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**Please note this product is Year 2000 compliant.**

Congratulations on your choice of a **BEKO** quality multi-function Compact Cooker which has been designed to give you service for many years.

**WARNING!**  
**IMPORTANT:**

DO NOT connect the Compact Cooker to the electricity supply until all packing and transit protectors have been removed.

Beko (UK) Ltd declines to accept any liability should the instructions not be followed.

This Compact Cooker must only be used for its intended purpose i.e. the cooking of foodstuff.

ENSURE THAT THE APPLIANCE IS INSTALLED WITHIN THE REQUIRED MEASUREMENTS. (SEE INSTALLATION INSTRUCTIONS) THIS ENSURES SUFFICIENT AIR VENTILATION AROUND THE COOKER PREVENTING A BUILD UP OF HEAT WHICH MAY DAMAGE THE ADJACENT FURNITURE, MATERIALS AND OBJECTS. INCORRECT INSTALLATION COULD AFFECT THE SAFETY OF THE COOKER

The mains lead must not come in contact with any part of the appliance during and after operation.

To obtain the best possible performance and trouble free operation from your appliance it is very important to carefully read these instructions.

Failure to observe these instructions may invalidate your right to free service during the guarantee period.

We suggest you keep these instructions in a safe place for easy reference.

**IMPORTANT TIPS FOR YOUR SAFETY**

- (1) During the operation of this appliance, outer surfaces including the door will get hot. This appliance is equipped with a vent at the back of the cooker to allow steam generated during the use of oven to be extracted. Take care not to touch the vent and the area around it, they may be hot. Do not obstruct the flow through the vent at the back. The steam leaving through the vent will usually be hot. Take care not to come near these areas. See INSTALLATION INSTRUCTIONS
- (2) Ensure the appliance is positioned in a location where it cannot be reached by children.
- (3) Always use oven gloves when removing the grill rack, baking tray and dishes from inside the oven when in use.
- (4) Always switch off the appliance and unplug from the mains socket when the appliance is not in use, before cleaning, or in the unlikely event of a product failure becoming apparent.
- (5) Close supervision while cooking with this appliance is recommended at all times however special care should be taken when cooking oily, and fatty foods as overheating of such food can cause them to catch fire.

## ELECTRICAL REQUIREMENTS

Before you insert the plug into the wall socket make sure that the voltage and the frequency shown on the rating plate at the rear of the appliance corresponds to your electricity supply.

We recommend that this appliance is connected to the mains supply via a suitable switched and fused socket in a readily accessible position.


### **WARNING ! THIS APPLIANCE MUST BE EARTHED**

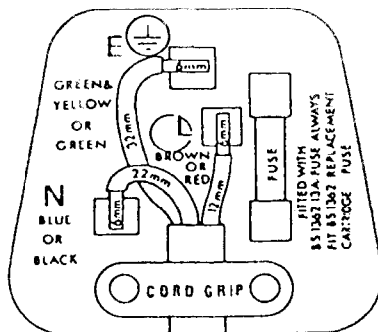
If the fitted moulded plug is not suitable for your socket, then the plug should be cut off and an appropriate plug fitted. Destroy the old plug which is cut off as a plug with bared cord could cause a shock hazard if inserted into a socket elsewhere in the house.

The moulded plug on this appliance incorporates a 13A fuse. Should the fuse need to be replaced an ASTA approved BS 1362 fuse of the same rating must be used. Do not forget to refit the fuse cover. In the event of losing the fuse cover the plug must not be used until a replacement fuse cover has been fitted. Colour of the replacement fuse cover must be the same colour as that visible on the pin face of the plug. Fuse covers are available from any good electrical store.

