

BUILT-IN DOUBLE OVEN

BDO 9564

User Manual

Blomberg

Please read this user manual first!

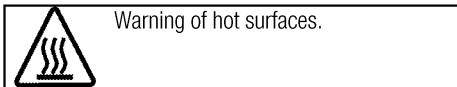
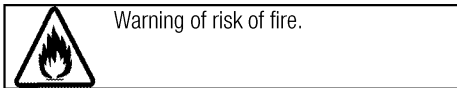
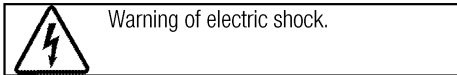
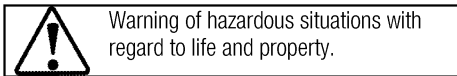
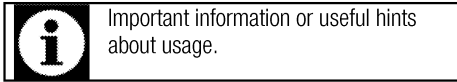
Dear Customer,

Thank you for purchasing this Blomberg 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:



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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.
- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. 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 similarly

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 the fuse at home.
- Make sure that fuse rating is compatible with the product.

Product safety

- 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 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.
- 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

accumulation might damage the bottom of the oven.

- 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.
- Use the shelves as described in "How to operate the electric oven".
- 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.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

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.
- 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

- 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:

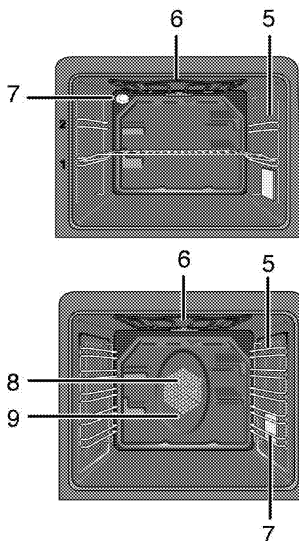
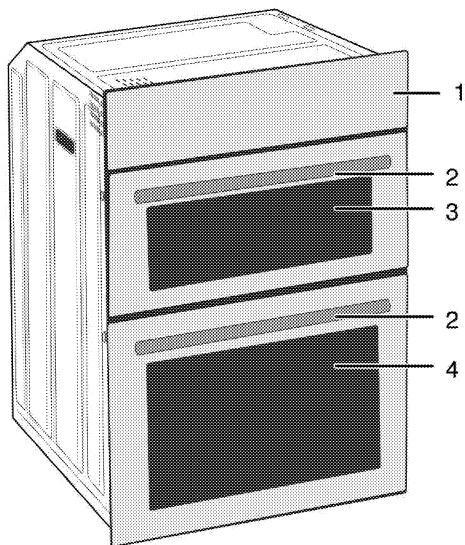
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

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.

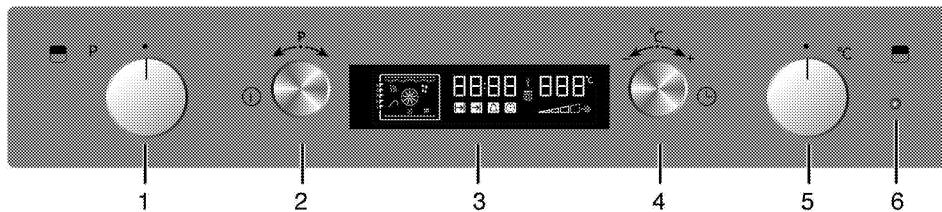
2 General information

Overview



- 1 Control panel
- 2 Handle
- 3 Top oven
- 4 Main oven
- 5 Shelf positions

- 6 Grill heating element
- 7 Lamp
- 8 Fan motor (behind steel plate)
- 9 Ring heater



- 1 Top oven function knob
- 2 On/Off program selection knob
- 3 Digital timer
- 4 Menu knob
- 5 Top oven thermostat knob
- 6 Thermostat lamp for top oven

Package contents

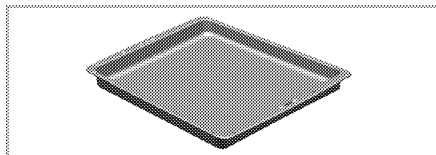


Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

1. **User manual**

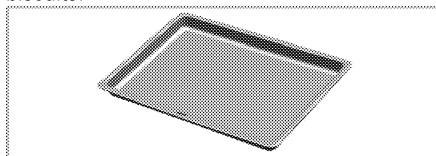
2. **Oven tray**

Used for pastries, frozen foods and big roasts.



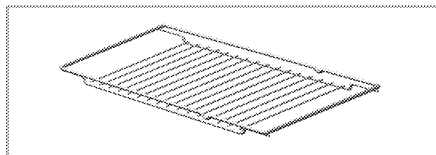
3. **Cake tray**

Used for pastries such as cookies and biscuits.



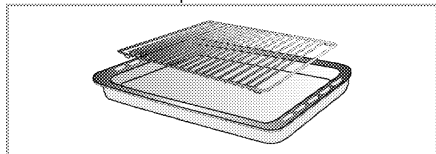
4. **Wire Shelf**

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



5. **Small wire shelf**

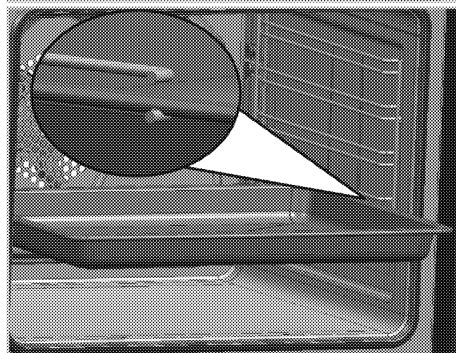
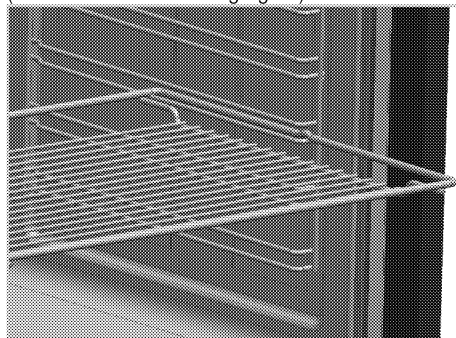
It is placed into the tray (if supplied) in order to collect the dripping fat while grilling so that the oven is kept clean.



