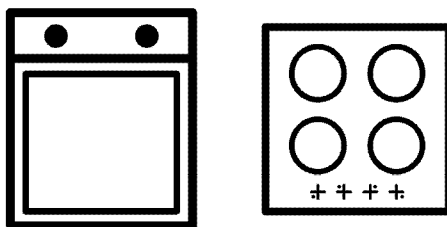




Built-in Oven

User Manual



BBQE222X-BBQE223SX

EN

385.4412.31/R.AA/24.08.2021
7757886721-7718186332

Dear Customer,

Please read this manual before using the product.

Beko thank you for choosing the product. We want your product, manufactured with high quality and technology, to offer you the best efficiency. To do this, carefully read this manual and any other documentation provided before using the product and keep it as a reference. If you give the product to someone else, give the manual with it. Follow the instructions, taking into account all the information and warnings stated in the user manual.

Heed all information and warnings in the user manual. This way, you will protect yourself and your product against the dangers that may occur.

Keep the user manual. If you give the product to someone else, give the manual with it. The user manual contains the following symbols:



Hazard that may result in death or injury.

NOTICE Hazard that may result in material damage to the product or its environment.



Hazard that may result in burns due to contact with hot surfaces.



Important information or useful usage tips.



Read the user manual.



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

This product was manufactured using the latest technology in environmentally friendly conditions.

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1 Safety instructions

- This section contains safety instructions that will help prevent any risks of personal injuries or material damage.
 - If the product is transferred to another person or used second hand, the operating manual, product labels, other relevant documents and accessories should be delivered with the product.
 - Our company shall not be held responsible for any damage that may occur as a result of failure to comply with these instructions.
 - Failure to comply with these instructions shall render any warranty void.
 -  Always have the installation and repair work performed by the manufacturer, the authorized service or a person specified by the importer.
 -  Use genuine spare parts and accessories only.
 -  Do not attempt to repair or replace any part of the product unless it is clearly specified in the operating manual.
 -  Do not perform technical modifications on the product.
-  **Purpose of usage**
- This product is designed for home use. It is not suitable for commercial use.
 - Do not use the product in gardens, balconies or other outdoor environments. The appliance is intended to be used in household and staff kitchen areas in shops, offices and other working environments.
 - **WARNING:** This product should be used for cooking purposes only. It should not be used for different purposes, such as heating the room.
 - The oven can be used to defrost, bake, fry and grill food.
 - This product; should not be used for heating, plate heating, hanging towels or clothes on the handle for drying.
-  **Child, vulnerable person and pet safety**
- This product can be used by children 8 years of age and

- older, and people who are underdeveloped in physical, sensory or mental skills, or lack of experience and knowledge, as long as they are supervised or trained about the safe use and hazards of the product.
- Children should not play with the product. Cleaning and user maintenance should not be performed by children unless there is someone overseeing them.
 - This product should not be used by people with limited physical, sensory or mental capacity (including children), unless they are kept under supervision or receive the necessary instructions.
 - Children should be supervised to ensure that they do not play with the product.
 - Electrical products are dangerous for children and pets. Children and pets must not play with, climb on, or enter the product.
 - Do not put objects that children may reach on the product.
 - **WARNING:** During use, the accessible surfaces of the

product are hot. Keep children away from the product.

- Keep the packaging materials out of the reach of children. There is a hazard of injury and suffocation.
- When the door is open, do not put any heavy objects on it or allow children to sit on it. You may cause the oven to tip over or damage the door hinges.
- **(Not all products are supplied with a plug, so if your product DOES have a plug)** For the safety of children, disconnect the power plug and make the product inoperable before disposing of the product.



Electrical safety

- Connect the product into a grounded outlet protected by a fuse that matches the current ratings indicated on the type label. Have the grounding installation made by a qualified electrician. Do not use the product without grounding in accordance with local / national regulations.
- The plug or the electrical connection of the product

- should be in an easily accessible place (where it will not be affected by the flame of the stove). If this is not possible, there should be a mechanism (fuse, switch, switch, etc.) on the electrical installation to which the product is connected, in compliance with the electrical regulations and separating all poles from the network.
- The product must not be connected into the outlet during installation, repair, and transportation.
 - Connect the product into an outlet that meets the voltage and frequency values specified on the type label.
 - **(Not all products are supplied with a supply cord, so if your product DOES NOT have a supply cord)**
Use only the connecting cable specified in the "Technical specifications" section.
 - Do not jam the power cord under and behind the product. Do not put a heavy object on the power cord. The power cord should not be bent, crushed, and come into contact with any heat source.
 - While the oven is operating, its back surface also gets hot. Power cords must not touch the back surface, connections may be damaged.
 - Do not jam the electric cables into the oven door and pass them over hot surfaces. You may cause the oven to short circuit and catch fire as a result of the cable melting.
 - Use original cable only. Do not use cut or damaged cables or extension leads.
 - If the power cord is damaged, it must be replaced by a manufacturer, an authorized service or a person to be specified by the importer company in order to prevent possible dangers.
 - **WARNING:** Before replacing the oven lamp, be sure to disconnect the product from the mains supply to avoid the risk of electric shock. Switch off the product or turn off the fuse from the fuse box.

(Not all products are supplied with a plug, so if your product DOES have a plug)

- Do not plug the product into an outlet that is loose, has come out of its socket, is broken, dirty, oily, with risk of water contact (for example, water that may leak from the counter).
- Never touch the plug with wet hands! To unplug, do not hold the cord, always hold the plug.
- Make sure that the product plug is securely plugged into the outlet to avoid arcing.



Transportation safety

- Disconnect the product from the mains before transporting the product.
- The product is heavy, carry the product with at least two people.
- Do not use the door and / or handle to transport or move the product.
- Do not put other items on the product and carry the product upright.
- When you need to transport the product, wrap it with bubble wrap packaging material or thick cardboard

and tape it tightly. Secure the product tightly with tape to prevent the removable or moving parts of the product and the product from damage.

- Check the overall appearance of the product for any damage that may have occurred during transportation.



Installation safety

- Before the product is installed, check the product for any damage. If the product is damaged, do not install it.
- Do not install the product near heat sources (radiators, stoves, etc.).
- Keep all ventilation ducts open around the product.
- To prevent overheating, the product should not be installed behind decorative doors.



Safety of use

- Make sure that the product is turned off after each use.
- If you do not use the product for a long time, disconnect it or turn off the fuse from the fuse box.

- Do not operate defective or damaged product. If any, disconnect the electricity / gas connections of the product and call the authorized service.
- Do not use the product with the front door glass removed or broken.
- Do not climb on the product to reach anything or for any other reason.
- Do not use the product in situations that may affect your judgment, such as drug intake and / or alcohol use.
- Flammable objects kept in the cooking area may catch fire. Never store flammable objects in the cooking area.
- The oven handle is not a towel dryer. When using the product, do not hang towels, gloves or similar textiles.
- The hinges of the product door move and tighten when opening and closing the door. When opening / closing the door, do not hold the part with the hinges.



Temperature warnings

- **WARNING:** While the product is operating, exposed parts will be hot. Do

not touch the product and heating elements. Children under the age of 8 should not be brought close to the product without an adult.

- Do not place flammable / explosive materials near the product, as the edges will be hot while it is operating.
- As steam may be exhaled, keep away while opening the oven door. The steam may burn your hand, face and / or eyes.
- The product may be hot during use. Do not touch the hot compartments, the interior parts of the oven, the heating elements, etc.
- When placing food in the hot oven, removing the food, etc. always use heat resistant oven gloves.



Accessory use

- It is important that the wire grill and tray are placed properly on the wire shelves. For detailed information, refer to the section "Usage of accessories".
- Accessories can damage the door glass when closing the product door. Always push

the accessories to the end of the cooking area.



Cooking safety

- Be careful when using alcohol in your food. Alcohol evaporates at high temperatures and may catch fire when exposed to hot surfaces, causing a fire.
- Food waste, oil, etc. in the cooking area may catch fire. Before cooking, remove such coarse dirt.
- Food Poisoning Hazard: Do not keep food in the oven for more than an hour before and after cooking. Otherwise it may cause food poisoning or diseases.
- Do not heat closed tin cans and glass jars. Built up pressure may cause the jar to burst.
- Place the greaseproof paper in a cookware or on the oven accessory (tray, wire grill, etc.) with food and place it in the preheated oven. Remove any excessive pieces of greaseproof paper hanging from the accessory or container to avoid the risk of touching the oven heating elements. Never use greaseproof paper at an oven temperature higher than the maximum use temperature specified on the greaseproof paper you are using. Never place greaseproof paper on the oven base.
- Do not place baking trays, plates or aluminum foil directly on the bottom of the oven. The accumulated heat can damage the base of the oven.
- Close the oven door during grilling. Hot surfaces may cause burns!
- Food not suitable for grilling carries a fire hazard. Grill only food that is suitable for heavy grill fire. Also, do not place the food too far in the back of the grill. This is the hottest area and fatty foods may catch fire.



Maintenance and cleaning safety

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Never wash the product by spraying or pouring water on it! There is an electric shock hazard!

- Do not clean the product with steam cleaners as this may cause electric shock.
- Do not use harsh abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven front door glass / (if present) oven upper door glass. These materials can cause glass surfaces to be scratched and broken.

2 Environmental Instructions

Waste regulation

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.

Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.

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.

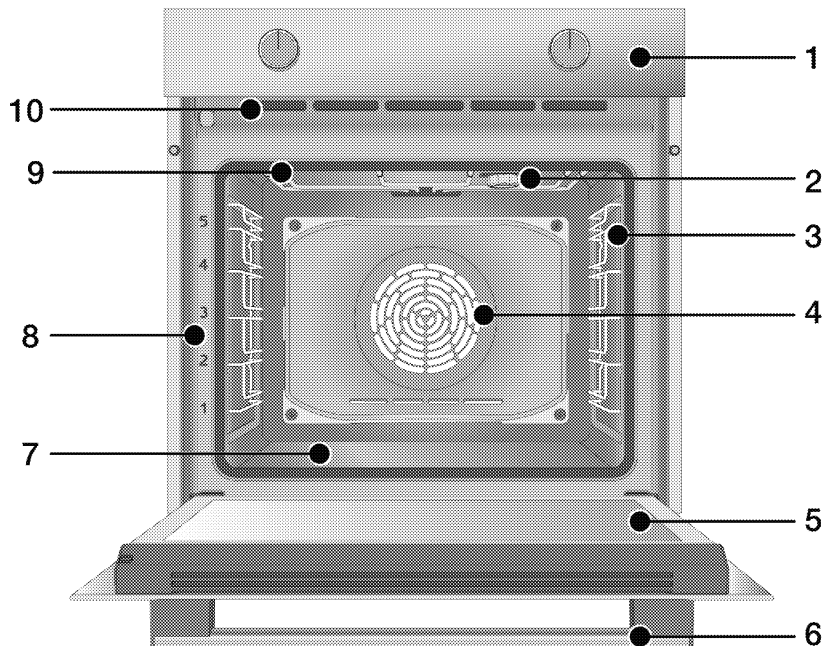
Recommendations for energy saving

The following suggestions will help you use your product in an ecological and energy-efficient way:

- Defrost frozen food before cooking.
- In the oven, use dark or enamelled containers that transmit heat better.
- Turn off the product 5 to 10 minutes before the end time of cooking for prolonged cooking. Now you can save up to 20% electricity by using heat.
- If specified in the recipe or user manual, always preheat. Do not open the oven door frequently during cooking.
- Try to cook more than one dish at a time in the oven. You can cook at the same time by placing two cooking containers on the wire shelf. In addition, if you cook your meals one after the other, it will save energy because the oven will not lose its heat.

