

DVC 563 A

DOUBLE OVEN

User Manual

Please read this manual first.

Dear Customer,

We would like you to obtain best performance with your product that has been manufactured in modern facilities and passed through strict quality control procedures.


Therefore, we advise you to read through this User Manual carefully before using your product and keep it for future reference. If you hand over the product to someone else, deliver the User Manual as well.

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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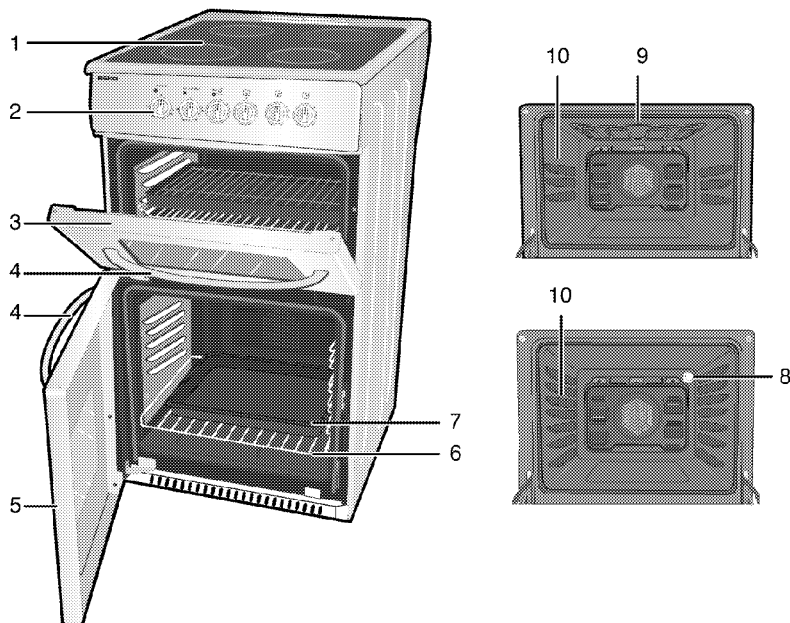
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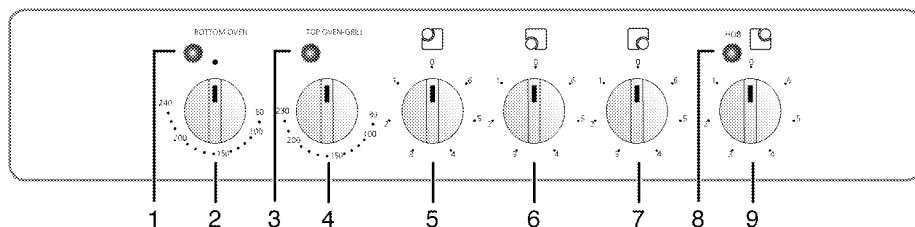
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1 General information

Overview



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



- | | | | |
|---|---|---|--|
| 1 | Thermostat lamp for main oven | 7 | Single-circuit cooking plate Front right |
| 2 | Main oven function knob | 8 | Warning lamp |
| 3 | Thermostat lamp for top oven | 9 | Single-circuit cooking plate Rear right |
| 4 | Top oven function knob | | |
| 5 | Single-circuit cooking plate Rear left | | |
| 6 | Single-circuit cooking plate Front left | | |

Technical specifications

GENERAL	
External dimensions (height / width / depth)	900 mm/500 mm/600 mm
Voltage / frequency	230 V ~ 50 Hz
Total power consumption	9.7 kW
Fuse	min. 16 A x 3
Cable type / section	H05VV-FG 3 x 2,5 mm ² or equivalent
Cable length	max. 2 m
HOB	
Burners	
Rear left	Single-circuit cooking plate
Dimension	140 mm
Power	1200 W
Front left	Single-circuit cooking plate
Dimension	180 mm
Power	1700 W
Front right	Single-circuit cooking plate
Dimension	140 mm
Power	1200 W
Rear right	Single-circuit cooking plate
Dimension	180 mm
Power	1700 W
OVEN/GRILL	
Top oven	Conventional oven/Grill oven
Energy efficiency class [#]	B
Grill power consumption	2.0kW
Main oven	Fan oven
Energy efficiency class [#]	A
Inner lamp	15-25 W

[#] 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.



