

# **USERS GUIDE & INSTALLATION**

Model: MLN10CRS

**Electric Range Cooker**



## Please read this user manual first!

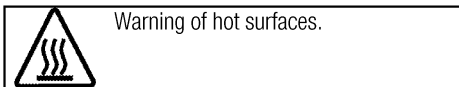
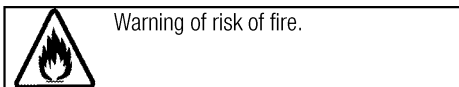
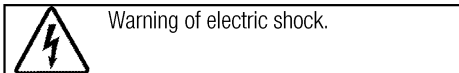
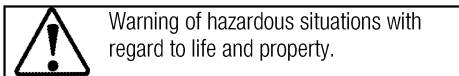
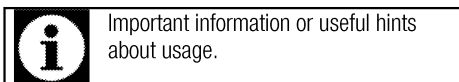
Dear Customer,

Thank you for purchasing this Flavel product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual.

### Explanation of symbols

Throughout this user manual the following symbols are used:



**Arçelik A.Ş.**  
Karaağaç caddesi No:2-6  
34445 Söğütözü/İstanbul/TURKEY  
Made in TURKEY

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

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

### **General safety**

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.  
Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Never place the product on a carpet-covered floor. Otherwise, lack of airflow beneath the product will cause electrical parts to overheat. This will cause problems with your product.
- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may

also void the warranty. Before installation, read the instructions carefully.

- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

### **Electrical safety**

- If the product has a failure, it should not be operated unless it is repaired by the Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the “Technical specifications”. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- The product must be disconnected during installation,

maintenance, cleaning and repairing procedures.

- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Only use the connection cable specified in the “Technical specifications”.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- Rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.

- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off appropriate switch in the consumer unit in your home.
- Make sure that fuse rating is compatible with the product.

### **Product safety**

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.

- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Don't line the grill pan with aluminium foil, as this could result in an increase risk of fire or damage to your cooker.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- 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.
- Do not use the oven handle to hang towels for drying. Do not hang up towel, gloves, or similar textile products when the grill function is at open door.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Danger of fire: Do not store items on the cooking surfaces.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Vapour pressure that build up due to the moisture on the hob surface or at the bottom of the pot can cause the pot to move. Therefore, make sure that the oven surface and bottom of the pots are always dry.
- Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.

### **Intended use**

- This product is designed for domestic use. Commercial use will void the guarantee.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.
- 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 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.

### **Disposing of the old product**

#### **Compliance with the WEEE**

#### **Directive and Disposing of the Waste Product:**



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

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical

and electronic equipment. Please consult your local authorities to learn about these collection centers.

**Compliance with RoHS Directive:**

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

**Package information**

- Packaging materials of the product are manufactured from

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

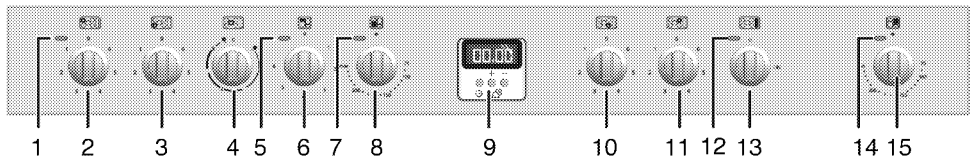


## 2 General information

### Overview



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



- |    |   |    |                                   |
|----|---|----|-----------------------------------|
| 1  | Warning lamp                              | 12 | Thermostat lamp for Warming plate |
| 2  | Single-circuit cooking plate Rear left    | 13 | Warming plate Right               |
| 3  | Single-circuit cooking plate Front left   | 14 | Thermostat lamp for RHS oven      |
| 4  | Dual-circuit cooking plate Middle         | 15 | Oven knob for RHS oven            |
| 5  | Thermostat lamp for LHS top grill         |    |                                   |
| 6  | Oven knob for LHS top grill               |    |                                   |
| 7  | Thermostat lamp for LHS main oven         |    |                                   |
| 8  | Oven knob for LHS main oven               |    |                                   |
| 9  | Digital timer                             |    |                                   |
| 10 | Single-circuit cooking plate Middle front |    |                                   |
| 11 | Single-circuit cooking plate Middle- rear |    |                                   |