### **IMPORTANT ! FITTING A DIFFERENT PLUG**

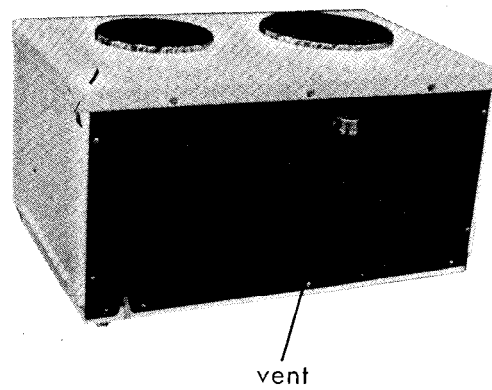
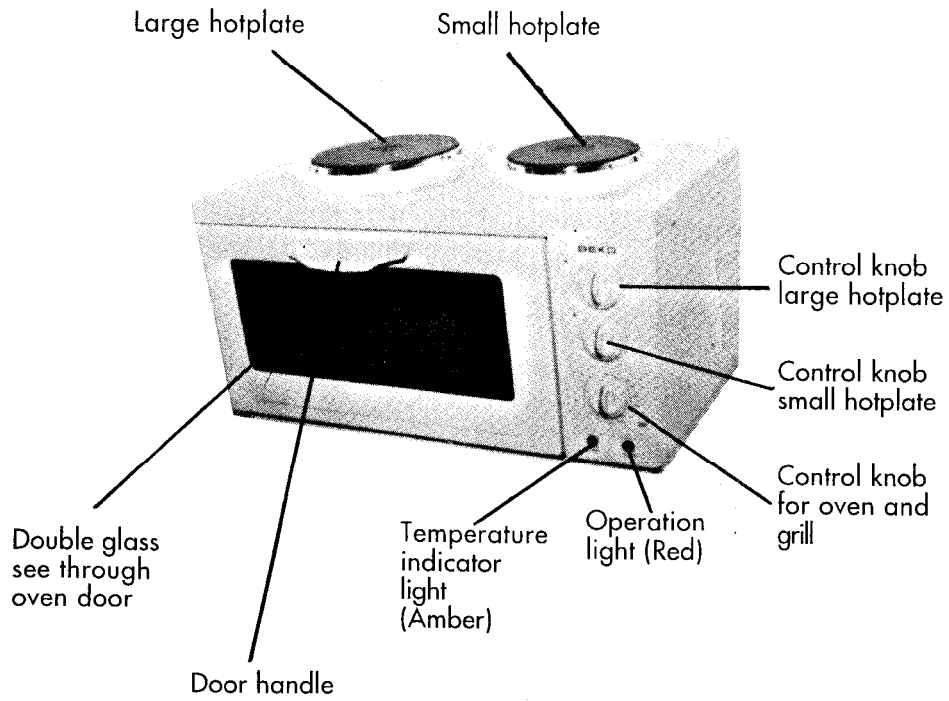
As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug proceed as follows:  
(See diagram).

1. Connect the green and yellow (Earth) wire to the terminal in the plug marked 'E' or with the symbol  or coloured green or yellow and green.
2. Connect the blue (Neutral) wire to the terminal in the plug marked 'N' or coloured black.
3. Connect the brown (Live) wire to the terminal in the plug marked 'L' or coloured red.



With alternative plugs a 13A fuse must be fitted either in the plug or adaptor or in the main fuse box.  
If in doubt contact a qualified electrician.

## LOCATION OF CONTROLS



## **INSTALLATION INSTRUCTIONS**

- 1- Ensure that this appliance is positioned on a heat resistant surface near to an electric socket of the correct rating.
- 2- If you want to install the cooker in a recess between units, then a minimum of 1"(25 mm) must be left around the sides and back of your Compact Cooker to allow adequate ventilation and enable the Compact Cooker to be pulled out for cleaning.
- 3- Ensure that no flammable materials are adjacent to the appliance as the sides of the appliance become hot during operation.
- 4- Ensure at least 500 mm (20") clearance above the hot plates.

## **PREPARATION OF YOUR COMPACT COOKER BEFORE FIRST USE**

### **ASTHMATIC SUFFERER'S**

**Ensure the room is very well ventilated, during the burning off process.**

**Avoid directly inhaling the fumes during this process.**


#### **1. Hotplates**

Adjust the hotplates to mid position (3) and leave on for approximately 8 minutes in order to burn off the protective coating on the hotplates. Do not place any pans or other cooking utensils on the hotplates during this process. Fumes will be emitted during the above operation but this is quite normal.

