

DOUBLE OVEN
ELECTRIC COOKER & GRILL

LEVI 68 X

Please read this manual first.

Dear Customer,

We would like you to obtain the best performance from your product which has been manufactured in modern facilities and under 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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1 Important safety instructions

This section contains safety instructions that will help you avoid risk of injury and damage. All warranties will become void if you do not follow these instructions.

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.
- Control 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 unplugged 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 similiary 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 network. The separation must be provided either by a mains plug, or 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 gas/electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

Product safety

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- Use the shelves as described in "How to operate the electric oven".
- Do not use the product if the front door glass removed or cracked.
- This handrail is not towel dryer. 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.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Hotplates are equipped with "Induction" technology. Your induction hob that provides both time and money savings must be used with pots suitable for induction cooking; otherwise hotplates will not operate. See *General information about cooking, page 16*, selecting the pots.
- As induction hobs create a magnetic field, they may cause harmful impacts for people who use devices such as insulin pump or pacemaker.

Intended use

This product is designed for domestic use.

Commercial use will void the guarantee.

"CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating."

This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles.

This product should also not be used for room heating purposes.

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

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

Safety for children

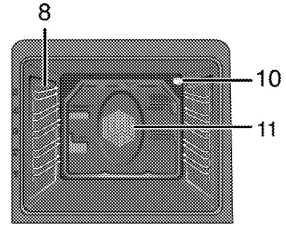
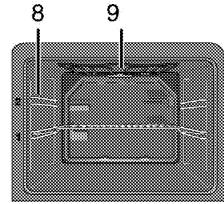
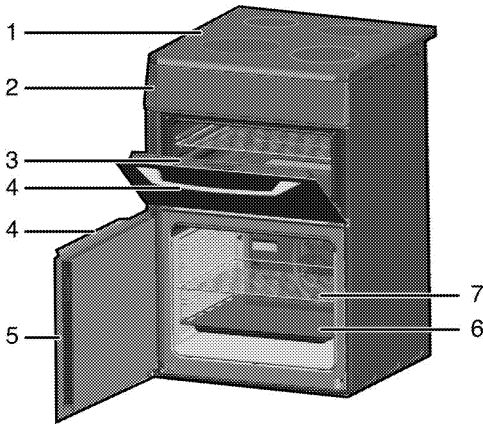
- Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.

- Electrical and/or gas 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.

SAVE THESE INSTRUCTIONS

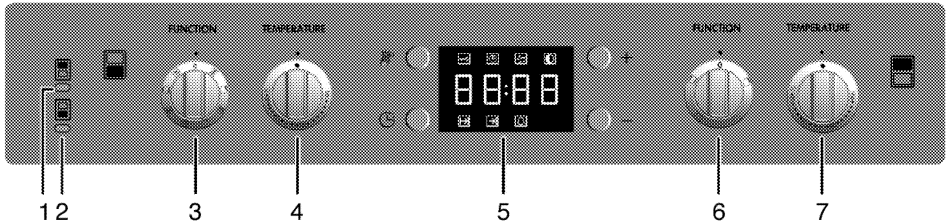
2 General information

Overview



- 1 Burner plate
- 2 Control panel
- 3 Top oven door
- 4 Handle
- 5 Main oven door
- 6 Tray

- 7 Wire shelf
- 8 Shelf positions
- 9 Top heating element
- 10 Lamp
- 11 Fan motor (behind steel plate)



- 1 Thermostat lamp for top oven
- 2 Thermostat lamp for main oven
- 3 Main oven function knob
- 4 Main oven thermostat knob

- 5 Digital timer
- 6 Top oven function knob
- 7 Top oven thermostat knob

Technical specifications

GENERAL	
External dimensions (height / width / depth)	850 mm/600 mm/600 mm
Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	11.9 kW
Fuse	min. 32 A
Cable type / section	H05VV-FG 3 x 4 mm ² or equivalent
Cable length	max. 2 m
HOB	
Burners	
Rear left	Induction cooking plate
Dimension	200 mm
Power	2300/3000 W
Front left	Induction cooking plate
Dimension	160 mm
Power	1400 W
Front right	Induction cooking plate
Dimension	160mm
Power	1400 W
Rear right	Induction cooking plate
Dimension	200 mm
Power	2300/3000 W
OVEN/GRILL	
Top oven	Conventional oven / Grill oven
Energy efficiency class [#]	A
Grill power consumption	2.2 kW
Main oven	Multifunction oven
Energy efficiency class [#]	A
Inner lamp	15–25 W
Grill power consumption	2.2kW

[#] 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.



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.

Package contents

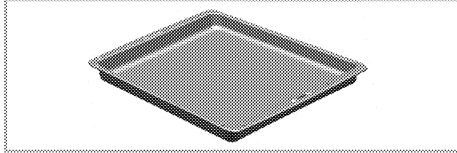


Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

User manual

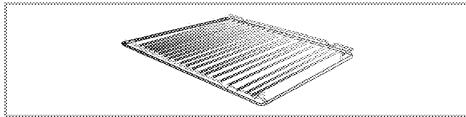
Oven tray

Used for pastries, frozen foods and big roasts.



