chains;**

The appliance must be secured against overbalancing by using the supplied two safety chains on your oven.

Fasten hook (1) by using a proper peg to the kitchen wall (6) and connect safety chain (3) to the hook via the locking mechanism (2).

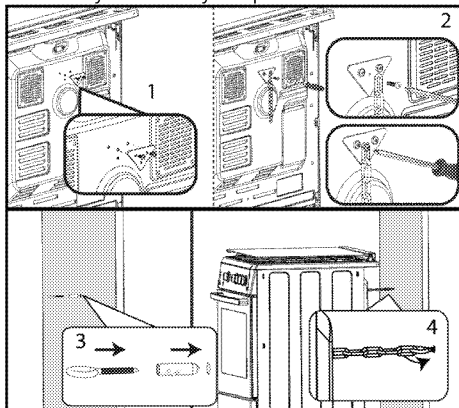


- 1 Stability hook
- 2 Locking mechanism
- 3 Safety chain (supplied and mounted to oven)
- 4 Firmly fix chain to cooker rear
- 5 Rear of cooker
- 6 Kitchen wall

#### If your product has 1 safety chain;

The appliance must be secured against overbalancing by using the supplied one safety chain on your oven.

Follow below steps in the picture to secure the safety chain to your product.



Stability chain to be as short as practicable to avoid oven tilting forward and diagonal to avoid oven side tilting.

Cooker stability chain for cookers is not designed with bracket engagement slot.

### Installation and connection

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



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

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



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

### Electrical connection

Connect the product to a grounded outlet/line protected by a miniature circuit breaker of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.



The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.

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

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

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

Power cable of your product must comply with the values in "Technical specifications" table.

**!** Before starting any work on the electrical installation, disconnect the product from the mains supply. There is the risk of electric shock!

## Connecting the power cable

1. If a power cable is not supplied together with your product, a power cable that you would select from the table in accordance with the electrical installation at your home must be connected to your product by following the instructions in cable diagram.

This product must only be connected by a qualified electrician such as a technician from the local electricity company or NICEIC registered contractor to a suitable double-pole control unit with a minimum contact clearance of 3 mm in all poles. This control unit must be installed in accordance with the IEE directives. Failure to obey this instruction may cause operational problems and invalidate the product warranty.

This product must only be installed by a qualified electrician eg local electricity company or NICEIC registered contractor to a suitable double-pole control unit with a minimum contact clearance of 3mm in all poles and with a minimum rating please consider technical data table, *Technical specifications, page 13* which should be fitted adjacent to (but not above) the cooker in accordance with IEE regulations. Failure to observe this instruction may result in

operational problems and invalidation of the product warranty.

**i** Additional protection by a residual current circuit breaker is recommended.

2. The cable must have conductors of sufficiently high cross sectional area to prevent overheating and deterioration. The mains cable must conform to BS6004. This appliance must be earthed.

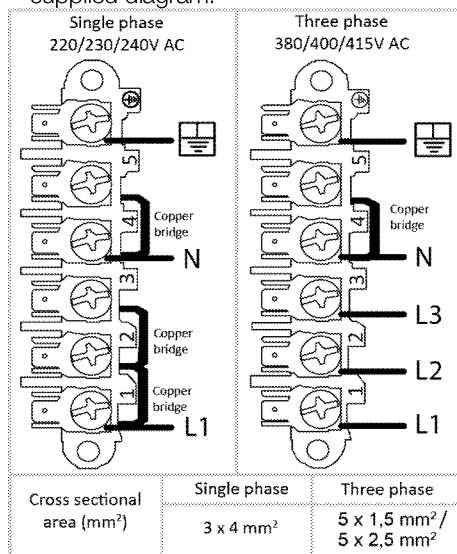
The mains cable must pass through the cable clamp.

The mains cable should be routed away from the appliance and in particular ventilation slots, the vent outlet and should not be obstructed when pushed in to position between the appliance and the wall and/or cabinets.

3. Open the terminal block cover with a screwdriver.

4. Insert the power cable through the cable clamp below the terminal and secure it to the main body with the integrated screw on cable clamping component.

5. Connect the cables according to the supplied diagram.



6. After completing the wire connections, close the terminal block cover.

7. Route the power cable so that it will not contact the product and get squeezed between the product and the wall.

**i** Power cable must not be longer than 2m because of safety reasons.

- Push the product towards the kitchen wall.
- **Adjusting the feet of oven**

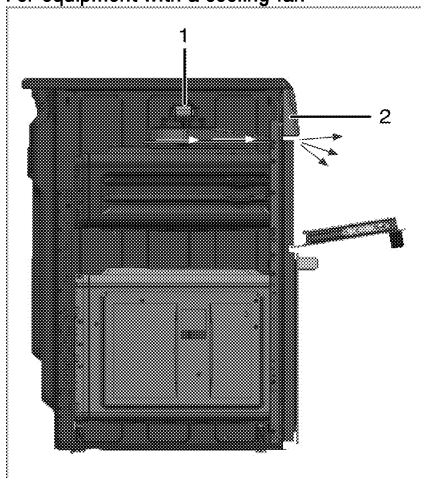
Vibrations during use may cause cooking vessels to move. This dangerous situation can be avoided if the product is level and balanced.

For your own safety please ensure the product is level by adjusting the four feet at the bottom by turning left or right and align level with the work top.

### Final check

1. Reconnect the product to the mains.
2. Check electrical functions.

### For equipment with a cooling fan



- 1 Fan
- 2 Control panel

While open door grilling, in order to protect control panel, knobs and related oven parts; a fan automatically starts working.

**i** Fan continues working until the product cools down.

## Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Do not use the door or handle to lift or move the product.

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

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

## 4 Preparation

### Tips for saving energy

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

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.
- Pay attention to use flat bottom pots when cooking with electric hobs. Pots with thick bottom will provide a better heat conduction. You can obtain energy savings up to 1/3.
- Vessels and pots must be compatible with the cooking zones. Bottom of the vessels or pots must not be smaller than the hotplate.
- Keep the cooking zones and bottom of the pots clean. Dirt will decrease the heat conduction between the cooking zone and bottom of the pot.
- Information on energy efficiency according to EU 66/2014 can be found on the product fiche given with the product.

### Initial use

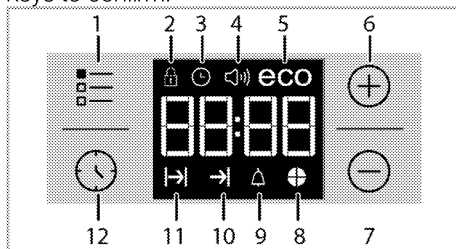
#### Time setting

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

Press **+**/**-** keys to set the time of the day after the oven is energized for the first time.

**i** For touch control models, touch **≡** first and then use **+** / **-** to set the time of the day.

Confirm the setting by touching **⌚** symbol and wait for 4 seconds without touching any keys to confirm.



