

Electric Range Cooker

CUISINEMASTER

CS100D510

Please read this user manual first!

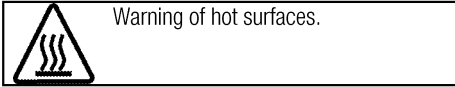
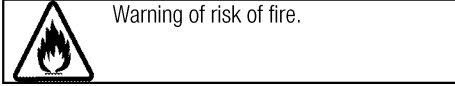
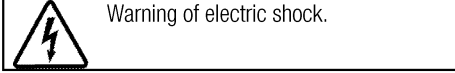
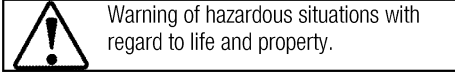
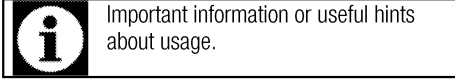
Dear Customer,

Thank you for purchasing this Leisure 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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34445 Sülhüce/Istanbul/TURKEY
Made in TURKEY

**1 Important instructions and warnings
for safety and environment 4**

General safety 4
 Electrical safety 4
 Product safety 5
 Intended use 7
 Safety for children 7
 Disposing of the old product 8
 Package information 8

2 General information 9

Overview 9
 Package contents 10
 Technical specifications 11

3 Installation 12

Before installation 12
 Installation and connection 13
 Future Transportation 15

4 Preparation 16

Tips for saving energy 16
 Initial use 16
 Time setting 16
 First cleaning of the appliance 17
 Initial heating 17

5 How to use the hob 18

General information about cooking 18
 Using the hobs 20
 Control panel 20

6 How to operate the oven 24

General information on baking, roasting and grilling 24
 How to operate the main electric oven (LHS) 24
 Using the oven clock 25
 Using the keylock 25
 Using the clock as an alarm 26
 Cooking times table for Main oven (Left bottom) 26
 How to operate the grill (LHS-Top) 27
 How to operate the RHS Top oven 28
 How to operate the RHS bottom oven 29

7 Maintenance and care 30

General information 30
 Cleaning the hob 30
 Cleaning the control panel 30
 Cleaning the oven/grill cavities 30
 Removing the top oven's door 31
 Removing the door inner glass 31
 Replacing the oven lamp 32

8 Troubleshooting 33

9 Guarantee and Service 34

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.

- Never place the product on a carpet-covered floor. Otherwise, lack of airflow beneath the product will cause electrical parts to overheat. This will cause problems with your product.
- Installation and repair procedures must always be performed by 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.

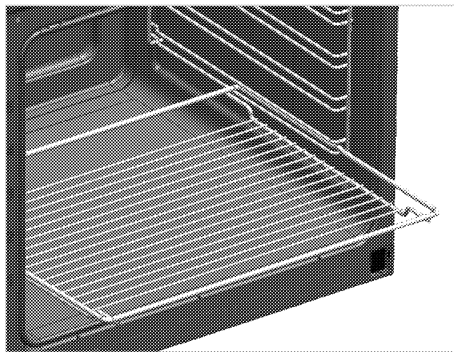
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Only use the connection cable specified in the “Technical specifications”.
- The appliance must be installed so that it can 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 appropriate switch in the consumer unit in your 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.
- Don't line the grill pan with aluminium foil, as this could result in an increase risk of fire or damage to your cooker.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- Placing the wire shelf and tray onto the wire racks properly
It is important to place the wire shelf and/or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make sure that it is balanced before placing food on it (Please see the following figure).



- Do not use the product if the front door glass removed or cracked.
- Do not use the oven handle to hang towels for drying. Do not hang up towel, gloves, or similar textile products when the grill function is at open door.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Danger of fire: Do not store items on the cooking surfaces.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

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

Safety for children

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.
- 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.

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.

Disposing of the old product

Compliance with the WEEE Directive and Disposing of the Waste Product:



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

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS Directive:

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

Package information

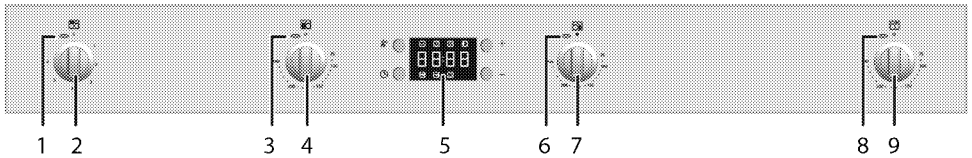
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local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

2 General information

Overview



- | | | | |
|---|------------------|---|------------------------|
| 1 | Burner plate | 4 | LHS oven-Bottom oven |
| 2 | Control panel | 5 | RHS oven - Bottom oven |
| 3 | LHS oven - Grill | 6 | RHS oven - Top oven |



- | | |
|---|--|
| 1 | Thermostat lamp for top oven - LHS oven |
| 2 | Grill function knob - LHS oven |
| 3 | Thermostat lamp for main oven - LHS oven |
| 4 | Main oven function knob - LHS oven |
| 5 | Digital timer |
| 6 | Thermostat lamp for main oven - RHS oven |
| 7 | Main oven function knob - RHS oven |
| 8 | Thermostat lamp for top oven - RHS oven |
| 9 | Top oven function knob - RHS oven |

Package contents

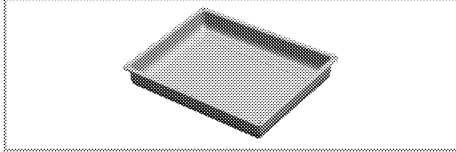


Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

User manual

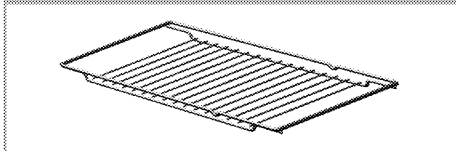
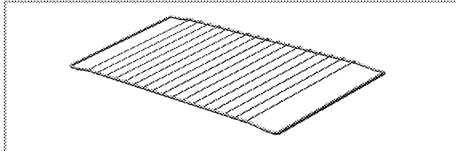
Small oven tray

Used for small portions. This oven tray is placed onto the wire shelf.