3 Your product

Product introduction



- 1 Control panel
- 2 Lamp*
- 3 Wire shelves**
- 4 Fan motor (behind steel plate)
- 5 Door
- 6 Handle
- 7 Bottom heater (bottom steel plate)
- 8 Shelf positions
- 9 Top heater
- 10 Ventilation holes

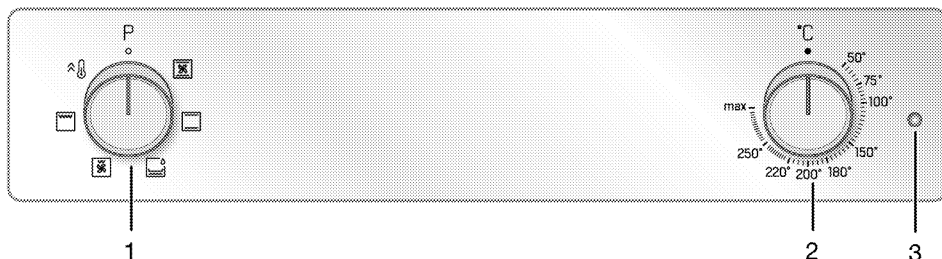
* It depends on the model. Your product may not have a lamp, or the type and location of the lamp may differ from the illustration.

** It depends on the model. Your product may be without wire shelves. In the illustration, wire shelves are shown as examples.

Product control panel introduction and usage

In this section, you can find the overview and basic uses of the product's control panel. There may be differences in images and some features depending on the type of product.

Oven control



- 1 Function selection knob
- 2 Temperature knob
- 3 Thermostat lamp

If there are knob (s) controlling your product, these knob (s) may be recessed in the panel that come out when pressed in on some models. For settings to be made with these knobs, first push the relevant knob in and pull out the knob. After making your adjustment, press it in again and replace the knob.

Function selection knob

You can select the oven operating functions with the function selection knob. Turn left / right from closed (top) position to select.

Temperature knob

You can select the temperature you want to cook with the temperature knob. Turn clockwise from the closed (top) position to select.

Temperature indicator

You can understand the oven interior temperature from the temperature lamp. The temperature lamp is located on the control panel. The temperature lamp turns on when the product starts, and the temperature lamp turns off when it reaches the set temperature. When the temperature inside the oven drops below the set temperature, the temperature lamp turns on again.

Oven operating functions

On the function table; the operating functions you can use in your oven and the highest and lowest temperatures that can be set for these functions are shown. The order of the operating modes shown here may differ from the arrangement on your product.

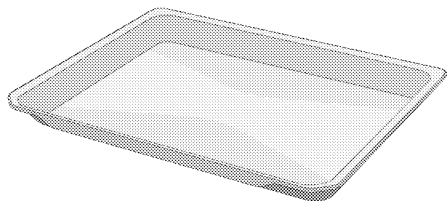
Function symbol	Function description	Temperature range (°C)	Description and use
	Top and bottom heating	*	Food is heated from above and below at the same time. Suitable for cakes and stews in baking molds or cakes and pastries. Cooking is done with a single tray.
	Bottom heating	*	Only lower heating is on. It is suitable for foods that need browning on the bottom. This function should also be used for easy steam cleaning.
	Fan assisted bottom/top heating	*	The hot air heated by the upper and lower heaters is distributed equally and rapidly throughout the oven with the fan. Cooking is done with a single tray.
	Full grill	*	The large grill on the oven ceiling works. It is suitable for grilling in large amounts.
	Fan assisted low grill	*	The hot air heated by the small grill is quickly distributed into the oven with the fan. It is suitable for grilling smaller amounts.
	Quick heating	-	All the heaters of the oven work. This operating function is used to quickly bring the oven to the desired temperature (preheating). Do not use it for cooking food.

* Your product operates in the temperature range specified on the temperature knob.

Product accessories

There are various accessories in your product. In this section, the description of the accessories and the descriptions of the correct usage are available. Depending on the product model, the supplied accessory varies. All accessories described in the user guide may not be available in your product.

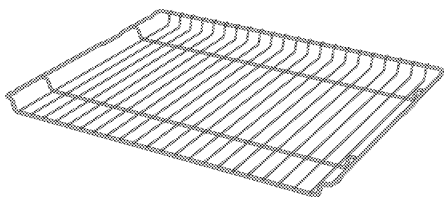
NOTICE : The trays in your product may be deformed by the effect of the temperature. This has no effect on the function. Deformation disappears when the tray cools down.



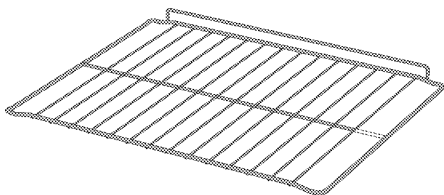
Standard tray

It is used for pastries, frozen foods and frying large pieces.

Models with wire shelves:

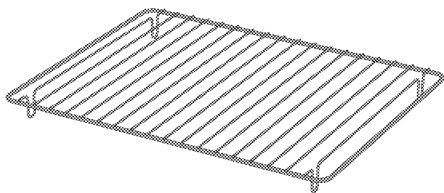


Models without wire shelves:



Wire grill

It is used for frying or placing the food to be baked, fried and stewed on the desired shelf.



Wire grill in tray

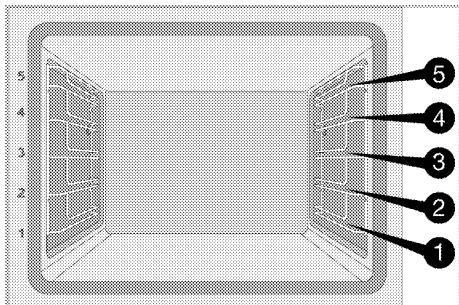
By placing it in the tray (if provided), it is ensured that the oils flowing while grilling are collected in the tray and thus the contamination of the oven is prevented.

Use of product accessories

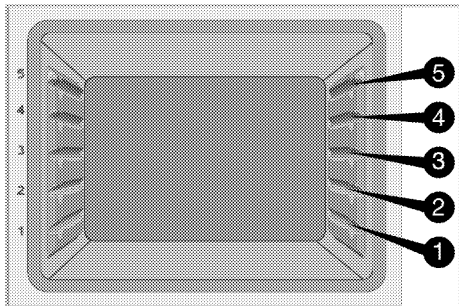
Cooking shelves

There are 5 levels of shelf position in the cooking area. You can also see the order of the shelves in the numbers on the front frame of the oven.

Models with wire shelves



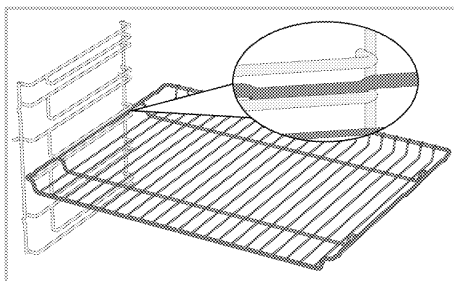
Models without wire shelves



Placing the wire grill on the cooking shelves

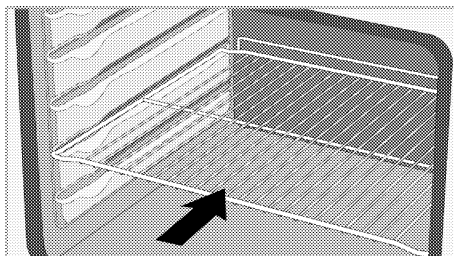
Models with wire shelves:

It is crucial to place the wire grill on the wire side shelves properly. While placing the wire grill on the desired shelf, the open section must be on the front. For better cooking, the wire grill must be secured with the stopper on the wire shelf. It must not pass over the stopper to contact with the rear wall of the oven.



Models without wire shelves:

It is crucial to place the wire grill on the side shelves properly. The wire grill has one direction when placing it on the shelf. While placing the wire grill on the desired shelf, the open section must be on the front.

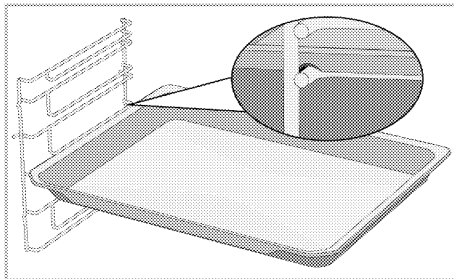


Placing the tray on the cooking shelves

Models with wire shelves:

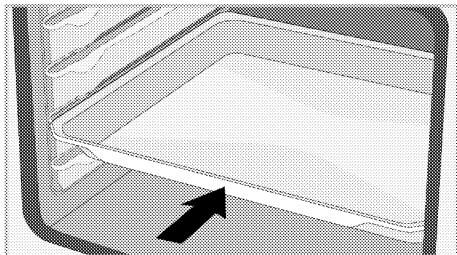
It is also crucial to place the trays on the wire side shelves properly. While placing the tray on the desired shelf, its side designed for holding must be on the front.

For better cooking, the tray must be secured with the stopper on the wire shelf. It must not pass over the stopper to contact with the rear wall of the oven.



Models without wire shelves:

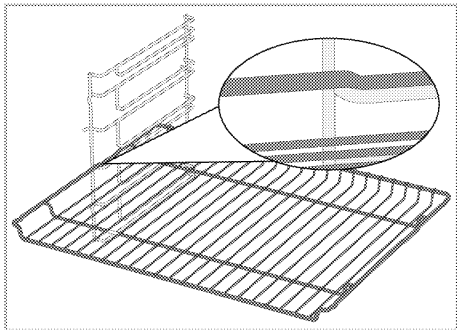
It is also crucial to place the trays on the side shelves properly. The tray has one direction when placing it on the shelf. While placing the tray on the desired shelf, its side designed for holding must be on the front.



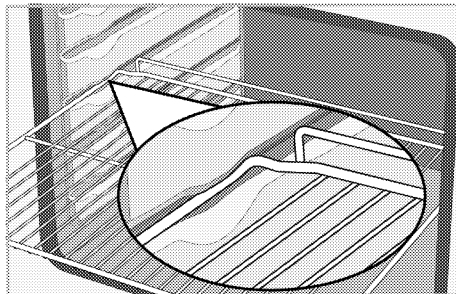
Stopper function of the wire grill

There is a stopper function to prevent the wire grill from tipping out of the wire shelf. With this function, you can easily and safely take out your food. While removing the wire grill, you can pull it forward until it reaches the stopper. You must pass over the stopper to remove it completely.

Models with wire shelves

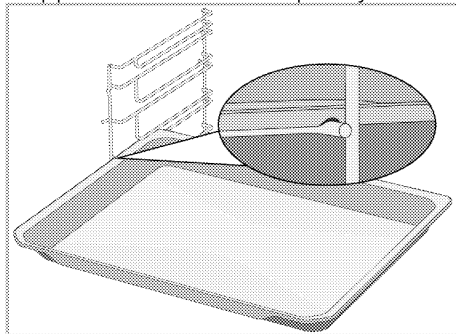


Models without wire shelves



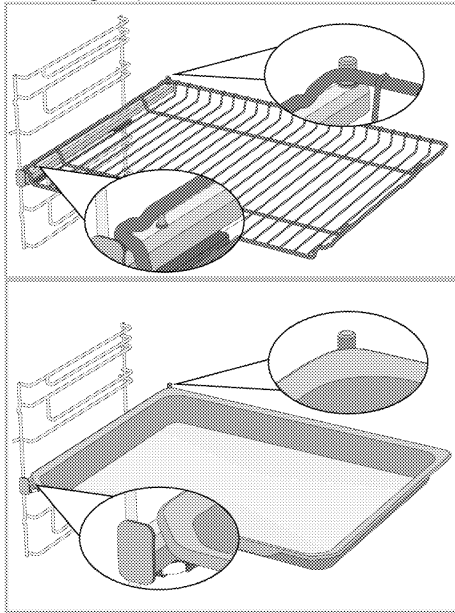
Stopper function of the wire grill tray - Models with wire shelves

There is also a stopper function to prevent the tray from tipping out of the wire shelf. While removing the tray, release it from the rear lock and pull it towards yourself until it reaches the stopper. You must pass over the stopper to remove it completely.



Proper placement of the wire grill and tray on the telescopic rails- Models with wire shelves and telescopic rails

Thanks to telescopic rails, trays or the wire grill can be easily installed and removed. When using trays and wire grills with the telescopic rail, care should be taken that the pins, on the front and back of the telescopic rails, rest against the edges of the grill and the tray (shown in the figure).