6. **Placing the wire shelf and tray onto the wire racks properly**

Products without telescopic pull-out: With product without a telescopic pull-out, the baking tray and grill are pushed in with their edges between the runners on the side mounts.

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).



Technical specifications

| | |
|--|--|
| GENERAL | |
| Voltage / frequency | 220-240 V ~ 50 Hz |
| Total power consumption | 5.5 kW |
| Fuse | min. 25 A |
| Cable type / section | H05VV-FG 3 x 2,5 mm ² or equivalent |
| Cable length | max. 2 m |
| OVEN/GRILL | |
| External dimensions (height / width / depth) | 900 mm/594 mm/567 mm |
| Installation dimensions (height / width / depth) | **890 or 900 mm/560 mm/min. 550 mm |
| Main oven | Multifunction oven |
| Energy efficiency class [#] | A |
| Inner lamp | 15/25 W |
| Grill power consumption | 2.2 kW |
| | |
| Top oven | Conventional oven |
| Inner lamp | 15/25 W |
| Grill power consumption | 2.2 kW |

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

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

^{**} See. *Installation*, page 11.



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.



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



DANGER:

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



DANGER:

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

Before installation

The appliance is intended for installation in commercially available kitchen cabinets. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.
- Carry the appliance with at least two persons.
- The following installation drawings are representational and may not match exactly with your appliance.



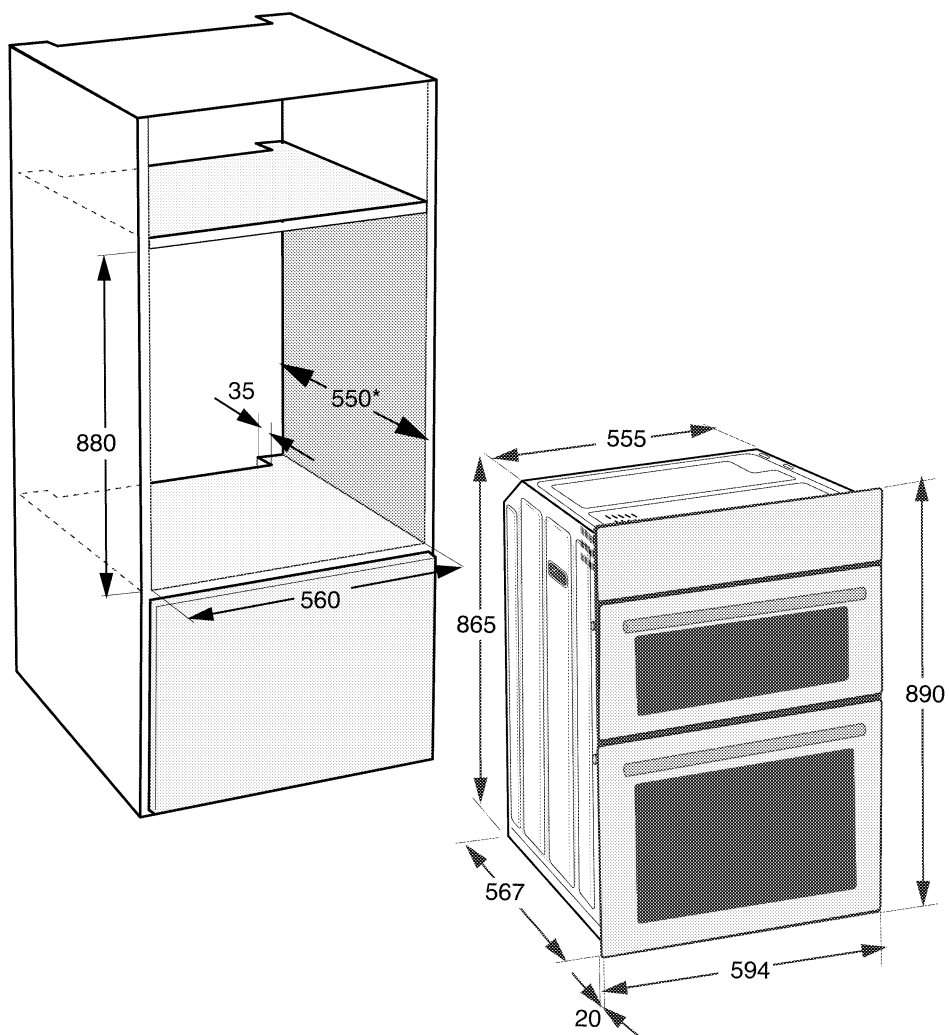
Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.



The door and/or handle must not be used for lifting or moving the appliance.



If the appliance has wire handles, push the handles back into the side walls after moving the appliance.




* min.

Installation and connection


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

Electrical connection

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




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



DANGER:
The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.
A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Open the front door to see the type label.
- Power cable of your product must comply with the values in "Technical specifications" table.



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

Connecting the power cable

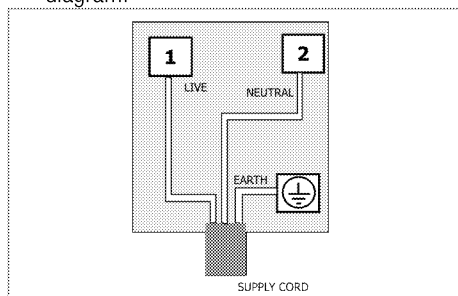
1. If a power cable is not supplied together with your product, a power cable that you would select from the table in accordance with the electrical installation at your home must be connected to your product by following the instructions in cable diagram.

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 accordance with the IEE regulation. Failure to obey this instruction may cause operational problems and invalidate the product warranty.



Additional protection by a residual current circuit breaker is recommended.

2. Open the terminal block cover with a screwdriver.
3. 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.
4. Connect the cables according to the supplied diagram.



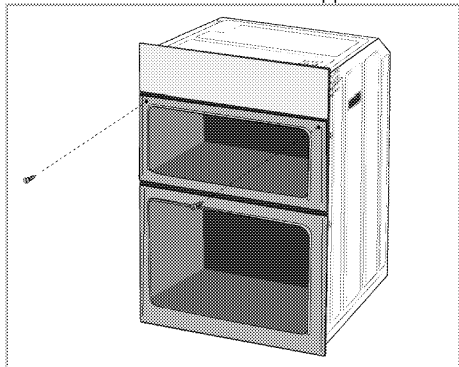
5. After completing the wire connections, close the terminal block cover.
6. Route the power cable so that it will not contact the product and get squeezed between the product and the wall.