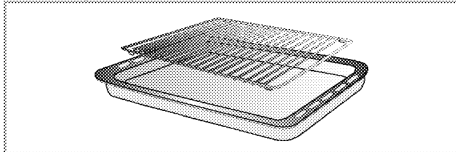
Wire Shelf

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



Small wire shelf (used with the tray supplied with the product)

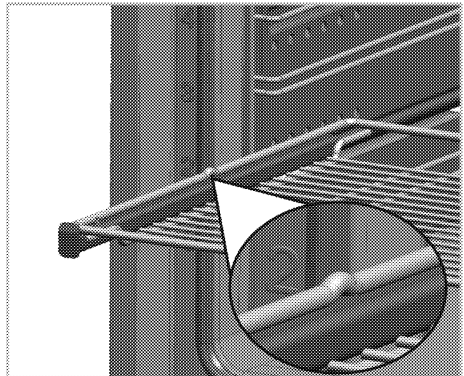
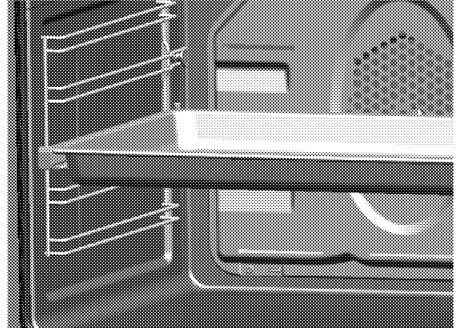
It is placed into the tray in order to collect the dripping fat while grilling so that the oven is kept clean.



Placing the wire shelf and tray onto the telescopic racks properly

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

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






Technical specifications

GENERAL	
External dimensions (height / width / depth)	900 mm/1000 mm/600 mm
Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	14.4 kW
Fuse	min. 40A
Cable type / section	H05VV-FG 3 x 6 mm ² or equivalent
HOB	
Burners	
Rear left	Induction cooking plate
Power	1400 W
Front left	Induction cooking plate
Power	2300/3000 W
Middle	Induction cooking plate
Power	2300/3000 W
Front right	Induction cooking plate
Power	1400W
Rear right	Induction cooking plate
Power	2300/3000 W
OVEN/GRILL	
Main oven-LHS	Fan oven
Inner lamp	15–25 W
Top oven - LHS	Grill
Grill power consumption	1.6 kW
RHS - Top oven	Conventional oven
Inner lamp	15–25 W
RHS - Bottom oven	Conventional oven
Inner lamp	15–25 W

Basics: Information on the energy label of electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.

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

	Technical specifications may be changed without prior notice to improve the quality of the product.
	Figures in this manual are schematic and may not exactly match your product.

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

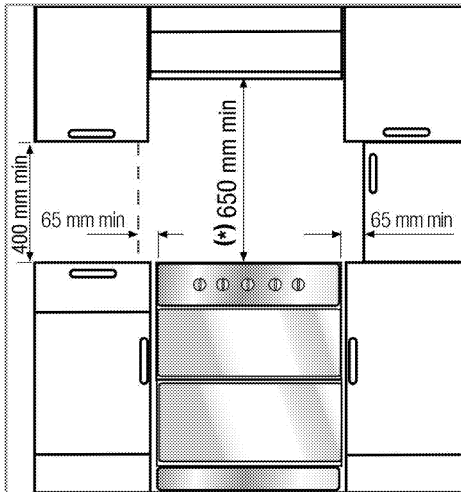
Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.

Damaged products cause risks for your safety.

Before installation

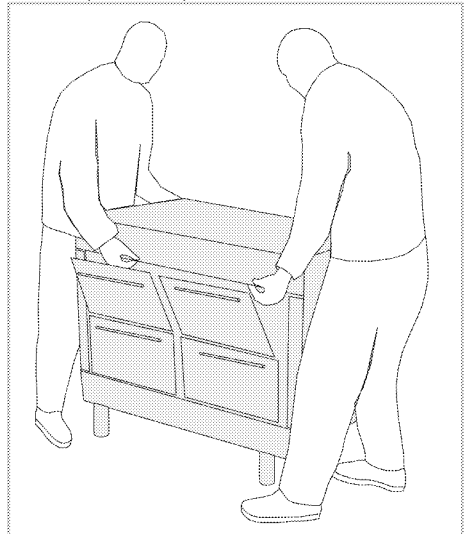
To ensure that critical air gaps are maintained under the appliance, we recommend that this appliance is mounted on a solid base and that the feet do not sink into any carpet or soft flooring.