- 1 Adjustment key
- 2 Key lock symbol
- 3 Clock symbol
- 4 Alarm volume symbol \*
- 5 Eco mode symbol
- 6 Plus key
- 7 Minus key
- 8 Time slice symbol
- 9 Alarm symbol
- 10 End of Cooking Time symbol\*
- 11 Cooking Time symbol
- 12 Program key

\* (Varies depending on the product model.)

**i** If the initial time is not set, clock will run starting from 12:00 and **⌚** symbol will be displayed. The symbol will disappear once the time is set.

-  Current time settings are canceled in case of power failure. It needs to be readjusted.

### **First cleaning of the appliance**

-  The surface might get damaged by some detergents or cleaning materials.  
Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.  
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

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

### **Initial heating**

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

-  Hot surfaces cause burns!  
Product may be hot when it is in use.  
Never touch the hot burners, inner sections of the oven, heaters and etc.  
Keep children away.  
Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

### **Electric oven**

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest grill power; See *How to operate the electric oven, page 29*.
4. Operate the oven for about 30 minutes.
5. Turn off your oven; See *How to operate the electric oven, page 29*

### **Grill oven**

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest oven power for grill oven; see *How to operate the top oven, page 33*.
4. Operate the grill about 15 minutes.
5. Turn off your grill; see *How to operate the top oven, page 33*

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

## 5 How to use the hob

### General information about cooking



Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. **Never attempt to extinguish a possible fire with water!** When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to do so and call the fire department.

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

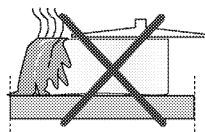
Clean any melted such materials on the surface immediately. Such vessels should not be used to keep foods either.

- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing. Do not put covers of saucepans or pans on cooking zones. Place the saucepans in a manner so that they are centered on the cooking zone.

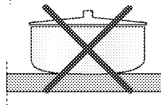
When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

### Saucepan selection

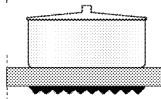
- Glass ceramic surface is heatproof and is not affected by big temperature differences.
- Do not use the glass ceramic surface as a place of storage or as a cutting board.
- Use only the saucepans and pans with machined bottoms. Sharp edges create scratches on the surface.



Spills may damage the glass ceramic surface and cause fire.



Do not use vessels with concave or convex bottoms.



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

### For induction hobs, use only vessels suitable for induction cooking.

#### Saucepan test

Use following methods to test whether your saucepan is compatible with the induction hob or not.

1. Your saucepan is compatible if its bottom holds a magnet.
2. Your saucepan is compatible if  symbol does not flash when you place your saucepan on a cooking zone.

Only ferromagnetic pans can be used for induction cooking

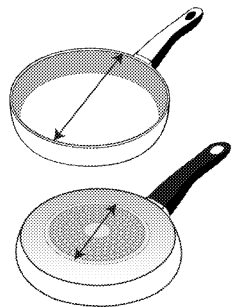
**Ferromagnetic materials include:**

- Enameled steel
- Cast iron
- Stainless steel designed for induction cooking

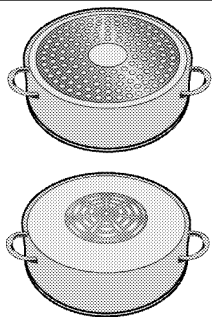
**Non-ferromagnetic materials include:**

These types of pans will not work with induction cooking.

- Stainless steel
- Glass
- Ceramic
- Copper or aluminium pans



Some saucepans have a smaller ferromagnetic area than the real diameter of the saucepans. Only this area will be heated up by the induction zone, therefore the cooking performance may be reduced. These pan types cannot be detected by bigger induction zones. The diameter of pan's ferromagnetic area should match the size of the cooking zone. If the pan is not detected by the cooking zone, try it on the next smaller cooking zone.



Some vessels have a base which includes non-ferromagnetic materials such as aluminum. These types of vessels cannot be detected by the induction zone.

You can use steel, teflon or aluminium saucepans with special magnetic bottom that contains labels or warnings indicating that the saucepan is compatible with induction cooking. Glass and ceramic vessels, pots and the stainless steel vessels with non-magnetic aluminium bottom should not be used.

**Saucepan recognition-focusing system**

In induction cooking, only the area covered by the vessel on the relevant cooking zone is energised. The vessel's bottom is recognised by the system and only this area is heated automatically. Cooking stops if the cooking vessel is lifted from the cooking zone during cooking. Selected cooking zone and  symbol flashes alternately.

**Safe use**

Do not select high heating levels when you will use a non-sticking (teflon) saucepan with no oil or with very little oil.

Do not put metal items such as forks, knives or saucepan covers onto your hob since they can get heated.

Never use aluminium foil for cooking. Never place food items wrapped with aluminium foil onto the cooking zone.

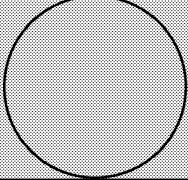
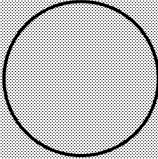
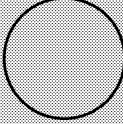


If there is an oven under your hob and if it is running, sensors of the hob can decrease the cooking level or turn off the hob.



When the hob is running, keep items with magnetic properties such as credit cards or cassettes away from the hob.

Selecting cooking zone suitable to the vessel

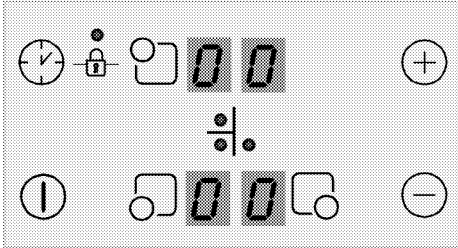
| Large cooking zone                                                                                                                                                                                                                                                                                                                                                                           | Normal cooking zone                                                                                                                                                                                                                                                                                                                               | Small cooking zone                                                                                                                                                                                                                                                                                                                                           |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Ø 25 cm                                                                                                                                                                                                                                                                                                                                                                                      | Ø 20 cm                                                                                                                                                                                                                                                                                                                                           | Ø 16 cm                                                                                                                                                                                                                                                                                                                                                      |
|                                                                                                                                                                                                                                                                                                              |                                                                                                                                                                                                                                                                  |                                                                                                                                                                                                                                                                             |
| <b>Large cooking zone</b> <ul style="list-style-type: none"><li>Choose the correct pan size for the surface cooking area. The diameter of the pan's base should correspond to the size of the surface cooking area.</li><li>Distributes the power ideally.</li><li>Provides perfect heat distribution. Used to cook dishes such as large crepes or large fishes rare or very rare.</li></ul> | <b>Normal cooking zone</b> <ul style="list-style-type: none"><li>Choose the correct pan size for the surface cooking area. The diameter of the pan's base should correspond to the size of the surface cooking area.</li><li>Distributes the power ideally.</li><li>Provides perfect heat distribution. Used for all kinds of cookings.</li></ul> | <b>Small cooking zone</b> <ul style="list-style-type: none"><li>Choose the correct pan size for the surface cooking area. The diameter of the pan's base should correspond to the size of the surface cooking area.</li><li>Used for slow cookings (sauces, creams)</li><li>Used to prepare small portions or portions based on number of persons.</li></ul> |

Using the hobs

 Do not allow any object to drop on the hob. Even small objects such as a saltshaker may damage the hob. Do not use cracked hobs. Water may leak through these cracks and cause short circuit. In case of any kind of damage on the surface (eg., visible cracks), switch off the product immediately to minimize the risk of electric shock.