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

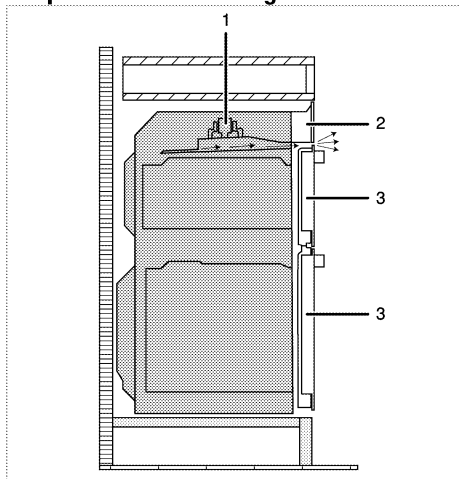
Installing the product

1. Slide the oven into the cabinet, align and secure it while making sure that the power cable is not broken and/or trapped.



Secure the oven with 2 screws as illustrated.

For products with cooling fan



- 1 Cooling fan
- 2 Control panel
- 3 Door

The built-in cooling fan cools both the built-in cabinet and the front of the product.



Cooling fan continues to operate for about 20-30 minutes after the oven is switched off.

Final check

1. Connect the power cable and switch on the product's fuse.
2. Check the functions.

Future Transportation

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



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



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

4 Preparation

Tips for saving energy

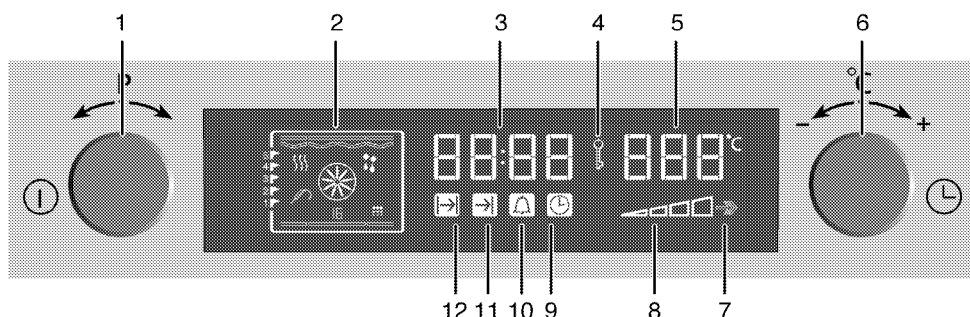
The following information will help you to use your appliance in an ecological way, and to save energy:

- 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.

Initial use

Time setting



- 1 On/Off program selection knob*
- 2 Function display
- 3 Current time indicator field
- 4 Keylock symbol
- 5 Temperature indicator field
- 6 Menu knob
- 7 Booster symbol (rapid pre-heating)
- 8 Oven Inner Temperature symbol
- 9 Clock symbol
- 10 Alarm symbol
- 11 End of Cooking Time symbol
- 12 Cooking Time symbol

* This knob has two functions. The name connected with its function on basis of the subject shall be used in the user manual.

1. Clock symbol '9' is activated when the oven is operated for the first time. Twist the Menu knob (6) to + or – slightly to set the time.

i If the current time is not set, time setting will start increasing up from **12:00**. Clock icon '9' will remain lit to indicate that the current time has not been set. This icon will disappear once the time is set.

Adjust the time afterwards

1. Press Menu button (6) with short intervals until Clock symbol (9) is activated.
2. Twist the Menu knob (6) to „+“ or „–“ slightly to set the time.

i Current time settings are cancelled in case of power failure. It needs to be readjusted. Current time can not be changed when any of the oven functions is in use.

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.



WARNING

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 Static position.
 1. Select the highest oven power; See *How to operate the electric oven, page 17*.
 2. Operate the oven for about 30 minutes.
 3. Turn off your oven; See *How to operate the electric oven, page 17*

Grill oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest grill power; see *How to operate the grill, page 26*.
4. Operate the grill about 30 minutes.
5. Turn off your grill; see *How to operate the grill, page 26*



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 operate the oven

General information on baking, roasting and grilling



WARNING

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.



DANGER:

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

Tips for baking

- Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone 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 grilling

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

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



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

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

How to operate the electric oven

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

How to operate the oven



- 1 On/Off program selection knob
- 2 Menu knob

1. Press On/Off key (1) for about 2 second to switch on the oven.

Select temperature and operating mode

Once the oven is switched on, blank function display appears.



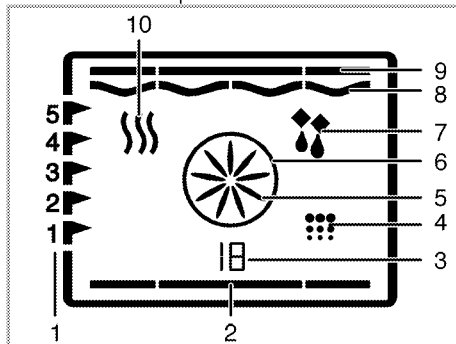
When the display is in this mode, cooking time, end of cooking time and Booster (quick heating) function can be set.

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

1. Twist the Program Selection knob (1) slightly to right or left to set the desired operating mode.
 2. Twist the Menu knob (2) to „+“ or „-“ slightly to set the desired temperature.
- » Your oven will readily start operating in the desired function and will increase the inner temperature to the set temperature.
- » Active heaters and recommended tray position appears in the Function display.
- » If the temperature is not set before, recommended temperature for the set function will be displayed in temperature screen.

Function table:

Function table indicates the functions that can be used in the oven and their respective maximum and minimum temperatures.



- 1 Shelf positions
- 2 Bottom heater
- 3 Function number
- 4 Cleaning position
- 5 Boost fan
- 6 Boost heater

- 7 Operating with fan position
- 8 Grill heater
- 9 Top heater
- 10 Keep warm



Functions vary depending on the product model!

| Function table | Recommended temperature (°C) | Temperature range (°C) |
|--------------------|------------------------------|------------------------|
| Static | 200 | 40-280 |
| Static + Fan | 175 | 40-280 |
| Fan heating | 180 | 40-280 |
| 3 D | 205 | 40-280 |
| Pizza | 210 | 40-280 |
| Full Grill&Fan | 200 | 40-280 |
| Full grill | 280 | 40-280 |
| Grill | 280 | 40-280 |
| Fan heating - slow | 180 | 160-220 |
| Bottom heating | 180 | 40-220 |
| Warm keeping | 60 | 40-100 |



Maximum adjustable cooking time in modes except warm keeping is limited with 6 hours due to safety reasons. Program will be cancelled in case of power failure. You must reprogram the oven.