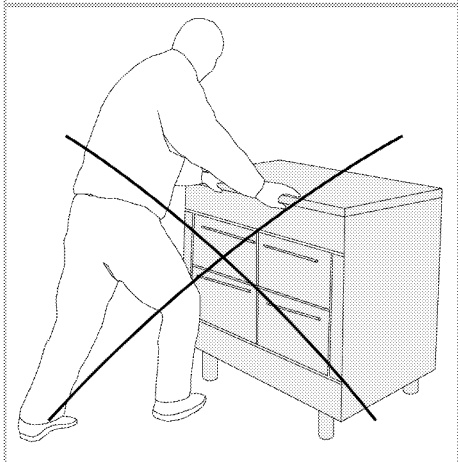
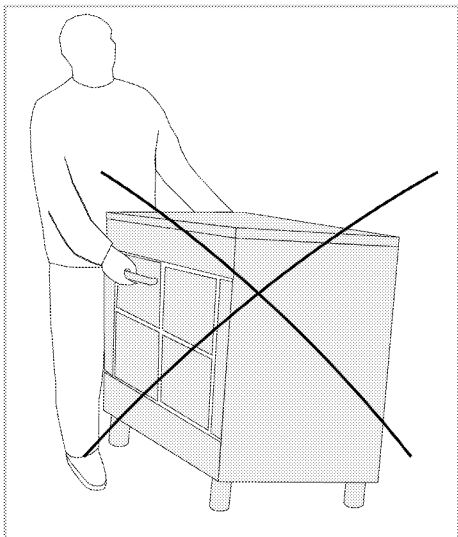
The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.



- 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 65mm between the appliance and any wall, partition or tall cupboard.

- It can also be used in a free standing position. Allow a minimum distance of 650 mm above the hob surface.
- "The cooker is designed to fit between kitchen cabinets spaced 900mm or more apart. The space either side of the cooker need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets on one side or both sides, as well as in a corner setting. It can also be used free standing".
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer' instructions regarding installation height (min 650 mm).
- 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.
- Movement of your appliance is most easily achieved by lifting the front as indicated in the drawing. Open the oven door sufficiently to allow a comfortable and safe grip on the underside of the oven roof avoid causing any damage to the grill element or any internal parts of the oven. Do not move by pulling on the door handle or knobs. Move the appliance a bit at a time until placed in the position required.

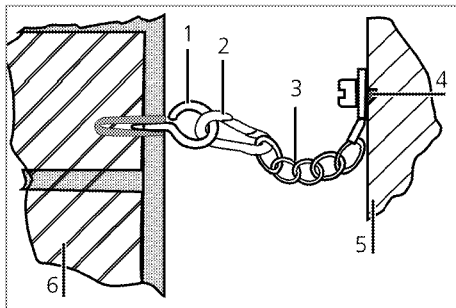




- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

Safety chain

The appliance must be secured against overbalancing by using the supplied two safety chains on your oven. Fasten hook (1) by using a proper peg to the kitchen wall (6) and connect safety chains (3) to the hook via the locking mechanism (2).



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

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

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

Installation and connection

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

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

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

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

Electrical connection

Connect the product to a grounded outlet/line protected by a 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!

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.

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

This product must only be installed by a qualified electrician eg local electricity company or NICEIC registered contractor to a suitable double-pole control unit with a minimum contact clearance of 3mm in all poles and with a minimum rating please consider technical data table, 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.



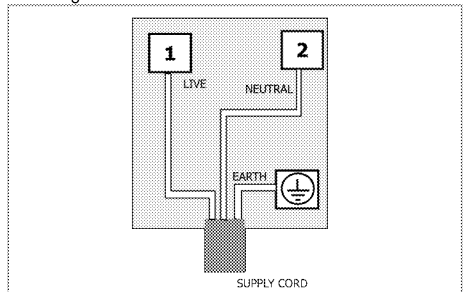
Additional protection by a residual current circuit breaker is recommended.

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.

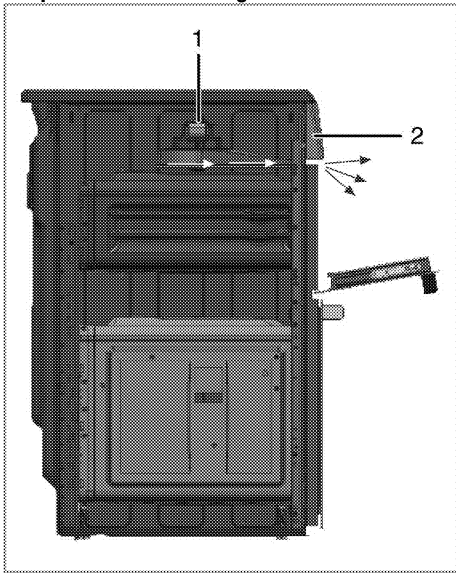


6. After completing the wire connections, close the terminal block cover.
7. Route the power cable so that it will not contact the product and get squeezed between the product and the wall.



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

For products with cooling fan



- 1 Cooling fan
- 2 Control panel

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



Fan continues working until the product cools down.

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.
- Secure the caps and pan supports with adhesive tape.
- 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.

Do not move the product when there is water in it. You can move the product after draining the water in it.



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

Final check

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

4 Preparation

Tips for saving energy

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

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.
- 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.

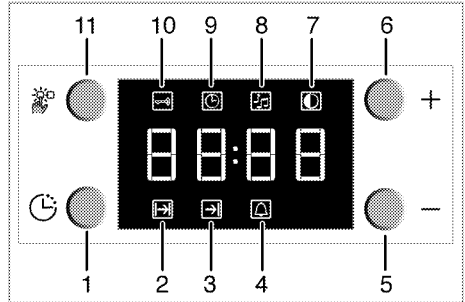
Initial use

Time setting



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

Press „-“ or „+“ (5/6) keys to set the time after the oven is energized for the first time.