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)

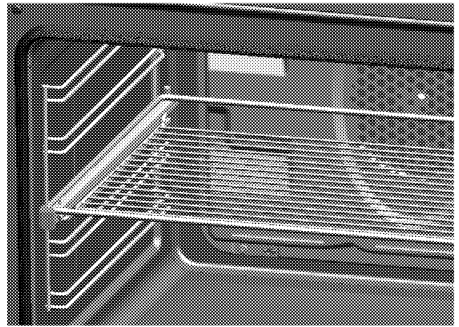
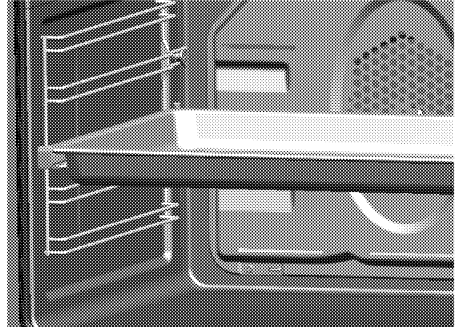
It is placed into the tray in order to collect the dripping fat while grilling so that the oven is kept clean.



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.



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 and gas installation for the product is under customer's responsibility.



DANGER

The product must be installed in accordance with all local gas and/or electrical regulations.



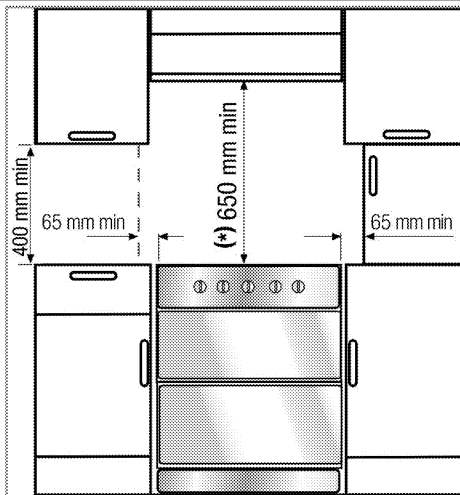
DANGER

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 400mm above hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.
- It can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer' instructions regarding installation height (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.
- 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

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



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.

- 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.



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

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

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.



DANGER

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

The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or

the lower cover is opened or it is located at the rear wall of the unit depending on the unit type. Power cable of your product must comply with the values in "Technical specifications" table.



DANGER

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

Connecting the power cable

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

This product must only be connected by a qualified electrician such as a technician from the local electricity company or NICEIC registered contractor to a suitable double-pole control unit with a minimum contact clearance of 3 mm in all poles. This control unit must be installed in accordance with the IEE directives. Failure to obey this instruction may cause operational problems and invalidate the product warranty. This product must only be installed by a qualified electrician eg local electricity company or NICEIC registered contractor to a suitable double-pole control unit with a minimum contact clearance of 3mm in all poles and with a minimum rating please consider technical data table, *Technical specifications, page 8* which should be fitted adjacent to (but not above) the cooker in accordance with IEE regulations. Failure to observe this instruction may result in operational problems and invalidation of the product warranty.



Additional protection by a residual current circuit breaker is recommended.

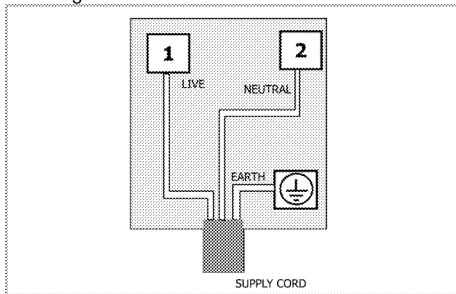
2. The cable must have conductors of sufficiently high cross sectional area to prevent overheating and deterioration.

The mains cable must conform to BS6004. This appliance must be earthed.

The mains cable must pass through the cable clamp.

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

3. Open the terminal block cover with a screwdriver.
4. Insert the power cable through the cable clamp below the terminal and secure it to the main body with the integrated screw on cable clamping component.
5. Connect the cables according to the supplied diagram.



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



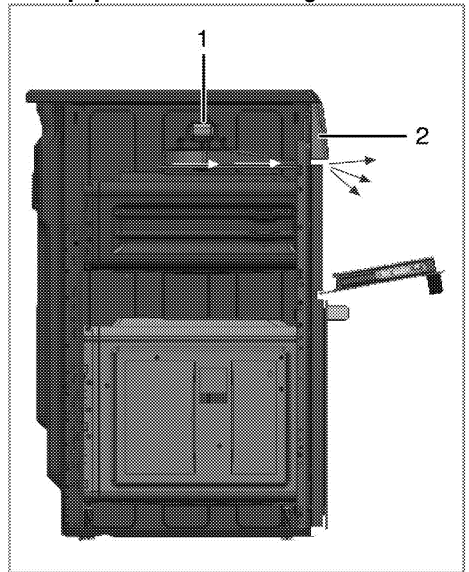
Power cable must not be longer than 2 m because of safety reasons.

- Push the product towards the kitchen wall.
- **Adjusting the feet of oven**
Vibrations during use may cause cooking vessels to move. This dangerous situation can be avoided if the product is level and balanced.
For your own safety please ensure the product is level by adjusting the four feet at the bottom by turning left or right and align level with the work top.