Technical specifications

General specifications

Product external dimensions (height/width/depth)	595 mm/594 mm/567 mm
Oven installation dimensions (height/width/depth)	590 or 600 mm/560 mm/min. 550 mm
Voltage / frequency	220-240 V ~ 50 Hz
Cable type and cross section used / suitable for use in the product	min. H05VV-FG 3 x 1,5 mm ²
Total power consumption	2.4 kW
Fuse	13 A
Oven type	Fan assisted oven

Basics: Information on the energy label of electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 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-Eco fan heating, 2-Fan Heating 3- Fan assisted low grill, 4-Top and bottom heating.



Technical specifications may be changed without prior notice to improve the quality of the product.



Figures in this manual are schematic and may not exactly match your product.



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.

4 First use

Before you start using your product, it is recommended to do the following in the following sections.

First cleaning

1. Remove all packaging materials.
2. Remove all accessories from the oven provided within the product.
3. Turn the product on for 30 minutes and then, turn it off. This way, residues and layers that may have remained in the oven during production are burned and cleaned.
4. When operating the product, select the highest temperature and the operating function that all the heaters in your product operate. See "Oven operating functions". You can learn how to operate the oven in the following section.
5. Wait for the oven to cool.
6. Wipe the surfaces of the product with a wet cloth or sponge and dry with a cloth.

Before using the accessories;

Clean the accessories you remove from the oven with detergent water and a soft cleaning sponge.

NOTICE 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.

NOTICE 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 oven usage

Cooling fan (It may not exist on your product.)

Your product has a cooling fan. The cooling fan is activated automatically when necessary and cools both the front of the product and the furniture. It is automatically deactivated when the cooling process is finished. Hot air comes out over the oven door. Do not cover these ventilation openings with anything. Otherwise, the oven may overheat.

The cooling fan continues to operate during oven operation or after the oven is turned off (approximately 20-30 minutes). If you cook by programming the oven timer, at the end of the cooking time, the cooling fan turns off with all functions. The cooling fan running time cannot be determined by the user. It turns on and off automatically. This is not an error.

Oven lighting

The oven lamp is turned on when the oven starts cooking. In some models, the lamp is on during cooking, while in some models it turns off after a certain time.

Operation of the oven control unit

Turning on the oven

When you select a operating function you want to cook with using the function selection knob and set a certain temperature with using the temperature knob, the oven starts operating.

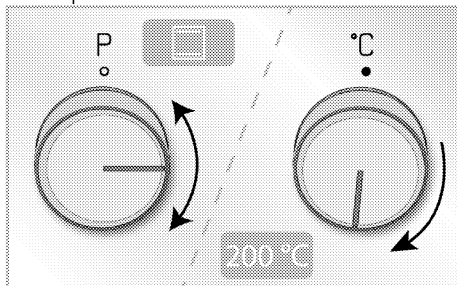
Turning off the oven

You can turn the oven off by turning the function selection knob and temperature knob to the off (up) position.

Selecting the temperature and oven operating function

You can cook by making the manual control (under your control) by selecting the temperature and operating function specific to your food.

Example:



1. Select the operating function you want to cook using the function selection knob.
2. Set the temperature you want to cook using the temperature knob.
 - » Your oven will start operating immediately at the selected function and temperature, and the temperature lamp will light up. When the temperature inside the oven reaches the set temperature, the temperature lamp turns off. The oven does not switch off automatically after starting cooking. You have to control cooking yourself and turn it off. When your cooking is completed, turn off the oven by turning the function selection knob and the temperature knob to the off (up) position.

6 General information about cooking

This section describes tips on preparing and cooking your food.

In addition, you can also find some of the foods tested as producers and the most appropriate settings for these foods. Appropriate oven settings and accessories for these foods are also indicated.

General warnings about cooking in the oven

- While opening the oven door during or after cooking, hot-burning steam may emerge. The steam may burn your hand, face and / or eyes. When opening the oven door, stay away.
- Intense steam generated during cooking may form condensed water drops on the interior and exterior of the oven and on the upper parts of the furniture due to the temperature difference. This is a normal and physical occurrence.
- The cooking temperature and time values given for foods may vary depending on the recipe and amount. For this reason, these values are given as ranges.
- Always remove unused accessories from the oven before you start cooking. Accessories that will remain in the oven may prevent your food from being cooked at the correct values.
- For foods that you will cook according to your own recipe, you can reference similar foods given in the cooking tables.
- Using the supplied accessories ensures you get the best cooking performance. Always observe the warnings and information provided by the manufacturer for the external cookware you will use.

- Cut the greaseproof paper you will use in your cooking in suitable sizes to the container you will cook. Greaseproof papers that are overflowing from the container can create a risk of burns and affect the quality of your cooking. Use the greaseproof paper you will use in the temperature range specified.
- For good cooking performance, place your food on the recommended correct shelf. Do not change the shelf position during cooking.

Pastries and oven food

General Information

- We recommend using the accessories of the product for a good cooking performance. If you are going to use an external cookware, prefer dark, non-sticking and heat resistant ware.
- If preheating is recommended in the cooking table, be sure to put your food in the oven after preheating.
- If you are going to cook using cookware on the wire grill, place it in the middle of the wire grill, not near the back wall.
- All materials used in making pastry should be fresh and at room temperature.
- The cooking status of the products may vary depending on the amount of food and the size of the cookware.
- Metal, ceramic and glass molds extend the cooking time and the bottom surface of pastry foods do not brown evenly.
- If you use cooking paper during cooking, a little browning may be observed on the bottom surface of the food. In this case, you may need to extend your cooking time about 10 minutes.

- The values specified in the cooking tables are determined as a result of the tests carried out in our laboratories. Values suitable for you may differ from these values.
- Place your food on the appropriate shelf recommended in the cooking table. Refer to the bottom shelf of the oven as shelf 1.

Tips for baking cakes

- If the cake is too dry, increase the temperature by 10 ° C and shorten the baking time.
- If the cake is moist, use a small amount of liquid or reduce the temperature by 10 ° C.
- If the top of the cake is burnt, put it on the lower shelf, lower the temperature and increase the baking time.
- If it is cooked well inside but the outside is sticky, use a smaller amount of liquid, reduce the temperature and increase the cooking time.

Tips for cooking pastries

- If the pastry is too dry, increase the temperature by 10 ° C and shorten the cooking time. Wet the dough sheets with a sauce consisting of milk, oil, egg and yoghurt mixture.
- If the pastry is getting cooked slowly, make sure that the thickness of the pastry you have prepared does not overflow the tray.
- If the pastry is browned on the surface but the bottom is not cooked, make sure that the amount of sauce you will use for the pastry is not too much at the bottom of the pastry. For an even browning, try to spread the sauce evenly between the dough sheets and the pastry.
- Bake your pastry in the position and temperature appropriate to the cooking table. If the bottom is still not browned enough, place it on a bottom shelf for the next cooking.

Cooking table for pastries and oven food

Food	Tray amount	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Cakes in tray	Single tray	Standard tray*	Top and bottom heating	3	180	30 ... 40
Cakes in mold	Single tray	Cake mold on wire grill**	Top and bottom heating	2	180	30 ... 40
Small cakes	Single tray	Standard tray*	Top and bottom heating	3	160	25 ... 35
	Single tray	Standard tray*	Fan assisted bottom/top heating	3	150	20 ... 30
Sponge cake	Single tray	Round cake mold, 26 cm in diameter with clamp on wire grill**	Top and bottom heating	2	160	30 ... 40
	Single tray	Round cake mold, 26 cm in diameter with clamp on wire grill**	Fan assisted bottom/top heating	2	160	20 ... 30
Cookie	Single tray	Pastry tray*	Top and bottom heating	3	170	25 ... 35
Dough pastry	Single tray	Standard tray*	Fan assisted bottom/top heating	2	200	30 ... 40

Food	Tray amount	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Rich pastry	Single tray	Standard tray*	Top and bottom heating	2	200	20 ... 30
Whole bread	Single tray	Standard tray*	Top and bottom heating	2	200	30 ... 40
Lasagna	Single tray	Glass / metal rectangular mold on wire grill**	Top and bottom heating	2 or 3	200	30 ... 40
Apple pie	Single tray	Round black metal mold, 20 cm in diameter on wire grill**	Top and bottom heating	2	180	50 ... 70
Pizza	Single tray	Standard tray*	Top and bottom heating	2	200 ... 220	10 ... 20

Preheating is recommended for all food.

* These accessories may not be included with your product.

** These accessories are not included with your product. They are commercially available accessories.

Meat, Fish and Poultry

The key points on roasting

- Seasoning it with lemon juice and pepper before cooking all chicken, turkey and large pieces of meat will increase cooking performance.
- It takes 15 to 30 minutes more to cook boned meat than fillet by roasting.

- You should calculate about 4 to 5 minutes of cooking time per centimeter of the meat thickness.
- After the cooking time is over, leave the meat in the oven for about 10 minutes. The juice of the meat is better distributed to the fried meat and does not come out when the meat is cut.
- Fish should be placed on a medium or low level shelf in a heat resistant plate.

Cooking table for meat, fish and poultry

Food	Tray amount	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Steak (whole) / Roast (1 kg)	Single tray	Standard tray*	Fan assisted bottom/top heating	3	15 mins. 250/max, then 180 ... 190	60 ... 80
Lamb's shank (1.5 - 2.0 kg)	Single tray	Standard tray*	Fan assisted bottom/top heating	3	15 mins. 250/max, then 170	110 ... 120
Roasted chicken (1.8-2 kg)	Single tray	Wire grill* Place one tray on a lower shelf	Fan assisted bottom/top heating	2	15 mins. 250/max, then 190	60 ... 80
Turkey (5.5 kg)	Single tray	Standard tray*	Fan assisted bottom/top heating	1	25 mins. 250/max, then 180 ... 190	150 ... 210
Fish	Single tray	Wire grill* Place one tray on a lower shelf	Fan assisted bottom/top heating	3	200	20 ... 30

Preheating is recommended for all food.

* These accessories may not be included with your product.

** These accessories are not included with your product. They are commercially available accessories.

Grill

Red meat, fish and poultry meat will quickly turn brown when grilled, hold a beautiful crust and do not dry out. Fillet meats, skewer meats, sausages as well as juicy vegetables (tomatoes, onions, etc.) are particularly suitable for grilling.

General warnings

- Food not suitable for grilling carries a fire hazard. Grill only food that is suitable for heavy grill fire. Also, do not place the food too far in the back of the grill. This is the hottest area and fatty foods may catch fire.
- **Close the oven door during grilling. Never grill with the oven door open. Hot surfaces may cause burns!**

The key points of the grill

- Prepare foods of similar thickness and weight as much as possible for the grill.
- Place the pieces to be grilled on the wire grill or wire grill tray by distributing them without exceeding the dimensions of the heater.
- Depending on the thickness of the pieces to be grilled, the cooking times given in the table may vary.
- Slide the wire grill or the wire grill tray to the desired level in the oven. If you are cooking on the wire grill, slide the oven tray to the lower shelf to collect the oils. The oven tray you are going to slide should be sized to cover the entire grill area. This tray may not be included with the product. Put some water into the oven tray for easy cleaning.

Grilling table

Food	Accessory to be used	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Fish	Wire grill	4 - 5	250	20 ... 25
Chicken pieces	Wire grill	4 - 5	250	25 ... 35
Meatball (beef) - 12 pieces	Wire grill	4	250	20 ... 30
Lamb chop	Wire grill	4 - 5	250	20 ... 25
Steak - (sliced)	Wire grill	4 - 5	250	25 ... 30
Veal chop	Wire grill	4 - 5	250	25 ... 30
Vegetable gratin	Wire grill	4 - 5	220	20 ... 30
Toast bread	Wire grill	4	250	1 ... 3

It is recommended to preheat for 5 minutes for all grilled food.

Turn pieces of food after 1/2 of the total grilling time.

Fan assisted low grill

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Fish	Wire grill	Fan assisted low grill	4	200	30 ... 35
Chicken pieces	Wire grill	Fan assisted low grill	4	250	25 ... 35
Meatball (beef) - 12 pieces	Wire grill	Fan assisted low grill	4	250	30 ... 40
Steak (whole) / Roast (1 kg)	Wire grill Place one tray on a lower shelf	Fan assisted low grill	3	15 mins. 250, then 180 ... 190	90 ... 110

Do not preheat for all grilled food in this grill table.

