

OIM 25901 X

Built-in Oven

User Manual

Please read this user manual first!

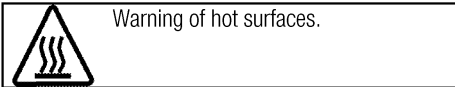
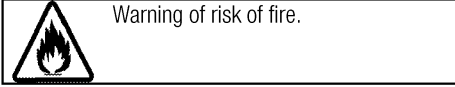
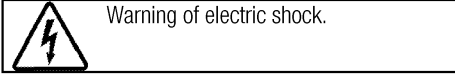
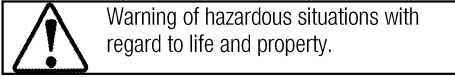
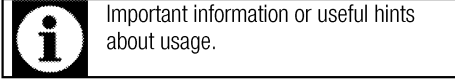
Dear Customer,

Thank you for purchasing this Beko 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 Sütlüce/Istanbul/TURKEY
Made in TURKEY



TABLE OF CONTENTS

1 Important instructions and warnings for safety and environment 4

General safety.....	4
Electrical safety.....	4
Product safety.....	5
Intended use.....	6
Safety for children.....	6
Disposing of the old product.....	7
Package information.....	7

2 General information 8

Overview.....	8
Package contents.....	9
Technical specifications.....	10

3 Installation 11

Before installation.....	11
Installation and connection.....	13
Future Transportation.....	15

4 Preparation 16

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

5 How to operate the oven 18

General information on baking, roasting and grilling.....	18
How to operate the electric oven.....	19
Operating modes.....	20
How to operate the oven control unit.....	23
Using the keylock.....	26
Using the clock as an alarm.....	27
Cooking times table.....	28
Cooking guide functions.....	29
Settings menu.....	32
How to operate the grill.....	34
Cooking times table for grilling.....	35

6 Maintenance and care 36

General information.....	36
Cleaning the control panel.....	36
Cleaning the oven.....	36
Removing the oven door.....	37
Removing the door inner glass.....	37
Replacing the oven lamp.....	38

7 Troubleshooting 39

8 Guarantee and Service 40

I 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.

- 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 an 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 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 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 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 place aluminium foil on the base of the tray.

- 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.

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 plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles.
- 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:

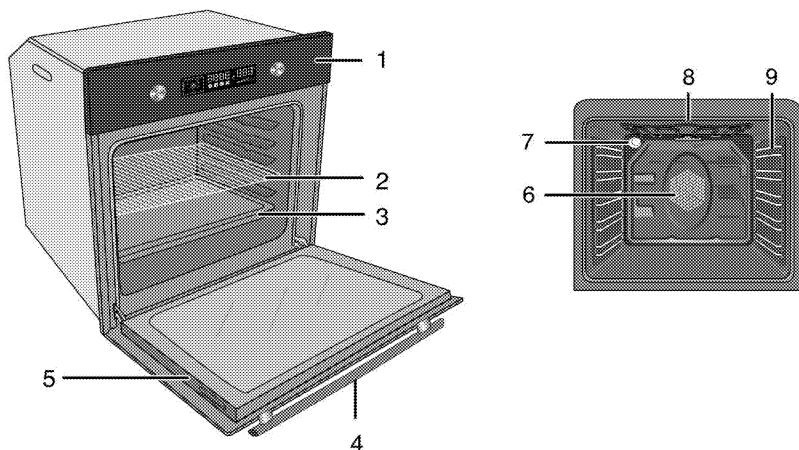
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

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.

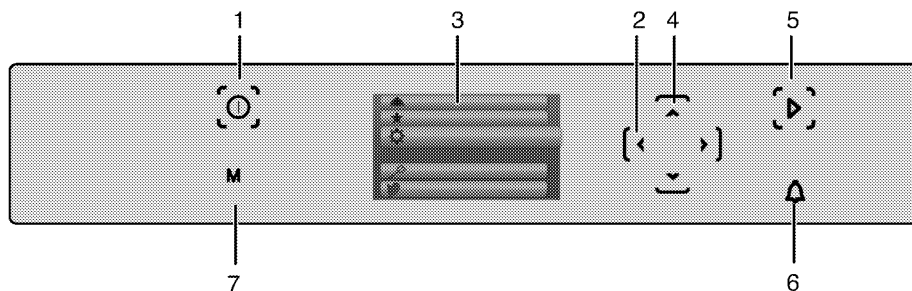
2 General information

Overview



- 1 Control panel
- 2 Wire shelf
- 3 Tray
- 4 Handle
- 5 Door

- 6 Fan motor (behind steel plate)
- 7 Lamp
- 8 Top heating element
- 9 Shelf positions



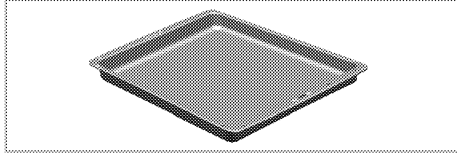
- 1 ON/OFF key
- 2 Right/left keys (Menu proceed)
- 3 Display
- 4 Up/down keys (Menu step)
- 5 Start/stop cooking key
- 6 Alarm key
- 7 Menu key

Package contents

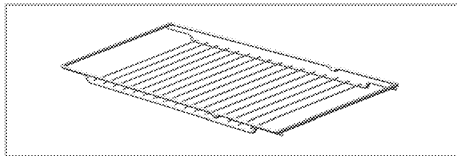


Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

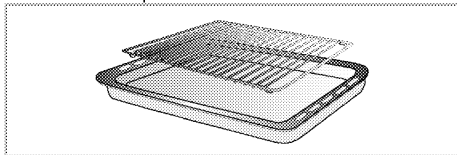
1. **User manual**
2. **Oven tray**
Used for pastries, frozen foods and big roasts.



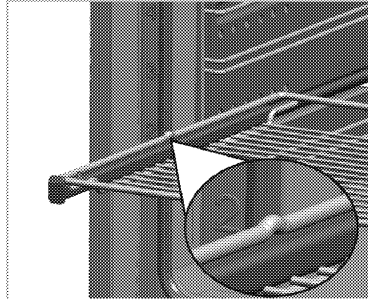
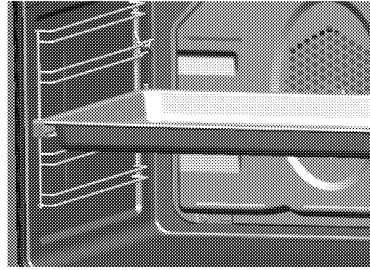
3. **Wire Shelf**
Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



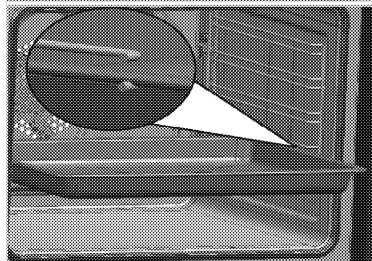
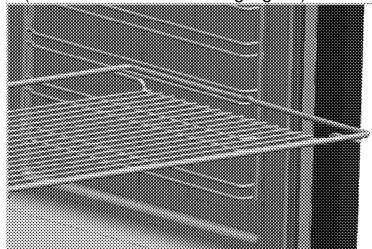
4. **Small wire shelf**
It is placed into the tray (if supplied) in order to collect the dripping fat while grilling so that the oven is kept clean.



5. **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.



6. **Placing the wire shelf and tray onto the wire racks properly**
Products without telescopic pull-out: With product without a telescopic pull-out, the baking tray and grill are pushed in with their edges between the runners on the side mounts. It is important to place the wire shelf and/or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make sure that it is balanced before placing food on it (Please see the following figure).




Technical specifications


Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	3,1kW
Fuse	min. 16 A
Cable type / section	H05VV-FG 3 x 1,5 mm ² or equivalent
Cable length	max. 2 m
External dimensions (height / width / depth)	595 mm/594 mm/567 mm
Installation dimensions (height / width / depth)	**590 or 600 mm/560 mm/min. 550 mm
Main oven	Multifunction oven
Energy efficiency class [#]	A
Inner lamp	15/25 W
Grill power consumption	2,2 kW


[#] Basics: Information on the energy label of electrical ovens is given in accordance with the EN 50304 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.

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

** See. *Installation*, page 11.

 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 customer's responsibility.



DANGER:

The product must be installed in accordance with all local electrical regulations.



DANGER:

Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.
Damaged products cause risks for your safety.

Before installation

The appliance is intended for installation in commercially available kitchen cabinets. A safety distance must be left between the appliance and

the kitchen walls and furniture. See figure (values in mm).

- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.
- Carry the appliance with at least two persons.
- The following installation drawings are representational and may not match exactly with your appliance.