-  Temperature setting/Increasing timer
-  Temperature setting/Decreasing timer
-  Keylock
-  Enable/disable timer
-  Front Left Cooking Zone Selection key
-  Rear Left Cooking Zone Selection key
-  Right Cooking Zone Selection key

Control panel



 Graphics and figures are for informational purposes only. Actual displays and functions may vary according to the model of your hob.

Specifications

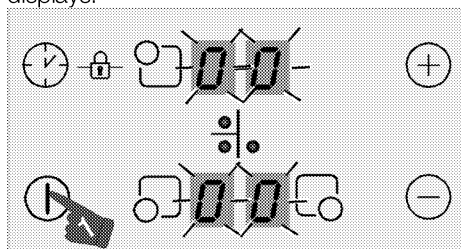
-  On / Off key

**i** This product is controlled with a touch control panel. Each operation you make on your touch control panel will be confirmed by an audible signal.

**i** Always keep the control panel clean and dry. Having damp and soiled surface may cause problems in the functions.

### Turning on the hob

1. Touch the "1" key on the control panel. "0" icon appears on all cooking zone displays.



**i** If no operation is performed within 20 seconds, the hob will automatically return to Standby mode.

### Turning off the hob

1. Touch the "1" key on the control panel. The hob will turn off and return to Standby mode.

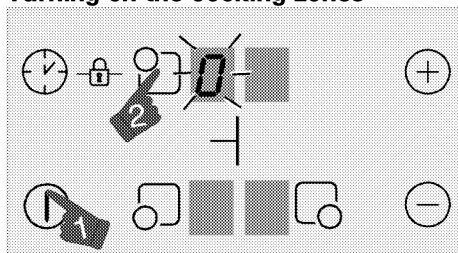
**i** "H" or "h" symbol that appears on the cooking zone display indicates that the cooking zone is still hot. Do not touch cooking zones.

### Residual heat indicator

"H" symbol that appears on the cooking zone display indicates that the hob is still hot and may be used to keep a small amount of food warm. This symbol will soon turn to "h" symbol meaning less hot.

**i** When power is cut off, residual heat indicator will not light up and does not warn the user against hot cooking zones.

### Turning on the cooking zones



1. Touch "1" key to turn on the hob.
2. Touch the selection key of the cooking zone you want to turn on.

"0" symbol appears on the cooking zone display and the related display illuminates more brightly.

**i** If no operation is performed within 20 seconds, the hob will automatically return to Standby mode.

### Setting the temperature level

**i** The product might start-stop when it is operating on levels from 1 to 7, especially with cookware with a small diameter and when water-oil is little. This is not a fault.

Touch "+" or "-" keys to set the temperature level between "1" and "9" or "9" and "1".

**i** The outer section of the 280 mm induction hob cooking zone (if your product is equipped with a 280 mm induction hob cooking zone) is activated only when a saucepan large enough to cover the cooking zone is placed on the cooking zone and the temperature is set to a level higher than 8.

### Turning off the cooking zones:

A cooking zone can be turned off in 3 different ways:

1. **By dropping the temperature level to "0"**  
You can turn the cooking zone off by dropping the temperature adjustment to "0" level.
2. **By touching the relevant cooking zone symbol "0" for a certain time**

Turn on the cooking zone by pressing relevant symbol "□" for a certain time to drop temperature value to "0".

### 3. By using the turn-off on the timer option for the desired cooking zone

When the time is over, the timer will turn off the cooking zone assigned to it. "0" or "00" will appear on related display.

When the time is over, an audible alarm will sound. Touch any key on the control panel to silence the audible alarm.

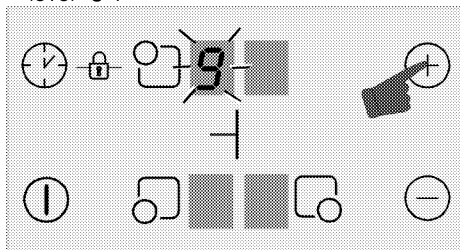
## High Power (Booster)

(This feature is optional. It may not exist on your product.)

For rapid heating, you can use booster function "P". However, this function is not recommended for cooking a long time. Booster function may not be available in all cooking zones.

### Turning on High Power (Booster) :

1. Touch "1" key to turn on the hob.
2. Select the desired cooking zone by touching the cooking zone selection keys.
3. Touch "+" or "-" key firstly to reach the level "9".



4. When the cooking zone is at level "9", touch "+" key once to set cooking zone temperature to "P".

### Turning off High Power (Booster) :

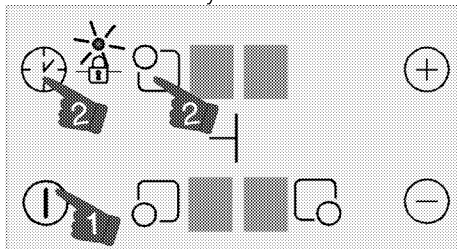
- To disable the Booster function, touch "-" and set the temperature to level "9". Cooking zone goes out of booster and continues to operate at level "9".
- You can decrease the temperature level by touching "-" or you can switch off the cooking zone completely by decreasing the temperature level to "0".

## Keylock

You can activate the keylock to avoid changing the functions by mistake when the hob is operating.

### Activating the keylock

1. Touch "1" key to turn on the hob.
2. Touch "⌚" and "□" keys simultaneously to activate the keylock.



» Keylock will be activated and the dot on the symbol "□" will light up.

- i** If you turn the hob off when the keys are locked, the keylock will be activated next time you turn the hob on again. Key lock must be deactivated in order to be able to operate the hob.

### Deactivating the keylock

1. When the keylock is active, touch "⌚" and "□" keys simultaneously.
- » Keylock will be deactivated and the dot on the symbol "□" will disappear.

## Childlock (This feature is optional. It may not exist on your product.)

You can protect the hob against being operated unintentionally in order to prevent children from turning on the cooking zone. Child Lock can only be activated and deactivated in Standby mode.