## Package contents

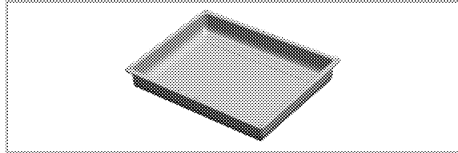


Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

### User manual

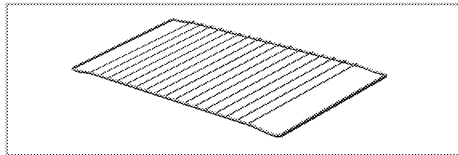
### Small oven tray

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



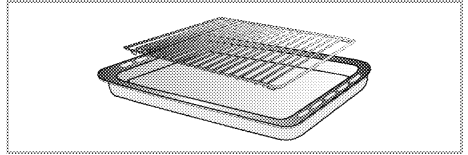
### Wire Shelf

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



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

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



## Technical specifications

GENERAL	
External dimensions (height / width / depth)	900 mm/1000 mm/600 mm
Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	13.3 kW
Fuse	min. 40A
Cable type / section	H05VV-FG 3 x 6 mm <sup>2</sup> or equivalent
Cable length	max. 2 m
HOB	
Burners	
Rear left	<b>Single-circuit cooking plate</b>
Dimension	140 mm
Power	1200 W
Front left	<b>Single-circuit cooking plate</b>
Dimension	180 mm
Power	1700 W
Middle	<b>Dual-circuit cooking plate</b>
Dimension	120/210 mm
Power	750/2200 W
Middle front	<b>Single-circuit cooking plate</b>
Dimension	140 mm
Power	1200 W
Middle- rear	<b>Single-circuit cooking plate</b>
Dimension	180 mm
Power	1700 W
Right	<b>Warming plate</b>
Dimension	170 mm
Power	80 W
OVEN/GRILL	
Main oven-LHS	<b>Fan oven</b>
Inner lamp	15-25 W
Top oven - LHS	<b>Grill</b>
Grill power consumption	1.6 kW
RHS	<b>Conventional oven</b>
Inner lamp	15-25 W



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.

### 3 Installation

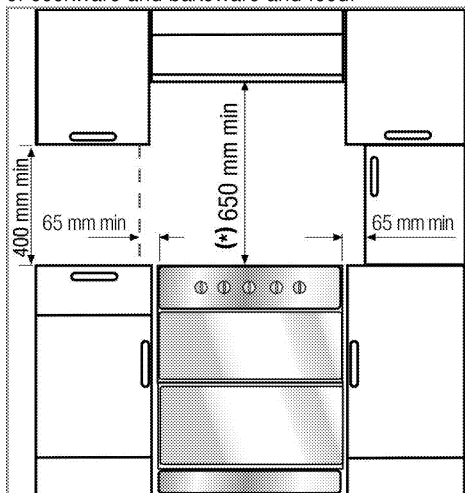
Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.

	Preparation of location and electrical installation for the product is under installer's responsibility.
	<b>DANGER:</b> The product must be installed in accordance with all local electrical regulations.
	<b>DANGER:</b> Prior to installation, visually check if the product has any defects on it. If so, do not have it installed. Damaged products cause risks for your safety.

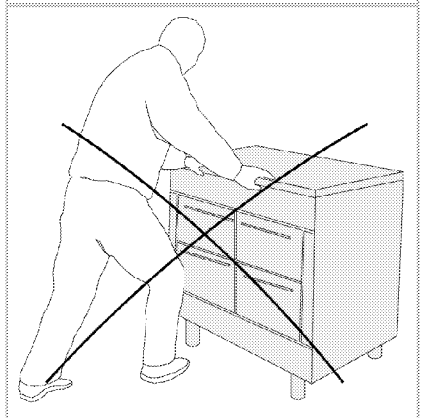
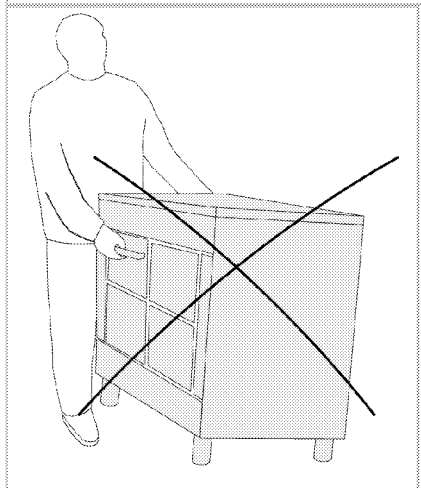
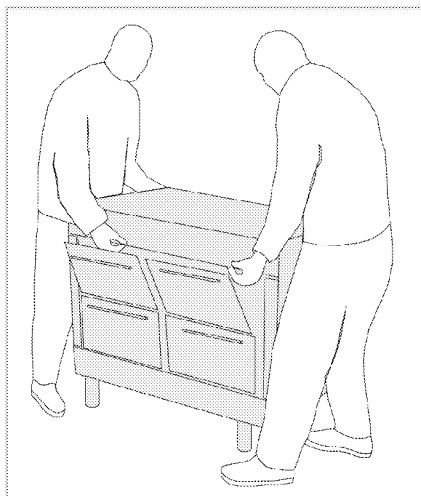
#### Before installation