Final check

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

For equipment with a cooling fan



- 1 Fan
- 2 Control panel

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



Fan continues working until the product cools down.

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.

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.

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.

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.

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.

Initial use

Time setting

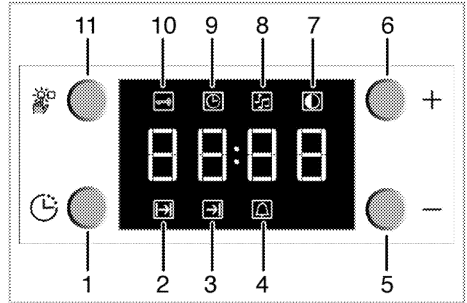


Before using the oven the clock time must be set. If the clock time is not set, the main oven will not work.



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
- 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.

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 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.



WARNING

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 Static position.
4. Select the highest grill power; See *How to operate the electric oven, page 23*.
5. Operate the oven for about 30 minutes.
6. Turn off your oven; See *How to operate the electric oven, page 23*

Grill oven

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



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

5 How to use the hob

General information about cooking



DANGER

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.

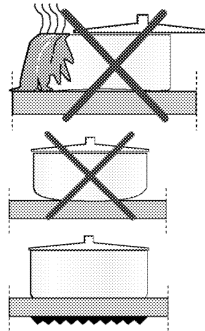
- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. 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. 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 magnet.
2. Your saucepan is compatible if "E" does not flash when you place your saucepan on cooking zone and start the hob.

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

Saucepan recognition-focusing system

In induction cooking, only the area covered by the vessel on the relevant cooking zone is energised. The vessel's bottom is recognised by the system and only this area is heated

automatically. Cooking stops if the cooking vessel is lifted from the cooking zone during cooking. Selected cooking zone and "L" 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.

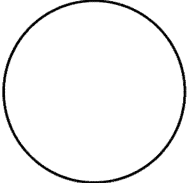
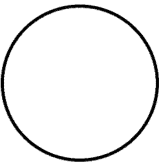
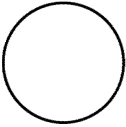
Do not put metal items such as forks, knives or saucepan covers onto your hob since they can get heated.

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

i 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.

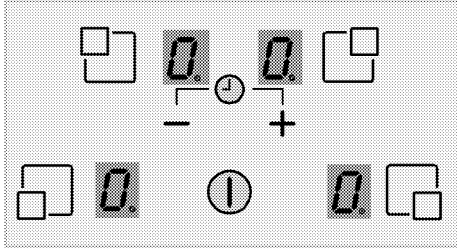
i When the hob is running, keep items with magnetic properties such as credit cards or cassettes away from the hob.

Selecting cooking zone suitable to the vessel

<p>Large cooking zone Ø 25 cm</p> 	<p>Normal cooking zone Ø 20 cm</p> 	<p>Small cooking zone Ø 16 cm</p> 
<p>Large cooking zone</p> <ul style="list-style-type: none"> Automatically fits to the saucepan. 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"> Automatically fits to the saucepan. 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"> Used for slow cookings (sauces, creams) Used to prepare small portions or portions based on number of persons.

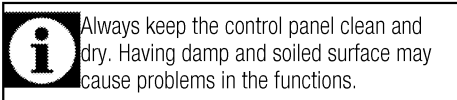
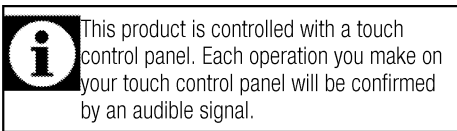
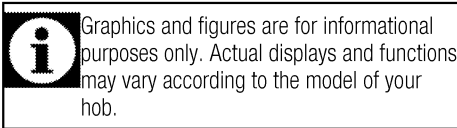
Using the hobs

Control panel



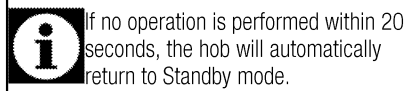
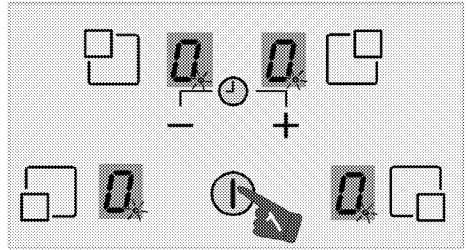
Specifications

	On / Off key
	Temperature setting/Increasing timer
	Temperature setting/Decreasing timer
	Front Left Cooking Zone Selection key
	Rear Left Cooking Zone Selection key
	Rear Right Cooking Zone Selection key
	Front Right Cooking Zone Selection key



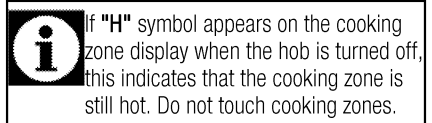
Turning on the hob

1. Touch the "⏻" key on the control panel. On all cooking zone displays, "0" icon appears and decimal points flash on lower right corner of this icon.