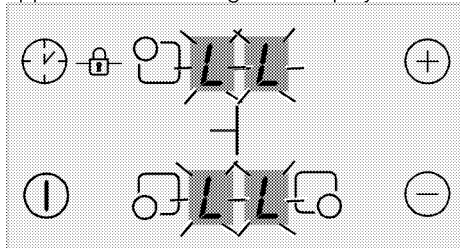
- i** Child lock will be cancelled in case of power failure.

**Activating the childlock (This feature is optional. It may not exist on your product.)**

1. Touch "⌚" key to turn on the hob.
2. Touch "⊖" and "⊕" keys simultaneously

After "beep" signal touch "⊕" to activate the childlock.

» Childlock will be activated and "L" symbol appears on all cooking zone display.



**Deactivating the childlock (This feature is optional. It may not exist on your product.)**

1. When the keylock is active, touch "⌚" key to turn on the hob.

2. Touch "⊖" and "⊕" keys simultaneously

After "beep" signal touch "⊖" to deactivate the childlock.

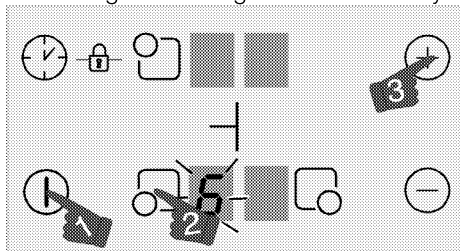
» Childlock will be deactivated and "L" symbol disappears on all cooking zone display.

**Timer function**

This function facilitates cooking for you. It will not be necessary to attend the oven for the whole cooking period. Cooking zone will be turned off automatically at the end of the time you have selected.

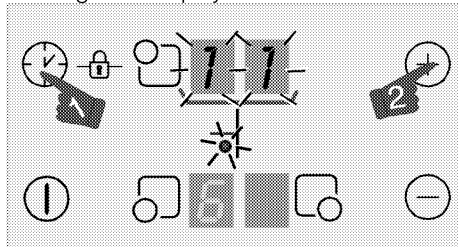
**Activating the timer**

1. Touch "⌚" key to turn on the hob.
2. Select the desired cooking zone by touching the cooking zone selection keys.



3. Touch "⊕" or "⊖" keys to set the desired temperature level.

4. Touch "⌚" key to turn the timer on. "00" symbol will illuminate on timer display and decimal point will appear on the selected cooking zone display.



**i** Right rear and left rear cooking zone displays serve as timer display when the timer is active.

5. Touch "⊕" or "⊖" keys to set the desired time.

**i** The timer can only be set for the cooking zones already in use.

**i** Repeat the above procedures for the other cooking zones for which you wish to set the timer.

**i** Timer cannot be adjusted unless the cooking zone and the temperature value for the cooking zone are selected.

**i** When the cooking zone for which a timer was set is selected, you can see the remaining time by touching the "⌚" key again.

**Deactivating the timer**

Once the set time is over, the hob will automatically turn off and give an audible warning. Press any key to silence the audio warning.

Turning off the timers earlier

If you turn off the timer earlier, the hob will carry on operating at the set temperature until it is turned off.

- 1. Select the cooking zone you want to turn off.
- 2. Touch "⏸" key to turn the timer on.
- 3. Until "00" appears on the timer screen, touch "⏸" to set the value to "00".

Dot shaped light on the relevant cooking zone display itself turns off **completely** after having flashed for a certain period of time and the timer is cancelled.

Using induction cooking zones safely and efficiently

**Operating principles:** Induction hob heats directly the cooking vessel as a feature of its operating principles. Therefore, it has various advantages when compared to other hob types. It operates more efficiently and the hob surface does not heat up. Induction hob is equipped with superior safety systems that will provide you maximum usage safety.

**i** Your hob can be equipped with induction cooking zones with a diameter of 145, 180, 210-280 mm depending on the model. With induction feature, each cooking zone detects each vessel placed on them. Energy builds up only where the vessel contacts with the cooking zone and thus, minimum energy consumption is achieved.

Operation time constraints

The hob control is equipped with an operation time limit. When one or more cooking zones are left on, the cooking zone will automatically be deactivated after a certain period of time (see Table-1). If there is a timer assigned to the cooking zone, the timer display will also turn off later. Operation time limit depends on the selected temperature level. Maximum operation time is applied at this temperature level. The cooking zone may be restarted by the user after it is turned off automatically as described above.

Table-1: Operation time limits

| Temperature level                                | Operation time limit - hour |
|--------------------------------------------------|-----------------------------|
| 0                                                | 0                           |
| 1                                                | 6                           |
| 2                                                | 6                           |
| 3                                                | 5                           |
| 4                                                | 5                           |
| 5                                                | 4                           |
| 6                                                | 1,5                         |
| 7                                                | 1,5                         |
| 8                                                | 1,5                         |
| 9                                                | 20-30 min.                  |
| P (Booster)                                      | 5-10 min. (*)               |
| (*) The hob will drop to level 9 after 5 minutes |                             |

Overheating protection

Your hob is equipped with some sensors ensuring protection against overheating. Following may be observed in case of overheating:

- Active cooking zone may be turned off.
- Selected level may drop. However, this condition cannot be seen on the indicator.

Overflow safety system

Your hob is equipped with overflow safety system. If there is any overflow that spills onto the control panel, system will cut the power connection immediately and turn off your hob. "F" warning appears on display during this period.

Precise power setting

Induction hob reacts the commands immediately as a feature of its operating principles. It changes the power settings very fast. Thus, you can prevent a cooking pot (containing water, milk and etc.) from overflowing even if it was just about to overflow.

Noises

**User may hear noises while cooking**  
During using the hob there may be some noises depending on the base material of the pots. These noises are a normal part of induction technology. It is not a defect.  
**Possible noise causes and types:**  
**Fan noise**

The hob has a fan which activates automatically according to temperature of the product. Fan has different driving levels and according the temperature it is activated different levels.

#### **Low buzzing noise like transformer operation**

This is nature of the induction technology. Since heat is directly tranferred to cookware base, there may be such buzzing noise depending on the material of the cookware. Therefore user can hear different noises with different cookwares.

#### **Crakling**

There may be crakling noises while cooking. This is because of the material and construction of the cookware base. If cookware is made of different layers with different materials, crakling noise may occur.

#### **Whistling noises**

There may be whistling noises while cooking two hotplates on same side of the hob with different cooking levels.

#### **Empty pot**

Noise can be heard if an empty pot is heated. When you put water or food in it, this sound will clear away.



If the surface of the touch control panel is exposed to intense vapor, entire control system may become deactivated and give error signal.



Keep the surface of the touch control panel clean. Erroneous operation may be observed.

## 6 How to operate the oven

### General information on baking, roasting and grilling



Hot surfaces cause burns!

Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away.

Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.



Be careful when opening the oven door as steam may escape.

Exiting steam can scald your hands, face and/or eyes.

#### Tips for baking

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

#### Tips for roasting

- Treating whole chicken, turkey and large piece of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish should be placed on the middle or lower rack in a heat-resistant plate.

