

COOK69DFK

Double Oven

User Manual


In order to obtain the best performance from your product we advise that you read through this user manual carefully. Please keep these instructions for future use and pass them on to any future users of the product.

The User Manual will help you use the product in a fast and safe way.

- Read the User Manual before installing and operating the product.
- You must strictly observe the safety instructions.
- Keep this User Manual within easy reach for future reference.
- Also read other documents supplied with the product.
Remember that this User Manual may also be applicable for several other models.
Differences between models are explicitly identified in the manual.


Explanation of symbols

Throughout this User Manual the following symbols are used:

 Important information or useful hints about usage.

 Warning for hazardous situations with regard to life and property.

 Warning for electric shock.

 Warning for risk of fire.

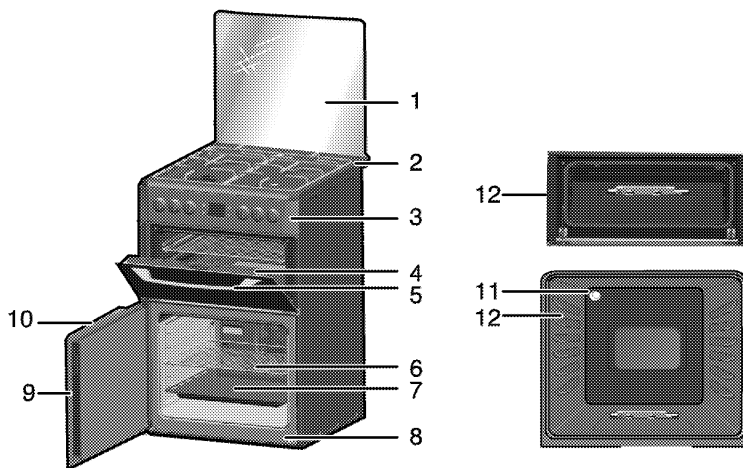
 Warning for hot surfaces.

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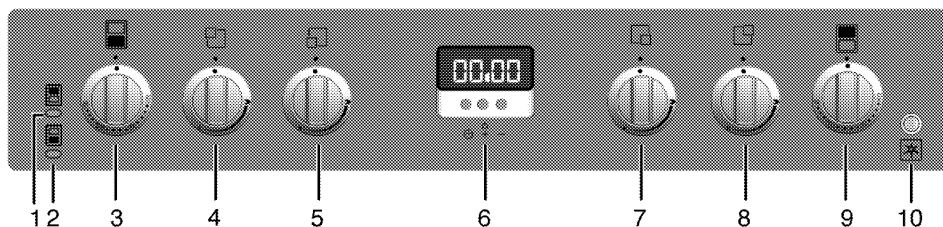
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1 General information

Overview



- | | | | |
|---|---------------------|----|-----------------|
| 1 | Top lid | 7 | Tray |
| 2 | Burners' plate | 8 | Rating plate |
| 3 | Control panel | 9 | Main oven door |
| 4 | Top oven/Grill door | 10 | Handle |
| 5 | Handle | 11 | Lamp |
| 6 | Wire shelf | 12 | Shelf positions |



- | | | | |
|---|---|----|--|
| 1 | Thermostat lamp for top oven | 7 | Single-circuit cooking plate Front right |
| 2 | Thermostat lamp for main oven | 8 | Single-circuit cooking plate Rear right |
| 3 | Main oven function knob | 9 | Top oven/grill function knob |
| 4 | Single-circuit cooking plate Rear left | 10 | Ignition button |
| 5 | Single-circuit cooking plate Front left | | |
| 6 | Digital timer | | |

Technical specifications


GENERAL	
Outer dimensions (height/width/depth)	900 mm/600 mm/600 mm
Voltage/frequency	220-240 V ~ 50 Hz
Total electric consumption	4,2 kW
Fuse protection	min. 16 A
Cable type / cross section	H05VV-FG 3 x 2,5 mm ² or equivalent
Cable length	max. 2 m
Gas device category	II _{2H3+}
Gas type/pressure	NG G 20/20 mbar
Total gas consumption	7,9 kW
Conversion to gas type/pressure ^s – optional	LPG G 30/28-30 mbar Propane 31/37 mbar
HOB	
Burners	
Rear left	Normal burner
Power	2000 W
Front left	Rapid burner
Power	2900 W
Front right	Auxiliary burner
Power	1000 W
Rear right	Normal burner
Power	2000 W
OVEN/GRILL	
Top oven	Conventional oven
Energy efficiency class [#]	A
Inner lamp	15-25 W
Grill power consumption	2.2 kW
Main oven	Fan oven
Energy efficiency class [#]	A


** See *Installation*, page 10.

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 10.

 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.

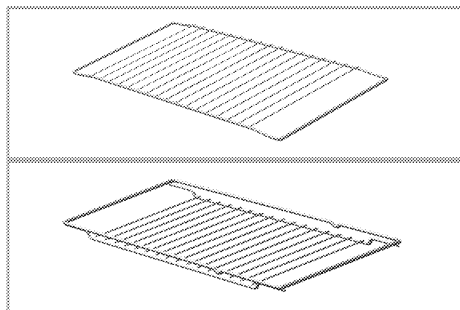
- i** Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

Accessories supplied with the unit

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

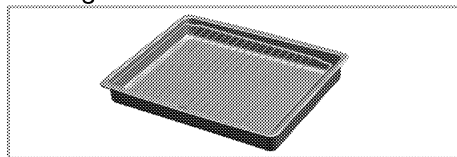
Wire shelf

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



Small wire shelf and fat pan with handle

Can be used for both grilling and fat collection. The fat pan is placed onto the large wire shelf.