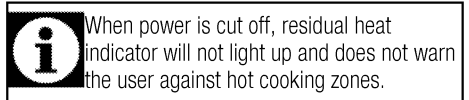
Turning off the hob

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

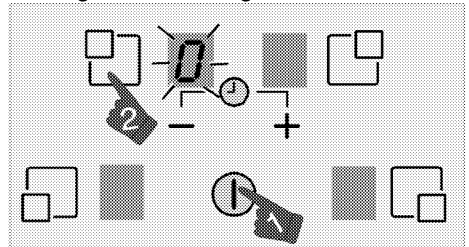


Residual heat indicator

"H" symbol that appears on the cooking zone display indicates that the hob is still hot and may be used to keep a small amount of food warm. The symbol will disappear when the cooking zone cools down or when it is activated.

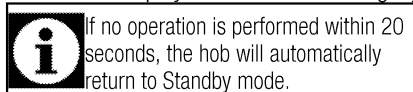


Turning on the cooking zones



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

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



Setting the temperature level

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

Turning off the cooking zones:

A cooking zone can be turned off in 2 different ways:

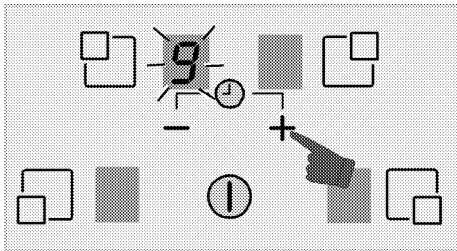
1. **By dropping the temperature level to "0"**
You can turn the cooking zone off by dropping the temperature adjustment to "0" level.
2. **By using the turning off through the timer option for the desired cooking zone**
When the time is over, the timer will turn off the cooking zone assigned to it. "0" or "00" will appear on all displays.
When the time is over, an audible alarm will sound. Touch any key on the control panel to silence the audible alarm.

High Power (Booster)

Booster is a function which facilitates cooking. All cooking zones indicated with "P" symbol in the Technical Specifications table are equipped with Booster function.

Turning on High Power (Booster):

1. Touch "1" key to turn on the hob.
2. Touch the selection key of the cooking zone you want to turn on.
3. Touch "+" or "-" and firstly reach level "9".



4. When the cooking zone is on level "9", touch "+" once to change cooking zone's temperature to "P".

Turning off High Power (Booster):

- To disable the Booster function, touch "-" and set the temperature to level "9". Cooking zone goes out of booster and continues to operate at level "9".

- You can decrease the temperature level by touching "-" or you can switch off the cooking zone completely by decreasing the temperature level to "0".

Child Lock

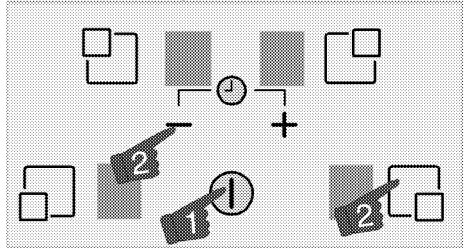
You can protect the hob by child lock to prevent children from changing hob functions.



Child lock can be activated within 10 seconds after the hob is switched on. It cannot be activated after 10 seconds.

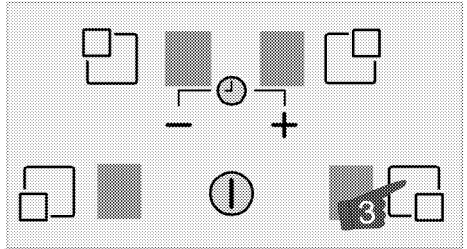
Activating the Child Lock

1. Touch "1" key to turn on the hob.

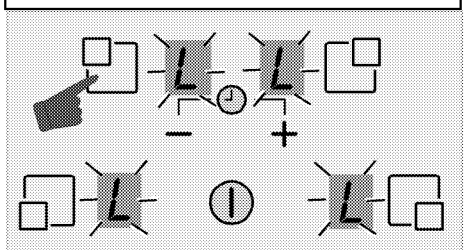


2. Touch "-" and "L" keys simultaneously. Then touch "L" key again to activate the child lock.

Child lock function will be activated.



If any key is pressed when the child lock is active, "L" symbol will appear on cooking zone displays.



Deactivating child lock temporarily

1. When the child lock is active, touch "—" and "□" keys simultaneously.
» Child lock will be deactivated temporarily and "0" symbol will appear on all cooking zone displays.



If the hob is turned off and on in this condition, child lock will be still active.

Deactivating child lock permanently

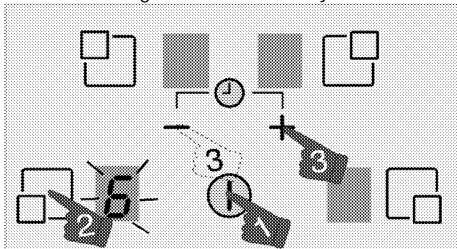
1. When the child lock is active, touch "⌚" key to switch on the hob.
2. Within 10 seconds, touch "—" and "□" keys simultaneously. Then, touch "—" key again.
» Child lock will be deactivated permanently and "0" symbol will appear on all cooking zone displays.