#### Tips for baking

- Select the correct shelf position before turning the oven on – shelf positions are counted from the bottom upwards.
- Always preheat the oven first to ensure the food is at the correct temperature as soon as it goes into the oven.
- Use good quality baking tins such as non stick or aluminium. Line tins with greaseproof or baking paper to prevent sticking, if necessary.
- Do not fill cake tin more than half full.
- If baking one tray of food or cake, place centrally on the shelf level and centrally in the oven.
- Do not to open the oven door too much during cooking.
- To check if a cake is cooked, insert a skewer or cocktail stick into the centre. If it comes out clean, the cake is done, if it has food stuck to it, continue to cook the cake for a few minutes more and repeat the process.

#### Tips for roasting

Preheat oven first.

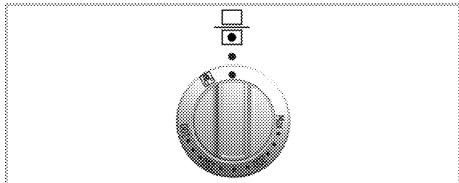
- If possible take meat or poultry out of refrigerator 30 minutes before cooking.
- Weigh meat first and calculate how long it will take to cook.
- Before cooking meat or poultry, lightly coat with butter or oil and season with salt, pepper, herbs, or other seasoning. Place in a roasting dish and use a rack to lift the meat out of its juices. Place dish in centre of oven.
- Turn meat over halfway through cooking.
- If the roasted meat is covered with foil, (it helps to keep the oven clean), always uncover for the last half an hour of cooking to allow browning.
- Remove meat from oven once cooked and stand covered in foil for 10-15 minutes to allow the meat to relax and juices to be reabsorbed which ensures the roast is tender and moist..

## How to operate the electric oven

Product is equipped with two ovens. Overview section indicates the relevant knobs for each oven.

### How to operate the main oven / Easy Steam Cleaning

#### Select temperature and operating mode



1. Set the Function knob to the desired temperature.

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

This function must be used for easy steam cleaning as well.

#### Switching off the electric oven

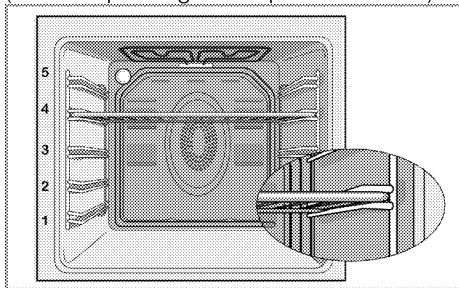
Turn the Function knob to Off (top) position.

#### Rack positions (For models with wire shelf)

It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure.

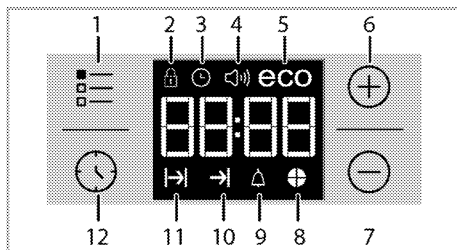
Do not let the wire shelf stand against the rear wall of the oven. Slide your wire shelf to the front section of the rack and settle it with the help of the door in order to obtain a good grill performance.

(Varies depending on the product model.)



## Using the oven clock

- i** The oven clock only controls the bottom oven. It has no effect for the top oven.



- 1 Adjustment key
  - 2 Key lock symbol
  - 3 Clock symbol
  - 4 Alarm volume symbol \*
  - 5 Eco mode symbol
  - 6 Plus key
  - 7 Minus key
  - 8 Time slice symbol
  - 9 Alarm symbol
  - 10 End of Cooking Time symbol\*
  - 11 Cooking Time symbol
  - 12 Program key
- \* (Varies depending on the product model.)

- i** Maximum time that can be set for end of cooking is 5 hours 59 minutes. Program will be cancelled in case of power failure. You must reprogram the oven.

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

- i** If no cooking setting is made, time of the day cannot be set.

- i** Remaining time will be displayed if cooking time is set when the cooking starts.

#### Cooking by setting the cooking time;

You can set the oven so that it will stop at the end of the specified time by setting the cooking time on the timer.

1. Select the function for cooking.

2. Touch  until  symbol appears on display for cooking time.
3. Set the cooking time with **+** / **=** keys.  
» » After the cooking time is set,  symbol and the time slice will appear on display continuously.
4. Place the dish into the oven and set the temperature with temperature knob.  
Cooking will start.
- » Cooking time starts to count down on display when cooking starts and all parts of time slice symbol is lit. The set cooking time is divided into 4 equal parts and when the time of each parts ends, the symbol of that parts turns off. So you can understand the ratio of remaining cooking time to total cooking time easily.

**Setting the the end of cooking time to a later time; (This feature is optional. It may not exist on your product.)**

After setting the cooking time on the timer, you can set the end of cooking time to a later time.

1. Select the function for cooking.
2. Touch  until  symbol appears on display for cooking time.
3. Set the cooking time with **+** / **=** keys.  
» » Once the Cooking Time is set,  symbol will appear on display continuously.
4. Touch  until  symbol appears on display for the end of cooking time.
5. Press **+** / **=** keys to set the end of cooking time.  
» After the cooking time is set,  symbol plus  symbol and the time slice will appear on display continuously. Once the cooking starts,  symbol disappears.
6. Place the dish into the oven and set the temperature with temperature knob.  
Cooking will start.
- » **Oven timer calculates the startup time by deducting the cooking time from the end of cooking time you have set.**  
Selected operating 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 cooking time.
- » Cooking time starts to count down on display when cooking starts and all parts of

time slice symbol is lit. The set cooking time is divided into 4 equal parts and when the time of each parts ends, the symbol of that parts turns off. So you can understand the ratio of remaining cooking time to total cooking time easily.

7. After the cooking process is completed, **"End"** appears on the displayed and the timer gives an audio warning.

 If you press any key at the end of the audio warning, the oven will restart operating. Turn the temperature knob and function knob to **"0"** (off) position to switch off the oven in order to prevent re-operation of the oven at the end of warning.

**Activating the keylock**

You can prevent digital timer from being intervened with by activating the key lock function.

1. Touch  until  symbol appears on display.  
» **"OFF"** will appear on the display.
2. Press **+** to activate the key lock.  
» Once the key lock is activated, **"On"** appears on the display and the  symbol remains lit.

 Digital timer keys are not functional when the key lock is activated. Key lock will not be cancelled in case of power failure.

**To deactivate the keylock**

1. Touch  until  symbol appears on display.  
» **"On"** will appear on the display.
2. Disable the key lock by pressing the **=** key.  
» **"OFF"** will be displayed once the keylock is deactivated.

**Setting the alarm clock**

You can use the timer of the product for any warning or reminder apart from the cooking program.

The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Timer will give an audio warning at the end of the set time.