Test foods

Foods in this cooking table are prepared according to the EN 60350-1 standard to facilitate testing of the product for control institutes.

Cooking table for test foods

Food	Tray amount	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Shortbread (sweet cookie)	Single tray	Standard tray*	Top and bottom heating	3	140	20 ... 30
Small cakes	Single tray	Standard tray*	Top and bottom heating	3	160	25 ... 35
	Single tray	Standard tray*	Fan assisted bottom/top heating	2	150	20 ... 30
Sponge cake	Single tray	Round cake mold, 26 cm in diameter with clamp on wire grill**	Top and bottom heating	2	160	30 ... 40
	Single tray	Round cake mold, 26 cm in diameter with clamp on wire grill**	Fan assisted bottom/top heating	2	160	20 ... 30
Apple pie	Single tray	Round black metal mold, 20 cm in diameter on wire grill**	Top and bottom heating	2	180	50 ... 70

Preheating is recommended for all food.

* These accessories may not be included with your product.

** These accessories are not included with your product. They are commercially available accessories.

Grill

Food	Accessory to be used	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Toast bread	Wire grill	4	250	1 ... 3
Meatball (beef) - 12 pieces	Wire grill	4	250	20 ... 30

Turn the food after 1/2 of the total grilling time.

It is recommended to preheat for 5 minutes for all grilled food.

7 Maintenance and care

General cleaning information

General warnings

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Do not apply the detergents directly on the hot surfaces. This may cause a permanent stains.
- The appliance shall be thoroughly cleaned and dried after each operation. Thus, food residues shall be easily cleaned and these residues shall be prevented from burning when the appliance is used again later. Thus, the service life of the appliance extends and frequently faced problems are decreased.
- Do not use steam cleaning products for cleaning.
- Some detergents or cleaning agents may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams, descalers or sharp objects during cleaning.
- There is no need for a special cleaning agent for cleaning after each use. Clean the appliance using dish soap, warm water and a soft cloth or sponge and dry with a dry microfiber cloth.
- Be sure to completely wipe off any remaining liquid after cleaning and immediately clean any food splashing around during cooking.
- Do not wash any component of your appliance in a dishwasher.

Inox and stainless surfaces

- Do not use acid or chlorine-containing cleaning agents to clean stainless or inox surfaces and handles.

- Stainless or inox surface may change colour in time. This is normal. After each operation, clean with a detergent suitable for the stainless or inox surface.
- Clean with a soft soapy cloth and liquid (non-scratching) detergent suitable for inox surfaces, taking care to wipe in one direction.
- Remove lime, oil, starch, milk and protein stains on the inox-stainless and glass surfaces immediately without waiting. Stains may rust under long periods of time.

Enamelled surfaces

- After each use, clean the enamel surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- If your product has an easy steam cleaning function, you can make easy steam cleaning for light non-permanent dirt. (See the "Easy steam cleaning" section)
- For persistent stains, the oven and grill cleaner recommended on the website of your product brand and a non-scratching scouring pad can be used. Do not use an external oven cleaner.
- The oven must cool down for cleaning in the cooking area. Cleaning on hot surfaces shall create both fire hazard and damage with enamel surface.

Catalytic surfaces

- The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model.
- The catalytic walls have a light matte and porous surface. The catalytic walls of the oven should not be cleaned.
- Catalytic surfaces absorb oil thanks to its porous structure and start to shine

when the surface is saturated with oil, in this case it is recommended to replace the parts.

Glass surfaces

- When cleaning glass surfaces, do not use hard metal scrapers and abrasive cleaning materials. They can damage the glass surface.
- Clean the appliance using dishwashing detergent, warm water and a microfiber cloth specific for glass surfaces and dry it with a dry microfiber cloth.
- If there is residual detergent after cleaning, wipe it with cold water and dry with a clean and dry microfiber cloth. Residual detergent residue may damage the glass surface next time.
- Under no circumstances should the dried-up residue on the glass surface be cleaned off with serrated knives, wire wool or similar scratching tools.
- You can remove the calcium stains (yellow stains) on the glass surface with the commercially available descaling agent, with a descaling agent such as vinegar or lemon juice.
- If the surface is heavily soiled, apply the cleaning agent on the stain with a sponge and wait a long time for it to work properly. Then clean the glass surface with a wet cloth.
- Discolorations and stains on the glass surface are normal and not defects.

Plastic parts and painted surfaces

- Clean plastic parts and painted surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- Do not use hard metal scrapers and abrasive cleaners. It may damage the surfaces.
- Ensure that the joints of the components of the appliance are not left as damp and with detergent.

Otherwise, corrosion may occur on these joints.

Cleaning the accessories

Unless otherwise stated in the user manual, do not wash the product accessories in the dishwasher.

Cleaning the control panel

- When cleaning the panels with knob control, wipe the panel and knobss with a damp soft cloth and dry with a dry cloth. Do not remove the knobs and gaskets underneath to clean the control panel. The control panel and knobs may be damaged.
- While cleaning the inox panels with knob control, do not use inox cleaning agents around the knobs. The indicators around the knobs may be deleted.
- Clean the touch control panels with a damp soft cloth and dry with a dry cloth. If your product has a key lock feature, set the key lock before performing control panel cleaning. Otherwise, incorrect detection may occur on the keys.

Cleaning the inside of the oven (cooking area)

Follow the cleaning steps described in the "General cleaning information" section according to the surface types in your oven.

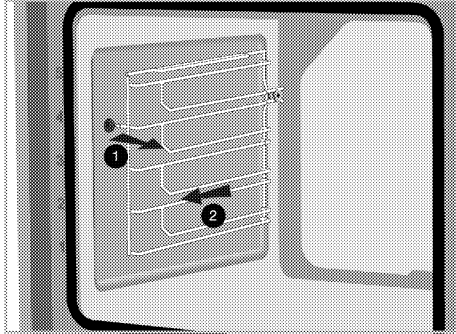
Cleaning the side walls of the oven

The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model. If there is a catalytic wall, refer to the "Catalytic walls" section for information. If your product is a side rack model, remove the side racks before cleaning your side walls. Then complete the cleaning as described in the "General

cleaning information" section according to the side wall surface type.

To remove the side racks:

1. Remove the front of the side rack by pulling it on the side wall in the opposite direction.
2. Pull the side rack towards you to remove it completely.



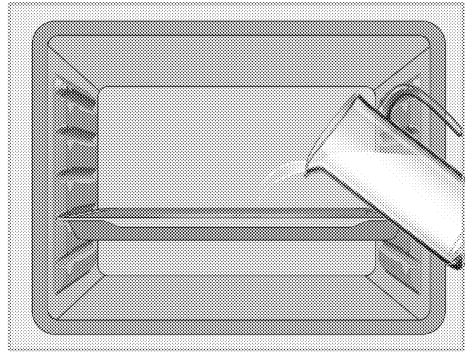
3. To reattach the shelves, the procedures applied when removing them must be repeated from the end to the beginning, respectively.

Easy Steam Cleaning

It varies depending on the product model. It may not be available on your product.

It ensures easy cleaning because the dirt (having waited not for too long) is softened with the steam that forms inside the oven and the water drops condensing on the inner surfaces of the oven.

1. Remove all accessories inside the oven.
2. Pour 500 ml of water into the oven tray and place the tray at the 2nd rack of the oven.



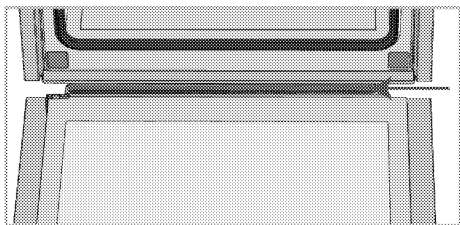
3. Set the oven to easy steam cleaning mode and run at 100°C for 15 minutes.

Open the door immediately and wipe the inner surfaces of the oven with a damp sponge or cloth. When opening the door, steam will escape. This can create a risk of burning. Be careful when opening the oven door.

Use warm water with washing liquid, a soft cloth or sponge to clean the persistent dirt and wipe it with a dry cloth.

- i** During the easy steam cleaning mode, water that is in the pool at the base of the oven to soften lightly formed residues/dirt within the oven cavity will evaporate and condense in the oven cavity and inner glass of the oven door, therefore water may drip when the oven door is opened. Wipe away the condensation as soon as the oven door is opened.

It varies depending on the product model. It may not be available on your product. After condensation in the oven, there might be water or moisture in the pool channel under the oven. After use, clean this pool channel with a damp cloth and then dry it.



Cleaning the oven door

i Do not use harsh abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven door and glass.

You can remove your oven door and door glasses to clean them. How to remove the doors and windows is explained in the sections "Removing the oven door" and "Removing the inner glasses of the door". After removing the door inner glasses, clean them using a dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth. Wipe the glass with vinegar and then rinse it against lime residues that may occur on the oven glass.

Removing the oven door

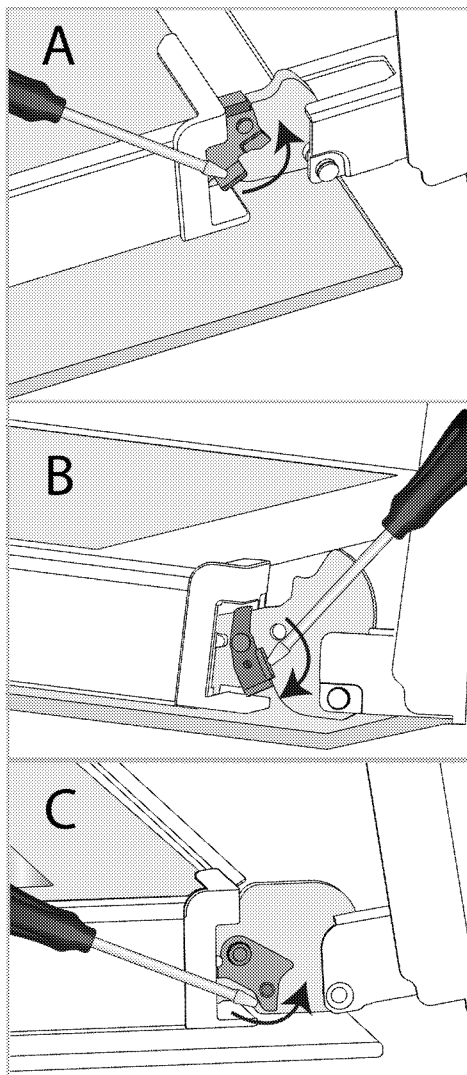
1. Open the oven door.
2. Open the clips in the front door hinge socket on the right and left by pressing downwards as shown in the figure.

The hinge type (A), (B), (C) varies according to the product model. The figures below show how to open all hinge types.

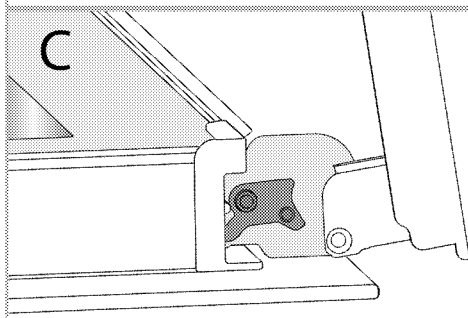
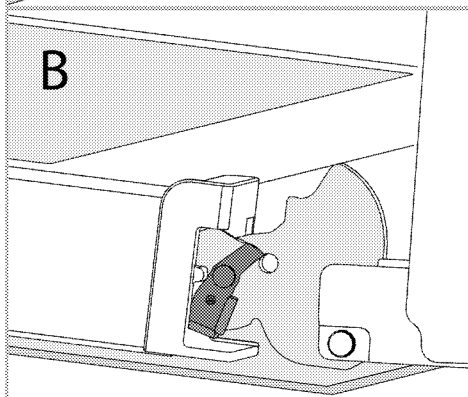
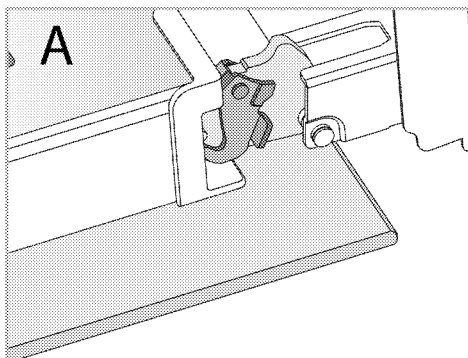
(A) type hinge is available in normal door types.