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



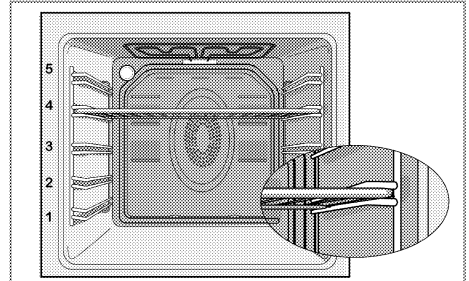
Current time cannot be set while the oven is operating in any function, or if semi-automatic or full automatic programming is made on the oven.



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

Switching off the electric oven

Press On/Off key (1) for about 2 second to switch off the oven.



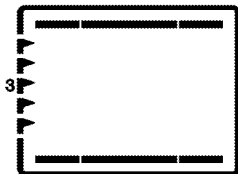
Rack positions (For models with wire shelf)

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

Operating modes

All functions in your oven (including the main oven) are described in this section. The order of operating modes shown here may be different from the arrangement on your product.

1. Top and bottom heating



Food is heated simultaneously from the top and bottom. For example, it is suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one tray only. Suitable rack position will be displayed on screen.

2. Fan supported bottom/top heating



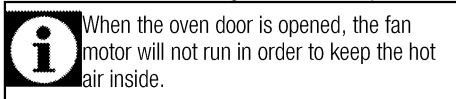
Hot air heated by the bottom and top heaters is evenly distributed throughout the oven rapidly by means of the fan. Cook with one tray.

3. Fan Heating

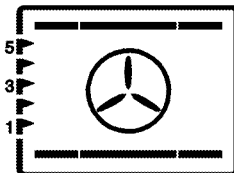


Warm air heated by the rear heater is evenly distributed throughout the oven rapidly by

means of the fan. It is suitable for cooking your meals in different rack levels and preheating is not required in most cases. Suitable for cooking with multi trays.

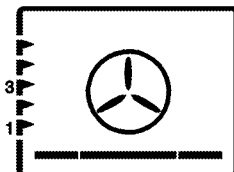


4. "3D" function



Top heating, bottom heating and fan assisted heating are in operation. Food is cooked evenly and quickly all around. Cook with one tray only.

5. Pizza function



The bottom heating and fan assisted heating are in operation. Suitable for baking pizza.

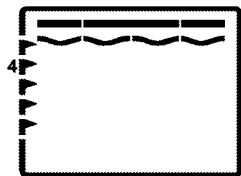
6. Full grill+Fan



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

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

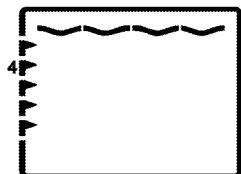
7. Full grill



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

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

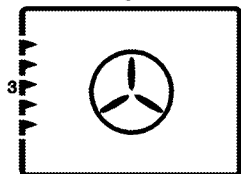
8. Grill



Small grill at the ceiling of the oven is in operation. Suitable for grilling and gratin dishes.

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

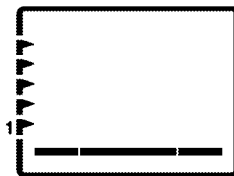
9. Slow cooking



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

Cooking times related to this function are indicated in "Fan heating - slow" table.

10. Bottom heating



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

11. Keep warm



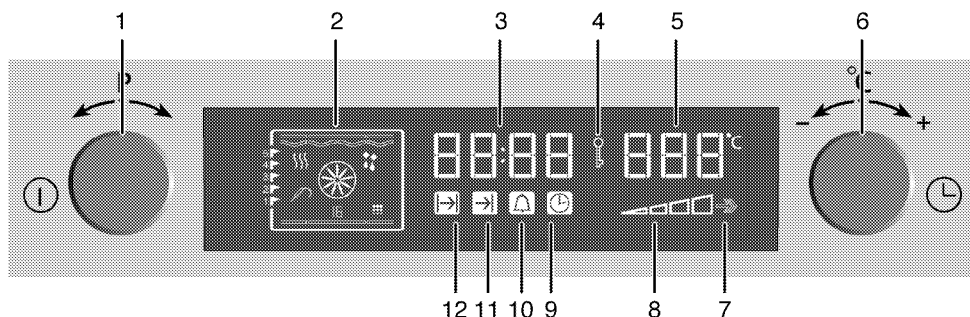
Used for keeping food at a temperature ready for serving for a long period of time.

12. Operating with fan



The oven is not heated. Only the fan (in the rear wall) is in operation. Suitable for thawing frozen granular food slowly at room temperature and cooling down the cooked food.

How to operate the oven control unit



- 1 On/Off program selection knob*
- 2 Function display
- 3 Current time indicator field
- 4 Keylock symbol
- 5 Temperature indicator field
- 6 Menu knob
- 7 Booster symbol (rapid pre-heating)
- 8 Oven Inner Temperature symbol
- 9 Clock symbol
- 10 Alarm symbol
- 11 End of Cooking Time symbol
- 12 Cooking Time symbol

* This knob has two functions. The name connected with its function on basis of the subject shall be used in the user manual.

Enable semi-automatic operation

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

1. Press On/Off button (1) to switch on the oven.
 2. Twist the Program Selection knob (1) slightly to right or left to set the desired operating mode.
 3. When the oven is switched on, press Menu button (6) with short intervals to activate the Cooking Time symbol (12).
 4. Twist the Menu knob (6) to "+" or "-" slightly to set the cooking time.
- » Cooking time symbol (12) remains lit after setting the cooking time.
5. Put your dish into the oven.
 6. Twist the Menu knob (6) to "+" or "-" slightly to set the cooking temperature.

» The oven will be heated up to the set temperature and will maintain this temperature until the end of the cooking time you selected. The oven lamp is lit during the cooking process.



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

7. After the cooking process is completed, "End" appears on the display and the alarm sounds.
 8. Press On/Off (1) or Menu (6) button to silence the alarm.
- » Alarm is silenced, oven is switched off automatically and the current time is displayed.