- 1 Program key
- 2 Cooking time
- 3 End of cooking time
- 4 Alarm symbol
- 5 Minus key
- 6 Plus key
- 7 Screen brightness setting
- 8 Alarm volume
- 9 Current time
- 10 Keylock
- 11 Adjustment key

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



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



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

Changing the time of the day

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

1. Press (11) key to activate current time symbol '9'.
2. Press „-“ or „+“ (5/6) keys to set the current time.

Changing screen brightness adjustment

1. Press (11) key to activate screen brightness symbol '7' for screen brightness adjustment.
2. Press '- ' or '+ ' (5/6) keys to set the desired brightness.
» Selected brightness level will appear as d-01, d-02 or d-03 on the display.

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.



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

5 How to use the hob

General information about cooking



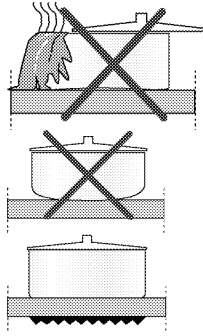
Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. **Never attempt to extinguish a possible fire with water!** When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to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

- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Clean any melted such materials on the surface immediately. Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing. Do not put covers of saucepans or pans on cooking zones. Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

Saucepan selection

- Glass ceramic surface is heatproof and is not affected by big temperature differences.

- Do not use the glass ceramic surface as a place of storage or as a cutting board.
- Use only the saucepans and pans with machined bottoms. Sharp edges create scratches on the surface.



Spills may damage the glass ceramic surface and cause fire.


Do not use vessels with concave or convex bottoms.

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

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

Saucepan test

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

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

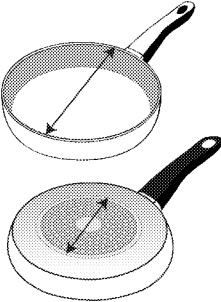
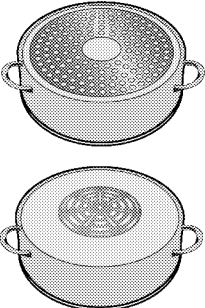
Only ferromagnetic pans can be used for induction cooking

Ferromagnetic materials include:

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


Non-ferromagnetic materials include: These types of pans will not work with induction cooking.

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

	<p>Some saucepans have a smaller ferromagnetic area than the real diameter of the saucepans. Only this area will be heated up by the induction zone, therefore the cooking performance may be reduced. These pan types cannot be detected by bigger induction zones. The diameter of pan's ferromagnetic area should match the size of the cooking zone. If the pan is not detected by the cooking zone, try it on the next smaller cooking zone.</p>
	<p>Some vessels have a base which includes non-ferromagnetic materials such as aluminum. These types of vessels cannot be detected by the induction zone.</p>

warnings indicating that the saucepan is compatible with induction cooking. Glass and ceramic vessels, pots and the stainless steel vessels with non-magnetic aluminium bottom should not be used.

Saucepan recognition-focusing system


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


Safe use

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

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

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

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

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

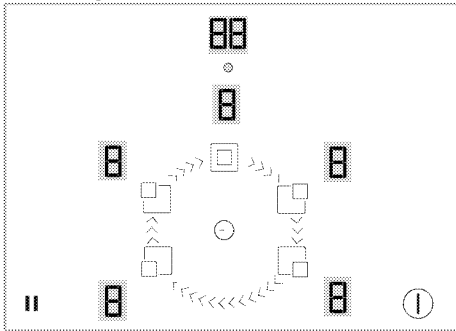
You can use steel, teflon or aluminium saucepans with special magnetic bottom that contains labels or

Selecting cooking zone suitable to the vessel









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


Using the hobs


Control panel




Specifications


-  On / Off key
-  Timer Activation / deactivation key
-  Pause key
-  Front Left Cooking Zone Selection key
-  Rear Left Cooking Zone Selection key
-  Rear Right Cooking Zone Selection key
-  Front Right Cooking Zone Selection key
-  Middle Cooking Zone Selection key


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

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


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


Turning on the hob

- Touch the  key on the control panel. "0" appears on each cooking zone display. The hob will be ready to use.

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

Turning off the hob

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

 If "H" appears on the cooking zone display once the hob is turned off, it means that the cooking zone is still hot. Do not touch the cooking zones.

Residual heat indicator

If "H" appears on the cooking zone display, it means that the cooking zone is still hot and may be used to keep a small amount of food warm.



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

Turning on the cooking zones (cooking section)

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

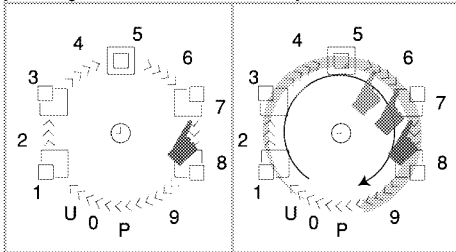
"0" appears on the cooking zone display and the light of the relevant cooking zone comes on.



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

Setting the temperature level

The temperature level is set by touching directly or sliding your finger on the area indicated by arrows. Considering the figure below, set the temperature level between "0" and "9" by touching directly or sliding your finger on the area indicated by arrows



The set temperature value will become active after approximately 3 seconds. In order to select another zone, it must be activated before the settings for the zone.

Turning off the cooking zones:

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

1. **By dropping the temperature to "0" level**
You can turn the cooking zone off by dropping the temperature setting to "0" level.
2. **By using the switching off function on the timer for the desired cooking zone**
When the time is over, the timer will turn off the cooking zone assigned to it. "0" or "00" value

will appear on the timer display. The symbol on the timer display will disappear.