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.

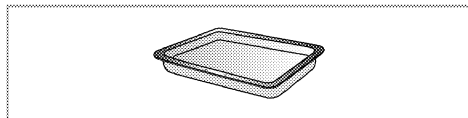
- i** Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

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.

Small baking tray

Can be used for small portions. This baking tray is placed onto the wire shelf.



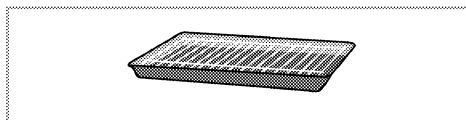
Wire shelf

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

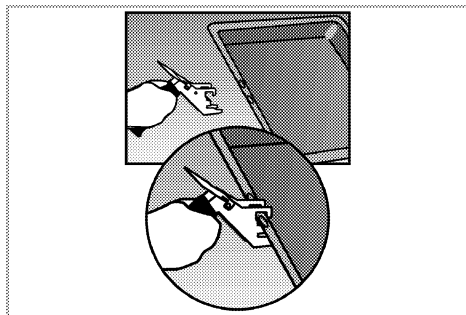


Small wire shelf and fat pan with handle

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



- Apply handle only at the holes in the middle of the fat pan.
- Remove handle for grilling.



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 Authorized 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 24.
- Never wash down the product with water! There is the risk of electric shock!
- Never use the product when your judgment 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 Authorized Service Agents. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons and may void the warranty.
- 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 product function 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.

Intended use

This product is designed for domestic use. Commercial use is not admissible. "CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating."

This product should not be used for warming the plates under the grill, drying towels, dish cloths and 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

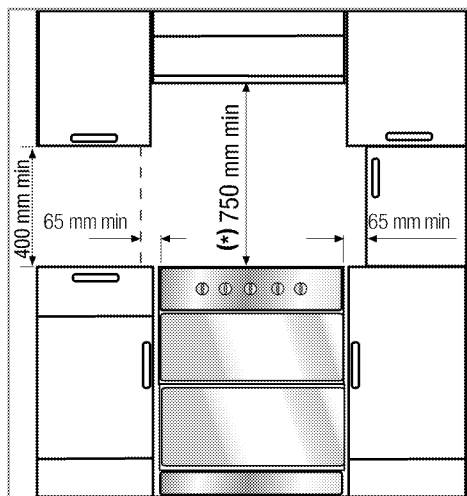
- Accessible parts of the appliance will become hot whilst the appliance is in use and until the appliance has cooled, children should be kept away.
- "**CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away."
- Do not store any items above the appliance 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 750 mm above the hob surface.

- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer' instructions regarding installation height (min 650mm).
- 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.).

Installation and connection

-  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.



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.



Risk of explosion by damage of the safety tube!

The safety tube must not be clamped, bent or trapped or come into contact with hot parts of the appliance.

Connection to the mains supply



This appliance must be earthed!

Our company shall not be held responsible for any damage caused by using the appliance without earthed socket.



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 rating plate of the appliance. 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 appliance depending on the appliance type.

The supply cable of the appliance must correspond to the specifications; see technical data table *Technical specifications*, page 5.



Risk of electric shock!

Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

1. A mains lead is not supplied with the appliance. The mains lead must be connected by an authorized person and be of the type mentioned in the technical table page or of an equivalent type. A wiring diagram is provided on following explanations.

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, 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.

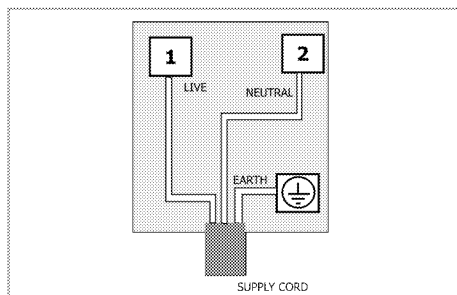
Recommended cross-section area is six square millimeters (6.00mm^2). The mains lead must conform to BS6004.