Injector table

Position hob zone	2000 W	2900 W	1000 W	2000 W
Gas type / Gas pressure	Rear left	Front left	Front right	Rear right
G 20/20 mbar	103	115	72	103
G 30/28-30 mbar/ G 31/ 37 mbar	72	87	50	72

call CUSTOMER SERVICES HELPLINE. 0845 600 4911 to order LPG injector kit.

2 Safety instructions

General safety

- This product is not intended to be used by persons with physical, sensory or mental disorders or unlearned or inexperienced people (including children) unless they are attended by a person who will be responsible for their safety or who will instruct them accordingly for use of the product.
Children must be supervised to prevent them from tampering with the product.
- Connect the product to 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.
- Do not operate the product if the power cable or plug is damaged. Call Authorised Service Agent.
- Do not operate the product if it is defective or has any visible damage.
- Do not carry out any repairs or modifications on the product. However, you may remedy some troubles that do not require any repairs or modifications. See *Troubleshooting, page 32*.
- Never wash down the product with water! There is the risk of electric shock!
- Never use the product when your judgement or coordination is impaired by the use of alcohol and/or drugs.
- Product must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.
- Installation and repair procedures must always be performed by Authorised Service Agents. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place any flammable materials close to the product as the sides become hot during use.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Keep all ventilation slots clear of obstructions.
- Product may be hot when it is in use. Never touch the hot burners,

inner sections of the oven, heaters and etc.

- Always use heat resistant oven gloves when putting and removing dishes into/from the hot oven.
- Do not use the product with front door glass removed or cracked.
- Rear surface of the oven gets hot when it is in use. Make sure that the gas/electrical connection do 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 the hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Make sure that the function control knobs are switched off after every use.
- Vapour pressure that build up due to the moisture on the hob surface or at the bottom of the pot can cause the pot to move. Therefore, make sure that the oven surface and bottom of the pots are always dry.



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

Safety when working with electricity

- Any work on electric equipment and systems may only be carried out by authorized qualified persons.
- In case of any damage, switch off the appliance and disconnect it

from the mains supply by removing the fuse or switching off the circuit breaker.

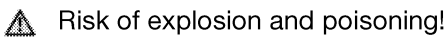
- Ensure that the fuse rating is correct.

Safety when working with gas

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- "Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible."
- "This appliance is not connected to a combustion products or evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation;" *See Before installation, page 10*
- "The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present."
- Gas appliances and systems must be regularly checked for proper functioning. Please arrange for annual maintenance.

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

What to do when you smell gas



Risk of explosion and poisoning! Put out all naked flames and do not smoke, strike matches or do anything that could cause ignition.

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

1. Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
2. Open doors and windows.
3. Check all tubes and connections for tightness. If you still smell gas leave the property.
4. Warn the neighbours.
5. Call the fire-brigade. Use a telephone outside the house. Call the Gas Emergency Services immediately on 0800 111 999

5.1 If you have door or gates that are secured by an electric lock, or entry phone, please open these manually.

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

Intended use

This product is designed for domestic use. Commercial use is not admissible. This product should not be used for warming the plates under the grill, drying towels, dish cloths 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

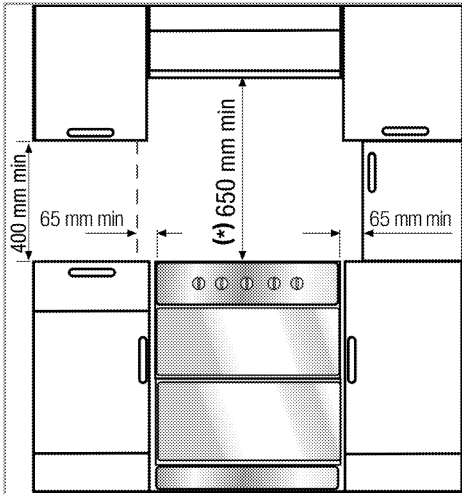
- Accessible parts of the appliance will become hot whilst the appliance is in use and until the appliance has cooled, children should be kept away.
- "**CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away."
- Do not store any items above the appliance that children may reach.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- When the door is open, do **not** load any heavy object on it and do **not** allow children to sit on it. It may overturn or door hinges may get damaged.

3 Installation

Before installation

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

The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.




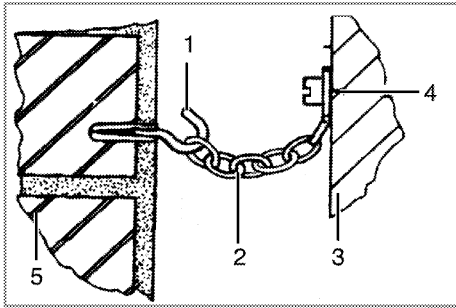
A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- It can be used with cabinets on either side but in order to have a minimum distance of 400 mm above hotplate level allow a side clearance of 65 mm 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 650 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 (Min 65cm).
- 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.
- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

-  The appliance must be secured against overbalancing by using the supplied safety chain on your oven. Fasten hook (1) to the kitchen wall (5) and connect safety chain (2) to the hook.