Timer function

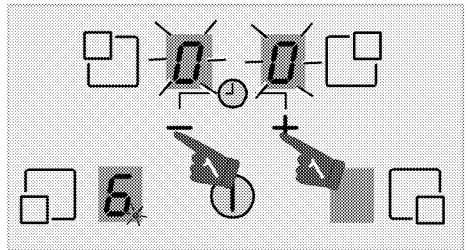
This function facilitates cooking for you. It will not be necessary to attend the oven for the whole cooking period. Cooking zone will be turned off automatically at the end of the time you have selected.

Activating the timer

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



3. Touch "+" or "-" keys to set the desired temperature level.



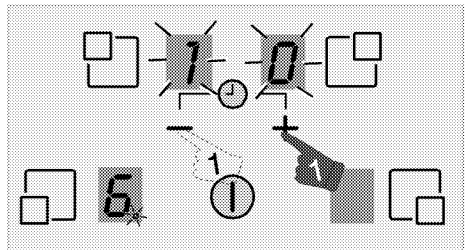
4. Touch "+" and "-" keys simultaneously to activate the timer.

"00" symbol will illuminate on timer display and decimal point will appear on the selected cooking zone display.



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

5. Touch "+" or "-" keys to set the desired time.



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



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



When the cooking zone for which a timer was set is selected, you can see the remaining time by touching "+" and "-" keys simultaneously.



On the display of the cooking zones whose timer is activated, a dot shaped light will illuminate.

Using the timer as an alarm function (Egg-timer)

With this function, it is possible to setting the timer independently from cooking zone.

1. Touch "ⓘ" key to turn on the hob.
2. Touch "+" and "-" keys simultaneously to activate the timer.
3. Touch "+" and "-" keys simultaneously to activate the timer.

"00" symbol will be displayed by a blinking of both decimal dots in the timer displays.



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

4. Touch "+" or "-" keys to set the desired time.



If no Timer value is selected you can start at 30 minutes by pressing "-" key.

Deactivating the timer

Once the set time is over, the hob will automatically turn off and give an audible warning.

Press any key to silence the audio warning.

Turning off the timers earlier

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

1. Select the cooking zone you want to turn off.
2. Touch "+" and "-" keys simultaneously to activate the timer.
3. Until "00" appears on the timer screen, touch "-" to set the value to "00".

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

Using induction cooking zones safely and efficiently

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

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



Your hob can be equipped with induction cooking zones with a diameter of 160, 200 and 250 mm depending on the model. With induction feature, each cooking zone detects each vessel placed on them. Energy builds up only where the vessel contacts with the cooking zone and thus, minimum energy consumption is achieved.

Operation time constraints

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

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

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

Table-1: Operation time limits

Temperature level	Operation time limit - hour
0	0
1	8
2	6
3	5
4	5
5	4
6	1,5
7	1,5
8	1,5
9	1,5
Booster	5 minutes (*)
(*) The hob will drop to level 9 after 5 minutes (optional)	

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.
- E2 error might be given.

Overflow safety system

Your hob is equipped with overflow safety system. If there is any overflow that spills onto the control panel, system will give error and the hob will be automatically turned off.

Precise power setting

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

Operating noisy

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

- Noise 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 food in it, this sound will clear away.

- The noise of the fan that cools electric system can be heard.

Error messages

Table-2: Error codes and error sources

Cause of error	Indicator	Display
Overheat error	"E2" symbol flashes	Relevant cooking zone display
Hob overheated	"H" symbol flashes	Cooking zone display
Mains errors	"E6" symbol flashes	Cooking zone display
Sensor failure	"E9" symbol flashes	Relevant cooking zone display



For further information about error messages that may appear on the touch control panel, see Table-2.



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



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

6 How to operate the oven

General information on baking, roasting and grilling



WARNING

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



DANGER

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

Tips for baking

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

Tips for roasting

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

Tips for grilling

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

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



Fire danger due to food which is unsuitable for grilling!

Only use food for grilling 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 fat food may catch fire.

How to operate the electric oven

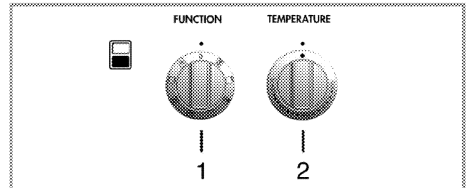


Before using the oven the clock time must be set. If the clock time is not set, the main oven will not work.

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

How to operate the main oven

Select temperature and operating mode



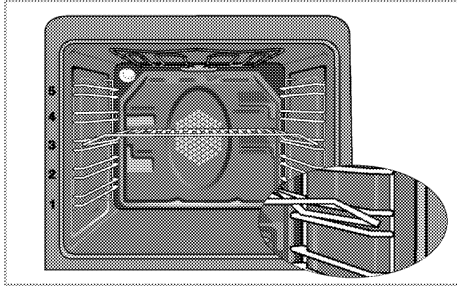
- 1 Main oven function knob
 - 2 Main oven thermostat knob
1. Set the Temperature knob to the desired temperature.

2. Set the Function knob to the desired operating mode.

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

Switching off the electric oven

Turn the function knob and temperature knob 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.

Operating modes

All functions in your oven (including the main oven) are described in this section.

The order of operating modes shown here may be different from the arrangement on your product.