1. Touch  until  symbol appears on display.

 Maximum alarm time can be 23 hours and 59 minutes.

2. Set the alarm duration by using **+** / **-** keys.

 Function keys for alarm tone, time of day, display brightness and temperature keys should be at 0 (OFF) position.

»  symbol will remain lit and the alarm time will appear on the display once the alarm time is set.

3. At the end of the alarm time,  symbol starts flashing and the audio warning is heard.

### Turning off the alarm

1. Audio warning sounds for 2 minutes. To stop the audio warning, just press any key.
- » Audio warning will be silenced and current time will be displayed.

### Cancelling the alarm;

1. Touch  until  symbol appears on display in order to cancel the alarm.
2. Press and hold **-** key until "00:00" is displayed.

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

### Changing alarm tone

1. Touch  until  symbol appears on display.
  2. Adjust the desired alarm tone with **+** / **-** keys.
  3. The tone you have set will be activated in a short time.
- » Selected alarm tone will appear as "b-01", "b-02" or "b-03" on the display.

### Changing the time of the day

To change the time of the day you have previously set:

1. Touch  until  symbol appears on display.
2. Set the time of the day with **+** / **-** keys.
3. The time you have set will be activated in a short time.

### Economy mode

You can save energy with economy mode while cooking by setting cooking time in the oven.

This mode completes the cooking with the inner temperature of the oven by switching off the heaters before the end of cooking time.

### Setting the economy mode

1. Touch  symbol until **eco** symbol appears on display.
- » "OFF" will appear on the display.
2. Enable economy mode by touching **+** key.
- » Once the economy mode is activated, "On" appears on the display and the eco symbol remains lit.

### Disabling economy mode

1. Touch  symbol until **eco** symbol appears on display.
- » "On" will appear on the display.
2. Disable economy mode by touching **-** key.
- » "Off" will be displayed once the eco mode is deactivated.

### Setting the screen brightness

(This feature is optional. It may not exist on your product.)

1. Touch  until **d-01** or **d-02** or **d-03** appears on display for display brightness.
  2. Set the desired brightness with **+** / **-** keys.
- » The time you have set will be activated in a short time.

## Cooking times table

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

## Baking and roasting

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

| Dish                                                                                                                                                                               | Cooking level number | Rack position | Temperature (°C)              | Cooking time (approx. in min.) |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|---------------|-------------------------------|--------------------------------|
| Cakes in tray*                                                                                                                                                                     | One level            | 3             | 175                           | 30 ... 45                      |
| Cakes in mould*                                                                                                                                                                    | One level            | 2             | 175                           | 30 ... 50                      |
| Cakes in cooking paper*                                                                                                                                                            | One level            | 3             | 160 ... 170                   | 20 ... 30                      |
| Sponge cake*                                                                                                                                                                       | One level            | 3             | 180 ... 200                   | 10 ... 20                      |
| Cookies*                                                                                                                                                                           | One level            | 3             | 160 ... 170                   | 20 ... 30                      |
| Dough pastry*                                                                                                                                                                      | One level            | 3             | 200                           | 20 ... 30                      |
| Rich pastry*                                                                                                                                                                       | One level            | 3             | 190                           | 20 ... 35                      |
| Leaven*                                                                                                                                                                            | One level            | 3             | 190                           | 20 ... 40                      |
| Lasagna*                                                                                                                                                                           | One level            | 3             | 180                           | 25 ... 45                      |
| Beef steak (whole) / Roast                                                                                                                                                         | One level            | 2             | 25 min. 220, then 180 ... 190 | 80 ... 120                     |
| Leg of Lamb (casserole)                                                                                                                                                            | One level            | 2             | 25 min. 220 then 180 ... 190  | 70 ... 100                     |
| Roasted chicken                                                                                                                                                                    | One level            | 2             | 15 min. 220, then 190         | 55 ... 75                      |
| Turkey (Sliced)                                                                                                                                                                    | One level            | 3             | 25 min. 220, then 190         | 70 ... 120                     |
| Fish                                                                                                                                                                               | One level            | 3             | 200                           | 20 ... 30                      |
| When cooking with 2 trays at the same time, place the deeper tray on the upper rack and the other one on the lower rack.<br>* It is suggested to perform preheating for all foods. |                      |               |                               |                                |

### Tips for baking cake

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

### Tips for baking pastry

- If the pastry is too dry, increase the temperature by 10°C and decrease the cooking time. Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
- If the pastry takes too long to bake, pay care that the thickness of the pastry you have prepared does not exceed the depth of the tray.

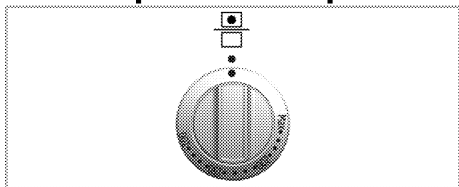
- If the upper side of the pastry gets browned, but the lower part is not cooked, make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between the dough layers and on the top of pastry for an even browning.

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

### Tips for cooking vegetables

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

## How to operate the top oven



The grill oven can be used as grill or as baking oven. The oven door operates a door switch switching between grill and oven operation.

### Turning on the oven

Oven is operated with Function knob. Oven is turned off when the Function knob is in Off (upper) position.

1. Close the oven door.

2. Set the oven temperature.

» Temperature light will turn of when the set temperature is attained.

### Cooking times table

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

**i** Maximum load capacity of oven tray: 4 kg (8.8 lb).

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

- Do not place cookware with rough bases on the oven door.
- Ensure that there is at least 25mm space at top of oven when cooking larger foods or using taller cookware.

### Baking and roasting

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

| Food              | Cooking level number | Rack position | Temperature (°C) | Cooking time                              |
|-------------------|----------------------|---------------|------------------|-------------------------------------------|
| Fruit pies        | One level            | 1             | 175              | 25...35 min.                              |
| Pizza             | One level            | 1             | 200              | 15...20 min.<br>depending on<br>thickness |
| Small cakes       | One level            | 1             | 160...170        | 25...35 min.                              |
| Victoria sandwich | One level            | 1             | 160...170        | 20...40 min.                              |
| Biscuits          | One level            | 1             | 160...170        | 15...30 min.                              |
| Scones            | One level            | 1             | 190              | 20...30 min.                              |
| Casseroles        | One level            | 1             | 160              | 2...3 hours                               |
| Whole fish        | One level            | 1             | 180              | 25...35 min.                              |
| Pasta bake        | One level            | 1             | 170...180        | 20...40 min.                              |
| Roast Beef        | One level            | 1             | 160...170        | 20...40 min.per<br>450 g + 15 min.        |

## Turning off the grill oven

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

### Select temperature and operating mode

1. Set the Function knob to the desired temperature.

» Oven heats up to the adjusted temperature and maintains it. During heating and cooling, thermostat light turns on.

### Switching off the electric oven

Turn the Function knob to Off (top) position.