#### **2. Oven**

In order to burn off the protective coating, remove grill rack and baking tray and turn the oven control knob to 200 °C and run the oven for approximately 15 minutes, again fumes will be emitted as the protective coating is burnt off but this is quite normal.

#### **3. Grill**

To burn off the protective coating on the grill, set the control to the grill position. To operate the grill, turn the oven/grill knob in a clockwise direction until the grey pointer line on the knob clicks into position in line with the grill symbol  which is located to the top left handside of the knob. Operate for approximately 15 minutes with the oven door open, again fumes will be emitted but this is quite normal.

### **IMPORTANT!**

You must ensure that the above operations 1,2 and 3 are conducted in a well ventilated area.

When burning off the protective coating, the oven door must always be left open.

## HOTPLATES OPERATION

Temperature controls for hotplates are situated on the panel beside the oven door.

Each hotplate has adjustable settings from 1 to 6 and are operated by turning in an anticlockwise or clockwise direction.

We recommend the following setting for hotplate knob adjustment:-

Positions	1	2-3	4-5 -6
Applications	Warming	Simmering	Cooking Boiling Frying

- Always use flat bottomed pans to ensure perfect contact with the hotplate surface.
- Ensure that the bottom of any saucepan used is clean and dry before use.
- Size of pans should ideally be the size of the hotplate or slightly larger. If you use pans with a smaller diameter then energy is lost. Try and avoid any spillages onto the hotplates as this may cause damage.

We recommend that you use the following size of pans:-

for small hotplate : 6" (150 mm)

for large hotplate : 7" (180 mm)

**ALWAYS SWITCH OFF THE HOTPLATES AFTER USE.**

## OPERATING YOUR COMPACT COOKER

This appliance is designed to operate from a 13 AMP socket and for safety reasons, the large hotplate will not operate whilst the grill or oven is being used.

The following are examples of possible operating combinations:

- Small hotplate (Only)
- Large hotplate (Only)
- Both hotplates.
- Grill (Only).
- Oven (Only)
- Small hotplate and oven.

**IMPORTANT NOTE: "LARGE HOT PLATE, WHICH IS ON THE LEFT HAND SIDE, WILL NOT OPERATE FOR SAFETY REASONS, WHEN THE OVEN (OR GRILL) IS SWITCHED ON SIMULTANEOUSLY."**

The Compact Cooker has 2 shelf positions

(See diagram). A Baking tray and integrated grill rack is supplied for use with the cooker.



Select the correct shelf position before

pre-heating the oven for cooking as follows:

Level 1 : Baking tray and integrated grill rack for grilling and browning of toppings etc.

Level 2 : Baking tray only for baking, roasting and stewing.

Additional baking tray and optional full width grill rack which can be used as a shelf can be obtained from Beko (UK) Ltd.

A baking tray costs £ 9.50 (including p & p).

A full width grill rack costs £ 8.50 (including p & p).

Please send a cheque or a postal order made payable to Beko (UK) Ltd. at the following address:-

CUSTOMER SERVICE DEPT

BEKO (UK) Ltd

BEKO House

Caxton Way

WATFORD

WD1 8UF

Fax: 01923 819653

## OVEN OPERATION

The oven is thermostatically controlled.

Temperature adjustment of the oven is operated by turning the oven/grill knob in a clockwise direction.

Temperature settings may be made from 50 °C to 250 °C.

When the oven/grill knob is turned clockwise both red and amber lights will illuminate. The red light will glow to indicate the oven is on.

The light will go out when the control knob is moved to the off position.

The amber light positioned next to the red light is a temperature indicator. The light will continue to illuminate until the preset temperature set using the temperature control knob is reached.

Once the temperature has been reached the amber light will go off and then cycle on and off during use to maintain the pre-set temperature.