- 1 Hook (is not supplied)
- 2 Safety chain (supplied and mounted to oven)
- 3 Rear of cooker
- 4 Firmly fix chain to cooker rear
- 5 Kitchen wall

Room ventilation

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

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

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

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

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

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

Installation and connection

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


- Appliance to be installed in accordance with the local authority requirements for gas, electricity and any other authority having jurisdiction.
- Carry the appliance with at least two persons.

i **Material damage!**
The door and/or handle must not be used for lifting or moving the appliance.

- The appliance must be placed directly on the floor. It must not be placed onto a base or a pedestal.


Connection to the gas supply

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

-  Risk of explosion!
Before starting any work on the gas installation, please shut off the gas supply.
- "The adjustment conditions for this appliance are stated on the label (or data plate)."
 - In the UK, Gas Safe registered installers (Including the Regions of British Gas) undertake to work to safe and satisfactory standards.

Regulations

The cooker must be installed in accordance with the Gas Safety (Installation and Use) Regulations and the relevant Building Regulations in force.

-  Your appliance is adjusted for Natural gas.

The cooker is designed for UK installation using a flexible connection with tubing in accordance with the regulations in force. Length of 900mm is recommend.


Make sure that the natural gas valve is readily accessible.


Service Representative will remove the plug during connection and connect your appliance by means of a straight connection device (coupling).

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.

-  Risk of electric shock, short circuit or fire by unprofessional installation!
The appliance may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after correct installation.

-  Risk of electric shock, short circuit or fire by damage of the mains lead!
The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance.
If the mains lead is damaged, it must be replaced by a qualified electrician.


The mains supply data must correspond to the data specified on the 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.

-  Risk of electric shock!
Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

Connecting the power cable

1. A mains cable is not supplied with the product. The mains cable must be connected by an authorised person and be of the type mentioned in the *Technical specifications, page 5*

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 5* 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.

 Additional protection by a residual current circuit breaker is recommended.

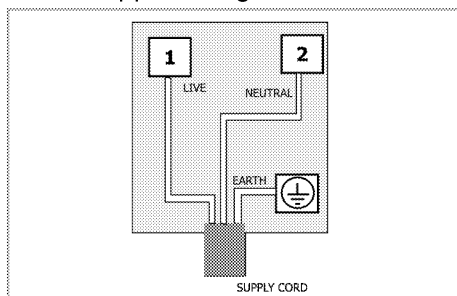
2. The cable must have conductors of sufficiently high cross sectional area to prevent overheating and deterioration.

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.

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

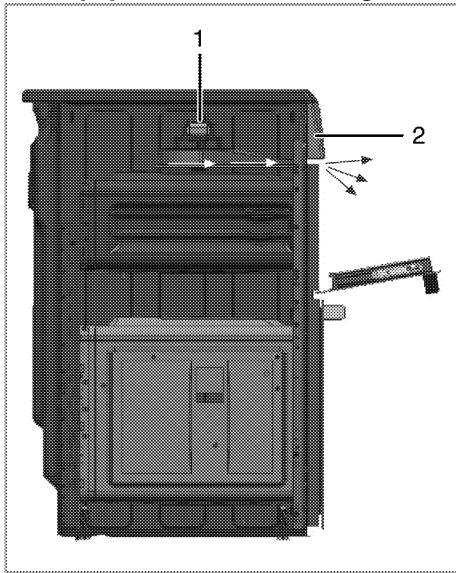
- Push the product towards the kitchen wall.

Adjusting the legs of oven

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

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

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.

Final check

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

Gas conversion

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

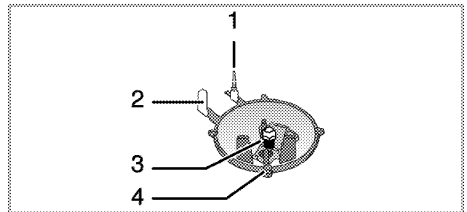
In order to change your appliance's gas type, change all injectors and make flame adjustment for all valves at reduced flow rate position.

- Gas conversion must only be carried out by a Gas Safe registered installer or service agent.

Exchange injector for the burners

1. Take off burner cap and burner body.
2. Unscrew injectors.
3. Fit new injectors.
4. Check all connections for secure fitting and tightness.

i New injectors have their position marked on their packing or injector table on *Injector table, page Error!* **Bookmark not defined.** can be referred to.



- 1 Flame failure device
- 2 Sparking plug
- 3 Injector
- 4 Burner

i Unless there is an abnormal condition, do not attempt to remove the gas burner taps. You must call an Authorised service agent if it is necessary to change the taps.

Reduced gas flow rate setting for hob taps

1. Ignite the burner that is to be adjusted and turn the knob to the reduced position.

2. Remove the knob from the gas tap.
3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw.

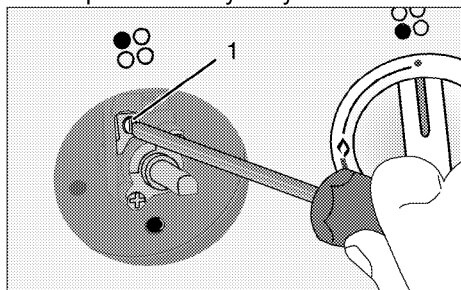
For LPG (Butane - Propane) turn the screw clockwise.