**i** While cooking is in progress, when the electricity is cut and comes back again, the top oven continues to operate. In case of any power failure, make sure to turn off the oven.

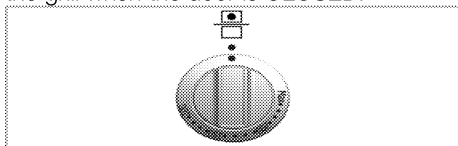
## How to operate the top grill

**!** Hot surfaces may cause burns! Keep children away from the product. Oven door remains slightly inclined when opened full and thus, possible splashes to not reach you.

**!** **WARNING**  
**This product is designed for OPEN DOOR GRILLING.**

The grill oven can be used as grill or as baking oven. The oven door operates a door switch switching between grill and oven operation.

There is a switch on the door. As a safety precaution, this switch prevents operation of the grill when the door is CLOSED.



1. Open grill/ oven door.
2. Set grill temperature to 150°C and preheat for around 5 minutes, if it is necessary.
3. Then set desired grill temperature.  
» Temperature light turns on.

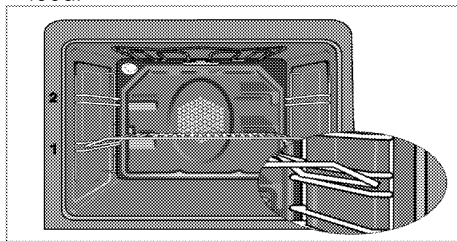
**i** Do not attempt to turn the Function knob clockwise to set it to the Off (upper) position.

### Switching off the grill

1. Turn the Grill control knob counterclockwise to Off (upper) position.

**i** While cooking is in progress, when the electricity is cut and comes back again, the top oven continues to operate. In case of any power failure, make sure to turn off the oven.

- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- For food only whose top is required to be roasted, grill the food either by placing onto the wire grill in the tray or by placing the tray onto the floor of grilling compartment.
- Food and plates placed onto the floor of grill compartment will get heated when the main oven is in use. Do not switch on the grill compartment when using it for storing food.



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



While cooking is in progress, when the electricity is cut and comes back again, the top oven continues to operate. In case of any power failure, make sure to turn off the oven.

### Top oven cooking times table for grilling

#### Grilling with electric grill



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

| Food           | Insertion level | Recommended temperature (°C) | Grilling time (approx.)   |
|----------------|-----------------|------------------------------|---------------------------|
| Fish           | 1...2           | 250/max                      | 20...25 min. <sup>#</sup> |
| Sliced chicken | 1...2           | 250/max                      | 25...35 min.              |
| Lamb chops     | 1...2           | 250/max                      | 20...25 min.              |
| Roast beef     | 1...2           | 250/max                      | 25...30 min. <sup>#</sup> |
| Veal chops     | 1...2           | 250/max                      | 25...30 min. <sup>#</sup> |
| Toast bread*   | 1...2           | 250/max                      | 1...2 min.                |

<sup>#</sup> depending on thickness  
\*Preheat for 5 minutes

## 7 Maintenance and care

### General information

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



Disconnect the product from mains supply before starting maintenance and cleaning works.

There is the risk of electric shock!



Allow the product to cool down before you clean it.

Hot surfaces may cause burns!

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



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

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

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



Do not use steam cleaners to clean the appliance as this may cause an electric shock.

### Cleaning the hob

#### Glass ceramic surface

Wipe the glass ceramic surface (vitroceramic) with cold water, paying attention to leave no residual cleaning agents, and dry with a soft clothing. Residues may cause damage on the glass ceramic surface when using the hob for the next time.

Dried residues on the glass ceramic surface (vitroceramic) should under no circumstances be scraped with hook blades, steel wool or similar tools.

Remove calcium stains (yellow stains) with commercially available lime remover or a small amount of lime remover such as vinegar or lemon juice.

If the surface is heavily soiled, apply the cleaning agent on a sponge and wait until it is absorbed well. Then, clean the surface of the hob with a damp cloth.



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

Slight color fading may occur on coatings or other surfaces in time. This does not affect the operation of the product.

Color fading and stains on the glass ceramic surface is a normal condition, and not a defect.

### Cleaning the control panel

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



If your product is equipped with buttons/knobs do not remove the control buttons/knobs to clean the control panel.

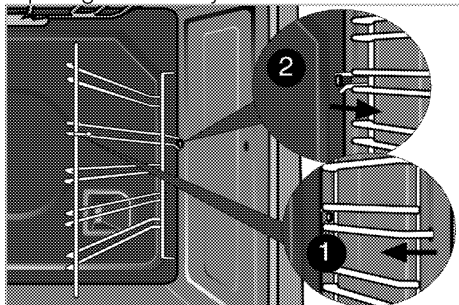
Control panel may get damaged!

## Cleaning the oven

**To clean the side wall (Varies depending on the product model.)**

(This feature is optional. It may not exist on your product.)

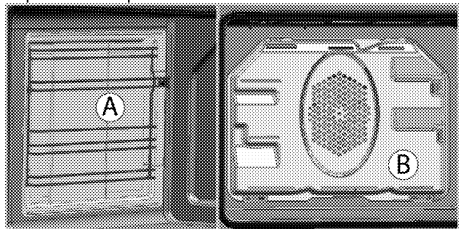
1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.



### Catalytic walls

(This feature is optional. It may not exist on your product.)

The inner side walls (A) and/or the rear wall (B) of your product may be coated with catalytic enamel. Catalytic walls have a light matte colour and a porous surface. Catalytic walls of the oven should not be cleaned. Thanks to their perforated structure, catalytic surfaces absorb grease and once the surface is filled with grease, they start to shine. In this case, it is recommended to replace the parts.

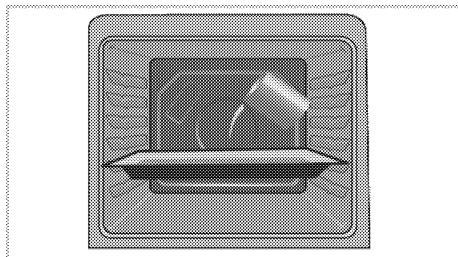


### Easy Steam Cleaning

It ensures easy cleaning because the dirt (having waited not for too long) is softened with the steam that forms inside the oven and the water drops condensing on the inner surfaces of the oven.

1. Remove all accessories inside the oven.

2. Pour 500 ml of water into the oven tray and place the tray at the 2nd rack of the oven.



3. Set the oven to easy steam cleaning mode and run at 100°C for 25 minutes.
4. Open the door and wipe the inner surfaces of the oven with a damp sponge or cloth.
5. Use warm water with washing liquid, a soft cloth or sponge to clean the persistent dirt and wipe it with a dry cloth.



During the easy steam cleaning mode, water that is placed in the tray to soften lightly formed residues/dirt within the oven cavity will evaporate and condense in the oven cavity and inner glass of the oven door, therefore water may drip when the oven door is opened. Wipe away the condensation as soon as the oven door is opened.