Top and bottom heating



Top and bottom heating are in operation. Food is heated simultaneously from the top and bottom. For example, it is suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one tray only.

Bottom heating



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

Fan supported bottom/top heating



Top heating, bottom heating plus fan (in the rear wall) are in operation. Hot air is evenly distributed throughout the oven rapidly by means of the fan. Cook with one tray only.

Operating with fan



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

Fan Heating



Warm air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. It is suitable for cooking your meals in different rack levels and preheating is not required in most cases. Suitable for cooking with multi trays.

"3D" function



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

Grill



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

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

Full grill



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

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

Grill+Fan



Grilling effect is not as strong as in Full Grill

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

- 10 Keylock
- 11 Adjustment key

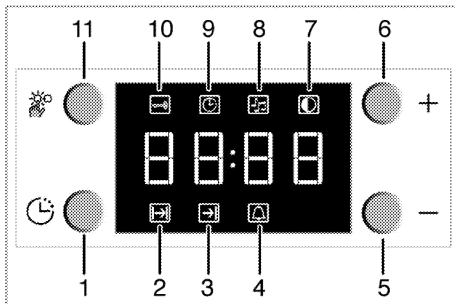
i The maximum time to be set for the end of the cooking process is 5 hours and 59 minutes. In case of power cut, program will be canceled. Reprogram is needed.

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.

Using the oven clock



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

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.

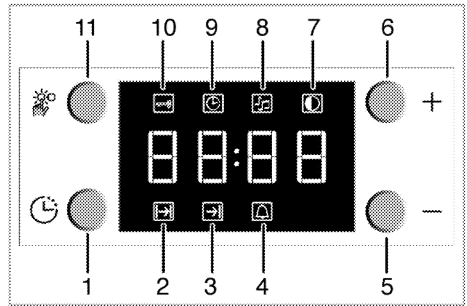
i If you mute the alarm by pressing any key, the oven will restart operating. If you press any button at the end of the alarm period, the oven will restart operating.

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

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.

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

Deactivating the keylock

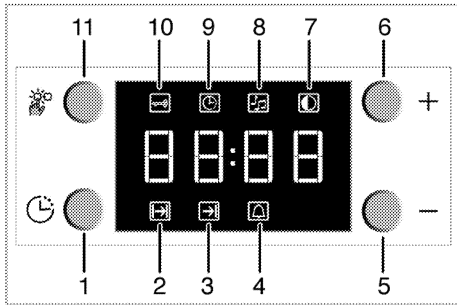
1. Press Adjustment key (11) to activate Keylock symbol (10).
 - » **"On"** will appear on the display.
2. Press '-' (5) to deactivate the keylock.
 - » **"OFF"** will be displayed once the keylock is deactivated.

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.



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

Setting the alarm clock

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

 The 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

 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

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

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray*	One level		4	175	30 ... 35
Cakes in mould*	One level		2	180	40 ... 50
Cakes in cooking paper*	One level		3	175	25 ... 30
	2 levels		1 - 5	175	30 ... 40
	3 levels		1 - 3 - 5	180	45 ... 55
Sponge cake*	One level		3	200	5 ... 10
	2 levels		1 - 5	175	18 ... 25
Cookies*	One level		3	175	20 ... 25
	2 levels		1 - 5	175	25 ... 30
	3 levels		1 - 3 - 5	175	30 ... 40

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

When cooking with 2 trays at the same time, place the deeper tray on the upper rack and the other one on the lower rack.
* It is suggested to perform preheating for all foods.

(**) In a cooking that requires preheating, preheat at the beginning of cooking until the 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

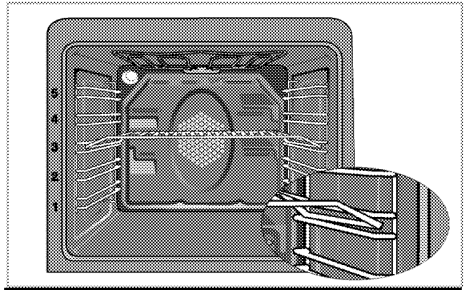


Before using the oven the clock time must be set. If the clock time is not set, the main oven will not work.



WARNING

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



Do not use the upper level for grilling.

Switching on the grill

1. Turn the Function knob to the desired grill symbol.
2. Then, select the desired grilling temperature.
3. If required, perform a preheating of about 5 minutes.

» Temperature light turns on.

Switching off the grill

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

Rack positions

Grill performance will decrease if the wire grill stands against rear part of the oven. Slide your wire grill to the front section of the rack and settle it with the help of the door in order to obtain the best grill performance.

Grilling with electric grill



Fire danger due to food which is unsuitable for grilling!

Only use food for grilling which is suitable for intensive grilling heat.

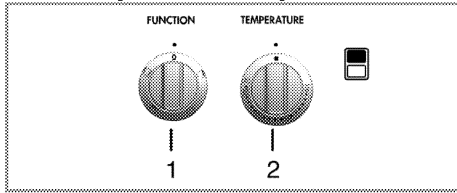
Do not place the food too far in the back of the grill. This is the hottest area and fat food may catch fire.

Cooking times table for grilling

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

depending on thickness

How to operate the top oven



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

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

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

Select temperature and operating mode

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

Switching off the electric oven

Turn the Function knob and thermostat knob to Off (upper) position.