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

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



- It can be used with cabinets on either side but in order to have a minimum distance of 400 mm above hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.
- It can also be used in a free standing position. Allow a minimum distance of 650 mm above the hob surface.
- "The cooker is designed to fit between kitchen cabinets spaced 900mm or more apart. The space either side of the cooker need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets on one side or both sides, as well as in a corner setting. It can also be used free standing".
- (\*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer' instructions regarding installation height (min 650 mm).
- Movement of your appliance is most easily achieved by lifting the front as follows and pulling towards. Open the top oven door and the bottom oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roofs. While gripping, it should be avoided to damage any grill elements or oven interior furniture.
- Movement of your appliance is most easily achieved by lifting the front as indicated in the drawing. Open the oven door sufficiently to allow a comfortable and safe grip on the underside of the oven roof avoid causing any damage to the grill element or any internal parts of the oven. Do not move by pulling on the door handle or knobs. Move the appliance a bit at a time until placed in the position required.

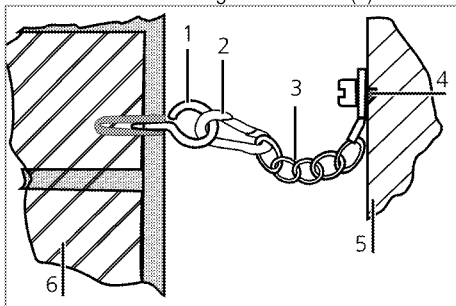


- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- Any kitchen furniture next to the appliance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

### Safety chain

The appliance must be secured against overbalancing by using the supplied two safety chains on your oven.

Fasten hook (1) by using a proper peg to the kitchen wall (6) and connect safety chains (3) to the hook via the locking mechanism (2).



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

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

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

### Installation and connection

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

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

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



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

### Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.



#### DANGER:

The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.



#### DANGER:

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.

A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the lower cover is opened or it is located at the rear wall of the unit depending on the unit type. Power cable of your product must comply with the values in "Technical specifications" table.



#### DANGER:

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

There is the risk of electric shock!

### Connecting the power cable

1. If a power cable is not supplied together with your product, a power cable that you would select from the table in accordance with the electrical installation at your home

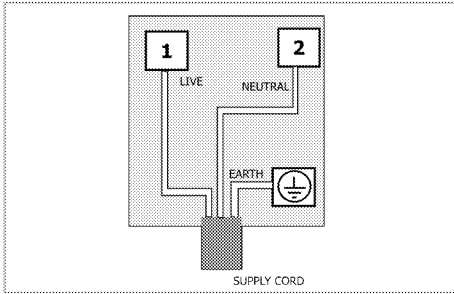
must be connected to your product by following the instructions in cable diagram.

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



Additional protection by a residual current circuit breaker is recommended.

2. The cable must have conductors of sufficiently high cross sectional area to prevent overheating and deterioration. The mains cable must conform to BS6004. This appliance must be earthed. The mains cable must pass through the cable clamp. The mains cable should be routed away from the appliance and in particular ventilation slots, the vent outlet and should not be obstructed when pushed in to position between the appliance and the wall and/or cabinets.
3. Open the terminal block cover with a screwdriver.
4. Insert the power cable through the cable clamp below the terminal and secure it to the main body with the integrated screw on cable clamping component.
5. Connect the cables according to the supplied diagram.



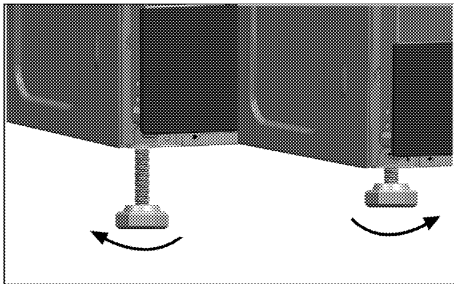
6. After completing the wire connections, close the terminal block cover.
7. Route the power cable so that it will not contact the product and get squeezed between the product and the wall.



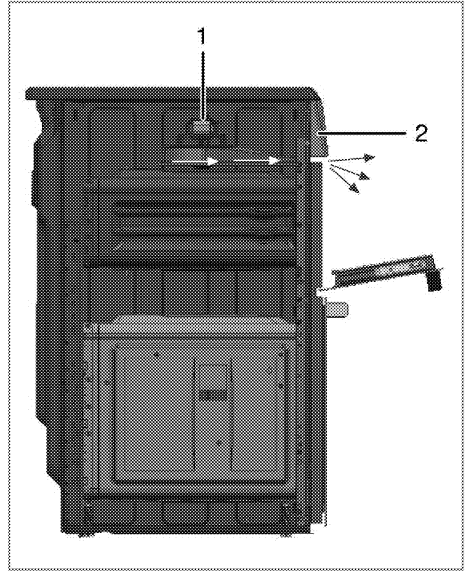
Power cable must not be longer than 2 m because of safety reasons.

### Adjusting the feet of oven

The appliance should be located on a level surface. The front and rear feet can be adjusted as required to raise or lower the appliance by turning the feet clockwise or anti clockwise. The height of the appliance should not exceed 930mm.