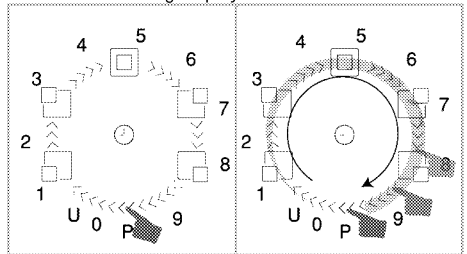
When the time is over, an audible alarm will sound. Touch any key on the control panel to silence the audible alarm.

Booster

This function facilitates cooking. When Booster is activated, the cooking will operate at maximum power for a certain period of time (see, Table-1). All cooking zones are equipped with Booster function.

Enabling the Booster function:

1. Touch the key to turn on the hob.
2. Touch the selection key of the cooking zone you want to turn on.
3. Set the booster function by touching directly "P" symbol area or sliding your finger to "P" symbol area indicated by arrows. "P" symbol appears on related cooking display.



» Booster time is over, power of cooking zone will be reduced and "9" will be displayed continuously.

Turning off the Booster function:

If the zone which is set booster is selected again and the temperature level is reduced, the booster function will be canceled for that zone.

Table: 1 Operation time limit

Temperature level	Operation time limit - minutes
0	720
U	480
1	516
2	402
3	318
4	258
5	210
6	138
7	138
8	108
9	90
P	10




You can use the level **U** for warm keeping.

Keylock


When the hob is in **Off mode**, you can protect the hob by child lock to prevent children from turning it on. Child Lock can be activated or deactivated when the hob is in **Off (Standby) mode** only.

Activating the Keylock


1. When the hob is in **Off mode**, press and hold  key until "**L**" symbols appears on each cooking zone display.

The Keylock will be activated.



Only  key is pressed when the Keylock is active, "**L**" symbols appears on each cooking zone display.

Deactivating the Keylock


1. When the Keylock is activated, press and hold  key until "**L**" symbols disappears on each cooking zone display.

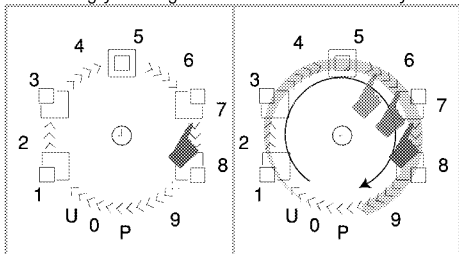
» Keylock will be deactivated.

Timer function

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


Activating the timer

1. Touch the  key to turn on the hob.
2. Touch the selection key of the cooking zone you want to turn on.
3. Considering the figure below, set the temperature level between "**0**" and "**9**" by touching directly or sliding your finger on the area indicated by arrows.

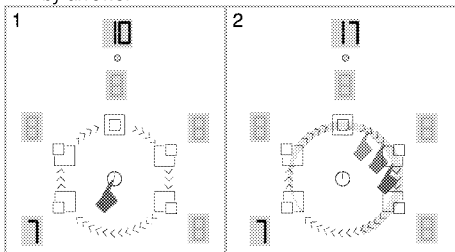


4. Touch  key to activate the timer.

"**00**" and  symbol appears on the timer display.

5. Set the cooking time 10 and multiples by touching  key. You can increase the time one by one over the time 10 and multiples by touching

directly or sliding your finger on the area indicated by arrows.



» After about 3 seconds, the time set will be active for the relevant zone.



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





When the timer is activated, only the set time for the selected cooking zone will appear on the timer display.

Deactivating the timer

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

Turning off the timers earlier by dropping its value down to "00"

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


1. Select the cooking zone you want to turn off.
2. Touch  key to select the timer of the related cooking zone.
3. First set the time to 10 or multiples by touching directly or sliding your finger on the area indicated by arrows.
4. Then increase the time 10 or multiples by touching  key. After the value "**90**" minutes, the time will be "**00**" and the timer is canceled.

Pause function


Using this function, you may stop all functions operating on the hob (**except timer**) for a certain period of time.



If the timer is set for any cooking zone, timer will continue operating during stoppage.

1. Touch the  key when your hob is operating. All active cooking zones will stop and "**||**" symbol appears on each cooking zone display.

- To restart all stopped cooking zones, first touch "H" key again and then slide your finger by

following led guide around  symbol.

Using induction cooking zones safely and efficiently

Operating principles: Induction hob heats directly the cooking vessel as a feature of its operating principles. Therefore, it has various advantages when compared to other hob types. It operates more efficiently and the hob surface does not heat up.

Induction hob is equipped with superior safety systems that will provide you maximum usage safety.



Your hob can be equipped with induction cooking zones with a diameter of 145, 180, 210 and 280 mm depending on the model.

With induction feature, each cooking zone automatically detects the vessel placed on it. Energy builds up only where the vessel contacts with the cooking zone and thus, minimum energy consumption is achieved.

Operation time constraints

The hob control is equipped with an operation time limit. When one or more cooking zones are left on, the cooking zone will automatically be deactivated after a certain period of time (see, Table-1). If there is a timer assigned to the cooking zone, the timer display will also turn off later.

Operation time limit depends on the selected temperature level. Maximum operation time is applied at this temperature level.

The cooking zone may be restarted by the user after it is turned off automatically as described above.

Overheating protection

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

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

Overflow safety system

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

Precise power setting

Induction hob reacts the commands immediately as a feature of its operating principles. It changes the power settings very fast. Thus, you can prevent a meal

(water, milk) from overflowing even if it was just about to overflow.


Noisy operation

Some sounds may come from the induction hob. These sounds are normal and a part of induction cooking.

- Sound becomes prominent in high temperature levels.
- Alloy of the saucepan can cause noise.
- In low levels, a regular on/off sound can be heard because of the operating principles.
- Noise can be heard if an empty saucepan is heated. When you put water or meal in it, this sound will clear away.
- The noise of the fan that cools the electric system can be heard.