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.

i Maximum load for the oven tray: 4 kg (8,8 lbs).

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

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

Baking and roasting

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

Food	Cooking level number	Position	Rack position	Temperature (°C)	Cooking time (min.) (approx.)
Cake in tray	One level		2	175	25 ... 30
Cake in mould	One level		1	175	25 ... 30
Cakes in paper	One level		1	175	25 ... 30
Sponge cake	One level		2	200	5 ... 10
Cookies	One level		2	175	25 ... 30
Dough pastry	One level		2	200	35 ... 40
Filled savory pastry	One level		1	180	25 ... 35
Leaven	One level		1	190	35 ... 45
Lasagna	One level		1	180	30 ... 40
Pizza	One level		1	200	15 ... 20
Beefsteak (whole)/ Roast	One level		2	25 min. 250 after 180 ... 190	100 ... 120
Lamb haunch (casserole)	One level		2	25 min. 220 after 180 ... 190	70 ... 90
Roast chicken	One level		1	15 min. 250 after 190	55 ... 65
Turkey (5.5 kg)	One level		1	25 min. 250 after 190	150 ... 210
Fish	One level		2	200	20 ... 30

How to operate the top grill

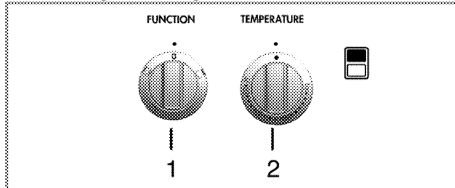


WARNING

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.

Switching on the grill



1 Top oven function knob

2 Top oven thermostat knob

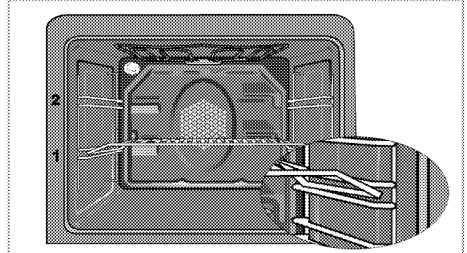
1. Open the grill door.
2. Set the Function knob to Grill symbol.
3. Set the temperature to maximum level.
4. If required, perform a preheating of about 5 minutes.

» Thermostat (temperature) light turns on.

Switching off the grill

1. Turn the Grill control knob to Off (upper) position.
 - Put big or medium-sized portions in correct rack position under the grill heater for grilling.
 - For food only whose top is required to be roasted, grill the food either by placing onto the wire grill in the tray or by placing the tray onto the floor of grilling compartment.

- Food and plates placed onto the floor of grill compartment will get heated when the main oven is in use. Do not switch on the grill compartment when using it for storing food.



Do not use the upper level for grilling.



Fire danger due to food which is unsuitable for grilling!

Only use food for grilling 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 fat food may catch fire.

Top oven cooking times table for grilling



Do not use the upper level for grilling.

Grilling with electric grill



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

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

depending on thickness

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

Risk of electric shock!
Switch off the electricity before cleaning appliance to avoid an electric shock.



DANGER

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.



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 damp cloth and wipe them dry.

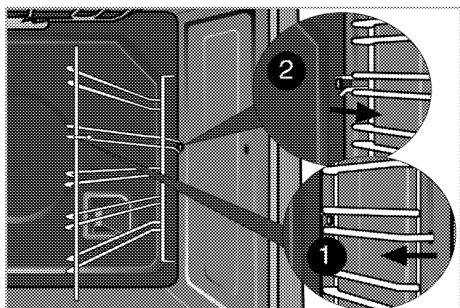


Damage of the control panel!
Do not remove the control knobs for control panel cleaning.

Cleaning the oven

To clean the side wall

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



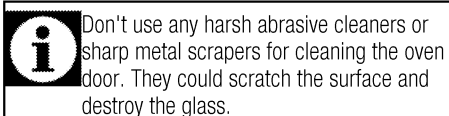
Catalytic walls

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

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

Clean oven door

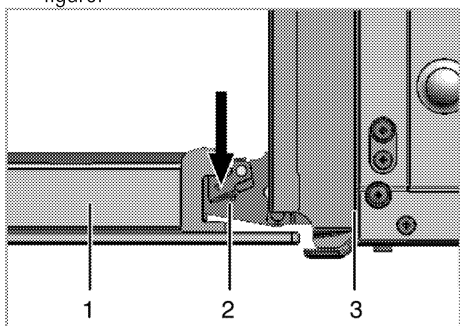
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.