(B) type hinge is available in soft closing door types.

(C) type hinge is available in soft opening/closing door types.

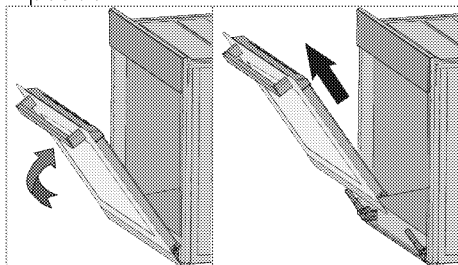


Hinge lock - closed position



Hinge lock - open position

3. Get the oven door to a half-open position.



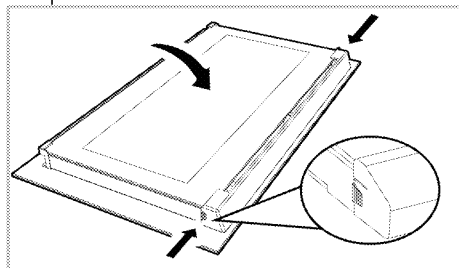
4. Pull the removed door upwards to release it from the right and left hinges and remove it.

i To reattach the door, the procedures applied when removing it must be repeated from the end to the beginning, respectively. When installing the door, be sure to close the clips on the hinge socket.

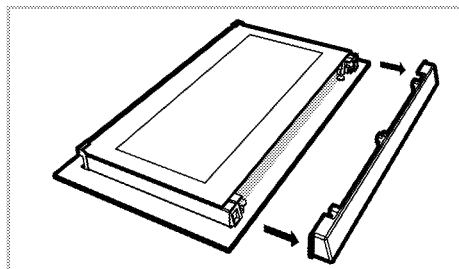
Removing the inner glass of the oven door

Inner glass of the product's front door of may be removed for cleaning.

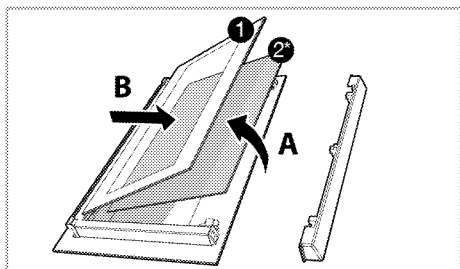
1. Open the oven door.



2. Pull the plastic component, attached on the upper section of the front door, towards yourself by simultaneously pressing on the pressure points on both sides of the component and remove it.



3. As shown in the figure, gently lift the innermost glass (1) towards 'A' and then, remove it by pulling towards 'B'.



- 1 Innermost glass panel
- 2* Inner glass panel (It may not exist on your product.)
4. If your product has an inner glass (2), repeat the same process to detach it (2).
5. The first step of regrouping the door is to reassemble the inner glass (2). Place the beveled edge of the glass to meet the beveled edge of the plastic slot. (If your product has an inner glass). Inner glass (2) must be attached to the plastic slot closest to the innermost glass (1).
6. While reassembling the innermost glass (1), pay attention to place the printed side of the glass on the inner glass. It is crucial to place the lower corners of the innermost glass (1) to meet the lower plastic slots.
7. Push the plastic component towards the frame until a "click" sound is heard.

Cleaning the oven lamp

In the event that the glass door of the oven lamp in the cooking area becomes dirty; clean using dishwashing detergent, warm water and a soft cloth or sponge and dry with a dry cloth. In case of oven lamp failure, you can replace the oven lamp by following the sections that follow.

Replacing the oven lamp

⚠ General warnings

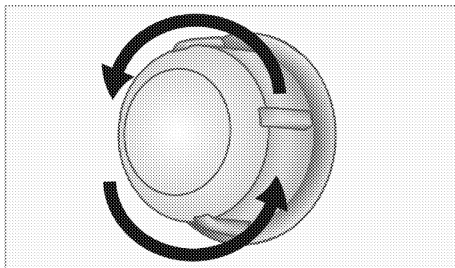
- To avoid the risk of electric shock before replacing the oven lamp,

disconnect the electrical connector and wait for the oven to cool. Hot surfaces may cause burns!

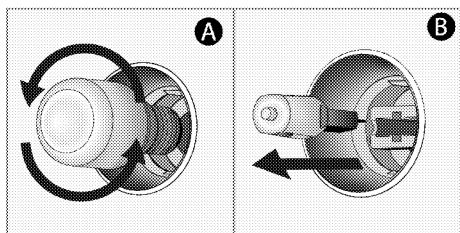
- In this oven, an incandescent lamp with a power of less than 40 W, a height of less than 60 mm, a diameter of less than 30 mm or a halogen lamp with socket type G9, a power of less than 60 W is used. The lamps are suitable for operation at temperatures above 300 °C. Oven lamps can be obtained from Authorised Service Agents or technician with licence.
- The position of the lamp may differ from that is shown in the figure.
- The lamp used in this product is not suitable for use in the lighting of home rooms. The purpose of this lamp is to help the user see food products.
- The lamps used in this product must withstand extreme physical conditions such as temperatures above 50 ° C.

If your oven has a round lamp,

1. Disconnect the product from the electricity.
2. Remove the glass cover by turning it counterclockwise.



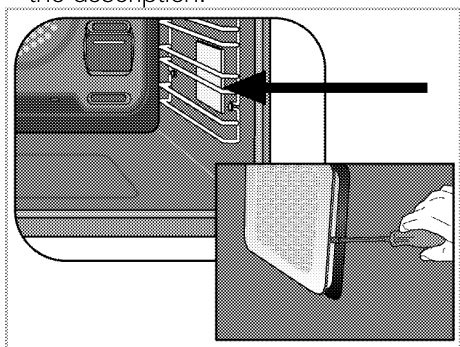
3. If your oven lamp is type (A) shown in the figure below, rotate the oven lamp as shown in the figure and replace it with a new one. If type (B) is a model, pull it out as shown in the figure and replace it with a new one.



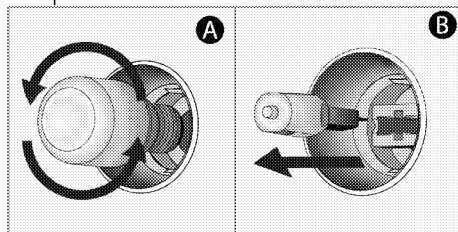
4. Refit the glass cover.

If your oven has a square lamp,

1. Disconnect the product from the electricity.
2. Remove the wire shelves according to the description.



3. Lift the lamp's protective glass cover with a screwdriver.
4. If your oven lamp is type (A) shown in the figure below, rotate the oven lamp as shown in the figure and replace it with a new one. If type (B) is a model, pull it out as shown in the figure and replace it with a new one.



5. Refit the glass cover and wire shelves.

8 Troubleshooting

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

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. >>> *If your product equipped with key lock function, keylock may be enabled. Please disable 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.*

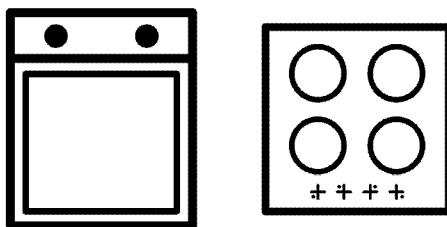
Oven does not heat.

- Might not be set to a certain cooking function and/or temperature. >>> *Set the oven to a certain cooking function and/or temperature.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*



Built-in Hob

User Manual



HBQG223SX

EN

185.9289.58/R.AA/9.08.2021

7718186332

Please read this user manual first!

Please read these instructions first before using your appliance

Thank you for choosing a Beko appliance.

Please take some time to read this user manual before using your appliance, to ensure you know how to safely operate the controls and functions.

Carefully follow all unpacking and installation instructions to ensure the appliance is correctly connected and fitted prior to use.

Please write your product model and serial number on the last page of this user manual, and store in a safe location close to the appliance for easy future reference.

This user manual may also be applicable for several other models. Differences between models will be listed.

If you have any questions or concerns, please call our contact centre or find help and information online at www.beko.co.uk

Explanation of symbols used throughout this User Manual



Important information or useful hints about usage.



Warning of hazardous situations with regard to life and property.



Warning of electric shock.



Warning of risk of fire.



Warning of hot surfaces.



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

This product was manufactured using the latest technology in environmentally friendly conditions.

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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.

- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge,

unless they have been given supervision or instruction.

Children should be supervised and ensure they do not play with the appliance

- If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.
- Installation and repair procedures must always be performed by Authorised Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised 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.

Safety when working with gas

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- This appliance is not connected to a combustion products or evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation; See *Before installation*, page 12
- **CAUTION:** The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present.
- Gas appliances and systems must be regularly checked for proper functioning. Regulator, hose and its clamp must be checked regularly and replaced within the periods recommended by its manufacturer or when necessary.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- This product should be used in a room which incorporates a properly adjusted and functioning Carbon Monoxide sensor. Make sure the Carbon Monoxide sensor works properly and is maintained frequently. Carbon Monoxide sensor should be installed maximum 2 meters away from the product.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is

a colourless, odourless and very toxic gas, which has a lethal effect even in very small doses.

- Request information about gas emergency telephone numbers and safety measures in case of gas smell from you local gas provider.

What to do when you smell gas

- Do not use open flame or do not smoke. Do not operate any electrical buttons (e.g. lamp button, door bell and etc.) Do not use fixed or mobile phones. Risk of explosion and toxication!
- Open doors and windows.
- Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
- Check all tubes and connections for tightness. If you still smell gas leave the property.
- Warn the neighbours.
- Call the fire-brigade. Use a telephone outside the house.

- Do not re-enter the property until you are told it is safe to do so.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorised 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.
 - Any work on electrical equipment and systems should only be carried out by authorised 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**
- **WARNING:** 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.
 - Keep all ventilation slots clear of obstructions.
 - Do not use steam cleaners to clean the appliance as this may cause an electric shock.
 - **WARNING:** 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.

- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: Do not store items on the cooking surfaces.

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.
- To prevent gas leakage ensure that the gas connection is sound.

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- **CAUTION:** This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- The manufacturer shall not be liable for any damage

caused by improper use or handling errors.

Safety for children

- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical and/or gas products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.

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

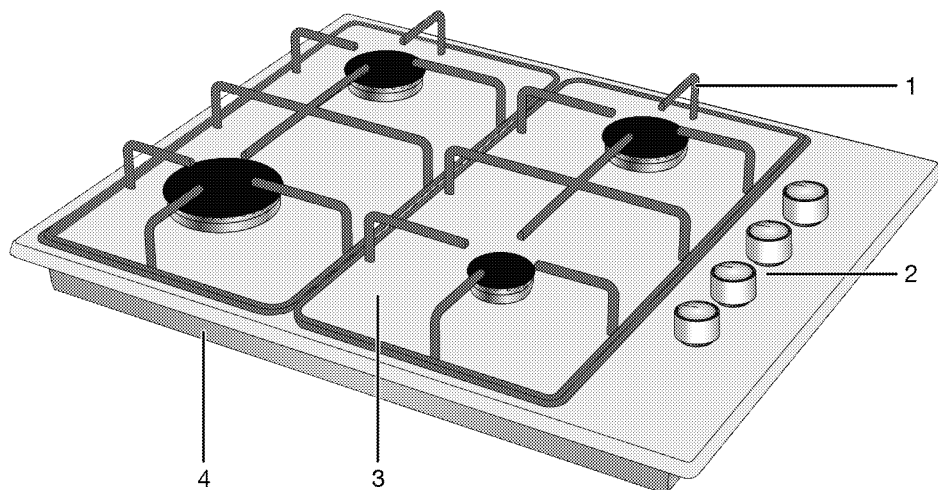
not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

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.
 - Secure the caps and pan supports with adhesive tape.
-  Check the general appearance of your product for any damages that might have occurred during transportation.