Switch on fully automatic operation

In this operation mode you can adjust cooking time and end of cooking time.

1. Press On/Off button (1) to switch on the oven.
 2. Twist the Program Selection knob (1) slightly to right or left to set the desired operating mode.
 3. Press Menu button (6) with short intervals to activate the Cooking Time symbol (12).
 4. Twist the Menu knob (6) to "+" or "-" slightly to set the cooking time.
- » Cooking time symbol (12) remains lit after setting the cooking time.
5. Press Menu button (6) with short intervals to activate the End of Cooking Time symbol (11).
 6. Twist the knob (6) to "+" or "-" slightly to set the end of cooking time.
- » After setting the end of cooking time, End of Cooking Time symbol (11) remains lit.
7. Put your dish into the oven.

8. Twist the Menu knob (6) to **"+"** or **"-"** slightly to set the cooking temperature.
 » Oven timer automatically calculates the startup time for cooking by deducting the cooking time from the end of cooking time you have set. Selected operation mode is activated when the startup time of cooking has come and the oven is heated up to the set temperature. It maintains this temperature until the end of cooking time. The oven lamp is lit during the cooking process.



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

9. After the cooking process is completed, **"End"** appears on the display and the alarm sounds.
10. Press Menu (6) or On/Off (1) button to silence the alarm.
 » Alarm is silenced, oven is switched off automatically and the current time is displayed. Oven lamp turns off.



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

Setting the booster (Quick Pre-heating)

Use Booster (Rapid Pre-heating) function to make the oven reach the desired temperature faster.



Booster can be set only when the oven is operating. Booster cannot be selected in defrosting and cleaning positions. Booster settings will be cancelled in case of power outage.

1. Press Menu button (6) with short intervals until Booster (Quick pre-heating) symbol (7) is activated.
 » **"OFF"** will appear on the display.
2. Twist the Menu knob (6) to **"+"** slightly to activate the Booster function.
 » Once the Booster is activated, **'On'** will appear on the display and the Booster symbol will remain lit.
 » Booster symbol disappears as soon as the oven reaches the desired temperature and oven resumes operating in the function it was in before the Booster function.

3. To deactivate the Booster function, press Menu button (6) with short intervals until Booster symbol (7) is activated.

» **"On"** will appear on the display.

4. Twist the Menu knob (6) to **"-"** slightly to deactivate the Booster function.

» **"OFF"** will appear on the display.

Using the oven clock

Using the keylock

Activating the keylock

You can prevent oven from being used by activating the Keylock function.



Keylock can be used either when the oven is operating or not. Oven can be switched off by keeping the On/Off button (1) pressed for 2 seconds even when the keylock is activated while the oven is operating.

1. Press Keylock menu key (6) with short intervals until the Keylock symbol (4) is activated.
 » **"OFF"** will appear on the display.
2. Turn the knob (6) to **"+"** slightly to activate the keylock.
 » Once the keylock is activated, **"On"** appears on the display and the Keylock symbol remains lit.

Deactivate the keylock

1. Press the key (6) to activate the Keylock symbol (4).
 » **"On"** will appear on the display.
2. Turn the knob (6) to **"-"** slightly to deactivate the keylock.
 » Once the keylock is deactivated, **"OFF"** appears on the display and Keylock symbol (4) disappears.

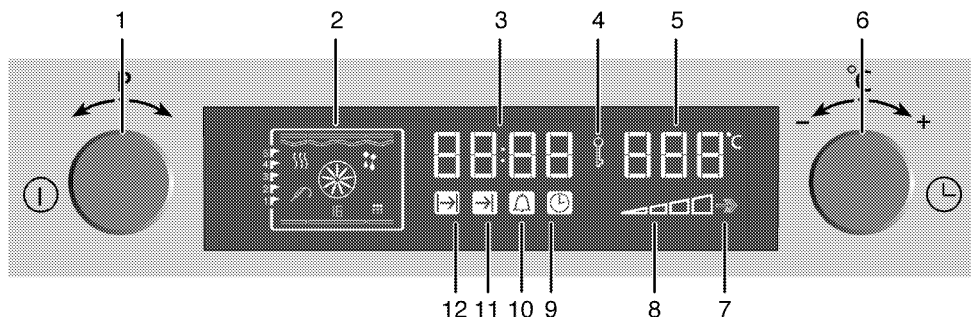


Oven keys are not functional when the Keylock function is activated. Keylock settings will not be cancelled in case of power outage.

Using the clock as an alarm

You can use the clock of the product for any warning or reminder apart from the cooking programme.

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. Alarm clock will give a signal once the time you set is over.



- 1 On/Off program selection knob*
- 2 Function display
- 3 Current time indicator field
- 4 Keylock symbol
- 5 Temperature indicator field
- 6 Menu knob
- 7 Booster symbol (rapid pre-heating)
- 8 Oven Inner Temperature symbol
- 9 Clock symbol
- 10 Alarm symbol
- 11 End of Cooking Time symbol
- 12 Cooking Time symbol

* This knob has two functions. The name connected with its function on basis of the subject shall be used in the user manual.

Using the clock as an alarm



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. Alarm clock will give a signal once the time you set is over.



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

To set the alarm

1. Press Menu button (6) with short intervals until Alarm symbol (10) is activated.
2. Twist the Menu knob (6) to „+“ or „-“ slightly to set the alarm time.
» Alarm symbol remains lit after setting the alarm time.
3. After the alarm time is finished, Alarm symbol will start flashing and an alarm signal is heard.
4. Press any key to stop the alarm.

If you want to cancel the alarm:

1. Press Menu button (6) with short intervals until Alarm symbol (10) is activated.
2. Twist Menu knob (6) to „-“ slightly until "00:00" appears on the display.



Maximum alarm time can be 23 hours and 59 minutes.