This appliance must be earthed.

The mains lead must pass through the cable clamp.

The mains lead 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 screwdriver.
4. Pass the mains lead through the cable clamp under the terminal and fix the mains lead to main body with supplied screw via cable tightener.
5. Connect the cables according to the supplied diagram.
6. Close the cover of the terminal block once the wiring is complete.



i Mains lead must not be longer than 2 meters for safety reasons.

7. The mains lead should be routed away from the appliance and not be trapped between the appliance and the wall.
 - Position appliance up to the kitchen wall.
 - To align the appliance with the worktop, adjust the feet turning right or left hand as required.

Final check

1. Switch electricity supply on.
2. Check electrical functions.

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.

Initial operation

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

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


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

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 18*.
4. Operate the oven about 30 minutes.
5. Turn off your oven; See *How to use the electric oven, page 18*


Grill oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest oven power for grill oven; see *How to operate the top oven part, page 18*.
4. Operate the oven about 30 minutes.
5. Turn off your grill; see *How to operate the top oven part, page 18*

-  Smell and smoke may emit during first heating. Ensure that the room is well ventilated.

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 by 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.

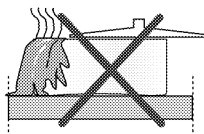
Do not place lids on the burners/hotplates.

Always position pans centrally over the burners/hotplates. When transferring pans from one burner/hotplate to another always lift the pans do not slide them.

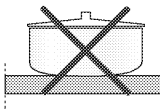
Tips for glass ceramic hobs

- The glass ceramic surface is heat-resistant and insensitive to large temperature deviations.

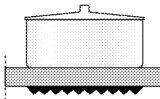
- Do not use the glass ceramic hob for keeping objects or as cutting surface.
- Use pots and pans with ground bottoms. Sharp edges cause scratches on the surface.
- Do not use aluminium pots and pans. Aluminium damages the glass ceramic surface.



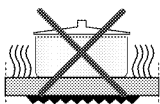
Splashes may damage the ceramic surface and can cause fire.



Do not use pots that have concave or convex bottoms.

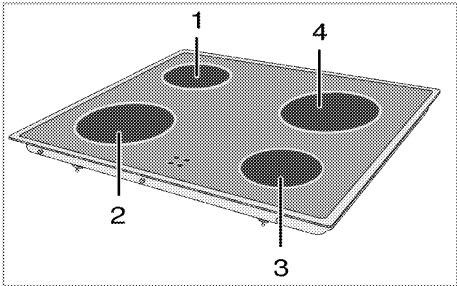


Use pots and pans with smooth bottoms. They ensure a good heat transfer.



If the pan is too small energy is wasted

Using the hobs



- 1 Single-circuit cooking plate 14-16 cm
- 2 Single-circuit cooking plate 18-20 cm
- 3 Single-circuit cooking plate 14-16 cm
- 4 Single-circuit cooking plate 18-20 cm is list of advised diameter of pots to be used on related burners.

⚠ Broken glass!
Do not let any objects fall onto the hob. Even small objects (e.g. salt shaker) may damage the hob.
Do not use glass ceramic hobs with cracks. Water may enter into the cracks and cause a short circuit.
If the surface is damaged in any way (e. g. visible cracks), switch off the device immediately to reduce the risk of an electric shock.


Turning on the hotplates
Use hotplate knobs to operate the hotplates. Move the hotplate knobs to the relevant level in order to obtain the desired cooking level.

Cooking level	1	2 – 3	4 – 6
	heating	boiling, resting	cooking, frying

Turning off the hotplates
Turn the hotplate knob to OFF (upper) position.

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

- Use non-stick coated appropriate metal plates or aluminum containers or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- It is recommended to place the baking mould in the middle of the rack.
- Select the correct shelf position before turning the oven or grill on - don't move oven shelves when hot.
- Keep the oven door closed.