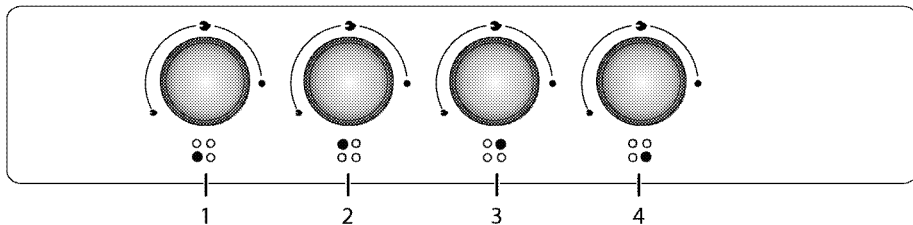
2 General information

Overview



- 1 Pan support
- 2 Gas burners knob

- 3 Burner plate
- 4 Base cover



- 1 Auxiliary burner Front right
- 2 Rapid burner Front left

- 3 Normal burner Rear left
- 4 Normal burner Rear right

Technical specifications

Voltage / frequency	220-240 V~; 50 Hz
Fuse	3 A
Cable type / section	min.H05V2V2-F 3 x 0,75 mm ² or equivalent
Category of gas product	Cat II 2H3+
Gas type / pressure	NG G 20/20 mbar
Total gas consumption	7.9 kW
Converting the gas type / pressure ^s – optional	LPG G 30/28-30 mbar Propane 31/37 mbar
External dimensions (height / width / depth)	44 mm/610 mm/510 mm
Installation dimensions (width / depth)	560 mm/480-490 mm

Burners

Front right	Auxiliary burner
Power	1 kW
Front left	Rapid burner
Power	2.9 kW
Rear left	Normal burner
Power	2 kW
Rear right	Normal burner
Power	2 kW

i Technical specifications may be changed without prior notice to improve the quality of the product.

i Figures in this manual are schematic and may not exactly match your product.

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

Injector table

Position hob zone	1 kW Front right	2.9 kW Front left	2 kW Rear left	2 kW Rear right
Gas type / Gas pressure				
G 20/20 mbar	72	115	103	103
G 30/28-30 mbar	50	87	72	72
G 31/ 37 mbar	50	87	72	72

You can obtain the injectors which were not provided with your product, from the authorised service provider.

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.

i Preparation of location and electrical and gas installation for the product is under customer's responsibility.

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

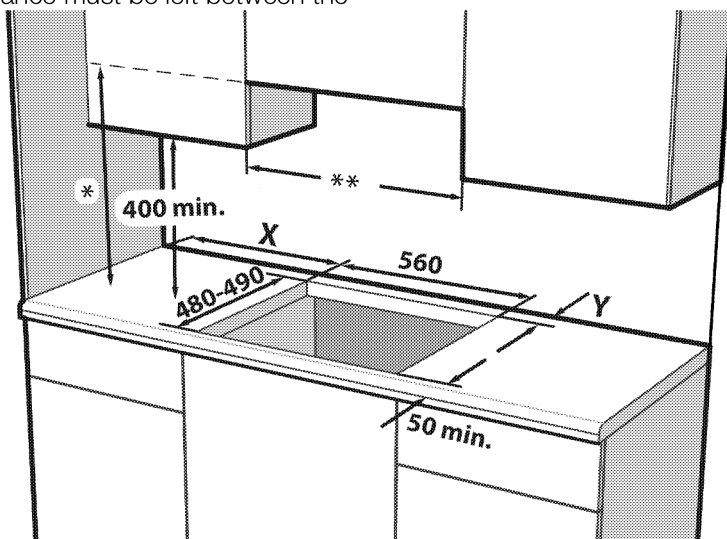
! Prior to installation, visually check if the product has any defects on it. If so, do not have it installed. Damaged products cause risks for your safety.

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

- It can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer' instructions regarding installation height. If not defined any size in the hood manual, this height should be at least 650 mm.
- Remove packaging materials and transport locks.
- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- The worktop must be aligned and fixed horizontally.
- Cut aperture for the hob in worktop as per installation dimensions.

Before installation

The hob is designed for installation into commercially available work tops. A safety distance must be left between the



- * Minimum height to extractor as recommend in hood instruction manual. If not recommended in the hood instruction manual, this height should be at least 650 mm.
- ** Minimum distance between cabinetry must be equal to width of hob

X -Minimum distance between the cut-out and the side wall.
Y -Minimum distance between the rear edge of the cut-out and the rear wall.

Hob Control Type	Burner Plate Type	Hob Width (mm) #	X (mm)	Y (mm)
Side knob control	Metal	580 / 610	100	50
Side knob control	Glass	590 / 600 / 601 / 641 / 646	100	60
Front knob control	Metal /Glass	580 / 585 / 590 / 600 / 601 / 641 / 646	170	50 ***
Front knob control	Metal /Glass	750 / 751	170	70

*** This size will be 60mm in models using 9-steps gas taps.

Refer to the widht dimension in the technical specifications table of the user manual.

Room ventilation

All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well. The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room. Good ventilation is essential for safe operation of your appliance.

Rooms with doors and/or windows which open directly to the outer environment

The doors and/or windows that open directly to the outer environment must have a total ventilation opening of the dimensions specified in the table below which is based on the total gas power of the appliance (total gas power consumption of the appliance is shown in the technical specification table of this user manual). If the doors and/or

windows do not have a total ventilation opening corresponding to the total gas consumption of the appliance as specified in the table below, then there must definitely be an additional fixed ventilation opening in the room to ensure that the total minimum ventilation requirements for the total gas consumption of the appliance is achieved. The fixed ventilation opening can include openings for existing airbricks, extraction hood ducting opening dimension etc.

Total gas consumption (kW)	min. Ventilation opening (cm ²)
0-2	100
2-3	120
3-4	175
4-6	300
6-8	400

Total gas consumption (kW)	min. Ventilation opening (cm ²)
8-10	500
10-11.5	600
11.5-13	700
13-15.5	800
15.5-17	900
17-19	1000
19-24	1250

Rooms that do not have openable doors and/or windows that open directly to the outer environment

If the room where the appliance is installed does not have a door and/or a window that opens directly to the outer environment, other products shall be sought that definitely provide a fixed nonadjustable and non-closable ventilation opening which meets the total minimum ventilation opening requirements for the total gas consumption of the appliance as indicated in the above table. Also the appropriate building regulations advise should be followed.

Where a room or internal space contains more than one gas appliance, additional ventilation area shall be provided on top of the requirement given in the table above. Size of additional ventilation area shall be appropriate to regulations of other gas appliances.

There should also be a minimum clearance of 10mm on the bottom edge of the door that opens to the inner environment in the room where the appliance is installed. You must ensure that items such as carpets and other floorcoverings etc., do not affect the clearance when the door is closed.

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or a

shower. The cooker must not be installed in a bed-sitting room of less than 20m³.

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

Installation and connection

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

Electrical connection

Connect the product to a grounded outlet/line protected by a miniature circuit breaker 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.



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.



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. Type label is at the rear housing of the product.
- Power cable of your product must comply with the values in "Technical specifications" table.



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 with a minimum requirement as stated in the Technical specifications table in accordance with the electrical installation at your home must be connected to your product by following the instructions in the 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.

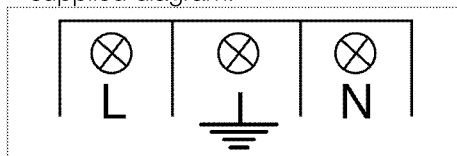


Additional protection by a residual current circuit breaker is recommended.

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 come into contact with the product and get squeezed between the product and the wall.



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

Gas connection



Product can be connected to gas supply system only by an authorised and qualified person or technician with licence.

Risk of explosion or toxication due to unprofessional repairs!

Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised or unlicensed persons.



Before starting any work on the gas installation, disconnect the gas supply.

There is the risk of explosion!

- Gas adjustment conditions and values are stated on labels (or on type label).
- Your product is equipped for natural gas (NG).
- Natural gas installation must be prepared before installing the product.

- There must be a pipe (Piping advised to be bought from a licensed installer), must comply with local gas standard, at the outlet of the installation for the natural gas connection of your product and the tip of this pipe must be closed with a blind plug. Service Representative will remove the blind plug during connection and connect your product by means of a straight connection device (coupling).
- Make sure that the natural gas valve is readily accessible.

! If you need to use your product later with a different type of gas, you must consult the Authorised Service Agent for the related conversion procedure.

Leakage check at the connection point

- Make sure that all knobs on the product are turned off. Make sure that the gas supply is open. Prepare soapy foam and apply it onto the connection point of the hose for gas leakage control.
- Soapy part will froth if there is a gas leakage. In this case, inspect the gas connection once again.
- Instead of soap, you can use commercially available sprays for gas leak check.

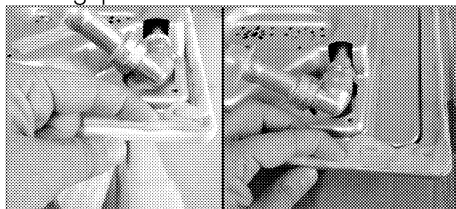
i Never use a match or lighter to make the gas leakage control.

! The flexible gas hose must be connected in a way that it does not contact the moving parts around it and is not trapped when the moving parts are travelling. (e.g. drawers). Besides, it should not be placed in spaces where it might get squeezed.

! The gas hose must not be clamped, bent or trapped or come into contact with hot parts of the product.
There is the risk of explosion due to damaged gas hose.

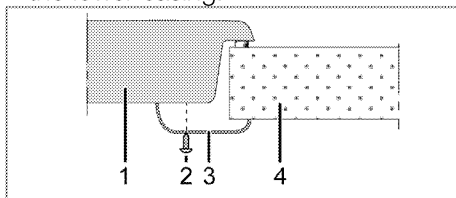
Installing the product

1. Remove burners, burner caps and grills on the hob from the product.
2. Turning the hob upside down, place it on a flat surface.
3. In order to avoid the foreign substances and liquids penetrate between the hob and the counter, please apply the putty supplied in the package on the contours of the lower housing of the hob but make sure that the putty does not overlap.
4. Fill the corners by forming bends at the corners as illustrated in the figure. Form as much bend as required to fill the gap in the corners.



i Make sure that the skirting sections on the lower housing of the hob are filled with putty.

5. Place the hob on the counter and align it.
6. Using the installation clamps secure the hob by fitting through the holes on the lower casing.

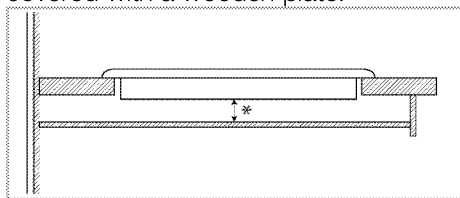


1 Hob

- 2 Screw
- 3 Installation clamp
- 4 Counter

i When installing the hob onto a cabinet, a shelf must be installed in order to separate the cabinet from the hob as illustrated in the above figure. This is not required when installing onto a built-under oven.

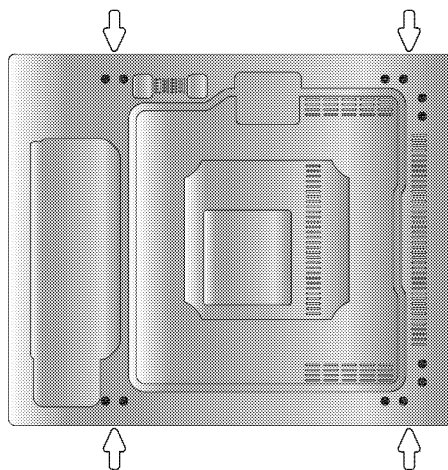
For example, if it is possible to touch the bottom of the product since it is installed onto a drawer, this section must be covered with a wooden plate.



* min. 15 mm

Rear view (connection holes)

i Location of the connection holes shown in the below figure are schematic, may vary depending on the product model. Fix them according to connection holes on your product.



Place the burner plates, burner plate caps and grills back to their seating after installation.

! Making connections to different holes is not a good practice in terms of safety since it can damage the gas and electrical system.

! There are gas and electrical components contained within this hob, therefore when fitting the mounting springs/clamps only attach the supplied fixings to the connection holes shown in this manual. Failure to observe this advice may lead to life and property safety

Final check

1. Open gas supply.
2. Check gas installations for secure fitting and tightness.
3. Ignite burners and check appearance of the flame.

i Flame must be blue and have a regular shape. If the flame is yellowish, check if the burner cap is seated securely or clean the burner.