### For products with cooling fan



- 1 Cooling fan
- 2 Control panel

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



Fan continues working until the product cools down.

### Final check

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

### Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Secure the caps and pan supports with adhesive tape.

- Do not use the door or handle to lift or move the product.



Do not place any objects onto the product and move it in upright position.

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



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



## 4 Preparation

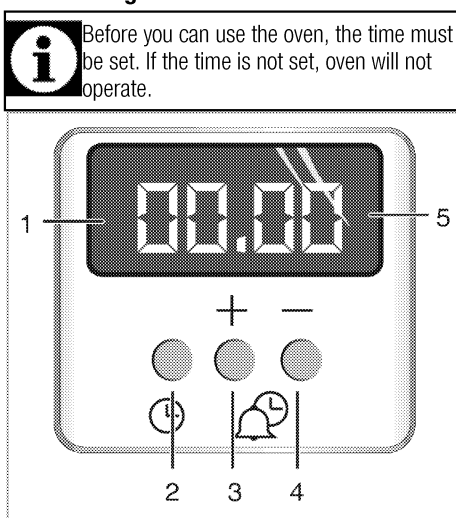
### Tips for saving energy

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.
- Pay attention to use flat bottom pots when cooking with electric hobs. Pots with thick bottom will provide a better heat conduction. You can obtain energy savings up to 1/3.
- Vessels and pots must be compatible with the cooking zones. Bottom of the vessels or pots must not be smaller than the hotplate.
- Keep the cooking zones and bottom of the pots clean. Dirt will decrease the heat conduction between the cooking zone and bottom of the pot.
- For long cookings, turn off the cooking zone 5 or 10 minutes before the end of cooking time. You can obtain energy savings up to 20% by using the residual heat.

### Initial use

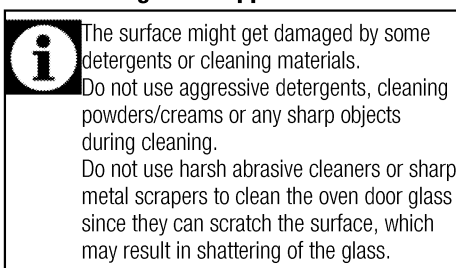
#### Time setting



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

1. Press the key (2).
2. Set clock with key (3) or key (4). continually pressing the key shortly, you advance or decrease the clock by one minute. When you keep the individual key pressed, the minutes are advanced or decreased quickly.

#### First cleaning of the appliance



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

## Initial heating

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



### WARNING

Hot surfaces cause burns!

Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.



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

## 5 How to use the hob

### General information about cooking



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

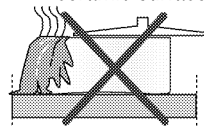
- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles.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

Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto

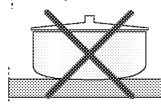
the cooking zone you want instead of sliding it.

### Tips about glass ceramic hobs

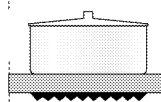
- Glass ceramic surface is heatproof and is not affected by big temperature differences.
- Do not use the glass ceramic surface as a place of storage or as a cutting board.
- Use only the saucepans and pans with machined bottoms. Sharp edges create scratches on the surface.
- Do not use aluminum vessels and saucepans. Aluminum damages the glass ceramic surface.



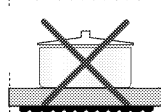
Spills may damage the glass ceramic surface and cause fire.



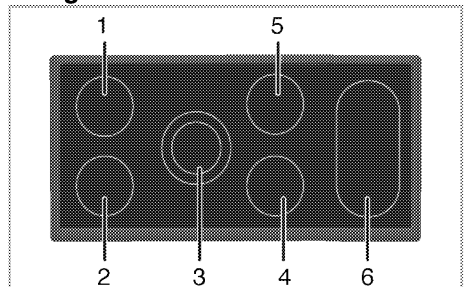
Do not use vessels with concave or convex bottoms.



Use only the saucepans and pans with flat bottoms. They ensure easier heat transfer. If the diameter of the saucepan is too small, energy will be wasted.



### Using the hobs



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

- 1 Single-circuit cooking plate 14-16 cm
- 2 Single-circuit cooking plate 18-20 cm
- 3 Dual-circuit cooking plate 12-14/21-23 cm
- 4 Single-circuit cooking plate 14-16 cm
- 5 Single-circuit cooking plate 18-20 cm
- 6 Warming plate



### DANGER:

Do not allow any object to drop on the hob. Even small objects such as a saltshaker may damage the hob.

Do not use cracked hobs. Water may leak through these cracks and cause short circuit.

In case of any kind of damage on the surface (eg., visible cracks), switch off the product immediately to minimize the risk of electric shock.

Glass ceramic hob is equipped with an operation light and a hot zone warning indicator.