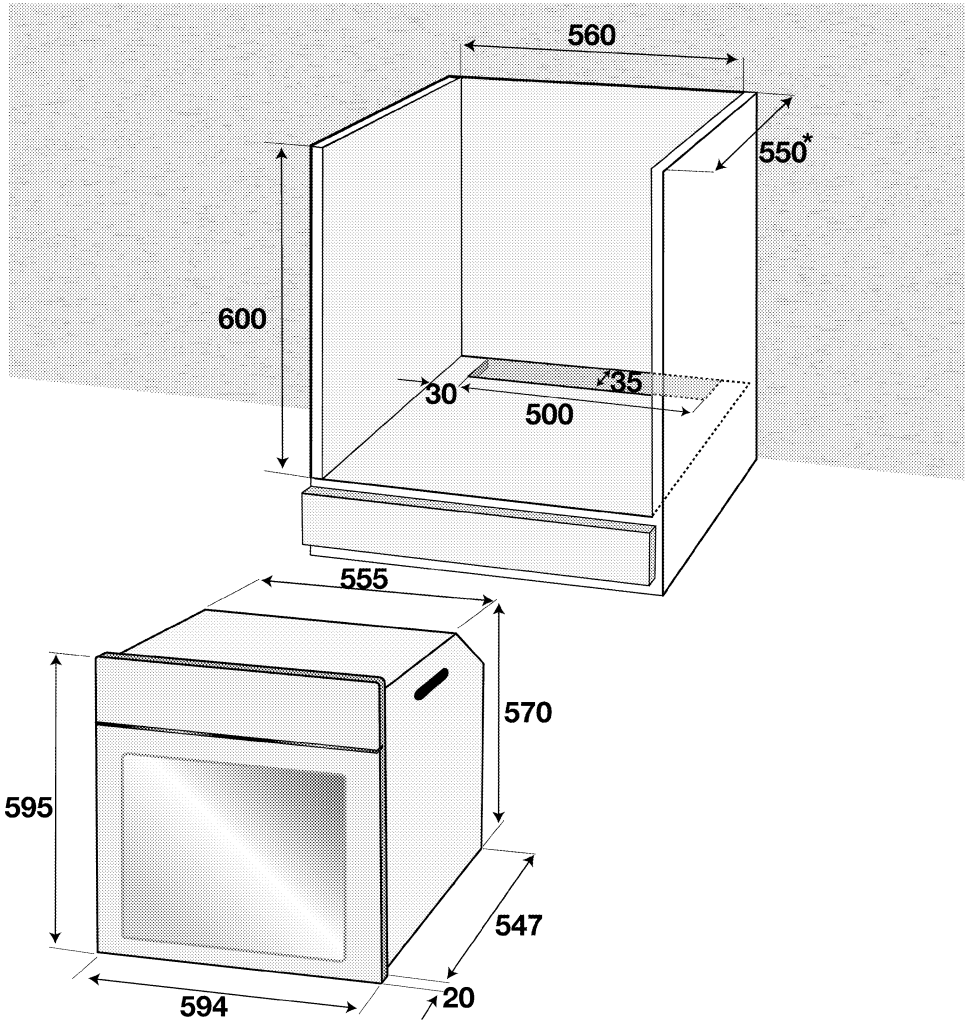
Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.



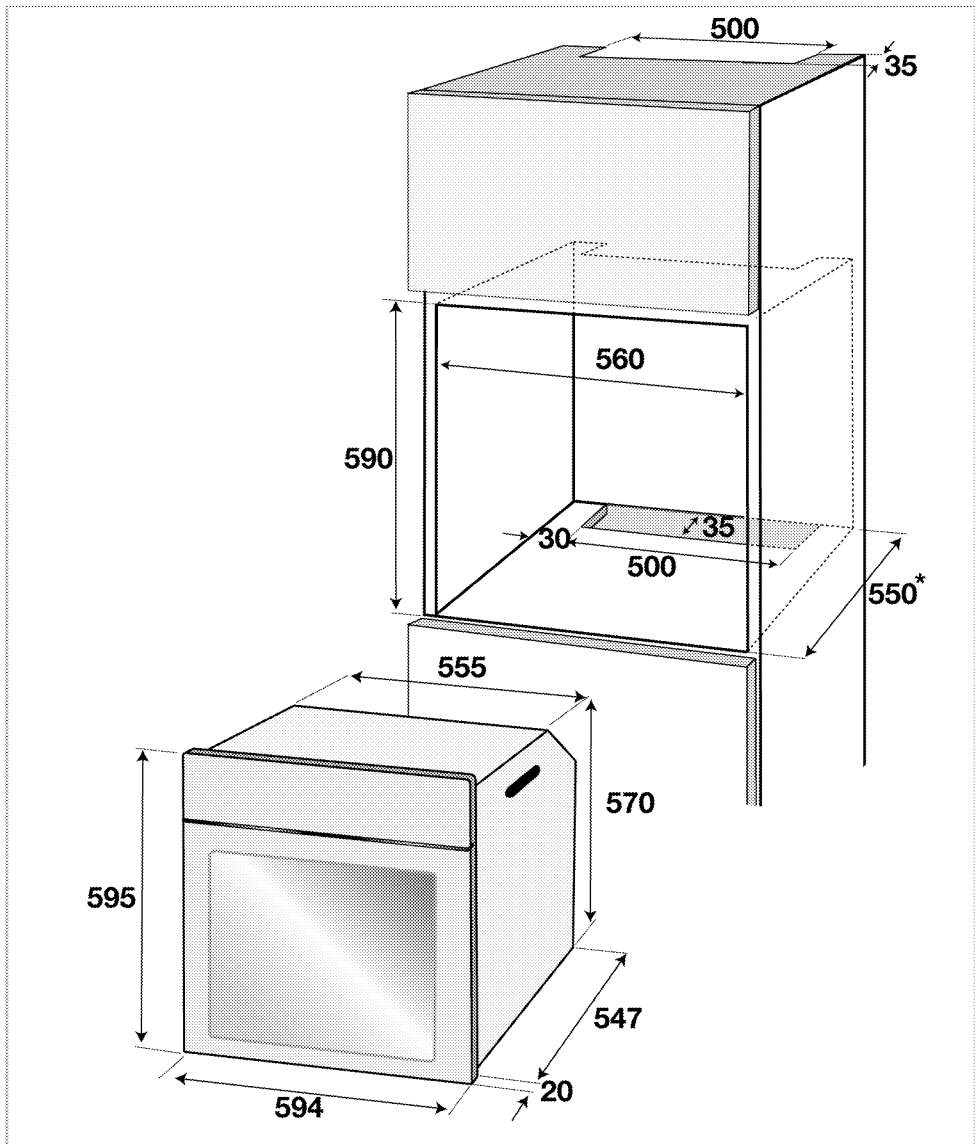
The door and/or handle must not be used for lifting or moving the appliance.



If the appliance has wire handles, push the handles back into the side walls after moving the appliance.



* min.



* min.

Installation and connection

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

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!

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Open the front door to see the type label.
- 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

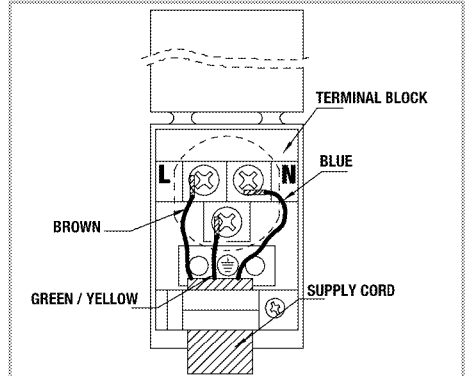
1. If a power cable is not supplied together with your product, a power cable that you would select from the table in accordance with the electrical installation at your home must be connected to your product by following the instructions in cable diagram.

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



Additional protection by a residual current circuit breaker is recommended.

2. Open the terminal block cover with a screwdriver.
3. 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.
4. Connect the cables according to the supplied diagram.



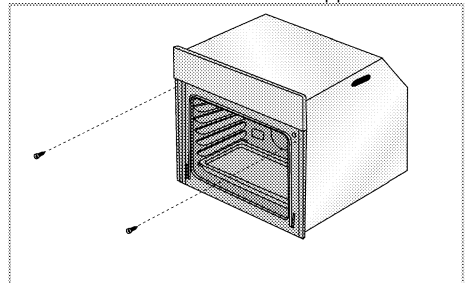
5. After completing the wire connections, close the terminal block cover.
6. Route the power cable so that it will not contact the product and get squeezed between the product and the wall.



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

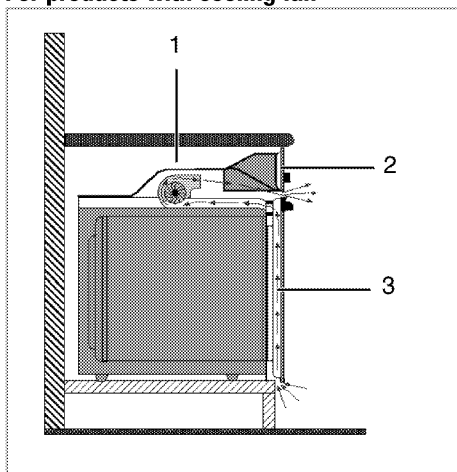
Installing the product

1. Slide the oven into the cabinet, align and secure it while making sure that the power cable is not broken and/or trapped.



Secure the oven with 2 screws as illustrated.

For products with cooling fan



- 1 Cooling fan
- 2 Control panel
- 3 Door

The built-in cooling fan cools both the built-in cabinet and the front of the product.



Cooling fan continues to operate for about 20-30 minutes after the oven is switched off.