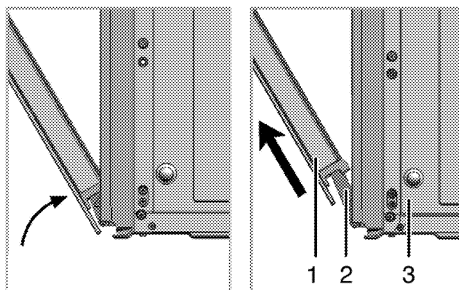
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removing the oven door

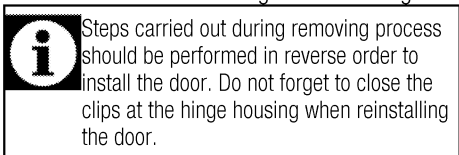
1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



- 1 Front door
- 2 Hinge
- 3 Oven



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

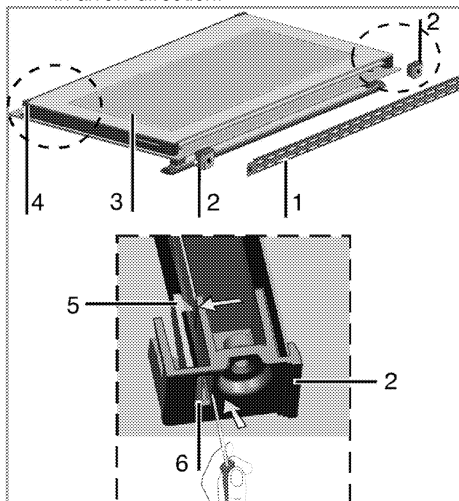


Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the door inner glass

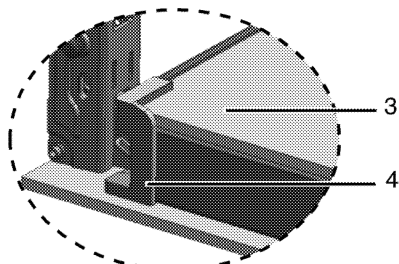
The entire inner glass panel of the oven door can be removed for cleaning.

- Open the oven door.
- Remove the metal part (1) by removing two screws that secure it.
- To remove the plastic holders (2), use a flat metal or plastic, e.g., a knife, slotted screwdriver, to free the fixing foot (5). Push the fixing foot through the window (6) in arrow direction.



- 1 Metal part

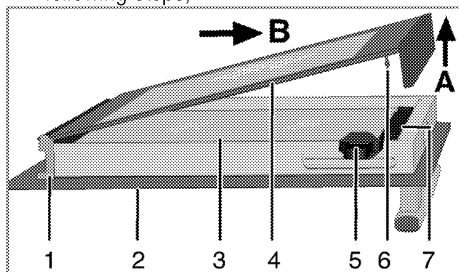
- 2 Plastic carrier
- 3 Inner glass panel
- 4 Lower plastic slot
- 5 Fixing foot
- 6 Window



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

In case of the cleaning for the inner glass pane;

1. After removing the oven door, proceed to following steps;



- 1 Hinge housing
- 2 Outer glass pane
- 3 Inner glass pane
- 4 Inmost glass pane
- 5 Spade
- 6 Pin
- 7 Pin housing

2. As illustrated in figure, raise the inmost glass pane (4) slightly in direction A by means of spade (5) until you hear a “click” and pull it out in direction B.

3. Then clean the inner glass pane (3) surface directly. No need to remove it from its location.
4. After finishing to clean the outer glass pane (2), the first step to regroup the door is reinstalling inmost glass panel (4).
5. First locate the bottom part of the inmost glass (4) into the hinge housing (1). Then push the inmost glass upper side pins (6) towards to the housing (7) until you hear a “click”.

Replacing the oven lamp



DANGER

Hot surfaces may cause burns!

Make sure that the appliance is switched off and cooled down in order to avoid the risk of an electrical shock.



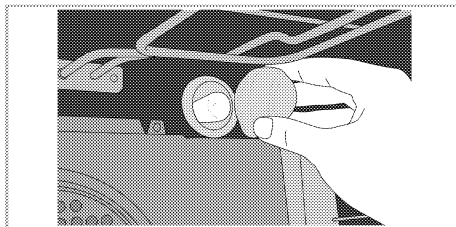
The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 8* for details. Oven lamps can be obtained from Authorised Service Agents.



Position of lamp might vary from the figure.

If your oven is equipped with a round lamp:

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



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

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 does not operate.

The mains fuse is defective or has tripped.	Check fuses in the fuse box. If necessary, replace or reset them.
Buttons/knobs/keys on the control panel do not function.	Keylock may be enabled. Please disable it. (See: <i>Using the keylock, page 26</i>)
If the display does not light up when you switch the hob on again.	Disconnect the appliance at the circuit breaker. Wait 20 seconds and then reconnect it.
Overheat protection is active.	Allow your hob to cool down.
The cooking pot is not suitable.	Check your pot.

Oven light does not work.

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

Oven does not heat.

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. (In products with microwave oven, timer controls only microwave oven.)	Adjust the timer.
Power is cut.	Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.

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

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

"E" symbol appears on the cooking zone display.

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

Selected cooking zone suddenly turns off during operation.

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

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

Your pot is not compatible with induction cooking.

Check if your cooking pot is compatible with induction hob.

The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone.

Choose a pot wide enough and center the pot on the cooking zone properly.

Even though there is no pot on the active cooking zone, "L" does not light.

Cooking zone is supplied with two phases and one phase is defective.



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.

Your Cooker is guaranteed against the cost of breakdown repairs for twelve months from the date of the original purchase.

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
Electric Cookers	0845 600 4921
Gas & Dual Fuel Cookers	0845 600 4921
Washing Machines & Dishwashers	0845 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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