Hot zone warning indicator indicates the status of the active zone and it remains lit after the plate is turned off. When the temperature of the plate cools down to a level that it can be touched by hand, warning indicator turns off. Flickering of the hot zone warning indicator is not a failure.



Quick heating glass-ceramic hobs emit a bright light when they are switched on. Do not stare at the bright light.

### Turning on the ceramic plates

The hob control knobs are used for operating the plates. To obtain the desired cooking power, turn the hob control knobs to the corresponding level.

Cooking level	1	2 — 3	4 — 6
	warming	stewing, simmering	boiling
Cooking level	1	2	3
	warming	stewing, simmering	boiling

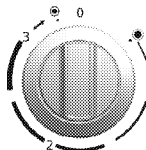
### Turning off the ceramic plates

Turn the plate knob to OFF (upper) position.

### Using multi-segmented cooking zones

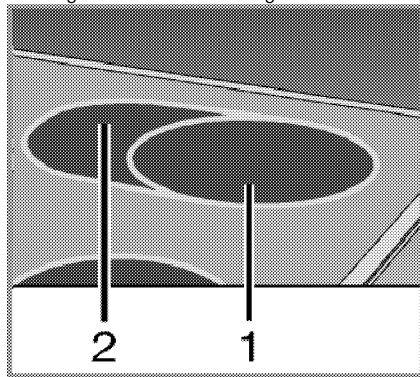
Multi-segmented cooking zones allows to cook with different size of saucepans on the same cooking zone. When these cooking zones are activated, first the inward cooking zone turns on.

- To change the active cooking zone diameter, turn the control knob clockwise.
- A "click" will be heard as soon as the hotplate radius changes.



### Turning off multi-segment cooking zones

- Turn the knob counter clockwise to OFF (upper) position to turn off the oven. All segments of the cooking zone are turned off.



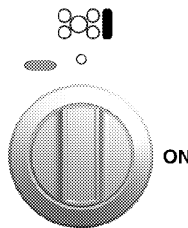
1 Position 1

2 Position 2



Position 2 of the multi-segment cooking zones do not operate independently.

### Turning on the keep warm zone



Keep warm zone is used to keep the food warm.

- Turn the cooking zone control knob to ON position.
  - » Keep warm zone heats up and operation lamp turns on.

### Turning off the keep warm zone

- Turn the keep warm zone knob to off (upper) position.
  - » Keep warm zone and the operation lamp turns off.

## 6 How to operate the oven

### General information on baking, roasting and grilling



#### WARNING

Hot surfaces cause burns!

Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.



#### DANGER:

Be careful when opening the oven door as steam may escape.

Exiting steam can scald your hands, face and/or eyes.

#### Tips for baking

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

#### Tips for roasting

Preheat oven first.

- If possible take meat or poultry out of refrigerator 30 minutes before cooking.
- Weigh meat first and calculate how long it will take to cook.

- Before cooking meat or poultry, lightly coat with butter or oil and season with salt, pepper, herbs, or other seasoning. Place in a roasting dish and use a rack to lift the meat out of its juices. Place dish in centre of oven.
- Turn meat over halfway through cooking.
- If the roasted meat is covered with foil, (it helps to keep the oven clean), always uncover for the last half an hour of cooking to allow browning.
- Remove meat from oven once cooked and stand covered in foil for 10-15 minutes to allow the meat to relax and juices to be reabsorbed which ensures the roast is tender and moist..

#### Tips for grilling

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

Preheat grill first.

- To keep the grill pan clean, line with a silicone baking liner. Do not line with aluminium foil.
- Most foods benefit with being brushed with oil before cooking.
- To enhance the flavour and moistness of meat, fish or poultry, marinate first.
- If using wooden kebab sticks, soak first to prevent them catching on fire.
- Turn food halfway through cooking to ensure it is evenly browned.



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

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

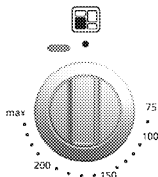
## How to operate the main electric oven (LHS)



Before you can use the oven, the time must be set. If the time is not set, oven will not operate.

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

### Select temperature and operating mode

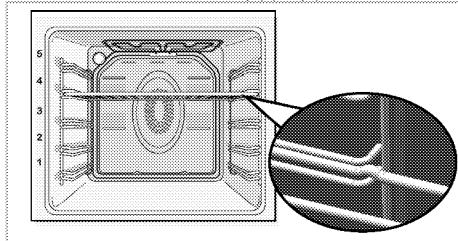


1. Set the Temperature knob to the desired temperature.

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

### Switching off the electric oven

Turn the ovenknob to off (upper) position.