Gas conversion

! Before starting any work on the gas installation, disconnect the gas supply.

There is the risk of explosion!

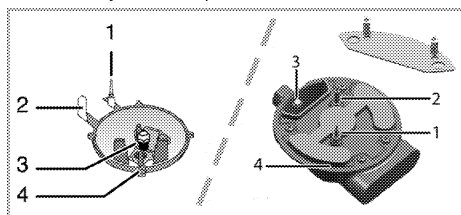
In order to change your appliance's gas type, change all injectors and make flame adjustment for all valves at reduced flow rate position.

Exchange of injector for the burners

1. Take off burner cap and burner body.
2. Unscrew injectors by turning the counter-clockwise.
3. Fit new injectors.
4. Check all connections for secure fitting and tightness.

i New injectors have their position marked on their packing or injector table on *Injector table*, page 11 can be referred to.

i ((Varies depending on the product model.))
On some hob burners, the injector is covered with a metal piece. This metal cover must be removed for injector replacement.



- 1 Flame failure device (model dependant)
- 2 Spark plug
- 3 Injector
- 4 Burner

i Unless there is an abnormal condition, do not attempt to remove the gas burner taps. You must call an Authorised service agent or technician with licence if it is necessary to change the taps.

Reduced gas flow rate setting for hob taps

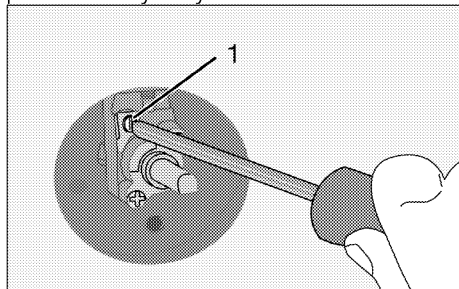
1. Ignite the burner that is to be adjusted and turn the knob to the reduced position.
2. Remove the knob from the gas tap.
3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw.

For LPG (Butane - Propane) turn the screw clockwise. For the natural gas, you should turn the screw **counter-clockwise** once.

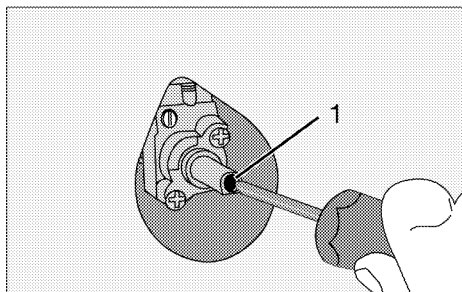
» The normal length of a straight flame in the reduced position should be 6-7 mm.

4. If the flame is higher than the desired position, turn the screw clockwise. If it is smaller turn anticlockwise.
5. For the last control, bring the burner both to high-flame and reduced positions and check whether the flame is on or off.

Depending on the type of gas tap used in your appliance the adjustment screw position may vary.



- 1 Flow rate adjustment screw



1 Flow rate adjustment screw

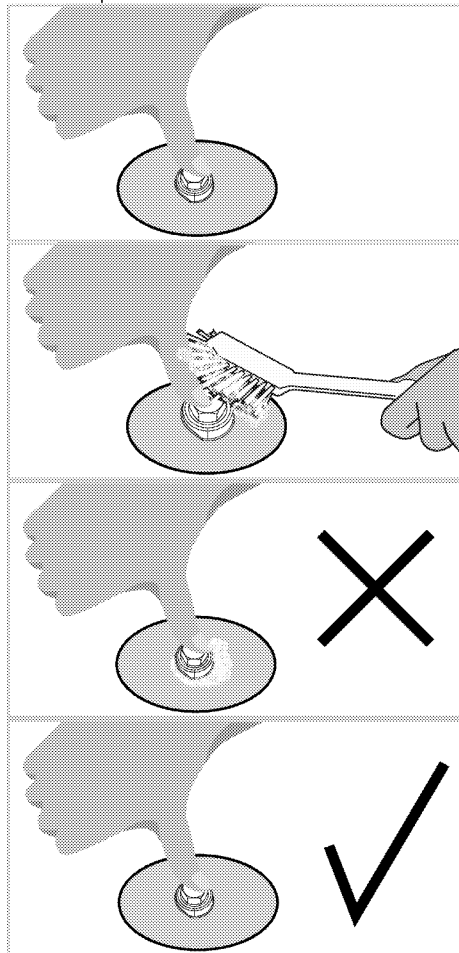
i If the gas type of the unit is changed, then the rating plate that shows the gas type of the unit must also be changed.

Leakage check at the injectors

Before carrying out the conversion on the product, ensure all control knobs are turned to off position. After the correct conversion of injectors, for each injectors should be gas leak checked.

1. Make sure that the gas supply to the product is on, still maintaining all control knobs turned to off position.
2. Each injector hole is blocked with a finger applying reasonable force to stop the gas leakage when corresponding control knob turned to on and it held at depressed position to allow gas reach the injector.
3. Apply prepared soapy water at the injector connection with a small brush, if there is leakage of gas at the injector connection the soapy water will begin to froth. In this case, tighten the injector with a reasonable force and repeat step 3 process once again.

4. If the froth still persist you must turn off the gas apply to the product immediately and call an Authorised service agent or technician with licence. Do not use the product until the authorized service has intervened in the product.



4 Preparation

Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.

Initial use

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.

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. 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.

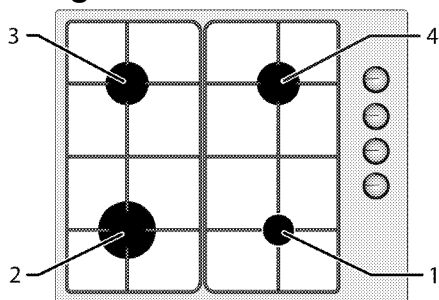
Do not put covers of saucepans or pans on cooking zones.

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.

Gas cooking

- Size of the vessel and the flame must match each other. Adjust the gas flames so that they will not extend the bottom of the vessel and center the vessel on saucepan carrier.

Using the hobs



- 1 Auxiliary burner 12-18 cm
- 2 Rapid burner 22-24 cm
- 3 Normal burner 18-20 cm
- 4 Normal burner 18-20 cm is list of advised diameter of pots to be used on related burners.



Do not use cooking pans beyond the dimension limits given above. Using larger pans causes risk of carbon monoxide poisoning, overheating of adjacent surfaces and control knobs. Using smaller pans causes your risk of being burned by the flame.

Large flame symbol indicates the highest cooking power and small flame symbol indicates the lowest cooking power. In turned off position (top), gas is not supplied to the burners.

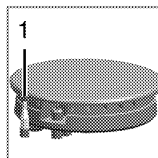
Igniting the gas burners

1. Keep burner knob pressed.
 2. Turn it counter clockwise to large flame symbol.
- » Gas is ignited with the spark created.
3. Adjust it to the desired cooking power.

Turning off the gas burners

Turn the keep warm zone knob to off (upper) position.

Gas shut off safety system (in models with thermic component)



1. Gas shut off safety

As a counter measure against blow out due to fluid overflows at burners, safety mechanism trips and shuts off the gas.

- Push the knob inwards and turn it counter clockwise to ignite.
- After the gas ignites, keep the knob pressed for 3-5 seconds more to engage the safety system.
- If the gas does not ignite after you press and release the knob, repeat the same procedure by keeping the knob pressed for 15 seconds.



Release the button if the burner is not ignited within 15 seconds. Wait at least 1 minute before trying again. There is the risk of gas accumulation and explosion!

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.



Disconnect the product from mains supply before starting maintenance and cleaning works. There is the risk of electric shock!



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.

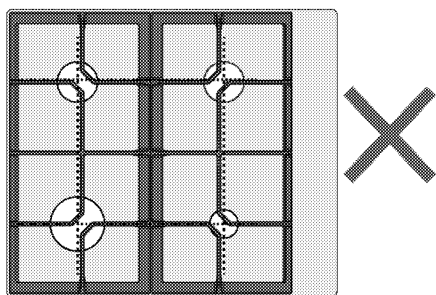
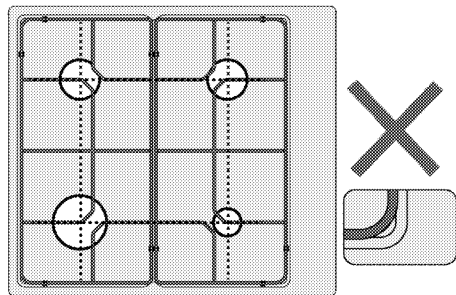
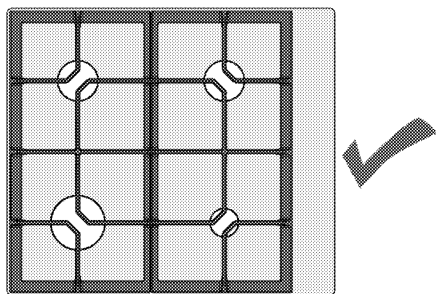
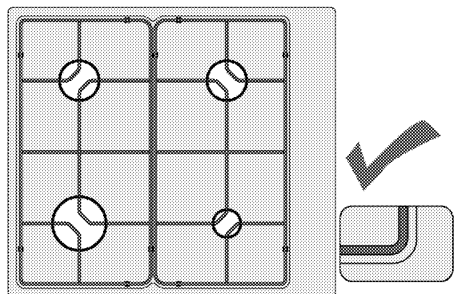
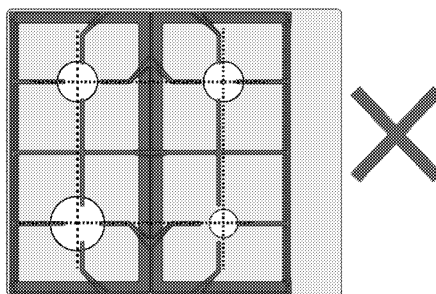
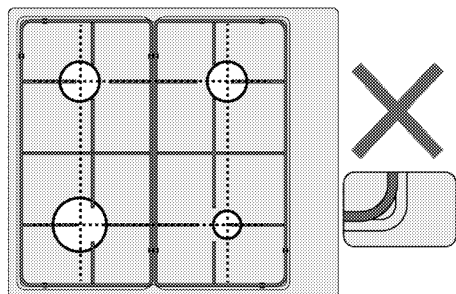
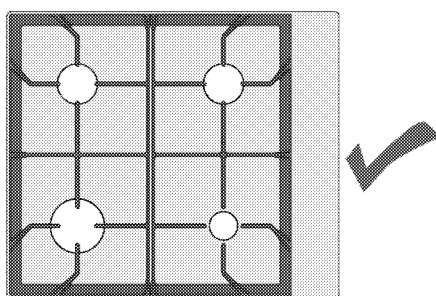
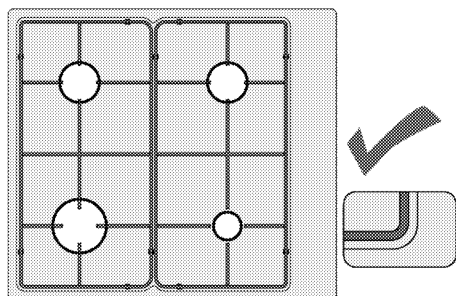


Do not use steam cleaners to clean the appliance as this may cause an electric shock.

Cleaning the hob

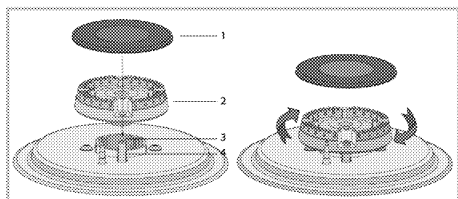
Cleaning the burner

1. Remove the saucepan carriers from the hob.
2. Remove all removable parts of the burner and clean only by hand with sponge, some detergent and hot water.
3. Clean the non-removable parts of the burner with a wet cloth.
4. Clean the plug and thermal element (in models with ignition and thermal element) with a slightly moist cloth. Afterwards, dry with a clean cloth. Make sure that flame holes and plug are totally dry. Otherwise, no spark occurs at the end of ignition.
5. When placing the pan supports, pay attention to place the pan supports so that the burners are centered.