Final check

1. Ensure the power cable is correctly connected and switch on the power to the product.
2. Check the 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.
- 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.



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

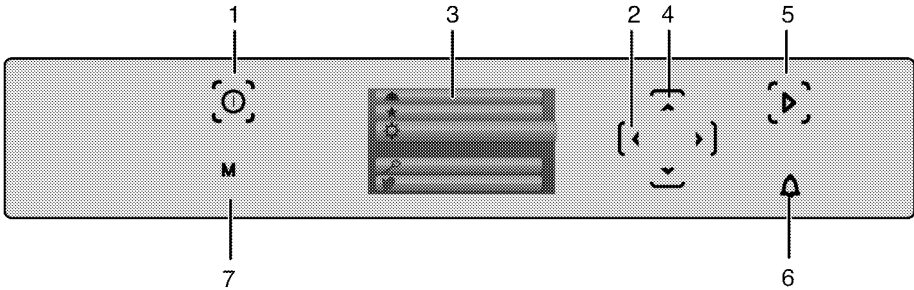
can cook by placing two cooking vessels onto the wire shelf.

- 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.

Initial use

Time setting

You have to set the language before setting the time.



- 1 ON/OFF key
- 2 Right/left keys (Menu proceed)
- 3 Display
- 4 Up/down keys (Menu step)
- 5 Start/stop cooking key
- 6 Alarm key
- 7 Menu key



Set the language

1. First an animation and then the Quick Start menu will appear on the display when the oven is operated for the first time.
2. Touch Menu key (7) to exit the Quick Start menu and return to the Main menu.
3. Touch the Up/Down keys (4) to scroll to the "Settings" menu.

4. Touch the Right key (2) once to access the "Language" menu.



5. Touch the Up/Down key (4) to set the desired language.

6. Touch the Right key (2) to desired language setting.

Set the time

1. Touch the Up/Down keys (4) to scroll to the "Settings" menu.
2. Touch and release the Left key (2) twice to access the "Day Time" menu.
3. First set the time by touching the Up/Down keys (4).
4. Touch the Right key (2) once to activate minutes section. Touch the Up/Down keys (4) to scroll to set the minute.



Each value you set will be saved automatically once you exit, by touching the Left key (2) .



Adjust the time prior to using the oven.

First cleaning of the appliance



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

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

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

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

Initial heating

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



WARNING

Hot surfaces cause burns!

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

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 .
5. Operate the oven for about 30 minutes.
6. Turn off your oven.

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 34*.
4. Operate the grill about 30 minutes.
5. Turn off your grill; see *How to operate the grill, page 34*



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 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 grease proof or baking paper to prevent sticking, if required.
- Do not fill cake tins more than half full.
- If baking one tray of food or cake, place centrally on the shelf and centrally within the oven.
- Do not open the oven door too much during cooking.
- To check if a cake is cooked, insert a skewer or cocktail stick into the centre of the cake. 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 checking process.

Tips for roasting

- Preheat oven first.
- If possible take meat or poultry out of the 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 the dish in the centre of the oven.
- Turn meat over halfway through cooking.
- If the roasted meat is covered with aluminium foil it will help to keep the oven clean, always uncover the meat for the last half an hour of cooking to allow browning.
- Remove meat from the 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.

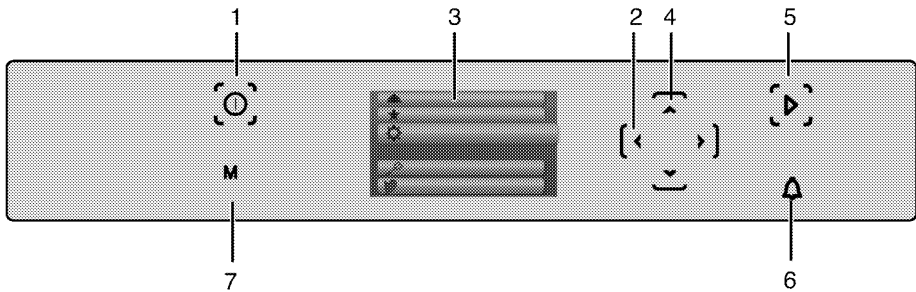
- Preheat grill first.
- To keep the grill pan clean, line with a silicone baking liner. Do not line with aluminium foil.
- Most foods benefit with being brushed with oil before cooking.
- To enhance the flavour and moistness of meat, fish or poultry, marinate first.
- If using wooden kebab sticks, soak in water first to prevent them catching 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.

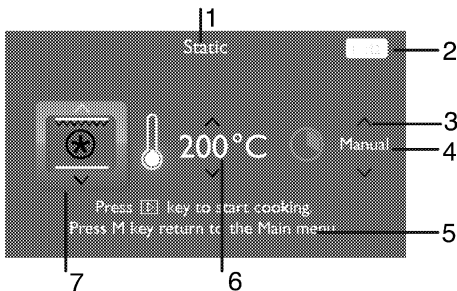
How to operate the electric oven



- 1 ON/OFF key
- 2 Right/left keys (Menu proceed)
- 3 Display
- 4 Up/down keys (Menu step)
- 5 Start/stop cooking key
- 6 Alarm key
- 7 Menu key

Touch  key to turn on the oven. First an animation and then the Quick Start menu will appear on the display.

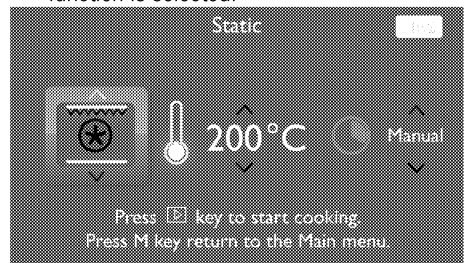
Quick Start Menu







- 1 Function Info Field: Name of the function selected in Quick menu is displayed.
- 2 Time of the Day Field: Displays adjusted time.
- 3 Active Selection Symbol: When it is on function, temperature or time fields, it indicates that the relevant field can be changed.
- 4 Cooking Time Field: Indicates the set cooking time.
- 5 Footer Field: Contains information for the next step.
- 6 Temperature Field: Indicates the set temperature.
- 7 Function Field: Displays the symbol of the set function.

Select temperature and operating mode

1. Touch the Up/Down keys (4) to select the desired function. For example: Fan Heating function is selected.



2. Touch the Right key (2) once again to access the "**Temperature**" menu. Touch the Up/Down keys (4) to set the desired temperature.
3. Touch the Right key (2) to set the "Cook Time" in following steps.
4. Select "Manual" if you want to control the cooking time yourself instead of allowing the oven to automatically finish the cooking after a certain time.
5. If cooking function, temperature and time values are suitable, touch the  key for about 3 seconds to start cooking. To start cooking, you have to press and hold the  key until the  symbol in the display becomes full.
6. If an "end time" is selected for the cooking period, an audible warning will sound at the end of the cooking period. Press menu key (7) to cancel the audible warning. (The audible warning will cease automatically after approximately 2 minutes).

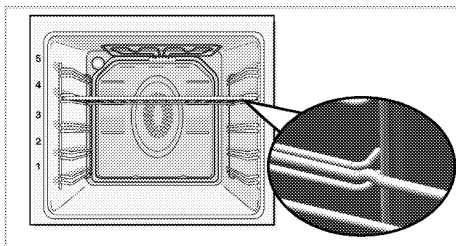
i If you want to cancel the cooking at an earlier time, touch  key for 3 seconds to end cooking.

Function table indicates the functions that can be used in the oven and their respective maximum and minimum temperatures.

Function table:

Function	Recommended temperature (°C)	Temperature range (°C)
Static	200	40-280
Static with Fan	175	40-280
Fan Heating	180	40-280
Multi Cooking	205	40-280
Pizza	210	40-280
Grill with Fan (fan assisted large grill)	200	40-280
Grill	280	40-280
Low Grill	280	40-280
Eco Fan Heating	180	160-220
Bottom Heating	180	40-220
Keep warm	60	40-100
Low temperature cooking	75	40-130
Defrost	50	40-60

* Functions vary depending on the product model.



Rack positions (For models with wire shelf)

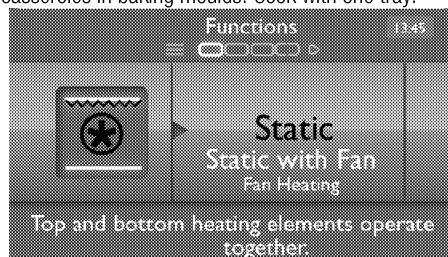
It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure. Do not let the wire shelf stand against the rear wall of the oven. Slide your wire shelf to the front section of the rack and settle it with the help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

Operating modes

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

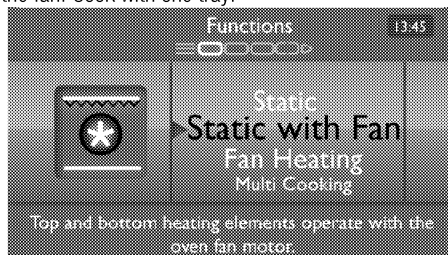
Static

Food is heated simultaneously from the top and bottom. It is suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one tray.