For the natural gas, you should turn the screw **counter-clockwise** once.

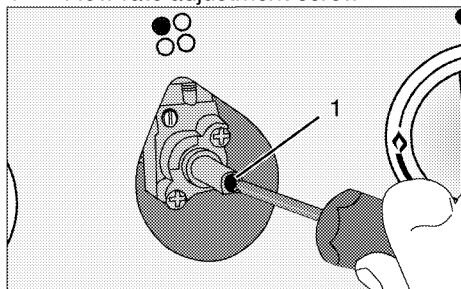
» The normal length of a straight flame in the reduced position should be 6-7 mm.

4. If the flame is higher than the desired position, turn the screw clockwise. If it is smaller turn anticlockwise.
5. For the last control, bring the burner both to high-flame and reduced positions and check whether the flame is on or off.

Depending on the type of gas tap used in your appliance the adjustment screw position may vary.



1 Flow rate adjustment screw



1 Flow rate adjustment screw

Disposal

Disposing of packaging material

Packaging materials are dangerous to children. Keep packaging materials in a safe place out of reach of children.

Packaging materials of the product are manufactured from recyclable materials. Dispose of them properly and sort in accordance with recycled waste instructions. Do not dispose of them with normal domestic waste.

Disposing of the old product





Dispose of the old product in an environmentally friendly manner.

This equipment bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this equipment must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment. For further information, please contact local or regional authorities.

Electronic equipments not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances. Refer to your local dealer or solid waste collection centre in your area to learn how to dispose of your product. Before disposing of the product, cut off the power cable plug and make the door lock (if any) unusable to avoid dangerous conditions to children.

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 other items on the top of the appliance. The appliance must be transported upright.
 -  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 grill.
- 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.
- For long cookings, turn off the cooking zone 5 or 10 minutes before the end of cooking time. You can obtain energy savings up to 20% by using the residual heat.


First cleaning of the appliance

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

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

Initial heating

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

-  Smell and smoke may emit during first heating. Ensure that the room is well ventilated.
- Any production residues or conservation layers must be burnt off before the first use. Heat up the appliance for about 30 minutes and then switch it off.

Electric oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest grill power; See *How to use the electric oven, page 21*.
4. Operate the oven about 30 minutes.
5. Turn off your oven; See *How to use the electric oven, page 21*

5 How to use the hob

General information on cooking

⚠ Risk of fire by overheated oil!
When you heat oil, do not leave it unattended.

Never try to extinguish the fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

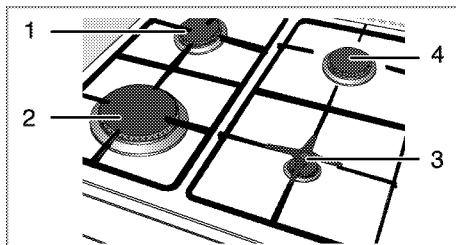
- Ensure handles of pans cannot accidentally be caught or knocked and do not get hot from adjacent heating zones. Avoid pans that are unstable and easily tipped. Pans that are too heavy to move easily when filled can also be a hazard. Only use flat bottomed pots or pans.
- Use pans which have sufficient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

Cooking with gas

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

the pan onto the pan support in a central position.

How to use hobs



List of advised diameter of pots to be used on related burners.

- 1 Normal burner 18-20 cm
- 2 Rapid burner 22-24 cm
- 3 Auxiliary burner 12-18 cm
- 4 Normal burner 18-20 cm

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

- i** Cover of the product is connected to a gas shut off installation. When the cover is closed, the gas supply to the burner is shut off.

Ignite the gas burners



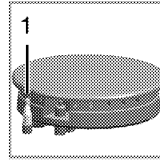
The gas burners are ignited by means of the ignition button.

1. Keep hob control knob pressed.
2. Turn anticlockwise to the large flame symbol.
3. Press ignition button and release it again. Repeat the process until the emanating gas is lit.
4. Adjust to the desired cooking power.

Switch off the gas burners

Turn burner control knob to off position (top).

Flame failure device



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

1 . Flame failure device

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




Risk of deflagration incase of unburned gas!

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

Wait for one minute and then repeat the ignition process.

6 How to operate the oven

General information on baking, roasting and grilling

-  Risk of scalding by hot steam!
Take care when opening the oven door as steam may escape.

Tips for baking

- 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 in to the oven.
- Use good quality baking tins such as non stick or aluminium. Line tins with grease proof or baking paper to prevent sticking, if required.
- Do not fill cake tins more than half full.
- If baking one tray of food or cake, place centrally on the shelf and centrally within the oven.
- Do not open the oven door too much during cooking.
- To check if a cake is cooked, insert a skewer or cocktail stick into the centre of the cake. 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 checking process.

Tips for roasting

- Preheat oven first.
- If possible take meat or poultry out of the 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 the dish in the centre of the oven.
- Turn meat over halfway through cooking.
- If the roasted meat is covered with aluminium foil it will help to keep the oven clean, always uncover the meat for the last half an hour of cooking to allow browning.
- Remove meat from the 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.

Tips for grilling

Grilling is a quick and healthy way of cooking meat, fish, vegetables and poultry. Flat pieces are particularly suitable for grilling.