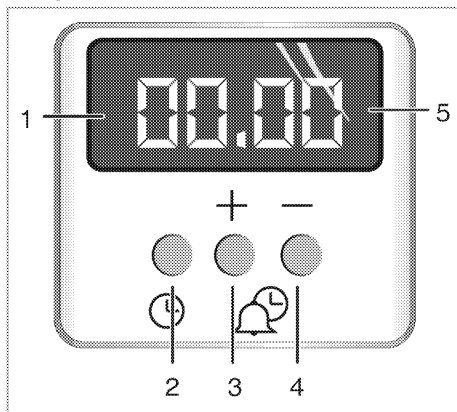
### Rack positions (For models with wire shelf)

It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure. Do not let the wire shelf stand against the rear wall of the oven. Slide your wire shelf to the front section of the rack and settle it with the help of the door in order to obtain a good grill performance.

### 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.

## Using the oven clock



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



Maximum cooking time can be 10 hours.



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

### To set the time of day

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

1. Check that the electricity supply is switched on.
2. When switched on the display will show 0.00 flashing.
3. Press key (2) and then press either (3) or key (4) to set the correct time of day.  
» By pressing key (3) or key (4) timer will adjust the minute digits. After you correct the time of the day, wait for 10 seconds and the timer will set.



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

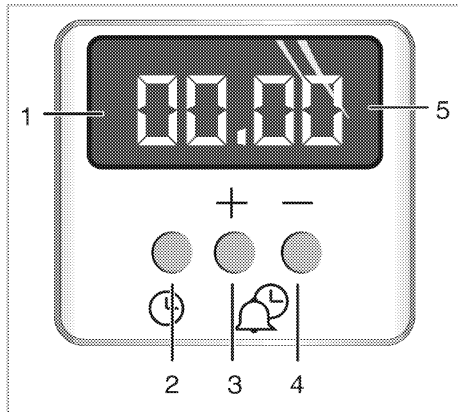
4. Once the timer sets the time of the day; press key (2) and key (4) in sequence of adjust the time of day by hour digit. It will

- allow you to select the hour digit and use key (2) and key (4) choose the desired time.
- In order to adjust time if day in minute digit press key (2) and key (3) in sequence. It will allow you to select the minute digit.
- » After you choose the time of the day, wait for 10 seconds that the timer will set.

### 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.



- Hour digits
- Timer symbol key
- Plus key and Alarm key
- Minus key
- Minute digits

### Setting the alarm clock

Press key 3 until the required time is set. A bell symbol will light up.

**i** Maximum alarm time can be 23 hours and 59 minutes.

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

- At the end of the set time, a beeping sound will be heard and the bell symbol will disappear. The beeper can be cancelled by pressing key (3).
- » If necessary the minute minder can be cancelled before the beeper sounds by pressing key (4) until 0.00 appears.

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

### Turning off the alarm

- Keep the key (3) pressed when alarm sounds.

### If you want to cancel the alarm:

- Press the key (3) to reset the alarm time.
- Keep the key (3) pressed until '0.00' appears on the display as the remaining time.

### Changing the signal sound (Beeper sound)

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

- Beeper will start to sound.
- By consecutive pressing of key (4) the type of beeper sound will change.
- Choose the desired type; after you choose the type of beeping timer will set the type of the sound.

## Cooking times table for Main oven (Left bottom)



The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

## Baking and roasting



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

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

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

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

### Tips for baking cake

- If the cake is too dry, increase the temperature by 10°C and decrease the cooking time.
- If the cake is wet, use less liquid or lower the temperature by 10°C.
- If the cake is too dark on top, place it on a lower rack, lower the temperature and increase the cooking time.
- If cooked well on the inside but sticky on the outside use less liquid, lower the temperature and increase the cooking time.

### Tips for baking pastry

- If the pastry is too dry, increase the temperature by 10°C and decrease the cooking time. Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
- If the pastry takes too long to bake, pay care that the thickness of the pastry you have prepared does not exceed the depth of the tray.

- If the upper side of the pastry gets browned, but the lower part is not cooked, make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between the dough layers and on the top of pastry for an even browning.



Cook the pastry in accordance with the mode and temperature given in the cooking table. If the bottom part is still not browned enough, place it on one lower rack next time.

### Tips for cooking vegetables

- If the vegetable dish runs out of juice and gets too dry, cook it in a pan with a lid instead of a tray. Closed vessels will preserve the juice of the dish.
- If a vegetable dish does not get cooked, boil the vegetables beforehand or prepare them like canned food and put in the oven.



## How to operate the grill (LHS-Top)



### WARNING

Hot surfaces may cause burns! Keep children away from the product.  
Oven door remains slightly inclined when opened full and thus, possible splashes to not reach you.