Static with Fan

Hot air heated by the bottom and top heaters is evenly distributed throughout the oven rapidly by means of the fan. Cook with one tray.




i Maximum adjustable cooking time in modes except warm keeping is limited with 6 hours due to safety reasons. Program will be cancelled in case of power failure. You must reprogram the oven.

i Current time cannot be set while the oven is operating in any function, or if manual or full automatic programming is made on the oven.

i If more than 2 minutes elapses without making any selection on the selection screen (except while cooking), the oven will switch to standby mode.

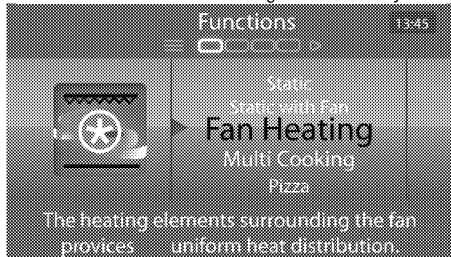
i The oven lamp lights up when the oven door is opened even if no function is selected (Not in standby)

Switching off the electric oven

Touch  key (1) to turn off the oven.

Fan Heating

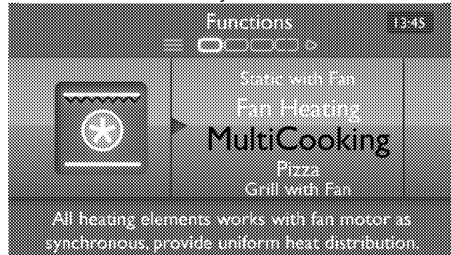
Warm air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. It is suitable for cooking your meals in different rack levels and preheating is not required in most cases. Suitable for cooking with multi trays.



i When the oven door is opened, the fan motor will not run in order to keep the hot air inside.

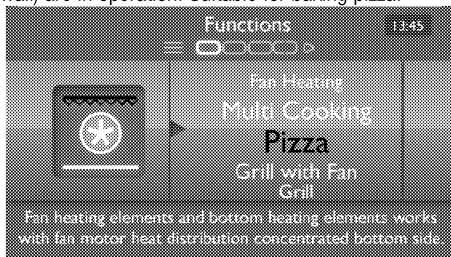
Multi Cooking(3-D)

Top heating, bottom heating and fan assisted heating are in operation. Food is cooked evenly and quickly all around. Cook with one tray.



Pizza

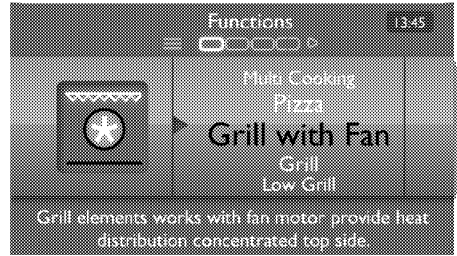
Bottom heating and fan assisted heating (in the rear wall) are in operation. Suitable for baking pizza.



Grill with Fan

Hot air heated by the full grill is distributed very fast in the oven by means of the fan. It is suitable for grilling large amount of meat.

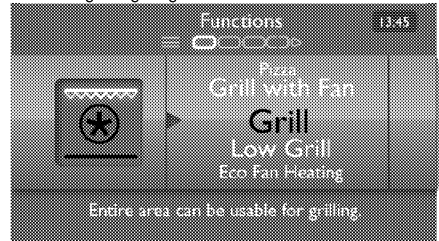
Grill with Fan



- 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 (Inner and outer elements operate together)

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.

Low Grill (Inner element only operates)

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



- Put small 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.

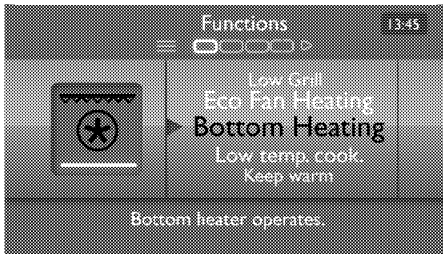
Eco Fan Heating

To save power, you can use this function instead of the cooking operations that you would perform by using Fan Heating at 160-220°C temperature range. However, the cooking time will increase a little bit. Cooking times related to this function are indicated in "Eco Fan Heating" table.



Bottom Heating

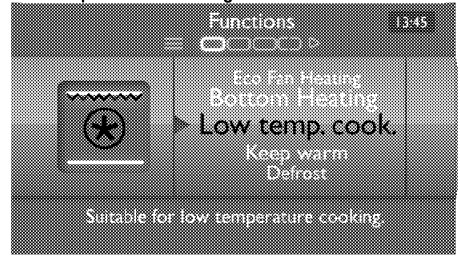
Only bottom heating is in operation. It is suitable for pizza and for subsequent browning of food from the bottom.



Low temperature cooking

Used for cooking at low temperatures in longer times (10-15 hours).

Low temperature cooking



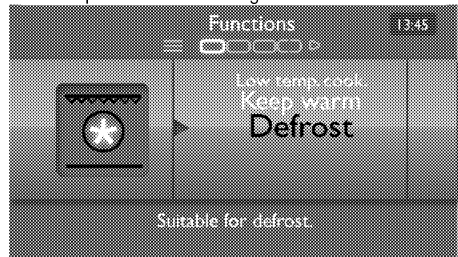
Keep warm

Used for keeping food at a temperature ready for serving for a long period of time.

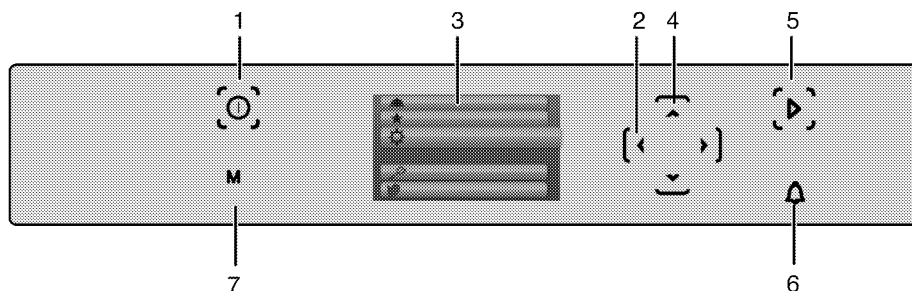


Defrost

Suitable for thawing frozen granular food slowly at room temperature and cooling down the cooked food.



How to operate the oven control unit

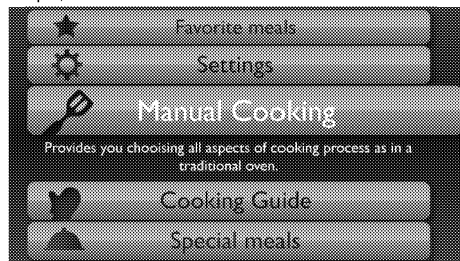


- 1 ON/OFF key
- 2 Right/left keys (Menu proceed)
- 3 Display
- 4 Up/down keys (Menu step)
- 5 Start/stop cooking key
- 6 Alarm key
- 7 Menu key

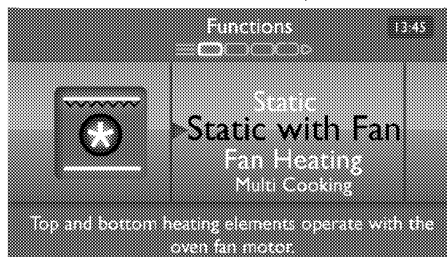
Starting manual cooking

1. Touch key to turn on the oven.
2. Touch Menu key (7) to exit the Quick Start menu and return to the Main menu.
3. In the Main Menu, touch the Up/Down keys (4) to scroll to the "Manual Cooking" menu.

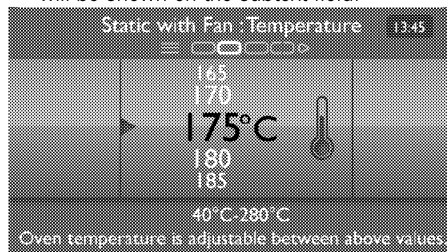
For example: Starting manual cooking with "Static with fan" function at the temperature of 175°C, without activating booster for 25 minutes and Day time: 13:45 explained at the following steps;



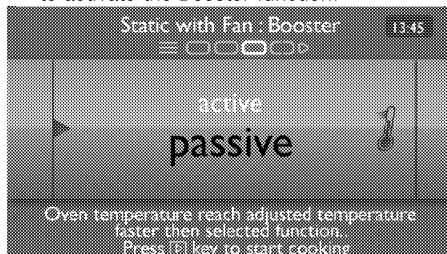
4. Touch the Right key (2) once to access the "Functions" menu.
5. Touch the Up/Down keys (4) to select the desired function.



6. Touch the Right key (2) once again to access the "Temperature" menu. Touch the Up/Down keys (4) to set the desired temperature. Adjustable temperature range will be shown on the subtext field.



7. If you want to activate the Booster function, touch the Right key (2) once to access the "Booster" menu. Touch the Up/Down keys (4) to activate the Booster function.