Error codes / warning messages and error sources

Table-2:

Cause of error	Indicator	Display
Two or more keys have been pressed or the control panel was subjected to vapor.	"ER03" symbol flashes	Cooking zone displays
Hob overheated	"H" symbol flashes	Cooking zone displays
No saucepan suitable for the cooking zone	 symbol lights up.	Cooking Zone displays
Control unit shuts down, caused by overtemperature, to avoid damage of the touch control	"ER21" symbol lights up.	Cooking zone displays



If the surface of the touch control panel is subjected to vapor, entire control system will be deactivated, a signal sound will be heard and "ER03" will flash on the display.



Keep the surface of the touch control panel clean. It may give erroneous operation warning.

6 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

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

Tips for roasting

Preheat oven first.

- If possible take meat or poultry out of refrigerator 30 minutes before cooking.
- Weigh meat first and calculate how long it will take to cook.
- Before cooking meat or poultry, lightly coat with butter or oil and season with salt, pepper, herbs, or other seasoning. Place in a roasting dish and use a rack to lift the meat out of its juices. Place dish in centre of oven.
- Turn meat over halfway through cooking.

- If the roasted meat is covered with foil, (it helps to keep the oven clean), always uncover for the last half an hour of cooking to allow browning.
- Remove meat from oven once cooked and stand covered in foil for 10-15 minutes to allow the meat to relax and juices to be reabsorbed which ensures the roast is tender and moist..

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 first to prevent them catching on fire.
- Turn food halfway through cooking to ensure it is evenly browned.



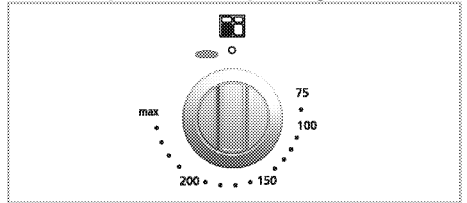
Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.

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 main electric oven (LHS)

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

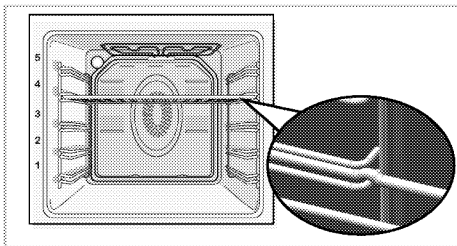
Select temperature and operating mode



1. Set the Temperature knob to the desired temperature.
» Oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

Switching off the electric oven

Turn the ovenknob to off (upper) position.

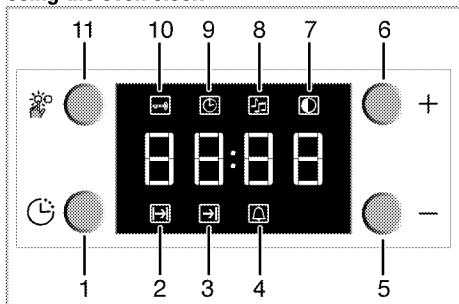


Rack positions (For models with wire shelf)

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

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

Using the oven clock



- 1 Program key
- 2 Cooking time
- 3 End of cooking time
- 4 Alarm symbol
- 5 Minus key
- 6 Plus key
- 7 Screen brightness setting
- 8 Alarm volume
- 9 Current time
- 10 Keylock
- 11 Adjustment key

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

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

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

i Cooking time will be displayed once the cooking starts.

Cooking by specifying the cooking time:

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

1. To adjust the cooking time, Press Program key (1) and activate the Cooking Time symbol (2).
2. Press '-' / '+' (5/6) keys to set the cooking time.
 - » Once the Cooking Time is set, Cooking symbol will be displayed continuously.

If you want to set the end of cooking time to a later time:

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

1. To adjust the cooking time, press Program key (1) and activate the Cooking Time symbol (2).
2. Adjust the cooking time with Minus (5) and Plus (6) keys.
 - » Cooking Time symbol remains lit (displayed continuously) after setting the cooking time.
3. To set the End of Cooking Time, Press Program key (1) and activate the Cooking Time symbol (3).
4. Press - (5) and + (6) keys to set the end of cooking time.
 - » Once the End of Cooking Time is set, End of Cooking symbol and Cooking symbol will be displayed continuously. The End of Cooking Time symbol (3) will disappear as soon as the cooking starts.
5. Put your dish into the oven.
6. Select operation mode and temperature.
 - » Oven timer automatically calculates the startup time for cooking by using the end of cooking time and the cooking period 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.
7. After the cooking process is completed, "End" appears on the displayed and the alarm will sound.
8. Alarm signal will sound for 2 minutes. To stop the alarm signal, just press any key. Alarm will be silenced and current time will be displayed.

i If you mute the alarm by pressing any key, the oven will restart operating.
i If you press any button at the end of the alarm period, the oven will restart operating.

9. Turn off the oven with the Temperature knob and Function knob.

Using the keylock

Activating the keylock

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

1. Press the key (11) to activate Keylock symbol (10).

- » "OFF" will appear on the display.
- 2. Press '+' key (6) to activate the keylock.
- » Once the keylock is activated, "On" appears on the display and the Keylock symbol (10) remains lit.



When the Keylock function is activated, control panel buttons except for the key (11) cannot be used.

Deactivating the keylock

1. Press Adjustment key (11) to activate Keylock symbol (10).
- » "On" will appear on the display.
2. Press '-' (5) to deactivate the keylock.
- » "OFF" will be displayed once the keylock is deactivated.