Cooking times table



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



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

| Dish | Cooking level number | | Rack position | Temperature (°C) | Cooking time (approx. in min.) |
|----------------------------|----------------------|--|---------------|-----------------------------------|--------------------------------|
| Cakes in tray* | One level | | 4 | 175 | 30 ... 35 |
| Cakes in mould* | One level | | 2 | 180 | 40 ... 50 |
| Cakes in cooking paper* | One level | | 3 | 175 | 25 ... 30 |
| | 2 levels | | 1 - 5 | 175 | 30 ... 40 |
| | 3 levels | | 1 - 3 - 5 | 180 | 45 ... 55 |
| Sponge cake* | One level | | 3 | 200 | 5 ... 10 |
| | 2 levels | | 1 - 5 | 175 | 18 ... 25 |
| Cookies* | One level | | 3 | 175 | 20 ... 25 |
| | 2 levels | | 1 - 5 | 175 | 25 ... 30 |
| | 3 levels | | 1 - 3 - 5 | 175 | 30 ... 40 |
| Dough pastry* | One level | | 2 | 200 | 30 ... 40 |
| | 2 levels | | 1 - 5 | 200 | 45 ... 55 |
| | 3 levels | | 1 - 3 - 5 | 200 | 55 ... 65 |
| Rich pastry* | One level | | 2 | 200 | 25 ... 35 |
| | 2 levels | | 1 - 5 | 200 | 30 ... 40 |
| | 3 levels | | 1 - 3 - 5 | 190 | 40 ... 50 |
| Leaven* | One level | | 2 | 200 | 35 ... 45 |
| | 2 levels | | 1 - 3 | 200 | 35 ... 45 |
| Lasagna* | One level | | 2 - 3 | 200 | 30 ... 40 |
| Pizza* | One level | | 2 | 200 ... 220 | 15 ... 20 |
| | One level | | 3 | 200 | 10 ... 15 |
| Beef steak (whole) / Roast | One level | | 3 | 25 min. 250/max, then 180 ... 190 | 100 ... 120 |
| Leg of Lamb (casserole) | One level | | 3 | 25 min. 250/max, then 190 | 70 ... 90 |
| Roasted chicken | One level | | 2 | 15 min. 250/max, then 180 ... 190 | 65 ... 70 |
| | One level | | 2 | 15 min. 250/max, then 180 ... 190 | 55 ... 65 |
| Turkey (5.5 kg) | One level | | 2 | 25 min. 250/max, then 180 ... 190 | 150 ... 210 |
| | One level | | 2 | 25 min. 250/max, then 180 ... 190 | 150 ... 210 |
| Fish | One level | | 3 | 200 | 20 ... 30 |
| | One level | | 3 | 200 | 20 ... 30 |

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

* It is suggested to perform preheating for all foods.

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

Slow cooking times table



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



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

| Dish | Cooking level number | | Rack position | Temperature (°C) | Cooking time (approx. in min.) |
|------------------------|----------------------|--|---------------|------------------|--------------------------------|
| Meat-Casserole | One level | | 3 | 160 | 100 ... 120 |
| Chicken-Casserole | One level | | 3 | 160 | 70 ... 100 |
| Haricot Bean | One level | | 3 | 160 | 130 ... 150 |
| Eggplant-Casserole | One level | | 3 | 160 | 130 ... 150 |
| Steak – Whole | One level | | 3 | 160 | 110 ... 130 |
| Steak – Sliced | One level | | 3 | 160 | 100 ... 120 |
| Cakes in cooking paper | One level | | 3 | 185 | 35 ... 40 |
| Cookie | One level | | 3 | 185 | 30 ... 35 |
| Dough pastry | One level | | 3 | 200 | 40 ... 45 |
| Rich pastry | One level | | 3 | 200 | 40 ... 45 |

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

Tips for baking cake

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



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

Tips for cooking vegetables

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

How to operate the grill



WARNING

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

Switching on the grill

1. Press On/Off key (1) for about 2 second to switch on the oven.
2. Twist the On/Off knob (1) slightly to right or left to set the grill function.
3. Twist the Menu knob (6) to "+" or "-" slightly to set the desired temperature.

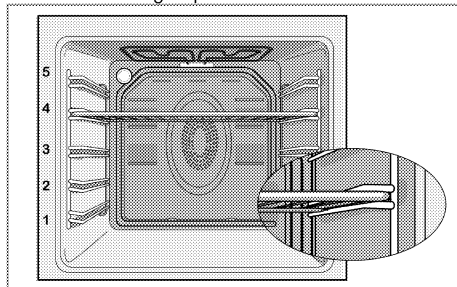
Switching off the grill

1. Press On/Off key (1) for about 2 second to switch off the oven.

Rack positions

Grill performance will decrease if the wire grill stands against rear part of the oven. Slide your wire grill to the front section of the rack and

settle it with the help of the door in order to obtain the best grill performance.



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.

Cooking times table for grilling

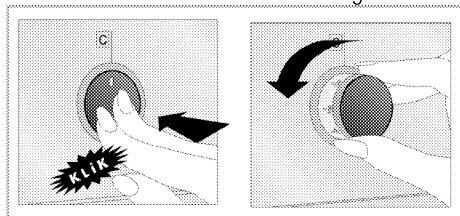
Grilling with electric grill

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

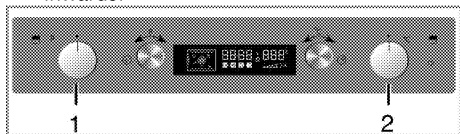
How to operate the top oven

Your oven is equipped with pop-out knobs that protrude when you press them.

1. Press inwards to protrude the knob and then turn it to make the desired setting.



2. When the cooking process is finished, turn the knob to off (upper) position and press it inwards.



- 1 Top oven function knob
- 2 Top oven thermostat knob

Operating modes of the electric oven are selected with Function knob. Temperature setting is made with Thermostat knob.

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

Select temperature and operating mode

1. Set the Thermostat knob to the desired temperature.
 2. Set the Function knob to the desired operating mode.
- » 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 and thermostat knob to Off (upper) position.

Operating modes

All functions for both top and main oven are listed. The order of operating modes shown here might deviate from the arrangement on your appliance.

Top and bottom heat



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

Bottom heat



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

Grill-small



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

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

Surface grill



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

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

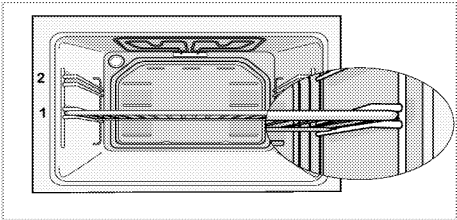
Cooking times table

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.