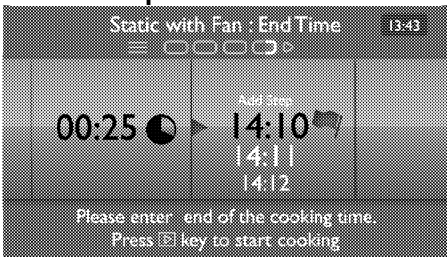


8. Touch the Right key (2) to access the **"Cook Time"**. Touch the Up/Down keys (4) to set the desired cooking time.



i The cooking time you set is automatically added to the time of the day and end of cooking time setting starts from this value.

9. For this mode, select the value where the cooking time is added to the time of the day. This time value is located just below the **"Add step"** item.



10. Touch the Right key (2) once to access the **"Cooking Overview Screen"**.



i The Cooking Overview Screen includes under which function, at what degree and for how long the cooking will be performed. Recommended tray position is also stated.

11. Place your dish on the recommended rack and close the door.

12. If cooking function, temperature and time values are suitable, touch the [Right] key for about 3 seconds to start cooking. To start cooking, you have to press and hold the [Right] key until the [Play] symbol in the display becomes full.

i If you want to cancel the cooking at an earlier time, touch [Right] key for 3 seconds to end cooking.

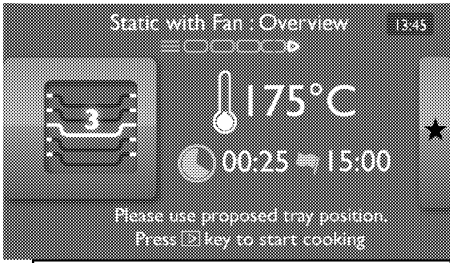
Setting "Cooking End Time" to a time you wish;

After repeating the steps from 1 to 8 mentioned above, "Starting Manual Cooking", see page, alarm.

1. Touch the Right key (2) to access the **"End Time"**. Touch the Up/Down keys (4) to scroll to set the desired end of cooking time. Oven timer automatically calculates the startup time by deducting the cooking time from the end of cooking time you have set.
2. Let's say cooking end time is set to 15:00 with a cooking time of 25 minutes as the figure above. So the starting time is 14:35 which is found by deducting 25 minutes from 15:00.
3. 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 the cooking time.



4. Touch the Right key (2) to access the **"Cooking Overview Screen"**.



i The Cooking Overview Screen includes under which function, at what degree, for how long the cooking will be performed and finish time. Recommended tray position is also stated.

- Place your dish on the recommended rack and close the door.
- If cooking function, temperature and time values are suitable, touch the [key] for about 3 seconds to start cooking. To start cooking, you have to press and hold the [key] key until the [symbol] in the display becomes full.

i If you want to cancel the cooking at an earlier time, touch [key] for 3 seconds to end cooking.

- When cooking is finished, "**Cooking was completed. You can save the cooking profile**" message is displayed on the footer area.

Touch the Right key (2) to save the cooking as a profile or turn off the oven by touching the [key].



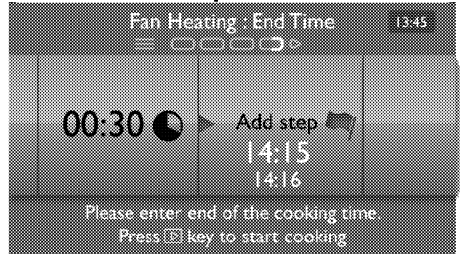
Add step function

This function allows you to make a multifunction cooking by setting a second operation mode, temperature and time for the dish after setting a temperature and time in a particular operation

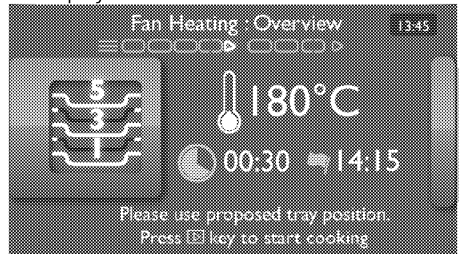
mode for the same dish. For example, your oven will cook the dish in the "Fan Heating" mode for a certain time. Then, to have its bottom and top roasted, it may continue cooking by automatically switching to the Static mode.

After repeating the steps from 1 to 8 mentioned above, "Starting Manual Cooking", *page 23*.

- After determining the cook time, touch the Right key (2) to access the "**End Time**". Touch the Up/Down keys (4) to scroll to select "**Add step**".






- Touch the Right key (2) to access the "**Fan Heat Overview Screen**". The function, temperature and time you have set are displayed.




- Touch the Right key (2) once to select the second operation mode, temperature and time you want to set as explained above and scroll to the "**Static Overview Screen**".




i The Cooking Overview Screen includes under which function, at what degree, at what time and for how long the cooking will be performed. Recommended tray position is also stated.

- Place your dish on the recommended rack and close the door.
- If cooking function, temperature and time values are suitable, touch the  key for about 3 seconds to start cooking. To start cooking, you have to press and hold the  key until the  symbol in the display becomes full.

i The oven will operate in the first set operation mode for the first set time. When this time is over, it carries on cooking according to the second operation mode and time you have set.

i If you want to cancel the cooking at an earlier time, touch  key for 3 seconds to end cooking.

- When cooking is finished, **"Cooking was completed. You can save the cooking profile"** message is displayed on the footer area.

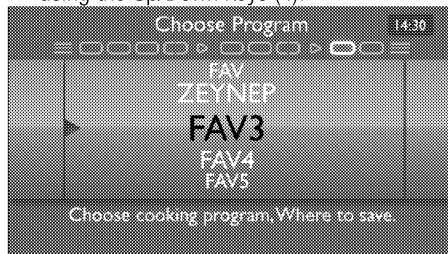
Touch the Right key (2) to save the cooking as a profile or turn off the oven by touching the  key.



Saving the cooking profile

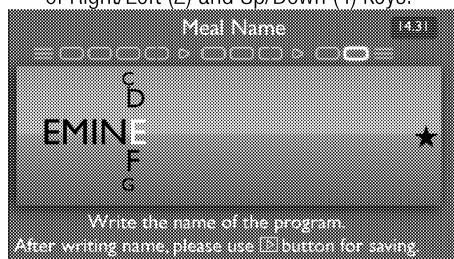
When the cooking you have set with a certain temperature and time comes to an end, you may save these settings as a favorite meal profile and may access these settings later from the **"Favorite Meals"** menu.

- Touch the Right key (2) once at the end of cooking.
- Select the program you want to save by using the Up/Down keys (4).





i You can save the cooking settings on an existing favorite meal profile or add it as a new record.

- Touch the Right key (2) again and write the name of the favorite meal profile by the help of Right/Left (2) and Up/Down (4) keys.








i Profile name can be 12 characters long at most.

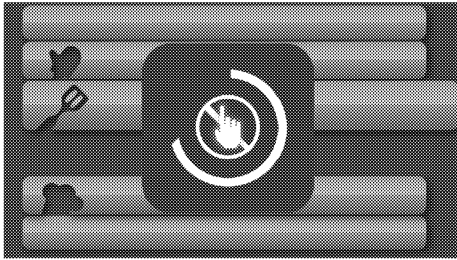
- Save the profile by touching the  key until the  symbol is full or touch the Left key (2) until you exit the menu.

i You may save maximum 10 cooking profiles in your favorites.

Using the keylock



Activating the keylock


- Touch  and  keys simultaneously for 3 seconds. To activate the keylock, you have to press and hold the  and  keys until the displayed  symbol is full.





i If you press any key after activating the keylock, **"Keys Locked"** warning is displayed and a "hand" icon appears in the time of the day section at the upper right corner.



i Keylock can not be deactivated before the **"Keys locked"** warning message disappears when the keylock is active. You can cancel the keylock by touching the  and  keys simultaneously once the message disappears.

i Oven keys cannot be used when the keylock is activated. You can turn off the oven by touching the  key when the keylock is activated. You must deactivate the keylock to turn on the oven again.

Deactivating the keylock

1. To deactivate the keylock, touch  and  keys simultaneously for 3 seconds.


Using the clock as an alarm

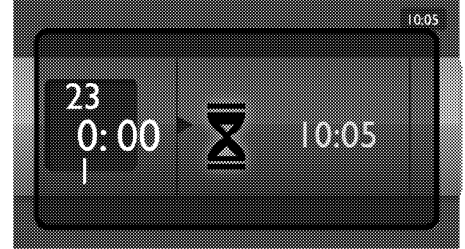
You can use the clock of the product for any warning or reminder. The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Alarm

clock will give a signal once the time you set is over.

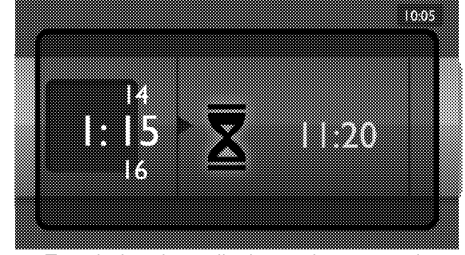
i Maximum alarm time can be 23 hours and 59 minutes.

To set the alarm:



1. Touch the  key on the control panel for about 2 seconds. Alarm screen will be activated.
2. Touch the Left key (2) once to activate the hour digit of the alarm clock. Touch the Up/Down keys (4) to scroll to set the hour.
3. Touch the Right key (2) once again to activate the minute digit. Touch the Up/Down keys (4) to scroll to set the minute.