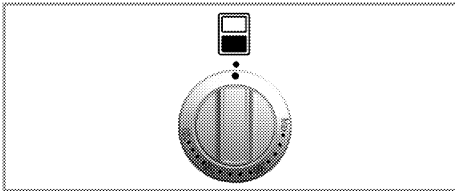
- Preheat grill first.
- To keep the grill pan clean, line with a silicone baking liner. Do not line with aluminium foil.
- Most foods benefit with being brushed with oil before cooking.
- To enhance the flavour and moistness of meat, fish or poultry, marinate first.

- If using wooden kebab sticks, soak in water first to prevent them catching fire.
- Turn food halfway through cooking to ensure it is evenly browned.

How to use the electric oven

As your appliance has two ovens please ensure that the appropriate function and thermostat control are selected for the oven you wish to use.

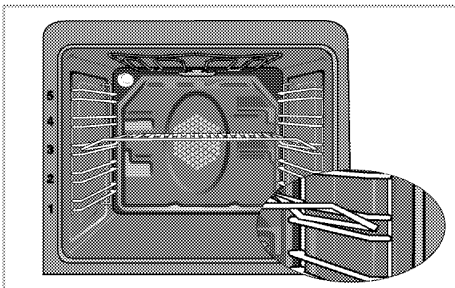
Select temperature and operating mode



1. Set the function knob to the desired temperature.
 - » The oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

Switch off electric oven

Turn function knob to off position (top).

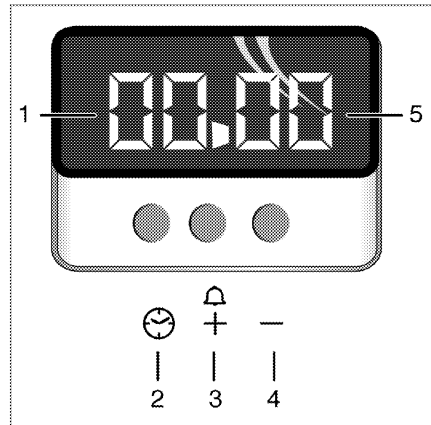


Shelf positions (model dependant)

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

How to operate the clock / minute minder

i Digital timer is used as a minute minder. It does not affect oven functions.



- 1 Hour digits
- 2 Timer symbol key
- 3 Plus key and alarm key
- 4 Minus key
- 5 Minute digits

i The maximum cooking time can be 10 hours.

To set the time of day

The clock display uses the 24 hour system, ie 8:30pm = 20:30.

1. Check that the electricity supply is switched on.
2. When switched on the display will show 0.00 flashing.
3. Press key 2 and then press either 3 or key 4 to set the correct time of day.

By pressing key 3 or key 4 timer will adjust the minute digits. After you correct the time of the day, wait for 10 seconds and the timer will set.

i If the electricity supply has been off, set the time once more.

4. Once the timer sets the time of the day; press key 2 and key 4 in sequence of a adjust the time of day by hour digit. It will allow you to select the hour digit and use key 2 and key 4 choose the desired time.
5. In order to adjust time if day in minute digit press key 2 and key 3 in sequence. It will allow you to select the minute digit.

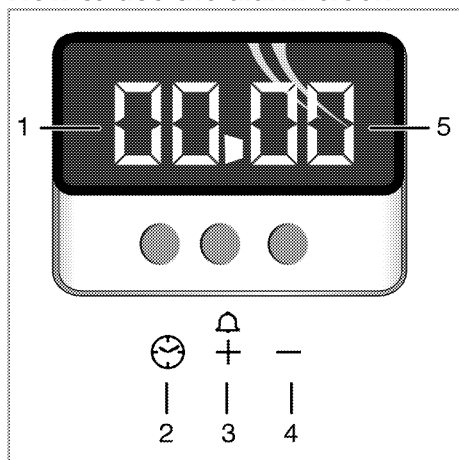
After you choose the time of the day, wait for 10 seconds that the timer will set.

Change signal sound (Bleper sound)

When the timer is showing the time of day press key 4.

1. Bleper will start to sound.
2. By consecutive pressing of key 4 the type of bleper sound will change.
3. Choose the desired type; after you choose the type of bleping timer will set the type of the sound.

How to use the alarm clock



- 1 Minute digits
- 2 Timer symbol key

- 3 Plus key and alarm key
- 4 Minus key
- 5 Second digits
1. Press key 3 until the required time is set. A bell symbol will light up.

During setting the time adjusts in 10 second intervals up to a maximum of 99 minutes 50 seconds. It can also be adjusted by pressing adjusted by pressing key 4.

2. At the end of the set time, a bleping sound will be heard and the bell symbol will disappear. The bleper can be cancelled by pressing key 3. If necessary the minute minder can be cancelled before the bleper sounds by pressing key 4 until 0.00 appears.

i Timer starts counting down if any buttons are not pressed in 10 seconds.

Cooking guide for main fan oven

- 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.
- Do not cook on the base of the oven.
- Shelf level 1 is the bottom of oven.
- Stand dishes on a baking sheet to prevent spillages onto oven base and help keep oven clean.
- Preheat oven first.