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

Baking and roasting

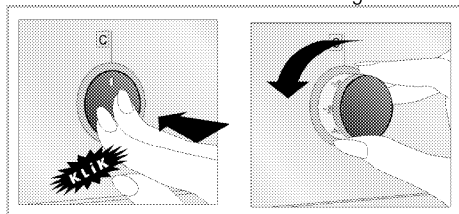
i 1st rack of the oven is the **bottom** rack.

| Food | Cooking level number | Position | Rack position | Temperature (°C) | Cooking time (min.) (approx.) |
|--------------------------|----------------------|----------|---------------|-------------------------------|-------------------------------|
| Cake in tray | One level | | 1 | 175 | 25 ... 35 |
| Cakes in paper | One level | | 1 | 175 | 25 ... 30 |
| Sponge cake | One level | | 1 | 200 | 5 ... 10 |
| Cookies | One level | | 1 | 175 | 25 ... 30 |
| Dough pastry | One level | | 1 | 200 | 35 ... 40 |
| Filled savory pastry | One level | | 1 | 180 | 25 ... 35 |
| Beefsteak (whole)/ Roast | One level | | 1 | 25 min. 250 after 180 ... 190 | 100 ... 120 |
| Roast chicken (Sliced) | One level | | 1 | 15 min. 250 after 190 | 55 ... 65 |
| Fish | One level | | 1 | 200 | 20 ... 30 |

How to operate the top grill

Your oven is equipped with pop-out knobs that protrude when you press them.

1. Press inwards to protrude the knob and then turn it to make the desired setting.



2. When the cooking process is finished, turn the knob to off (upper) position and press it inwards.

Switching on the grill

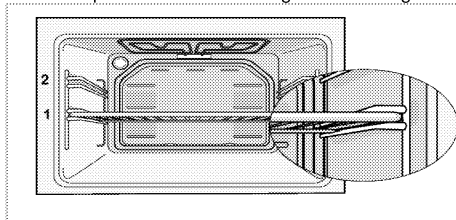


- 1 Top oven function knob
 - 2 Top oven thermostat knob
1. Set the Function knob to Grill symbol.
 2. Set the temperature to maximum level.
 3. If required, perform a preheating of about 5 minutes.
- » Thermostat (temperature) light turns on.

Switching off the grill

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

- 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.

Top oven cooking times table for grilling

Grilling with electric grill



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

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

[#] depending on thickness

6 Maintenance and care

General information

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



DANGER:

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



DANGER:

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

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



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 control panel

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



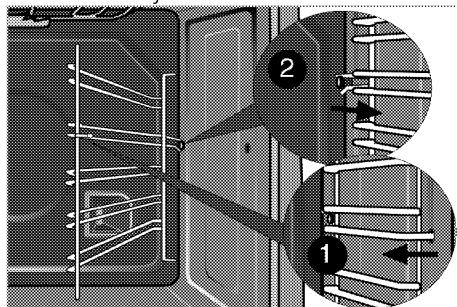
Do not remove the control buttons/knobs to clean the control panel.

Control panel may get damaged!

Cleaning the oven

To clean the side wall

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

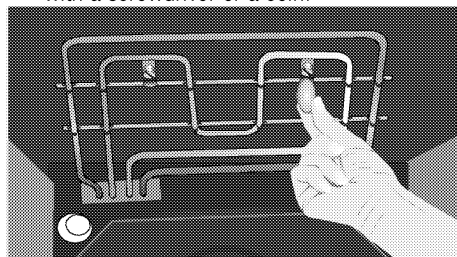
Side walls or just back wall of oven interior may be covered with catalytic enamel.

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

Clean oven ceiling

The grill element can be folded out for cleaning the oven ceiling.

1. Loosening locking screws at the grill element with a screwdriver or a coin.





The grill element folds down. It remains anchored at the oven ceiling.

2. Clean oven ceiling with a damp cloth.



3. Fold the grill element up again and tighten the locking screws with a screwdriver or a coin.

Clean oven door

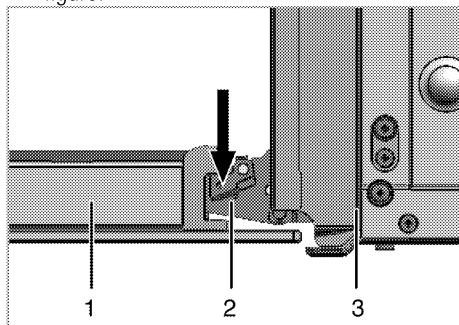
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.



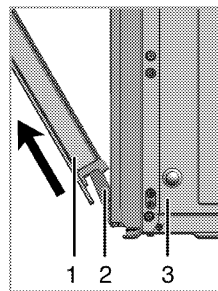
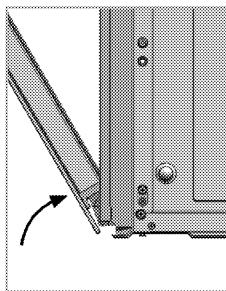
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removing the oven door

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



- 1 Front door
- 2 Hinge
- 3 Oven



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

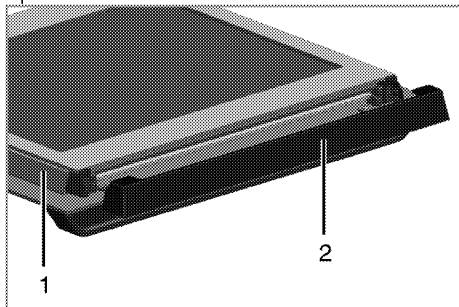


Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the door inner glass

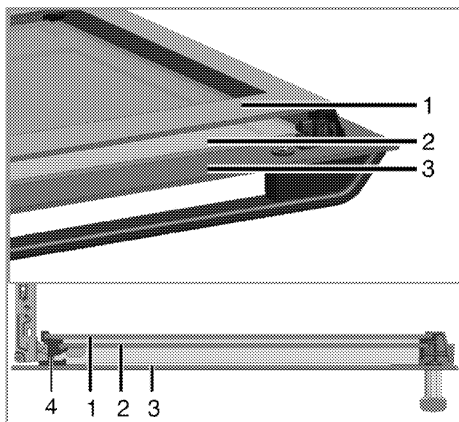
The entire inner glass panel of the oven door can be removed for cleaning.

Open the oven door.