4. Alarm time and end of alarm time will be fixed.



5. To exit the alarm display and return to the menu screen, touch the  key for about 2 seconds.

i Alarm screen will disappear, but the alarm will keep running and the  symbol will appear in time of the day section at upper right corner. To see the remaining alarm time you may switch to the alarm screen by touching the  key for about 2 seconds.

6. Alarm will be given after the alarm time has elapsed. Press any key to stop the alarm.

Baking and roasting



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

Cooking times table



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.

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray*	One level		3	175	25 ... 30
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	20 ... 30
Cookies*	One level		3	175	25 ... 30
	2 levels		1 - 5	170 ... 190	30 ... 40
	3 levels		1 - 3 - 5	175	35 ... 45
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	35 ... 45
	3 levels		1 - 3 - 5	190	45 ... 55
Leaven*	One level		2	200	35 ... 45
	2 levels		1 - 3	190	35 ... 45
Lasagna*	One level		2 - 3	200	30 ... 40
Pizza*	One level		2	200 ... 220	15 ... 20
	One level		3	200	10 ... 15
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
	One level		3	25 min. 250/max, then 190	60 ... 80
Roasted chicken	One level		2	15 min. 250/max, then 180 ... 190	55 ... 65
	One level		2	15 min. 250/max, then 180 ... 190	55 ... 65
Turkey (5.5 kg)	One level		1	25 min. 250/max, then 180 ... 190	150 ... 210
	One level		1	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.

Eco Fan Heating



Do not change the cooking temperature after cooking starts in Eco Fan Heating mode.



Do not open the door during cooking in the Eco Fan Heating mode.

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in cooking paper	One level		3	200	35 ... 40
Cookie	One level		3	200	30 ... 35
Dough pastry	One level		3	200	40 ... 45
Rich pastry	One level		3	200	40 ... 45

Tips for baking cakes

1. If pastry is too dry,
 - » Increase the temperature by 10°C and reduce the cooking time.
2. If pastry dropped,
 - » Use less liquid or lower the temperature by 10°C.
3. If pastry is too dark on top,
 - » Place it on a lower rack, lower temperature, and increase the cooking time.
4. 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

1. If the pastry is too dry,
 - » Increase the temperature some 10°C and decrease the cooking time.
 - » Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
2. 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 and remain level with it.
3. 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 and on the dough layers 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 a lower shelf next time.

Tips for cooking vegetables

1. If the vegetable dish runs out of juice and gets to dry,
 - » Sthn using a lid during cooking will keep the juice of the dish in the pan, cook your vegetable dishes in a pan with a lid instead of a tray.
2. If a vegetable dish does not get cooked,
 - » Boil the vegetables beforehand or prepare them like canned food and put in the oven.

Cooking guide functions

Selecting ready food functions from the cooking guide

Cooking Guide menu contains meal programmes that are prepared specially for you by professional cooks and stored in the memory of the control unit.

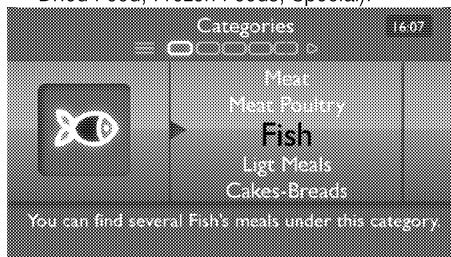
Preparation of the meal is explained step-by-step through pictures in this menu. Furthermore, the temperature, rack position and cooking functions are automatically determined according to the type and weight of the meal.

You can change the weight and cooking time according to your meal and your taste.

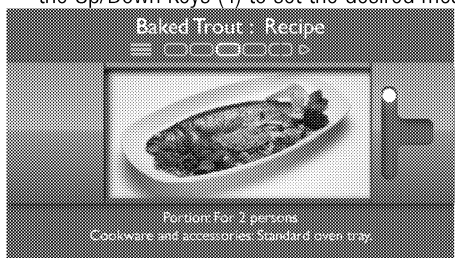
To select the Cooking Guide functions:

1. Touch key to turn on the oven.
2. Touch Menu key (7) to exit the Quick Start menu and return to the Main menu.
3. In the Main Menu, touch the Up/Down keys (4) to scroll to the "**Cooking Guide**" menu.
4. Touch the Right key (2) once to access the "**Categories**" menu.
5. Touch the Up/Down keys (4) to select the desired main meal menu (Meat, Meat Poultry,

Fish, Light Meals, Cakes-Breads, Desserts, Dried Food, Frozen Foods, Special).



6. To access the meals under the main meal menu, touch the Right key (2) once. Touch the Up/Down keys (4) to set the desired meal.



7. Touch the Right key (2) once to access the recipe of the meal you selected. Touch the Up/Down keys (4) to scroll to read the recipe and prepare the meal accordingly.

8. After preparing the meal, touch the Right key (2) once to access the weight section. Touch the Up/Down keys (4) to set the weight of meal.

i Temperature will be adjusted automatically according to the meal and weight you have selected.

9. Touch the Right key (2) once to access the cooking time and end of cooking time screen. Recommended cooking time and end of cooking time will be displayed according to the meal and weight you have selected.

If you want to change the cooking time and end of cooking time, touch the Up/Down keys (4) to make the desired settings.

10. Touch the Right key (2) to access the **"Cooking Overview Screen"**.



i The Cooking Overview Screen includes under which function, at what degree, at what time and for how long the cooking will be performed. Recommended tray position is also stated.

11. Place your meal on the recommended rack and close the door.

12. If cooking function, temperature and time values are suitable, touch the [key] key for about 3 seconds to start cooking. To start cooking, you have to press and hold the [key] key until the [symbol] symbol in the display becomes full.

i If you want to cancel the cooking at an earlier time, touch [key] key for 3 seconds to end cooking.

Convenience food menu:



It may vary according to the model and languages


Meat	Meat Poultry	Fish	Light Meals	Cakes-Breads	Desserts	Dried Food	Frozen Foods	Special
Stuffed Rolled Lamb	Chicken < 1600 gr	Trout	Stuffed Peppers	Walnut cookies	Fresh fruit tart	Dried Apple	Frozen Vegetables	Yogurt
Lamb Roast	Chicken > 1600 gr	Bass	Spaghetti timbale	Lemon biscuits	Apple Pie	Dried Quince		Dough proving
Tandoori Lamb	Chicken Piece	Baked fish parcels	Baked jacket potatoes	Fruit cake	Apple puffs	Dried Pear		
Steak	Coriander Chicken filets	Trout with vegetables	Quiche Vegetables	Savoury pastries	Meringue			
Meat Loaf	Chicken drumsticks	Fish fillet	Moussaka	Poppy seed tea rolls	Éclair			
Spicy baked meatballs	Roast turkey	Fish kebabs	Layered baked potatoes	Baguette	Crème Caramel			
Roast Beef	Turkey Fillet	Fish stew	Lasagne	Sandwich Bread	Chocolate pudding			
Beef Sirloin	Duck	Salmon Fillet	Vegetables au gratin	Cob loaf	Crème Brûlée			
Pork Meatballs	Goose	Fish Pie		Savoury croissants	Honeyed baked apple			
Pork Roast	Pheasant hunter style			Croissant plaits	Chocolate fudge cake			
Pork piece	Pheasant			Cinnamon Rolls	Chocolate loaf			
	Rabbit			Cheese pasties	Banana roulade			
				Bagel	Semolina syrup buns			
				Pizza	Semolina Cake in Syrup			



"Special meals" menu includes different recipes for different countries. To select a meal from "Special meals" menu, perform the operations in "Cooking Guide" menu.

Selecting a program from the "Favorite Meals" menu

You can access the cooking profiles you made and saved before from the **"Favorite Meals"** main menu.

1. Touch  key to turn on the oven.
2. Touch Menu key (7) to exit the Quick Start menu and return to the Main menu.

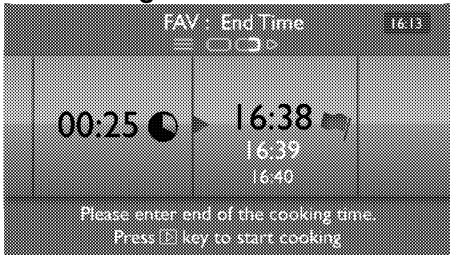
- In the Main Menu, touch the Up/Down keys (4) to scroll to the **"Favorite Meals"** menu.
- Touch the Right key (2) once to access the cooking profiles you saved before.
- Touch the Up/Down keys (4) to select the desired favorite meal profile.



- Touch the Right key (2) once to access the cooking time and end of cooking time screen. The cooking time you saved previously in the selected cooking profile will be displayed.

If you want to change the cooking time and end of cooking time, touch the Up/Down keys (4) to make the desired settings.

- Touch the Right key (2) to access the **"Cooking Overview Screen"**.



i The Cooking Overview Screen includes under which function, at what degree, at what time and for how long the cooking will be performed. Recommended tray position is also stated.