Tips for roasting

- Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey or a large piece of meat.
- Meat with bones takes about 15 to 30 minutes longer before it is cooked than a roast of the same size without bones.
- You should calculate about 4 to 5 minutes cooking time per centimeter height of the meat.
- Let meat rest in the oven for about 10 minutes after the cooking time. The juice is better distributed all over the roast and does not run out when the meat is cut.

- Fish in a fire-resistant dish should be placed on the rack at the medium or lower level.

Tips for grilling

Grilling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without it drying out too much. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with a high water content such as tomatoes and onions.

- Distribute the pieces to be grilled on the wire shelf.
- If the grilling is on the wire shelf, locate a dripping pan under it in order to collect the fat.
- Add some water in the dripping pan for easy cleaning.

Temperature conversion

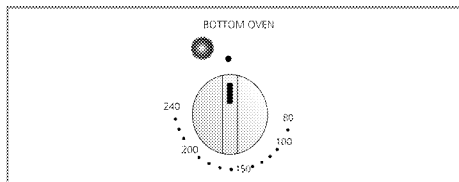
The following table will help you to convert temperatures from degrees Celsius to degrees Fahrenheit.

Celsius °C	Fahrenheit °F
50	122
70	150
80	175
100	200
110	225
120	250
140	275
150	300
160	325
180	350
190	375
200	400
220	425
230	450
250	480
300	572

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).

Cooking times table

i The values indicated in the table below are data indicative. They may vary according to the type of food as well as your preferences of cooking.

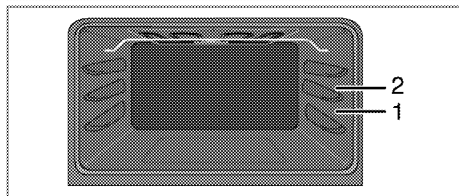
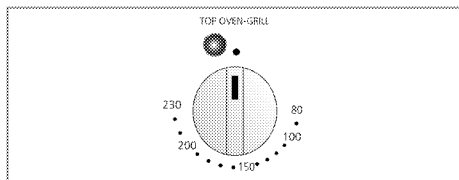
Baking and roasting

i Level 1 is the **bottom** level in the oven.

Dish	Rack position	Temperature	Cooking time (approx.)
Steak	2	160...180 °C	20...25 min. / 450 g + 20 min.
Baked lamb	2	160...180 °C	25 min. / 450 g + 25 min.
Roasted port	1...2	160...180 °C	25 min. / 450 g + 25 min.
Poultry - up to 4.0 kg (8lbs) kg (8lbs)	1...2	160...180 °C	18...20 min. / 450 g + 20 min.
Poultry - up to 5.5 kg (12lbs) kg (12lbs)	1...2	150...160 °C	14...16 min. / 450 g + 20 min.
Casseroles	1...2	140...150 °C	90...120 min. ^{\$}
Fruit cake	2 ... 3	130...140 °C [#]
Small cakes	4	160...180 °C	15...25 min.
Jelly sandwich	1	160...180 °C	20...25 min.

^{\$} according to amount / [#] according to size

How to operate the top oven part



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

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 (top).

1. Close grill/ oven door.
2. Set oven temperature.

» The temperature lamp is switch off as soon as the set temperature is reached.

Switch off grill oven

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

Cooking times table

i The values indicated in the table below are data indicative. They may vary according to the type of food as well as your preferences of cooking.

Food	Insertion level	Temperature	Cooking time (approx.)
Beef	1	170...180 °C	30 min. per 450 g + 30 min.
Lamb	1	180...190 °C	30 min. per 450 g + 30 min.
Pork	1	170...190 °C	40 min. per 450 g + 30 min.
Poultry	1	170...190 °C	25...00 min. per 450 g + 25 min.
Casseroles	1	140...160 °C	90...120 min. ^{\$}
Fruit cake	1 ... 2	140...160 °C [#]
Small cakes	2	160...180 °C	20...25 min.
Victoria sandwich	1	160...180 °C	20...25 min.
^{\$} depending on quantity / [#] depending on size			

How to operate the grill -Top oven

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

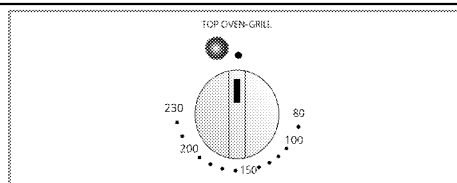
When the door fully open, it remains tilted slightly, so that any spillage will be directed away from you.

i Do not use the upper level for grilling.