Food	Shelf level	Rack position	Temperature (°C)	Cooking time (min.) (approx.)
Fruit pies	One level	3	175	25 ... 30
Pizza	One level	3	190	12-25 mins depending on thickness
Small cakes	One level	3	160	25 ... 30
	2 levels	1 - 5	175	25 ... 30
Victoria sandwich	One level	3	160	25 ... 30
Biscuits	One level	3	160	20 ... 25
	2 levels	1 - 5	175	25 ... 30
Rich fruit cake (20-22cm)	One level	3	140	3-4 hours, if required cover with baking parchment
Bread	One level	3	190	20 ... 30
Roast beef; Sirloin, topside, topump, rib	One level	3	220 then 180	20-30 mins, then Rare 15mins per 450g/lb + 15 mins Medium 20mins per 450g/lb + 20mins Well done 25mins per 450g/lb + 25mins
Roast Lamb; Leg, shoulder, rack, breast, whole neck fillet	One level	3	220 then 180	20-30 mins, then 20-25mins per 450g/lb + 20 mins
Roast pork; loin, shoulder, leg	One level	3	220 then 180	20-30 mins, then 25-30 mins per 450g/lb + 25 mins
Roast chicken	One level	3	220 then 180	20 mins, then 20-25 mins per 450g/lb + 20 mins
Roast turkey	One level	2	250/max then 180...190	20-30 mins, then 25-30 mins per 450g/lb + 25 mins
Casseroles	One level	3	150	2-3 hours
Whole fish	One level	3	180	20 ... 30
Pasta bake	One level	3	190	25 ... 30

While cooking with 2 trays at the same time, place the deep tray to the upper shelf and shallow tray to the lower shelf.

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

Tips for baking cakes

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

Tips for baking pastry

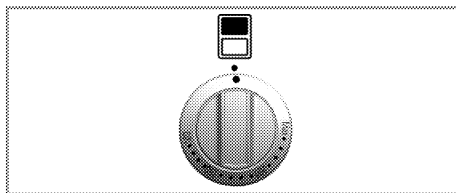
1. If the pastry is too dry,
 - » Increase the temperature some 10°C and decrease the cooking time.
 - » Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
2. If the pastry takes too long to bake,
 - » Pay care that the thickness of the pastry you have prepared does not exceed the depth of the tray and remain level with it.
3. If the upper side of the pastry gets browned, but the lower part is not cooked,
 - » Make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between and on the dough layers for an even browning.
 - » Cook the pastry in accordance with the mode and temperature given in the cooking table. If the bottom part is still

not browned enough, place it on a lower shelf next time.

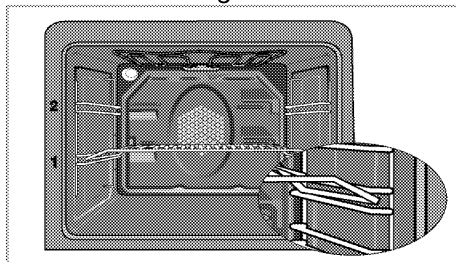
Tips for cooking vegetables

1. If the vegetable dish runs out of juice and gets to dry,
 - » Sth in using a lid during cooking will keep the juice of the dish in the pan, cook your vegetable dishes in a pan with a lid instead of a tray.
2. If a vegetable dish does not get cooked,
 - » Boil the vegetables beforehand or prepare them like canned food and put in the oven.

How to operate the top oven part



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.



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

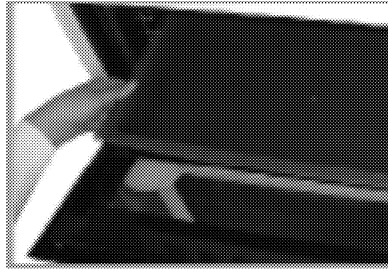
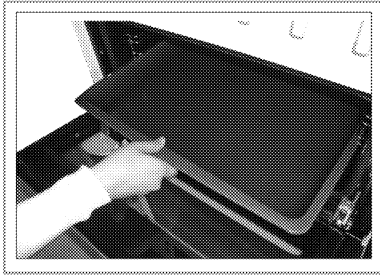
Switch on oven

The oven is operated by means of the function knob. The oven is switched off if the function knob is in off position "O" (top).

1. Close oven door.
2. Set oven temperature.
» The temperature lamp is switched off as soon as the set temperature is reached.

Switch off grill oven

1. Turn function knob to off position "O" (top).




When removing tray from top oven, pull as shown in picture and hold with two hands from two sides.


Cooking guide for top oven using top and bottom heat

- 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.
- Cook on the bottom Shelf level 1 only. Do not cook on the base of oven.
- Do not place cookware with rough bases on the oven door.
- Ensure that there is at least 25mm space between the top of oven when cooking larger foods or using taller cookware.
- Preheat oven first


Food	Shelf level	Rack position	Temperature (°C)	Cooking time (min.) (approx.)
Fruit pies/pastries	One level	1	175	25 ... 30
Pizza	One level	1	190	12-25 mins depending on thickness
Small cakes	One level	2	160	25 ... 35
Victoria sandwich	One level	1	175	25 ... 30
Biscuits	One level	2	175	15 ... 20
Scones	One level	1	180	20 ... 25
Casseroles	One level	1	150	2-3 hours
Whole fish	One level	1	190	20 ... 30
Pasta bake	One level	1	200	25 ... 30

How to operate the grill -Top oven

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


 Hot surfaces may cause burns! Children must be kept away.

When the door fully open, it remains tilted slightly, so that any spillage will be directed away from you.

 Do not use the upper level for grilling.

The grill door has a door switch. As a safety feature, this switch prevents the grill from working when the door is closed.

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

 The door switch functions as a selector between the grill and electric oven feature, i.e. when the door is closed while grilling, top oven automatically switches to electric oven and **continues working**.