- Place your meal on the recommended rack and close the door.
- If cooking function, temperature and time values are suitable, touch the [key] key for about 3 seconds to start cooking. To start cooking, you have to press and hold the [key]

key until the [key] symbol in the display becomes full.

i If you want to cancel the cooking at an earlier time, touch [key] key for 3 seconds to end cooking.

Settings menu

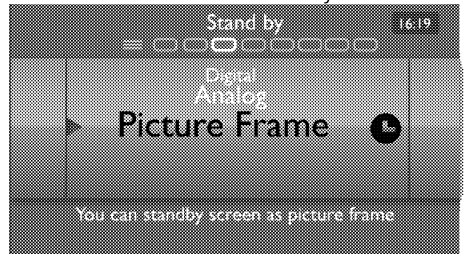
In the "Settings" menu you can adjust the language, time of the day, screen standby mode, clock color, screen theme, brightness and volume level respectively.

- Touch [key] key to turn on the oven.
- Touch Menu key (7) to exit the Quick Start menu and return to the Main menu.
- In the Main Menu, touch the Up/Down keys (4) to scroll to the **"Settings"** menu.

"Language" and "Day Time" settings are explained at "Initial time setting".

Standby

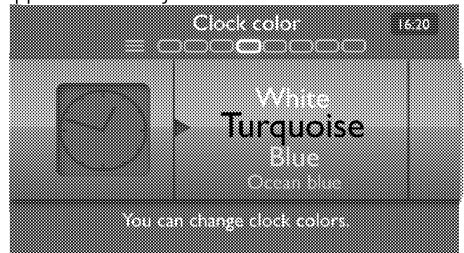
You can determine the image to be displayed when the oven switches to standby mode.



- In the "Settings" menu, touch the Right key (2) to access the **"Standby"**.
- Touch the Up/Down keys (4) to select the desired style (Picture Frame, Digital, Analog).
- The selected standby mode setting will be saved automatically.

Clock Color

You can change the color of clock styles that appear in standby mode.



1. In the "**Settings**" menu, touch the Right key (2) to access the "**Clock Color**".
2. Touch the Up/Down keys (4) to set the desired color.
3. The selected clock color setting will be saved automatically.

Theme

You can change the theme of the screen.

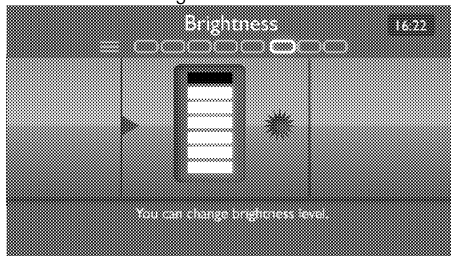


1. In the "Settings" menu, touch the Right key (2) to access the "**Theme**".
2. Touch the Up/Down keys (4) to select the theme style (Deep Blue, Moon Dust, Autumn Leaves).
3. Touch [OK] key for 3 seconds to save the theme setting.

"Wait.. Theme is changing..." will appear on the display.

Brightness

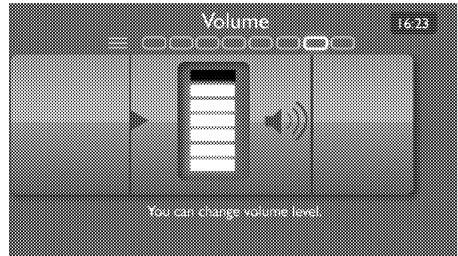
You can set the brightness level of the screen.



1. In the "Settings" menu, touch the Right key (2) to access the "**Brightness**".
2. Touch the Up/Down keys (4) to set the desired brightness level.
3. The selected brightness setting will be saved automatically.

Volume

You can set the volume levels of the warnings given by the oven for various cases.



1. In the "Settings" menu, touch the Right key (2) to access the "**Volume**".
2. Touch the Up/Down keys (4) to set the desired volume.
3. The selected volume level will be saved automatically.

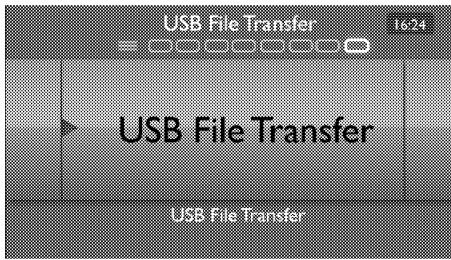
USB File Transfer

If you want to add different images to be displayed on the screen when oven switches to standby mode, you may upload them by means of USB.

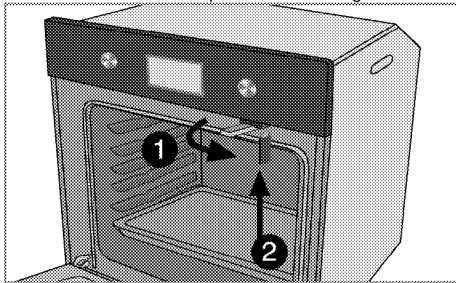
To upload the desired image, the special program supplied with the product is required. This program will collect your visuals under the "Photoframe" file. Save this file on the USB memory stick.

	If there is no file in USB memory stick or the images contained in the memory stick are not in correct format, " File not found..! " message will appear on the display.
	The supplied special program is NOT compatible with Mac devices.
	You may upload maximum 15 visuals in the oven control system. If you add more, " File Exceeds Limit..! " warning will appear on the display. Whenever a new visual is saved, previous visuals in the control system will be deleted.

1. In the "Settings" menu, touch the Right key (2) to access the "**USB File Transfer**".



2. Open the oven door.
3. Turn and open the USB protective cover (1) under the control panel, on the right side.



4. Insert the USB memory stick (2) where the "Photoframe" is saved into the USB slot under the protective cover (1).
5. **"Copying Files, Please Wait..."** will appear on the display. When this message disappears, your visuals will be saved into the control system.



6. Remove the USB memory stick from the oven and turn the protective cover again to place it in its housing.
7. For detailed information on adding images and recipes please click on the "?" icon in the top right hand corner of the supplied special program.
8. If the selected images or recipes frame does not turn yellow when selected, the save changes option cannot be selected; in this case go to the settings icon in the top right hand corner of the

supplied special program and select the "configure USB" tab and follow the instructions. Should this not correct the problem exit the program and re-enter.

9. Images and user created recipes can be deleted by deselecting (removing the yellow around the frame) and saving changes to the USB. The saved changes can then be transferred to the product via the USB.


How to operate the grill

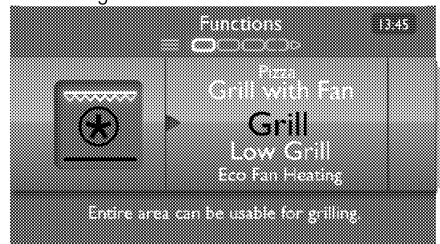


WARNING

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

Switching on the grill

1. Touch  key to turn on the oven.
2. Touch Menu key (7) to exit the Quick Start menu and return to the Main menu.
3. In the Main Menu, touch the Up/Down keys (4) to scroll to the **"Manual Cooking"** menu.
4. Touch the Right key (2) once to access the **"Functions"** menu.
5. Touch the Up/Down keys (4) to select the desired grill function.



6. Touch the Right key (2) once again to access the **"Temperature"** menu. Touch the Up/Down keys (4) to set the desired temperature. Adjustable temperature range will be shown on the subtext field.
7. If you want to activate the Booster function, touch the Right key (2) once to access the **"Booster"** menu. Touch the Up/Down keys (4) to scroll to activate the Booster function.
8. Touch the Right key (2) to access the **"Cook Time"**. Touch the Up/Down keys (4) to scroll to set the desired cooking time.

- Touch the Right key (2) to access the **"End Time"**. Touch the Up/Down keys (4) to set the desired end of cooking time.
- Touch the Right key (2) to access the **"Cooking Overview Screen"**.



i The Cooking Overview Screen includes under which function, at what degree, at what time and for how long the cooking will be performed. Recommended tray position is also stated.

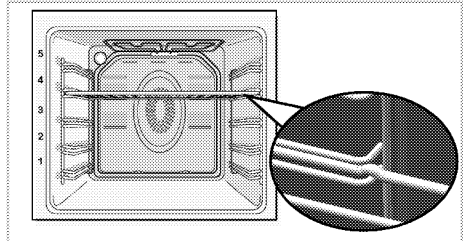
- Place your dish on the recommended rack and close the door.
- If cooking function, temperature and time values are suitable, touch the [key] key for about 3 seconds to start cooking. To start cooking, you have to press and hold the [key] key until the [symbol] symbol in the display becomes full.

i If you want to cancel the cooking at an earlier time, touch [key] key for 3 seconds to end cooking.

» When cooking is finished, **"Cooking was completed. You can save the cooking profile"** message is displayed on the footer area. Touch the Right key (2) clockwise to save the cooking as a profile or turn off the oven by touching the [key] key.

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.



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.

Cooking times table for grilling

Grilling with electric grill

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

6 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 control panel

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



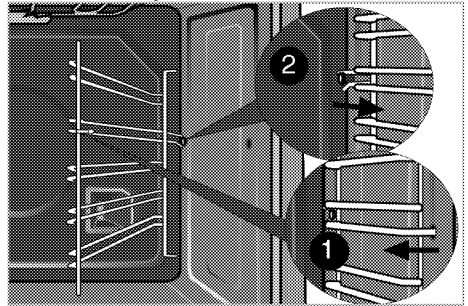
Do not remove the control buttons/knobs to clean the control panel.