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.

Setting the alarm clock

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



Maximum alarm time can be 23 hours and 59 minutes.

2. Adjust the alarm time using „+“ / „-“ (5/6) keys.
- » Alarm symbol will remain lit and the alarm time will appear on the display once the alarm time is set.

3. At the end of the alarm time, Alarm Time symbol (4) will start flashing and the alarm signal is heard.

Turning off the alarm

1. To stop the alarm, just press any key.
- » Alarm will be silenced and current time will be displayed.

If you want to cancel the alarm:

1. To reset the alarm time, press Program key (1) to activate the alarm time symbol (4).
2. Press and hold the '-' (5) key until "00:00" is displayed.



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

Changing alarm tone

1. Press Setting key (11) to activate the Alarm Tone symbol (8).
2. Adjust the desired tone using „+“ / „-“ (5/6) keys.
- » Selected alarm tone will appear as "b-01", "b-02" or "b-03" on the display.

Cooking times table for Main oven (Left bottom)



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	3	175	30 ... 45
Cakes in mould*	One level	2	175	30 ... 50
Cakes in cooking paper*	One level	3	160 ... 170	20 ... 30
Sponge cake*	One level	3	180 ... 200	10 ... 20
Cookies*	One level	3	160 ... 170	20 ... 30
Dough pastry*	One level	3	200	20 ... 30
Rich pastry*	One level	3	190	20 ... 35
Leaven*	One level	3	190	20 ... 40
Lasagna*	One level	3	180	25 ... 45
Beef steak (whole) / Roast	One level	2	25 min. 220, then 180 ... 190	80 ... 120
Leg of Lamb (casserole)	One level	2	25 min. 220 then 180 ... 190	70 ... 100
Roasted chicken	One level	2	15 min. 220, then 190	55 ... 75
Turkey (Sliced)	One level	3	25 min. 220, then 190	70 ... 120
Fish	One level	3	200	20 ... 30

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

* It is suggested to perform preheating for all foods.

(**) In a cooking that requires preheating, preheat at the beginning of cooking until the thermostat lamp turns off.

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 (LHS-Top)



WARNING

Hot surfaces may cause burns! Keep children away from the product.

Oven door remains slightly inclined when opened full and thus, possible splashes to not reach you.

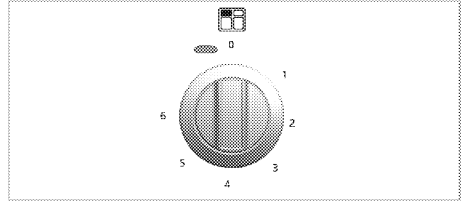


DANGER:

WARNING

This product designed for **OPEN DOOR GRILLING**

Switching on the grill



Turning the Grill control knob clockwise provides various levels of grilling.

1. Open the grill door.
2. If required, perform a preheating of about 5 minutes by switching the grill to position 4.
3. Then, select the desired grilling temperature. » 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.

Grill cooking times table (LHS-top)

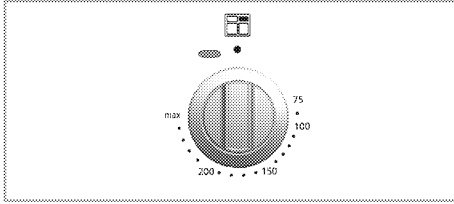


1st rack of the oven is the **bottom** rack.

Food	Insertion level	Grilling time (approx.)
Fish	1	20...25 min. *
Sliced chicken	1	25...35 min.
Lamb chops	1	20...25 min.
Roast beef	1	25...30 min. *
Veal chops	1	25...30 min. *
Toast bread	2	1...3 min.

* depending on thickness

How to operate the RHS Top oven



Select temperature and operating mode

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

Switching off the electric oven

Turn the Function knob to Off (top) position.

Baking and roasting

Cooking times table for RHS Top 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.



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

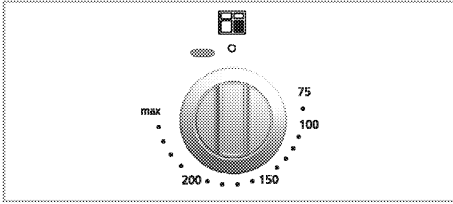


1st rack of the oven is the **bottom** rack.

- 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.

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

How to operate the RHS bottom oven



Select temperature and operating mode

1. Set the Function knob to the desired temperature.
Baking and roasting

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

Switching off the electric oven

Turn the Function knob to Off (top) position.

Cooking times table for RHS Bottom oven



1st rack of the oven is the bottom rack.

Dish	Cooking level number	Rack position	Temperature (°C)	Cooking time (approx. in min.)
**Cakes in tray	One level	3	175	30 ... 45
**Cakes in mould	One level	3	175	30 ... 50
**Cakes in cooking paper	One level	3	160 ... 170	20 ... 30
**Sponge cake	One level	3	180 ... 200	10 ... 20
**Cookies	One level	3	160 ... 170	20 ... 30
**Dough pastry	One level	3	200	20 ... 30
**Rich pastry	One level	3	190	25 ... 35
**Leaven	One level	3	190	20 ... 40
**Lasagna	One level	2	180	25 ... 45
**Pizza	One level	2	200	15 ... 25
Beef steak (whole) / Roast	One level	2	25 min. 220, then 180 ... 190	80 ... 120
Leg of Lamb (casserole)	One level	2	25 min. 220, then 180 ... 190	70 ... 100
Roasted chicken	One level	2	15 min. 220, then 190	55 ... 75
Turkey (Sliced)	One level	2	25 min. 220, then 190	70 ... 120
Fish	One level	3	200	20 ... 30

7 Maintenance and care

General information

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

**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 hob

Glass ceramic surfaces

Wipe the glass ceramic surface using a piece of cloth dampened with cold water in a manner as not to leave any cleaning agent on it. Dry with a soft and dry cloth.