We recommend you to reduce cooking times compared to full size cookers by about 1/5 and then ensure the food is cooked properly (eg: piping hot)

### OVEN TEMPERATURE CHART (FOR GUIDANCE ONLY)

WE RECOMMEND YOU FOLLOW MANUFACTURERS' RECOMMENDATIONS WHENEVER AVAILABLE

FOOD	COOKING TEMPERATURE (DEGREES °C)	SHELF POSITION FROM BOTTOM
Beef	190-210	1
Bread	200-220	1
Casseroles	140-160	1
Chicken	190-210	1
Fish	170-190	1
Lamb	190-210	1
Meringues	90-110	1
Milk Pudding	140-160	1
Pastry	190-210	1
Pork	190-210	1
Quiches/Flans	160-180	1
Rich Fruit Cake	140-160	1
Scones	190-220	1
Sponge Cake	160-180	1
Yorkshire Pudding	200-220	1

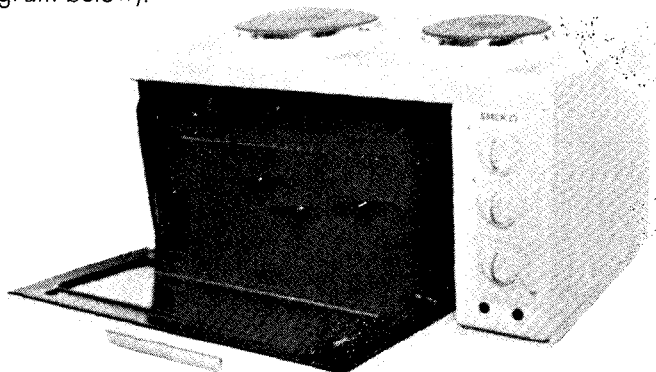


Ensure you stand back from the appliance when opening the oven door to allow any build up of steam or heat to escape.

#### **GRILL OPERATION**

#### **IMPORTANT!**


When using the grill, the oven door must always be left open. (As shown in the diagram below).




#### **CAUTION:**

Accessible parts may become hot when the grill is in use.

Children should be kept away

"To operate the grill, turn the oven/grill knob in a clockwise direction until the grey pointer line on the knob clicks into position in line with the grill symbol  which is located to the top left handside of the knob. To click the knob to the grilling position, turn the knob firmly beyond the '250' mark".

When the oven/grill knob is set to  both red and amber lights will illuminate. The red light will continue to glow while the grill is in operation. The light will go out once the control knob is turned to the off position.

Once the internally pre-set temperature is reached the amber light will go off and then cycle on and off during use to maintain the internally pre-set temperature. When the power to the grill element is cut off the amber light will go off.

TO TURN THE GRILL OFF, ROTATE THE KNOB IN AN ANTI CLOCKWISE DIRECTION TO "0" POSITION.

#### **IMPORTANT!**

A built-in safety feature of the appliance means that the grill will cycle on and off during operation and this is indicated by the amber light. This operation does not affect the grilling operation as radiant heat is maintained at all times while the grill is in the on position.

## **CLEANING AND CARE**

Before cleaning always switch your Compact Cooker off at the socket outlet and pull out the plug.

### **Warning**

- \* Make sure that the oven, grill hotplates and steam vent are cool before you start cleaning.
- \* As the hotplates are of a solid type, a residual heat will remain after you switch off the Compact Cooker so take care not to touch hot surfaces.
- \* Do not immerse your Compact Cooker in water.

Use a damp cloth to clean the interior and exterior. Never use any sharp instruments, abrasive household cleaner, or detergents for cleaning. For hard stains use suitable washing liquid.

After cleaning, warm the hotplates for a few minutes to dry any residual moisture off. Ensure that the door seal is dry after cleaning. We recommend that grill elements be wiped with a damp cloth to remove any fat splashes. This will prevent fumes for any fat being burnt off when the Compact Cooker is next used. Again before cleaning ensure the grill elements are cool.

NOTE: Even though grease and other foodstuff may leave marks on hobs when baked on, they will not affect the performance of the appliance under normal conditions.