Assembling the burner parts

After cleaning the burner, place the parts as shown below.



- 1 Burner cap
 - 2 Burner head
 - 3 Burner chamber
 - 4 Spark plug (in products with igniter)
1. Place the burner head ensuring that it passes through the burner spark plug (4). Turn the burner head right and left

to make sure that it is seated in the burner chamber.

2. Place the burner cap on the burner head.

Cleaning the control panel

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

i If your product is equipped with buttons/knobs do not remove the control buttons/knobs to clean the control panel.

Control panel may get damaged!

7 Troubleshooting

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.*

There is no ignition spark.

- No current. >>> *Check fuses in the fuse box.*

There is no gas.

- Main gas valve is closed. >>> *Open gas valve.*
- Gas pipe is bent. >>> *Install gas pipe properly.*

Burners are not burning properly or at all.

- Burners are dirty. >>> *Clean burner components.*
- Burners are wet. >>> *Dry the burner components.*
- Burner cap is not mounted safely. >>> *Mount the burner cap properly.*
- Gas valve is closed. >>> *Open gas valve.*
- Gas cylinder is empty (when using LPG). >>> *Replace gas cylinder.*

i Consult the Authorised Service Agent or technician with licence 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.

8 Guarantee Details

BEKO UK AND IRELAND STANDARD MANUFACTURER GUARANTEE TERMS AND CONDITIONS

Your new Beko product is guaranteed against faulty materials, defective components or manufacturing defects.

The standard guarantee starts from the date of original purchase of the product, and lasts for a period of twelve (12) months unless Beko plc (the "Manufacturer") agrees to extend the guarantee for the product in writing. If you have purchased an American style Fridge freezer, the standard guarantee starts from the date of original purchase of the product, and lasts for a period of twenty four (24) months unless Beko plc (the "Manufacturer") agrees to extend the guarantee for the product in writing.

If you have any questions about the guarantee on your product (including how long it is valid), please contact your retailer or our contact centre on **0333 207 9710** (UK and Northern Ireland) or 01 862 3411 (Republic of Ireland)

This guarantee does not in any way diminish or affect your statutory rights in connection with the product. This guarantee is in addition to your statutory rights as a consumer. If you have any questions about these rights, please contact the retailer from which you purchased the product. In certain circumstances, it is possible that your statutory rights may offer additional or higher levels of protection than those offered under the terms of this guarantee.

What is covered by this guarantee?

- Repairs to the product required as a result of faulty materials, defective components or manufacturing defects.
- Functional replacement parts to repair a product.
- The costs of a Beko Approved Engineer to carry out the repair.

What is not covered?

- Transit and delivery damage.
- Cabinet or appearance parts, including but not limited to control knobs, flaps and handles.
- Accessories and/or consumable items including but not limited to ice trays, scrapers, cutlery baskets, filters and light bulbs.
- Repairs necessary as a direct or indirect result of:
 - Accidental damage, misuse or abuse of a product.
 - An attempted repair of a product by anyone other than a Beko Approved Engineer (the "Engineer").
 - Installation or use of a product where such installation or use fails to meet the requirements contained in this guarantee or the User Instructions Booklet.

- Repairs to a product operated at any time on commercial or non-residential household premises (unless we have previously agreed to the installation environment).

This guarantee is limited to the cost of repairing the product. To the extent permitted by law, the Manufacturer does not accept and will not be held liable for any financial loss incurred in connection with the failure of any product to operate in accordance with the expected standards. Such financial loss includes but is not limited to loss arising from:

- Time taken off work.
- Damaged food, clothing or other items.
- Meals taken at restaurants or from takeaways.
- General compensation for inconvenience.

Important Notes

1. Your product is designed and built for domestic household use only.
2. The guarantee will automatically be void if the product is installed or is used in commercial or non-residential domestic household premises, unless we have previously agreed to the installation environment.
3. The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instructions Booklet provided with your product.
4. Professional installation by a qualified Electrical Domestic Appliance Installer is recommended for all Washing Machines, Dishwashers and Electric Cookers (as incorrect installation may result in you having to pay for the cost of repairing the product).
5. Gas Cookers must be professionally installed by a Gas Safe (or Gas Networks Ireland for Republic of Ireland) registered gas installer.
6. This guarantee is given in respect of products purchased and used within the United Kingdom and the Republic of Ireland.
7. This guarantee is effective from the initial date of purchase of a new product from an authorised retailer and will be void if the product is resold.
8. This guarantee does not apply to graded sales (where the product is purchased as a "second").
9. Possession of a copy of these terms and conditions does not necessarily mean that a product has the benefit of this guarantee. If you have any questions, please call our Call Centre on the number set out above.
10. The Manufacturer reserves the right to terminate the guarantee if its staff or representatives are subjected to physical or verbal abuse in the course of carrying out their duties.
11. Optional extras, where available (i.e. extendable feet) are supplied on a chargeable basis only.

Does Beko offer replacements?

This is a repair-only guarantee. On occasion, the Manufacturer may at its sole discretion, replace your product with a new product instead of carrying out a repair. Where a replacement is offered, this would normally be an identical model but when this is not possible, a model of similar specification will be provided. The Manufacturer will cover the costs and arrange for the delivery of the new product and for the return of the old product. Any costs related to disconnecting the faulty product and installing the replacement product will not be borne by the Manufacturer unless previously agreed to in writing. The original guarantee will continue to apply to the replacement product; the new product will not come with a new guarantee.

When will the repair take place?

Our Engineers work Monday to Friday 9.00am to 5.00pm. Appointments outside these hours may be possible at the sole discretion of the Manufacturer but cannot be guaranteed. Whilst our Engineers will endeavour to minimize inconvenience and to meet requests for specific timed appointments, this cannot be guaranteed. We will not be liable for delays or if it is unable to carry out a repair because a convenient appointment cannot be arranged.

Will there be any charge for the repairs?

It is your responsibility to provide evidence to the Engineer that your product is covered by this guarantee with a proof of purchase. The Manufacturer reserves the right to charge for the reasonable cost of any service call if:

- You cannot provide evidence that your product is covered by this guarantee.
- Where a service call has been made and the engineer finds that there is no fault with your product.
- That your product has not been installed or operated in accordance with the User Instructions Booklet.
- That the fault was caused by something other than faulty materials, defective components or manufacturing defects.
- For missed appointments.

Payment of these costs are due immediately upon the Engineer providing you with an invoice. The Manufacturer reserves the right to terminate the guarantee if you fail to pay the costs for the service call in a timely manner.

If you are a resident of the United Kingdom, this guarantee will be governed by English law and subject to the English Courts, save where you live in another part of the United Kingdom, in which case the law and courts of that location will apply.

If you are resident in the Republic of Ireland, this guarantee will be governed by Irish law and the Irish courts will have jurisdiction.

This guarantee is provided by Beko plc. Beko House, 1 Greenhill Crescent, Watford, Hertfordshire. WD18 8QU.

Beko plc is registered in England and Wales with company registration number 02415578.

BEKO UK AND IRELAND BUILT-IN APPLIANCES GUARANTEE TERMS AND CONDITIONS

If you have purchased a built-in or integrated appliance, and registered it within 90 days of purchase by completing the online registration form, then the standard 12 month guarantee will be extended to 24 months, under the same terms and conditions as detailed in our Standard Guarantee Terms and Conditions.

BEKO UK AND IRELAND PROSMART INVERTER MOTOR GUARANTEE TERMS AND CONDITIONS

This 10 year guarantee relates to Beko products that feature the ProSmart Inverter Motor.

The ProSmart Motor guarantee terms and conditions are in addition to our Standard guarantee terms and conditions detailed in the previous section.

In order to activate the 10 year guarantee you MUST register the appliance within 90 days of the original purchase date. You can register by first visiting Beko.co.uk/register and by following the online instructions.

Beko Free standing appliances come with a 12 month parts and labour guarantee as standard,

Beko Built-in appliances come with a 12 month parts and labour guarantee as standard. This is extended to 24 months, free of charge, upon registration of the appliance. When you register your appliance for additional guarantee, you will automatically activate the ProSmart Motor 10 year guarantee. You do not need to register twice. (beko.co.uk/guarantee-terms).

To make a claim against your Beko ProSmart Inverter Motor Guarantee (the "Guarantee"), all customer and product details must be registered with Beko plc using the procedure outlined below.

1. This extra 9 years (for free standing appliances) or 8 years (for built-in or integrated appliances) guarantee is only effective after the expiration of the standard manufacturer's guarantee.
2. It is only valid for the ProSmart Inverter motors of selected washing machines, washer-dryers, tumble dryers and dishwashers. It does not cover any labour charge or any other components of the product. In addition, it is only valid for one replacement of the ProSmart motor during the extra 9-year (for free standing appliances) or 8 year (for built-in appliances) guarantee period.
3. To activate your guarantee, you MUST register your appliance within 90 days of the original purchase date, by visiting beko.co.uk/register.
4. Customers will receive a unique reference code as proof of guarantee validation by email or post, which must be quoted at the time of a claim being made.
5. Any repair/replacement of the ProSmart Inverter motor must only be carried out by an authorised Beko Service Agent (the "Service Agent").
6. Labour for the repair/replacement of the ProSmart Inverter motor is not included in this guarantee and is chargeable directly by the Service Agent.
7. Any additional components fitted to the product at any time will not be covered by this guarantee and will be chargeable directly by the Service Agent.

8. The guarantee is not transferable and cannot be exchanged for cash.
9. There are no alternative or additional offers to this Guarantee.
10. The guarantee is exclusive of the manufacturer's standard guarantee.
11. The Terms and Conditions shown above are in addition to the standard terms and conditions of your product guarantee. Please read and refer to such Terms and Conditions when making any claim.
12. We may use the information you provide for marketing purposes and to analyse your purchasing preferences. We may keep your information for a reasonable period for these purposes in accordance with the applicable Data Protection Laws and General Data Protection Regulations (GDPR). You can opt into this service during the registration process. Further details are available at <http://www.beko.co.uk/cookie-and-privacy>.
13. These Terms and Conditions are governed by the laws of England and Wales; manufacturer: Beko plc, Beko House, 1 Greenhill Crescent, Watford WD18 8QU. Company Registration Number: 02415578.

HOW TO OBTAIN SERVICE FOR YOUR APPLIANCE

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

Please take a few moments to complete the details below, as you will need this information when you call us, or to use our online services. When you call us you may be required to input your serial number into your telephone keypad. For help please visit beko.co.uk/support/model-finder

- The product model number is printed on the Operating Instruction Booklet / User guide
- The product model and serial number is printed on the Rating Label affixed to the appliance.
- The Retailer (Purchased from) and Date of purchase will be printed on your purchase receipt or other proof of purchase paperwork

Recording of these details alone will not count as proof of purchase. A valid proof of purchase is required for requesting service under guarantee.

Model number	Serial number	Purchased from	Date of purchase

For service under guarantee or for product advice please call our Contact centre

Before requesting service please check the troubleshooting guide in the Operating Instructions booklet, as a charge may be levied where no fault is found, and even though your product may still be under guarantee.

After arranging service the area around the product must be easily accessible to the Engineer, without the need for cabinets or furniture to be removed or moved.

It is your responsibility to ensure our Engineers have a clean and safe environment to carry out any repairs.

Please have your Model number and Serial number available when you call us, as you may be required to input your serial number into your telephone keypad during your call.

UK Mainland & Northern Ireland:

0333 207 9710

Landline or mobile calls to 0333 numbers cost no more than calls to geographic numbers 01 or 02, and are charged at the basic rate. Calls from landlines and mobiles are included in free call packages but please check with your telephone service provider for exact call charges.

Republic of Ireland:

01 862 3411

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 us using the appropriate number above, where service can be obtained at a charge.

Should you experience any difficulty in obtaining service please call us on **0333 207 9710** or **01 862 3411**

Contact us through our website

Send us a secure message through our online contact us form. Please visit our website, click Contact Us and choose a product support topic from the list of options. Complete the required details and click send message.

Product registrations

For UK registrations please visit beko.co.uk/register and for the Republic of Ireland visit beko.ie/register.