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

Baking and roasting for top oven

i Level 1 is the **bottom** level in the oven.



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 (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 (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.


7 Maintenance and care

General information


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

 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.
- 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 may get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

 Do not use steam cleaners for cleaning.

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 hook blades, steel wool or similar tools. Remove calcium stains (yellow stains) by a small amount of lime remover such as vinegar or lemon juice. You can also use suitable commercially available products.

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

- i** 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 control knobs with a wet cloth and wipe them dry.

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

Cleaning the oven

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.

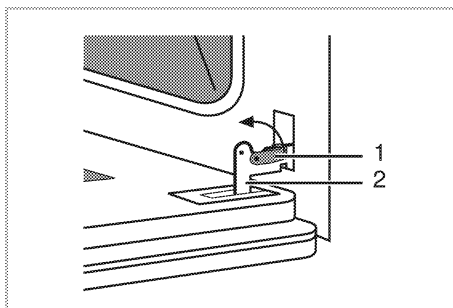
Clean oven door

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.

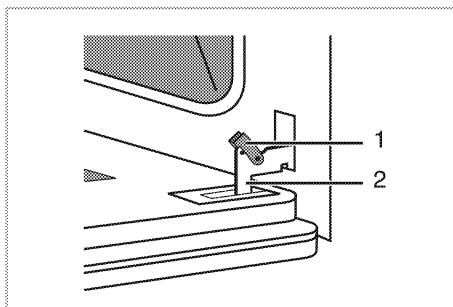
Removal of oven door

The oven door can be disassembled for easier cleaning of the inner space of the oven.

1. Open oven door entirely.
2. Press hinged shackles back at both sides.



- 1 Hinged shackles
- 2 Hinge



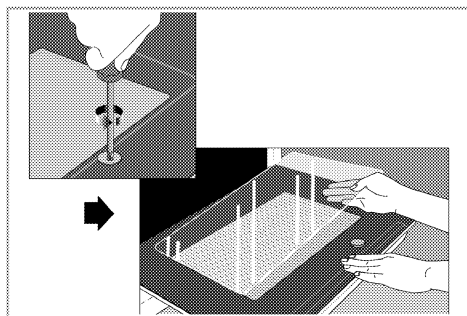
3. Put oven door in a slightly sloping position.
4. Lift the oven door to the front with both hands.

Install oven door again in reverse order after cleaning.

Taking off the door inner glass

1. Open oven door.
2. Unscrew the screws holding the glass.

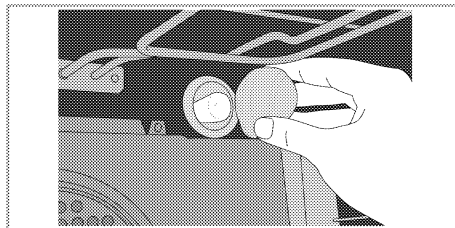
Carefully remove the inner glass pane. Clean glass pane and space in between.



i 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.




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.

i The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 5* for details. Oven lamps can be obtained from Authorised Service Agents.

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

- 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.

Normal operating conditions

- Smoke and smell may emit for a couple of hours during the first operation.


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.
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.

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 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.

- 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
Electric Cookers
Gas & Dual Fuel Cookers
Washing Machines & Dishwashers

0845 600 4903
0845 600 4902
0845 600 4905
0845 600 4906

Republic of Ireland

All Refrigeration, Cooking, Washing & Dishwashing Machines

01 862 3411

Before requesting service please check the troubleshooting 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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