In order to turn off the top oven; turn top oven control knob counterclockwise to off position "O" (top).

Switch on grill

The grill is operated by means of the function knob. The grill is switched off if the function knob is in off position "O" (top).

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.
» The thermostat lamp is switched on.

Switch off grill oven

1. Turn function knob to off position "O" (top).
 - Put big or medium-sized portions in correct shelf position under the grill heater for grilling.
 - Food which requires browning only should be placed under the hot grill, either in the grill pan, or on the floor of the grill compartment, according to the depth of the dish. The grill pan wire grid can be removed.
 - Plates and dishes placed on the floor of the grill compartment will be heated when main oven is in use.
 - Do not switch on the grill when using the compartment for storage.




Electric grilling guide

- The timings in this chart are meant as a guide. Timings may vary due to starting temperature of food, thickness, type and your own preference of cooking.
- Cook only on Shelf level 1.
- If food is cooking too quickly, it can be placed in the bottom of the grill pan.
- Do not place cookware with rough bases on the oven door.
- Ensure that there is at least 25mm space at top of oven when grilling larger foods or using tall cookware.
- Always grill with the door open.
- Do not place aluminium foil on the wire rack to grill on.
- Turn food over to ensure it is cooked on both sides.
- Preheat grill first.

Food	Insertion level	Grilling time (approx.)	Preparation
Toast	1	2-4 mins	Place on wire rack in grill pan.
Bacon	1	4-6 mins	Place on wire rack in grill pan.
Gammon steaks	1	8-12 mins	Place on wire rack in grill pan.
Beefburgers	1	10-15 mins	Place on wire rack in grill pan.
Sausages	1	10-15 mins	Place on wire rack in grill pan.
Chops, chicken pieces	1	15-30 mins	Place on upturned wire rack in grill pan.
Fish fillets, fish fingers	1	10-20 mins	Place on wire rack in grill pan.
Grilling /browning tops of foods e.g. cottage pie	1	8-10 mins	Place on base of top oven.
# depending on thickness			

7 Maintenance and care


General information

-  Risk of electric shock!
Switch off the electricity before cleaning appliance to avoid an electric shock.
-  Hot surfaces may cause burns!
Allow the appliance to cool down before you clean it.
-  The surface may get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

Clean the appliance thoroughly after each use; in this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.

No special cleaning agents are required for cleaning the appliance. It is recommended to use warm water with washing liquid, a soft cloth or sponge and use a dry cloth for drying. Do not use solid metal scrapers or abrasive cleaning materials to clean the glass cover. Glass surface can get damaged.

Do not use any abrasive cleaning materials!


-  Do not use steam cleaners for cleaning.

How to clean the hob

Gas hobs

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

Cleaning the control panel

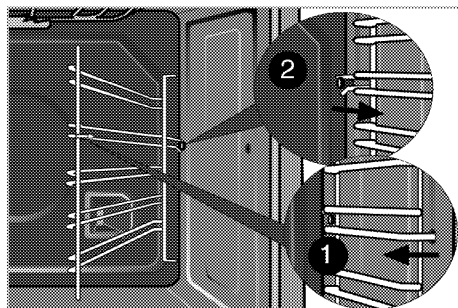
-  Damage of the control panel!
Do not remove the control knobs for control panel cleaning.

Clean control panel and control knobs.

Cleaning the oven

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.



No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe

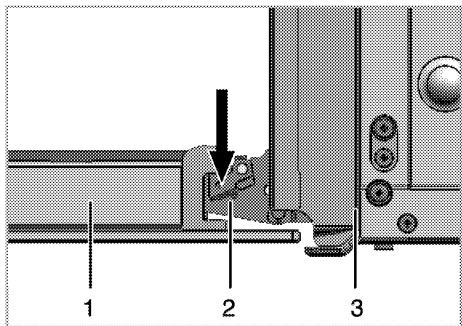
the oven with a damp cloth while it is still warm.

Clean oven door

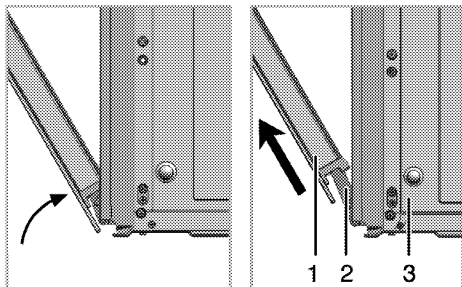
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removal top oven door

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



- 1 Front door
- 2 Hinge
- 3 Oven



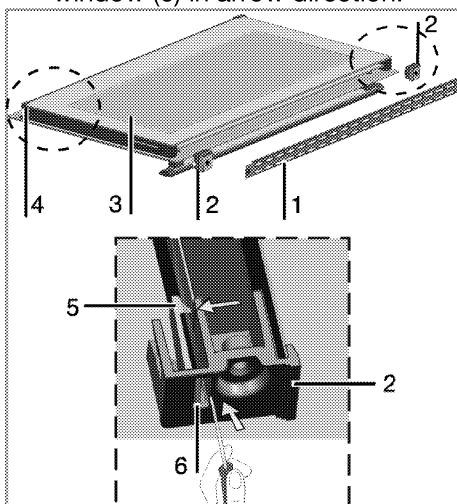
3. Move the front door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.