## **TROUBLE SHOOTING**

If the appliance does not operate when switched on, check;

- The plug is inserted properly in the socket and that the power supply is on. (To check the power supply to the socket, plug in another appliance).
- The fuse has blown/circuit breaker has tripped/main distribution switch has been turned off.
- The temperature control has been set correctly.
- New plug is wired correctly if you have changed the fitted moulded plug.

If the appliance is still not operating after the above checks contact the dealer from whom it was purchased.

Please Note:

1. When using your appliance for the first couple of times, an odour and/or smoke may be emitted which is normal.
2. It is normal for the metal parts to produce noise when the appliance is in use.
3. When in use, steam may be produced which is normal and not a fault of the cooker.
4. At the end of a cooking session, it is normal to have a momentary puff of a steam when the oven door is opened. This should disperse in a few seconds.
5. Slight discolouration of liners and other surfaces may occur in time. This does not affect the functioning of the appliance.
6. If, whilst cooking, steam produced comes in to contact with cool surface on the outside of the appliance, it will condense and produce water droplets. This is quite normal and is not a fault.
7. Metal ring around the hotplates discolour when in use due to heat emitted by hot plates. This is normal and not a fault. Operation of hot plates are not affected.

### **DO'S AND DON'TS**

- DO : Clean your Compact Cooker regularly, ideally after each use.
- DO : Leave the oven door open when grilling.
- DO : Use flat bottomed saucepans to ensure good contact with the hotplates. This ensures energy efficient operation.
- DO : Make sure that overheating does not occur by supervising at all times.
- DO : Ensure that the Compact Cooker is positioned away from the reach of children.
- DO : Leave a gap of 1 1/2" (40 mm) both sides of the sheet to ensure best results when using baking sheet.
- DO : Use oven gloves to insert or remove grill rack and baking tray
- DON'T : Use saucepans that have diameters less than that of the hotplates. If you use saucepans which have smaller diameters than hotplates, then energy will be wasted and also boiled over foodstuff may damage the hotplate.
- DON'T : Use wire grill rack outside the oven.
- DON'T : Leave your Compact Cooker unattended.
- DON'T : Let the mains cable touch any part of your Compact Cooker.
- DON'T : Put anything on the oven door.
- DON'T : Turn oven/grill knob in the wrong direction. You might damage the appliance.
- DON'T : Use cleaning material that may scratch the appliance.
- DON'T : Leave the oven dirty after each roasting; this will avoid the extra cleaning which will be required if the fat splashes are left to bake on.
- DON'T : Put food to be cooked on the oven floor. Always use a baking tray.
- DON'T : Touch the door or external surfaces of your Compact Cooker during operation as they may be hot.
- DON'T : Cook with 2 baking trays in the oven at the same time as it will affect the cooking performance of your Compact Cooker.

### **Guarantee details-Compact cooker**

Your Beko Compact Cooker is guaranteed for twelve months from the date of the original purchase. Any defect that arises due to faulty materials or workmanship will be repaired free of charge during this period. The guarantee is subject to the following provisions.

- The guarantee does not cover accidental or transit damage, misuse, cabinet parts, or knobs.
- The guarantee does not cover repairs or service calls required as a result of inexpert or faulty installation.
- The product must be correctly installed and operated in accordance with the instructions contained in the operating instruction booklet.
  
- The product is designed for domestic use only. The installation of this product on business premises for commercial use will invalidate the guarantee.
- The guarantee is only valid within the boundaries of the United Kingdom and the Republic of Ireland.
- The guarantee will be rendered invalid if the product is resold or has been affected by inexpert repair.
- Beko (UK) Ltd. disclaims any liability for incidental or consequential damages.
- The guarantee is in addition to and does not diminish your statutory or legal rights.

### **How to obtain service**

Please keep your purchase receipt in a safe place as you will need to produce it should the product require attention whilst under guarantee.

Model number:	
Serial number:	
Date of purchase:	
Purchased from:	

In the event of a breakdown please refer to your Operating Instructions and Trouble-shooting guide before contacting your retailer for assistance.