### DANGER:

#### WARNING

This product designed for **OPEN DOOR GRILLING**



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

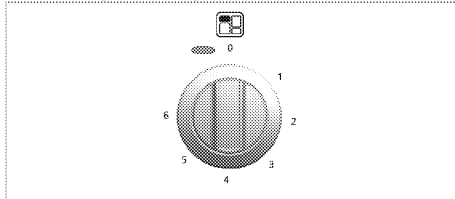
Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

## Grill cooking times table (LHS-top)



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

## Switching on the grill



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

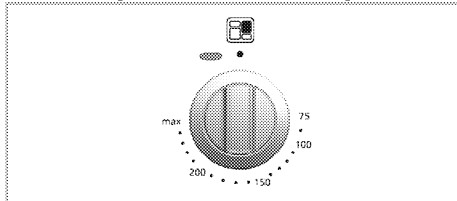
1. Open the grill door.
2. If required, perform a preheating of about 5 minutes by switching the grill to position 4.
3. Then, select the desired grilling temperature.  
» Temperature light turns on.

## Switching off the grill

1. Turn the Grill control knob to Off (upper) position.
  - Put big or medium-sized portions in correct rack position under the grill heater for grilling.
  - For food only whose top is required to be roasted, grill the food either by placing onto the wire grill in the tray or by placing the tray onto the floor of grilling compartment.
  - Food and plates placed onto the floor of grill compartment will get heated when the main oven is in use. Do not switch on the grill compartment when using it for storing food.

Food	Insertion level	Grilling time (approx.)
Fish	1	20...25 min. <sup>#</sup>
Sliced chicken	1	25...35 min.
Lamb chops	1	20...25 min.
Roast beef	1	25...30 min. <sup>#</sup>
Veal chops	1	25...30 min. <sup>#</sup>
Toast bread	2	1...3 min.
<sup>#</sup> depending on thickness		

## How to operate the RHS Top oven

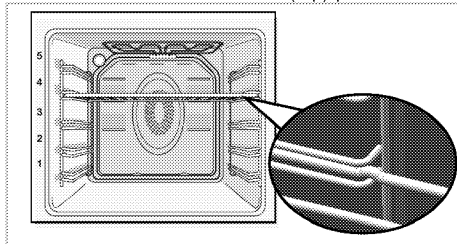


### Select temperature and operating mode

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

### Switching off the electric oven

Turn the Function knob to Off (top) position.



Rack positions (For models with wire shelf)

### Baking and roasting

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.

### Cooking times table for RHS Top oven

**i** The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

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

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

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

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

## 7 Maintenance and care

### General information

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



#### **DANGER:**

Disconnect the product from mains supply before starting maintenance and cleaning works.

There is the risk of electric shock!



#### **DANGER:**

Allow the product to cool down before you clean it.

Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.



The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



Do not use steam cleaners to clean the appliance as this may cause an electric shock.

### Cleaning the hob

#### **Glass ceramic surfaces**

Wipe the glass ceramic surface using a piece of cloth dampened with cold water in a manner as not to leave any cleaning agent on it. Dry with a soft and dry cloth. Residues may cause damage on the glass ceramic surface when using the hob for the next time.

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



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

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

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

#### **Cleaning the control panel**

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



Do not remove the control buttons/knobs to clean the control panel.  
Control panel may get damaged!

## Cleaning the oven/grill cavities

### Clean oven door

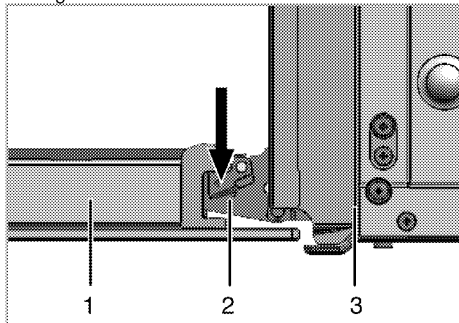
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.



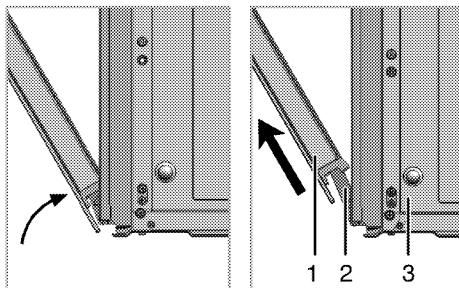
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

### Removing the drop down ovens 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



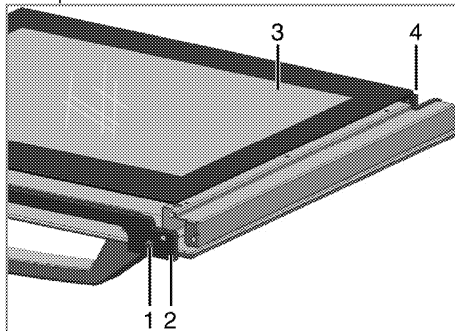
3. Move the front door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.



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

1. Open the oven door.



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

### Replacing the oven lamp



#### DANGER:

Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock. Hot surfaces may cause burns!