Control panel may get damaged!

Cleaning the oven

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.



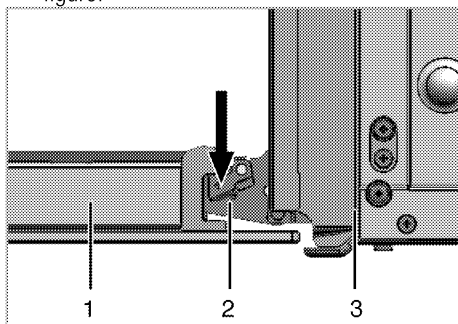
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.



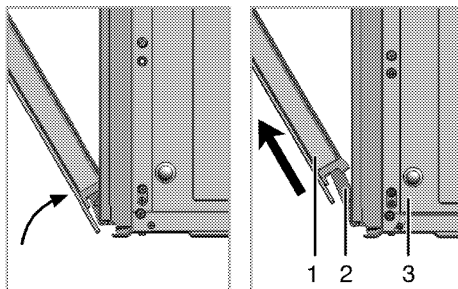
Front door inner glass is coated to easy clean material. Do not use any harsh abrasive cleaners, hard metal scrapers, scouring pads or bleach to clean front door inner glass as they may scratch the surface. This may destroy the coating material.

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.

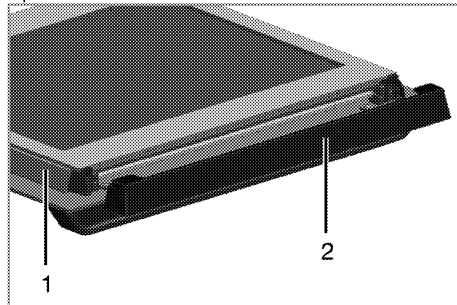
Removing the door inner glass

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



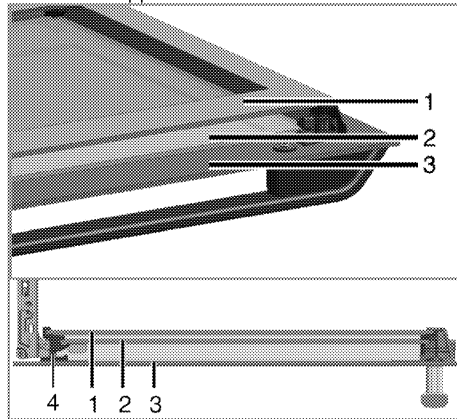
Install the inner glass panel so that the printed side will face upwards.

Open the oven door.



- 1 Frame
- 2 Plastic part

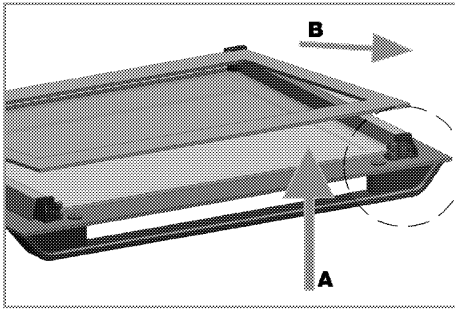
Pull towards yourself and remove the plastic part installed to upper section of the front door.



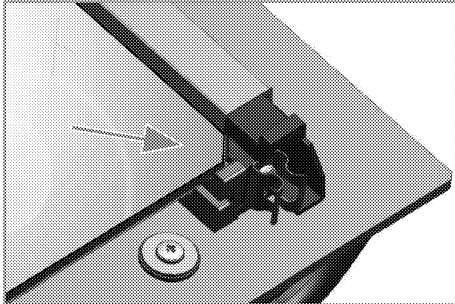
- 1 Innermost glass panel
- 2 Inner glass panel
- 3 Outer glass panel
- 4 Plastic glass panel slot-Lower

As illustrated in figure, raise the innermost glass panel (1) slightly in direction A and pull it out in direction B.

Repeat the same procedure to remove the inner glass panel (2).



The first step to regroup the door is reinstalling inner glass panel (2). As illustrated in figure, place the chamfered corner of the glass panel so that it will rest in the chamfered corner of the plastic slot.



Inner glass panel (2) must be installed into the plastic slot close the innermost glass panel (1). When installing the innermost glass panel (1), make sure that the printed side of the panel faces towards the inner glass panel. It is important to seat corner of inner glass panel into the lower plastic slot. Push the plastic part towards the frame until you hear a "click".

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!



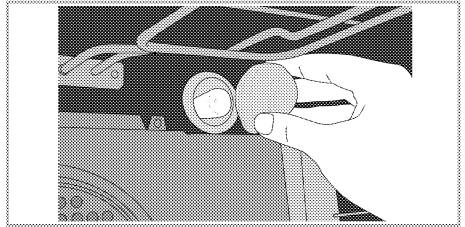
The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 10* for details. Oven lamps can be obtained from Authorised Service Agents.



Position of lamp might vary from the figure.

If your oven is equipped with a round lamp:

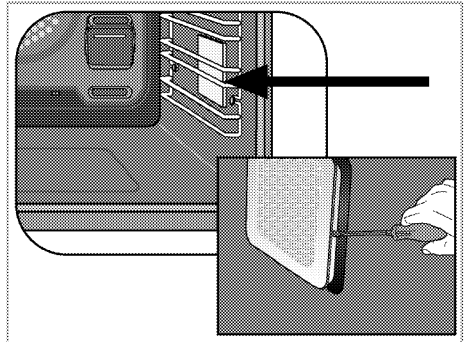
1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



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

If your oven is equipped with a square lamp:

1. Disconnect the product from mains.
2. Remove the wire racks as described. See *Cleaning the oven, page 36*.



3. Remove the protective glass cover with a screwdriver.
4. Unscrew oven lamp and replace it with new one.
5. Install the glass cover and then the wire racks.

7 Troubleshooting

Oven emits steam when it is in use.

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

Product emits metal noises while heating and cooling.

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

Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- Buttons/knobs/keys on the control panel do not function. >>> *Keylock may be enabled. Please disable it. (See. Using the keylock, page 26)*

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



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.

- Used software is based in part on the work of the Independent JPEG Group.
- Portions of this software are copyright ©2010 The FreeType Project (www.freetype.org). All rights reserved.
- This product contains some GNU General Public License v2 and GNU Lesser General Public License v2.1 licensed code. Copies of GPL v2 and LGPL 2.1 are available from <http://www.gnu.org/licenses/licenses.html>. Upon written application of customer, these codes are available at the cost of no more than copying media, packaging, handling and postage. This offer is valid for three years, starting with the initial purchase of product.

8 Guarantee and Service

Your Beko product is guaranteed against the cost of breakdown repairs : Freestanding appliances : 1 year
Built-in appliances : 2 year
from the date of the original purchase.

What is covered?

- All repairs necessary as a result of faulty materials, defective components or manufacturing defect.
- The cost of all functional replacement parts.
- The labour costs of a Beko approved repairer to carry out the repair.

What is not covered?

- Transit or delivery damage
- Accidental damage
- Misuse, or abuse.
- Cabinet or appearance parts, including knobs and flaps
- Accessory items, including ice trays, scrapers, cutlery baskets,
- Repairs required as a result of unauthorised repairs or 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.

- The product is guaranteed for domestic household use only.
- The guarantee will be void if the product is installed or used in commercial or non-residential household premises.
- The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instructions Booklet provided.
- Professional installation by a qualified plumber/electrical appliance installer is recommended for all Washing & Dishwashing Machines and Electric Cookers
- Gas Cookers must only be installed by a Gas Safe (or BORD GAIS) registered Gas Installer.
- The guarantee is given only within the boundaries of the United Kingdom.
- The guarantee is not transferable if the product is resold.
- Beko plc disclaims any liability for incidental or consequential damages.
- The guarantee does not in anyway diminish your statutory or legal rights.

HOW TO OBTAIN SERVICE UNDER THE MANUFACTURERS GUARANTEE

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

You should also complete the details below; it will help us assist you quicker when requesting service. (The model number is printed on the instruction Booklet)

Model Number: _____

Purchased From: _____

Date of purchase: _____

For service under guarantee simply telephone the appropriate number below

LOCATION

TELEPHONE

UK Mainland & Northern Ireland

Fridges & Freezers	0845 600 4903
Electric Cookers	0845 600 4902
Gas & Dual Fuel Cookers	0845 600 4905
Washing Machines & Dishwashers	0845 600 4906

Republic of Ireland

All Refrigeration, Cooking, Washing & Dishwashing Machines 01 862 3411

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 manufacturers guarantee has expired.

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

Should you experience any difficulty in obtaining service please call the

Beko Customer Help-Line on 0845 600 4911

Beko House, Caxton Way, Watford, Herts, WD18 8UF, Tel: 0845 600 4911

Beko plc
Beko House
Caxton Way
Watford
Herts WD1 8UF
Tel: 0845 600 4911

Printed in Turkey
Part no: 285.4423.31
Rev: AA/ 26.04.2013