Removing the door inner glass

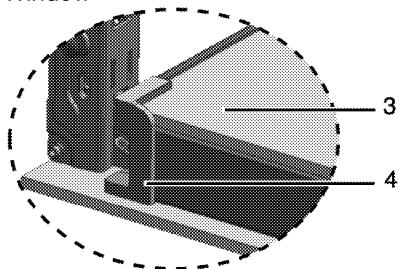
The inner glass panel of the oven door at upper oven can be removed for cleaning.

- Open the oven door.
- Remove the metal part (1) by removing two screws that secure it.
- To remove the plastic holders (2), use a flat metal or plastic, e.g., a knife, slotted screwdriver, to free the fixing foot (5).

Push the fixing foot through the window (6) in arrow direction.



- 1 Metal part
- 2 Plastic carrier
- 3 Inner glass panel
- 4 Lower plastic slot
- 5 Fixing foot
- 6 Window



- Pull the inner glass panel (3) towards yourself until it detaches from its plastic slots (4).
- When reinstalling the glass panel, make sure that it is seated into the plastic slots.

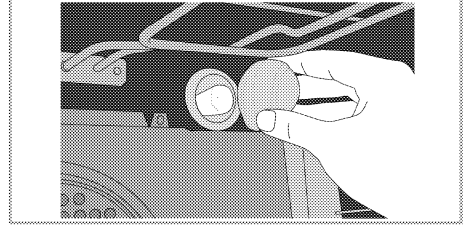
Replacing the oven lamp

⚠ Hot surfaces may cause burns! Make sure that the appliance is switched off and cooled down in order to avoid the risk of an electrical shock.

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


i Position of lamp may vary from diagram.


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



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

8 Troubleshooting

 Risk of electric shock, short circuit or fire by unprofessional repairs!
Repairs on the appliance must be carried out by an approved service centre.

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

Normal operating conditions

- Smoke and smell may emit for a couple of hours during the first operation.
- It is normal that steam escapes during operation.
- When the metal parts are heated, they may expand and cause noise.

Before you call the service, please check the following points.

Electrical equipment

Malfunction/problem	Possible cause	Advice/remedy
The appliance does not work.	The mains fuse is defective or has tripped.	Check fuses in the fuse box. If necessary, replace or reset them.
	Appliance's plug can not be connected to the grounded socket.	Check the plug connection.
	Timer buttons do not work.	Keylock may be enabled. Please disable it(See;).
Oven light does not work	Oven lamp is defective.	Replace oven lamp.
	No current.	Check fuses in the fuse box. If necessary, replace or reset them.
Oven does not heat.	Function knob and/thermostat knob are not set.	Set function knob and thermostat knob.
	If the appliance has a timer, the timer may not be set.	Set the time.
	No power.	Check mains supply and fuse box.

Gas

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

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

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

If the problem has not been solved:

1. Separate unit from the mains supply (deactivate or unscrew fuse).
2. Call the appropriate telephone number for your area as shown in

the Guarantee and Service section of this user manual.



Do not attempt to repair the appliance yourself. There are no customer service items inside the appliance.

9 Guarantee and Service

Your Beko product is guaranteed against the cost of breakdown repairs : Freestanding appliances : 1 year
Built-in appliances : 2 year
from the date of the original purchase.

What is covered?

- All repairs necessary as a result of faulty materials, defective components or manufacturing defect.
- The cost of all functional replacement parts.
- The labour costs of a Beko approved repairer to carry out the repair.

What is not covered?

- Transit or delivery damage
- Accidental damage
- Misuse, or abuse.
- Cabinet or appearance parts, including knobs and flaps
- Accessory items, including ice trays, scrapers, cutlery baskets,
- Repairs required as a result of unauthorised repairs or inexpert installation that fails to meet the requirements contained in the user instruction book.

Repairs to products used on commercial or non-residential household premises.

Important notes.

- The product is guaranteed for domestic household use only.
- The guarantee will be void if the product is installed or used in commercial or non-residential 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 plumber/electrical appliance installer is recommended for all Washing & Dishwashing Machines 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.
- The guarantee is not transferable if the product is resold.
- Beko plc disclaims any liability for incidental or consequential damages.
- The guarantee does not in anyway diminish your statutory or legal rights.

HOW TO OBTAIN SERVICE UNDER THE MANUFACTURERS GUARANTEE

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 in the guarantee period

You should also complete the details below; it will help us assist you quicker when requesting service. (The model number is printed on the Instruction Booklet)

Model Number: _____ Purchased From: _____ Date of purchase: _____

For service under guarantee simply telephone the appropriate number below

LOCATION	TELEPHONE
UK Mainland & Northern Ireland	
Fridges & Freezers	0845 600 4903
Electric Cookers	0845 600 4902
Gas & Dual Fuel Cookers	0845 600 4905
Washing Machines & Dishwashers	0845 600 4906
Republic of Ireland	
All Refrigeration, Cooking, Washing & Dishwashing Machines	01 862 3411
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.	Service once the manufacturers guarantee has expired.
	If you have purchased an extended guarantee please refer to the instructions contained within the extended guarantee agreement document. Otherwise please call the above numbers where service can be obtained at a charge.

Should you experience any difficulty in obtaining service please call the

Beko Customer Help-Line on 0845 600 4911

Beko House, Caxton Way, Watford, Herts, WD18 8UF, Tel: 0845 600 4911

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