- 1 Frame
- 2 Plastic part

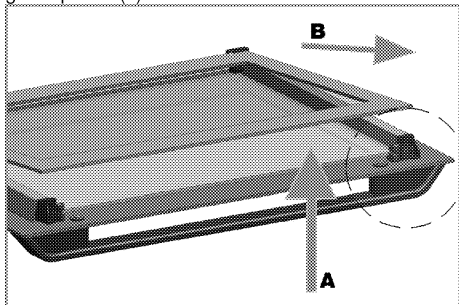
Pull towards yourself and remove the plastic part installed to upper section of the front door.



- 1 Innermost glass panel
- 2 Inner glass panel
- 3 Outer glass panel
- 4 Plastic glass panel slot-Lower

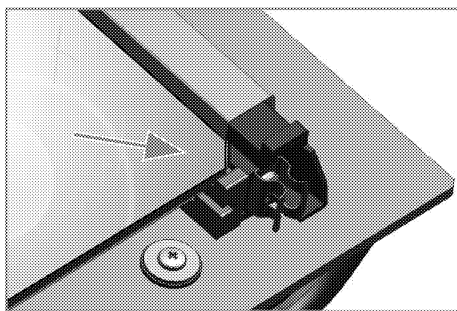
As illustrated in figure, raise the innermost glass panel (1) slightly in direction **A** and pull it out in direction **B**.

Repeat the same procedure to remove the inner glass panel (2).



The first step to regroup the door is reinstalling inner glass panel (2).

As illustrated in figure, place the chamfered corner of the glass panel so that it will rest in the chamfered corner of the plastic slot.



Inner glass panel (2) must be installed into the plastic slot close the innermost glass panel (1). When installing the innermost glass panel (1), make sure that the printed side of the panel faces towards the inner glass panel.

It is important to seat lower corner of inner glass panel into the lower plastic slot.

Push the plastic part towards the frame until you hear a "click".

Replacing the oven lamp



DANGER:

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



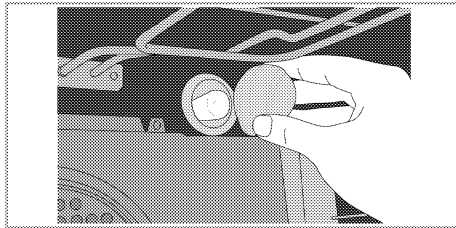
The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 10* for details. Oven lamps can be obtained from Authorised Service Agents.



Position of lamp might vary from the figure.

If your oven is equipped with a round lamp:

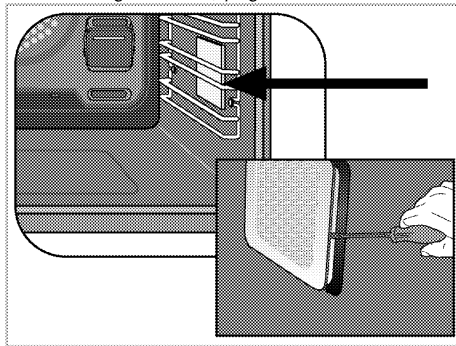
1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



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

If your oven is equipped with a square lamp:

1. Disconnect the product from mains.
2. Remove the wire racks as described. See *Cleaning the oven, page 30.*



3. Remove the protective glass cover with a screwdriver.
4. Unscrew oven lamp and replace it with new one.
5. Install the glass cover and then the wire racks.

7 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.*
- Buttons/knobs/keys on the control panel do not function. >>> *Keylock may be enabled. Please disable it. (See. Using the keylock, page 22)*

Oven light does not work.

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

Oven does not heat.

- Function and/or Temperature are not set. >>> *Set the function and the temperature with the Function and/or Temperature knob/key.*
- In models equipped with a timer, the timer is not adjusted. >>> *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.*

(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 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.

8 How to obtain to service

Please keep your purchase receipt or other proof of purchase in a safe place; you will need to have it should the product require attention under guarantee.

You should also complete the details below; it will help us assist you when requesting service. (The model number is printed on the Instruction Booklet and the serial number is printed on the Rating Label affixed to the appliance)

Model No:

Serial No:

Retailer:

Date of purchase:

For service under guarantee simply telephone the appropriate number below

UK Mainland & Northern Ireland

| | |
|--------------------------------|--------------|
| Fridges & Freezers | 0845 6046859 |
| Electric Cookers | 0845 6046859 |
| Gas & Dual Fuel Cookers | 0845 6046859 |
| Washing Machines & Dishwashers | 0845 6046859 |

Republic of Ireland

| | |
|--------------------------------|-------------|
| All Refrigeration, All Cookers | 01 862 3411 |
| Washing Machines & Dishwashers | |

Before requesting service please check the trouble-shooting guide in the Operating Instructions as a charge may be levied where no fault is found even though your product may still be under guarantee.

Should you experience any difficulty in obtaining service please contact the Blomberg Customer Help-Line.

Tel: 0845 604 6859

9 Guarantee details

Your new **BLOMBERG** product is guaranteed against the cost of breakdown repairs for three years from the date of the original purchase.

What is covered?

- Repairs necessary as a result of faulty materials, defective components or manufacturing defect.
- The cost of functional replacement parts, but excluding consumable items.
- The labour costs of a BLOMBERG approved repairer to carry out the repair.

What is not covered?

- Transit, delivery or accidental damage or misuse and abuse.
- Cabinet or appearance parts, including knobs, flaps, handles or container lids.
- Accessories or consumable items including but not limited to, ice trays, scrapers, cutlery baskets, filters and light bulbs.
- Repairs required as a result of unauthorised repair or inexperienced installation that fails to meet the requirements contained in the user instruction book.
- Repairs to products used on commercial or non-residential household premises.
- Loss of frozen food in freezers or fridge/freezers. (Food loss insurance is often included within

your household contents insurance policy, or may be available separately from your retailer).

Important notes.

- Your BLOMBERG product is designed and built for domestic household use only.
 - The guarantee will be void if the product is installed or used in commercial or non-residential domestic household premises.
 - The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instructions Booklet provided.
 - Professional installation by a qualified Electrical Domestic Appliance Installer is recommended for all Washing Machines, Dishwashers and Electric Cookers
 - Gas Cookers must only be installed by a Gas Safe (or BORD GAIS) registered Gas Installer.
 - The guarantee is given only within the boundaries of the United Kingdom and the Republic of Ireland.
 - The guarantee is applicable only to new products and is not transferable if the product is resold.
 - BLOMBERG disclaims any liability for incidental or consequential damages.
- The guarantee does not in anyway diminish your statutory or legal rights.

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