Residues may cause damage on the glass ceramic surface when using the hob for the next time. Dried residues on the glass ceramic surface should under no circumstances be scraped with steel wool or kitchen knives. For scraping persistent stains and residues use only special blades for glass ceramic available in appliance care sections of retail stores. In the appliance care sections of retail stores you can also find special cleaning fluids for glass ceramic surfaces. Please use a microfiber cloth and refer to instructions of cleaning agent manufacturer. Transparent stains resembling 'bubbles' can be cleaned by the methods described above.



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

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

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

Cleaning the control panel

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



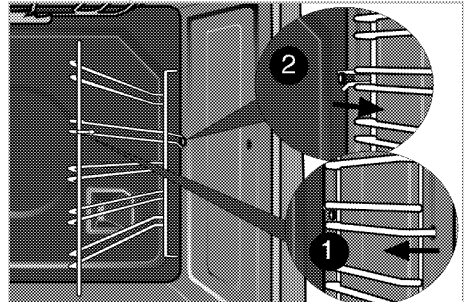
Do not remove the control buttons/knobs to clean the control panel.

Control panel may get damaged!

Cleaning the oven/grill cavities

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 door

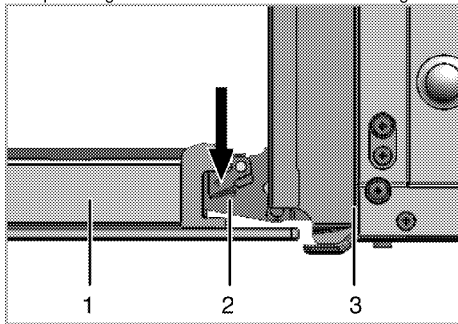
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.



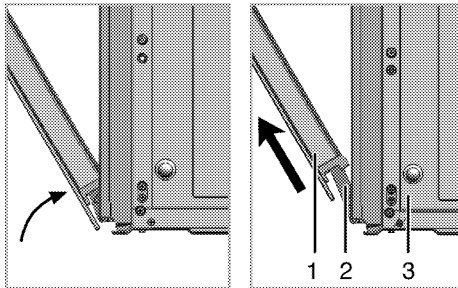
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removing the drop down oven doors

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.

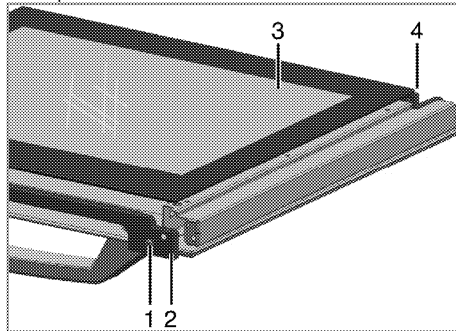


Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the door inner glass

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

1. Open the oven door.



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



If the oven door has three glasses, be sure to reattach the inner glass panel.

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 for details.

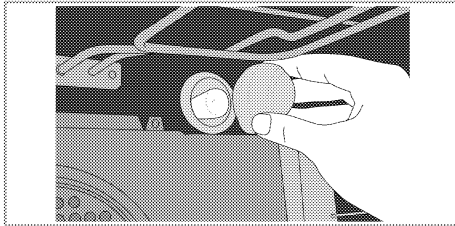
Oven lamps can be obtained from Authorised Service Agents or technician with licence.



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.

8 Troubleshooting

Oven emits steam when it is in use.

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

Water drops occur during cooking.

- The vapour that arises during cooking can condense and form water droplets when it hits cold surfaces of the product. >>> *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 25)*
- If the display does not light up when you switch the hob on again. >>> *Disconnect the appliance at the circuit breaker. Wait 20 seconds and then reconnect it.*

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.*

Cooling fan continues operating although the hob is turned off.

- This is not a fault. Cooling fan will continue operating until the electronics in the hob cools down to a suitable temperature.

(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.

9 Guarantee and Service

Your Cooker is guaranteed against manufacturing defects from the date of original purchase.

Freestanding Appliances: 1 year

Built-In Appliances: 2 year

What is covered?

- Repairs necessary as a result of faulty materials, defective components or manufacturing defects.
- The cost of functional replacement parts, but excluding consumable items.
- The labour cost of a Leisure Consumer Products 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 filters and light bulbs.
- Repairs required as a result of unauthorized 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.

Important notes

- Your Leisure Consumer 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 Instruction Booklet provided.
- Professional installation by a qualified Electrical Domestic Appliance Installer is recommended for all Washing Machines, Dishwashers, Electric Cookers and Cooker Hoods.
- 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.
- Leisure Consumer Products disclaims any liability for incidental or consequential damages.
- The guarantee does not diminish your statutory or legal rights.

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 is printed on the Instruction Booklet and 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 600 4903/0345 600 4903
Electric Cookers 0845 600 4921/0345 600 4921
Gas & Dual Fuel Cookers 0845 600 4921/0345 600 4921
Washing Machines & Dishwashers 0845 600 4906/0345 600 4906

Republic of Ireland

All Refrigeration, 01862 34 11
All Cookers,
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.

Service once the manufacturer's 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 appropriate number above where service can be obtained at a charge.

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

Tel: 0845 600 4918 e-mail: service@leisurecp.co.uk

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Part no. 285.3030.29/R.AA /15.04.2015