### Clean oven door

To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth. Wipe the glass with vinegar and then rinse it against lime residues that may occur on the oven glass.



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.

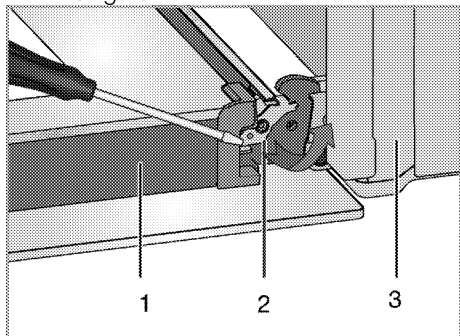
## Cleaning the oven door

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

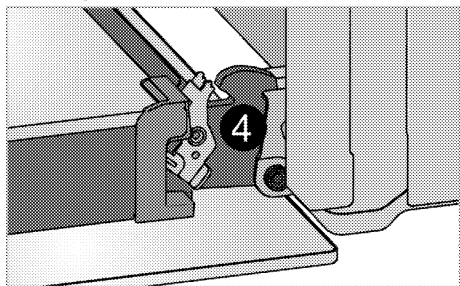
You can remove your oven door and door glasses to clean them. How to remove the doors and windows is explained in the sections "Removing the oven door" and "Removing the inner glasses of the door". After removing the door inner glasses, clean them using a dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth. Wipe the glass with vinegar and then rinse it against lime residues that may occur on the oven glass.

### Removing the oven door

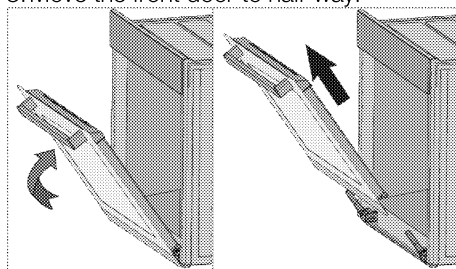
1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



- 1 Door
- 2 Hinge lock(closed position)
- 3 Oven
- 4 Hinge lock(open position)



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.

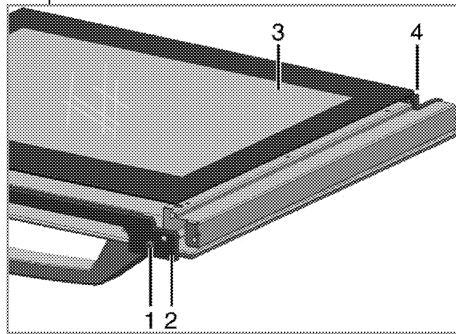
**i** Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

### Removing the door inner glass

(This feature is optional. It may not exist on your product.)

The inner glass panel of the oven door at upper oven can be removed for cleaning.

1. Open the oven door.



- 1 Screw
  - 2 Profile
  - 3 Inner glass pane
  - 4 Plastic slot
2. Take out the screw(1) with a screwdriver
  3. Take out the profile (2) than hold up to inner glass (3).
  4. Then group the door again, put the glass pane (3) to the plastic slots (4) and group the profile.

## Replacing the oven lamp

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

**i** In this oven, an incandescent lamp with a power of less than 40 W, a height of less than 60 mm, a diameter of less than 30 mm or a halogen lamp with socket type G9, a power of less than 60 W is used. The lamps are suitable for operation at temperatures above 300 °C. Oven lamps can be obtained from Authorised Service Agents or technician with licence. This product contains a lamp of energy class G.

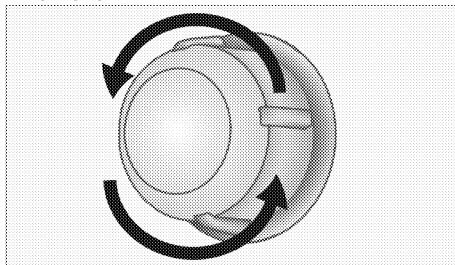
**i** Position of lamp might vary from the figure.

**i** The lamp used in this appliance is not suitable for household room illumination. The intended purpose of this lamp is to assist the user to see foodstuffs.

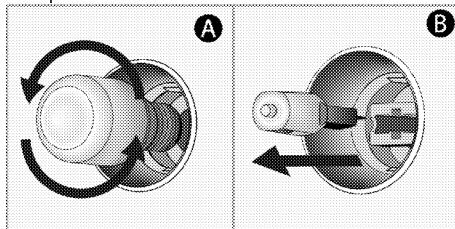
**i** The lamps used in this appliance have to withstand extreme physical conditions such as temperatures above 50 °C.

### If your oven is equipped with a round lamp:

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



3. If your oven lamp is of type (A) shown in the figure below, remove it by rotating as shown and replace it. If it is of type (B), pull and remove it as shown in the figure and replace it.



4. Install the glass cover.

## 8 Troubleshooting

### **Oven emits steam when it is in use.**

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

### **Product emits metal noises while heating and cooling.**

- When the metal parts are heated, they may expand and cause noise. >>> *This is not a fault.*

### **Product does not operate.**

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- If the display does not light up when you switch the hob on again. >>> *Disconnect the appliance at the circuit breaker. Wait 20 seconds and then reconnect it.*
- Overheat protection is active. >>> *Allow your hob to cool down.*
- The cooking pot is not suitable. >>> *Check your pot.*

### **Oven light does not work.**

- Oven lamp is defective. >>> *Replace oven lamp.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

### **Oven does not heat.**

- Might not be set to a certain cooking function and/or temperature. >>> *Set the oven to a certain cooking function and/or temperature.*
- In models equipped with a timer, the timer is not adjusted. >>> *Adjust the time.* (In products with microwave oven, timer controls only microwave oven.)
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

### **iii " symbol appears on the cooking zone display.**

- You have not placed the pot on the active cooking zone. >>> *Check if there is a pot on the cooking zone.*
- Your pot is not compatible with induction cooking. >>> *Check if your cooking pot is compatible with induction hob.*
- The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone. >>> *Choose a pot wide enough and center the pot on the cooking zone properly.*
- Cooking pot or cooking zone is overheated. >>> *Allow them to cool down.*

### **Selected cooking zone suddenly turns off during operation.**

- Cooking time for the selected cooking zone may be over. >>> *You may set a new cooking time or finish cooking.*
- Overheat protection is active. >>> *Allow your hob to cool down.*
- An object may be covering the touch control panel. >>> *Remove the object on the panel.*

### **The pot does not get warm even if the cooking zone is on.**

- Your pot is not compatible with induction cooking. >>> *Check if your cooking pot is compatible with induction hob.*
- The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone. >>> *Choose a pot wide enough and center the pot on the cooking zone properly.*

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

- A previous power outage has occurred. >>> *Adjust the time / Switch of the product and switch it on again.*



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