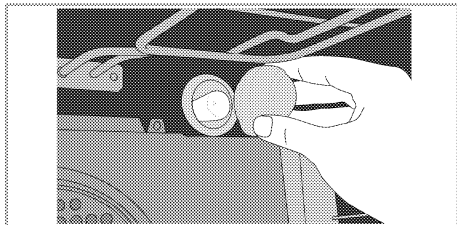
The oven lamp is a special electric light bulb that can resist up to 300 °C. See for details. Oven lamps can be obtained from Authorised Service Agents or technician with licence.



Position of lamp might vary from the figure.

**If your oven is equipped with a round lamp:**

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



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

## 8 Troubleshooting

### **Oven emits steam when it is in use.**

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

### **Water drops occur during cooking.**

- The vapour that arises during cooking can condense and form water droplets when it hits cold surfaces of the product. >>> *This is not a fault.*

### **Product emits metal noises while heating and cooling.**

- When the metal parts are heated, they may expand and cause noise. >>> *This is not a fault.*

### **Product does not operate.**

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- Buttons/knobs/keys on the control panel do not function. >>> *Keylock may be enabled. Please disable it.*
- If the display does not light up when you switch the hob on again. >>> *Disconnect the appliance at the circuit breaker. Wait 20 seconds and then reconnect it.*

### **Oven light does not work.**

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

### **Oven does not heat.**

- Function and/or Temperature are not set. >>> *Set the function and the temperature with the Function and/or Temperature knob/key.*
- In models equipped with a timer, the timer is not adjusted. >>> *Adjust the time.* (In products with microwave oven, timer controls only microwave oven.)
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

### **Cooling fan continues operating although the hob is turned off.**

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

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

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



Consult the Authorised Service Agent or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

## 9 Guarantee and Service

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

Freestanding Appliances: 1 year

Built-In Appliances: 2 year

### What is covered?

- Repairs necessary as a result of faulty materials, defective components or manufacturing defects.
- The cost of functional replacement parts, but excluding consumable items.
- The labour cost of a Leisure Consumer Products approved repairer to carry out the repair.

### What is not covered?

- Transit, delivery or accidental damage or misuse and abuse.
- Cabinet or appearance parts, including knobs, flaps, handles or container lids.
- Accessories or consumable items including but not limited to filters and light bulbs.
- Repairs required as a result of unauthorized repair or inexpert installation that fails to meet the requirements contained in the user instruction book.
- Repairs to products used on commercial or non-residential household premises.

### Important notes

- Your Leisure Consumer Product is designed and built for domestic household use only.
- The guarantee will be void if the product is installed or used in commercial or non-residential domestic household premises.
- The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instruction Booklet provided.
- Professional installation by a qualified Electrical Domestic Appliance Installer is recommended for all Washing Machines, Dishwashers, Electric Cookers and Cooker Hoods.
- Gas Cookers must only be installed by a Gas Safe ( or BORD GAIS) registered Gas Installer.
- The guarantee is given only within the boundaries of the United Kingdom and the Republic of Ireland.
- The guarantee is applicable only to new products and is not transferable if the product is resold.
- Leisure Consumer Products disclaims any liability for incidental or consequential damages.
- The guarantee does not diminish your statutory or legal rights.

*Please keep your purchase receipt or other proof of purchase in a safe place; you will need to have it should the product require attention under guarantee.*

You should also complete the details below; it will help us assist you when requesting service. (The model is printed on the Instruction Booklet and Serial Number is printed on the Rating Label affixed to the appliance)

Model No: \_\_\_\_\_

Serial No: \_\_\_\_\_

Retailer: \_\_\_\_\_

Date of purchase: \_\_\_\_\_

**For service under guarantee simply telephone the appropriate number below**

### UK Mainland & Northern Ireland

Fridges & Freezers	0845 600 4903/0345 600 4903
Electric Cookers	0845 600 4921/0345 600 4921
Gas & Dual Fuel Cookers	0845 600 4921/0345 600 4921
Washing Machines & Dishwashers	0845 600 4906/0345 600 4906

### Republic of Ireland

All Refrigeration,	01862 34 11
All Cookers,	
Washing Machines	
& Dishwashers	

**Before requesting service please check the trouble-shooting guide in the Operating Instructions as a charge may be levied where no fault is found even though your product may still be under guarantee.**

## Service once the manufacturer's guarantee has expired

If you have purchased an extended guarantee please refer to the instructions contained within the extended guarantee agreement document. Otherwise please call the appropriate number above where service can be obtained at a charge.

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

Tel: 0845 600 4918/ 0345 600 4918

e-mail: [service@leisurecp.co.uk](mailto:service@leisurecp.co.uk)

Leisure Consumer Products  
1 Greenhill Crescent  
Watford  
Herts WD18 8QU  
Tel: 0845 6004916/0345 6004916  
Facsimile: 0845 6004922  
[www. Leisurecp.co.uk](http://www.Leisurecp.co.uk)